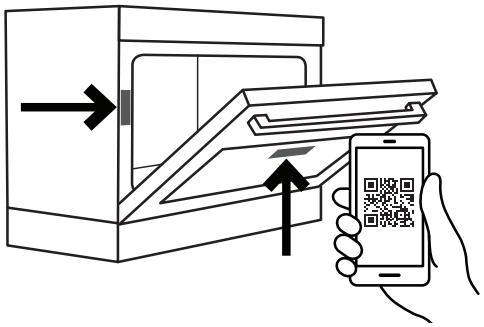
Enjoy peace of mind.
Register your appliance today.

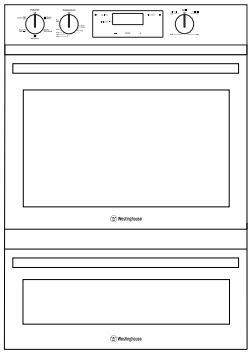
Stay updated on better living services, safety notices and shop for accessories.

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

WVE6565

disappear, confirming the time has been set. Once the time has been entered, the clock advances minute by minute.

NOTE: The clock has a 24 hour display.

Changing the time of day

1. Press **MODE** until the "Clock" indicator symbol begins flashing.
2. To set the time of day, press the − or + symbols while the "Clock" indicator symbol is flashing.
3. After 5 seconds from the last change, the "Clock" indicator symbol will disappear, confirming the time has been set.

Setting the minute minder

1. Press **MODE** until the "Timer" indicator symbol begins flashing.
2. Set the countdown time by using − and + symbols while the "Timer" indicator symbol is flashing.
3. After 5 seconds from the last change, the "Timer" indicator symbol will stop flashing, confirming the timer has been set. The countdown time remaining will appear on the display.
4. Once the set time has elapsed, a beeper will sound for 1 minute. The time indication "0.00" and a flashing "Timer" indicator symbol will appear on the display.
5. To stop the beeper, press −, + symbols or **MODE**.

NOTE: This feature has no effect on the oven operation. With the minder operating, the time of day cannot be displayed.

Setting the cooking duration

1. Select the desired oven **Function** and **Temperature**. The oven indicator light will appear and the heating source will switch on.
2. Press **MODE** until the **Cook Time** indicator symbol begins flashing.
3. Set the cooking duration by using − or + symbols while the **Cook Time** indicator symbol is flashing.
4. After 5 seconds from the last change, the **Cook Time** indicator symbol will stop flashing, and the time of day will be displayed.

NOTE: Do not forget to add pre-heating time if necessary.

To check or cancel settings

1. To check your settings, press **MODE** until the indicator symbol flashes next to the mode (**Cook Time**, etc) that you want to display. After 5 seconds from the last change, the indicator will stop flashing and the time of day will be displayed.
2. To cancel a setting, press **MODE** until the indicator symbol flashes next to the setting to be cancelled. Press and hold − and + symbols together until the setting is cleared.

On completion of cooking

When the set time has elapsed, the oven will turn off, the timer will beep and the **Cook Time** indicators will flash.

1. Turn the **Function** and **Temperature** controls to the off position.
2. Press − or + symbols or **MODE** to stop the clock from beeping.

Switching the clock display ON and OFF

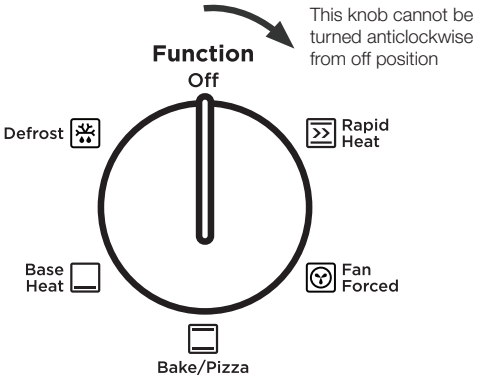
1. Press together − and + symbols for 3 seconds to switch off the display.
2. Press together − and + symbols for 3 seconds to switch the clock display on again.

NOTE: If a timer mode is set, then it is not possible to switch the display off.

Select the oven function

Turn the oven function selector clockwise to select the desired oven function.

NOTE: each oven function has a default temperature which can then be adjusted as outlined below.



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.

USING YOUR OVEN (CONTINUED)

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.
- Do not pierce the meat, as this will allow juices to escape.
- When the meat is cooked, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This will help retain the juices when the meat is carved.

The table shows temperatures and cooking times for different kinds of meat. These may vary depending on the thickness or bone content of the meat.

MEAT	RECOMMENDED TEMPERATURE °C	RESULT	MINUTES PER KG
Beef	200	Rare	35 - 40
		Medium	45 - 50
		Well done	55 - 60
Lamb	200	Medium	40
		Well done	60
Veal	180	Well done	60
Pork	200	Well done	60

Roasting poultry and fish

- Place the poultry or fish in an oven set at a moderate temperature of 180°C.
- Place a layer of foil over the fish for about three quarters of the cooking time.

The table shows temperatures and cooking times for different kinds of fish and poultry. These may vary depending on the thickness or bone content of the meat.

MEAT	RECOMMENDED TEMPERATURE °C	MINUTES PER KG
Chicken	180	45 - 50
Duck	180 - 200	60 - 70
Turkey	180	40 - 45 (<10kg) 35 - 40 (>10kg)
Fish	180	20

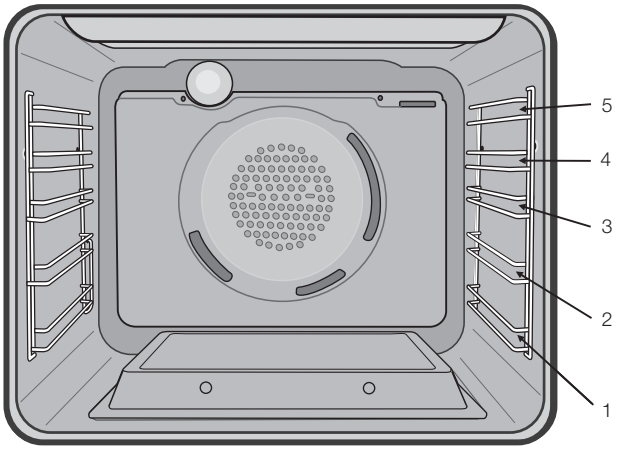
Oven shelf location

The oven has 5 positions for shelves (as shown in the diagram below). To give maximum space above and below the shelves, load them in this way:

When cooking with 1 shelf, position at 1 or 2.

When cooking with 2 shelves, position them at 2 and 4.

For more detailed shelf locations. Refer to cooking tables for individual cooking functions.



COOKING GUIDE

Choosing the best oven settings

The following table is intended as a guide and experience may show some variation in cooking times necessary to meet individual requirements. It may be necessary to change some cooking times and temperatures from your previous oven. For best results when baking preheat your oven for 30 minutes.

Conventional cooking

FOOD		TEMPERATURE°C	OVEN SHELF POSITION*	TIME IN MINUTES
Scones	Plain or fruit	220	2 or 3	10 – 15
Biscuits	Rolled	180	2 or 3	10 – 15
	Spooned	190	2 or 3	12 – 15
	Shortbread biscuits	160	2 or 3	30 – 35
Meringues	Hard – individual	110	2 or 3	90
	Soft – individual	180	2 or 3	15 – 20
	Pavlova – 6 egg	110	2	75
Cakes	Patty cakes	190	2 or 3	15 – 20
	Sponge – 4 egg	180	2 or 3	20 – 30
	Shallow butter cake	180	2 or 3	30 – 40
	Rich fruit cake	150	2 or 3	180
Pastry – shortcrust	Cornish pasties	200/180	2 or 3	40 – 45
	Custard tart	200/180	2 or 3	10/20 – 30
Pastry – choux	Cream puffs	210	2 or 3	25 – 30
Yeast goods	Bread	210	2 or 3	25 – 30

Fan forced cooking

FOOD		TEMPERATURE°C	OVEN SHELF POSITION*	TIME IN MINUTES
Scones	Plain or fruit	210	1 & 4	10 – 15
Biscuits	Rolled	170	Any	10 – 15
	Spooned	180	Any	12 – 15
	Shortbread biscuits	150	Any	30 – 35
Meringues	Hard – individual	100	Any	90
	Soft – individual	165	Any	15 – 20
	Pavlova – 6 egg	100	1 & 4	75
Cakes	Patty cakes	180	1 & 4	15 – 20
	Sponge – 4 egg	170	1 & 4	20 – 30
	Shallow butter cake	170	Any	30 – 40
	Rich fruit cake	130	1	180
Pastry – shortcrust	Cornish pasties	180/160	Any	40 – 45
	Custard tart	190/170	Any	20 – 30
Pastry – choux	Cream puffs	200	Any	25 – 30
Yeast goods	Bread	200	1	25 – 30

* Counting from the bottom shelf up.
†A tray should be placed on the bottom shelf position, covered with foil, to catch any fat.

GRILLING GUIDE

Grilling hints

WARNING

Always clean the grill/oven dish after every use. Excessive fat build up may cause a fire.

As a method of cooking, grilling can be used to:

- Enhance the flavours of vegetables, fish, poultry and meat.
- Seal the surface of the food and retain the natural juices.

NOTE: When grilling, the oven door should be FULLY open.

This table shows how to grill different types of meat:

MEAT	METHOD
Beef	You can use tenderloin, rump, sirloin. Brush with oil or melted butter, especially if the meat is very lean.
Lamb	You can use loin chops, shortloin chops, chump chops, and forequarter chops. Remove skin or cut at intervals to stop curling. Brush with oil or melted butter.
Sausages	Prick sausages to stop skin from bursting.
Poultry	Divide into serving pieces. Brush with oil.
Fish	Brush with oil or melted butter and lemon juice.
Bacon	Remove rind. Grill flat.

Guide to better grilling

IMPORTANT

Definite times can not be given for grilling as it is dependant on the size of the food and your own tastes.

These times should only be used as a rough guide and remember to turn the food over halfway through the cooking process (except with fan grill).

For better grilling results, follow these easy instructions:

1. Remove oven/grill dish and grill insert and preheat grill for about 3 minutes.
2. Choose only prime cuts of meat or fish. If the cut is less than 5mm thick it will dry out. If the cut is more than 40mm thick, the outside may burn whilst the inside remains raw.
3. Do not place aluminium foil under the food as this prevents fats and oils from draining away, which could result in a fire.
4. Baste the food during cooking with butter, olive oil or marinade.
5. Use tongs to turn food as a fork pierces the surface allowing juices to escape.

MEAT	TIME
Steak	15 - 20 minutes
Chops	20 - 30 minutes
Fish	8 - 10 minutes
Bacon	4 - 5 minutes

DEALING WITH COOKING PROBLEMS

PROBLEM	CAUSES	REMEDY
Uneven cooking	• Incorrect shelf position	• Select shelf suitable for cooking function. See cooking function tables in cooking guide
	• Oven tray too large	• Experiment with other trays or dishes
	• Trays not centralised	• Centre trays
	• Air flow in oven uneven	• Rotate food during cooking
	• Grill dish affecting thermostat	• Remove grill dish from oven on bake modes
Baked products too brown on top	• Oven not preheated	• Preheat oven
	• Baking tins too large for the recipe	• Use correct size tins
	• Baking tins not evenly spaced	• Stagger baking tins at least 3cm between tins and oven walls
	• Products not evenly sized or spaced on trays	• Make into same size and shape, and spread evenly over trays
	• Baking temperature too high	• Lower the temperature
Baked products too brown on bottom	• Baking tins too large for the recipe	• Use correct size tins
	• Baking tins are a dark metal or glass	• Change to shiny, light tins or lower the temp by 10°C
	• Food too low in the oven	• Cook one shelf higher
	• Oven door opened too frequently during baking	• Don't open the door until at least half the cooking time has passed
	• Baking temperature too high	• Lower the temperature
	• Grill dish affecting thermostat	• Remove grill dish from oven on bake modes
Cakes have a cracked thin crust	• Baking temperature too high	• Lower the temperature
	• Food too high in oven	• Cook one shelf lower
	• Cake batter over mixed	• Mix just long enough to combine ingredients
	• Pan too deep	• Check size of pan
	• Baking pans dark	• Change to shiny pans
Baked products are pale, flat and undercooked	• Baking temperature too low	• Raise the temperature
	• Food too low in oven	• Cook one shelf higher
	• Baking time too short	• Increase the cooking time
	• Incorrect size tin	• Use the correct size tin
Cakes fallen in the centre	• Baking temperature too low	• Raise the temperature
	• Baking time too short	• Increase the cooking time
	• Proportions of ingredients incorrect	• Check recipe
	• Door opened too early in baking	• Do not open door until the last quarter of cooking time
Roast meat, potatoes not browning in fan oven	• Poor air circulation	• Elevate food onto a rack to allow air circulation
	• Grill dish affecting thermostat	• Remove grill dish from oven on bake modes
	• Juices running out of meat	• Do not pierce meat with a fork
Grilled meats outside is overcooked and centre is raw		• Grill at lower insert position
Grilled chops and steaks curling		• Cut into fat every 2cm
Steam and condensation settle on the food and in the appliance	• The dish has been left in the oven for too long	• Do not keep the dishes in the appliance for longer than 15-20 minutes after the cooking ends

GETTING TO KNOW THE OVEN

Get to know the oven with this 'Simple Test Cake'

Although we strive for a perfect performing oven, it's possible that there will be some variation in colour when baking. Therefore, we suggest this simple, easy and delicious to make Simple Test Cake, it can help you understand your new oven. All ovens do sometimes have hot or cold spots, therefore it is important to judge with your eye as you may require to rotate during baking.

'Simple Test Cake'

125g butter, softened to room temperature

1 cup caster sugar

1 teaspoon pure vanilla essence

4 large eggs

2 cups self-raising flour

pinch of salt

4 tablespoons (80mL) full-cream milk

Method:

Butter base and sides of 2, 20cm straight-sided round or square cake pans. Then line the base with grease proof or baking paper.

Preheat oven to moderate '180°C' (170°C fan forced) and ensure oven shelf is in the centre position of oven.

Cream softened butter and sugar until light in colour.

Add vanilla essence.

Then add eggs one at a time, beating well after each addition.

Sift flour and salt into the mixture and beat until well combined.

Add milk and beat or stir to combine.

Spoon mixture equally between prepared cake pans.

Bake in preheated oven, middle shelf for about 25 to 35 minutes or until when tested with a fine cake skewer it comes out clean or the edges of the cakes have come away slightly from the sides of the cake pans.

Remove from oven to wire cake rack and rest for 5 minutes before removing from cake pans.
Cool completely.

To Serve: sandwich together with your favourite jam or conserve, and dust top with pure icing sugar.

NOTE: If desired substitute butter for either margarine or olive oil spread. Recipe is based on the Australian standard metric 250mL cup and 20mL tablespoon sets.

CARE AND CLEANING

WARNING

Ensure the oven is electrically isolated before cleaning. This can be done by switching off the appliance via the powerpoint or isolating switch (if available), or the switchboard.

Do not use steam cleaners, as this may cause moisture build up.

CAUTION

Do not use sharp metal implements or utensils on any surface, as these may leave permanent scratches or marks.

Enamel

Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers.

NOTE: You can also use household oven enamel cleaners - follow the manufacturer's instructions carefully.

CAUTION

Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes on enamel.

Do not line the bottom of the oven or grill with foil or cookware.

Stainless steel

All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.

WARNING

Care must be taken when wiping exposed stainless steel edges....they can be sharp!

CAUTION

The oven door and control panel are decorated with a special stainless steel that resists finger marks and should only be cleaned with warm water and a mild detergent. DO NOT use stainless steel cleaners, abrasive cleaners or harsh solvents.

NOTE: Make sure you follow the polish or brushing lines in the steel.

Glass

Glass surfaces on doors and control panels are best cleaned immediately after soiling. A damp cloth may help remove baked on food deposits. Oven cleaners can be used to remove stubborn marks and stains.

WARNING

The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. As a precaution however, do not put cold water on hot glass. Should you have any questions about the glass in your new appliance, please contact the customer care centre by dialling 1300 363 640.

Door glass that is damaged should be immediately replaced.

CAUTION

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Oven

WARNING

Always keep your appliance clean. Ensure that fats and oils do not accumulate around elements, burners or fans. Keep the oven dish, baking trays, grill dish and grill dish insert clean, as any fat deposits may catch fire. Wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove. The upper element can be released to assist in cleaning.

Grill

WARNING

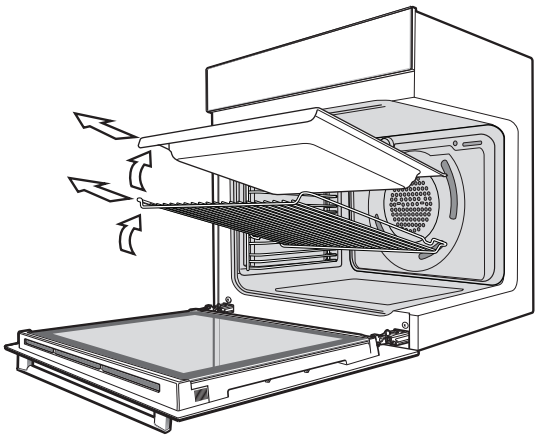
Always keep the grill dish and grill dish insert clean, as any fat deposits may catch fire. Ensure that fats and oils do not accumulate around the grill element. The grill element can be released to assist in cleaning the top of the grill cavity.

Cleaning your oven accessories

Removing the trays and shelves from your appliance

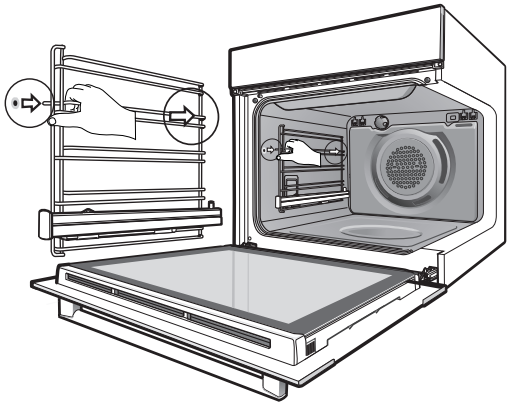
- Slide the dish and shelves towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports, taking care not to spill the contents.
- Lift the dish and shelves clear.
- Wash the dish, insert and shelves in hot soapy water.
- Reverse the above steps to put the grill tray and shelves back again.
- Ensure that they are placed between the 2 support wires.

CARE AND CLEANING (CONTINUED)



Removing the side racks

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



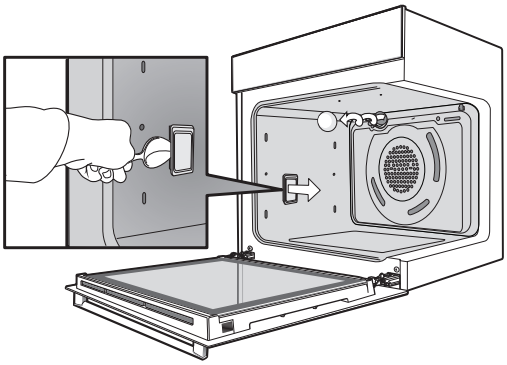
Removing and replacing the oven back light and side light (where fitted)

- 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.



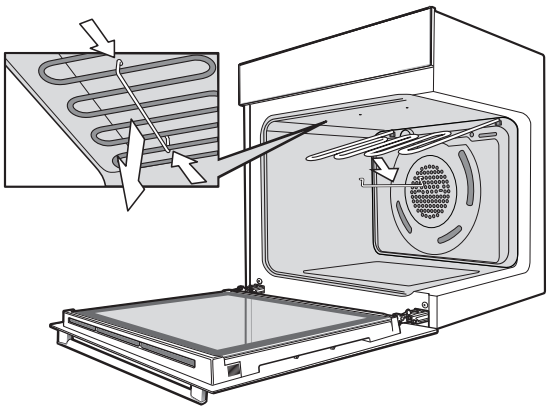
Releasing the grill element

WARNING

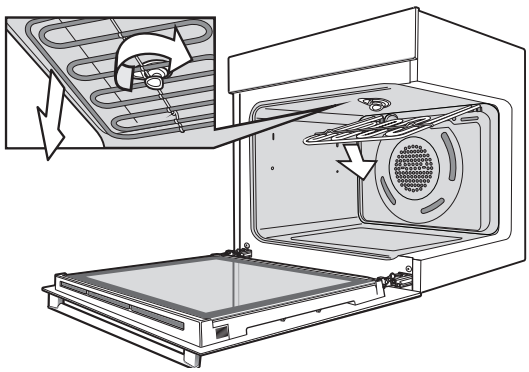
Make sure the appliance is turned off before you remove or replace parts, to avoid the possibility of electric shock.

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.

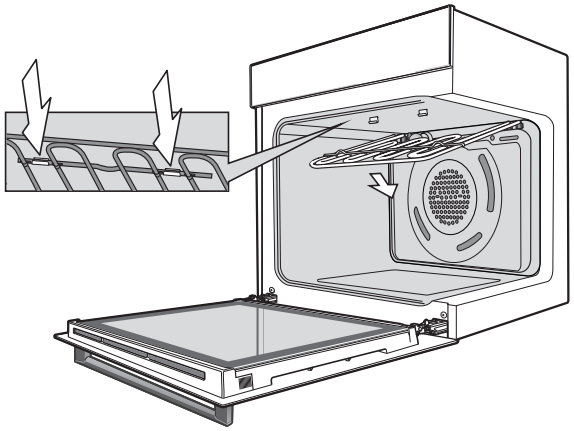
NOTE: Diagram shows a grill in oven model. The procedure is the same for separate grill models which use the same hanger clip in the grill compartment.



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.



Retaining clips models - The upper grill elements is secured with 2 clips which can be removed to help clean the oven cavity ceiling. To disengage the lcips, push the edge of the clips towards back of the oven as shown below. After cleaning raise the grill element and secure clips back in position.



CAUTION

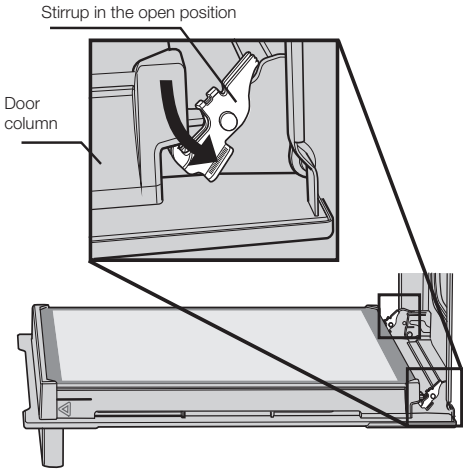
Do not lift the door by the handle. Rough handling will cause glass to break.

Removing the oven door

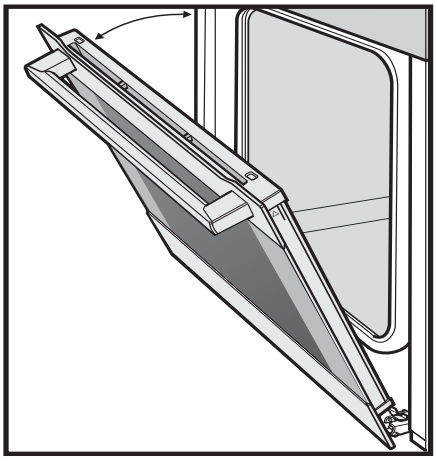
IMPORTANT

Your oven is equipped with a door that can be disassembled in order to clean all the panes of glass. Remove the door before cleaning.

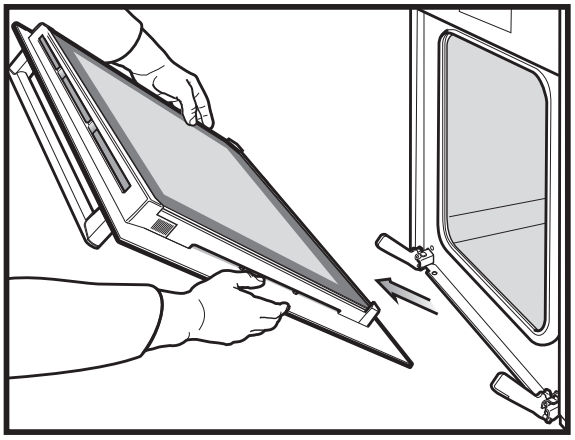
- Open the door fully to access the hinges then rotate the ‘stirrups’ (highlighted in the diagram) on both hinges fully to open position.



- Slowly close the oven door until it stops against the ‘stirrups’ (about 45°).



- Grasp the oven door with a hand each side of the door and remove it from the oven by pulling it towards you.

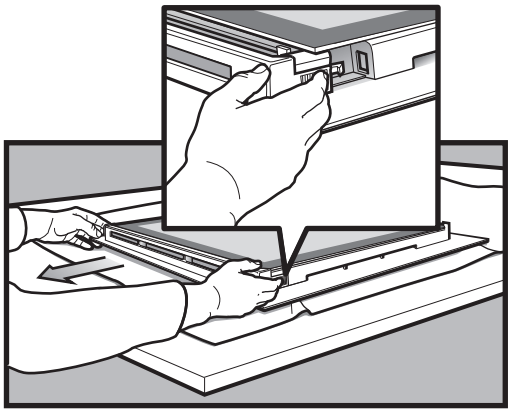


- Lay the oven door with the outer side facing downwards on something soft and flat (for example a blanket on a kitchen table) to prevent scratches.

CARE AND CLEANING (CONTINUED)

Removing oven door top trim

- Take hold of the grid embossed sections of the door trim at each end and press inwards to release the clips. Remove the door trim by pulling it towards you.

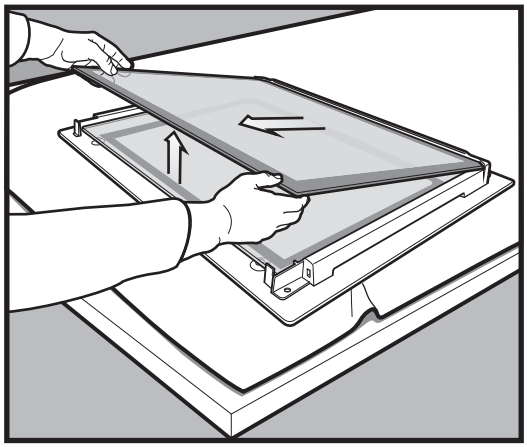


Removing the door glass panels

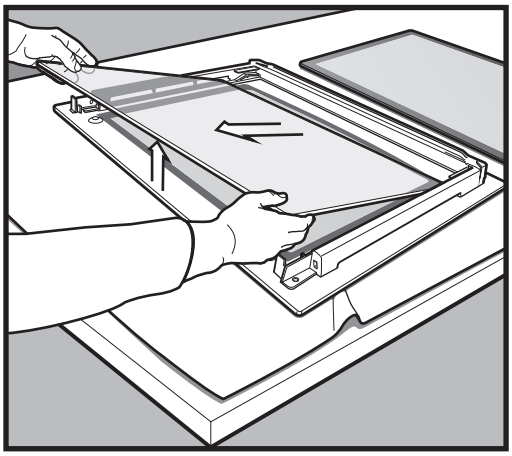
⚠ CAUTION

Rough handling, especially around the edges can cause the glass to break.

- Lift the black bordered glass panel out of the guide and place on something soft and flat to prevent scratches.



- Repeat this for the smaller clear glass panel (when fitted).



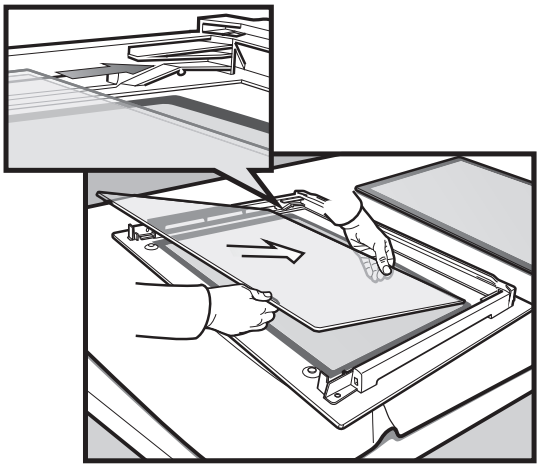
Cleaning the door glass panels

⚠ CAUTION

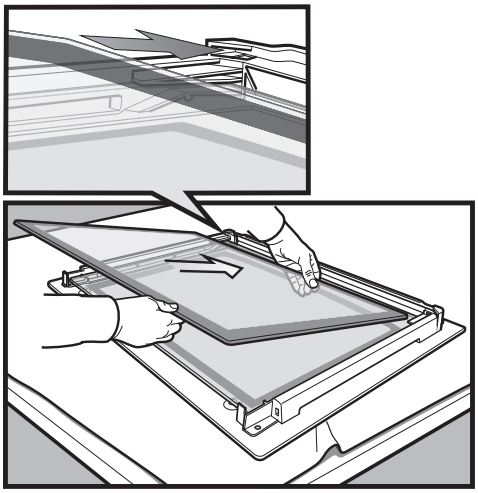
Do not to use harsh abrasives on the glass panes as the reflective surface plays a role in the function of the oven. Do not place glass in dishwasher. Hand wash only with a soft cloth and warm soapy water. When dry polish with a soft cloth and ensure the glass is dry before reassembly.

Re-assembling the door glass panels

- Insert the smaller clear glass panel (when fitted) first from above and at an angle to the profile of the door.

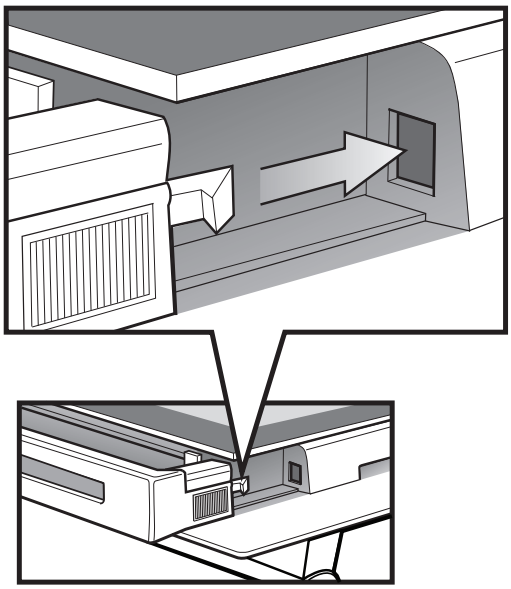


- Repeat for the black bordered glass panel ensuring the painted surface is facing to the downside.

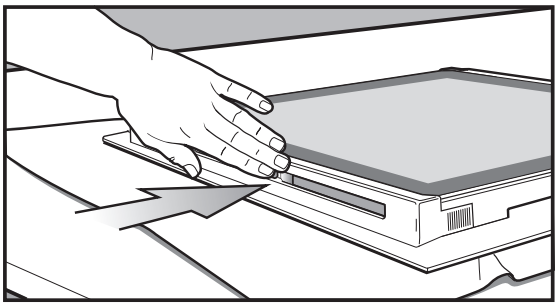


Re-assembling the top door trim

- Take hold of the top door trim at each side and position it to the inside edge of the glass.
- Push the trim down with its top edge over glass panel until the clip snaps in on each side of the trim.

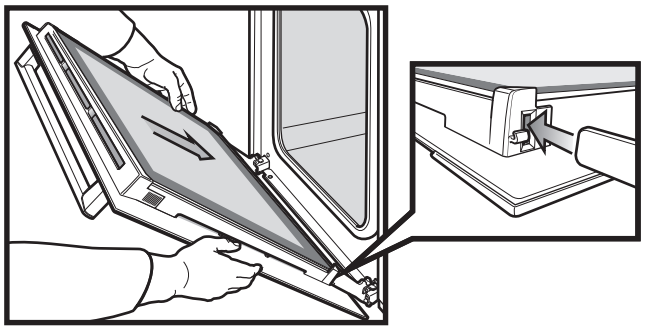


- Push the middle of the trim down to ensure it is straight and firm against the glass panel.

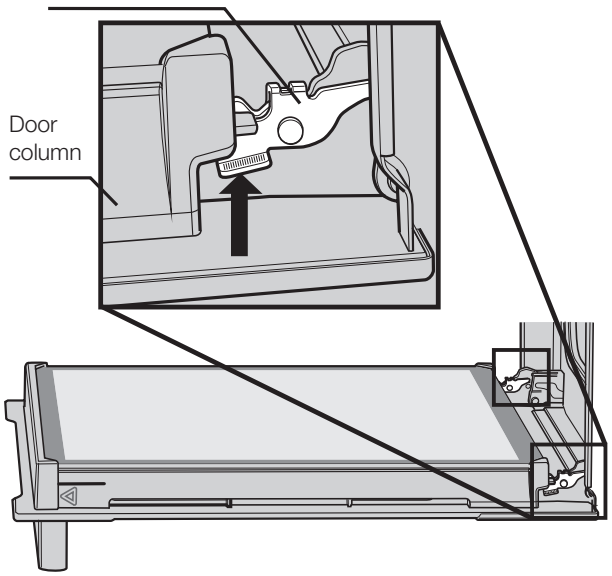


Fitting the oven door

- Take hold of the oven door with a hand on each side and with the door at an angle of 45°, position the recesses at the bottom of the door onto the hinge arms of the oven. Let the door slide down the hinge arms as far as it will go.



- Open the door fully to access the hinges.
- Rotate the stirrups (see image below) until they lock into the hook. The oven door may now be closed.



TROUBLESHOOTING

Oven

PROBLEM	POSSIBLE CAUSE
Oven or grill not working	• Time of day not set. • Power not turned on. • Controls are incorrectly set. • Oven is in 'Demo' mode, refer to Using your oven section. • Household fuse has blown or power supply is off. *NOTE: If the household fuse continues to blow, call the Customer Care Centre.* • Child-proof oven lock is activated. 'LOCKED' is displayed when control is touched. (Refer to Using your oven section)
The oven seal is loose	• The oven seal is only attached at each corner. It may seem like a loose fit but when the oven door is closed it will function correctly.
Oven light not working	• Light may be turned off at control panel. • Lamp blown or loose in socket. • Household fuse has blown. *NOTE: If the household fuse continues to blow, call the Customer Care Centre.*
Oven not heating enough	• Foil or trays on bottom of oven. • Timer is in "AUTO" mode. (Refer to timer operating instructions) • Household fuse has blown. *NOTE: If the household fuse continues to blow, call the Customer Care Centre.* • Oven not pre-heated. Pre-heat oven for 30 minutes.
Clock flashing on display	• Reset time of day and any cooking functions you were using.
Unit smoking when first used	• Protective oils being removed.
Condensation build up	• Reduce the amount of water used in cooking. (Sometimes condensation is normal)
Door cannot be replaced after removal	• Stirrup not engaged properly.
Functions and temperature appear on display but oven does not work	• Oven is in 'Demo' mode, refer to Using your oven section.
When the door is open the fan stops (underbench only)	• This is a function of the power board to help reduce the blast of air when opening the door.
When a non fan mode is selected the fan starts	• Most oven modes have a fast heat up function that uses the fan, fan element and top (boost) elements. Auto fast heat up can be overridden by selecting a temperature of 120°C or less, allowing the function to start, then increasing the temperature to the desired level.
The light stays on when the door is closed	• An oven function has been selected. • The light has been turned on at the control panel.
The light does not turn *ON* when the door is opened	• Oven light may need replacing.
Shelf slides out when door is opened	• Oven cavity is not level, you can perform a check using a level to verify this (refer to installation section). If not level refer to installer.
There is warm air coming from the top of the oven door	• The oven is located under the control panel. When the oven is on, the air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent.

NOTE: Only authorised personnel should carry out servicing.

Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: WESTINGHOUSE BUILT-IN OVENS, COOKTOPS AND FREESTANDING COOKER

This document sets out the terms and conditions of the product warranties for Westinghouse Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. **In this warranty:**
   (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
   (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
   (c) 'ASC' means Electrolux's authorised serviced centres;
   (d) 'Westinghouse' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
   (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
   (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. **Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.
3. **Warranty Period:** Subject to these terms and conditions, this warranty continues in Australia for a period of 24 months and in New Zealand for a period of 24 months, following the date of original purchase of the Appliance.
4. **Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
5. **Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.
6. **Proof of purchase** is required before you can make a claim under this warranty.
7. **Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
   (a) light globes, batteries, filters or similar perishable parts;
   (b) parts and Appliances not supplied by Electrolux;
   (c) cosmetic damage which does not affect the operation of the Appliance;
   (d) damage to the Appliance caused by:
   (i) negligence or accident;
   (ii) misuse or abuse, including failure to properly maintain or service;
   (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
   (iv) normal wear and tear;
   (v) power surges, electrical storm damage or incorrect power supply;
   (vi) incomplete or improper installation;
   (vii) incorrect, improper or inappropriate operation;
   (viii) insect or vermin infestation;
   (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:
   (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
   (b) the Appliance is modified without authority from Electrolux in writing;
   (c) the Appliance's serial number or warranty seal has been removed or defaced
8. **How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:
   (a) carefully check the operating instructions, user manual and the terms of this warranty;
   (b) have the model and serial number of the Appliance available;
   (c) have the proof of purchase (e.g. an invoice) available;
   (d) telephone the numbers shown below.
9. **Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.
10. **New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
11. **Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice
Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

AUSTRALIA	**FOR SERVICE** or to find the address of your nearest authorised service centre in Australia **PLEASE CALL 13 13 49** For the cost of a local call	**FOR SPARE PARTS** or to find the address of your nearest spare parts centre in Australia **PLEASE CALL 13 13 50** For the cost of a local call
NEW ZEALAND	**FOR SERVICE** or to find the address of your nearest authorised service centre in New Zealand **PLEASE CALL 0800 10 66 10**	**FOR SPARE PARTS** or to find the address of your nearest spare parts centre in New Zealand **PLEASE CALL 0800 10 66 20**

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NOTES

For more information on all Westinghouse appliances, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website:

AUSTRALIA
phone: 13 13 49
email: customercare@electrolux.com.au
web: westinghouse.com.au

NEW ZEALAND
phone: 0800 10 66 10
email: customercare@electrolux.co.nz
web: westinghouse.co.nz

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ABN 51 004 762 341
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