CONGRATULATIONS
Congratulations and thank you for choosing our Bultheil Cooking Appliance. We are sure you will find your new appliance a pleasure to use and a great asset to your cooking. Before you use the appliance, we recommend that you read through the whole user manual which provides a description of the product and its functions.

To avoid the risks that are always present when you use a cooking appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. For future reference, please store this booklet in a safe place. This appliance complies to the requirements of Australian Standard AS/NZ 60335.2.6

The symbols you will see in this booklet have these meanings:

⚠️ warning
Indicates information concerning your personal safety.

⚠️ caution
Indicates information on how to avoid damaging the appliance.

Tips & Information
Indicates tips and information about use of the appliance.

🌿 environmental tips
Indicates tips and information about economical and ecological use of the appliance.

Tips & Information
Important – check for any damage or marks
If you find the appliance is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer’s warranty. This does not affect your statutory rights.

🌿 environmental tips
Information on disposal for users

This appliance must be earthed.

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An important read to avoid an electric shock or fire
Meanings of symbols used in this manual are shown below:

This symbol indicates never to do this
This symbol indicates always to do this

The appliance is NOT suitable for use by children, without supervision.
Young children should be supervised to ensure they do not play with this appliance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

During use this appliance becomes hot. Care should be taken to avoid touching hot external and internal surfaces when in use. Use oven gloves. Children should be kept away to avoid burns and scalds.

This appliance must NOT be used as a space heater.

DO NOT spray aerosols in the vicinity of this appliance while it is in operation.

DO NOT store flammable materials in the appliance storage drawer or near this appliance e.g. Aerosols.
Ensure all specified vents, openings and airspaces are not blocked in order to avoid a fire.

DO NOT line the bottom of the oven or grill with foil or cookware.

DO NOT MODIFY THIS APPLIANCE.

Oven warnings
During use the appliance becomes hot. Care should be taken to avoid touching hot surfaces inside the oven.
Switch the appliance off before removing the oven light glass for globe replacement.

To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.

Do not use the door as a shelf.
Do not push down on the open oven door.

Grill warnings

DO NOT leave grill on unattended.
The grill door must be left fully open whilst grilling in a separate grill wall oven.
The grill drawer must be left approx. two finger widths apart whilst grilling in a separate grill underbench oven.
Always turn the grill off immediately after use as fat left there may catch fire.
Do not cover the insert with foil, as fat left there may catch fire.
Always keep the grill dish clean as any fat left may catch fire.
To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.

Installation, cleaning and servicing

Only authorised personnel must install and carry out servicing this appliance. (Certificate of Compliance to be retained)
Before using the appliance, ensure that all packing materials are removed from the appliance.
In order to avoid any potential hazard, the enclosed installation instructions must be followed.
Ensure that all specified vents, openings and airspaces are not blocked.
Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C.
Always ensure the appliance is switched off before cleaning or replacing parts.
Do not use steam cleaners, as this may cause moisture build up.
Always clean the appliance immediately after any food spillage.
To maintain safe operation, it is recommended that the product be inspected every five years by an authorised servicing person.

This appliance must be earthed.
before operating your appliance for the first time

1. Side racks
Separate grill wall ovens come with side racks that are to be fitted to the smaller “grill cavity”.
These can be attached to either side in the following manner.
- Insert the largest peg into rear access hole provided. See diagram above.
- Then locate the front peg into the front access hole and push in firmly.

2. Shelves and trays
Your oven comes with formed “easy clean” runners. The shelves are designed to travel freely on runners without being pulled out accidentally. Make sure you have the shelf in the correct orientation before you slide it in. Otherwise it could become jammed.
- Locate the rear edge of the shelf in the recess between 2 formed runner. See diagram below.
- Locate the rear edge of the shelf in the recess between 2 formed runner. See diagram below.

TIPS & INFORMATION

Setting the time
If you have purchased a model fitted with an electronic or programmable timer, you MUST set the time of day before you can operate your appliance.

- After the appliance has been electrically connected 12.00' will be displayed and the ‘clock indicator’ will flash.
- To set the time of day, press the – or + buttons. 5 seconds after the last change, the “clock indicator” will disappear, confirming the time has been set.

3 Button Electronic Clock

- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.
- New appliances can have an odour during first operation. It is recommended to ‘run in’ your oven before you cook for the first time. Run the oven at 180°C for 2–4 hours and ensure that the room is well ventilated.

Installing your oven accessories
The type of oven furniture you receive is dependent on the model you have purchased.

- With the front edge raised, begin to slide the shelf into the oven. Lower the front edge as you push the shelf completely in.
- The grill/baking tray for underbench oven models sits into a wire carrier that fits into the oven exactly like the shelves.
- The grill/baking tray for separate grill wall oven models slides into the wire runners in a similar manner.
- When fully inserted, the shelf/tray should not interfere with the closed oven door.
before operating your appliance for the first time

• To insert the grill tray in a separate grill underbench, fully open the grill drawer and position the tray so that the slots on the outer edges fit on the tabs on the slides.

• Always remove unnecessary trays and dishes from oven when roasting or baking.

using your oven

Understanding your oven functions
Your oven will have a selection of the following functions. Refer to “Description of your appliance” (page 4) to confirm what functions are available to you.

Turbo Grill
“Turbo grill” offers you the benefits of both “bake” and traditional “grill” functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed. You can use “Turbo grill” for large cuts of meat. This gives you a result that is similar to “rotisserie” cooked meat. Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position to catch any spills. When using “Turbo grill” it is not necessary to turn the food over during the cooking cycle. Set temperature to 180°C.

Grill
The “grill” directs radiant heat from the powerful upper element onto the food. You can use the “grill” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.

Maxi Grill
“Maxi grill” directs radiant heat from 2 powerful upper elements onto the food. You can use the “maxi grill” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. “Maxi grill” allows you to take full advantage of the large grill dish area and will cook faster than normal “grill”. For best results it is recommended to preheat your grill for 3 minutes. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.

Fan Forced
Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time.

You can use the “fan forced” function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal.

Bake
Heat comes from the element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature.

The “bake” function can be used to add extra browning to the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using only one shelf.

Defrost
The “defrost” function uses low temperature air that is circulated by the fan. You can defrost (thaw) your food before you cook it. You can also use “defrost” to raise your yeast dough and to dry fruit, vegetables and herbs.
Separate Grill
The "grill" directs radiant heat from the powerful upper elements onto the food. You can use the "grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese, toasties and other quick cooking foods. Grill with the oven door open. Preheat your grill for 5 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. The grill dish is to be positioned between the upper pair of support rails.

Cooling/Venting fan
Your built-in appliance is fitted with a cooling fan. It will operate whenever you are using your oven or grill and will blow warm air across the top of the oven door. In some appliances the cooling fan may continue to operate after the appliance is turned off. This is to cool the product.

Condensation
Excess condensation may fog the oven door. This may happen when you are cooking large quantities of food from a cold start. You can minimize condensation by:

- Keeping the amount of water used whilst cooking to a minimum.
- Making sure that the oven door is firmly closed.
- Baking custard in a baking dish that is slightly smaller than the water container.
- Cooking casseroles with the lid on.

NOTE: If you are using water in cooking, this will turn the appliance is fitted with a cooling fan. It will operate whenever you are using your oven or grill and will blow warm air across the top of the oven door. In some appliances the cooling fan may continue to operate after appliance is turned off. This is to cool the product.

Operating your oven temperature selector
A thermostat controls the temperature in your appliance. The temperature can be selected within the specified range. To set the temperature, turn the temperature selector in a clockwise direction to the desired setting. An indicator light above the temperature selector goes out, the oven has reached the desired temperature, place your food into the oven, close the door and set the timer if you desire.

With “grill”
Preheat the grill for at least 3 minutes to obtain best results. This will help to seal the natural juices of steak, chops and other meats for a better flavour.

Setting temperatures
The following table displays the temperature settings for recipes which do not show actual temperatures. The following table displays the temperature settings for recipes which do not show actual temperatures.

<table>
<thead>
<tr>
<th>Setting temperatures</th>
<th>Oven</th>
<th>Temperature °C</th>
<th>Temperature °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>High Heat</td>
<td>Very hot</td>
<td>190 - 200</td>
<td>375 - 390</td>
</tr>
<tr>
<td></td>
<td>Hot</td>
<td>200 - 210</td>
<td>390 - 410</td>
</tr>
<tr>
<td></td>
<td>Very hot</td>
<td>220 – 230</td>
<td>430 - 450</td>
</tr>
<tr>
<td></td>
<td>Extremely hot</td>
<td>240 - 250</td>
<td>465 - 480</td>
</tr>
<tr>
<td>Moderate Heat</td>
<td>Moderately hot</td>
<td>170 – 180</td>
<td>340 - 355</td>
</tr>
<tr>
<td></td>
<td>Moderate</td>
<td>150 - 160</td>
<td>300 - 320</td>
</tr>
<tr>
<td>Low Heat</td>
<td>Slow</td>
<td>130 - 140</td>
<td>265 - 285</td>
</tr>
<tr>
<td></td>
<td>Very slow</td>
<td>100 - 110</td>
<td>210 - 230</td>
</tr>
<tr>
<td></td>
<td>Cool</td>
<td>80 - 90</td>
<td>175</td>
</tr>
</tbody>
</table>

NOTE: For multifunction ovens the desired cooking function must be selected before the oven will operate. Once the desired function has been selected, use the temperature selector to set the required temperature.

Pre-heating your appliance
Preheating your oven is recommended in cooking and grilling functions. For best results when baking you must preheat your oven for 30 minutes.

With “Fan Forced”
1. It is recommended to preheat your appliance when cooking or baking.
2. Set the desired temperature, by rotating your oven temperature selector.
When the indicator light above the temperature selector goes out, the oven has reached the desired temperature, place your food into the oven, close the door and set the timer if you desire.

Setting the time of day
You must set the time of day before you can operate your appliance. When power is supplied to your oven “12:00” will be displayed and the “clock” indicator will flash.
1. To set the time of day in hours and minutes, press the – or + buttons. 5 seconds after the last change, the “clock” indicator will disappear, confirming the time has been set.

2. To cancel “delayed start” press the mode button until a light flashes next to “end time”. Press and hold the – button until the clock resets (you will hear a beep). If you have left the temperature and function knobs at a setting the oven will start once the “end time” light stops flashing.
3. To cancel “auto shut off” press the mode button until a light flashes next to “cook time”. Press and hold the – button until the clock resets (you will hear a beep). This automatically cancels “delayed start”. If you have left the temperature and function knobs at a setting, the oven will start once the “cook time” light stops flashing. Because you have cancelled “auto off” the oven will continue to heat until you manually turn it off.

On completion of cooking
The oven will turn off, the timer will beep and the “end time” and/or “cook time” indicators will flash.
1. Turn the function and temperature controls to the off position.
2. Press any button to stop the timer from beeping.

3 button programmable timer
General features
Your 3 button programmable timer has the following features:
- Timer – your 3 button programmable timer allows you to set a countdown time that will beep when the set time has elapsed.
- Cooking duration – You can set a cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the oven off.
- End cooking time – You can set a cooking finish time. A timer will count down the preset cooking time, beep when the finish time has been reached and turn the oven off.
- Delayed start cooking time – You can combine the cooking time and stop cooking time to switch the oven on and off at a specific time during the day.

NOTE: Your 3 button programmable timer only operates with your main oven.

Setting the cooking end time
1. Check the clock displays the correct time of day.
2. Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on.
3. Press the "mode" button until the “end time” indicator begins flashing.
4. Enter the time of day you want to finish cooking by pressing the – or + buttons. 5 seconds after the last change, the “end time” indicator will stop flashing and the current time of day will be displayed.

Setting the delayed start cooking time
1. Program the “cook time” and “end time” as described in the relevant sections. Once both the “cook time” and “end time” have been set, the “cook time” and “end time” indicators will stop flashing and the current time of day will be displayed.

To check or cancel settings
1. To check your settings, press the mode button until the setting you want is displayed. A red light will flash next to the mode (cook time, end time etc) that is currently on display.
2. To cancel “delayed start” press the mode button until a light flashes next to “end time”. Press and hold the – button until the clock resets (you will hear a beep). If you have left the temperature and function knobs at a setting, the oven will start once the “end time” light stops flashing.
3. To cancel “auto shut off” press the mode button until a light flashes next to “cook time”. Press and hold the – button until the clock resets (you will hear a beep). This automatically cancels “delayed start”. If you have left the temperature and function knobs at a setting, the oven will start once the “cook time” light stops flashing. Because you have cancelled “auto off” the oven will continue to heat until you manually turn it off.
cooking guide

• 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 splattering oil on the sides of the oven and the oven door. Polyunsaturated fats can leave varnish like 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.

Oven shelf location
Your oven comes with formed “easy clean” runners that allow five positions for shelves. These are numbered from 1 (the lowest shelf position) to 5 (the highest shelf position). See diagram.

In general:
• When cooking with 1 shelf, use position 3.
• When cooking with 2 shelves, use position 2 and 4.
For more specific suggestions refer to the table on the following page.
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.

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. For best baking results preheat oven for 30 minutes.

<table>
<thead>
<tr>
<th>Food</th>
<th>Non Fan Forced Mode</th>
<th>Fan forced oven</th>
<th>Time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Temperature °C</td>
<td>Oven shelf position*</td>
<td>Temperature °C</td>
</tr>
<tr>
<td>Plain or fruit scones</td>
<td>220</td>
<td>2</td>
<td>210</td>
</tr>
<tr>
<td>Rolled biscuits</td>
<td>170</td>
<td>2</td>
<td>150</td>
</tr>
<tr>
<td>Spooned biscuits</td>
<td>190</td>
<td>2</td>
<td>180</td>
</tr>
<tr>
<td>Shortbread biscuits</td>
<td>160</td>
<td>1 or 2</td>
<td>150</td>
</tr>
<tr>
<td>Hard individual meringues</td>
<td>110</td>
<td>2</td>
<td>100</td>
</tr>
<tr>
<td>Salt individual meringues</td>
<td>180</td>
<td>2</td>
<td>165</td>
</tr>
<tr>
<td>Pavlova – 6 eggs</td>
<td>110</td>
<td>1</td>
<td>100</td>
</tr>
<tr>
<td>Pasty cakes</td>
<td>190</td>
<td>3</td>
<td>180</td>
</tr>
<tr>
<td>Sponge – 4 eggs</td>
<td>180</td>
<td>2</td>
<td>170</td>
</tr>
<tr>
<td>Shallow butter cake</td>
<td>180</td>
<td>2</td>
<td>170</td>
</tr>
<tr>
<td>Rich fruit cake</td>
<td>140</td>
<td>2</td>
<td>130</td>
</tr>
<tr>
<td>Shortcrust cornish pasty*</td>
<td>200</td>
<td>2</td>
<td>180 (180/160)</td>
</tr>
<tr>
<td>Shortcrust custard tart</td>
<td>200/180</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Cream puffs</td>
<td>210</td>
<td>2</td>
<td>200</td>
</tr>
<tr>
<td>Yeast bread</td>
<td>210</td>
<td>1</td>
<td>200</td>
</tr>
</tbody>
</table>

*Shelf position is counted from the bottom up. Bottom shelf is 1.
*Turn down temperatures and times shown.
Roasting Meat
1. 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.)
2. Use the grill/oven dish and smokeless grill insert. Place the meat on the insert.
3. Do not pierce the meat, as this will allow juices to escape.
4. When the meat is cooked, take the roast out of the oven, wrap in aluminum foil and leave to stand for about 10 minutes. This will help retain the juices when the meat is carved.

Roasting poultry and fish
1. Place the poultry or fish in an oven set at a moderate temperature of 180°C.
2. 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 meat. These may vary depending on the thickness or bone content of the meat.

<table>
<thead>
<tr>
<th>Meat/Poultry/Fish</th>
<th>Recommended temperature °C</th>
<th>Minutes per kilogram</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef – Rare</td>
<td>200</td>
<td>35 – 40</td>
</tr>
<tr>
<td>– Medium</td>
<td>200</td>
<td>45 – 50</td>
</tr>
<tr>
<td>– Well done</td>
<td>200</td>
<td>55 – 60</td>
</tr>
<tr>
<td>Lamb – Medium</td>
<td>200</td>
<td>40</td>
</tr>
<tr>
<td>– Well done</td>
<td></td>
<td>60</td>
</tr>
<tr>
<td>Veal – Well done</td>
<td>180</td>
<td>60</td>
</tr>
<tr>
<td>Pork – Well done</td>
<td>200</td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>180</td>
<td>45 – 50</td>
</tr>
<tr>
<td>Duck</td>
<td>180 – 200</td>
<td>60 – 70</td>
</tr>
<tr>
<td>Turkey</td>
<td>180</td>
<td>40 – 45 (≤10kg) 35 – 40 (&gt;10kg)</td>
</tr>
<tr>
<td>Fish</td>
<td>180</td>
<td>20</td>
</tr>
</tbody>
</table>

Grilling hints

⚠️ Warning

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

Depending on your model of appliance you will grill:
• With the door open, if you are grilling in the separate grill wall/oven compartment.
• With the drawer approximately two finger widths ajar, if you are grilling in the separate grill underbench compartment.
• With the door open or closed, if you are grilling in the oven compartment.

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.
• You can grill with the door open or closed.

This table shows how to grill different types of meat:

<table>
<thead>
<tr>
<th>Meat</th>
<th>Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>You can use tenderloin, rump, sirloin. Brush with oil or melted butter, especially if the meat is very lean.</td>
</tr>
<tr>
<td>Lamb</td>
<td>You can use loin chops, short loin chops, chump chops, and forequarter chops. Remove skin or cut at intervals to stop curling. Brush with oil or melted butter.</td>
</tr>
<tr>
<td>Sausages</td>
<td>Prick sausages to stop skin from bursting.</td>
</tr>
<tr>
<td>Poultry</td>
<td>Divide into serving pieces. Brush with oil.</td>
</tr>
<tr>
<td>Fish</td>
<td>Brush with oil or melted butter and lemon juice.</td>
</tr>
<tr>
<td>Bacon</td>
<td>Remove rind. Grill flat and make into rolls.</td>
</tr>
</tbody>
</table>

Guide to better grilling

No definite times can be given for grilling because this depends on your own tastes and the size of the food. These times should only be used as a guide and remember to turn the food over halfway through the cooking process.

<table>
<thead>
<tr>
<th>Meat</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steak</td>
<td>15 – 20 minutes</td>
</tr>
<tr>
<td>Chops</td>
<td>20 – 30 minutes</td>
</tr>
<tr>
<td>Fish</td>
<td>8 – 10 minutes</td>
</tr>
<tr>
<td>Bacon</td>
<td>4 – 5 minutes</td>
</tr>
</tbody>
</table>

For better grilling results, follow these easy instructions:
1. Remove oven/grill dish and smokeless grill insert and preheat grill for about 5 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. Grilled food is better if marinated before cooking.
5. Use tongs to turn food as a fork pierces the surface and will let juices escape.

Turbo Grill (Multifunction models only)

If your appliance has Turbo grill as a function, this will assist the grilling process by circulating the heat evenly around the food. The recommended temperature setting is 180°C for all fan grilling functions.
1. Use the smokeless grill insert and oven dish for all Turbo grilling.
2. Position the dish in the lower half of the oven, for best results.
3. Wipe off any oil or fat which spatters while the oven is still warm.

There is no need to turn the meat as both sides are cooked at the same time which means that the food is succulent.
deal ing with cooking problems (see also page 18)

<table>
<thead>
<tr>
<th>Problem</th>
<th>Causes</th>
<th>What to do</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uneven cooking</td>
<td>Incorrect shelf position</td>
<td>Select shelf that puts food in centre of oven</td>
</tr>
<tr>
<td>Oven tray too large</td>
<td>Try other trays or dishes</td>
<td></td>
</tr>
<tr>
<td>Trays not in centre</td>
<td>Put trays in centre</td>
<td></td>
</tr>
<tr>
<td>Air flow in oven uneven</td>
<td>Rotate food during cooking</td>
<td></td>
</tr>
<tr>
<td>Grill tray affecting thermostat</td>
<td>Remove grill tray from oven on bake modes</td>
<td></td>
</tr>
<tr>
<td>Baked products too brown on top</td>
<td>Oven not preheated</td>
<td>Preheat the oven</td>
</tr>
<tr>
<td>Baking tins too large for recipe</td>
<td>Use correct size tins</td>
<td></td>
</tr>
<tr>
<td>Baking tins not evenly spaced</td>
<td>Stagger baking tins at least 3cm between tins and the oven walls</td>
<td></td>
</tr>
<tr>
<td>Products not evenly sized or spaced on trays</td>
<td>Make into same size and shape and spread evenly over trays</td>
<td></td>
</tr>
<tr>
<td>Baked products too brown on bottom</td>
<td>Baking tins too large</td>
<td>Use correct size tins</td>
</tr>
<tr>
<td>Baking tins are dark metal or glass</td>
<td>Change to shiny, light tins or lower the temperature by 10°C</td>
<td></td>
</tr>
<tr>
<td>Food too low in oven</td>
<td>Cook one shelf higher</td>
<td></td>
</tr>
<tr>
<td>Oven door opened too frequently during baking</td>
<td>Don’t open the oven door until at least half the cooking time has passed</td>
<td></td>
</tr>
<tr>
<td>Baking temperature too high</td>
<td>Lower the temperature</td>
<td></td>
</tr>
<tr>
<td>Grill tray affecting thermostat</td>
<td>Remove grill tray from oven on bake modes</td>
<td></td>
</tr>
<tr>
<td>Cakes have a cracked thick crust</td>
<td>Baking temperature too high</td>
<td>Lower the temperature</td>
</tr>
<tr>
<td>Food too high in oven</td>
<td>Cook one shelf lower</td>
<td></td>
</tr>
<tr>
<td>Cake batter over mixed</td>
<td>Mix just long enough to combine the ingredients</td>
<td></td>
</tr>
<tr>
<td>Baking tin too deep</td>
<td>Check size of tin and use recommended size</td>
<td></td>
</tr>
<tr>
<td>Baking tins dark</td>
<td>Change to shiny light tins</td>
<td></td>
</tr>
<tr>
<td>Baked products are pale, flat and undercooked</td>
<td>Baking temperature too low</td>
<td>Raise the temperature</td>
</tr>
<tr>
<td>Food too high in oven</td>
<td>Cook one shelf higher</td>
<td></td>
</tr>
<tr>
<td>Baking time too short</td>
<td>Increase cooking time</td>
<td></td>
</tr>
<tr>
<td>Incorrect baking tin size</td>
<td>Use correct size tin</td>
<td></td>
</tr>
<tr>
<td>Cakes fallen in centre</td>
<td>Baking temperature too low</td>
<td>Raise the temperature</td>
</tr>
<tr>
<td>Baking time too short</td>
<td>Increase cooking time</td>
<td></td>
</tr>
<tr>
<td>Incorrect proportions of ingredients</td>
<td>Check recipe</td>
<td></td>
</tr>
<tr>
<td>Opening door too early during baking</td>
<td>Do not open door until the last quarter of cooking time</td>
<td></td>
</tr>
<tr>
<td>Roast meat and potatoes not brown in fan oven</td>
<td>Poor hot air circulation</td>
<td>Elevate food onto a rack to allow air circulation</td>
</tr>
<tr>
<td>Grill tray affecting thermostat</td>
<td>Remove grill tray from oven on bake modes</td>
<td></td>
</tr>
<tr>
<td>Juices running out of meat</td>
<td>Do not pierce meat with fork, turn with tongs</td>
<td></td>
</tr>
<tr>
<td>Grilled meats overcooked on outside &amp; raw in the centre</td>
<td>Grill at lower insert position</td>
<td></td>
</tr>
<tr>
<td>Grilled chops &amp; steak cutting</td>
<td>Cut into fat every 2cm (½&quot;)</td>
<td></td>
</tr>
</tbody>
</table>

Get to know your oven

Get to know your new 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:
1. Butter base and sides of two, 20cm straight-sided round or square cake pans. Then line the base with grease proof or baking paper.
2. Preheat oven to moderate ‘180ºC’ (170ºC fan forced) and ensure oven shelf is in the centre position of oven.
3. Cream softened butter and sugar until light in colour.
4. Add vanilla essence.
5. Then eggs one at a time, beating well after each addition.
6. Sift flour and salt into the mixture and beat until well combined.
7. Add milk and beat or stir to combine.
8. Spoon mixture equally between prepared cake pans.
9. Bake in preheated oven, middle shelf for about 25 to 35 minutes or until 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.
10. 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.

Recipe is based on the Australian standard metric 250mL cup and 20mL tablespoon sets.
Important:
- Always make sure that the oven is electrically isolated before cleaning. This can be done via the functional switch located nearby. Do not use steam cleaners.
- Do not line the bottom of the oven or grill with foil or cookware as trapped heat will crack and craze the floor of the oven.

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

Stainless steel
All grades of stainless steel can stain, discolor 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.
- Care must be taken when wiping exposed stainless steel edges...they can be sharp!
  - Wash with warm soapy water and rinse with clean water.
  - If you want a better look, wipe your appliance with a suitable stainless steel cleaner then wipe with a soft lint free cloth.
  - Use a stainless steel cleaner only where the stainless steel is extremely dirty and / or discoloured. A suitable cleaner can be purchased from Electrolux Service or Spares. See back cover.
  - Note: Make sure you follow the polish or brushing lines in the steel.

Glass
- Glass surfaces on doors 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.

Painted Control Panel & Door Trim
- Wash with soapy water and rinse with clean water.
  - Wipe dry with a soft, lint free cloth.
- Do not use harsh abrasive cleaner, powder cleaners, steel wool or wax polishes.

**Tips & Information**

**Oven**
- Always keep your appliance clean. Ensure that fats and oils do not accumulate around elements, burners or fans.
- Always keep the oven dish, bake trays and smokeless grill insert clean, as any fat deposits may catch fire.
- Always 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.

**Grill**
- Always keep the grill dish and smokeless grill insert clean, as any fat deposits may catch fire.

**Cleaning your oven accessories**

**Removing the shelves from your appliance**
- Slide the shelves towards you until they reach the front stop.
- Tilt them up at the front, taking care not to spill any contents.
- Lift them clear.
- Wash the dish and insert the shelves in hot soapy water.
- Reverse the above steps to put the grill dish and shelves back again.
- See page 5 for more details.

**Removing the side racks (in separate grill wall ovens)**
- Grasp the shelf supports at the front.
- Pull them firmly inwards.
- To install the side racks, see page 5.

**Removing and replacing the oven light**
- Turn oven light glass anticlockwise to remove it for globe replacement.
- A special high temperature resistant globe should be used. This can be purchased from the Electrolux Customer Care Centre.

**Rotating latch models**
- Lift element up carefully.
- Push the sides of the clip together.
- The element will drop down freely.

**Warning**

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

**Releasing the grill element**
**Retaining wire models**
We have designed the upper element with a hanger clip to help you reach your oven roof for cleaning.
cleaning your oven door

**Warning**

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

**Removing the oven door**

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 image) on both hinges fully towards the oven.
- Slowly close the oven door until it is stops against the ‘stirrups’ (about 45°).

**Removing door glass panels**

**Warning**

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

- Lift the black bordered glass panel out of the guide.
- Repeat this for the smaller clear glass panel (when fitted).

**Cleaning door glass panels**

**Warning**

Do not 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 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.

**Bottom trim (on selected models)**

- The bottom trim may be removed for cleaning by snapping out and lifting away from the glass.

**Re-assembling bottom trim**

- Push down to “snap” each side of bottom trim back into door columns.

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18 CLEANING YOUR OVEN DOOR Built-in Cooking

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cleaning your oven door

Re-assembling 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.

Fitting the oven door

- Open the door fully to access the hinges then rotate the ‘stirrups’ (highlighted in the image) on both hinges back to their original positions.
- The oven door may now be closed.

- 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.

solving problems

Faults

If there is a problem with the oven and/or grill, please:

- Check the points listed below before calling for service.
  It may be possible to avoid a call by fixing the problem yourself – and so continue cooking.
- For cooking problems refer to page 14.
  NOTE: We may charge for service even in the guarantee period if your problem is due to the causes listed below.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Cause</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven or grill not working</td>
<td>- Time of day not set.</td>
</tr>
<tr>
<td></td>
<td>- Power not turned on.</td>
</tr>
<tr>
<td></td>
<td>- Controls are incorrectly set.</td>
</tr>
<tr>
<td></td>
<td>- Household fuse has blown or power supply is off</td>
</tr>
<tr>
<td></td>
<td>- Child-proof oven lock activated. (Refer to operating instructions)</td>
</tr>
<tr>
<td></td>
<td>NOTE: If the household fuse continues to blow, call the Electrolux Customer Care Centre.</td>
</tr>
<tr>
<td>Oven light not working</td>
<td>- Lamp blown or loose in socket.</td>
</tr>
<tr>
<td></td>
<td>- Household fuse has blown.</td>
</tr>
<tr>
<td></td>
<td>NOTE: If the household fuse continues to blow, call the Electrolux Customer Care Centre.</td>
</tr>
<tr>
<td>Oven not heating enough</td>
<td>- Foil or trays on bottom of oven.</td>
</tr>
<tr>
<td>Oven not working</td>
<td>- Timer is in “AUTO” mode. (Refer to timer operating instructions)</td>
</tr>
<tr>
<td></td>
<td>- Household fuse has blown.</td>
</tr>
<tr>
<td></td>
<td>NOTE: If the household fuse continues to blow, call the Electrolux Customer Care Centre.</td>
</tr>
<tr>
<td>Timer flashing on display</td>
<td>- Power failure or interruption.</td>
</tr>
<tr>
<td></td>
<td>NOTE: Reset time of day and any cooking functions you were using. (Refer to TIMER operating instructions).</td>
</tr>
<tr>
<td>Unit smoking when first used</td>
<td>- Protective oils being removed.</td>
</tr>
<tr>
<td>Condensation building up</td>
<td>- Reduce amount of water used in cooking. (Some condensation is normal)</td>
</tr>
<tr>
<td>Door cannot be replaced after removal</td>
<td>- Stirrup not engaged properly.</td>
</tr>
<tr>
<td>Shelves tight in oven</td>
<td>- Shelf not in correct orientation.</td>
</tr>
</tbody>
</table>

When you need information, service or replacements please quote:

1. Model Number
2. Serial Number. You can find these on the data plate, which can be seen when the oven door is open. If you need more information, please contact the Customer Care Centre on 1300 363 640 (Australia – Centre is open 8.00am to 5.00pm Monday to Friday EST). Or 09 373 2384 (New Zealand – Centre is open 8.00am to 5.00pm Monday to Friday). Only authorised service centres should carry out servicing. Otherwise warranty may be void.

If you have a warranty or spare parts enquiry, you should call the numbers listed on the back page.
**WARNING**

**USE AN AUTHORISED PERSON**

As stated in the local municipal building codes and other relevant statutory regulations.

- Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information and circuit diagram. The data plate is positioned behind the bottom of the oven door. The circuit diagram is positioned on the top panel of the appliance.
- An all-pole disconnect functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.3.11.
- Wiring should be protected against mechanical failure. Refer to AS/NZS 3000 clause 3.9.
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- To gain access to the mains connection terminals, remove the rear panel by unscrewing the 2 assembly screws.

**NOTE:** Where connection is made to a multi-phase 240V supply, the bridge piece should be removed from between the active connections.

**CAUTION:** To avoid any potential hazard, you must follow our instructions below when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

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**Cabinet Construction for your appliance**

For the best integration within a kitchen, install this appliance in a standard 600mm wide cupboard that gives a flush fit with the surrounding cupboard fronts (figure A).

A recess of 20 mm is ideal. It can also be installed using a proud fit with the surrounding cupboard (figure B).

**NOTE:** Your appliance must be mounted on a flat surface for the full width and depth of the product.

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**Oven Dimensions**

- Underbench Oven: 595 x 595 x 567mm (HxWxD)
- Separate Grill Underbench Oven: 725 x 595 x 567mm (HxWxD)
- Separate Grill Wall Oven: 888 x 595 x 567mm (HxWxD)

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**Underbench Ovens**

Your underbench oven looks best when the control panel is directly under the benchtop. An upper infill panel may have to be added if the cooktop placed above the benchtop is too deep.

Refer to cooktop installation instructions for required clearance between cooktop and oven.

- Underbench (if required)
- Separate Grill Underbench Oven
- Separate Grill Wall Oven

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**NOTE:** If a powerpoint is fitted it must be accessible with the appliance installed.
Separate Grill Underbench Ovens

Recommended Cabinet Design

NOTE TO INSTALLER: For Separate Grill Underbench Installations where a Cooktop is installed directly above the appliance, a minimum clearance distance of 10mm must be allowed for between the bottom of the cooktop & the top of the Separate Grill Underbench Oven.

720mm Module(s)

Supporting shelf 8mm below door line to give perfect alignment of cooker & cupboard (kickboard notched to suit).

720mm Module(s)

Recommended Cabinet Design

720mm Module(s)

Cleat (2)

Infill panel (2)

Cleat (2)

Supporting shelf 8mm below door line to give perfect alignment of cooker & cupboard (kickboard notched to suit).

Separate Grill Wall Ovens

Hard Wiring Detail

1. Remove terminal cover plate from rear panel of appliance.
2. Fit wires through hole in cover plate and make connections to terminals.
3. Engage wires into plastic clip. Secure plastic clip with two long silver screws (supplied in separate bag).
4. Replace cover plate onto rear panel.

NOTE: Double oven (Model PDP794). This product is supplied with two optional termination points. Only one termination point is required to be connected.
Built-in Cooking  WARRANTY  27

This document sets out the terms and conditions of product warranties. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your appliance.

General Terms and Conditions

1. In this warranty:
(a) ‘Electrolux’ means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;
(b) ‘Appliance’ means any Electrolux product purchased by you accompanied by this document;
(c) ‘Warranty Period’ means
(i) where you use the Appliance for personal, domestic or household purposes in Australia the period of 24 months and in New Zealand the period of 24 months;
(ii) where you use the Appliance for commercial purposes, in Australia the period of 3 months and in New Zealand the period of 3 months; (if the period stated is 0 months you are not covered by this product warranty) following the date of original purchase of the Appliance;
(d) ‘you’ means the purchaser of the Appliance having purchased the appliance for resale, and ‘your’ has a corresponding meaning.

2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and in addition to (and does not exclude, restrict or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.

3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.

4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, filters or similar perishable parts.

5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.

6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.

7. Proof of purchase is required before you can make a claim under this warranty.

8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
(a) The Appliance is damaged by:
(i) accident
(ii) misuse or abuse, including failure to properly maintain or service
(iii) normal wear and tear
(iv) power surges, electrical storm damage or incorrect power supply
(v) incomplete or improper installation
(vi) incorrect, improper or inappropriate operation

(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.
(d) The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.

9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

Limitation of Liability

10. To the extent permitted by law:
(a) Electrolux excludes all warranties other than as contained in this document;
(b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.

11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited to it is fair and reasonable to do so.

(a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances;

(b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services supplied;

Upon being replaced, parts and Appliances become the property of Electrolux, or in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services supplied; and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.

FOR SERVICE or to find the address of your nearest state service centres in Australia
PLEASE CALL 13 13 49
For the cost of a local call (outside Australia only).

FOR SPARE PARTS or to find the address of your nearest state spare parts centre in Australia
PLEASE CALL 13 13 50
For the cost of a local call (outside Australia only).

FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand
FREE CALL 0800 10 66 10
For the cost of a local call (outside New Zealand only).

FOR SPARE PARTS or to find the address of your nearest state spare parts centre in New Zealand
FREE CALL 0800 10 66 20
For the cost of a local call (outside New Zealand only).

FOR SERVICE or to find the address of your nearest state service centres in New Zealand
PLEASE CALL 762 341
For the cost of a local call (outside New Zealand only).
like to know more?

For further information on all appliances, or to obtain detailed dimension and installation information, call into your Retailer, phone or email our Customer Care team or visit our website:

**Australia**

phone: ........................................... 1300 363 640  
fax: ........................................... 1800 350 067  
email: ..................................... customercare@electrolux.com.au

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**Top Service**

Top Service encompasses the after sales service provided by The Electrolux Group to consumers including delivery, home service and spare parts.

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We are part of the Electrolux family.  
Share more of our thinking at www.electrolux.com