WESTINGHOUSE WFE9516DD

90cm Dual Fuel Freestanding Cooker with AirFry & Twin Fan Electric Oven

FACTSHEET

125L Gross
EXTRA-LARGE OVEN CAPACITY

Twin Fan
FAST AIRFRY & CONVECTION

5 Burners
DUAL VALVE WOK BURNER

Product Overview & Key Features

- **Twin Fan AirFry System:** Enables healthier, crispy cooking with little to no oil. Dual fans deliver rapid, uniform hot air distribution across dedicated AirFry tray.
- **Huge 125L Oven Capacity:** Generous 125L gross cavity accommodates multiple large roasting pans simultaneously, making multi-shelf feast preparation effortless.
- **Dual Valve Flame Control:** High-output gas wok burner features independent inner and outer ring adjustment, providing precise control from a gentle simmer to 17 MJ/h high-heat searing.
- **Dark Stainless Steel Finish:** Modern, fingerprint-resistant dark stainless steel finish complemented by dark glass panels and intuitive rotary controls.
- **Telescopic Runners:** Smooth-sliding telescopic runners allow safe, effortless extraction of heavy roasts and hot baking dishes without tipping.
- **SteamEasy Oven Cleaning:** Utilizes steam power to loosen burnt-on grease and food residues inside the enamel cavity for quick, hassle-free wiping.
- **Hob2Hood Connectivity:** Wirelessly pairs with compatible Westinghouse rangehoods to automatically adjust extractor fan speeds based on cooktop activity.

Technical Specifications

Specification	Details
Model Number	WFE9516DD
Appliance Type	90cm Dual Fuel Freestanding Cooker (Gas Hob / Electric Oven)
Finish & Styling	Dark Stainless Steel / Dark Glass Outer / Metallic Knobs
Cooktop Configuration	5 Gas Burners (Wok, Rapid, 2× Semi-Rapid, Auxiliary)
Dual Valve Wok Output	17.0 MJ/h (Natural Gas) / 13.0 MJ/h (LPG)
Total Hob Gas Rating	48.2 MJ/h (Natural Gas) / 41.5 MJ/h (LPG)
Oven Capacity & Type	125L Gross (116L Net) / Electric Twin Fan Multi-Function
Oven Functions (8)	AirFry, Fan Bake, Traditional Bake, Pizza, Defrost, Grill, Fan Grill, Light
Electrical Connection	220-240V / 50Hz / Hardwired (Total Connected Load 3.6 kW)
Safety Features	Flame Failure Gas Cut-Off, Cool Touch 3-Ply Glass Door, Anti-Tilt Bracket
Pan Supports & Runners	Heavy Duty Cast Iron Trivets / 1 Sets Telescopic Runners
Warranty	2 Years Domestic Manufacturer Warranty (Parts & Labor)

DIMENSION & CLEARANCE GUIDE

Freestanding Cooker Dimensions, Clearances & Utility Connections

TECHNICAL

Appliance & Cabinet Installation Diagram



(900mm Standard Height) Adjoining Cabinetry
(600mm Min Bench Depth) 895mm (W) × 600mm (D) Height: 910mm–930mm (Adjustable)

Dimensions & Clearance Requirements

Dimension Parameter	Measurement	Installation Guidance
Overall Cooker Width	895 mm	Fits standard 900mm cooker opening width.
Overall Cooker Depth	600 mm	Excludes front handles (depth including handle: 650mm).
Height to Hob Level	910 mm – 930 mm	Adjustable leveling feet align hob flush with benchtop.
Min. Side Cabinet Clearance	20 mm	Required distance between cooker side panel and cabinetry.
Min. Rear Wall Clearance	50 mm	Combustible splashback clearance behind burners.
Overhead Rangehood Height	650 mm	Minimum vertical clearance to filter line (AS/NZS 5601.1).
Exhaust Fan Clearance	750 mm	Minimum vertical clearance if using ceiling/wall exhaust fan.

Anti-Tilt Bracket Requirement: To satisfy Australian Safety Standard AS/NZS 60335.2.6, the supplied anti-tilt floor/wall restraint bracket MUST be securely anchored during installation to prevent tipping when heavy items rest on the open oven door.

Service Connection Specifications

Electrical Supply Requirement

220-240V, 50Hz, single phase. Total connected rating is **3.6 kW (15A/16A dedicated circuit)**. Terminal block is located at the rear bottom right. Must be installed hardwired with a nearby isolation switch by a licensed electrician.

Gas Connection & Pressure

Rear right gas connection R 1/2" male thread. Natural Gas regulator supplied (operating pressure 1.0 kPa). LPG test point provided for conversion (2.75 kPa). Certified flexible hose assembly may be used where local regulations permit.

USER & OPERATING MANUAL

Oven Modes, Fast AirFry Instructions & Maintenance

USER MANUAL

Oven Operation & Fast AirFry Instructions

1. **Selecting Oven Function:** Turn the Function Selector knob to the desired cooking mode (e.g., AirFry, Fan Bake) and set the Temperature Selector knob to the target temperature (°C). The oven indicator light stays illuminated until preheated.
2. **Using the AirFry Feature:** Slide the mesh AirFry tray into oven shelf position 3 or 4. Place a standard baking tray on the shelf below (position 1 or 2) to catch drips and oil crumbs. No preheating is required for most frozen foods.
3. **Gas Hob Ignition:** Push down and turn the chosen hob knob counter-clockwise to the High Flame symbol. Hold for 3–5 seconds to engage the flame failure safety valve before releasing. Adjust heat as required.

Oven Cooking Functions

Function	Description & Heat Source	Recommended Food Types
AirFry	Dual rear fans circulate intense hot air through mesh tray.	Fries, chicken wings, nuggets, pastries without oil.
Fan Bake	Twin rear elements and fans distribute heat evenly.	Multi-shelf baking, casseroles, batch biscuits.
Traditional Bake	Top and bottom hidden elements operate without fans.	Single-shelf cakes, delicate scones, rich fruit cakes.
Pizza	Bottom element and rear fan deliver crisp base cooking.	Fresh/frozen pizzas, savory pies, quiches.
Fan Grill	Upper grill element operates with fans circulating heat.	Thick meat cuts, roasts, sausages, chicken pieces.
SteamEasy	Low bottom heat turns poured water into cleaning steam.	Softens cavity grime prior to manual wiping.

Cleaning & Maintenance Guide

- **SteamEasy Cleaning Protocol:** Pour 250ml of water into the floor cavity reservoir. Select `SteamEasy` or low heat (100°C) for 30 minutes. Allow to cool slightly, then wipe down interior enamel with a soft sponge and detergent.
- **Dark Stainless Steel Panels:** Clean using a soft microfiber cloth dampened with warm water and neutral detergent. Never use abrasive powders, scouring pads, or harsh chemical sprays on dark stainless surfaces.
- **Telescopic Runners & Shelves:** Remove side racks and telescopic runners before running high-heat steam cleaning or washing. Clean with warm soapy water. Do not submerge runners in water or wash in dishwashers.

Basic Troubleshooting

Symptom	Likely Cause	Correction
Oven does not heat up	Isolation switch off or timer set incorrectly	Verify mains power switch is ON and oven clock/timer is set to manual.