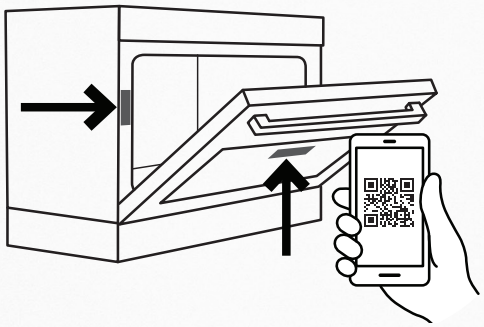
Westinghouse

USER MANUAL

Enjoy peace of mind.
Register your appliance today.

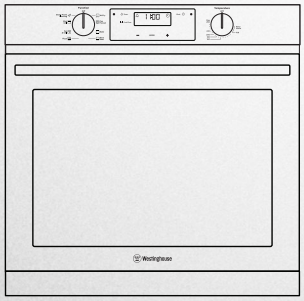
Stay updated on better living services, safety notices and shop for accessories.

1. **Open the camera app on your smartphone and point at the QR code to scan**
   Product Registration QR code is located on the front of your appliance or inside the door rim*.



2. **Tap the notification or link to open the registration form**
3. **Complete your details and enjoy peace of mind**

*Exact location of QR code may vary depending on oven model



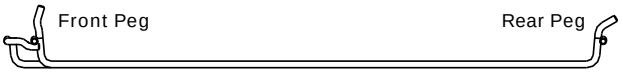
ELECTRIC BUILT-IN OVEN

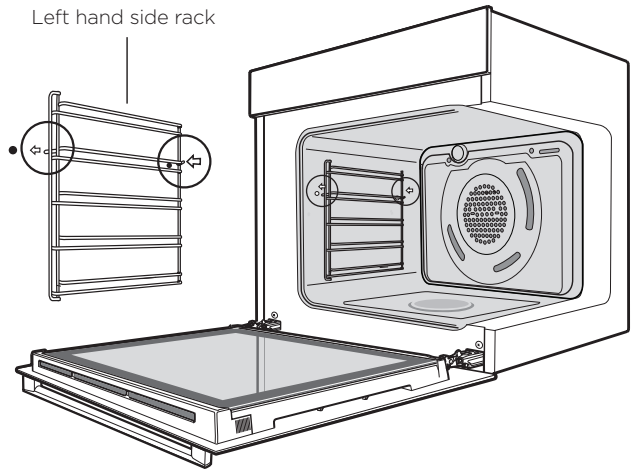
WVE6516

INSTALLING YOUR OVEN ACCESSORIES

Side racks

- The side racks attach to each side of your oven. There is a left hand and right hand version (see image below for details).
- Insert the rear peg into the rear access hole provided, ensuring that the peg is fully inserted.
- Then locate the front peg into the front access hole and push in firmly.





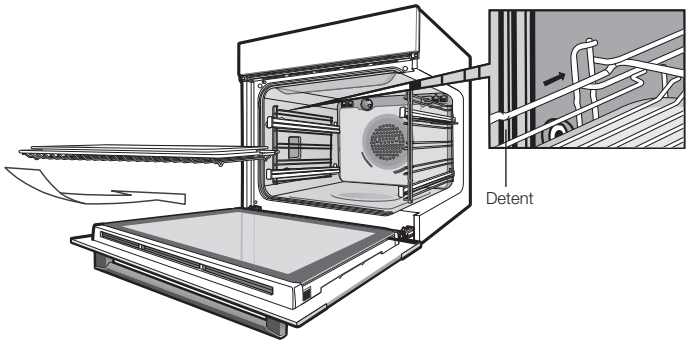
Shelves and trays

The shelves are designed so that they have maximum extension but cannot be accidentally pulled right out.

To fit a shelf to side racks:

NOTE: To Locate the rear edge of the shelves, the detents on the side wires should be towards the oven back wall. See image.

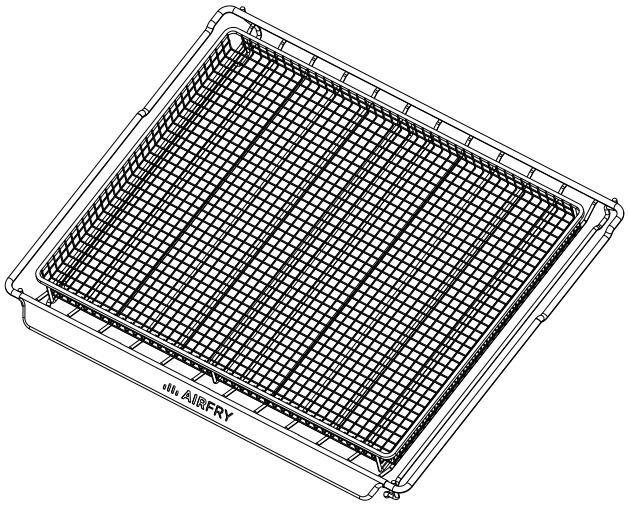
1. Rest the rear edge of the shelf on the lower guide rail of the side rack - see diagram. Ensure the same rail positions on both sides of the oven are being engaged.
2. With the front edge raised, begin to slide the shelf in between the guide rails of the side rack.
3. Once the detents have passed the front edge of the side rack, the shelf can be pushed fully in.

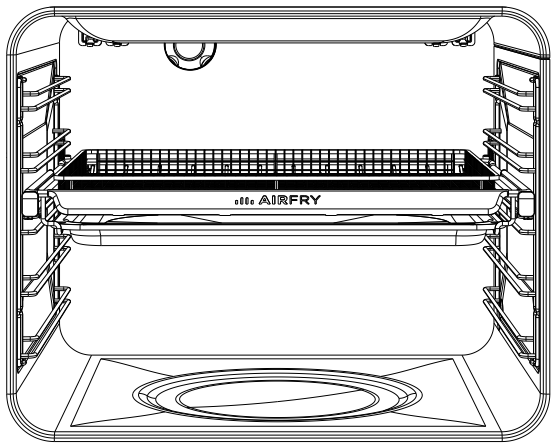


4. When fully inserted the shelf should not interfere with the closed oven door.

Air Fry

The Air Fryer can be placed onto slides or into side racks in the same manner as an oven shelf.



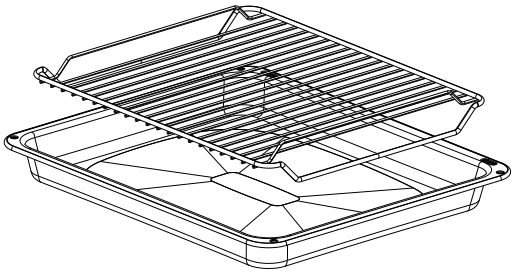


INSTALLING YOUR OVEN ACCESSORIES (CONTINUED)

Fitting grill dish and insert

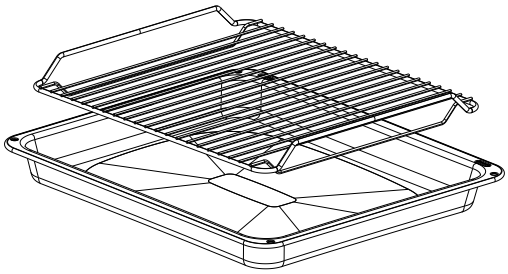
Your oven comes with a full width grill dish and a grill insert. The grill dish insert is designed with flexibility to adjust distance between the food and the grill element.

Maximum grill power

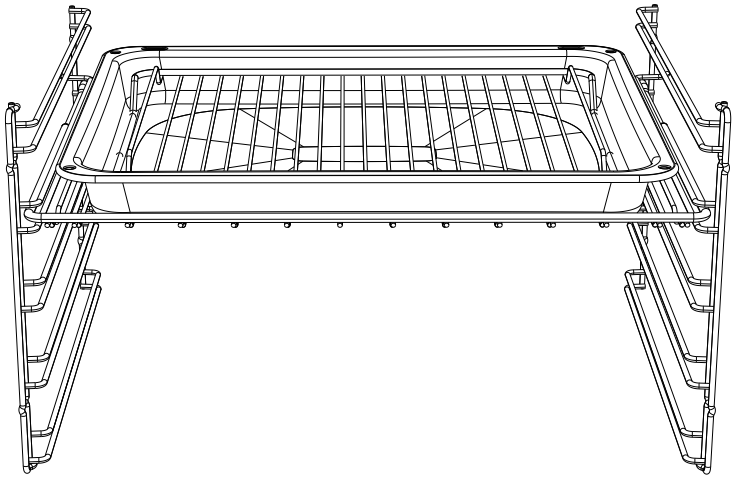


Grill dish insert brings the food closer to the grill element. Suitable when maximum grill power is needed.

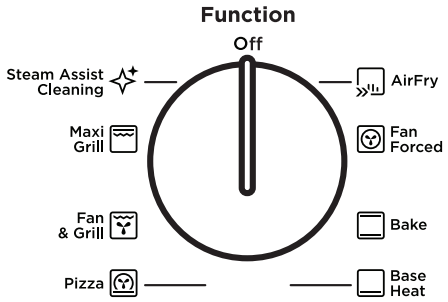
Moderate grill power



Food sits further away from the grill element. Suitable when moderate grill power is needed



USING YOUR OVEN (CONTINUED)



Safety Cut-out feature

The oven automatically switches itself off if the temperature is not adjusted or the appliance is left operating after a period of time. The oven switches itself off after:

- 12.5 hours when the temperature is set less than 120°C.
- 8.5 hours when the temperature is set to 120°C or above, and below 200°C.
- 5.5 hours when the temperature is set to 200°C or above, and below 250°C.
- 3.0 hours when the temperature is set at 250°C.

DEMO Mode

The oven can be set to operate in a demo mode (e.g. in a retail store). In this mode the display works and functions can be set but the oven does not actually heat. When in this mode the text 'DEMO' will be lit. The following instructions show how to enter and exit 'Demo' mode.

1. Ensure the oven is in the off state. Toggle and hold the selector to + until a beep sounds. The 'DEMO' text will begin to flash.
2. Toggle the temperature selector to set the first digit of display to 2. Touch clock to set.
3. Repeat step 2 until display shows 24:68. 3 beeps sound and DEMO will be shown.
4. To disable DEMO mode repeat steps 1-3.

Hints and tips

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

Baking

For best baking results preheat oven for 30 minutes. Your oven may bake or roast differently to the appliance you had before. Adapt your usual settings such as temperature, cooking time and shelf position to the values in the tables.

Use the lower temperature the first time.

If you cannot find the settings for a special recipe, look for the similar one.

You can extend baking times by 10-15 minutes if you bake cakes on more than one shelf position.

Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalise during the baking procedure.

Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

Oven shelves

IMPORTANT

- Select the correct shelf location for food being cooked.
- Make sure dishes will fit into the oven before you switch it on.
- Keep edges of baking dishes at least 40mm from the side of the oven. This allows free circulation of heat and ensures even cooking.
- Do not open the oven door more than necessary.
- Do not place foods with a lot of liquid into the oven with other foods. This will cause food to steam and not brown.
- After the oven is turned off it retains the heat for some time. Use this heat to finish custards or to dry bread.
- Do not use a lot of cooking oil when roasting. This will prevent the splattering of oil on the sides of the oven and the oven door. Polyunsaturated fats can leave residue which is very difficult to remove.
- When cooking things which require a high heat from below (e.g. tarts), place the cooking dish on a scone tray in the desired shelf position.
- For sponges and cakes use aluminium, bright finished or non-stick utensils.
- Always remove unnecessary trays or dishes when roasting or baking.

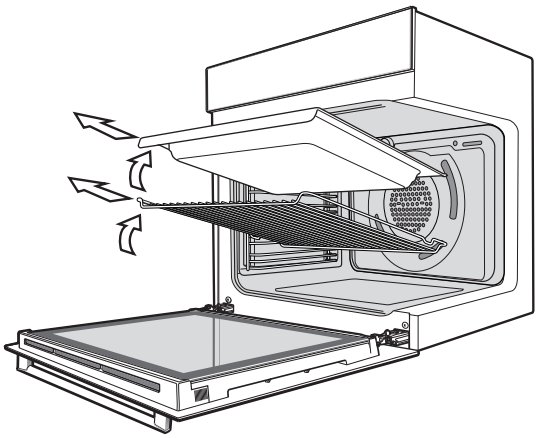
Use the oven efficiently, by cooking many trays of food at the same time. For example:

- Cook 2 trays of scones, small cakes or sausage rolls.
- Cook a roast dinner at the same time as you cook chips or vegetables.

It is not recommended to use more than 2 shelves at a time. When cooking with 2 shelves use an oven fan function.

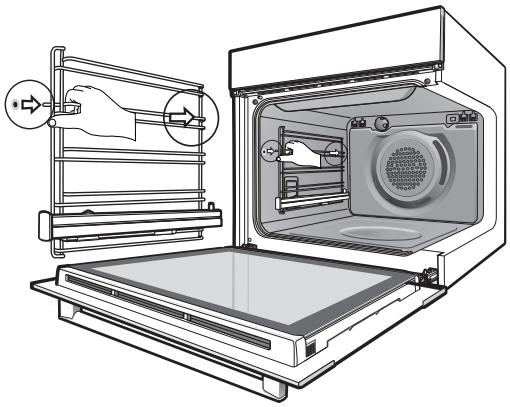
Roasting meat

- Place the meat in the oven and set the temperature between 180°C and 200°C. (It is recommended to wrap your meats in an oven roasting bag or foil to prevent fats and oils from splattering, making it easier to clean your oven.)
- Use the grill/oven dish and grill insert. Place the meat on the insert.



Removing the side racks

1. Grasp the middle wire at the front.
2. Pull firmly inwards while pushing back.



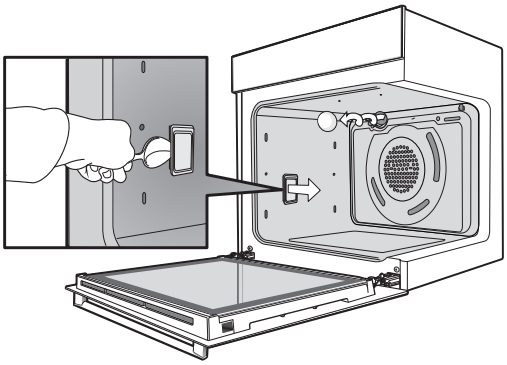
Removing and replacing the oven back light and side light (where fitted)

- Turn oven light glass anticlockwise to remove it for globe replacement.
- To remove side light, place a spoon under the light glass and lever off. Replace globe and snap glass cover back into position.
- A special high temperature resistant globe should be used. This can be purchased from Electrolux Customer Care Centre.

NOTE: :Light globes are not covered by warranty

WARNING

Make sure the appliance is turned off before you remove or replace parts, to avoid the possibility of electric shock.



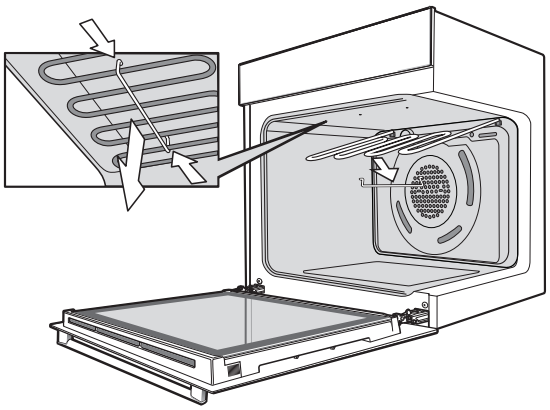
Releasing the grill element

WARNING

Make sure the appliance is turned off before you remove or replace parts, to avoid the possibility of electric shock.

Retaining wire models - The upper grill element is secured with a hanger clip which can be removed to help clean the oven cavity ceiling. To remove the hanging clip push the sides of the clip in the direction of the arrows. After cleaning, raise the grill element and secure clip back into position.

NOTE: Diagram shows a grill in oven model. The procedure is the same for separate grill models which use the same hanger clip in the grill compartment.



Rotating latch models - rotate latch 180 degrees and the grill element will drop down freely. After cleaning, raise the grill element and secure by rotating the latch back 180 degrees.