WESTINGHOUSE

PRODUCT TECHNICAL FACTSHEET

WVE6516SD — 60cm Multi-Function 8 Electric Oven with AirFry

Mark Resistant Stainless Steel | 80L Gross Capacity | 15A Hardwired Connection | Built in Australia

80L	15 Amp	8	AirFry
GROSS CAPACITY	HARDWIRED CONNECTION	COOKING FUNCTIONS	TRAY INCLUDED

1. TECHNICAL SPECIFICATIONS

CATEGORY	SPECIFICATION	DETAILS / VALUE
Product Identifiers	Model Code / PNC	WVE6516SD / 944 031 733
Finish	Exterior Aesthetics	Fingerprint Resistant Stainless Steel / Glass
Dimensions	Physical (H × W × D)	597 mm × 596 mm × 573 mm
Oven Volume	Gross / Usable Capacity	80 Litres / 72 Litres
Electrical Load	Connected Load / Current	3.6 kW / 15.0 Amps
Power Supply	Voltage / Connection Type	230–240V AC 50Hz / Hardwired Connection
Control Interface	Display & Selectors	3-Button Touch LED Timer + Rotary Knobs
Door & Safety	Glazing & Layers	Cooler-to-Touch Triple Glazed Glass
Internal Finish	Enamel Liner	Pyrolux High-Temperature Enamel
Lighting	Internal Globe	25W Halogen (Rear Mounted)
Racking System	Shelves & Runners	Easy Guide Racks + 1 Set Telescopic Runners
Included Accessories	In-box Items	AirFry Tray, Grill/Oven Pan, 2 × Wire Racks, Insert
Manufacturing	Origin & Quality	Built in Adelaide, Australia

2. KEY PRODUCT FEATURES & BENEFITS

- **Built-in AirFry Functionality:** Includes a dedicated mesh AirFry tray allowing fried delicacies such as chicken wings and chips to be cooked with super-heated air circulation, requiring minimal or no oil.
- **8 Multi-Function Modes:** Offers versatile cooking options including AirFry, Fan Forced, Fan Grill, Traditional Bake, Pizza, Base Heat, Maxi Grill, and Steam Assisted Clean.
- **1-Set Telescopic Runners:** Smooth-sliding telescopic runners provide safe, sturdy extraction of heavy roasts and hot baking dishes without tipping.
- **3-Button Programmable LED Touch Timer:** Intuitive digital timer controls program duration, end-of-cooking times, minute minder alarm, and clock function.
- **Steam Assisted Clean:** Simplifies cavity maintenance by using steam generated from water placed in the oven floor to soften grease and food residues.
- **Fingerprint Resistant Stainless Steel:** Premium stainless steel finish engineered to resist smudges and keep your kitchen looking pristine.

Installer Note: Electrical Hardwiring Requirement

The Westinghouse WVE6516SD has a total connected load of 3.6 kW (15.0 Amps max current). This unit **MUST be hardwired** by a licensed electrician to a dedicated 15A or 20A sub-circuit. It does NOT plug into a standard 10A socket.

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DIMENSION & INSTALLATION GUIDE

1. CABINET CUTOUT SPECIFICATIONS



2. INSTALLATION DIMENSIONS TABLE

DIMENSION DESCRIPTION	PRODUCT SIZE (MM)	PROUD FIT CUTOUT (MM)	FLUSH FIT CUTOUT (MM)
Height (H)	597 mm	590 mm	600 mm
Width (W)	596 mm	565 mm	600 mm
Depth (D)	573 mm	560 mm (min)	581 mm (min)
Fascia Overlap Top	7 mm	Overlaps cabinetry	Flush with 20mm cleats
Fascia Overlap Bottom	10 mm	Overlaps cabinetry	Flush with 20mm cleats
Fascia Overlap Sides	15 mm (each side)	Overlaps cabinetry	Flush with 20mm cleats

3. CRITICAL CABINETRY & SAFETY REQUIREMENTS

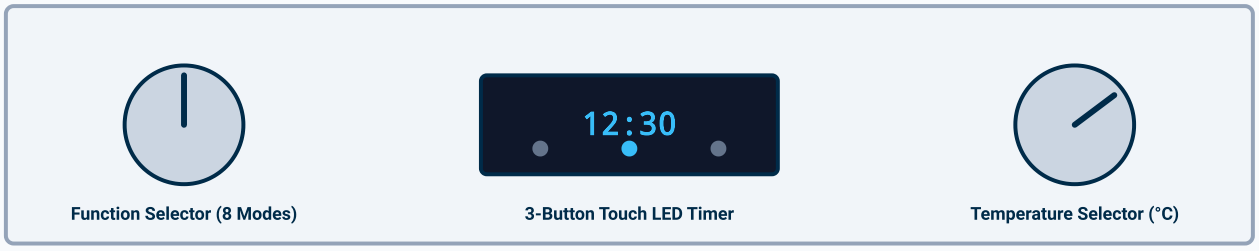
- **Cabinet Materials:** Cabinetry surrounding the oven must withstand temperatures up to 85°C above ambient. Synthetic coatings or thin laminates failing heat standards may warp or separate.
- **Ventilation Clearance:** Maintain a 5mm minimum gap above the top front fascia to allow efficient cooling air intake for door and chassis ventilation fans.
- **Support Base:** The oven must rest on a continuous, fully supported level shelf rated for a minimum load of 45 kg.
- **Electrical Junction & Isolation:** An all-pole disconnection switch must be incorporated into the fixed wiring according to AS/NZS 3000 electrical rules, located in an accessible position near the oven.
- **Securing Appliance:** Insert the appliance into the cutout, open the door, and drive the 2 provided screws through the frame side holes into the cabinet frame.

> **Safety Notice for Cabinet Installers**
> Do not use the oven door handle to lift or maneuver the appliance. Always lift using the recessed chassis handles on the sides of the unit. Ensure all protective films and transport spacers are removed prior to power connection.

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USER OPERATING GUIDE & MAINTENANCE

1. CONTROL PANEL LAYOUT



2. 8 COOKING FUNCTIONS & APPLICATIONS

FUNCTION	TEMP RANGE	BEST USED FOR
AirFry	180°C – 230°C	Crispy french fries, nuggets, pastries, using the mesh AirFry tray.
Fan Forced	50°C – 250°C	Multi-shelf baking, batch cooking cakes and biscuits with even heat.
Fan Grill	180°C – 220°C	Roasting roasts, whole chickens, and thick steaks with rotisserie effect.
Traditional Bake	100°C – 230°C	Single-level baking of delicate cakes, casseroles, and traditional roasts.
Pizza	180°C – 240°C	Crispy pizza bases, pies, and tarts requiring strong base crisping.
Maxi Grill / Grill	180°C – 220°C	Grilling large quantities of meat, sausages, and quick top browning.
SteamAssist Clean	Steam Cycle	Pour 200ml water in cavity floor, run 30 mins to steam away grease.

3. USER OPERATING & CLEANING INSTRUCTIONS

- **First Time Use:** Run oven on Fan Forced at 200°C for 45 minutes to burn off protective factory oils. Ensure space is ventilated.
- **Setting Clock & Timer:** Touch the center timer button to cycle between Minute Minder, Cooking Duration, and End Time modes. Use + / - buttons to adjust.
- **AirFry Usage:** Place the AirFry mesh tray on shelf position 3 with a baking tray on shelf position 1 below to catch drips and fat.
- **SteamClean Maintenance:** Pour 200ml of water into the cavity floor well, select Steam Clean function at 90°C for 30 minutes, then wipe clean with a cloth.
- **Telescopic Runner Care:** Telescopic runners can be unclipped from side racks for hand washing. Do not wash runners in a dishwasher.

Customer Care & Service

For spare parts, warranty service, or customer care in Australia, call Westinghouse on **13 13 49** or visit **www.westinghouse.com.au**.