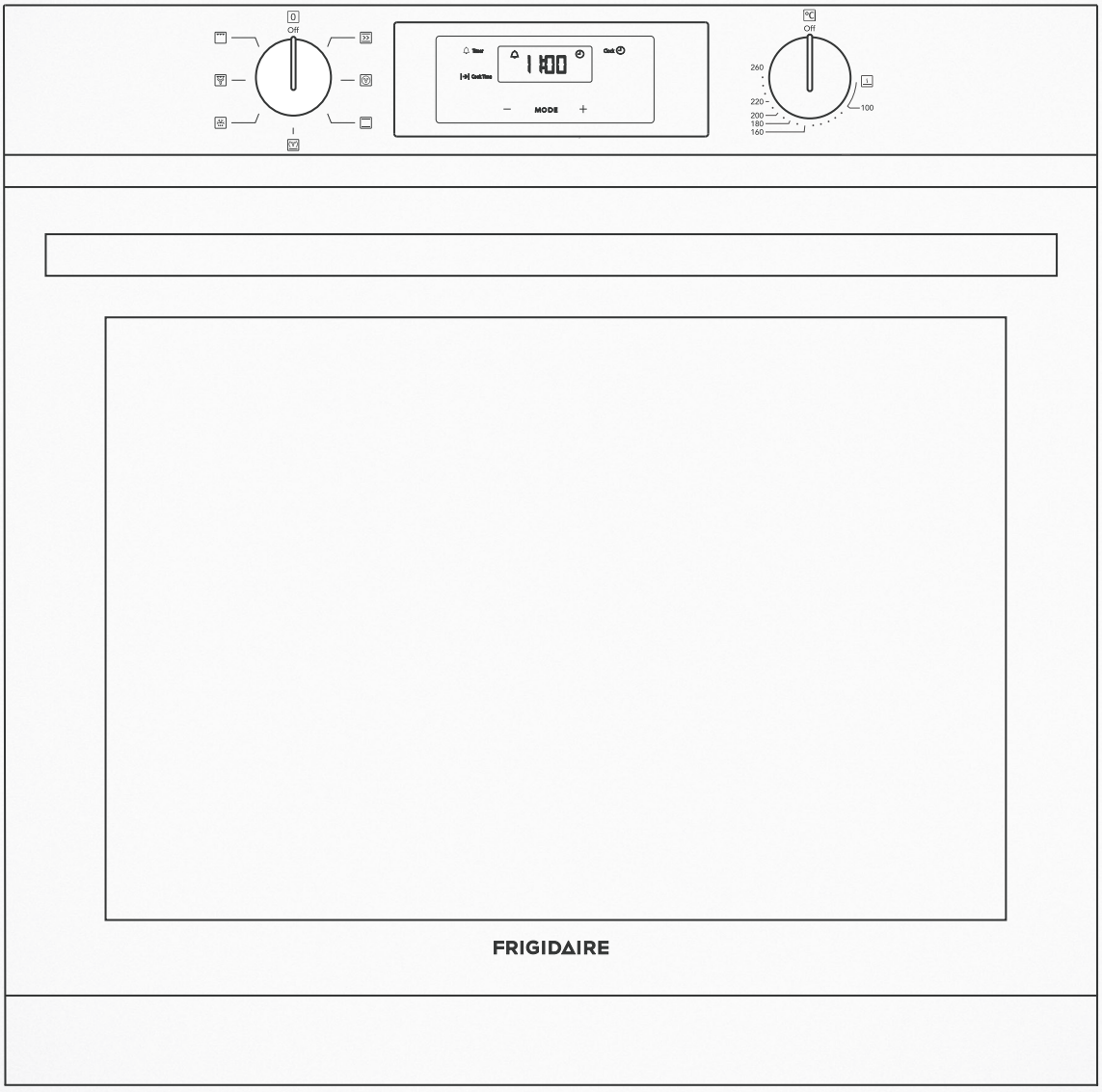
FRIGIDAIRE

USER MANUAL



ELECTRIC BUILT-IN OVENS

FRVE614, FRVE615, FRVEP615

CONGRATULATIONS

Dear customer,

Congratulations and thank you for choosing our oven.

We are sure you will find it a pleasure to use. Before you use the oven, we recommend that you read through the relevant sections of this manual, which provides a description of your appliance and its functions.

To avoid the risks that are always present when you use an appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local customer care centre.

Conditions of use

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments
- Farm houses
- By clients in hotels, motels and other residential type environments
- Bed and breakfast type environments

Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.

Record model and serial number here:

Model number:.....

Serial number:.....

PNC:.....

IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

CONTENTS

Important safety instructions....2
Installing your appliance....5
Product description....7
Before first use....8
Installing your oven accessories....9
Using your oven....10
Cooking guide....20
Grilling guide....21
Dealing with cooking problems....22
Getting to know the oven....23
Care and cleaning....24
Troubleshooting....32

Please read the user manual carefully and store in a handy place for later reference.

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

WARNING
This symbol indicates information concerning your personal safety.

CAUTION
This symbol indicates information on how to avoid damaging the appliance.

IMPORTANT
This symbol indicates tips and information about use of the appliance.

ENVIRONMENT
This symbol indicates tips and information about economical and ecological use of the appliance.

IMPORTANT SAFETY INSTRUCTIONS

Please read the user manual carefully and store in a handy place for later reference.

IMPORTANT

- Discolouration of the enamel has no effect on the performance of the appliance.

ENVIRONMENT

Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

These warnings have been provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

- An authorised person must install this appliance and carry out servicing. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the door handle.
- This appliance must be earthed.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- Do not modify this appliance.
- This appliance must not be used as a space heater.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. If adjacent to vinyl wrapped surfaces, use installation kit from vinyl wrap supplier.
- Ensure the appliance is switched off before cleaning or replacing parts. 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
- Switch the appliance off before removing the oven light glass for globe replacement.
- Always keep the appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- Care must be taken when wiping exposed stainless steel edges....they can be sharp!
- Do not spray flammable materials in or under the appliance, e.g. aerosols.
- Do not leave the grill on unattended.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not cover the grill insert with foil, as fat left there may catch fire.
- Always keep the oven dish, grill dish and bake trays clean as any fat residue may catch fire.
- To avoid an accident, ensure that the oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- 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.
- Door glass that is damaged should be immediately replaced.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Accessible parts will become hot when in use. To avoid burns and scalds, children should be kept away.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements or internal surfaces of the oven.
- Always use gloves when handling hot items inside the oven.
- To maintain safe operation, it is recommended that the product be inspected every 5 years by an authorised service person.
- New appliances can have an odour during the first operation. It is recommended to 'run in' the oven before you cook. Run the oven(s) at 180°C for 30 minutes and ensure the room is well ventilated.
- This appliance must not be installed behind a decorative door.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

CAUTION

Read the following carefully to avoid damage to the appliance.

- The grill tray must be fully inserted whilst grilling.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering of the glass.
- Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes on enamel.
- Do not use sharp metal implements or utensils on any surface, as these may leave permanent scratches or marks.
- Do not use stainless steel cleaners, abrasive cleaners or harsh solvents to clean your stainless steel appliance.
- Do not line the bottom of the oven with foil or cookware, it will damage the enamel.
- Do not use the base of the oven for cooking – it will damage the enamel.
- Do not put water directly into the hot appliance.
- Always clean the appliance immediately after any food spills.
- Do not operate this appliance by means of an external timer or separate remote control system.
- Danger of fire: Do not store items on cooking surfaces.

NOTE: You must read these warnings carefully before installing or using the appliance. If you need assistance, contact your Customer Care Centre. The manufacturer will not accept liability, should these instructions or any other safety instructions incorporated in this book be ignored.

INSTALLING YOUR APPLIANCE

⚠ WARNING

To avoid any potential hazard, you must follow our instructions when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims.

- This appliance must be installed by an authorised person according to all codes and regulations of: Electrical supply authorities Building regulations Local government and council authorities .
- Refer to data plate for rating information. The data plate is positioned behind the bottom of the oven door.
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- This range must be connected with cable of 75°C rating minimum.
- This product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation, it is probably caused by moisture from the atmosphere being absorbed by the elements after the range has been produced.

⚠ WARNING

This appliance must be properly earthed.

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams)
- Slide appliance into the cupboard, ensuring that the supply cable (where fitted) does not kink.
- To prevent tipping, use the screws supplied to secure your oven into the cupboard. Use just 2 screws for underbench.
- For appliances fitted with a flexible supply cord, if the cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard. The plug must be accessible after installation.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. Installation into low temperature tolerant cabinetry (e.g. vinyl coated) may result in deterioration of the low temperature coating by discolouring or bubbling.
- If the appliance is installed adjacent to vinyl-wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- Electrolux Home Products cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure that the appliance operates correctly before handing it over to the customer. It is recommended that this product is not installed in an unvented living space, particularly if that space incorporates sleeping quarters.

Rated power input

MODEL	PRODUCT DIMENSIONS (H X W X D) MM	MIN FUSE RATING	MAX POWER RATING	MAX CURRENT RATING	WIRE SECTION (MM^2)
FRVE614	597 x 596 x 569	16A	2.0kW	9.1A	2.5
FRVE615	597 x 596 x 569	16A	2.9kW	13.1A	2.5
FRVEP615	597 x 596 x 573	16A	2.7kW	12.4A	2.5

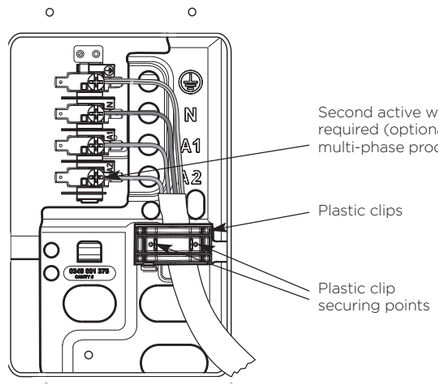
Note: Electrical connection is 220 volts AC 60Hz. Wiring minimum temperature rating 75°C.

INSTALLING YOUR APPLIANCE (CONTINUED)

- If a powerpoint is fitted it must be accessible with the appliance installed, as the plug must be accessible after installation.
- This appliance must be mounted on a flat surface for the full width and depth of the product.
- To avoid overheating, the appliance must not be installed in a recess or cupboard behind a decorative door.

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.



Cabinet construction for your appliance

For the best integration within a kitchen, install the appliance in a standard 600mm wide cupboard that gives a flush fit with the surrounding cupboard fronts as shown in Fig. A. A recess of 20 mm is ideal.

With the exception of pyrolytic ovens, the appliance can also be installed using a proud fit to the surrounding cupboard as shown in Fig. B.

⚠ CAUTION

For all Pyrolytic clean oven models, the oven must be installed as a flush fit to the surrounding cupboards and the “Infill panel” MUST not exceed 100mm in length. This ensures a 16mm gap is maintained between the cabinet and oven side to prevent the cupboard overheating.

Fig. A

Flush Fit

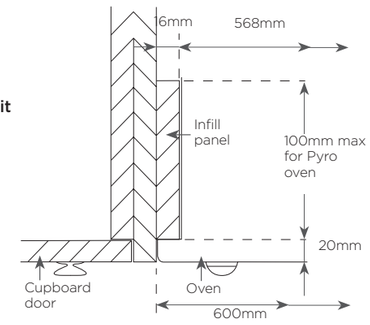
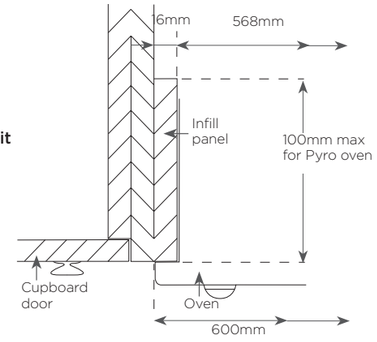


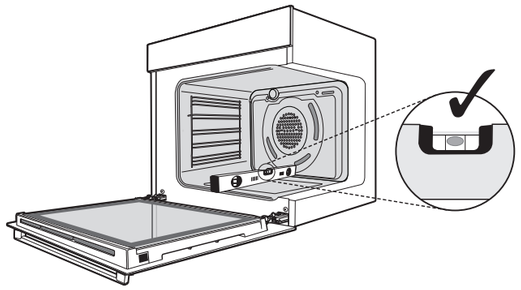
Fig. B

Proud Fit



Levelling oven

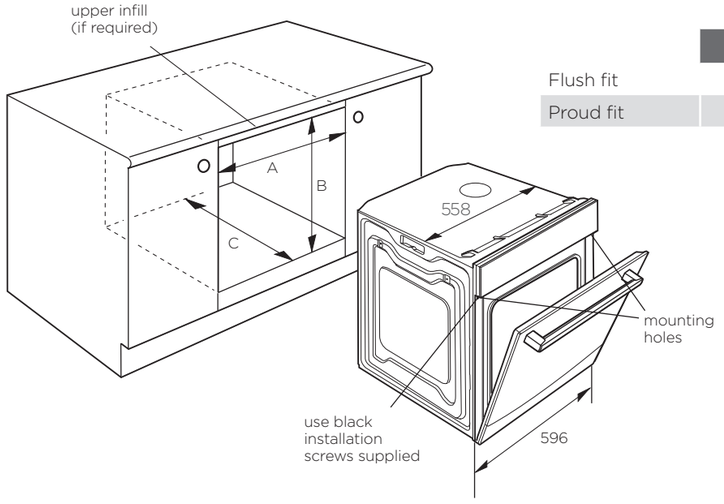
Place a level in the oven as below, making sure the level sits on the front and rear forms.



INSTALLING YOUR APPLIANCE (CONTINUED)

Non-pyrolytic 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 over the oven is too deep. Refer to cooktop installation instructions for required clearance between cooktop and oven.



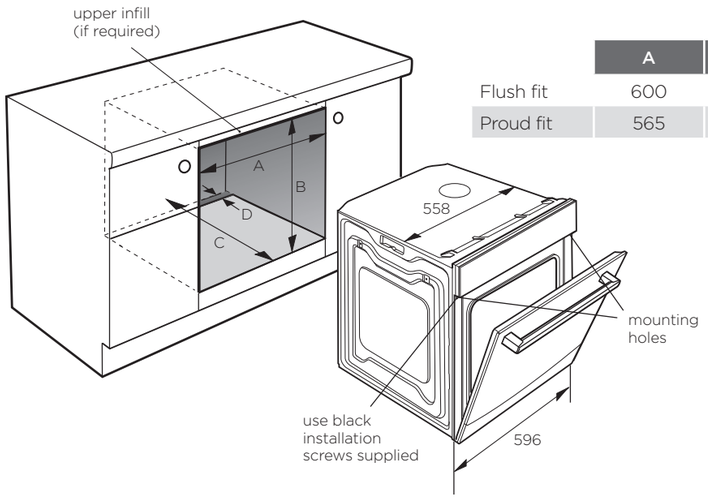
	A	B	C
Flush fit	600	600	581min
Proud fit	565	590	560min

Pyrolytic underbench oven

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 over the oven is too deep. Refer to cooktop installation instructions for required clearance between cooktop and oven.

⚠ CAUTION

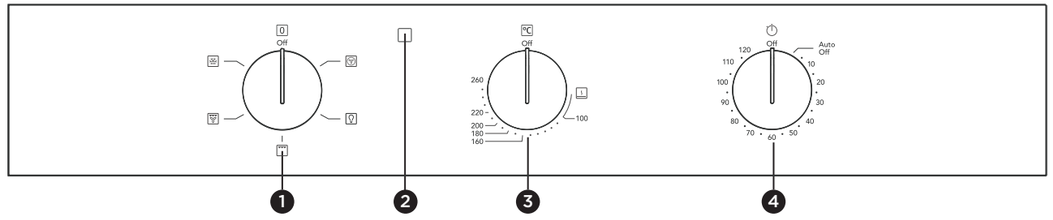
NOTE: Dimension "D".
A requirement for all pyrolytic clean ovens – for proper ventilation there must be a gap at the bottom rear of the cabinet. This can be a full width opening 20mm deep.



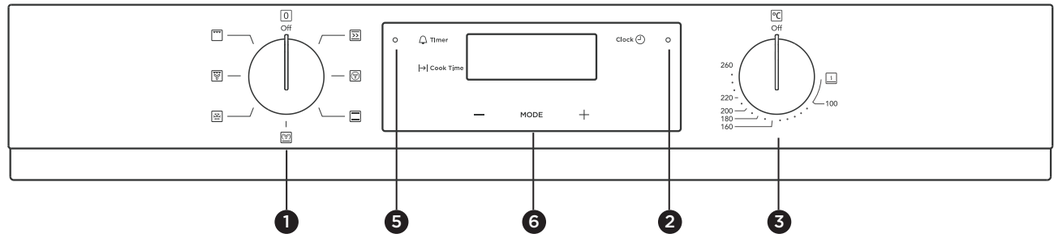
	A	B	C	D
Flush fit	600	600	581min	20
Proud fit	565	590	560min	20

PRODUCT DESCRIPTION

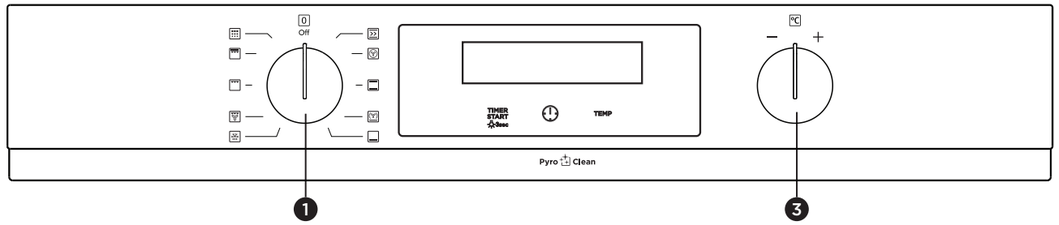
FRVE614



FRVE615



FRVEP615

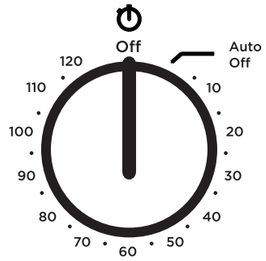


1. Function selector
2. Oven/grill indicator light
3. Oven/grill temperature selector
4. 'Auto-off' timer
5. Function indicator light
6. Electronic Clock

BEFORE FIRST USE

Preparing your appliance for the first time

- Please remove all internal boxes and bags from the oven before operation.
- 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.
- If your appliance is fitted with a mechanical “Auto Off” timer, make sure it is set to “Off” marker for manual operation.



CAUTION

- Do not line the oven with foil as it will damage the enamel.
- New appliances can have an odour during first use. It is recommended to ‘run in’ the oven before cooking for the first time. Operate the oven(s), empty, at a temperature of 180°C for approximately 30 minutes. Please ensure that the room is well ventilated during this process.

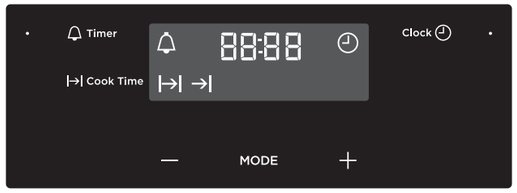
Setting the time of day

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

Electronic clock

- After the appliance has been electrically connected, “12.00” will be displayed and the “Clock” indicator symbol will flash.
- To set the time of day, press the − or + symbols.
- After 5 seconds from the last change, the “Clock” indicator symbol will disappear, confirming the time has been set.

NOTE: The clock has a 24 hour display.



FRVEP615 controller

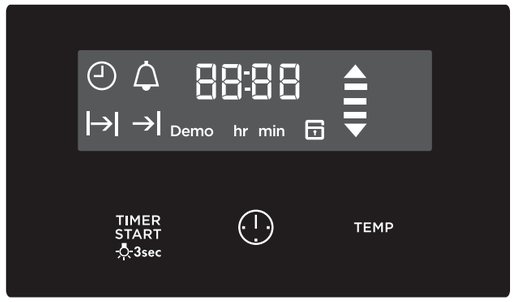
Before the appliance can be used, the time must be set.

When power is supplied to the oven, the clock icon will be displayed. Along with the clock symbol the “12” will be flashing. This indicated that the “hour” portion of the time is ready to be changed.

Toggle the temperature selector − or +, then touch when you have the right hour.

The minutes will flash and can be set in the same manner. 5 seconds after the last change, the clock display will stop flashing, confirming that the time has been set.

NOTE: The clock has a 24 hour display.

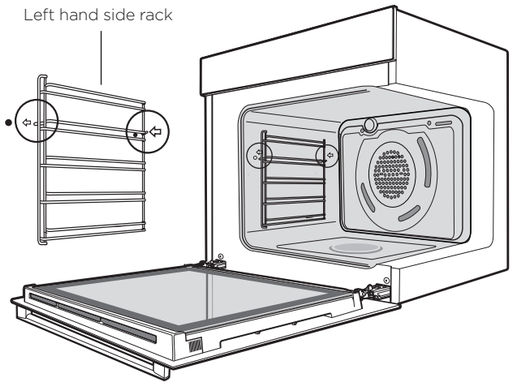


INSTALLING YOUR OVEN ACCESSORIES

Side racks

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





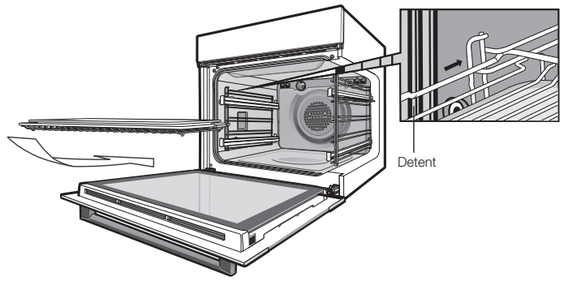
Shelves and trays

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

To fit a shelf to side racks:

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

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



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

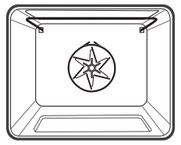
USING YOUR OVEN

Understanding your oven functions

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

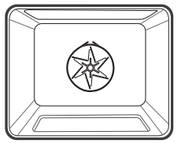
Large oven

Rapid Heat



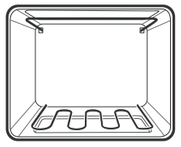
Heat comes from the element surrounding the fan as well as the smaller element above the food. This allows you to preheat your oven 30% quicker than with standard “Bake”. “Rapid heat” is ideal for cooking frozen pre-cooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies. Simply place the food in the oven straight from the freezer and heat – ideal for busy people.

Fan Forced



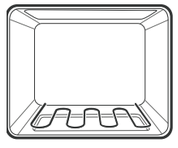
Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. You can use the “Fan Forced” function for multi-shelf cooking, reheating cooked foods, pastries and 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



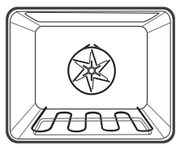
Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature. You can use the “Bake” function for a single tray of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.

Base Heat



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 “Base heat” 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. For best results, use silver or shiny trays.

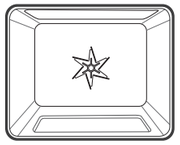
Pizza



“Pizza” is a combination of “Base heat” and “Fan bake” and offers you the combined benefits of both functions. Heat comes from the element surrounding the fan as well as the clean heat element below the oven floor. The “Pizza” function is ideal for foods that require cooking and browning on the base. It is great for foods such as pizzas, quiches, meat pies and fruit pies. Simply place the food in the middle of the oven and set the desired temperature.

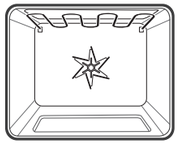
USING YOUR OVEN (CONTINUED)

Defrost



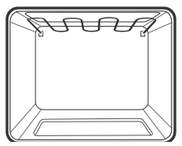
The “Defrost” function uses low temperature air which is circulated by the fan. You can defrost (thaw) your food before you cook it. Also you may use “Defrost” to raise yeast dough or to dry fruit, vegetables or herbs.

Fan & Grill



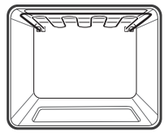
“Fan & Grill” offers you the benefits of both “Bake” and traditional “Grill” functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for “Fan & Grill”. You can use “Fan & Grill” for large cuts of meat in the oven which 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 “Fan & Grill” it is not necessary to turn the food over during the cooking cycle. Set temperature to 180°C.

Grill



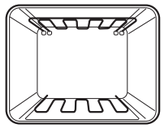
“Grill” directs radiant heat from the powerful upper element onto the food. You can use the “Grill” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for 3 minutes to get the best results. 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.

Pyro Clean (FRVEP615 only)



The “Pyrolytic cleaning” function is used for cleaning the main oven. It cleans by burning off the spatters and accumulated dirt and grease from the oven liner at high temperature. This process produces ash which can be wiped out of the oven cavity.

USING YOUR OVEN (CONTINUED)

IMPORTANT

Cooling/Venting fan

This appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven. It will operate whenever you are using the oven and blow warm air across the top of the oven door.

NOTE: For selected models only. When setting delayed start, the cooling fan will operate as soon as the function is selected. This will minimise condensation build up in the appliance..

Condensation and steam

This appliance is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This steam makes it possible to cook in a steamy environment ensuring that dishes are soft inside and crusty on the outside. This process also reduces cooking time and energy consumption. During cooking, steam may be produced and released when the door is opened. This is absolutely normal. When food is heated, it produces steam in the same way a boiling kettle does. When steam comes into contact with the oven door glass, it will condense and produce water droplets. To reduce condensation, ensure that the oven is pre-heated before placing food in the oven cavity. It is recommended that condensation is wiped away after each use of the oven.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour etc. which affects the way they transfer heat to the food.

- Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.
- Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.
- To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.
- Always place dishes centrally on the shelf to ensure even browning.
- Single level cooking gives best results in conventional modes. If cooking on more than one level use a fan cooking function.

Operating your oven temperature selector (FRVE614 model)

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 will come on. When the set temperature is reached, the element switches off and the indicator light goes off. When the oven temperature falls below the set temperature, the element switches on and the oven indicator light comes on again.

CAUTION

Once the food is cooked, turn the temperature selector back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.

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

For best results when baking you must pre-heat the oven for 30 minutes. Pre-heat the grill for 3 minutes to obtain best results. Pre-heating your appliance allows it to reach the required temperature quickly and efficiently. When baking bread or cakes, load the oven as quickly as possible after pre-heating and leave the oven door open for the shortest time. This will minimise loss of heat from the oven and ensure the best results.

Pre-heating with “Rapid Heat” (selected models only)

For electric multifunction appliances preheat your oven by selecting the “rapid heat” function. This function allows your oven to reach the preset temperature quicker than any other cooking function.

- Turn the function selector to “Rapid Heat”.
- Set the desired pre-heat temperature, by rotating your oven temperature selector. When the indicator light goes out the oven has reached the desired preset temperature. Select the oven function you require for cooking or baking and place your food into the oven.

Pre-heating with other functions

- It is recommended you preheat your appliance when cooking or baking.
- Set the desired pre-heat temperature, by rotating your oven temperature selector. When the indicator light goes out the oven has reached the desired preset temperature, place your food into the oven.

Pre-heating “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.

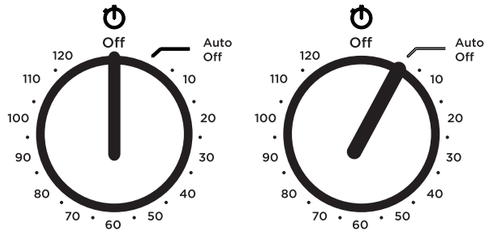
Cooking with your timer (selected models only)

CAUTION

Set the timer clockwise. Do not force anticlockwise or damage to the timer will result.

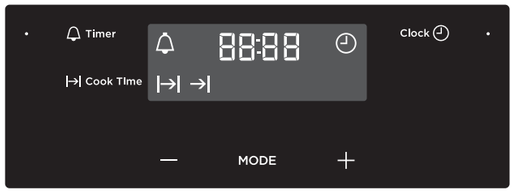
120 minute “Auto off” timer

The 120 minute timer features an automatic oven cut off This means that a cooking period of up to 120 minutes can be set. When the timer has counted back to “Auto off”, a bell will sound and the oven will automatically switch off.



Once automatic baking is complete, return to manual operation by setting the timer to the “OFF” mark.

Operating the FRVE615 electronic clock



General features

The oven is equipped with an electronic clock that can be used to turn the oven on and off automatically. The **Cook Time** function automatically turns the oven off after a set amount of time. *NOTE: Your touch control clock only operates with your main oven.*

Setting the time

Before the appliance can be used, the time must be set.

After the appliance has been electrically connected, “12:00” will be displayed and the clock icon will flash.

To set the time of day in hours and minutes, touch the − or + symbols. Refer to the diagram above.

5 seconds after the last change, the clock symbol will 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.

USING YOUR OVEN (CONTINUED)

To check or cancel settings

1. To check your settings, press **MODE** until the indicator symbol flashes next to the mode (**Cook Time**) 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.

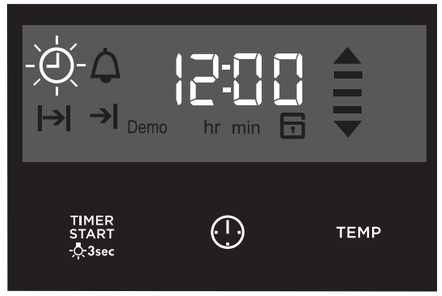
Switching the clock display ON and OFF

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.

Operating the Electronic Clock (FRVEP615)

Before the appliance can be used, the time must be set.



When power is supplied to the oven the clock icon will be displayed. Along with the clock symbol the '12' will be flashing. This indicates that 'hour' portion of the time is ready to be changed.

Toggle the temp selector + or − , then touch ⏲ when you have the right hour.

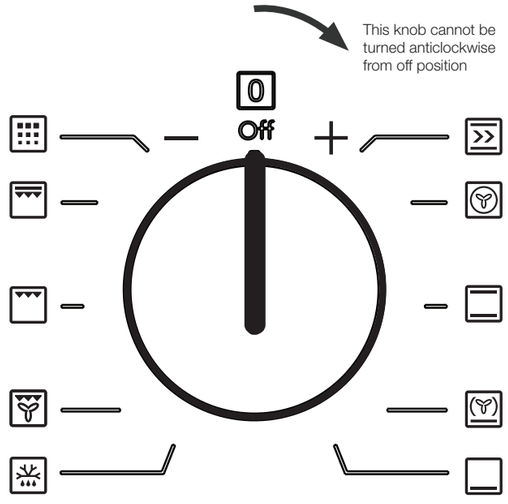
The minutes will flash and can be set in the same manner. 5 seconds after the last change, the clock display will stop flashing, confirming that the time has been set.

NOTE: The clock has a 24 hour display.

Select the oven function

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

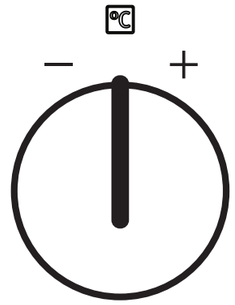
NOTE: each oven function has a default temperature which can then be adjusted as outlined below.



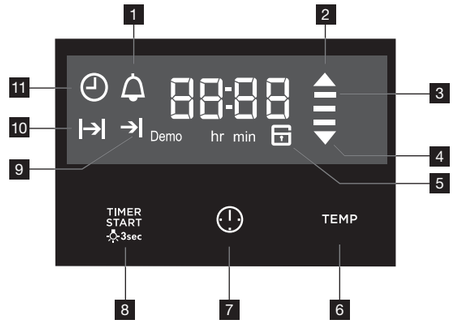
Selecting the oven temperature

Toggle 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.



Cooking with the timer



1. On when the timer is set
2. On when oven warming up
3. 3 bars displayed when oven reaches set temperature
4. On when oven cooling down
5. Oven door locked
6. Touch to toggle through cooking time & oven set temp
7. Touch to toggle through the timer modes
8. Touch to start timer mode. Hold to turn oven light on/off
9. End time icon
10. Cook time icon
11. Time of day icon

Adjusting the clock

To change the time, touch and hold the ⏲ button until the clock symbol begins to flash. The hour display will be ready to change.

Toggle the temp selector + or −, then touch ⏲ when you have the right hour.

The minutes will flash and can be set in the same manner.

5 seconds after the last change, the clock display will stop flashing, confirming that the time has been set.

NOTE: The clock has a 24 hour display.

Setting the cook time

1. Use the knobs to select the desired oven function and cooking temperature.
2. Touch the ⏲ button as often as necessary, until the 'cook time' |→| symbol appears.
3. Set the desired cooking time commencing with minutes by using + or −, whilst the |→| symbol is flashing, then touch the ⏲ button again and set the hours by using + or −. After 5 seconds from the last time adjustment the |→| symbol will stop flashing. The appliance is now programmed and the display will countdown to zero.
4. When the set time has elapsed, a signal will sound and the appliance will turn off. To stop the signal, touch any button on the clock and then turn the oven function selector to OFF.

NOTE: Cooking time cannot be set for the Rapid Heat function.

The feature can be cancelled at any time by returning the function selector to OFF.

Setting the end time

1. Use the knobs to select the desired oven function and cooking temperature.
2. Touch the ⏲ button as often as necessary, until the 'end time' →| symbol appears.
3. Set the desired end time commencing with hours using + or − whilst the →| symbol is flashing, then touch the ⏲ button again and set the minutes by using + or −. After 5 seconds from the last time adjustment the →| symbol will stop flashing and the appliance is now programmed.
4. When the set time has elapsed, a signal will sound and the appliance will turn off. To stop the signal, touch any button on the clock and then turn the oven function selector to OFF.

NOTE: Stop time cannot be set for the Rapid Heat function.

Setting the delayed start cooking time

The 'cook time' and 'end time' functions can be combined to switch the oven on and off at a specific time during the day.

1. Use the knobs to select the desired oven function and cooking temperature.
2. Touch the ⏲ button as often as necessary, until the 'cook time' |→| symbol appears.
3. Set the desired cooking time by using + or −, whilst the |→| symbol is flashing.

USING YOUR OVEN (CONTINUED)

4. Touch the ⏲ button as often as necessary, until the 'end time' →| symbol appears flashing.
5. Set the desired switch-off time using + or − whilst the 'end time' →| symbol is flashing.
6. 5 seconds after the last change the 'cook time' and 'end time' arrows are lit to confirm that the oven has been programmed.
7. When the delayed start cooking time has elapsed, a signal will sound and the appliance will turn off. To stop the signal, press any button on the clock and then turn the oven function selector to OFF.

NOTE: Delayed start cooking time cannot be set for the Rapid Heat function.

The feature can be cancelled at any time by returning the function selector to OFF.

Additional Functionality

Setting the countdown timer

Use this for timing any activity. For example boiling eggs.

1. Touch the 🔔 3sec button, the display will flash.
2. Set the countdown time you want by using + and −. Commence with setting the number of seconds first. The minutes and hours can then be set by subsequently pressing the 🔔 3sec button again and adjusting using + or −. 5 seconds after the last change the timer will stop flashing, confirming the timer has been set.
3. To cancel the timer touch the 🔔 3sec button, the display will flash. Then touch and hold 🔔 3sec and **TEMP** buttons until the timer is cleared.
4. To stop the beeper, touch any button.

NOTE: The clock display cannot be selected when the timer is operating.

Elapsed Time

When an oven function is selected (other than pyrolytic clean) an elapsed timer commences on the display.

To reset this timer touch and hold both the 🔔 3sec and **TEMP** buttons until the timer is reset.

Displaying the oven temperature

During operation of the oven the current oven temperature during pre-heating of the oven can be displayed by touching the **TEMP** button. During normal operation the set temperature can be reviewed by touching the **TEMP** button.

NOTE: this temperature will only be displayed for approximately 5 seconds.

Light operation

During operation of the oven the light can be switched off by touching and holding the 🔔 3sec button until the light turns off. Also the light can be turned on from the standby state by touching and holding the 🔔 3sec button until the light comes on.

Activating the child-proof lock

When the child lock is engaged, the oven cannot be operated and the door cannot be opened.

1. Switch off the appliance using the function selector switch.
2. Touch and hold the ⏲ and **TEMP** buttons at the same time until the word 'SAFE' is displayed and a double beep is sounded. The word SAFE will be replaced by a padlock symbol on the display after 5 seconds.

Releasing the child-proof lock

Touch and hold the ⏲ and **TEMP** buttons at the same time until a double beep is sounded. This will commence to unlock the door and after 5 seconds the oven is ready for use.

Activating the function lock

The active function can be locked so it is not changed unintentionally.

1. The active function can be locked, to activate touch ⏲ and **TEMP** together until 'Loc' is displayed.
2. If the oven is switched off while in 'Loc' it will switch into Child lock mode and the display will show 'SAFE'.
3. Oven can be released the same way as 'Releasing the child proof lock'

Safety Cut-out feature

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

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

DEMO Mode

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

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

Pyrolytic cleaning of the oven cavity

The oven has the Pyrolytic self-cleaning function. It cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can then be wiped out of the oven cavity.

Pyrolytic cleaning will not remove salt and mineral residue left in the cavity well when water evaporates. It is recommended that the residue is cleaned prior to conducting pyrolytic cleaning cycles. See section 'Cleaning the cavity well'.

⚠ **WARNING**

During the pyrolytic cleaning process the oven becomes extremely hot.

- Please keep small children at a safe distance.
- Never clean non-stick baking trays and tins in the oven during the pyrolytic cycle. High temperatures damage the non-stick coating and poisonous gas is released.
- To prevent damage, do not use acids, sprays or similar cleaning agents.

⚠ **CAUTION**

- **During pyrolytic cleaning the air outlet exhaust above the door must be kept clear of any obstruction (e.g. bulky tea towels).**
- **Do not use the oven to clean miscellaneous items (e.g. cookware).**

Before carrying out the Pyrolytic function

1. All accessories must be removed from the oven, including shelves, trays and side racks.
2. Clean large deposits, spills or grease from the oven cavity.
3. Ensure the cavity well is free of limestone scaling (refer to cleaning the cavity well chapter)
4. Choose the Pyrolytic cleaning cycle from the following:

soiling	duration
light clean	1hr 30mins
normal clean	2hr 30mins

NOTE: Duration includes heat-up time, excluding cool-down time.

Light clean

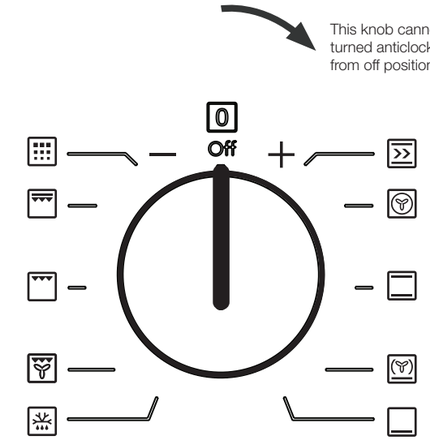
This is an energy saving cycle that can be used on a regular basis if the oven is lightly soiled. Possibly after every 2nd or 3rd roast.

Normal clean

Use this as the regular cycle about once every 2-3 months.

Pyrolytic Cleaning Operation

The pyrolytic cleaning function can be selected by turning the function selector switch clockwise to the pyrolytic position. Use + or − to toggle between a pyrolytic cleaning time of 1:30 hours or 2:30 hours. The pyrolytic function can be stopped at any time by turning the function selector counterclockwise to the OFF position.



ℹ **IMPORTANT**

During Pyrolytic cleaning the door will automatically lock when the temperature in the oven approaches 300˚C. 🔒 will appear on the display. During the pyrolytic cleaning cycle there may be some burn off odours. It is advised to keep the room well ventilated during this cycle.

When the pyrolytic cleaning function is on, it is advisable not to use a cooktop if it is fitted above the oven. This could cause overheating and damage to both appliances.

The door will only unlock when the oven has cooled to a safe temperature. Turning the function off will not unlock the door. This will only happen when safe temperature is reached.

NOTE: The cooling fan will operate at an increased speed for Pyrolytic cleaning and will continue to run until the oven has cooled down. This is normal. It is recommended to clean the oven regularly to keep it in its best condition.

After Pyrolytic cleaning

After cool-down, wipe the ash out of the oven with a soft damp cloth and warm water.

To restore the enamel shine to more difficult areas, use a damp cloth with vinegar and detergent.

⚠ **CAUTION**

Do not turn off the mains power supply to the oven during the pyrolytic cycle. This could damage the appliance.

USING YOUR OVEN (CONTINUED)

Automatic Switch-Off

For safety reasons the oven turns off automatically after some time, if a heating function works and you do not change any settings.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	3
Pyrolytic Cleaning	4.5

The Automatic Switch-off does not work with the functions: Light, Food Sensor, Duration, End Time.

Brightness of the display

There are two modes of display brightness:

- Night brightness - when the oven is turned off, the brightness of the display is lower between 10pm and 6am.
- Day brightness:

– when the oven is turned on.

– if you touch a symbol during the night brightness (apart from **ON/OFF**), the display goes back to the day brightness mode for the next 10 seconds.

– if the oven is turned off and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.

Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

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.

Advice for special heating functions of the oven

Keep warm

Use this function if you want to keep food warm. The temperature regulates itself automatically to 80°C.

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

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

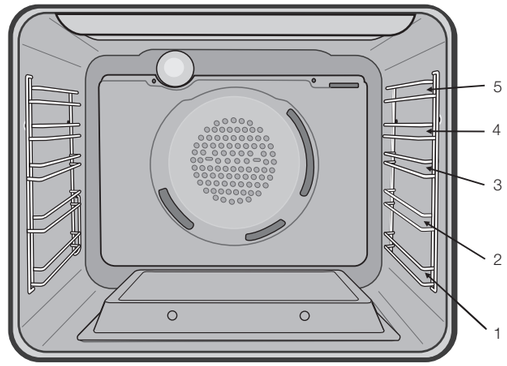
Oven shelf location

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.

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: Below is a table indicating the door position whilst grilling for each of the product types.

DESCRIPTION	DOOR POSITION DURING GRILLING
Grill in oven	Door FULLY closed

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.
Poultry	Divide into serving pieces. Brush with oil.
Fish	Brush with oil or melted butter and lemon juice.

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

Fan grill (multifunction grill in oven models only)

If your appliance has fan 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. Place the oven/grill dish on the bottom rack.
2. Place meat/poultry on an oven shelf above the oven/grill dish.
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.

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 your local customer care centre.

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

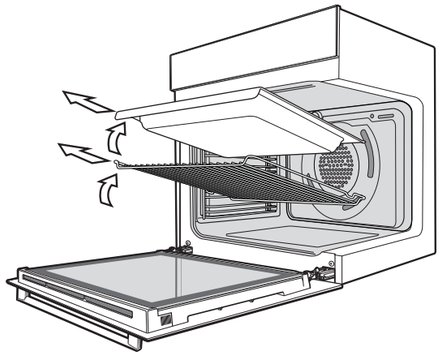
⚠ WARNING

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

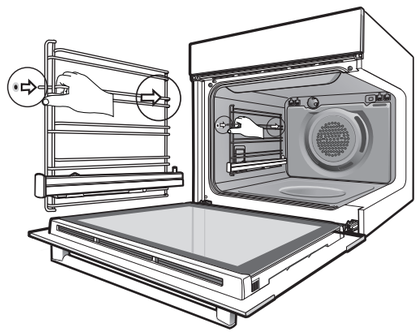
Removing the trays and shelves from your appliance

- 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.



Removing the side racks

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



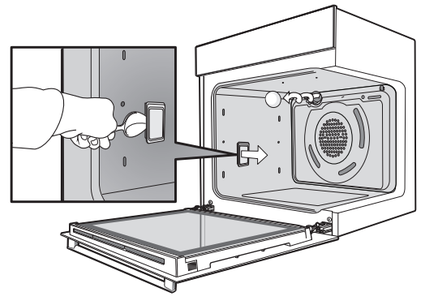
Removing and replacing the oven back light and side light (where fitted)

- 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.



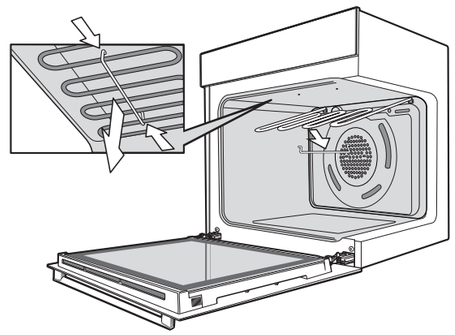
Releasing the grill element

⚠ WARNING

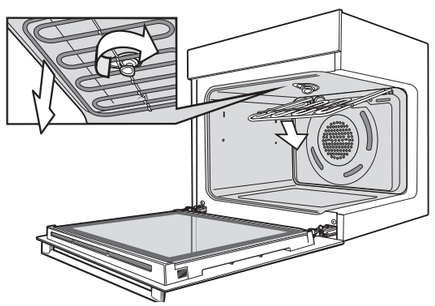
Make sure the appliance is turned off before you remove or replace parts, to avoid the possibility of electric shock.

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.



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.



Cleaning the triple glazed oven door (on selected models)

⚠ CAUTION

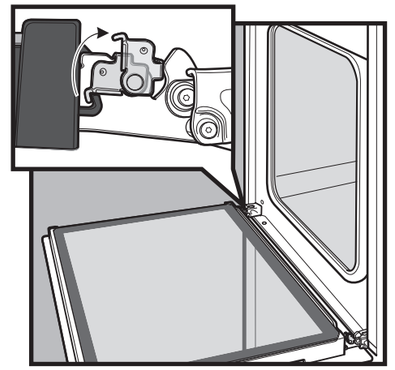
Do not lift the door by the handle. Rough handling will cause glass to break.

Removing the oven door

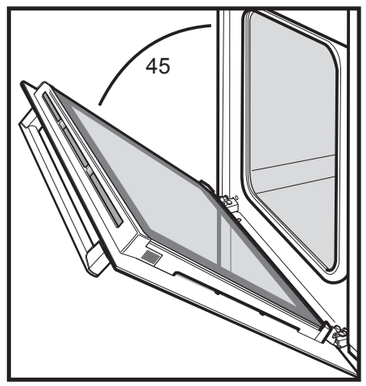
ⓘ IMPORTANT

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.

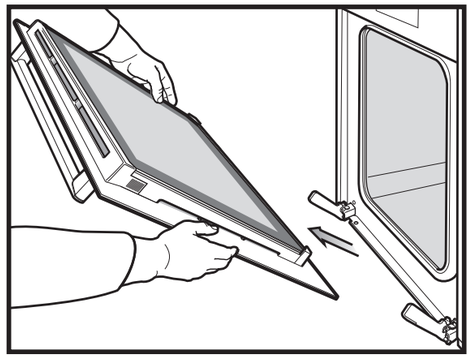
- Open the door fully to access the hinges then rotate the 'stirrups' on both hinges fully towards the oven.



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



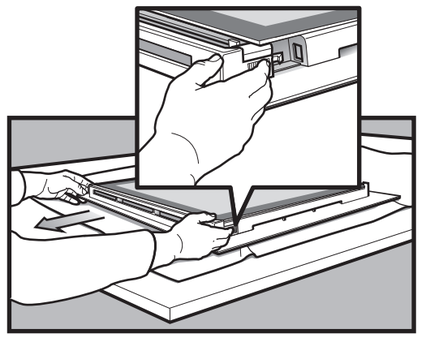
- Grasp the oven door with a hand each side of the door and remove it from the oven by pulling it towards you.



- 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.

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.

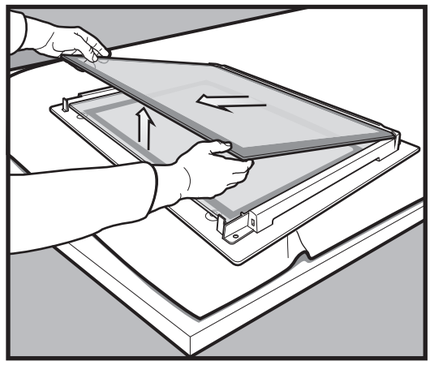


Removing the door glass panels

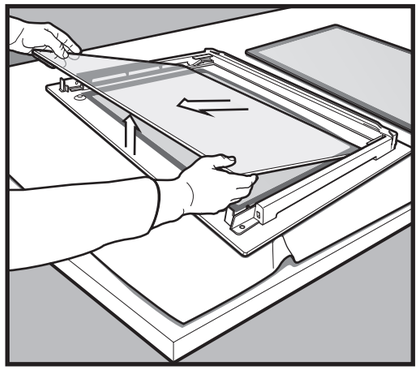
CAUTION

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

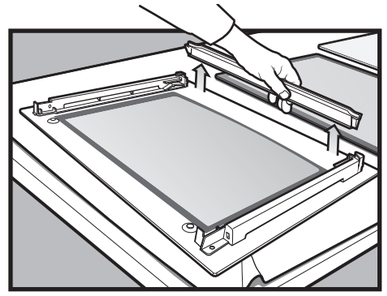
CAUTION

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.

Removing bottom trim (on selected models)

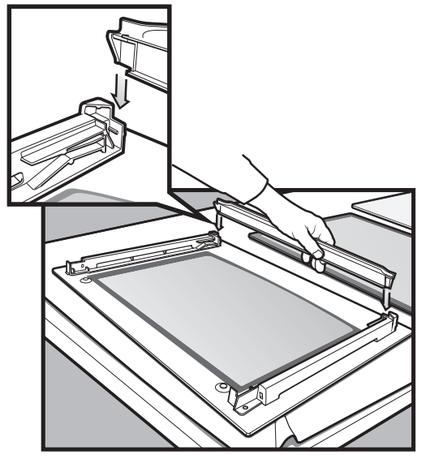
- The bottom trim may be removed for cleaning by snapping out and lifting away from the glass.

CARE AND CLEANING (CONTINUED)



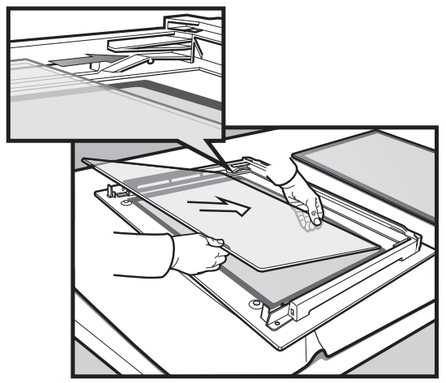
Re-assembling the bottom trim (on selected models)

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

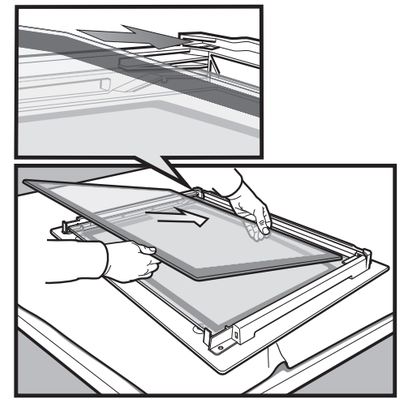


Re-assembling the door glass panels

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

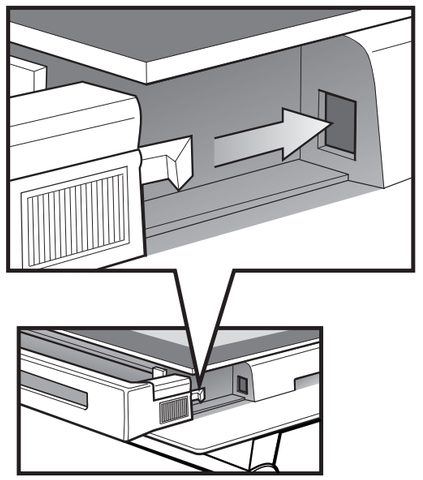


- Repeat for the black bordered glass panel ensuring the painted surface is facing to the downside.

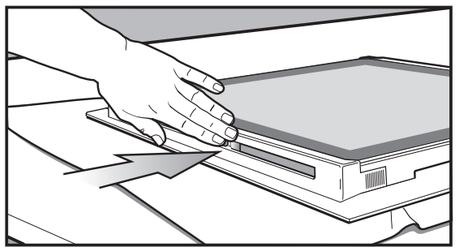


Re-assembling the top door trim

- 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.

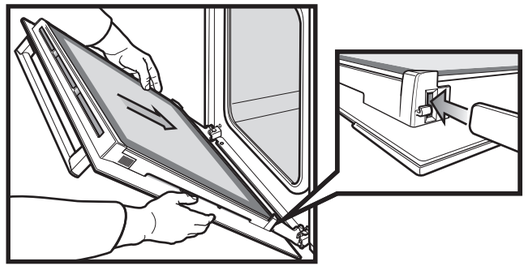


- Push the middle of the trim down to ensure it is straight and firm against the glass panel.

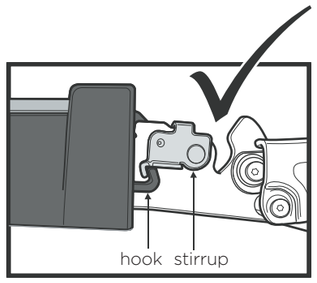


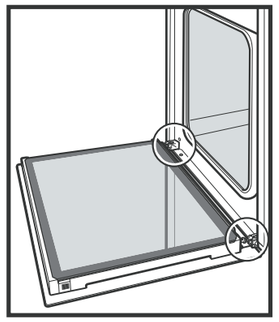
Fitting the oven door

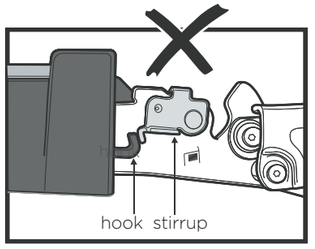
- Take hold of the oven door with a hand on each side and with the door at an angle of 45°, position the recesses at the bottom of the door onto the hinge arms of the oven. Let the door slide down the hinge arms as far as it will go.



- 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.







Cleaning the quad glazed oven door (FRVEP615 model)

CAUTION

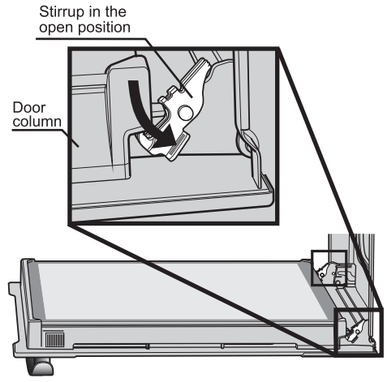
Do not lift the door by the handle. Rough handling will cause glass to break.

Removing the oven door

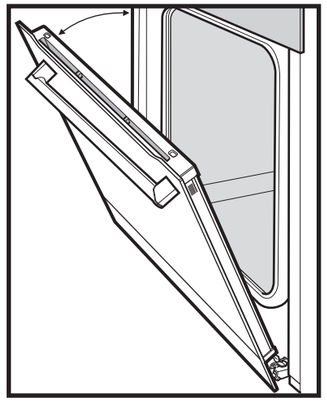
IMPORTANT

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 image) on both hinges fully to open position.

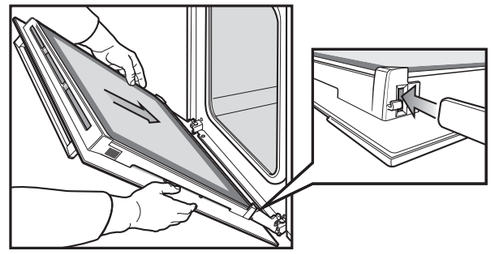


- Slowly close the oven door until it is stops against the 'stirrups' (about 30°).



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

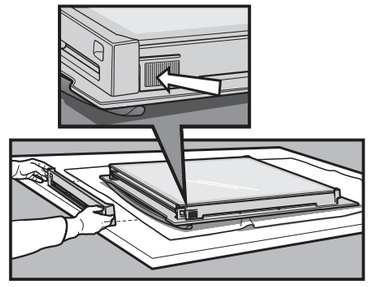
CARE AND CLEANING (CONTINUED)



- 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.

Removing oven door top trim

- Hold the embossed sections of the door columns at each end and press inwards to release the clips. Remove the upper door trim by pulling it towards you.

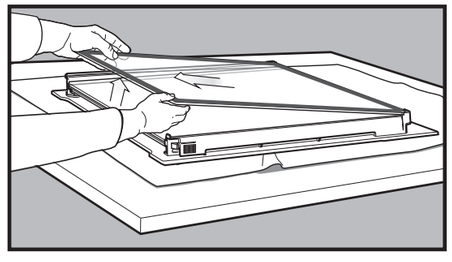


Removing the door glass panels

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 panels.
- When removing panel 3, ensure that the two rubber spacers are removed before cleaning. Do not misplace them!



Cleaning the door glass panels

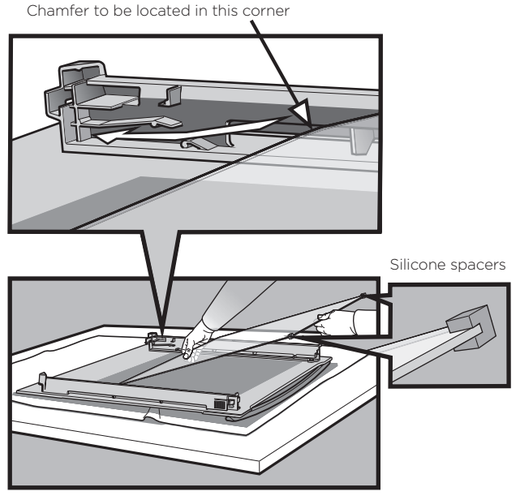
CAUTION

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.

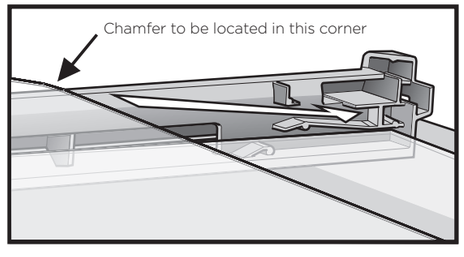
Re-assembling the quad glazed oven door (on selected models)

Re-assembling the door glass panels

- Assemble the silicone spacers to the upper corners of one of the clear glass panels. Position the panel into the lower position of the door, ensuring the chamfered corner of the panel is placed in the correct location as shown in the image below.

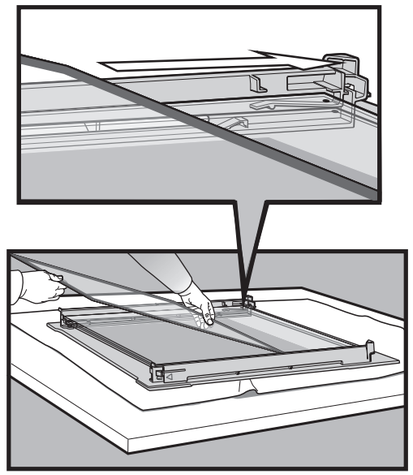


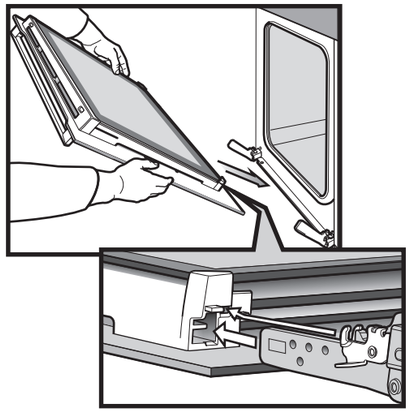
- Insert the remaining smaller clear glass panel into the middle position, ensuring the chamfered corner of the panel is placed in the correct location as shown in the image below.



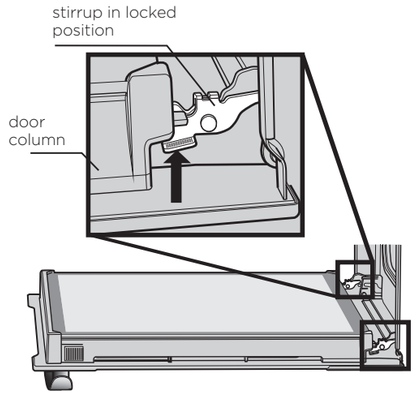
CARE AND CLEANING (CONTINUED)

- Insert the black bordered glass panel into the upper position, ensuring the painted surface is facing the downside as per the image below.



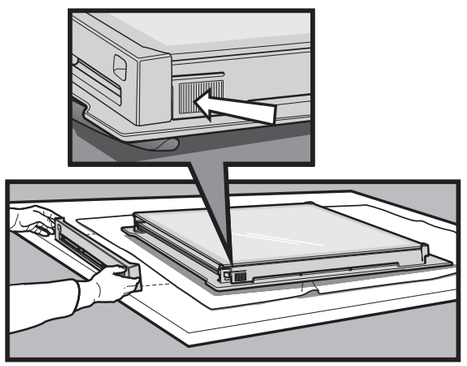


- Open the door fully to access the hinges.
- Rotate the ‘stirrups’ (see the image below) until they lock into the hook. The oven door may now be closed.



Replacing the top door trim

- Hold 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 the glass panel until the clip snap 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 30˚, 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.

Pyrolytic Cleaning of the Oven Cavity (FRVEP615 model only)

The oven has the Pyrolytic self-cleaning function, it cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can then be wiped out of the oven cavity. It is recommended you clean your oven regularly to keep the oven in its best condition.

- Light clean - this is an energy saving cycle that can be used on a regular basis if the oven is lightly soiled. Possibly after every 2nd or 3rd roast.
- Normal clean - use this as the regular cycle about once every 2-3 months.

CARE AND CLEANING (CONTINUED)

Before carrying out the Pyrolytic cleaning function

WARNING

- Clean large deposits, spills or grease from the oven cavity.
- Please keep small children at a safe distance. The appliance becomes very hot.
- Never clean non-stick baking trays and tins in the oven during the pyrolytic cycle. High temperatures damage the non-stick coating and poisonous gas is released.
- Pyrolytic cleaning can release fumes that are not harmful to humans, including infants or persons with medical conditions, however you are strongly advised to provide good ventilation during and after each pyrolytic cleaning process.
- Unlike humans, some birds and reptiles can be extremely sensitive to the potential fumes emitted during the pyrolytic cleaning process. It is strongly advised to remove any pets (especially birds) from the vicinity of the appliance during and after each pyrolytic cleaning process.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all pyrolytic ovens when the pyrolytic self cleaning program is in operation.

CAUTION

- All accessories must be removed from the oven, including shelves, trays and side racks.
- During pyrolytic cleaning the air outlet vent above the door must be kept clear of any obstruction (e.g. tea towels).
- Do not use your oven to clean miscellaneous items (e.g. cookware).
- To prevent damage, do not use acids, sprays or similar cleaning agents.

IMPORTANT

During the pyrolytic cleaning function, it is advisable not to use a cooktop if it is fitted above the oven. This could cause overheating and damage to both appliances. The cooling fan will operate at an increased speed for pyrolytic cleaning and will continue to run until the oven has cooled down. It is recommended to use the Pyro clean function regularly to keep the oven in its best condition.

Starting the Pyrolytic cleaning function (FRVEP615 model only)

- Make sure all accessories are removed from the oven including shelves, trays and side racks.
- Turn the oven “Function” selector clockwise to select the “Pyro” position.
- Use the + or − buttons on the electronic clock to select between a pyrolytic cleaning time of 1:30 hours (light clean) or 2:30 hours (normal clean) for the appropriate level of cleaning.
- After 5 seconds from the last change, the oven will begin heating and the “Remaining time” will be displayed.
- The pyrolytic cleaning function can be stopped at any time during the cycle by turning the function selector counter-clockwise to the “OFF” position.

NOTE: The “Remaining time” does not include cool-down time for the oven.

During Pyrolytic cleaning

When the temperature in the oven approaches 300˚C, the door will automatically lock and a padlock symbol will appear on the display.

After Pyrolytic cleaning

The door will only unlock when the oven has cooled to a safe temperature. Turning the function off will not unlock the door.

After cool-down, wipe the ash out of the oven with a soft damp cloth and warm water. To restore the enamel shine to more difficult areas, use a damp cloth with vinegar and detergent.

CAUTION

Do not turn off the mains power supply to the oven during the pyrolytic cleaning cycle. This could damage the appliance.

TROUBLESHOOTING

Faults

If there is a problem with the oven, please:

- Check the points listed below. It may be possible to avoid a call by fixing the problem yourself – and so continue cooking.
- For cooking problems refer to “Dealing with cooking problems”..

Data Plate

When you need information, service or spare parts please be prepared to tell us the:

- Model number
- Serial number

These are shown on the data plate. The data plate is visible when the oven or grill door is open.

TROUBLESHOOTING (CONTINUED)

Oven

PROBLEM	POSSIBLE CAUSE
Oven 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	• 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 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.

NOTE: Only authorised personnel should carry out servicing.

NOTES