

IMPORTANT!

- This oven contains a three-piece grill shelf for grilling on the top shelf using the **Grill** setting, and two rack shelves for baking.
 - Please take note of the parts inside the oven and how they fit together. Do not lose or misplace them.
 - The grill shelf has a shelf frame, drip dish and rack for grilling food on. All three parts should be used together.
 - The oven door must be kept **closed** when using the grill.
- The bottom floor surface of the oven is a **heat source** when the oven is turned on. **Do not place anything directly on the floor of the oven when baking food in the oven.**
 - Otherwise the oven will not heat properly, and the bottom of the oven will be damaged by heat.
- The cast-iron hotplates on the stove-top should be wiped periodically with a **small amount** of light cooking oil (e.g. sunflower oil, rice oil, etc.) as needed.
 - Do not use olive oil as it will burn and produce smoke when the stove is turned on.

Please read the attached instruction booklet before using the oven.

Unit 1 & 2
21 Rowell Av.



540MM UPRIGHT COOKERS

User Manual

CFE532WA

CHEF
cooking

The Chef in Aussie kitchens
for over 70 years

CONGRATULATIONS

Congratulations and thank you for choosing your Chef upright cooker. We are sure you will find your new appliance a pleasure to use and a great asset to your cooking. Before you use the appliance, we recommend that you read through the whole user manual which provides a description of the product and its functions. For future reference, please store this booklet in a safe place.

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

CONDITIONS OF USE

This appliance is intended to be used in household and similar applications.

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Record model and serial number here:

Model: CFE532WA

Serial number:

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



tips and information

This symbol indicates tips and information about use of the appliance



environmental tips

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

important safety instructions

To avoid an electric shock or fire

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.

WARNING - Accessible parts may become hot during use. To avoid burns, young children should be kept away.

Young children should be supervised to ensure they do not play with this appliance.

DO NOT operate the hotplates with external timers or separate remote control system.

During use this appliance becomes hot. Care should be taken to avoid touching hot external, internal surfaces and hot elements when in use. Use oven gloves.

This appliance must NOT be used as a space heater.

Do NOT install gas models in marine craft, caravans or mobile homes because these products are not fitted with a flame safeguard on each burner.

DO NOT install an after market lid or cover over this appliance.

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

DO NOT store flammable materials in the appliance storage drawer or near this appliance.

Ensure all specified vents, openings and airspaces are not blocked

Install cooker, shelving and fittings in accordance with the Guide and Installation Instructions, to avoid accidents.

DO NOT operate the gas appliance if the smell of gas persists.

DO NOT MODIFY THIS APPLIANCE.

Grill warnings

DO NOT leave grill on unattended.

Fat left on a grill dish is a fire hazard! Keep grill clean and turn off grill immediately after use.

Placing thick portions of food under grill can be a fire hazard.

DO NOT cover the grill dish insert with foil.



Grill in oven model: Grill with door closed

Oven warnings

DO NOT use oven door as a shelf.

DO NOT push down on open oven door.

DO NOT line oven with foil or place anything on the bottom of the oven while baking, as trapped heat will crack or craze the floor of the oven cavity liner.

DO NOT use poly-unsaturated oils (vegetable oils) as this type of oil can cause black spots or deposits inside the oven. This residue is very difficult to remove.

Hotplate and burner warnings

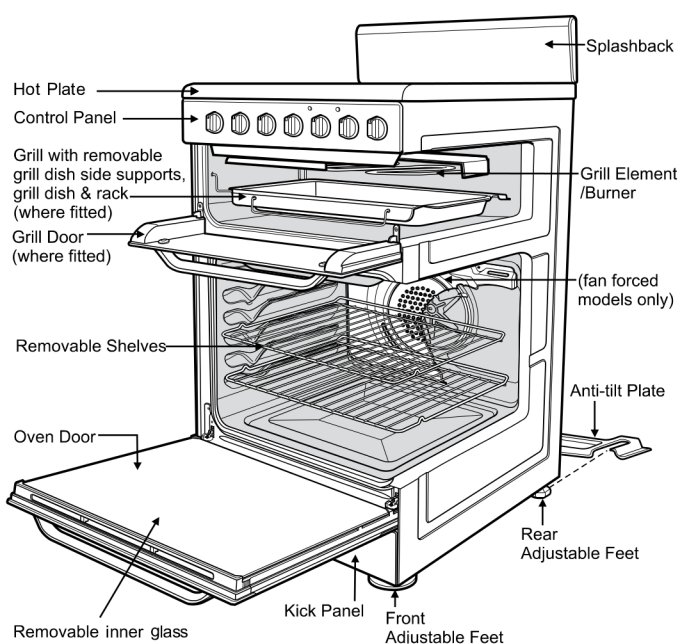
DO NOT allow pots to boil dry, as damage to hotplate (and pan) may result.

DO NOT operate without a pot, fry pan etc on hotplates.

DO NOT allow cookware to overhang hob onto adjacent bench tops, this will cause scorching to the bench top surface.

General appliance description

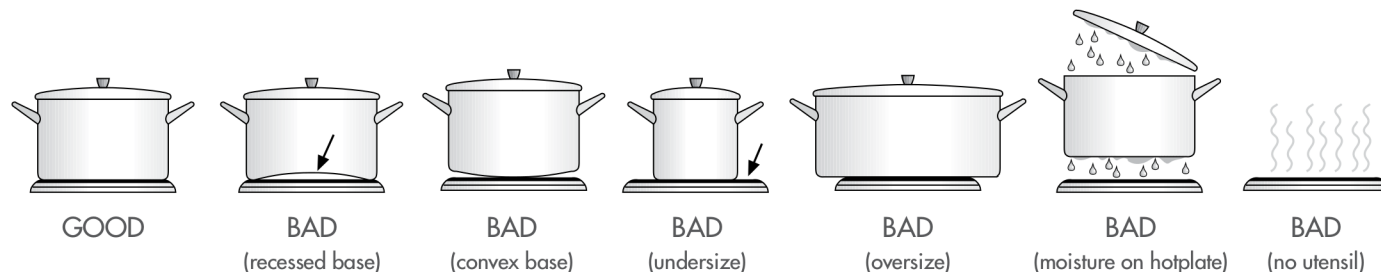
Electric Separate Grill Oven depicted




operating for the first time

Choosing utensils for gas and electric hotplates

Refer to diagram below



Installation and service warning

- Only an authorised person must install and service this appliance (Certificate of Compliance to be retained)
- In order to avoid tipping of appliance the anti-tilt plate **MUST** be installed
- Appliances requiring connection to 230 – 240V **MUST** be earthed
- An authorised person should inspect this appliance every 5 years
- This appliance must **NOT** be installed on a base, box or in a closed cupboard
- If the electrical supply cord is damaged, a qualified person **MUST** replace the cord to avoid a hazard or void your warranty
-  Surrounding kitchen cabinets **MUST** **WITHSTAND** 85°C
- In order to avoid a hazard the installation instructions **MUST** be followed.



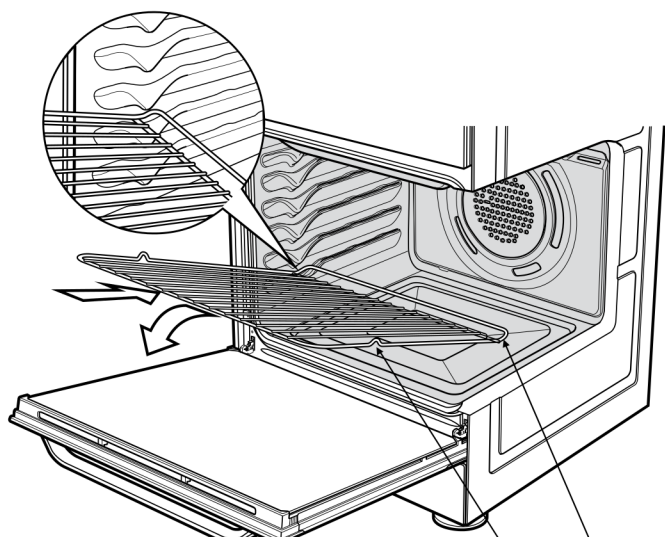
Before operating first time

1. Read all the Warning and Safety information.
2. Remove all internal boxes and bags from oven.
3. Clean out the oven interior with detergent and hot water and polish with a soft cloth. **DO NOT** close oven door until the oven is completely dry.
4. New appliances can have an odour during first operation. It is recommended to 'run in' the oven before you cook. Run the oven at 180°C for 2 – 4 hours and ensure that the room is well ventilated.
5. If your appliance is fitted with solid hotplates, turn heat setting to high for 3 minutes to fully harden the hotplate coating.

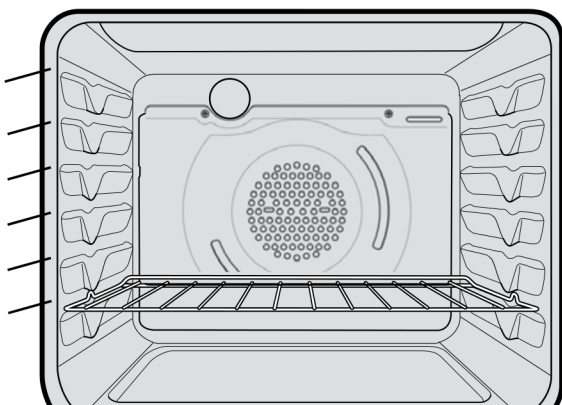
installing your oven accessories

Fitting oven shelves

1. Ensure shelf orientation is correct (refer to diagram below).
2. Slide oven shelves onto oven supports (side runners) at an angle until raised back of shelf is past the stop on oven supports (side runners).
3. Lower front of shelf and push in until stop is reached.
4. To remove oven shelves, withdraw to the stop and raise the front of shelf to clear the stop.



Oven shelf location

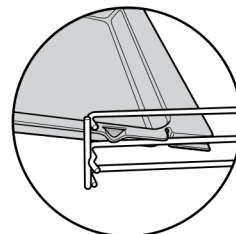


NOTE: the top ledge is not a shelf position.
There are no stops for shelf withdrawal.

Fitting the grill dish

Separate Grill: Ensure rear of the dish is engaged with the side support before sliding backwards. To remove, simply pull forwards and upwards.

Engagement of
rear of dish



Grill in Oven: see Fitting Oven Shelves

The grill dish with wire insert can be used in any of the two upper height positions (shelf positions 4 and 5) between the runners.

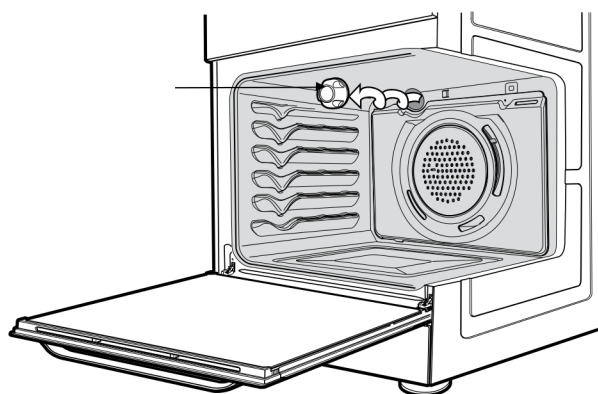
NOTE: You must remove the grill dish when baking in the oven.

Replacing the oven light

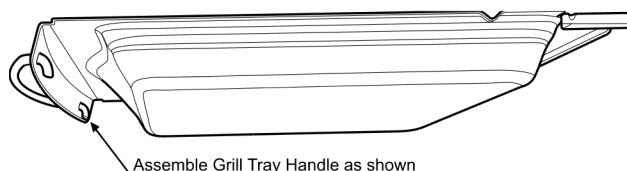


warning

Ensure the appliance is switched off at power supply (not just the control knobs) before replacing the light globe to avoid possibility of electric shock.



Assemble grill tray handle



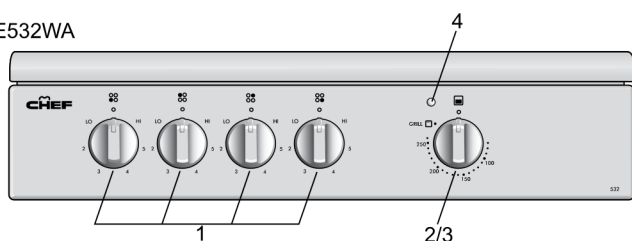
Assemble Grill Tray Handle as shown

using the electric cooker

Electric features and descriptions

Grill in Oven Models

CFE532WA



1. Solid/Ceramic Hotplate Control Knob
– sets hotplate temperature.
2. Grill Control Knob – sets grilling temperature.
3. Oven Control Knob – sets oven temperature.

4. Grill/Oven Indicator Light(s) – Comes on when grill/oven temperature knob is operated. Oven indicator light cycles on and off when temperature is reached.

Solid hotplates

If present, the red dot in the centre of hotplate changes colour when heated.

When necessary to keep element looking good, apply coating of 'hot plate protection' onto solid hot plates.

Electric oven conventional baking

Heat comes from two elements, one above and one below the food. The bottom element is hidden below the floor of the oven. As hot air rises naturally, the upper part of the oven will be approximately 10°C higher than the set temperature and the lower part of the oven approximately 10°C cooler.

For Grill in Oven Models, the grill dish must be removed when baking.

For best baking results, preheat oven for 30 minutes, also refer to 'General Hints and Tips'.

general hints and tips




Using the Grill

Grill dish must be fully inserted.

- **Grill in oven:** Grill with door closed.

Hints general

- For best baking results preheat oven for 30 minutes
- The material and finish of baking trays and dishes used will affect the way foods are baked, especially base browning.
- Enamelware, anodised aluminium, dark bakeware or non-stick interiors and coloured exteriors will assist in maintaining or reducing the baking time and increase base browning
- Ovenproof glassware or ceramics are poor conductors of heat. The shiny surface of aluminium or polished steel utensils and trays also reflects the heat rather than passing it through to the food being baked
- Always place dishes centrally on the shelf to ensure even browning
- Stand casseroles dishes or similar-type dishes on suitably sized baking trays to prevent spillage onto the base of oven to make cleaning of oven easier
-  **DO NOT** place dishes, trays or baking pans directly on the oven base as they become very hot and will crack and craze the oven liner
- Use ovenproof cookware, which will withstand temperatures of 250°C
- **DO NOT** use baking trays larger than 30 x 35cm (12 x 14 inches) as they will restrict the circulation of the heat and may affect cooking performance of the oven
- Use shallow casserole dishes in preference to deeper ones as this shortens cooking time in the oven.

Conventional Oven

- The shelf position is critical. The temperature in centre of the oven is the temperature shown on the oven control knob. Single shelf baking gives optimal cooking results.
- **DO NOT** place baking trays, oven dishes or foil directly on the base of oven, as trapped heat will crack and craze the floor of the oven liner.



General tips

Condensation and Steam

- Always stand back from heated oven when opening oven door to allow any build-up of steam or heat to release
- During cooking steam may be produced which can be released when opening the oven door. This is quite normal
- If there is any build-up of condensation on the oven door it is recommended that it be carefully wiped away either during or after cooking.

Cleaning the cooker

Ovens and hotplates are made from steel and enamel. Do not use abrasives and harsh scourers as they may scratch the surface

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
- Care must be taken when wiping exposed stainless steel edges as they can be sharp
- The front frame around the oven can be cleaned with stainless steel cleaners if it comes soiled or discoloured
- A suitable cleaner can be purchased from Electrolux Customer Care Centres
- Make sure you follow the polish or brushing lines in the steel.

General

- Always clean appliance after use, especially food spillage. **DO NOT** use steel wool, wax polishes or caustic based commercial cleaners as these will damage your oven
- **DO NOT** use steam cleaners, as this may cause moisture build-up **especially in the glass door**
- Door Glass – **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean glass since they can scratch the surface, which may result in shattering of the glass.




WARNING

Door glass is a tough and durable material designed to withstand heating and cooling without breaking. However it must be remembered that it is glass and may break, therefore must be treated with care.

If you have any questions about the glass in the oven please contact the Service centre on 13 13 49.

cleaning the cooker

Oven

-  Do not remove the oven door
- Make sure oven knobs are in the off position
- Clean immediately after use as a warm oven is easier to clean
- Use detergent, hot water (and household ammonia/cloudy ammonia if necessary) and a soft cloth. Dry thoroughly.
- Remove shelves when cleaning oven
- If there is a build-up of grease, place a small oven proof dish containing ¼ cup (62ml) household ammonia/cloudy ammonia and ¾ cup (187ml) water in the oven. Heat oven to 110 degrees and turn oven off when 110 degrees is reached. Leave over-night. The fumes will loosen stubborn grease and stains. Remove bowl, wash with hot, soapy water and dry well before closing oven door again.

Oven Shelves

- Chrome shelves: use detergent and hot water. If very dirty use a non-abrasive nylon scourer
- Enamel dishes and tray: use detergent and hot water. If very dirty a non-abrasive nylon scourer
- DO NOT clean oven parts with abrasive or caustic-type cleaners.

Oven – Grill Dish and Insert

- After every use, and while still warm, sprinkle grill insert with detergent and cover with wet paper towel as this will loosen food particles and grease
- Wash pan and grid with hot, soapy water with a little household ammonia/cloudy ammonia added. Rinse and dry before replacing in position.


Solid Hotplates

- Solid hotplates are fitted with stainless steel trim rings, which after initial use, change colour to light brown. This is a normal characteristic of stainless steel and will not affect the operation or performance of your hotplates
- Clean off any spillage after hot plate has cooled down
- At regular intervals, clean hotplate with a nylon scouring pad and soapy water. Wipe clean then warm hotplate for 30 seconds to dry the surface
- Apply 'hot plate protector'. Set hotplate on high for 3 minutes to allow coating to harden.

general hints and tips

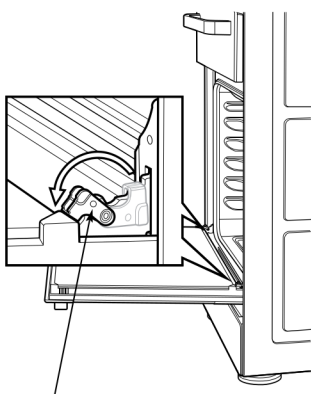
Cleaning the Oven Door

Cool air circulates through the door to lower the surface temperature on the outside of the oven door.

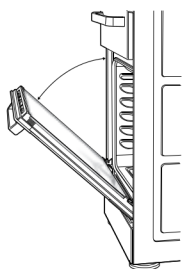
-  Do not remove the oven door
- This product has a removable inner door glass.

To remove the inner door glass for cleaning

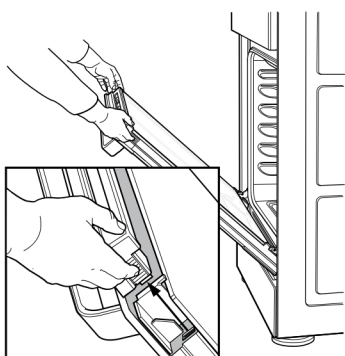
- Open the door fully to access the hinges then rotate the "stirrups" on both hinges fully towards the door.



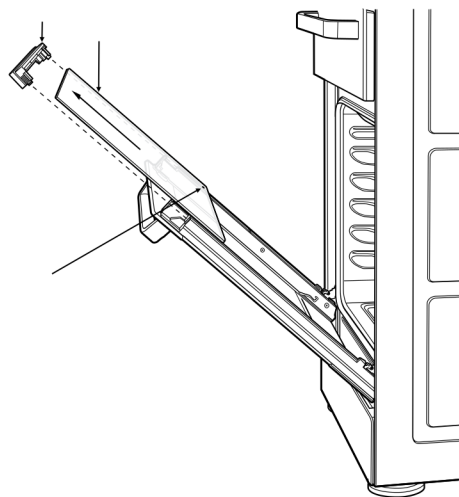
- Slowly close the door until it stops against the 'stirrups' (about 45°)



- To remove the top trim, press the ribbed release clips at each end and lift top trim away from the door



- Using both hands, gently remove the inner glass by sliding out and lifting away from the door



- Wipe inner and outer glass gently with detergent and warm water
- Wipe clean and dry thoroughly.

Door Inner Glass – The black dot to be located on the lower left hand corner.

Re-Assembling the oven door inner glass

- Replace the inner glass back to the door with the black dot located on the lower left hand corner where applicable
- Replace the top trim ensuring the clips snap back into position
- Fully open the door, rotate the stirrups back to their original position and close the door.

warning

DO NOT use the oven without the inner door glass fitted.

DO NOT use harsh abrasives on glass as this may damage the glass

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 re-assembly.

getting to know your oven

Getting to know your new oven with this 'Simple Test Cake'

When baking, it is possible that there will be some variation in colour. Therefore, we suggest to make this simple, easy and delicious test cake to 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 need to rotate your dishes during baking.

'Simple Test Cake'

125g butter, softened to room temperature

1 cup caster sugar

1 teaspoon pure vanilla essence

4 large eggs

2 cups self-raising flour

pinch of salt

4 tablespoons (80mL) full-cream milk

Method:

1. Butter base and sides of two, 20cm straight-sided round or square cake pans. Then line the base with grease proof paper or baking paper.
2. Preheat oven to moderate '180°C' (170°C fan forced) for 30m and ensure oven shelf is in position 2 of the oven.
3. Cream softened butter and sugar until light in colour.
4. Add vanilla essence.
5. Add eggs one at a time, beating well after each addition.
6. Sift flour and salt into the mixture and beat until well combined.
7. Add milk and beat or stir to combine.
8. Spoon mixture equally between prepared cake pans.
9. Bake in preheated oven, position 2 for about 25 to 35 minutes. Tip: Insert a fine cake skewer into the cake mix. If it comes out clean, or if the edges of the cake have come away slightly from the sides of the cake pan, the cake is ready.
10. Remove from oven and place on 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.

FOOT 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.

oven guide

The following is intended as a guide and experience may show some slight variation in order to meet individual requirements. Where the gas models vary from the electric models, details for gas cooking is shown in brackets. For best results when baking, preheat your oven for 30 minutes.

Food	Conventional Oven		Time in minutes
	Temperature °C	Oven shelf position*	
Plain or fruit scones	220	2 (3)	10 – 15
Rolled biscuits	170 (180)	2	10 – 15
Spooned biscuits	190	2	12 – 15
Shortbread biscuits	160	1 or 2	30 – 35
Hard individual meringues	110	2	90
Soft individual meringues	180	2	15 – 20
Pavlova – 6 eggs	110 (120)	1	75
Cup cakes	190	2	15 – 20
Sponge – 4 eggs	180	2	20 – 30
Plain butter cake	180	2	25 – 40
Rich fruit cake	140 (150)	2	180
Shortcrust cornish pasty#	200 (200/180)	2	40 – 45 (10/35)
Shortcrust custard tart	200/180(220/180)	1(3)	20 – 30 (10/25)
Cream puffs	210	2	25 – 30
Yeast bread	210	1	25 – 30
Pizza	220	2	15 – 25

* Shelf position is counted from the bottom shelf up. Bottom shelf position is 1.

Turn down temperatures shown.

Meat/Poultry/Fish		Recommended temperature °C	Minutes per kilogram
Beef	– Rare	200	35 - 40
	– Medium	200	45 - 50
	– Well done	200	55 - 60
Lamb	– Medium	200	40
	– Well done	200	60
Veal		180	60
Pork		200	60
Chicken		180 - 200	45 – 50
Duck		180 - 200	60 – 70
Turkey		180	40 – 45 (less than 10kg) 35 – 40 (more than 10kg)
Fish		180	20

trouble shooting

Problem	Causes	What to do
Uneven cooking	Incorrect shelf position	Select shelf that puts food in centre of oven
	Oven tray too large	Try other trays or dishes
	Trays not in centre	Put trays in centre
	Air flow in oven uneven	Rotate food during cooking
	Grill tray affecting thermostat	Remove grill tray from oven on bake modes
Baked products too brown on top	Oven not preheated	Preheat the oven
	Baking tins too large for recipe	Use correct size tins
	Baking tins not evenly spaced	Stagger baking tins at least 3cm between tins and the oven walls
	Products not evenly sized or spaced on trays	Make into same size and shape and spread evenly over trays
Baked products too brown on bottom	Baking tins too large	Use correct size tins
	Baking tins are dark metal or glass	Change to shiny, light tins or lower the temperature by 10°C
	Food too low in oven	Cook one shelf higher
	Oven door opened too frequently during baking	Don't open the oven door until at least half the cooking time has passed
	Baking temperature too high	Lower the temperature
	Grill tray affecting thermostat	Remove grill tray from oven on bake modes
Cakes have a cracked thick crust	Baking temperature too high	Lower the temperature
	Food too low in oven	Cook one shelf higher
	Cake batter over mixed	Mix just long enough to combine the ingredients
	Baking tin too deep	Check size of tin and use recommended size
	Baking tins dark	Change to shiny light tins
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 cooking time
	Incorrect baking tin size	Use correct size tin
Cakes fallen in centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect for recipe	Check recipe
	Opening door too early during baking	Do not open door until the last quarter of cooking time
Roast meat and potatoes not brown in fan oven	Poor hot air circulation	Elevate food onto a rack to allow air circulation
	Grill tray affecting thermostat	Remove grill tray from oven on bake modes
Juices running out of meat		Do not pierce meat with fork, turn with tongs
Grilled meats overcooked on outside and raw in the centre		Grill at lower insert position
Grilled chops and steaks curling		Cut into fat every 2cm (¾")

trouble shooting

If you have a problem with your appliance check the following before you ring the service line.

Problem	What to do
Operational problems ie: Oven, grill or hob not working	Check the electricity is turned on
	Check your fuses. If the fuse continues to blow, call the Service Centre
	Check the circuit breaker
	Ensure correct knob is turned
Heat up problems	Oven not pre-heated – Pre-heat oven for 30 minutes
	Check oven door is closed properly
	Remove foil or trays from bottom of oven
	Change set oven temperature
	Preheat your oven/grill before you put the food in to be cooked
Unit smoking odours	Turn oven/grill on high to remove protective oils
Condensation Note: some condensation is normal and is to be expected during cooking	Reduce the amount of water used for cooking
	Leave the door open after cooking if food remains in cooker for warming
Oven shelf tight	Remove shelf and insert as per diagram

When you need information, service or replacements please quote:

1. Model Number
2. Serial Number: You can find these on the data plate, which can be seen when the oven door is open. If you need more information, please contact the Customer Care Centre on 1300 363 640 (Australia – Centre is open 8.00am to 5.00pm Monday to Friday EST) Or 0800 436 245 (New Zealand – Centre is open 8.00am to 5.00pm Monday to Friday). Only authorised service centres should carry out servicing. Otherwise warranty may be void. If you have a warranty or spare parts enquiry, you should call the numbers listed on the back page.

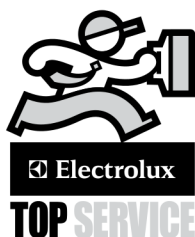
like to know more?



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

Australia

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



Top service

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

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