# WESTINGHOUSE

PRODUCT TECHNICAL FACTSHEET

## WVE9515SD — 90cm Multi-Function 8 Electric Oven with Twin Fan

Mark Resistant Stainless Steel | 125L Gross Capacity | 15A Hardwired Connection | Built in Australia

| 125L | Twin Fan | 15 Amp | 8 Modes |
|---|---|---|---|
| GROSS CAPACITY | EVEN HEAT SYSTEM | 3.6KW HARDWIRED | MULTI-FUNCTION |

## 1. TECHNICAL SPECIFICATIONS

| CATEGORY | SPECIFICATION PARAMETER | VALUE / DETAILS |
|---|---|---|
| **Product Identifiers** | Model Code / Width Class | WVE9515SD / 90cm Wide Series |
| **Finish & Materials** | Aesthetics / Exterior | Mark-Resistant Stainless Steel & Dark Glass |
| **Physical Dimensions** | Height × Width × Depth | 596 mm × 895 mm × 573 mm |
| **Cavity Capacity** | Gross Volume / Usable Volume | 125 Litres Gross / 116 Litres Usable |
| **Air Convection** | Fan Configuration | Twin Fan System for Uniform Heat Distribution |
| **Electrical Rating** | Connected Load / Maximum Current | 3.6 kW / 15.0 Amps @ 230–240V AC 50Hz |
| **Power Connection** | Supply Type / Cable Spec | Hardwired Circuit (2.5mm² wire minimum) |
| **User Controls** | Interface Mechanism | 3-Button Touch LED Programmable Timer + Knobs |
| **Glazing & Safety** | Door Layers & Cooling | Triple Glazed Cool-Touch Glass Door |
| **Interior Liner** | Cavity Surface Finish | Pyrolux High-Temperature Enamel Liner |
| **Shelf Support** | Positions & Racks | 5 Shelf Positions with Easy Guide Side Racks |
| **Included Accessories** | In-Box Standard Items | 2 × Chromed Wire Shelves, Grill/Oven Pan, Insert |
| **Manufacturing Origin** | Factory Location | Designed & Built in Adelaide, Australia |

## 2. KEY PRODUCT FEATURES & BENEFITS

- **Generous 125L Gross Capacity:** Massive interior cavity accommodates large Christmas turkeys, multiple baking trays, or full family roasts across 5 rack levels with ease.
- **Twin Fan Air Circulation System:** Dual synchronized convection fans push air continuously through the wide 90cm cavity to eliminate hot spots and ensure uniform baking.
- **Fast Heat Up Technology:** Reaches target baking temperatures rapidly, minimizing preheating wait times so dinner gets to the table faster.
- **Programmable LED Touch Control Timer:** Features minute minder, cook duration programming, and automatic end-of-cooking shutdown functions.
- **Easy Guide Side Racks & Pyrolux Enamel:** Smooth side rack guides allow steady insertion of heavy roasting pans onto high-durability, easy-to-clean enamel surfaces.
- **Triple-Glazed Cool-Touch Door:** Retains thermal energy inside the oven cavity for high energy efficiency while keeping external glass surfaces safer to touch.

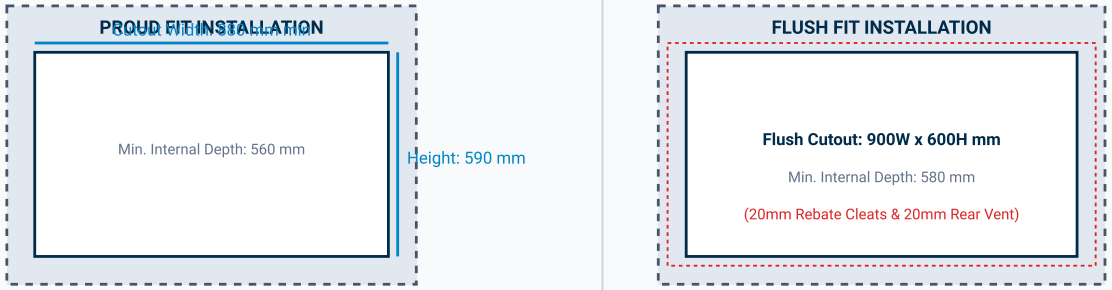
**Electrical Wiring Compliance Notice**

The Westinghouse WVE9515SD operates at 3.6 kW max load (15A current). In accordance with AS/NZS 3000 rules, this unit **MUST be hardwired** by a licensed electrician to a dedicated sub-circuit fitted with an all-pole functional isolation switch.

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DIMENSION & INSTALLATION GUIDE

## 1. 90CM CABINETRY CUTOUT SPECIFICATIONS




## 2. CABINET & PHYSICAL DIMENSIONS

| DIMENSION PARAMETER | PRODUCT SIZE (MM) | PROUD FIT CUTOUT (MM) | FLUSH FIT CUTOUT (MM) |
|---|---|---|---|
| **Overall Height (H)** | 596 mm | 590 mm | 600 mm |
| **Overall Width (W)** | 895 mm | 880 mm (min) | 900 mm |
| **Overall Depth (D)** | 573 mm | 560 mm (min) | 580 mm (min) |
| **Fascia Overlap Top / Bottom** | 6 mm / 10 mm | Overlaps cabinetry frame | Flush with 20mm cleats |
| **Fascia Overlap Sides** | 8 mm (each side) | Overlaps cabinetry frame | Flush with 20mm cleats |
| **Rear Ventilation Slot** | 20 mm gap required | At rear of base shelf | At rear of base shelf |

## 3. CRITICAL INSTALLATION GUIDELINES

- **Ventilation Requirements:** A 20mm wide ventilation slot MUST be cut across the full width at the rear of the cabinet supporting floor to ensure adequate airflow around the heating elements and cooling fan.
- **Structural Support Base:** The appliance must be supported on a flat, level continuous horizontal platform capable of supporting at least 65 kg (weight of oven plus maximum food load).
- **Cabinetry Heat Resistance:** All cabinetry board, laminates, and adhesives used must withstand continuous operating temperatures up to 85°C above ambient.
- **Mounting Screws:** Open the oven door to access the side frame mounting holes. Secure the unit using the 4 supplied wood screws into the cabinet stiles.
- **Isolation Switch:** An accessible all-pole switch must be positioned within 1.2 meters of the oven to allow safe power disconnection during servicing.

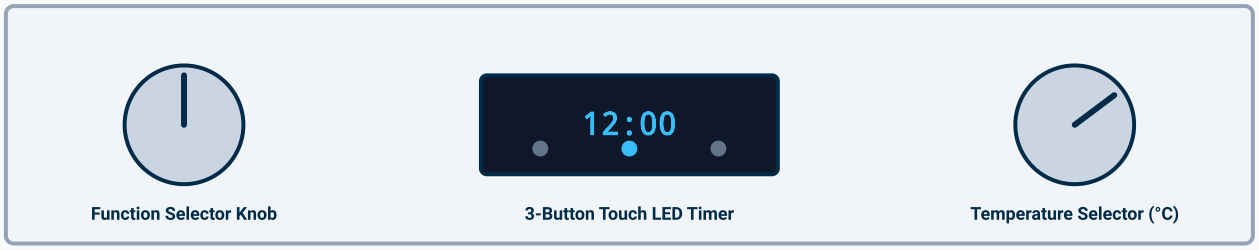
**Handling & Levelling Note**

Due to the 90cm chassis width, use two persons when lifting into the cabinet cutout. Place a spirit level on the floor runner formings inside the cavity to verify horizontal level before driving mounting screws.

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USER OPERATING GUIDE & MAINTENANCE

## 1. CONTROL PANEL ARCHITECTURE




## 2. 8 MULTI-FUNCTION COOKING GUIDE

| FUNCTION MODE | TEMP RANGE | RECOMMENDED CULINARY APPLICATION |
|---|---|---|
| **Fan Forced** | 50°C – 250°C | Multi-shelf baking, batch cooking, and simultaneous roasts using Twin Fans. |
| **Rapid Heat** | 180°C – 220°C | Fast preheating of cold cavity to set temperature before inserting pastries/cakes. |
| **Fan Grill** | 180°C – 230°C | Roasting whole chickens, thick steak cuts, and pork chops with crackling. |
| **Grill** | 180°C – 220°C | Quick browning of top toppings, melting cheese, toasties, and thin bacon strips. |
| **Bake / Pizza** | 170°C – 240°C | Base heat combined with fan circulation for crispy pizza bases, pies, and tarts. |
| **Base Heat Only** | 80°C – 220°C | Slow cooking, warming dishes, or crisping pastry bottoms toward end of bake. |
| **Defrost** | Ambient Air | Thawing delicate frozen desserts, cakes, and meats without applying heat. |
| **Light Only** | N/A | Illuminates the cavity using dual top lights for cleaning or food inspection. |

## 3. DAILY OPERATING & MAINTENANCE INSTRUCTIONS

- **Initial Conditioning Burn-Off:** Before first cooking, run the empty oven on Fan Forced at 200°C for 45 minutes to burn off protective manufacturing oils. Ensure the kitchen area is well ventilated.
- **Setting Clock & Auto Off:** Touch the center timer button to toggle between Clock setting, Minute Minder, Cook Duration, and End Time. Adjust values using the + / - touch buttons.
- **Cleaning Enamel Cavity:** Clean Pyrolux enamel walls while warm using soapy water and a soft cloth. Do not use harsh abrasives, steel wool, or caustic spray cleaners.
- **Door Glass Cleaning:** The door glass assembly can be removed by pressing the side release tabs on the door top trim, sliding off the profile, and lifting inner glass panes out for washing.

**Westinghouse Customer Care & Service**
For genuine spare parts, accessories, or warranty service across Australia, contact Westinghouse Customer Care on **13 13 49** or visit **www.westinghouse.com.au**.