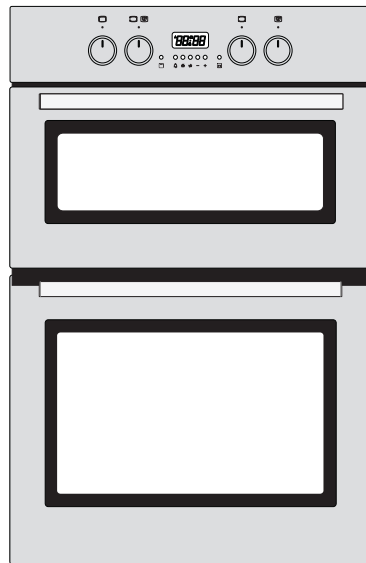




# Installation and Operating Instructions

**Model:**

**PP0V-6S-DT-1**



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

As part of Parmco Appliances commitment to improving and updating product ranges, we reserve the right to alter , change and update technical specifications and appearance attributes of all Parmco Appliances products. E&OE



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](http://www.parmco.co.nz).


Regards,  
**The Parmco Team**



The appliance was designed and made in accordance with the European standards EN 60 335-1 and EN 60 335-2-6 (electrical) plus relative amendments.

The appliance complies with the prescriptions of the European Directives as listed below:

- 2006/95 EC concerning electrical safety (BT).
- 2004/108 EC concerning electromagnetic compatibility (EMC)

and reports on both its label and its packaging the  symbol.

Oven accessories that could come into contact with foods are made with materials that comply with the provisions of the 89/109 EC directive dated 21/12/88.

This product complies with EU Directive 2002/96/EC.

The crossed-out dustbin symbol reported on the appliance indicates that the appliance must be disposed of separately from other domestic refuse at the end of its useful life. It must therefore be delivered to a waste recycling centre specifically for electric and electronic equipment or returned to the retailer at the moment of purchase of a new equivalent appliance.



The user is responsible for delivering the appliance to the appropriate collection centre at the end of its useful life. Failure to do so may result in a fine, as provided for by laws governing waste disposal.

Differential collection of waste products for eventual recycling, treatment and environmentally friendly disposal helps reduce possible negative effects on the environment and health, and also enables the materials making up the product to be recycled.

For more detailed information on the available refuse collection systems, refer to the local Municipal Solid Waste disposal centre or the shop where the product was purchased.

Producers and importers are responsible for fulfilling their obligations as regards recycling, treatment and environmentally friendly disposal by directly or indirectly participating in the collection system.

## IMPORTANT NOTE

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

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

# ASSISTANCE AND SPARE PARTS

We recommend that for best performance and to extend the life of your appliance 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. Retain this owner's manual for future reference.

Before this appliance left the factory it was tested and fine-tuned by specialised expert personnel in order to guarantee its best functioning results.

Any subsequent repairs or adjustments that may be necessary must be done with care and by a qualified electrician only.

A duplicate data label is included in this booklet. We recommend to attach this label at the front of this manual for easy reference when contacting us.

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## IMPORTANT NOTES AND PRECAUTIONS FOR USE

Before using this appliance, please read the instructions carefully and thoroughly as it provides information for safe installation, use and maintenance. Keep this manual in a safe place for future reference.

- The manufacturer reserves the right to make modifications to the product that it deems necessary or useful, or to meet consumer interest, without prejudicing its essential functional and safety characteristics. Note, the images shown in this handbook are purely indicative.
- The installation, adjustments, conversions and any other operations listed in the section "Instructions for the Installer" must be carried out by authorized electricians only.
- 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 connecting this appliance to a power outlet, ensure that the rating plate data corresponds to that of the gas and electricity supply (refer to the TECHNICAL FEATURES section).
- This appliance is intended for non-commercial, household use only and must not be altered in any way.
- Remove all plastic protective films on the appliance before using the appliance.
- Packaging items such as plastic bags, polystyrene, nails etc that this appliance is delivered in are potentially dangerous, and therefore appropriate measures must be taken to prevent children from coming into contact with them.
- **WARNING** - The appliance and its accessible parts may become hot during use. Care should be taken to avoid touching the heating element. Children less than 8 years of age should be kept away unless continuously supervised.
- The oven glass door and the accessible parts will become hot when in use. To avoid burns and possible injuries, young children should be kept away.
- This appliance is not intended to be used as a space heater.



- Do not operate the appliance if you have wet hands to prevent personal injuries.
- Do not keep this appliance in outdoor conditions such as sun, rain, etc.
- 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 the use of this appliance by a person responsible for their safety.
- Before cooking for **the first time**, ensure the oven is empty and its door closed. Heat the oven at the maximum temperature for two hours. This will allow the protective coating on the interior of the oven to be burnt off and dissipate the associated smells. Ensure adequate ventilation is possible in the kitchen whilst burning off and don't be alarmed by a little bit of smoke during this process.
- **Do not** use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.
- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.
- DO NOT use a steam cleaner to clean this appliance.
- NEVER line the oven with aluminium sheets as doing so may damage the enamel and elements.
- Switch off the oven before removing the fan guard for cleaning. Replace the guard after cleaning in accordance with the instructions.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock
- Avoid using the oven as a larder or as a saucepan cupboard when you are not using it for cooking: if the oven is turned on accidentally it could cause damage and accidents.
- If you are using an electrical socket near the appliance, make sure that the cables are not touching the cooker and are far enough away from all hot parts.
- When you have finished using the appliance check that all the controls are in the off or closed position, checking that the "0" of the knob corresponds to the "•" symbol serigraphic on the front panel.
- Switch off the electrical supply before you start cleaning or servicing the appliance.

## DESCRIPTION OF THE APPLIANCE

### GENERAL

The double oven has two electric ovens with different volumes. The bottom oven cavity, which is the biggest, features fanned forced cooking function and makes all types of cooking possible. The upper oven cavity which is the smallest, features traditional functions.

The double oven is equipped with an electronic programmer, which makes it possible to use the bottom oven without supervision. To guarantee the customer a good and safe use of the appliance, the double oven is equipped with a safety temperature device (1 for each oven) which automatically turns on in case the main thermostat fails to work. In such an event, the electricity is interrupted temporarily: do not attempt to repair it yourself but turn the appliance off and contact your nearest Assistance Centre.

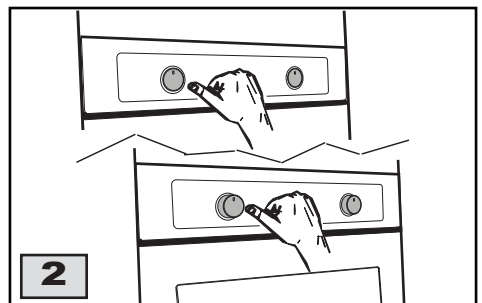
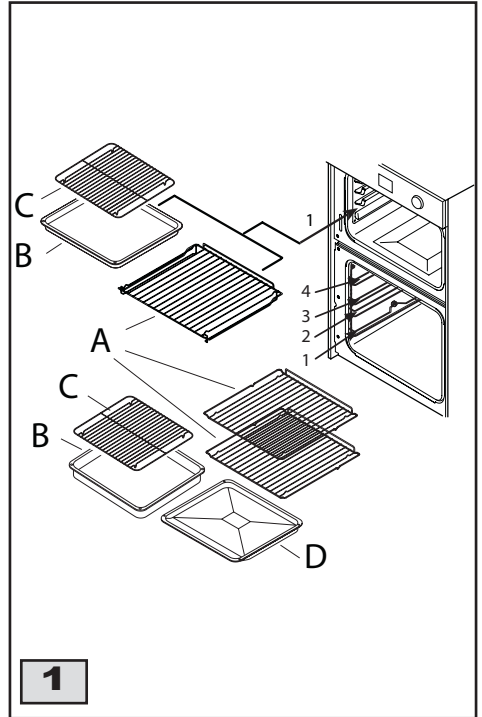
The double oven has a cooling fan to cool the front control panel, knobs, oven door handle and electrical components. The oven walls of the two cavity, are fitted with various guide bars (fig. 1) on which the following accessories can be placed:

- oven shelf rack (A)
- drip tray (B)
- drip tray grid (C)

**During cooking, do not place the drip tray (B) on the floor of the oven, as damage to the appliance or adjacent cabinet may occur, due to overheating.**

The oven is fitted with "push" knobs. To use the oven, push the knobs in to bring into the operating position (fig.2).

**When using the oven, ensure that the knobs are in the operating position (projecting from the panel) to prevent overheating.**












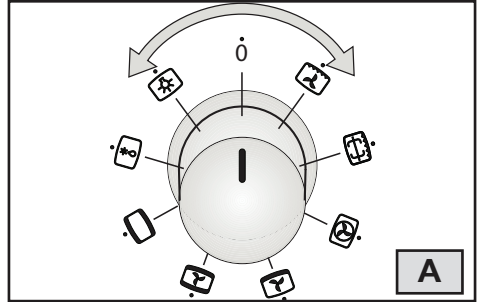
# DESCRIPTION OF THE APPLIANCE

## CONTROLS

### BOTTOM OVEN FUNCTION SELECTOR KNOB (A)

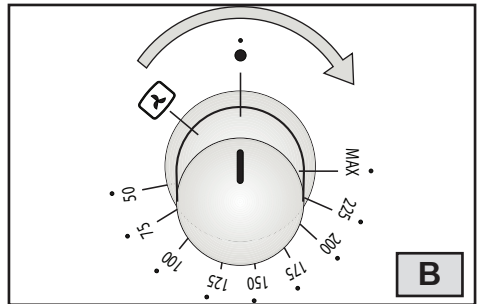
By turning the knob to the right or to the left you will find the following symbols:

- 0 = Oven off
-  = Oven light on, which stays on for all functions
-  = Fan on
-  = Top and bottom heating elements on
-  = Top and bottom heating elements and fan on
-  = Bottom heating element and fan on
-  = Rear heating element and fan on
-  or  = Grill only
-  = Grill heating element and fan on




### BOTTOM OVEN THERMOSTAT KNOB (B)

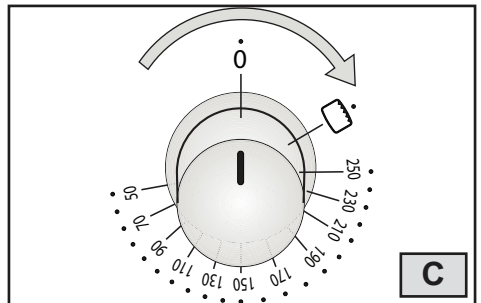
By turning the knob clockwise we will find the different oven temperature values (from 50°C to 250°C). The thermostat is used in conjunction with the function selector. Do not set a temperature when using the oven in light only and fan defrost modes. The oven pilot light will immediately come on and remain on until the oven reaches the set temperature. This light will then automatically go on and off during cooking as the oven thermostat maintains the correct temperature.



### UPPER OVEN CONTROL (C)

To bake, rotate the oven knob clockwise to select the desired oven temperature. The oven pilot will operate as the thermostat maintains the oven temperature.

- 0 = Oven off
- from 50°C to 250°C = The different oven temperature values
-  = Top heating element on



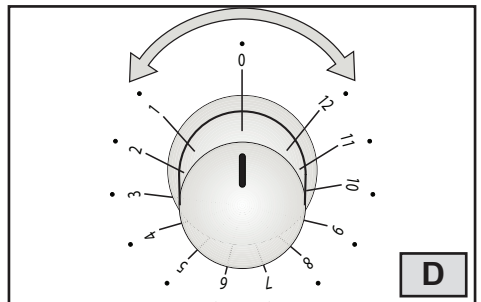
### UPPER GRILL CONTROL (D)

To grill, rotate the oven knob clockwise to the grill function symbol, then rotate the grill control knob in either direction to select the desired grill setting. The oven light will come on and go off as the grill temperature is maintained by the grill control.

**N.B.:** The oven light remains on with each function.

**Grilling should always be carried out with the door closed.**

**WARNING:** - DURING USE THE APPLIANCE BECOMES HOT. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN.



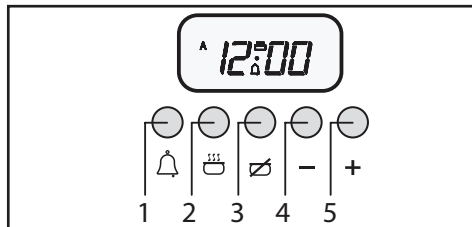


## DESCRIPTION OF THE APPLIANCE

### ELECTRONIC PROGRAMMER


Enables you to set the following operations:

- Clock (set by keys 2 and 3)
- Timer (set by key 1)
- Cooking time (set by key 2)
- End of cooking time (set by key 3)
- Manual operation settings (set by key 2 and 3)
- Setting time backwards (set by key 4)
- Setting time forward (set by key 4)



Once set, the digital display normally shows the time of day but can show the set cooking time, end of cooking countdown simply by pressing the corresponding key. **Please Note: Following an automatic cooking programme the digital timer will remain in the auto mode. Should you wish to use the oven manually make sure you set the manual operation function (see 'Manual operation').**



#### Time setting ( 0:01 to 24:00 = hh,mm)

When switching on the appliance the first time or after a power cut, the display shows both "A" and "0.00" (or the minutes past the power failure) signs flashing. To set the time push keys 2 and 3 simultaneously then press key 4 or 5 until you reach the current time. When done, the "A" symbol turns off and the manual operation symbol  is lit.

#### Manual operation

If the 'A' symbol is visible this means that the timer is in the automatic mode and the lower oven will not operate manually. Press keys 2 and 3 at the same time to set the timer into manual mode; the 'A' symbol disappears.

#### Timer setting ( 0:01 to 0:59 = hh,mm)

Press key 1 and select cooking time by pushing key 4 or 5. Symbol  turns on. Once the time set is expired the acoustic alarm rings and  turns off.

#### Automatic Operation (Lower Oven only)



**A Semi-automatic program** turns the oven on immediately and turns it off again once the required cooking duration has elapsed or the desired end time has been reached.

**A Fully-automatic program** will calculate the start of cooking once the desired duration and end time have been set.



#### Buzzer

The buzzer starts ringing when a cooking session has reached its completion or the timer countdown is over. It can ring up to 7 minutes. Press any function key to make it stop beforehand.





#### Setting a Semi-automatic Programme using the desired cooking duration.

Press key 2 and set the required duration of cooking by keys 4 or 5; both symbols "A" and  are lit. Turn the Lower Oven Controls to the desired function and cooking temperature. Once the set cooking duration has elapsed,  turns off; "A" flashes and the buzzer rings.

#### Setting a Semi-automatic Programme using the desired end time.

Press key 3 and set the desired end-of-cooking time using keys 4 or 5; both symbols "A" and  turn on. Turn the Lower Oven Controls to the desired function and cooking temperature. Once the set end time is reached,  turns off, "A" flashes and the buzzer rings.

#### Setting a Fully-automatic Programme (DelayedStart)

Set the desired cooking duration first using key 2 then 4 or 5 ("A" and  turn on) then set the desired end-of-cooking time using key 3 then 4 or 5 ( turns off). Turn the Lower Oven Controls to the desired function and cooking temperature. Symbol  turns on again when at the start of cooking session. When cooking time is over,  turns off, "A" flashes and the buzzer will advise cooking completion.

#### Programme start and control

The programme starts immediately after setting. To check settings of the programme press the corresponding key.

#### Modify or Cancel programme setting

In case the current time displayed on the clock is within the cooking period set, an error in the automatic function occurs, and both the buzzer ring and the flashing "A" draw your attention. Such error in the set up can be amended by varying the cooking time length or its end. Any programme set can be modified at any time by pressing first its corresponding programme key and then key 4 or 5. To cancel a programme, correct the time set bringing it to a value of "0.00". When functioning time is cancelled the end of functioning is cancelled too and vice versa. The oven turns off automatically and the "A" symbol flashes.

# INSTRUCTIONS FOR THE USER

## USEFUL COOKING TIPS

### Cakes and bread:

- Heat the oven for at least 15 minutes before you start cooking bread or cakes.
- Do not open the door during baking because the cold air would stop the yeast from rising.
- When the cake is cooked turn the oven off and leave it in for about 10 minutes.
- Do not use the enamelled oven tray or drip pan, supplied with the oven, to cook cakes in.
- How do you know when the cake is cooked? About 5 minutes before the end of cooking time, put a cake tester or skewer in the highest part of the cake. If it comes out clean the cake is cooked.
- And if the cake sinks? The next time use less liquids or lower the temperature 10°C.
- If the cake is too dry: Make some tiny holes with a toothpick and pour some drops of fruit juice or spirits on it. The next time, increase the temperature 10°C and set a shorter cooking time.
- If the cake is too dark on top: the next time put the cake on a lower shelf, cook it at a lower temperature and longer.
- If the top of the cake is burnt: cut off the burnt layer and cover with sugar or decorate it with cream, jam, confectioner's cream, etc..
- If the cake is too dark underneath: the next time place it on a higher shelf and cook it at a lower temperature.
- If the cake or bread is cooked nicely outside but is still uncooked inside: the next time use less liquids, cook at a lower temperature and longer.
- If the cake will not come out of the tin: slide a knife around the edges, place a damp cloth over the cake and turn the tin upside down. The next time grease the tin well and sprinkle it with flour or bread crumbs.
- If the biscuits will not come away from the baking tray: put the tray back in the oven for a while and lift the biscuits up before they cool. The next time use a sheet of baking parchment to prevent this happening again.

### Meat:

- If, when cooking meat, the time needed is more than 40 minutes, turn the oven off 10 minutes before the end of cooking time to exploit the residual heat (energy saving).
- Your roast will be juicier if cooked in a closed pan; it will be crispier if cooked without a lid.
- Normally white meat, poultry and fish need medium temperatures (less than 200°C).
- To cook "rare" red meats, high temperatures (over 200°C) and short cooking times are needed.
- For a tasty roast, lard and spice the meat.
- If your roast is tough: the next time leave the meat to ripen longer.
- If your roast is too dark on top or underneath: the next time put it on a higher or lower shelf, lower the temperature and cook longer.
- Your roast is underdone? Cut it in slices, arrange the slices on a baking tray with the gravy and finish cooking it.

### Grilling:

- Sparingly grease and flavour the food before grilling it.
- Always use the drip pan to catch any dripping from the meat during grilling (fig. 4 - if provided) or slide it in one of the levels underneath the grill or place it at the bottom of the oven. Always pour a little water in the drip pan. It will prevent grease and sauces from burning avoiding burnt smells and smoke. Add more water during cooking to compensate for evaporation.
- Turn the food upside-down when half way through cooking.

**The aluminium can be easily corroded if it comes into contact with organic acids present in the foods or added during baking (vinegar, lemon juice). Therefore it is advised not to put directly the foods on aluminium or enamelled trays, but ALWAYS use the proper oven paper.**

# INSTRUCTIONS FOR THE USER

## GENERAL NOTES ON SAFETY

- Condensation may form on the door and on the interior of the oven when in use. This is normal and is not a reason for concern. This does not affect the functions of the oven.
- When opening the door, beware of scalding steam.
- The oven becomes very hot during use. Take care not to touch the heating elements inside the oven. Always use oven gloves to transfer containers to or from oven.
- When handling dishes, take care not to spill excessive quantities of food on the oven floor, as oils and fats are easily inflammable when hot.
- Only use containers suitable for the temperature indicated on the thermostat knob.
- Never cover the oven floor or the grill elements with aluminium foil or any other materials as this interferes with the correct cooking process.
- Always use the drip tray to collect juices released from meat when grilling, as specified in the section "COOKING TIPS".

**IMPORTANT!!** The oven door must stay closed when using both the oven and the grill.

## WHAT TO DO THE FIRST TIME YOU USE THE OVEN

If the appliance has a programming accessory, place it on the manual position, and, before cooking for the first time, ensure the oven is empty and its door closed, heat the oven at maximum temperature for 2 hours. This will allow the protective coating on the interior of the oven to be burnt off and dissipate the associated smells. During this time do not stay in the same room and keep it aerated.

After the hour or so has elapsed leave the oven to cool down and then clean its interior with hot water and a mild detergent. Also wash the accessories (shelves, trays, drip pan, spit..) prior to use.

## HOW TO USE THE MULTIFUNCTION OVEN

### BOTTOM CAVITY



#### DEFROSTING AT ROOM TEMPERATURE

Turn the selector knob to the symbol and place the food you want to defrost inside the oven.

The length of time required depends on the quantity and type of food.

Selecting this function will only activate the fan. Mild air circulation around frozen food will slowly defrost it. It is particularly suitable for fruit and cakes.



#### TRADITIONAL COOKING

Turn the selector knob to the symbol and adjust the thermostat knob to the desired temperature.

If pre-heating is recommended wait till the thermostat yellow warning light turns off before placing foods inside the oven. This option turns on both bottom and top heating units, evenly distributing heat on your foods.

This type of cooking is ideal for all kind of foods (meats, fish, bread, pizzas, cakes..).



#### COMBINED TRADITIONAL + FAN COOKING

Turn the selector knob to the symbol and adjust the thermostat knob to the desired temperature.

If pre-heating is recommended wait till the thermostat yellow warning light turns off before placing foods inside the oven. This option turns on both bottom and top heating units, and heat is distributed by fan ventilation. This combination is suitable for rapid cooking and allows for the use of more plates positioned on the different levels of the oven.



#### DEFROSTING + WARM UP BY HOT AIR

Turn the selector knob to the symbol and adjust the thermostat knob to the desired temperature, then place the food inside the oven. Selecting this function will activate the bottom heating unit and its heat is distributed by the fan. This function is particularly recommended to defrost and warm up ready-made meals.



#### FAN FORCED COOKING

Turn the selector knob to the symbol and adjust the thermostat knob to the desired temperature, then place your food inside the oven.

If pre-heating is recommended wait till the thermostat yellow warning light turns off before placing foods inside oven. This function activates the rear heating unit and the fan distributes the heat produced. This combination allows for a fast and even cooking of several different foods placed on the diverse levels of the oven (fig.3).

# INSTRUCTIONS FOR THE USER



## GRILL COOKING

Turn the selector knob to the symbol and adjust the thermostat knob to the MAXIMUM temperature.

Selecting this function the top central heating element turns on and heat is distributed directly on food surface.

Apart from grilling, this function is ideal to add a golden roast to your recipes or to toast bread slices.

When you use the grill, do not forget to place the drip pan beneath it to collect any sauce dripping, as suggested in the "USEFUL COOKING TIPS" section.



## FAN GRILL COOKING

Turn the selector knob to the symbol and adjust the thermostat knob to the MAXIMUM temperature.

Selecting this function the top central heating element turns on and heat is distributed by the fan. This procedure mitigates the direct heat on food surface and uses milder temperatures. It is therefore recommended for an even golden and crispy finish touch, ideal for whole fish and poultry.

When you use the grill, do not forget to place the drip pan beneath it to collect any sauce dripping, as suggested in the "USEFUL COOKING TIPS" section.

## HOW TO USE THE STATIC OVEN

### UPPER CAVITY



## TRADITIONAL COOKING (50°C - 250°C)

Turn the commutator/thermostat (C) knob on the desired temperature.

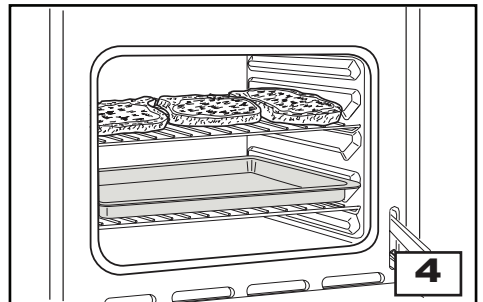
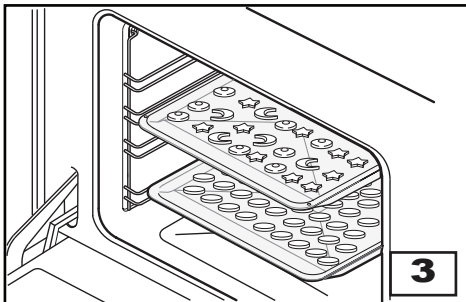
If pre-heating is recommended wait till the thermostat yellow warning light turns off before placing foods inside the oven. This option turns on both bottom and top heating units, evenly distributing heat on your foods.

This type of cooking is ideal for all kind of foods (meats, fish, bread, pizzas, cakes..).



## GRILL COOKING

To use it, turn the oven knob clockwise to the grill function symbol (C), then rotate the grill control knob (D) in either direction to select the desired grill setting. The oven pilot will come on and go off as the grill temperature is maintained by the grill control. Select '0' to turn the grill off after use.



# INSTRUCTIONS FOR THE USER

## COOKING/ BAKING TIMETABLE

FOODS	TOP OVEN UNIT NATURAL CONVECTION			BOTTOM OVEN UNIT FAN-FORCED AIR CONVECTION			Notes
	N. slots level from bottom	Temperature in °C	Cooking/Baking Time (in minutes)	N. slots level from bottom	Temperature in °C	Cooking/Baking Time (in minutes)	
<b>MEAT</b> Roasted Veal Roast Beef Roasted Pork Roasted Lamb	1 1 1 1	200 200 200 200	25 per lb + 20 20 per lb + 20 25 per lb + 20 25 per lb + 20	2 1 or 2 2 1 or 2	180 180 180 180	25 per lb + 20 25 per lb + 20 25 per lb + 20 25 per lb + 20	Roasting tin or other ovenware placed on the grill shelf
<b>POULTRY</b> Roasted Chicken Roasted Turkey Roasted Duckling	1 1 1	200 210 210	20 per lb + 20 20 per lb + 20 20 per lb + 20	2 2 2	180 190 190	20 per lb + 20 20 per lb + 20 20 per lb + 20	
<b>FISH</b> Baked fish	1	210	15 per lb + 20	1 or 2	190	15 per lb + 20	
<b>PIZZA</b>	1	225	15 - 20 *	2	210	15 - 20 *	
<b>BREAD</b>	1	225	30 - 40 *	2	210	30 - 40 *	
<b>PÂTISSERY/ PASTRIES</b> Biscuits / Cookies Shortbread	1 1	200 200	15 - 20 * 15 - 20 *	2 2	180 190	15 - 20 * 15 - 20 *	
<b>CAKES</b> Small Cakes Fruit Cake Sponge Cake Scones	1 1 1 1	190 180 190 max.	15 - 20 * 80 - 100 * 20 - 25 * 8 - 10 *	2 2 2 2	170 160 170 220	15 - 20 * 80 - 100 * 20 - 25 * 8 - 10 *	Cake tin or mould placed on grill shelf

\* Pre-heat oven before cooking.

Values indicated in the tables (temperatures and cooking times) are approximate and may vary according to each person's taste. The timetable refers to cooking times on one level tray. When cooking with the fan-forced air convection (in the bottom oven unit), if more shelves are used, an average addition of 5 ÷ 10 minutes to the scheduled cooking time should be calculated.

## GRILLING TIMETABLE – TOP OVEN UNIT

FOODS	Weight kg	N. slots level from bottom	Top grill control position	Grilling time (in minutes)	
				1st side	2nd side
<b>MEAT</b> T-bone Steak Steak Chicken (half)	1 lb. 4 oz. 1	1 1 1	11-12 9-10 11-12	15 5 25	15 5 25
<b>FISH</b> Trout Sole	1 lb. 8 oz.	1 1	7-8 7-8	18 10	18 10
<b>BREAD</b> Toast slices		1	5-6	2-3	2-3

Values indicated in the tables (temperatures and cooking times) are approximate and may vary according to each person's taste.

Grilling time is also dependant on meat thickness and it may be necessary to lower the food position during grilling.

# INSTRUCTIONS FOR THE USER

## CLEANING AND MAINTENANCE

### EXTERIOR PARTS

All the parts of the oven exterior (stainless steel, side panels, door glass) must be cleaned frequently with a mild detergent and a little water and then dried with a soft cloth.

**Do not** use rough or abrasive materials or sharp metal scrapers to clean the oven glass doors as they could scratch and cause the glass to break.

On painted or stainless steel surfaces, **do not use** solvents to remove spots or label adhesive.

### INTERIOR PARTS

**We recommend cleaning the oven after every use to remove all residues of food, grease and sugar, which may burn with subsequent use, causing permanent stains and unpleasant smells.** Always clean the oven when slightly warm soapy water.

Rinse and dry all surfaces thoroughly. Always clean all accessories used.

**Do not spray or wash the electric heating elements or the thermostat with acid-based detergents (check the information label on the product you are using). The manufacturer cannot be held responsible for any damages caused by incorrect cleaning.**

### OVEN DOOR REMOVAL

The oven door can be removed to give easier access to the oven when cleaning. To remove, proceed as follows:

- Open the oven door and insert rivet or nail (R) in the hole (F) of the hinge (fig. 5).
- Partially close the door, forcing it upwards at the same time to free stop tooth and hinge sector.
- Once the hinge is free, pull the door forwards tilting it slightly upwards to free sector.
- To reassemble proceed in the reverse order, paying attention to the correct position of sectors.

### OVEN DOOR SEAL

The oven door seal keeps hot air inside and is vital for the correct operation of the oven. We recommend:

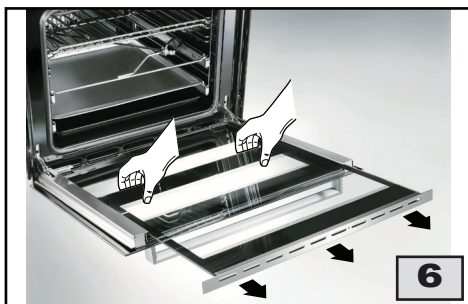
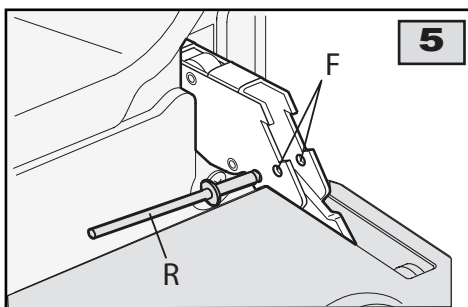
- cleaning carefully, using no abrasive sponges or products.
- checking the condition of the seal regularly.

**If the seal has become hardened or damaged, contact your local authorised service centre and do not use the oven until the seal has been replaced.**

### INTERNAL OVEN DOOR GLASS (fig. 6)

One of the features of our ovens is that the internal oven door glass can be easily removed for cleaning without the aid of specialized personnel. Just open the oven door and extract the support to which is attached the glass (see figure).

**ATTENTION!! This operation can also be carried out while the door is assembled on the appliance, however in this case, take the utmost care when extracting the glass upwards, the force of the hinges can suddenly snap the door shut.**



## INSTRUCTIONS FOR THE USER

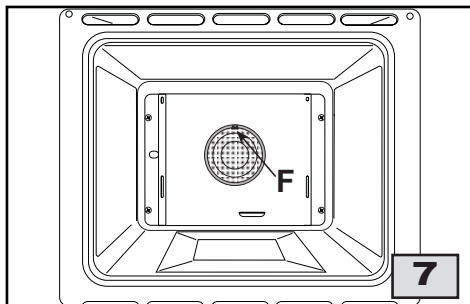
### OVEN FAN FILTER (fig. 7) - bottom oven unit

The oven is fitted with a fan protector filter to prevent excessive airborne fat from clogging the fan.

After each use, we recommend cleaning the filter thoroughly (by hand or in the dishwasher).

To remove, push the tab (F) upwards (see figure).

To refit, repeat the above in reverse order, taking care that the rear tabs are seated in the relative holes at the back of the oven.



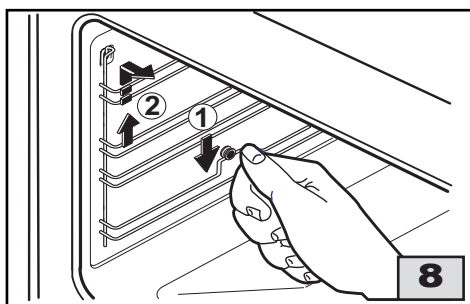
### OVEN SIDEWALL GRIDS (fig. 8)

- bottom oven unit

To allow for a better cleaning of the side grids, you can extract them this way:

- Push with a finger on the last of the slots to release the grid from its hold (A).
- Lift it towards the top and extract the grid.

To put them back into place, reverse the order of this operation.



### SELF-CLEANING PANELS - bottom oven unit

Oven walls are protected by panels coated with a grease-proof, microporous enamel that absorbs and eliminates splattering during baking.

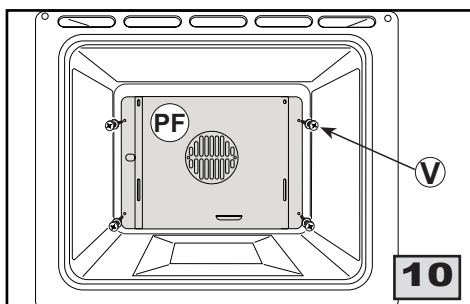
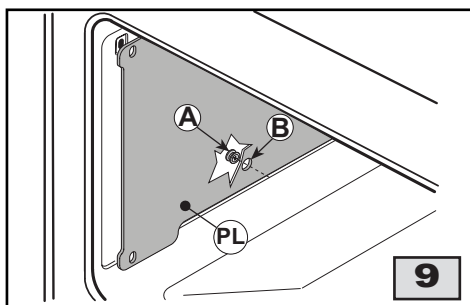
If there is a lot of liquid or grease, dry immediately with a damp sponge and heat the oven for 2 hours on the maximum thermostat position. Wait for the oven to cool down and then go over it again with a damp sponge. If you are unable to remove all the substances, repeat the above procedure.

It is, however, advisable to periodically remove the panels and wash them with warm soapy water and dry them with a soft cloth.

To remove them follow these instructions:

- Extract the side grids as indicated in the previous paragraph.
- Remove both side panels (PL) (fig. 9).
- Remove back panel by unscrewing respective locking screws (V) (fig. 10).
- Repeat previous operations in reverse order to replace all elements.

**IMPORTANT!!** Position both side panels (PL) by taking the locking pin (A) out of the hole (B) (fig. 9).



# INSTRUCTIONS FOR THE USER

## CHANGING THE OVEN LAMP

If the oven lamp needs replacing the new lamp must have the following characteristics: 15 W - 240 Vac - 50 Hz - E 14 - resistant to high temperatures (300°C).

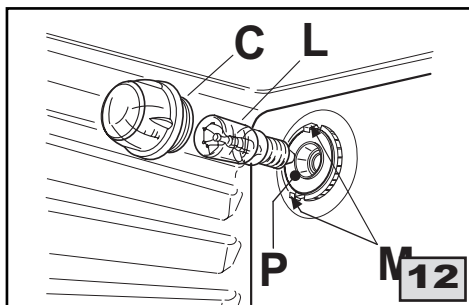
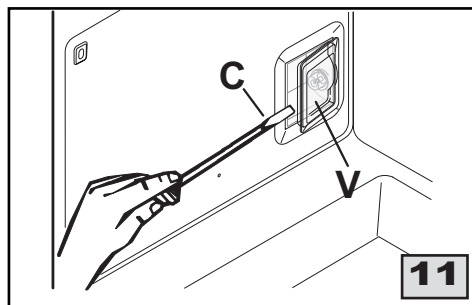
To substitute the bulbs follow these instructions:

### Bottom oven unit (fig. 11)

- Extract the side grids as indicated in the previous paragraph.
- Unscrew glass protection cap (V) from bulb holder by lifting it with a screwdriver (C) against the inside wall of the oven.
- Substitute the bulb and reposition all elements back by following the operation in reverse order.

### Top oven unit (fig. 12)

Turn protective glass cap (C) counterclockwise and change the lamp. Put the cap back on taking care to insert the notches in the locking tangs and turn clockwise.





## TROUBLESHOOTING

In the unlikely event that you experience technical problems with your appliance please check the following before calling Parmco for technical assistance.

PROBLEM	Possible SOLUTION
The oven does not work.	<ul style="list-style-type: none"> <li>• Check that the plug is connected.</li> <li>• Check that the knobs are set to the correct position and that the programme or the timer is set to manual function; then repeat the procedure described in the handbook.</li> <li>• Check the electrical safety system switches (RCD). If there is failure in the system call for an electrician.</li> </ul>
During cooking the thermostat led does not turn back on.	<ul style="list-style-type: none"> <li>• Turn the thermostat round to a higher temperature.</li> <li>• Turn the selector to a different function.</li> </ul>
The oven light does not switch on.	<ul style="list-style-type: none"> <li>• Turn the selector to a different function</li> <li>• Check that the oven bulb is properly fitted</li> <li>• If it has blown, buy a bulb specifically for high temperatures at a Service Centre and fit it following the instructions given on «<b>REPLACING THE OVEN LAMP</b>» paragraph</li> </ul>

## TECHNICAL FEATURES

Descriptions	Data												
Dimensions for mounting H/W/D (mm)	860/556/552												
Mains voltage	AC 240 V												
Operating voltage	AC 240 V, 50 Hz												
Top oven / grill compartment	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%;">Upper heating element</td> <td style="text-align: center;">700+1800 W</td> </tr> <tr> <td>Lower heating element</td> <td style="text-align: center;">800+170 W</td> </tr> <tr> <td>Grill heating element</td> <td style="text-align: center;">1800 W</td> </tr> <tr> <td>Oven light</td> <td style="text-align: center;">15 W - E 14 - T 300</td> </tr> </table>	Upper heating element	700+1800 W	Lower heating element	800+170 W	Grill heating element	1800 W	Oven light	15 W - E 14 - T 300				
Upper heating element	700+1800 W												
Lower heating element	800+170 W												
Grill heating element	1800 W												
Oven light	15 W - E 14 - T 300												
Main oven compartment	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%;">Upper heating element</td> <td style="text-align: center;">800+1800 W</td> </tr> <tr> <td>Lower heating element</td> <td style="text-align: center;">800+170 W</td> </tr> <tr> <td>Grill heating element</td> <td style="text-align: center;">1800 W</td> </tr> <tr> <td>Fan heating element</td> <td style="text-align: center;">2000 W</td> </tr> <tr> <td>Fan motor</td> <td style="text-align: center;">25 - 29 W</td> </tr> <tr> <td>Oven light n.2</td> <td style="text-align: center;">15 W - E 14 - T 300</td> </tr> </table>	Upper heating element	800+1800 W	Lower heating element	800+170 W	Grill heating element	1800 W	Fan heating element	2000 W	Fan motor	25 - 29 W	Oven light n.2	15 W - E 14 - T 300
Upper heating element	800+1800 W												
Lower heating element	800+170 W												
Grill heating element	1800 W												
Fan heating element	2000 W												
Fan motor	25 - 29 W												
Oven light n.2	15 W - E 14 - T 300												
Cooling fan motor	12 W												
Supply cable	H05 RR-F 3 x 2.5 mm <sup>2</sup>												

# INSTRUCTIONS FOR THE INSTALLER

## TECHNICAL INFORMATION

All instructions related to installation and maintenance operations listed in this section must be carried out only by authorised personnel.

The manufacturer cannot be held responsible for any damage to persons or property resulting from an incorrect installation of the appliance.

## UNPACKING YOUR APPLIANCE

- Once the packaging has been removed, thoroughly check that the appliance is in perfect condition. If you have any doubts do not use the appliance and call our Service Centre.
- Do not move the appliance by the handles.
- Some parts mounted on the appliance are protected by a plastic film. This protection must be removed before using the appliance. We recommend slitting the plastic film along the edges with a sharp knife or pin.

All packaging materials used (cardboard boxes, bags, polystyrene foam, nails, etc.) must be kept out of the reach of children, as they are a potential hazard source. All packaging materials used are environmentally-friendly and recyclable (wooden bits are free from chemicals, cardboard is 80-100% recycled, protective bags are made in polyethylene (PE), bands in polypropylene (PP) and padding in polystyrene foam (PS) without chloro-fluoro-carbides. Waste materials can undergo treatment and be recycled saving on new raw materials and on the amount wasted volumes. For this purpose we suggest you take the packaging material back to the shop you bought the appliance or to a collecting service. Ask your local service for the nearest service.

## WARNINGS

- As this is a built-in oven, please ascertain that the walls or panels surrounding the appliance can withstand a temperature of 95°C.
- Also make sure that the glue that joins the laminated plastic coat to the unit can withstand a temperature of around 150°C, to avoid the laminated coat to unglue.

## INSTALLATION INSTRUCTIONS

**Before you start** - please read the instructions carefully - planning your installation will save you time and effort.

Leave the appliance in the base tray packaging until you are ready to install it.

When you remove the appliance from the base tray packaging, take care not to damage it.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling – we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately **55 kg** (unpacked). Take care when lifting it into the housing unit

- always use an appropriate method of lifting.

Please note that all dimensions and sizes given are nominal, some variation is to be expected. If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.

**Important: Do not modify the outer panels of this appliance in any way.**

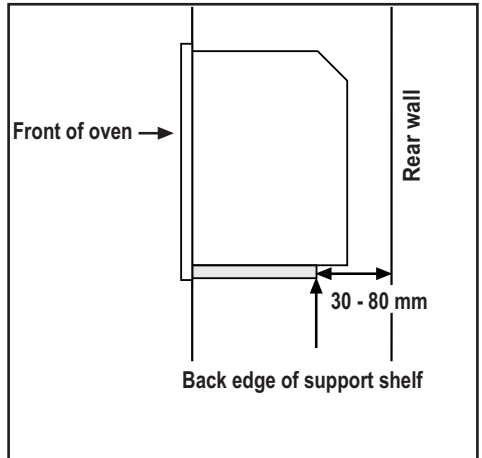
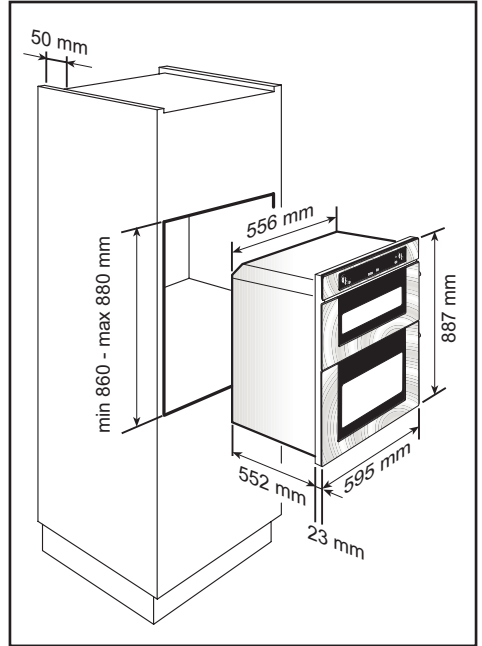
**Fixing screws** - The fixing screws are in a polythene bag in the oven pack.

# INSTRUCTIONS FOR THE INSTALLER

## Step 1: Prepare for installation

### Housing unit with internal height of 860 mm or more.

- Remove any fixings that may prevent entry of the oven into the housing..
- When installed in a typical 600 mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
- When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately **80 mm**.
- If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least **30 mm** is made by shortening the shelf.



# INSTRUCTIONS FOR THE INSTALLER

## Step 2: Connection to the Electricity Supply

**IMPORTANT: ENSURE THAT THE ELECTRICITY SUPPLY IS SWITCHED OFF BEFORE CONNECTING.**

### **WARNING THIS APPLIANCE MUST BE EARTHED**

The appliance must be installed by a competent person using a double-pole control unit of **20-ampere** minimum capacity with 3 mm minimum contact separation at all poles. The control unit must be accessible after installation.

We recommend that the appliance is connected by a qualified electrician who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

### **NOTE:**


The terminology "DOUBLE-POLE" means that both the live and neutral supplies are switched and disconnected at the same time.

### **IMPORTANT**

The wires in this mains lead are coloured in accordance with the following code:-

<b>Green / Yellow</b>	<b>Earth</b>
<b>Blue</b>	<b>Neutral</b>
<b>Brown</b>	<b>Live</b>

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

- The wire coloured green and yellow must be connected to the terminal, which is marked with the letter "E" or by the earth symbol  or coloured green or green and yellow.
- The wire coloured blue must be connected to the terminal, which is marked with the letter "N" or coloured black.
- The wire coloured brown must be connected to the terminal, which is marked with the letter "L" or coloured red.

## Step 3: Insert appliance and secure in position

**Note:** The unit housing the appliance must be appropriately fixed.

Care must be taken to ensure the appliance runners are sufficiently engaged over the top of the runners on the base units.

**To secure:** Make sure the appliance is centrally located.

Open the grill door and you will see the 2 fixing holes at the top sides of the front frame.

Drill through the fixing holes into the side trims with a 3.2 mm diameter drill. Secure the appliance to the side trims with the 2 remaining No 4,2 x 13 mm self-tapping screws.

**TECHNICAL DATA FUSE RATING:**

**20 A**



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.