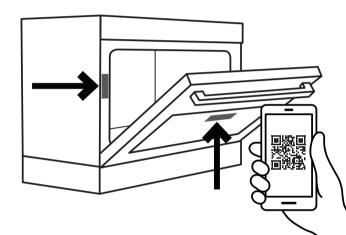
Quick Start Guide WVEP9917 oven series

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

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

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



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

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



Need more help?

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



Contact us if you need more help

Electrolux Home Products Australia

telephone: 13 13 49 email: customercare@electrolux.com.au web: electrolux.com.au

Electrolux Home Products New Zealand

0800 436 245 telephone: customercare@electrolux.co.nz email: web: electrolux.co.nz

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Dear Customer,

(W) Westinghouse

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

Welcome to Westinghouse.

Ready



online for detailed information and installation

To access your detailed user manual online, simply scan the QR code on your smart phone. For more detailed information and installation guide refer to user manuals at westinghouse.com.au/manuals

Before you start, please make sure:

Your oven has been correctly installed by a qualified person.

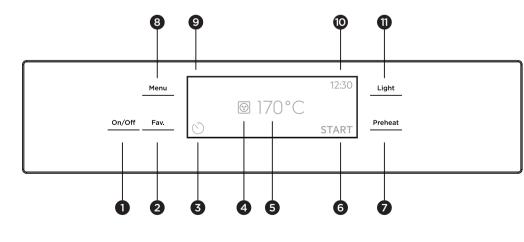
Your oven has power and is switched on.

You've removed all relevant packaging.

Set...

 \square

Get to know your oven control panel:



- On/off button (Press and hold) 1
- Favourite button 2
- 3 Timer
- Heating functions 4
- 5 Oven temperature
- Start / Stop 6



This is a Quick Start Guide. Please refer to user manual



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

7 Preheat button

- Menu button
- 9 Touch screen display
- 10 Time of day
- 11 Light button

Set...

Installing the oven accessories

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

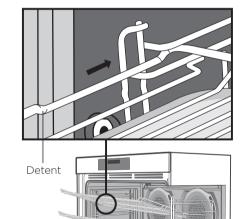
2. Insert side racks

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

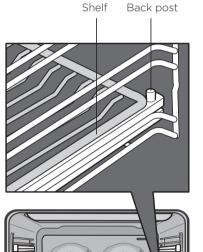
- 1. Insert the rear peg into the rear access hole, ensuring that the peg is fully inserted.
- 2. Then locate the front peg into the front access hole and push in firmly.

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

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



- 4. Fit shelf/tray (where supplied) to telescopic slides
- 1. Push the shelf or tray along the top of the slide until it hits the back post.

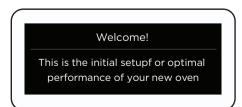


onto the slide ensuring it sits behind the front post of the slide. Front post Shelf

2. Drop the front of the shelf or tray

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

INITIAL OVEN SETUP



The first time you use your oven, there will be an initial set up required. Follow the steps as prompted in the display to select your preferred options.

Condition the oven (to burn off any residue)

New appliances can have oil or residue left from manufacturing. You will need to heat your oven for 2 hours before using it for the first time.

- Press and hold ON/OFF to turn on oven. 1
- 2. Press cooking function Icon on the display and select 'Fan Forced' function 🞯
- 3. Set the temperature to 180C and let the oven to operate for 30 minutes. Please ensure that the room is well ventilated during this process.

Go!

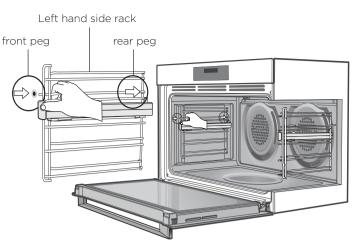
You're ready to use your new Westinghouse appliance. A few tips from us:

- Remember to pre-heat each time.
 - cook time. Recommended pre-heat time is 30 mins for baking and 3 minutes for grilling.

Choose the right program for the best result:

FAN FORCED	\bigcirc	This setting is bes or reheating com
BAKE		The "Bake" functi muffins, cakes, sli delicate egg dishe
FAN ASSIST	Y	Heat comes from hot air around the places in the over of 2 shelves with shelves are used, ready first.
PIZZA	\bigcirc	The "Pizza" funct browning on the l meat pies and fru oven and set the
AIR FRY	» <u>"</u> "	Air Fry uses super around the oven t inside taste with li
EASY BAKE STEAM		The "Easy Bake St assisted baking he soft, moist interior well before prehea
Refer to your full user manual for more details on o Set your temperature To set the temperature, touch displayed temperature		

- your desired temperature setting.
- 2. Touch OK to confirm your desired temperature and then press 'Start' to start cooking.



For best cooking results pre-heat the oven. Pre-heating allows the oven to reach the required temperature guickly and efficiently as well as cook food at the correct temperature for the entire

> st used when cooking on multiple shelves at once plete meals for your family.

ion is ideal for a single tray of biscuits, scones, ices, casseroles, baked puddings, roasts and es.

above and below the food, and fans circulate the e oven cavity so you can put the food in different n and cook them at the same time. Use a maximum "Fan Assist", but not the bottom shelf. If two food on the shelf in the higher position will be

ion is ideal for foods that require cooking and base. It is great for foods such as pizzas, guiches, it pies. Simply place the food in the middle of the desired temperature.

rheated air that is guickly and evenly circulated to deliver that crispy-on-the-outside, juicy-on-theittle or no oil.

team" function adds steam while baking. Steam elps the dough to rise, and consistently produces rs with crisp, golden crusts. Add water to the cavity ating, while the oven is cold.

ven functions.

To set the temperature, touch displayed temperature and swipe left or right until you reach