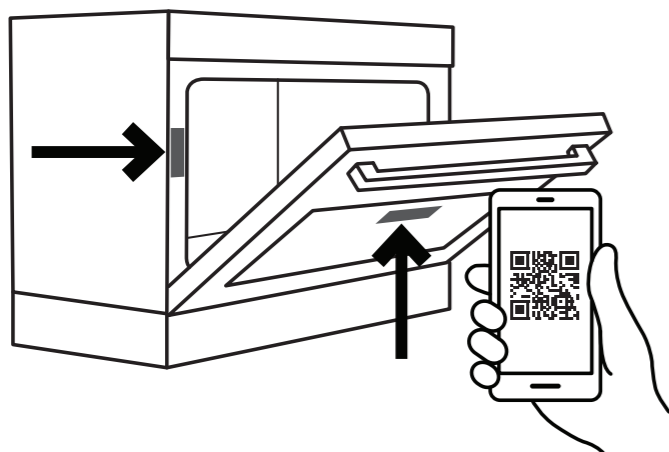


**Enjoy peace of mind.
Register your appliance today.**

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



Need more help?

To access your detailed user manual online, simply scan the QR code on your smart phone. If you prefer a printed manual, please contact our Customer Care Centre using details below.



Contact us if you need more help

Electrolux Home Products Australia
telephone: 13 13 49
email: customercare@electrolux.com.au
web: electrolux.com.au

Electrolux Home Products New Zealand
telephone: 0800 436 245
email: customercare@electrolux.co.nz
web: electrolux.co.nz

Dear Customer,

Thank you for purchasing a Westinghouse oven. You have chosen a product that comes from a history of durable and reliable products loved by many families. We look to help you make the most of your time at home, so you can spend your time doing what you really love, with the ones you love.

Welcome to Westinghouse.

Ready



This is a Quick Start Guide. Please refer to user manual online for detailed information and installation

To access your detailed user manual online, simply scan the QR code on your smart phone.

For more detailed information and installation guide refer to user manuals at westinghouse.com.au/manuals

Before you start, please make sure:

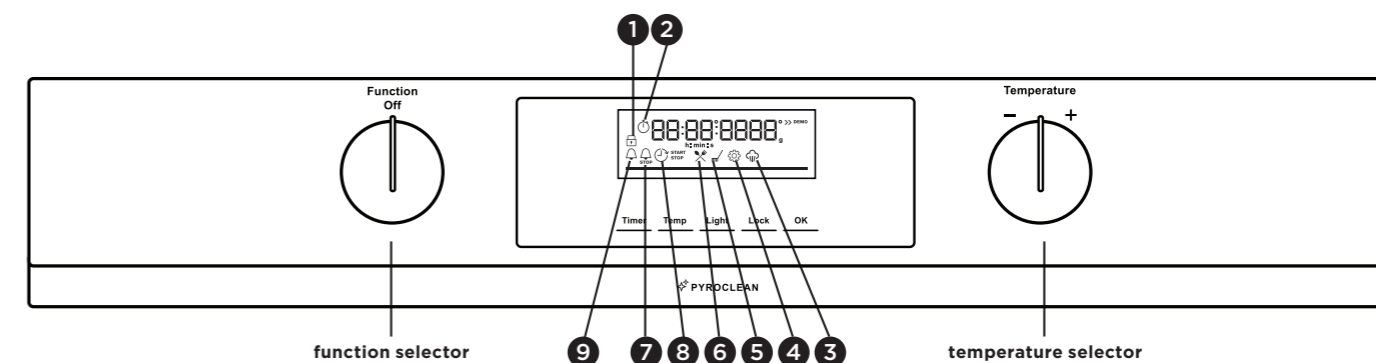
- Your oven has been correctly installed by a qualified person.
- Your oven has power and is switched on.
- You've removed all relevant packaging.



Most of the packaging materials can be recycled. Please dispose of them at your local recycling centre or in your own recycling bin.

Set...

Get to know your oven control panel:



- | | | |
|--------------------------------|-------------------------|----------------------|
| 1 Lock icon | 4 Settings icon | 7 Cooking time icon |
| 2 Uptimer icon | 5 Cleaning icon | 8 Time delay icon |
| 3 Steam cooking indicator icon | 6 Assisted cooking icon | 9 Minute minder icon |

Set...

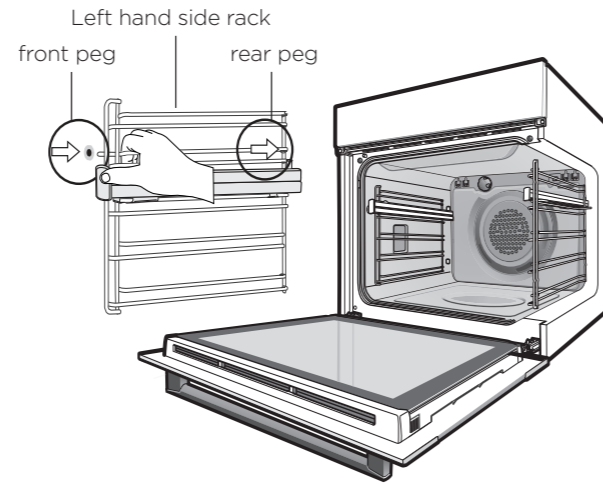
Installing the oven accessories

1. **Install telescopic slides (where supplied) to the side racks. Refer to installation guide supplied with oven slides.**

2. Insert side racks

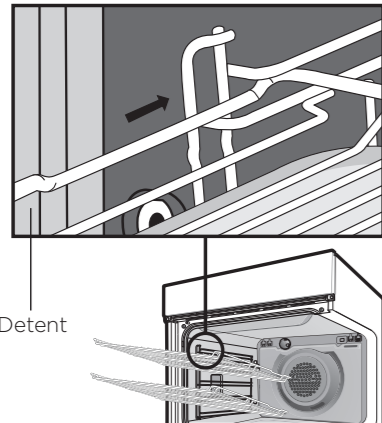
There is a left hand and right hand version (see image).

1. Insert the rear peg into the rear access hole, ensuring that the peg is fully inserted.
2. Then locate the front peg into the front access hole and push in firmly.



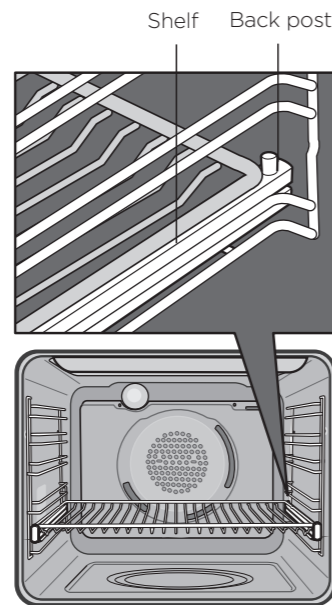
3. To fit a shelf or tray to side racks:

1. Locate the rear edge of the shelf in between guide rails of the side rack. Ensure the same rail positions on both sides of the oven are being engaged.
2. With the front edge raised, slide the shelf into the oven.
3. Once the detents have passed the front edge of the side rack, the shelf can be pushed completely in.

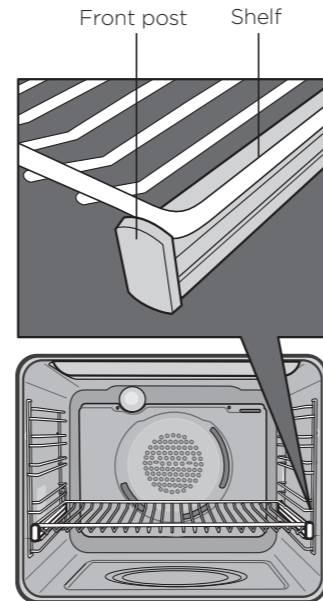


4. Fit shelf/tray (where supplied) to telescopic slides

1. Push the shelf or tray along the top of the slide until it hits the back post.



2. Drop the front of the shelf or tray onto the slide ensuring it sits behind the front post of the slide.



3. When fully inserted the shelf/tray should not interfere with the closed oven door.

Set the time

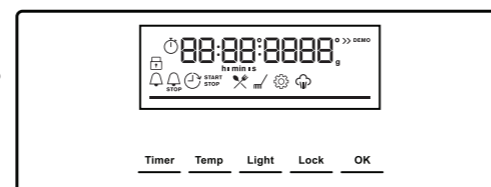
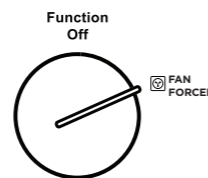
Before you can start using the oven, you must set up the clock.

- After the oven has been electrically connected, '12:00' will be displayed and the hour minute digits will flash.
- Turn the temperature selector (Left - or Right +) to set the time of the day.
- Press OK to complete the clock setting.

Condition the oven (to burn off any residue)

New appliances can have oil or residue left from manufacturing. You will need to heat your oven for 30 minutes before using it for the first time.

1. Turn the function selector dial to FAN FORCED
2. Using the temperature selector, set the oven at 180°C for approximately 30 minutes. Please ensure that the room is well ventilated during this process.



Go!

You're ready to use your new Westinghouse appliance. A few tips from us:

Remember to pre-heat each time.

For best cooking results pre-heat the oven. Pre-heating allows the oven to reach the required temperature quickly and efficiently as well as cook food at the correct temperature for the entire cook time. Recommended pre-heat time is 30 mins for baking and 3 minutes for grilling.

Choose the right program for the best result:

FAN FORCED



This setting is best used when cooking on multiple shelves at once or reheating complete meals for your family.

FAN & GRILL



When cooking large cuts of meat, this setting gives you result that is similar to 'roisserie' cooked meat. When using 'Fan Grill' it is not necessary to turn food over during the cooking cycle. Set temperature to 180°C and cook with the oven door closed.

GRILL



When it comes to cooking tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods the grill setting will get you the best results. By preheating your grill for 3 minutes this will help in sealing in the natural juices for a better flavour. Grill with the oven door closed.

EASY BAKE + STEAM



Steam helps you get a better rise, crispier crust, a fluffier centre and tastier textures for all your bread, pastries, cakes, scones and puddings at home. (WVEP6717 models only)

AIRFRY



AirFry for that perfect, healthy crunch. When a food craving hits, make healthier and delicious food right in your oven. Deliver all the flavour and none of the guilt. AirFry allows you to make healthier tasty meals for the entire family - right in your oven.

Refer to your full user manual for more details on oven functions.

Set your temperature

- Turn the temperature selector (left - or right +) as required to set the desired cooking temperature in °C.

Note: the temperature can be adjusted at any time throughout the cooking time.