

Installation and Operating Instructions

Models:

AR 600

AR 600-LEG

AR 600-CER

AR 900

AR 900-LEG

AR 900-CER

AR 900-OBS

FS9S-5-2

For your convenience, we recommend to attach the serial number label HERE.



Dear Valued Customer,

Thank you and congratulations on purchasing your new Parmco appliance.

All Parmco products are made to the highest quality and design standards. We are sure you will enjoy your new appliance.

As a note, please read through these instructions carefully, as these will assist you in gaining a complete understanding of the functions and features offered by your appliance.

Please take special note of all detailed technical information and installation instructions. It is essential that you only allow a qualified technician to install this appliance to ensure the safety and reliability of this appliance.

Furthermore, not using appropriate personnel to install this appliance may affect any future warranty claims lodged, so please check with Parmco Appliances before any installation is carried out.

We hope you enjoy your new appliance. If you would like to find out more about this product or any other products in Parmco's extensive range, visit us on the web at www.parmco.co.nz.

Regards,
The Parmco Team



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IMPORTANT NOTE

It is the law in New Zealand that this appliance must be installed only by authorized persons. The installation must comply with all the appropriate New Zealand Standards and Regulatory Requirements with particular reference to the New Zealand Electrical and Gas Installation Standards.

Any attempt to install this or any other Parmco product without an authorized person could result in damage to the product and a possible health hazard. Not having an authorized person install this appliance may result in all associated warranties from Parmco Appliances being null and void.

IMPORTANT SAFETY INFORMATION

For best performance and to extend the life of your appliance, we recommend that you read the instructions in this owner's manual thoroughly before using your new appliance. It will provide you with all the information you need to ensure its safe installation, proper use and maintenance. Keep this owner's manual for future reference.

To maintain the efficiency and safety of this appliance, we recommend the following:

BEFORE USING THIS APPLIANCE

Read the instructions thoroughly.

- Remove all plastic protective films on the appliance before operating the appliance.
- Remove the plastic film on the oven glass door (when provided).
- To prepare the appliance for its first use, heat the empty oven at maximum temperature for 45 minutes. This allows unpleasant smells and smoke from protective oils used during manufacture and from new thermal insulation to burn off.
- Allow the unit to cool off and wash the oven with soapy water and then rinse.

FOR YOUR SAFETY

- This appliance is designed for non-commercial, household use only and must not be altered in any way.
- This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with New Zealand Electrical Standards requirements.
- Before cleaning your appliance or perform maintenance, always ensure the appliance is disconnected from the main supply.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician. Always use oven gloves to remove and replace cookware in the oven.
- Packaging items that this appliance is delivered in, such as plastic bags, polystyrene, and nails, are potentially dangerous, and therefore appropriate measures must be taken to prevent children from coming into contact with them.
- This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance.
- Do not allow children to stand, sit or play with any part of the appliance.
- Do not use the drop down door as a stool to reach overhead cabinets.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible for their safety.
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

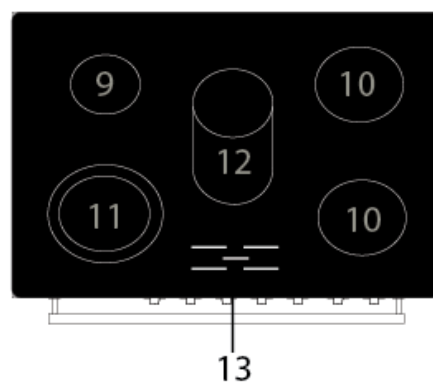
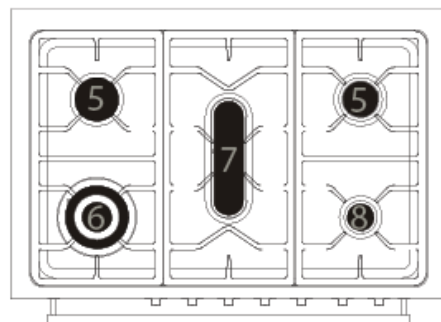
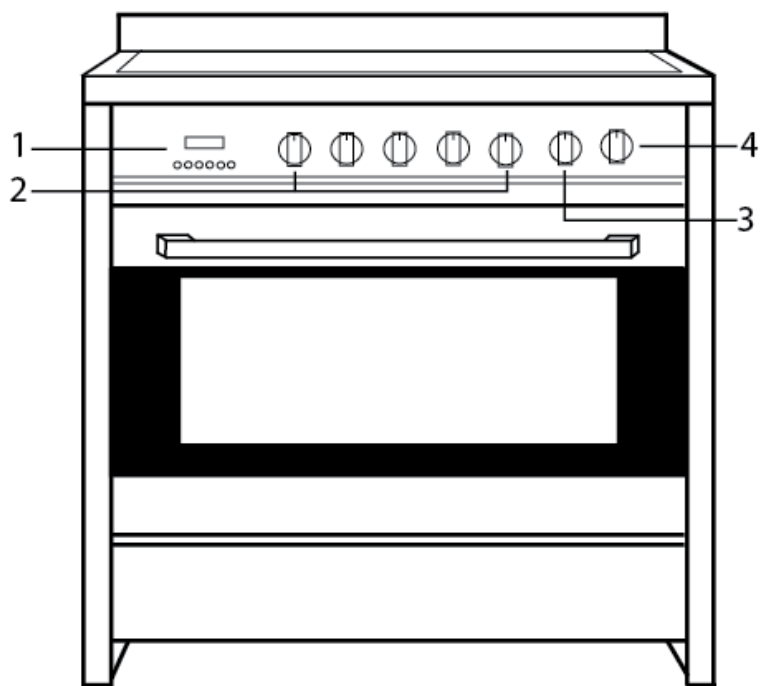
- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.
- Do not use a steam cleaner to clean this appliance.
- When the gas burners are lit, check the flame is always regular.
- Do not use pans with unstable or deformed bottoms as this may cause overturning and spilling.
- **Never line the oven with aluminium sheets, trays, tins or utensils as doing so may damage the enamel and elements and cause the appliance to malfunction.**
- Take care not to spill sugar or sweet mixtures on to the ceramic glass surface when hot. Never place materials or substances that could melt (plastic or aluminium foil) on the ceramic glass. In the event this happens, promptly switch off and remove the molten material while the cooking zone is still warm to prevent it from being damaged. Failure to instantly clean the ceramic glass could lead to incrustations, which are impossible to remove once the hob has cooled down.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the glass shattering.
- After using the appliance, please ensure that all controls are in the “OFF” position.
- Avoid touching the oven with wet body parts.
- Avoid improper or dangerous use of this appliance.
- Do not obstruct the ventilation or heat dissipation slots.
- Do not allow power cables of other appliances to come into contact with hot parts of this appliance.
- This appliance is intended for indoor use only. Avoid exposing the appliance to atmospheric elements such as direct sunlight and rain.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE OR NEAR THIS APPLIANCE.**



For any enquiries please contact Parmco Appliances (09) 573 5678.

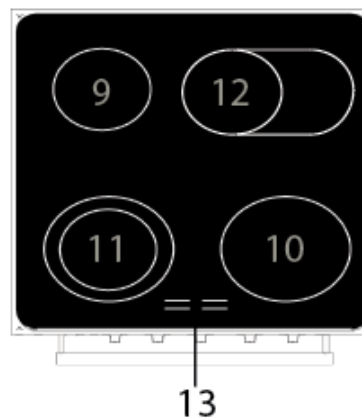
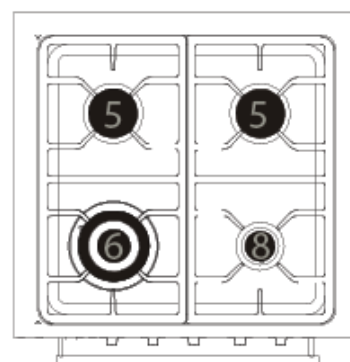
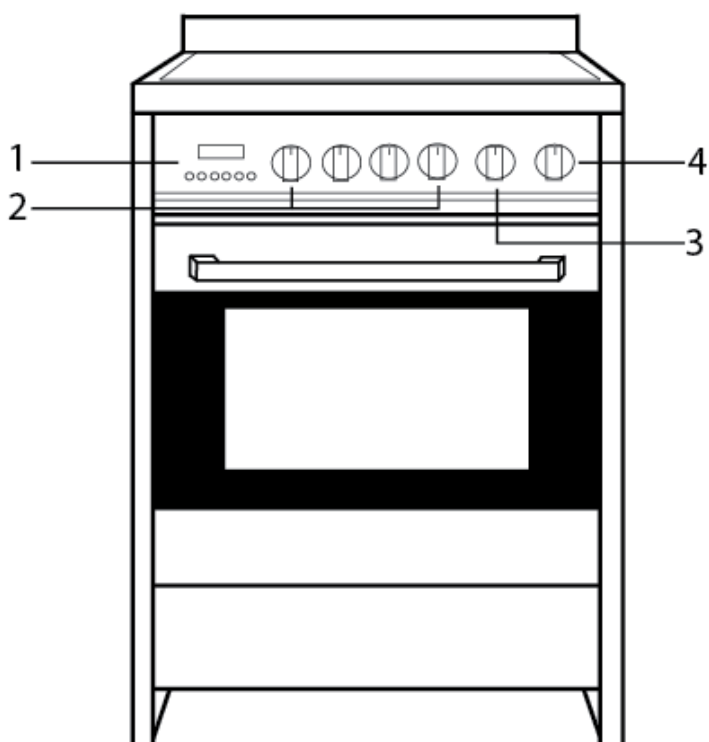
USE AND CARE

DESCRIPTION OF APPLIANCE

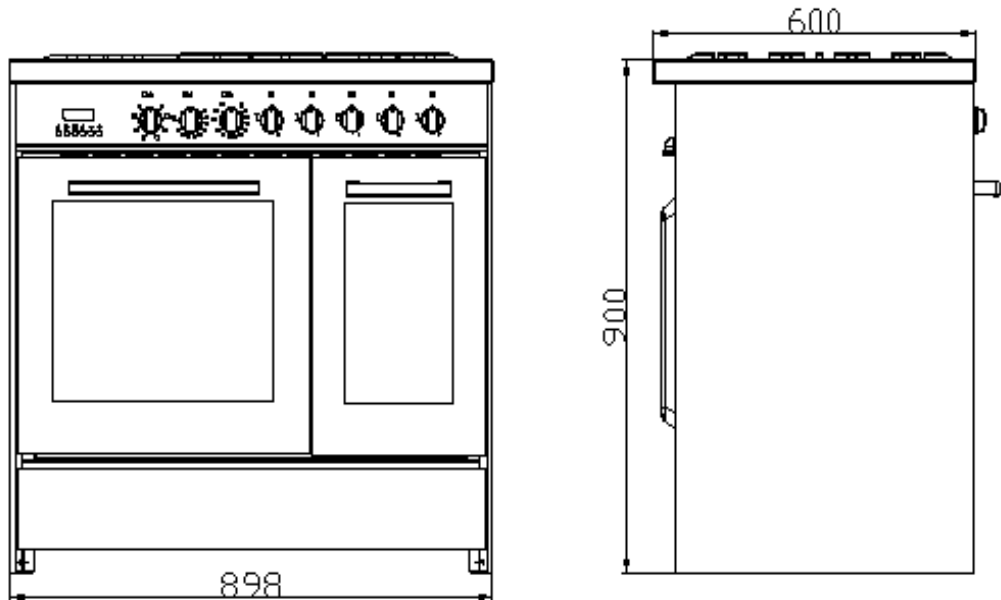


AR 900s

AR 600s



FS9S-5-2



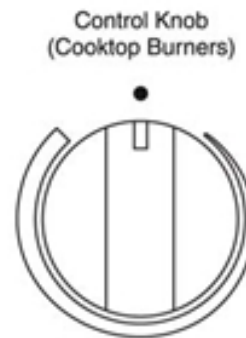
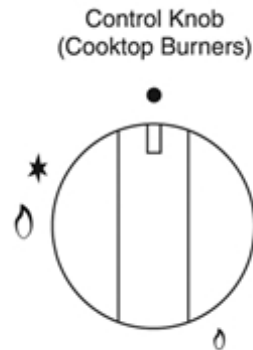
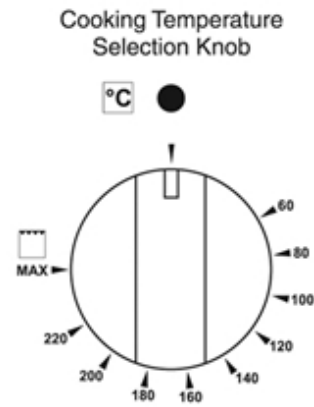
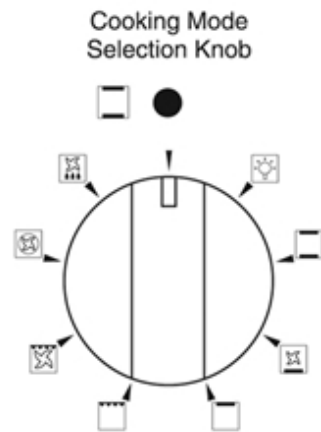
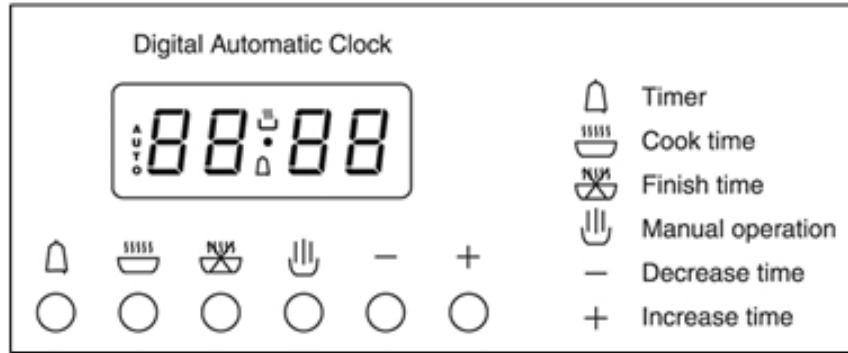
- 1. Electronic clock
- 2. Control knobs (cooktop burners)
- 3. Cooking temperature selection knob
- 4. Cooking mode selection knob
- 5. Semi-rapid burner
- 6. Wok burner
- 7. Fish burner
- 8. Auxiliary burner
- 9. Cooktop burner A
- 10. Cooktop burner B
- 11. Cooktop burner C
- 12. Cooktop burner D
- 13. Power & residual heat indicators

Oven and Accessories

The appliance is supplied with easy clean shelf supports which offer a range of shelf heights. The oven contains two wire racks, one baking dish, and a grill tray insert.



Controls



(Gas models)

(Ceramic models)

Oven and Half Freestander (FS9S-5-2)



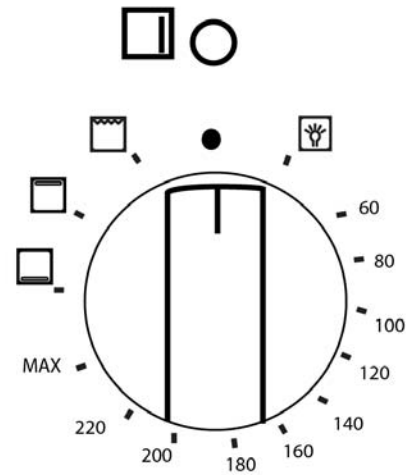
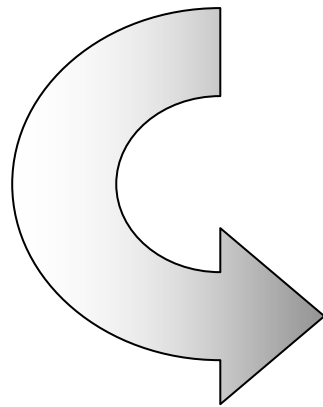
This symbol above the control knob selects the controls for the larger multifunction oven.



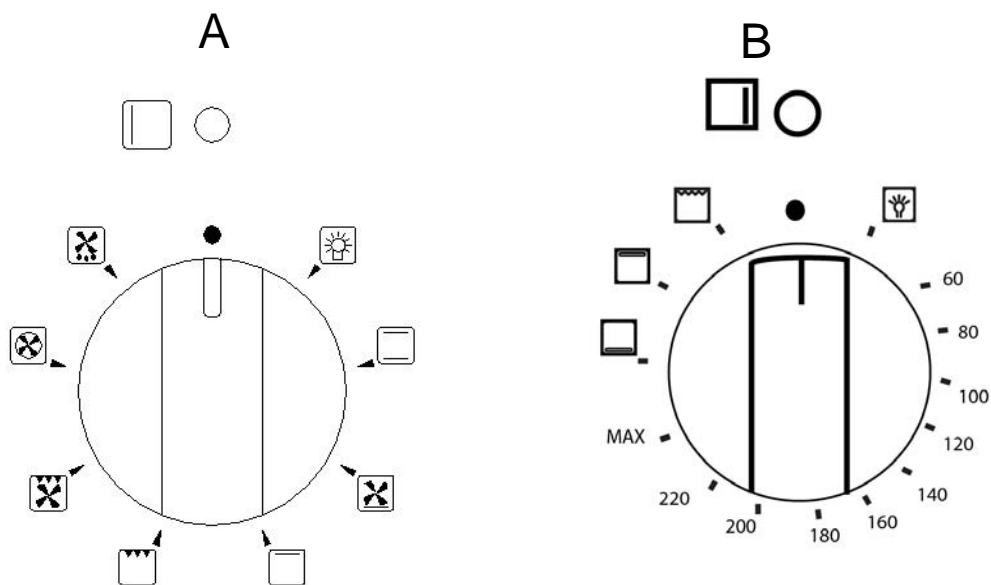
This symbol above the control knob selects the controls for the smaller convection oven

Half Oven control (FS9S-5-2)

Turn off anti-clockwise



When selecting a temperature between 60°C and MAX the half oven will automatically be set to conventional oven mode. When selecting "bottom element", "top element" and "grill" functions the temperature will be automatically set to high. To turn the oven off the control knob must be turned **anti- clockwise** to the off position. **Do not force the control knob the other way as it will damage the appliance.**



When using the main oven, you can select your desired (B) temperature according to the cooking function selected (A)

The symbols on the gas control knob means the following:

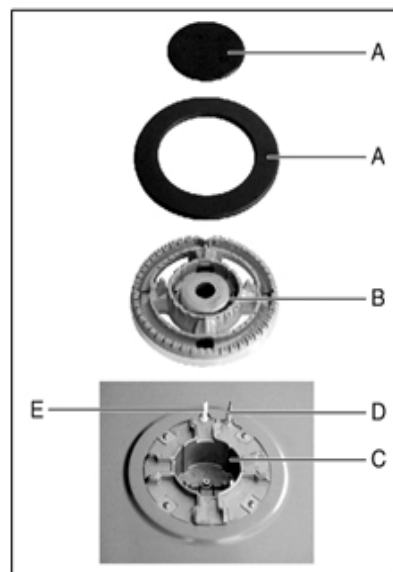
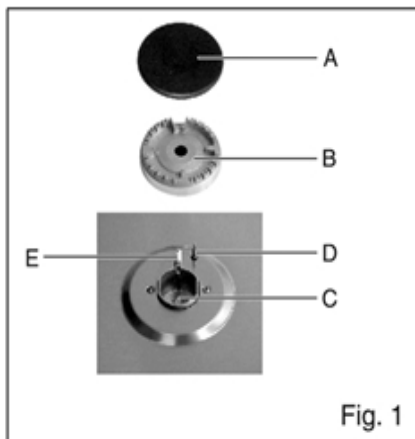
- No gas, or “Off”.
- ★ Maximum gas flow or ‘high’ flame and lighting position.
- ◌ Minimum gas flow or ‘low’ flame.

When using the appliance, the knobs should be positioned between the maximum and minimum flow settings. Never position the knobs between the maximum setting and the “Off” position.

USING THE BURNER

Lighting the Cooktop Burners

- A - Burner cap
- B - Burner head
- C - Burner bowl
- D - Flame failure thermocouple (where fitted)
- E - Ignition electrode



To light the burner, press the control knob down and continue to hold the knob down before rotating the knob anti-clockwise to the high flame position. The ignition of the burner is integrated into the control knob and is automatically activated by pushing down on the control knob.

After lighting the flame, continue to hold the knob down for 3 seconds. This time is necessary to heat up the flame failure thermocouple (Fig 1, D) and activate the safety valve, which would otherwise cut off the gas flow.

In the event of a power failure, it is still possible to operate your appliance. Place a lit match next to the burner and follow the above steps for normal lighting. If the flame fails to ignite, wait 5 minutes for the gas to dissipate, then attempt to ignite the burner again.

Once lit, check that the flame is even and regular, and turn the control knob to adjust the flame as required. If the flame is uneven, check that the burner head/skirt (Fig 1, A and B) are correctly positioned.

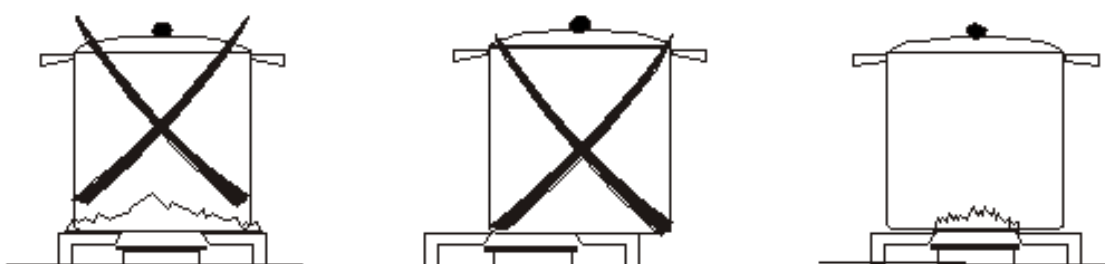
To turn off the flame, turn the control knob clockwise to the “Off” position. Always turn off the flame before removing pots and pans from the burner.

Correct Use of the Cooktop

For lower gas consumption and better heating performance, use only flat bottom pots and pans of suitable dimensions for the burners. Please refer to the table below. As soon as liquid comes to boil, ensure that the flame is turned down to a level that keeps the liquid just boiling.

It is important that pots are placed centrally over the burners.

Burner	POT SIZE	
	Minimum Diameter	Maximum Diameter
Small (auxiliary)	80mm	160mm
Medium (semi-rapid)	120mm	200mm
Large (rapid)	180mm	220mm
Triple flame (wok)	220mm	260mm
Fish burner	310x140mm	380x230mm

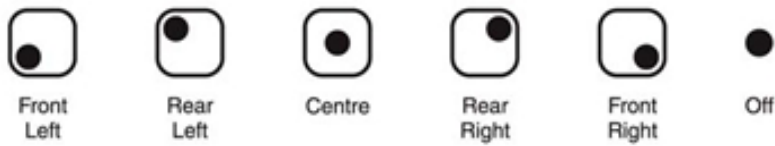


USING THE HOB

Before cooking for the first time, the ceramic glass has to be cleaned. Remove any removable labels and protective sheeting. Place a saucepan filled with water on each front hotplates, then switch on high power for at least 30 minutes. After 30 minutes, switch the front plates off, and place a saucepan filled with cold water on each of the rear and central (if present) hotplates. Switch them on high for at least 30 minutes.

This procedure is necessary in order to evaporate any protective oils and humidity that may have been used during the manufacturing process and will enable the electronic control circuits to operate properly.

Lighting the Hob




Single cooking zones

Turn the control knob to the desired position (low to high). Adjustment is continuous so the cooking zone will operate at any intermediate knob setting between low and high. Once the cooking zone is hot, the LED corresponding to the zone illuminates.

You can switch off the cooking zone by turning the knob, in either direction, to the off position. The residual heat indicator will remain illuminated if the temperature of the ceramic glass surface is hot and will switch off once the surface temperature has cooled.

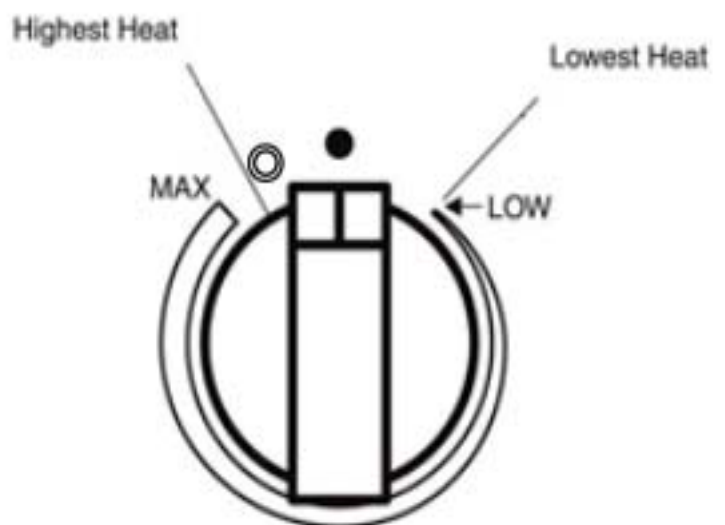
Dual cooking zones

For the inner cooking zone, turn the control knob clockwise to the desired position between low and max. Once the inner cooking zone is hot, the lamp corresponding to the zone illuminates.

To operate the outer cooking zone, turn the knob past the max setting to the  symbol. This will turn on the outer cooking zone, and you can adjust the temperature. Both inner and outer cooking zone will operate.

To cancel the outer cooking zone and return to using the inner cooking zone, turn the knob to the off position to switch off the outer cooking zone.

The residual heat indicator will remain illuminated if the temperature of the ceramic glass surface is hot and it will switch off once the surface temperature has cooled.



Practical Cooking Advice

For best results and energy efficiency, only use pans suitable for electric cooking.

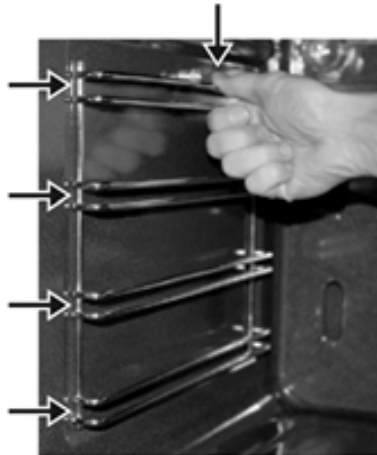
- The bottom of the pan must be thick and flat. Before placing it on the hotplate, make sure that the pan and the hotplate are clean and dry.
- To avoid scratching the ceramic glass surface, never use cast-iron pans or pans with a rough bottom.
- To avoid wasting energy, make sure that the diameter of the pan bottom is 20mm bigger than the circle marked on the hotplate.

USING THE OVEN

This multi-function oven combines the advantages of traditional convection ovens with a modern fan assisted oven, all in a single appliance. It is extremely versatile, and allows you to choose easily and safely between different modes. The various cooking modes are selected using the cooking mode selection knob, located on the control panel.

It is important to remember that this oven may perform differently than your previous appliance may have. To obtain the best cooking results, please experiment with temperature, rack height, and cooking times.

Fit the trays and shelves between the two closest wires as shown on the right.



To remove the side support racks, push down on the wire below the locking pin and pull away from the oven wall until you can release the bottom of the support from the holes in the oven wall. To replace, reverse this procedure.

To operate this oven:

- Ensure that the manual mode is selected.
- Turn the cooking mode selection knob to the desired cooking mode.
- Turn the temperature selection knob to the desired temperature.
- If grilling, turn the temperature selection knob to MAX.

The first time you use your appliance, set the temperature to MAX and select a cooking mode, leaving the empty oven operate for 30 minutes. Then turn off the appliance and allow it to cool. Any odours during this initial use are due to the evaporation of substances used to protect the appliance during manufacture and storage.

NOTE: Place the baking tray provided on the bottom shelf to prevent any spillages from dripping onto the bottom of the oven. **Never place anything (including foil and oven trays) directly on the bottom of the oven when it is in operation as it could damage the enamel.** Place your cookware only (dishes, trays, aluminium foil, etc.) on the oven shelves provided with this appliance.

COOKING MODES

Convection Mode



When set to Convection mode, the top and bottom heating elements will operate together like a 'normal' conventional oven. Convection mode is best suited for traditional baking and roasting. You should only use one shelf at a time, otherwise the heat will be unevenly distributed. You can balance the amount of heat between the top and the bottom of the dish by selecting a different shelf height. If you want more heat at the top of the dish, place the dish on the top or second shelf. For more heat on the bottom of the dish, place the dish on the third or fourth shelf.

Delicate Cooking Mode



When set to Delicate cooking mode, the bottom element and the fan will operate. This mode is suitable for pastries, cakes, and non-dry sweets in baking tins or moulds that require heat from the bottom.

Top Heat Mode



When set to Top Heat mode, the top heating element will operate. This mode can be used to brown food at the end of cooking.

Grill Mode



When Grill mode is selected, the top element operates. Set the temperature to MAX when using the grill function. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. Grill mode can also be used for dishes that require a high temperature on the surface of the dish, such as steak ribs, fillets, hamburgers, etc. Grill the food with the oven door slightly ajar.

Fan Assisted Grill Mode



When the Fan Assisted Grill mode is selected, the inner element and the fan will operate. This mode increases the circulation of the heated air throughout the oven, which helps prevent food from burning on the surface and allowing the heat to fully cook the dish. This mode is particularly useful for kebabs made with meats and vegetables, sausages, ribs, chicken, etc. When Fan Assisted Grill mode is used, grill with the door closed to avoid high surface temperatures on control knobs and surfaces. Place the food on the second or third oven shelf from the bottom, and place a

dripping pan on the first rack from the bottom to prevent grease and fats dripping onto the oven floor. We recommend using 200°C with this mode as it is the most efficient temperature.

Baking Mode (Fan Forced)



When Baking mode is selected, the fan element and the fan operate to provide a delicate heat that is more evenly distributed throughout the oven. This mode is ideal for baking and cooking delicate foods on multiple shelves, especially cakes that needs to rise such as cream puffs, biscuits, swiss rolls, etc.

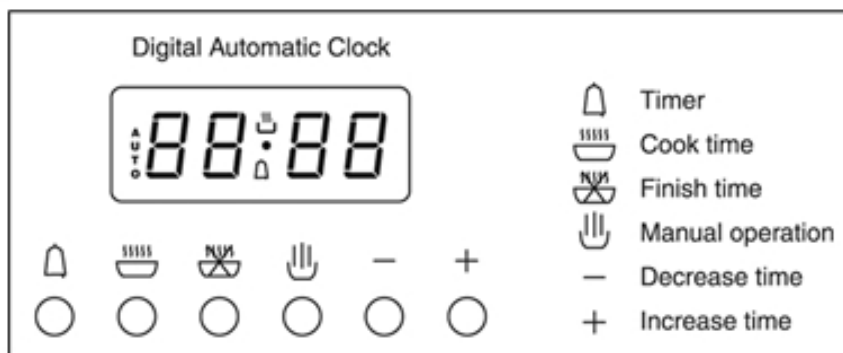
NOTE: This function relies on the air circulation within the oven cavity to provide even temperatures and as such, the size and placement of the trays can affect the temperature distribution. It is usual to have some temperature variations within the oven cavity, and this function is NOT a guarantee of perfectly even temperatures through the oven.

Defrost Mode



When Defrost mode is selected, the fan located at the back of the oven circulates room temperature air around the oven. This is recommended for defrosting all types of food, but is particularly effective at defrosting delicate food items. It is possible to accelerate the defrosting process by selecting a multi-cooking mode and setting the temperature between 80°C and 100°C.

ELECTRONIC TIMER



This appliance has a digital display with a 24 hour clock and six control buttons. When the power is connected, the screen displays 3 flashing numbers and “AUTO”.

Adjusting the Digital Clock

To set the correct time, press the “Manual operation” button first, then the + or – button until the correct time is displayed.

Manual Operation Setting

If “AUTO” is flashing, it indicates that the automatic or semi automatic program has been set. Press the “Manual operation” button, “AUTO” will be cleared from the display, and the oven can be operated manually.

Automatic Setting

Automatic setting of the oven allows you to select the end time, cooking time, temperature and cooking mode. The oven will switch on, cook according to the selected cooking mode and temperature, and then switch off automatically.

1. Press the “Cook time” button, set the cooking time with the + and – buttons.
2. Press the “Finish time” button, set the finish time with the + and – buttons.
3. Set the cooking temperature and cooking mode by turning the thermostat knob and the mode selector knob.

After the setting using the above instructions, “AUTO” will illuminate, which means the automatic cooking feature is set.

For example, if the cooking time is 45 minutes and you want it to finish at 14:00.

1. Press the “Cook time” button, set the cooking time to 45 minutes with the + and – buttons.
2. Press the “Finish time” button, set the finish time to 14:00 with the + and – buttons.
3. Set the cooking temperature and cooking mode by turning the thermostat knob and the mode selector knob.

After the setting is completed, the current time is displayed and “AUTO” will flash, indicating that the automatic cooking feature is set. When the clock displays 13:15, the oven will start cooking automatically. While cooking, “AUTO” and the “Cook time” symbol will flash. When the clock displays 14:00, the oven will automatically stop cooking. The alarm will ring and “AUTO” display will flash. Press the “Timer” button to stop the ringing.

Semi-Automatic Setting

1. Press the “Cook time” button, and set how long you want to cook for with the + and – buttons (up to 23 hours and 59 minutes).
2. Set the cooking temperature and cooking mode by turning the thermostat knob and the automatic selector knob.

The oven will start immediately, and “AUTO” will flash on the display. When it has reached the finish time, the oven will automatically stop cooking. The alarm will ring and “AUTO” will flash. Press the “Timer” button to stop the ringing.

When the “Cook time” button is pressed during semi-automatic cooking, the set cooking time is displayed. If the “Cook time” button is pressed and the time set back to 0, the semi-automatic setting will be cancelled. When the “Timer” button is pressed again, the oven will revert back to manual mode.

Timer

The digital timer can be set up to a maximum of 23 hours and 59 minutes.

To set the timer, press the “Timer” button and then the + or – button until the correct time is displayed. Once the “Timer” button is released, the current time will be displayed. When the “Timer” button is pressed, the remaining time is displayed. When the set time is reached, the “Timer” symbol disappears from the display and the alarm will ring. To stop the alarm, press the “Timer” button.

NOTE: After pressing the “Timer” button, timer settings should be entered within the frame of 5 seconds.

In the event of a power failure, all settings will be lost, and three ‘0’ and “AUTO” will be displayed when the power is restored.

The Oven Light

Set the cooking mode selection knob to the lightbulb symbol to switch on the oven light/s. The oven light/s will stay on while the oven is operating.

Cooling Ventilation

In order to keep the exterior of the appliance cool, the appliance is fitted with an automatic cooling fan. When the oven is turned on, the cooling fan turns on and you will notice a flow of air exiting between the door and the control panel.

NOTE: When the cooking is finished, the cooling fan will continue to operate until the oven has been cooled down. The cooling fan will then turn off automatically.

PRACTICAL COOKING ADVICE

The oven offers a wide range of settings which allows you to cook any type of food in the best way possible. With time and experimentation, you will learn the heat settings, cooking modes, and shelf heights that will deliver you the results that best matches your cooking style. The advice given below is a guideline only which may be varied according to your personal experience.





Pre-heating the Oven


If the oven needs to be preheated, the “convection mode” or “baking mode” should be selected. These are the most efficient modes and will reach the desired temperature as quickly as possible, whilst using the least amount of energy. Once the oven has been pre-heated and the cooking mode selected, the food should be placed in the oven.

Multi-Shelf Cooking

If you want to cook food on several shelves, select the “baking mode”. This is the only mode that would allow you to cook on multi-shelves simultaneously.

COOKING GUIDE

Selector Knob Setting	Food to be Cooked	Level from below	Temperature °C	Time in Minutes
Traditional Cooking 	First Courses			
	Lasagne	2 - 3	210 - 230	30
	Oven Baked Pasta	2 - 3	210 - 230	40
	Meat			
	Roast Veal	2	175 - 200	30 - 40 /kg
	Roast Beef	2	210 - 240	30 - 40 /kg
	Roast Pork	2	170 - 200	30 - 40 /kg
	Chicken	2	170 - 200	45 - 60
	Duck	2	170 - 200	45 - 60
	Goose/Turkey	2	140 - 170	45 - 60
	Rabbit	2	170 - 200	50 - 60
	Lamb	2	170 - 200	15 / kg
	Pizza	1	210 - 240	40 - 45
	Desserts			
	Meringue	1 - 2	50 - 70	60 - 90
	Short Pastry	1 - 2	170 - 200	15 - 20
Brioches	1 - 2	170 - 200	40 - 45	
Fruit Cake	1 - 2	170 - 200	20 - 30	
	Browning Food	3 - 4	220	15
Temperature with preheated oven				
Selector Knob Setting	Food to be Cooked	Level from below	Temperature °C	Time in Minutes
Fan Forced Cooking 	First Courses			
	Lasagne	2	190 - 210	20 - 25
	Oven Baked Pasta	2	190 - 210	25 - 30
	Creole Rice	2	190 - 210	20 - 25
	Meat			
	Roast Veal	2	150 - 170	65 - 90
	Roast Pork	2	150 - 160	70 - 100
	Roast Beef	2	160 - 170	65 - 90
	Fillet of Beef	2	160 - 180	35 - 45
	Fillet of Lamb	2	130 - 150	100 - 130
	Roast Chicken	2	170	40 - 45
	Roast Duck	2	160 - 170	70 - 90
	Roast Turkey	2	150 - 160	160 - 240
	Roast Rabbit	2	150 - 160	80 - 100
	Desserts/Pastries			
	Fruit Cake	2 - 3	170 - 190	40 - 50
Sponge Cake	2 - 3	190 - 220	25 - 35	
Strudel	1 - 2	150	25 - 35	
Bread	2 - 3	190 - 210	40	
Toast	1 - 2	220 - 240	7	
Grilling 			First Surface	Second Surface
	Pork Chops	4	7 - 9	5 - 7
	Fillet of Pork	3	9 - 11	5 - 9
	Fillet of Beef	3	9 - 11	9 - 11
	Liver	4	2 - 3	2 - 3
Veal Escalopes	4	7 - 9	5 - 7	

	Half Chicken	3	9 – 14	9 – 11
	Sausages	4	7 – 9	5 – 6
	Meat Balls	4	7 – 9	5 – 6
	Fish Fillets	4	5 – 6	3 – 4
	Toast	4	2 - 4	2 - 3
NOTE: All ovens perform differently and may not perform the same way as your previous appliance did. Please experiment with different cooking time, mode, temperature and rack heights to achieve the desired results. The information provided here is just a helpful guide and may vary according to personal preferences.				

MAINTENANCE

Do not use a steam cleaner to clean the appliance.

Cleaning the Oven

Before cleaning your appliance or performing maintenance, make sure that the cooking mode selection knob and the cooking temperature selection knob is set to the “OFF” position. To extend the life of your appliance, it must be cleaned frequently.

The inside of the oven should be cleaned soon after use when the oven is still warm (not hot), with warm soapy water. The soapy water should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers, acidic cleaners, etc, as these may damage the enamel. If stains are particularly tough to remove, use cleaners specifically recommended for cleaning ovens and follow the instructions provided.

If you operate the oven for an extended period of time or if you are cooking dishes that contain a lot of water, condensation may form on the oven door. Wipe it with a soft cloth and try reducing the cooking temperature.

There is a rubber seal around the door of the oven. Check the condition of the seal on a regular basis. If necessary, clean it but avoid using abrasive products or objects to do so. Should it become damaged, please contact Parmco Appliances Service Department. We recommend you avoid using the oven until it has been repaired.

Never place anything (including foil and oven trays) on the bottom of the oven when it is in operation as this may result in damage to the enamel.

Clean the glass door using non-abrasive products or sponges, and try it with a soft cloth. Do not use abrasive cleaners or sharp scrapers to clean the oven door glass since they can scratch the surface and may result in the glass shattering.

Cleaning the Ceramic Cooktop

Switch off your appliance before starting to clean. The ceramic glass should be regularly cleaned, preferably after each use once the residual heat warnings have turned off.

Smudges from pans with aluminium bottoms can easily be cleaned off with a cloth dampened in vinegar.

Remove any burnt residues immediately after cooking, rinse with water, and wipe dry with a clean cloth.

Never use abrasive or corrosive detergents, cleaning powders, oven sprays, spot removers, steel wool, or scourers.

Cleaning the Gas Cooktop

Before cleaning the cooktop, make sure all burners are “OFF” and that the appliance is cooled down. To keep the stainless steel in a good condition, it must be cleaned regularly after each use. The stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances. If any stainless steel has difficult to remove stains, use cleaners specifically recommended to clean stainless steel. After cleaning any surface, it is advisable to rinse thoroughly and dry.

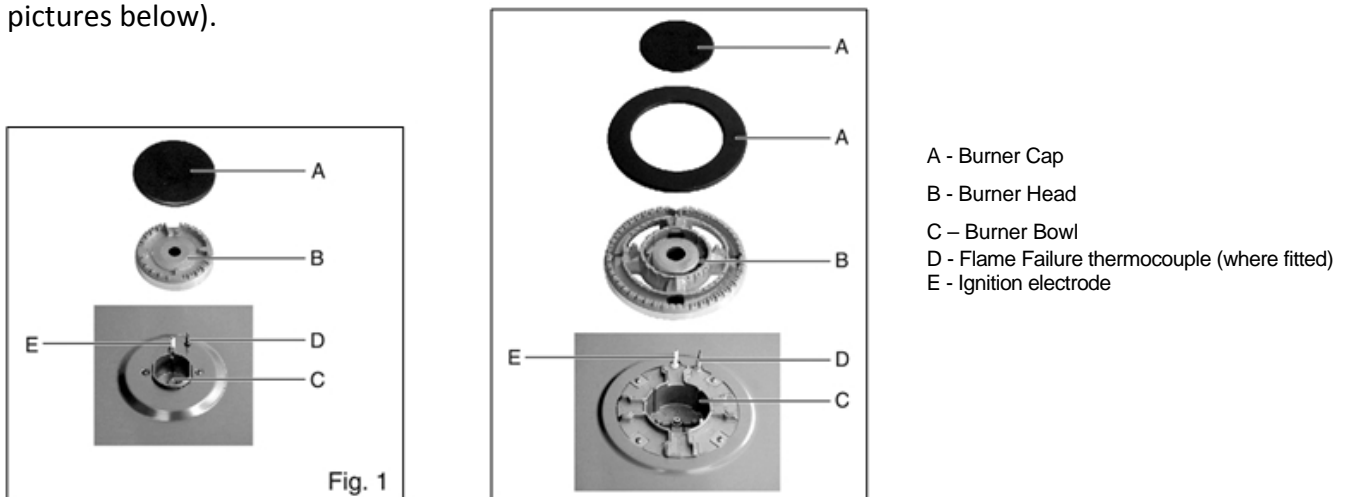
Wash the burner caps and head/skirts often with hot water and detergent, taking care to remove all residues. Ensure that the burner ports in the heat/skirts are clear and not blocked by water or detergent. The pan trivets can be washed in the dishwasher. For stubborn dirt, use standard non-abrasive detergents or specific commercial products. We strongly advise you not to use any scouring type pads, steel wool or acid for cleaning.

Cleaning the Front Panels

To clean the front panels, use hot soapy water. Use of abrasive cleaners, powders, pads, etc will remove the printed graphics prematurely.

Cleaning the Ignition Plug

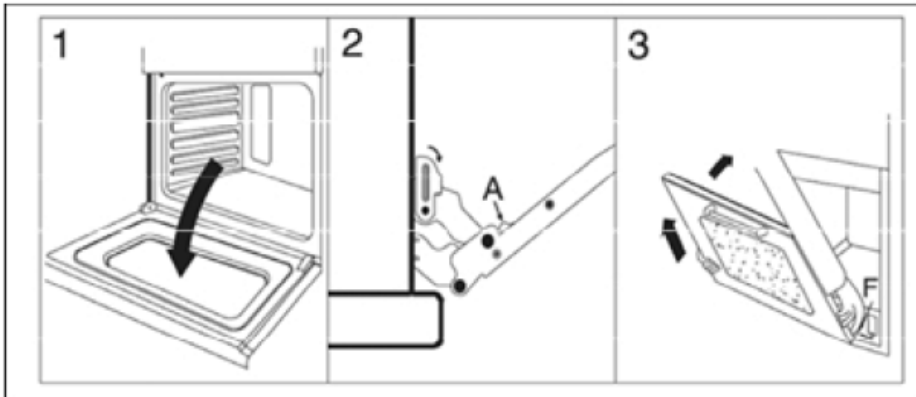
Automatic burner ignition is provided by a ceramic “candle” (E) and a metal electrode. Periodically clean these parts of the hob thoroughly. To avoid ignition difficulties, check that the cavities in the burner are not obstructed (B). To remove deposits in the burner, remove the burner caps (A). After cleaning, put the burner heads and caps back together and put them correctly in their position. After washing, replace the pan trivets, checking that they are correctly positioned (see pictures below).



How to remove the Oven Door

Hinge Style 1

- Open the door fully (1).
- Lift up and turn the small hooks located on the two hinges (2).
- Grip the door on the two external sides and close it approximately half way. Unlock the door panel by pressing on the two small plastic buttons (3).
- Pull the door upwards towards you.
- To replace the door, reverse this procedure.



Hinge Style 2

- Open the door fully.
- Locate the hinge assembly (1).
- Lift the hinge tab to the open position (2).
- Gently close the door until the hinge assembly is against the door (3).
- Lift the door up and out at the same time.
- To replace the door reverse the above procedure, making sure that the hinge is correctly located on the small rebate in the hinge arm (4).

1

2

3



4



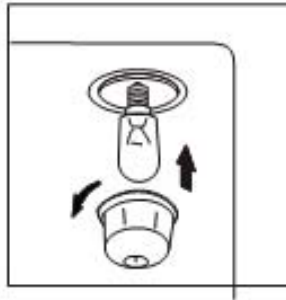
Replacing the Oven Lamps

WARNING: Ensure that the appliance is turned off before replacing the oven lamp/s to avoid the possibility of electric shock.

Remove the glass cover of the lamp holder as shown below.

Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics.

- Voltage: 220 – 240V
- Wattage: 25W
- Type: E14



Replacement lamps are available from Parmco Appliances.

Disposal

Parmco has a commitment to being environmentally responsible. To avoid potential negative impacts on the environment, please ensure that this appliance is disposed of correctly. This product must not be treated as household waste. Instead, it should be handed over to an appropriate collection point for recycling of electrical and steel components.

Disposal should always be carried out in an environmentally appropriate manner.

For more detailed information about treatment, recovery and recycling of this product, please contact your local City Council office.

Routine Maintenance

The gas pipes and pressure regulator (if installed) should be checked periodically to ensure they are in good working condition. If anomalies are found, contact an authorised service agent.

To ensure good working performance and safety, the gas regulator taps must be greased periodically by authorised personnel only!

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing.

- Yellow tipping of the burner flame
- Sooting up of cooking utensils
- Burners not igniting properly
- Burners failing to remain alight
- Burners extinguished by closing cupboard doors
- Gas valves being difficult to turn

Service and Parts

Before leaving the factory, this appliance was tested and adjusted by specialist and skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the greatest care and attention by authorized personnel. For this reason, we strongly advise you to contact Parmco Service department, specifying the nature of the problem, the model, and the serial number of the appliance. This data is provided on the data label adhered to the base of the appliance and on the duplicate data label in the appliance information pack.

IMPORTANT NOTE

It is the law in New Zealand that this appliance must be installed only by authorized persons. The installation must comply with all the appropriate New Zealand Standards and Regulatory Requirements with particular reference to the New Zealand Electrical and Gas Standards.

Any attempt to install this or any other Parmco products without an authorized person could result in damage to the product and possible health hazards. Not having an authorized person install this appliance may result in all associated warranties from Parmco Appliances being made null and void.

INSTALLATION INSTRUCTIONS

- Installation of this appliance and its connection to the electrical mains must only be carried out by authorized personnel. Before any service procedure, it is important to ensure that the appliance is DISCONNECTED from the electrical mains.
- Do not modify this appliance.
- After removing the appliance from the packaging, make sure it is undamaged. In the unlikely event this occurs, contact Parmco before operating this appliance.
- Make sure that this appliance is adequately ventilated.
- Make sure that the appliance is supplied with the type of gas indicated on the data label and the gas type label next to the connection point.
- Use of gas cooking appliances produces heat and moisture in the room in which it is installed. Ensure that the room is well ventilated by keeping the air intakes free of obstruction and in good working order, and/or by installing a ventilation extraction system.

- If the appliance is used intensively for a long time, the effectiveness of the ventilation will need to be increased, for example, by opening a window or increasing the power of the ventilation fan.

NOTES TO THE AUTHORIZED INSTALLER

This appliance shall only be installed by an authorized person. This appliance shall only be installed in complete accordance with the Gas and Electrical Standards of New Zealand. All local regulations, building code requirements, and all other statutory requirements must be met.



Data Label

The data label is located at the rear of the appliance. A duplicate label is supplied for you to adhere to a suitable accessible area next to the appliance. The data label on the appliance must NEVER be removed. This appliance is suitable for use with both Natural Gas and LPG. A label is provided to adhere to the appliance to show which type of gas the appliance has been set to use.

Ventilation

This appliance must be installed in accordance with the relevant gas installation standards. In general, the appliance must have adequate ventilation for complete combustion of gas, proper extraction, flueing, and the maintenance of temperature of immediate surroundings to within safe limits.

Before any procedure, it is important to check that the appliance is DISCONNECTED from the electrical mains. Parmco declines all responsibilities for any damage deriving from installations that are in breach of the regulations in force or from failure to comply with these installation instructions.

Combustible Surfaces

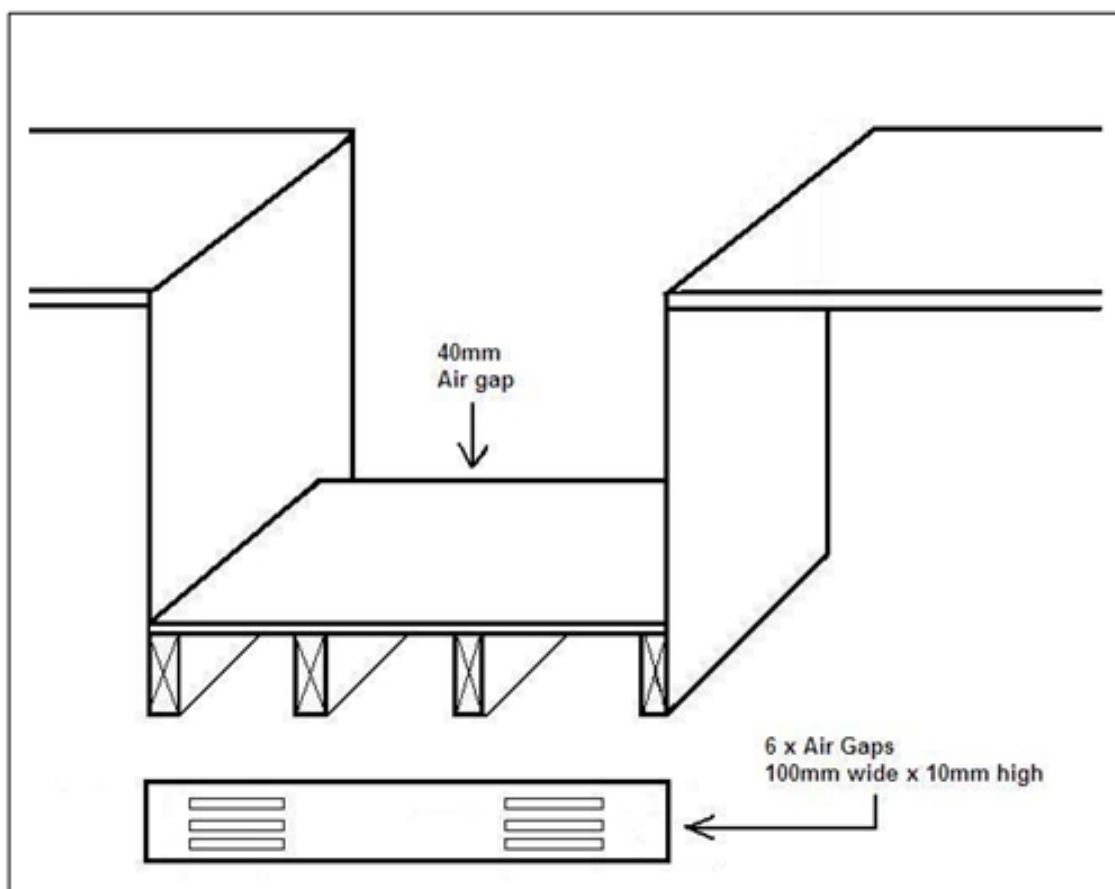
The appliance shall be installed in accordance with the New Zealand standards relating to the installation of domestic cooking appliances.

In general, any adjoining wall surface within 200mm from the edge of any burner must be of a suitable non-combustible material to a height of 150mm, for the entire length of the appliance. Any combustible construction (eg, cabinetry) must be a minimum of 750mm above this appliance. If a combustible benchtop is within 200mm of any burner, then the appliance top should be a minimum of 10mm above the benchtop. Any ventilation product supplied by Parmco Appliances should be a minimum of 750mm above this appliance.

Installing Units on a Plinth

It is possible to install the AR 600, AR 900, AR 600-LEG, AR 900-LEG, AR 600-CER, AR 900-CER and AR 900-OBS units on a “plinth” if required. Special ventilation is required in this application. Please refer to the diagram below.

- The appliance should be placed on a plinth constructed of material suitable to carry the full weight of the appliance.
- The base of the plinth should be constructed of a suitable non-combustible material.
- A 40mm air gap must be provided at the rear of the plinth.
- 6 air gaps of 100mm wide x 10mm high must be provided in the front face of the plinth.



If this appliance is placed on a base, measures must be taken to prevent the appliance from slipping from the base.

Anti-Tilt/Hose Restraint Chain

Each appliance is supplied with a restraint chain. The restraint chain prevents strain being applied to the hose when the appliance is pulled forward and prevents the appliance from tilting forward.

The chain should restrict the appliance movement to no more than 80% of the hose length.



The chain should be connected to a suitable anchor point as close to the behind of the appliance as possible. If the appliance is installed between two cabinets, drill holes into the cabinetry and secure the chains inside the cupboards.

WARNING: Ensure the chains are correctly anchored to prevent the appliance from tilting forward and to prevent strain on the hose when the appliance is pulled forward.

MAKE SURE THE ANTI-TILTING CHAINS ARE TAUT WHEN ANCHORED TO PREVENT THE APPLIANCE FROM TILTING.

AR 600-LEG and AR 900-LEG Models

These models have extendable legs that you can use to raise and lower the appliance to the desired installation height. It is important not to over extend these legs as the appliance can become unstable.

1. Lay the appliance on its back, being careful not to damage the appliance. It is advisable that two people carry out this operation.
2. Extend the legs to the desired height.
3. Screw the legs into the base, ensuring that the legs are hand tightened only.
4. With two people, lift the appliance back upright. Take extra care during this process to avoid placing excess stress on the back legs as this may result in the full weight of the appliance landing on the legs and bending the bottom plate of the appliance.
5. When moving the appliance in and out for cleaning, always take care to lift the appliance and not slide the appliance, as this can bend the legs.



CONNECTION TO THE GAS SUPPLY

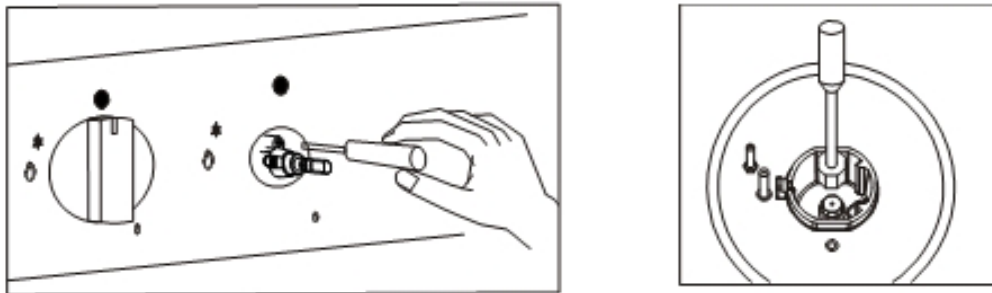
Conversion to LPG

LPG jets are included with this appliance. To convert the unit to LPG, replace the jets with a size 7 socket. Ensure that the injector jets are matched with the burner size as per the technical data table below.

An LPG regulator is not supplied with this appliance and will need to be supplied and fitted by the authorized installer. The LPG regulator needs to meet all the relevant New Zealand standards.

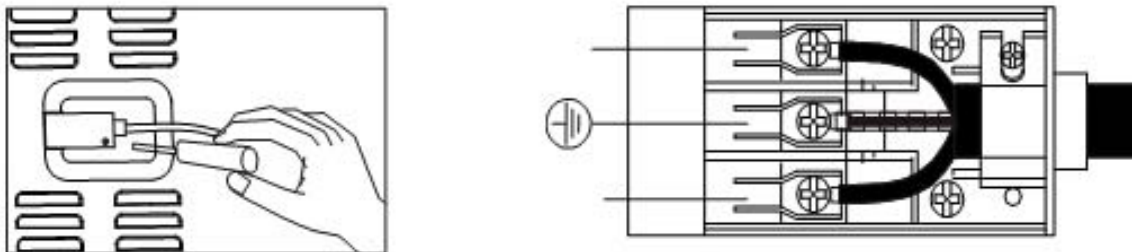
Minimum Flame Setting

The minimum flame adjustment bypass screw is located above left of the gas valve shaft and can be accessed by removing the control knob. Using a thin blade screwdriver, turn the bypass screw fully clockwise and then turn it anti clockwise. 1 turn for the wok burner, ½ of a turn for the semi-rapid burner, and 3/8 of a turn for the auxiliary burners. This should result in a small, stable, flame that is uniform around the entire burner ring. If not, continue adjusting the bypass screw anti-clockwise in small increments until the desired low level flame is achieved.



ELECTRICAL CONNECTION

The appliance comes fitted with an approved 15 amp cord and can be connected with an appropriately rated 15 amp plug that is compatible with the socket-outlet that is fitted to the final sub-circuit in the fixed wiring that is intended to supply this appliance. It is necessary that all installation and connections are carried out by qualified personnel and that the connections meet all New Zealand regulatory requirements.

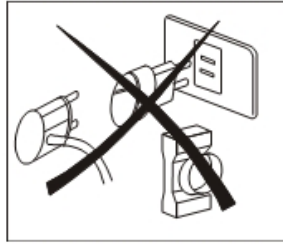


Connection of Feed Cable to Mains

In the case of direct connection to the mains (hardwired without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with a minimum opening of 3mm between the contacts – the grounding wire should not be interrupted by the switch.

Before connecting to the mains, make sure that:

- The electrical counter, the safety valve, feed cable, and socket are suitable to withstand the maximum load requirements as detailed on the rating label.
- The supply system is regularly grounded as per New Zealand regulations.
- The socket or omnipolar switch can easily be reached after the appliance is installed.
- After connection of the appliance to the mains, make sure no wires come into contact with any parts of the appliance subjected to heating.
- Never use reductions, shunts or adapters which can cause overheating or burning.



This appliance is not intended to be operated by means of an external timer of separate remote-control system. It is essential that this unit is operated in conjunction with some form of ventilation/extraction system. Parmco has a wide range of kitchen ventilation solutions available.

Technical Data

Gas intake connection ½" BSP
 Electricity supply 240V AV (50Hz)

Natural Gas 2kPa				
Product Code	No. of burners x Injector size			
	Auxiliary	Semi-Rapid	Fish Burner	Wok
AR 600	1 x 0.72	2 x 0.97	0	1 x 1.40
AR 600-LEG	1 x 0.72	2 x 0.97	0	1 x 1.40
AR 900	1 x 0.72	2 x 0.97	1 x 1.15	1 x 1.40
AR 900-LEG	1 x 0.72	2 x 0.97	1 x 1.15	1 x 1.40
AR 900-OBS	1 x 0.72	2 x 0.97	1 x 1.15	1 x 1.40
FS9S-5-2	1 x 0.72	2 x 0.97	1 x 1.15	1 x 1.40
	Nominal Gas consumption per burner			
	3.6 MJ/h	6.3 MJ/h	10.08 MJ/h	13.7 MJ/h

Universal LPG 2.75kPa				
Product Code	No. of burners x Injector size			
	Auxiliary	Semi-Rapid	Fish Burner	Wok
AR 600	1 x 0.50	2 x 0.65	0	1 x 0.95
AR 600-LEG	1 x 0.50	2 x 0.65	0	1 x 0.95
AR 900	1 x 0.50	2 x 0.65	1 x 0.85	1 x 0.95
AR 900-LEG	1 x 0.50	2 x 0.65	1 x 0.85	1 x 0.95
AR 900-OBS	1 x 0.50	2 x 0.65	1 x 0.85	1 x 0.95
FS9S-5-2	1 x 0.50	2 x 0.65	1 x 0.85	1 x 0.95
	Nominal Gas consumption per burner			
	3.6 MJ/h	6.3 MJ/h	10.08 MJ/h	13.7 MJ/h

This appliance must be installed by a suitably qualified and authorized person. The appliance must be installed according to the electrical and gas standards of New Zealand.

**AR 900, AR 900-LEG, AR 900-CER,
AR 900-OBS**

Inner volume of oven: 107 litres

AR 600, AR 600-LEG, AR 600-CER

Inner volume of oven: 56 litres

AR 600, AR 600-LEG

Oven Light 2 x 25W

Upper Heating Element 1800W

Bottom Heating Element 1250W

Grill Heating Element 2250W

Circular Heating Element 1800W

Motor Ventilation 30W

Cooling Fan 11W

Maximum Rating 2500W

AR 900, AR 900-LEG, AR 900-OBS

Oven Light 2 x 25W

Spit Motor 1 x 4W

Upper Heating Element 2200W

Bottom Heating Element 1800W

Grill Heating Element 2900W

Circular Heating Element 2 x 1550W

Motor Ventilation 2 x 30W

Cooling Fan 20W

Maximum Rating 3600W

FS9S-5-2

Inner volume of oven: 70 litres (main oven) +
36 litres (half oven)

Oven Light 2 x 25W

Upper inner heating element (1/2 oven)
1200W

Upper outer heating element (1/2 oven)
800W

Bottom heating element (1/2 oven) 1200W

Upper inner heating element (main oven)
2250W

Upper outer heating element (main oven)
1800W

Bottom heating element (main oven) 1250W

Circular heating element (main oven) 1800W

Motor Ventilation 15W

Cooling Fan 18W

Maximum Rating 4700W

AR 600-CER

Cooktop Burner A (single cooking zone)
1200W

Cooktop Burner B (dual cooking zone)
2200W/1000W

Cooktop Burner C (single cooking zone)
1800W

Cooktop Burner F (dual cooking zone)
2000W/1100W

Oven Light 2 x 25W

Upper Heating Element 1800W

Bottom Heating Element 1250W

Grill Heating Element 2250W

Circular heating Element 1800W

Motor Ventilation 30W

Cooling Fan 11W

Maximum Rating 8670W

AR 900-CER

Cooktop Burner A (single cooking zone)
1200W

Cooktop Burner B (dual cooking zone)
2200W/1000W

Cooktop Burner C (single cooking zone)
1800W

Cooktop Burner F (dual cooking zone)
2000W/1100W

Oven Light 2 x 25W

Upper Heating Element 2200W

Bottom Heating Element 1800W

Grill Heating Element 2900W

Circular heating Element 2 x 1550W

Motor Ventilation 2 x 30W

Cooling Fan 20W

Maximum Rating 12650W



p: 09 573 5678
 f: 09 573 5699
 e: sales@parmco.co.nz
 w: www.parmco.co.nz



*Parmco Appliances
 extended 5 year
 warranty*



The Warranty:

- Subject to the terms and conditions contained within this warranty, if the product is not of Acceptable Quality (as defined in the Consumer Guarantees Act) within 5 years of the date of original purchase, then Parmco Sales undertakes to repair or, at its sole discretion, replace the product.
- The warranty does not cover the costs of transport, mileage or travelling time if the product is located beyond 30km of a recognised Service Agent.
- This warranty is offered as an extra benefit, and does not affect other legal rights, which can not be modified or excluded by agreement.
- This warranty only applies to goods supplied and installed in the North and South Islands of New Zealand.
- The provisions of this warranty are in addition to the rights and remedies available to consumers under the Consumer Guarantees Act 1993.

The Warranty is not valid:

- If the product is not installed and operated in accordance with the operating instructions.
- If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.

Liability under this warranty will not be accepted for:

- Wear and tear from normal domestic use.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- Service calls that relate principally to the following:
 - Instruction on how to use the product.
 - Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
- Wear and tear caused by normal use of the product.
- Normal or scheduled maintenance including blocked filters or ducting.
- Consumable items such as light bulbs.
- Any damage to ceramic glass hobs caused by spills when cooking.
- Any breakage or damage of glass items.
- Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
- Any aspect relating to the installation of the product, or damage caused during installation.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Product _____ Date of purchase _____

Dealer / Retailers Name _____

Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready. Warranty repairs must be authorized by Parmco.