

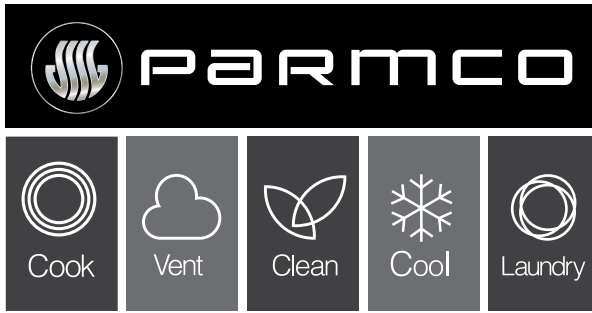
Installation and Operating Instructions

Country Style 900mm Ceramic Cooktop & Electric Oven

For your convenience, we recommend to attach the serial number label at the rear of this manual

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.

727626072019



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Parmco Appliances

extended 7 year

warranty

The Warranty:

- This appliance is intended for domestic use in the owners' home. Use of the appliance for commercial purposes will limit the warranty period (please see Parmco website for commercial details).
- 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 7 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.

Product _____ Date of purchase _____
Serial Number _____
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.



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.
- If the products are purchased in a second hand condition from other parties (including but not limited to TradeMe, Sella, etc.)

Liability under this warranty will not be accepted for:

- Wear and tear caused by normal domestic use of the product.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any costs associated with the repair, replacement, removal or reinstallation of products installed in a damaged condition.
- 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.
 - Normal or scheduled maintenance including blocked filters or ducting.
 - Consumable items such as light bulbs.
 - Any damage to 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 including blocked access for repair.
 - Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.



PARMCO

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. 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 follow these instructions 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 online at www.parmco.co.nz.

Regards,
The Parmco Team



Cook



Vent



Clean



Cool



Laundry

Dear User,

Our objective is to make this product provide you with the best output which is manufactured in our modern facilities in a careful working environment, in compliance with total quality concept.

Therefore, we suggest you to read the user manual carefully before using the product and, keep it permanently at your disposal.

Note: This user manual is prepared for more than one model. Some of the features specified in the Manual may not be available in your appliance.

All our appliances are only for domestic use, not for commercial use.

Products marked with (*) are optional.

“THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS FORCE AND ONLY USED IN A WELL VENTILATED SPACE. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE”

“Conforms with the WEEE Regulations.”

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IMPORTANT WARNINGS

1.WARNING: To avoid electrocution, ensure that the electrical circuit of the product is open before replacing the lamp.

2.WARNING:Before touching the connection terminals, all supply circuit should be disconnected.

3.WARNING:While operating the grill, the reachable sections can be hot. Keep the children away.

4.WARNING:Any inadvertent cooking made with fats and oils can be dangerous and cause fire.

5.WARNING:Risk of fire; do not store the food materials on the cooking surface.

6.WARNING:If the surface is cracked, unplug the device to prevent any risk of electric shock.

7.WARNING:During usage the reachable sections can be hot. Keep the small children away.

8.WARNING:The appliance and its reachable sections become hot during usage.

9.The setting conditions of this appliance is indicated on the label. (Or data tag)

10.This appliance is not connected to a combustion product discharge system.This appliance shall be connected and installed as per the applicable installation legislation. Consider the requirements related with ventilation.

11.The reachable sections can become hot when the grill is used. Keep the small children away.

12.WARNING:The appliance is intended for cooking only. It must not be used for other purposes like room heating.

13.There are additional protective equipment to prevent inadvertent touching to the oven doors.This equipment should be installed if there are children.



14.“These instructions are applicable for countries of which symbols are indicated on the appliance. If the country symbol is not available on the appliance, in order to adapt the appliance to the conditions of such country, the technical instructions should be read.”

15.Do not use steam cleaners to clean the appliance.

16.Before opening the oven door clean the remnants on it. Before closing the oven door, let it cool.

17.NEVER try to extinguish a fire with water, first disconnect the mains supply and then using, for example a lid or blanket, cover the fire.

18.Do not use hard and abrasive cleaning agents or hard metal scrapers to clean the oven door glass as they may scratch and shatter the surface.

19.After placing a dish, ensure that the door is firmly closed.

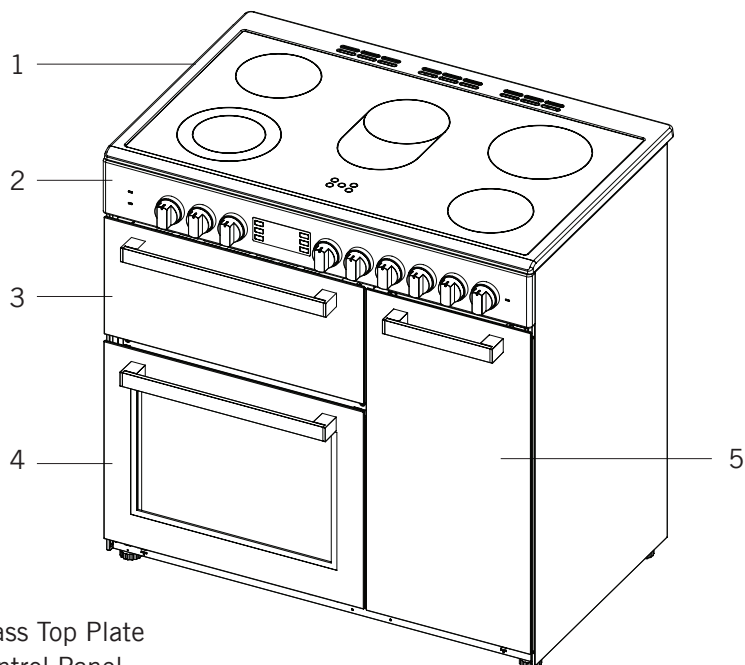
20.Unless continuous supervision is provided, the children of age 8 or below should be kept away.

21.Pay attention for not to touch the heating elements.

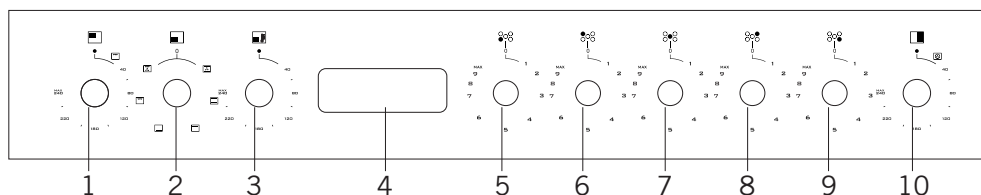
22.This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

23. The appliance hasn't been designed for operation with an external time or a separate remote control system.

INTRODUCTION OF THE APPLIANCE



1. Glass Top Plate
2. Control Panel
3. LHS Grill
4. LHS Main Oven
5. RHS Oven



- | | |
|--------------------------------|----------------------------------|
| 1. LHS Gril | 6. Ø140 mm Heater |
| 2. LHS Main Oven | 7. Ø120 / 180 mm Ovaldual Heater |
| 3. LHS Main Oven Thermostat | 8. Ø180 mm Heater |
| 4. Digital Timer* | 9. Ø140 mm Heater |
| 5. Ø140 / 250 mm Double Heater | 10. RHS Oven |

Note: The meaning of the symbols on the control panel of device is provided below. Not every symbol is on every model; only take notice of the symbols on your device.

IMPORTANT WARNINGS

Electrical Connection and Security

1. Your oven requires 41 Ampere fuse according to the appliance's power. If necessary, installation by a qualified electrician is recommended.

2. Your oven is adjusted in compliance with 220-240V AC 50/60Hz. electric supply. If the mains are different from this specified value, contact your authorized service.

3. Electrical connection of the oven should only be made by the sockets with earth system installed in compliance with the regulations. If there is no proper socket with earth system in the place where the oven will be installed, immediately contact a qualified electrician. Manufacturer shall never be responsible from the damages that will arise because of the sockets connected to the appliance with no earth system.

4. Electrical cable should not touch the hot parts of the appliance.

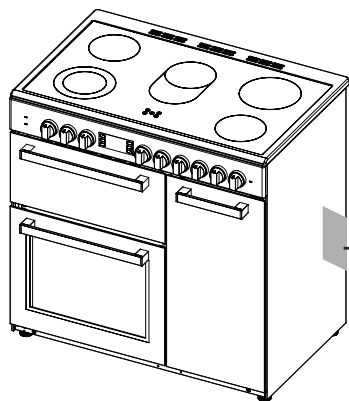
5. For disconnection from the supply mains having a contact separation in all poles that provide full disconnection, must be incorporated in fixed wiring in according with the wiring rules.

6. If your supply cable gets damaged, it should be replaced by an authorized service agent or qualified electrician in order to avoid danger or electric shock.

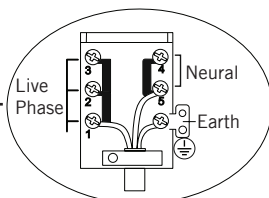
7. Operate your oven in dry atmosphere.

8. When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.

ELECTRICAL WIRING SCHEME

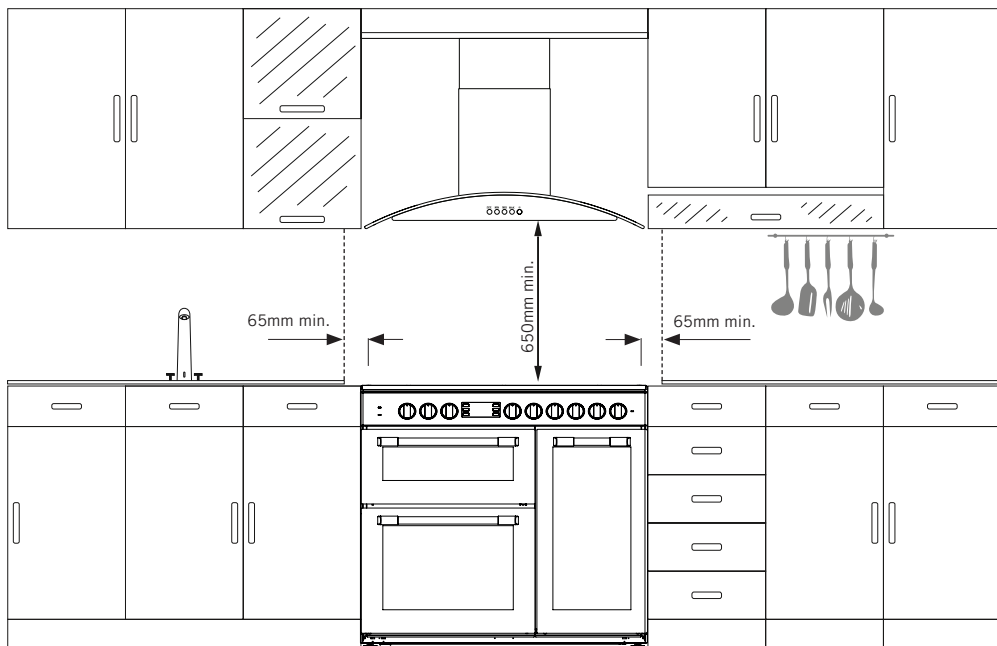


220-240V~50/60Hz



H05 VV-F 3G 4mm²

INSTALLATION OF YOUR OVEN



TECHNICAL FEATURES OF YOUR OVEN

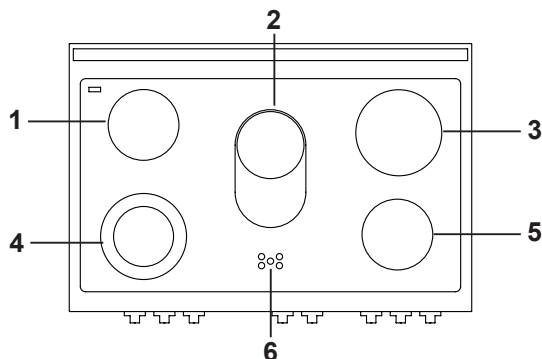
Outer width			900mm		
Outer depth			600mm		
Outer height			900mm		
Lamp power			15-25W		
			Grill Oven	Main Oven	RHS
Bottom heating element			---	1200W	---
Top heating element			---	1000W	---
Turbo heating element			---	1800W	1800W
Grill heating element			1400W	---	---
Supply voltage			220-240V AC 50/60Hz		
Total electrical consumption	Type code	MFR0/9052103E	13210W		

DESCRIPTION OF OVEN

	Top + Bottom heating element		Turbo heating + Fan
	Bottom heating element + Fan		Bottom + Top heating elements + Fan
	Grill burner / Grill heating element		Top heating element
	Oven burner / Bottom heating element		

THERMOSTAT KNOB; In order to operate the oven, thermostat must be adjusted to desired temperature. Your thermostat has a feature of adjustment to 40 - 240 degree.

USING THE HOBS



1. Heating Place 140 mm
2. Heating Place 140 x 250 mm
3. Heating Place 180 mm
4. Heating Place 120/180 mm
5. Heating Place 140 mm
6. Indicator

1. You operate the hob with the ring switches on the control panel of oven. This switch regulates the energy in order to reach desired temperature set by you.

2. In order to have a good cooking result from the hob, the pans bottom should be as thick and flat as possible.

3. Bottom of pans and cooking zones should be the same size. If possible, always place lids on the pans. Always place cookware on the cooking zone before it is switched on. Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.

4. Turn the knob to clockwise for starting to operate. Temperature set up by the knob position on the line gradually increasing up to max.

5. For dual cooking zone the first ring operating like single zone; second ring starts to operate after extra turning by some more force to clockwise on the "max" region end of the ring sign. When you turn to counter clockwise, the first ring will operate as maximum range and the second ring's power will reduce up to you desire temperature.

At the "0" position, all the rings become off.

Using multi-segmented cooking zones

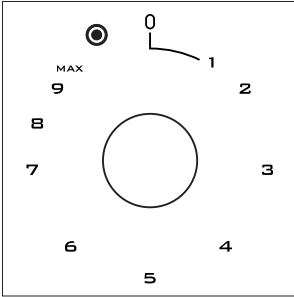


Figure 1

Multi segmented cooking zones allows to cook with different size of saucepans on the same cooking zone. When these cooking zones are activated, first the inward cooking zone turns on.

1. To change the active cooking zone diameter, turn the control knob clockwise.

2. A "click" will be heard as soon as the hotplate radius changes.

Turning off multi-segmented cooking zones

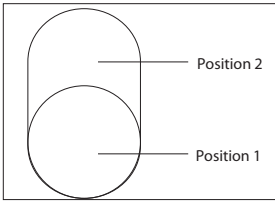


Figure 2

Turn the knob counter clockwise to off position to turn off the oven. All segments cooking zone are turned off.

Warning: Position 2 of the multi-segment cooking zones do not operate independently.

Using And Description Of Hob Section For Vitroceramic

	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5	LEVEL 6	LEVEL 7	LEVEL 8	LEVEL 9	MAX.
Ø140mm	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	---
Ø180mm	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	---
Ø140/250mm	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1800 W
Ø120/180mm	700 W	700 W	700 W	700 W	700 W	700 W	700 W	700 W	700 W	1700 W

Please use long-handled pot which is well placed on the hotplate and suitable for the hotplate surface.



True



False



False



False

USING OVEN SECTION

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it for 45 minutes while it is empty. In order to make cooking in your oven; oven switch must have been rotated and ignition must have been made. Otherwise, your oven will not run.
2. Kinds of meals you will cook, cooking times and Thermostat positions (Optional) were given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.
3. Cooking times: The results may change according to the local voltage and material having different quality, amount, and temperatures.
4. During the time when cooking is being performed in the oven, the lid of the oven shouldn't be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.

Rack Positions (for models with wire shelf)

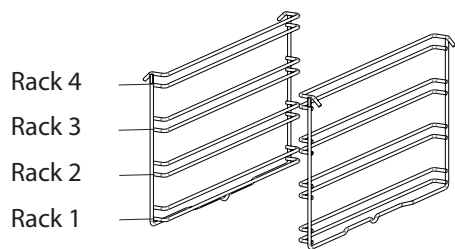


Figure 3

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven.

Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

Catalytic Walls *

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker. Catalytic walls also absorb oil residue and clean your oven while it's operating.

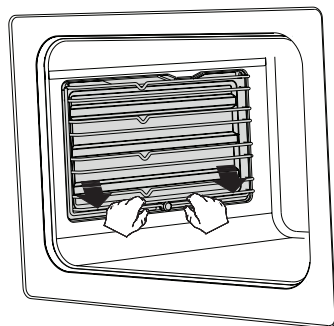


Figure 4

Removing the catalytic walls

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically.

COOKING TIME TABLE

WARNING: Oven must be preheated for 7-10 minutes before placing the food in it.

Foods	Oven Cavity	Rack Position	Cooking Function	Temperature (°C)	Cooking Duration (min.)
* Cookie	Right Cavity	2-4-6-8	Turbo Fan	170-180	30-35
** Pizza	Right Cavity	2-4-6-8	Turbo Fan	200-240	20-25
Tray Cake	Left Bottom	2	Static	170-180	35-40
Pastry	Left Bottom	2	Static	170-180	30-35
*** Steak	Left Bottom	2	Grill	Max.	30-35
Quiche Lorraine	Left Bottom	2	Turbo Fan	170-180	30-35
Tray Patty	Left Bottom	2	Static	180-200	30-35
Apple Pie	Left Bottom	2	Static	180-190	60-65
Small Cake	Left Bottom	2	Static	170-180	25-30

* It is possible to cook up to at max. 4 shelves at the same time by laying oily paper on the grill, at half of cooking time, change cookies between 2-4 and 6-8 shelves.

** It is possible to cook up to at max. 4 shelves at the same time, at half of cooking time, change pizzas between 2-4 and 6-8 shelves.

*** Food must be turned after half of the cooking time.

CLEANING AND MAINTENANCE OF THE OVEN'S DOOR

Drop-Down Door Glass

Remove the profile by pressing the plastic latches on both left and right sides as shown in Figure 5 and pulling the profile towards yourself as shown in Figure 6. Then remove the inner-glass as shown in Figure 7. If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

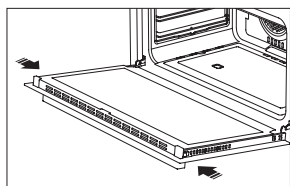


Figure 5

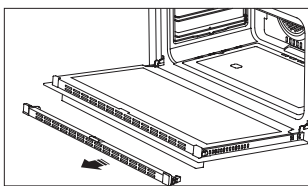


Figure 6

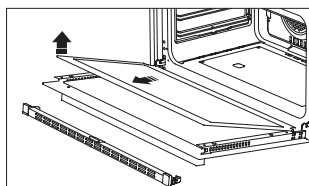


Figure 7

Side Opening Door Glass

Open the door glass. Remove the glass by pulling upward. The outer glass is fixed to the oven door profile. After removing the glass, cleaning can be done easily. After determining procedures for cleaning and maintenance, please put the glass by pushing down. Make sure the glass is well installed.

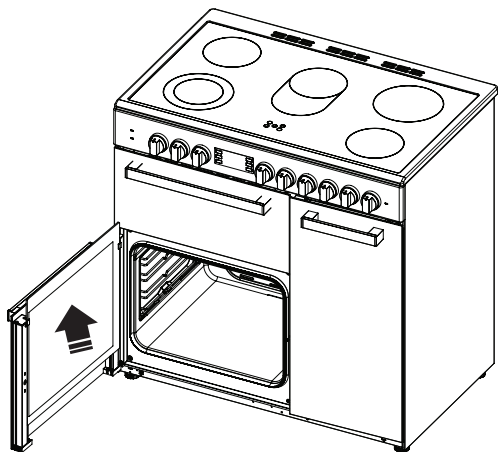


Figure 8

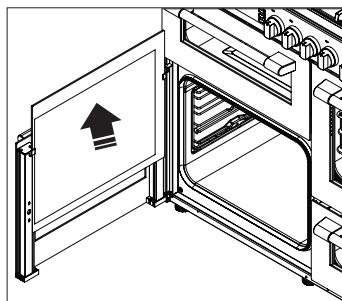


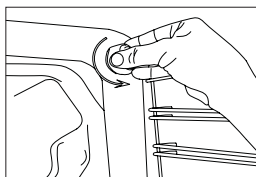
Figure 8.1

CHANGING THE OVEN LAMP

In order to avoid the possibility of an electric shock, ensure that the circuit of the appliance is open before changing the lamp. (The open-circuit is an electrical circuit that does not conduct current)

1. First of all, cut the electrical connection of the appliance and ensure that the appliance is cooled down.
2. Remove the glass protection by turning as shown in the figure. If you have difficulty in turning it, the use of plastic gloves will help you.
3. Afterwards, remove the lamp by turning and install the new lamp with the same specifications.
4. Place the glass protection and complete the replacing process by plugging in the electric cable of the appliance. Now, you can use your oven.

Type G9 Lamp Assembly:



220-240 V, AC
15-25 W

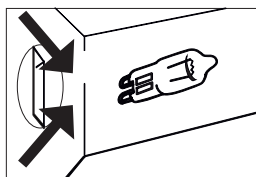
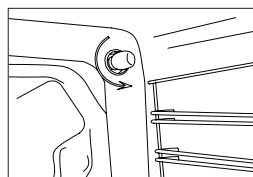


Figure 9

Type E14 Lamp Assembly:



220-240 V, AC
15 W



Figure 10

MAINTENANCE and CLEANING

1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Clean the glass surfaces with special glass cleaning agents.
6. Do not clean your oven with steam cleaners.
7. Before opening the upper lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.
8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
9. Do not wash any part of your oven in dishwasher.
10. In order to clean the front glass lid of the oven; remove the fixing screws fixing the handle by means of a screwdriver and remove the oven door. Than clean and rinse it thoroughly. After drying, place the oven glass properly and re-install the handle.

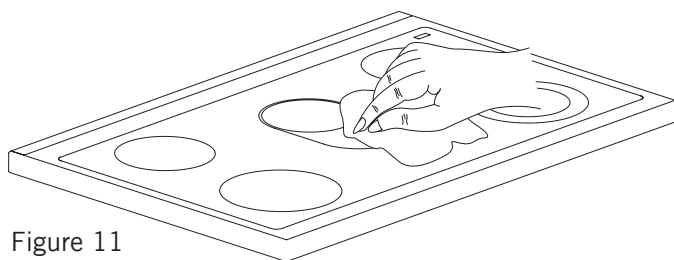


Figure 11

INSTALLATION OF THE OVEN DOOR

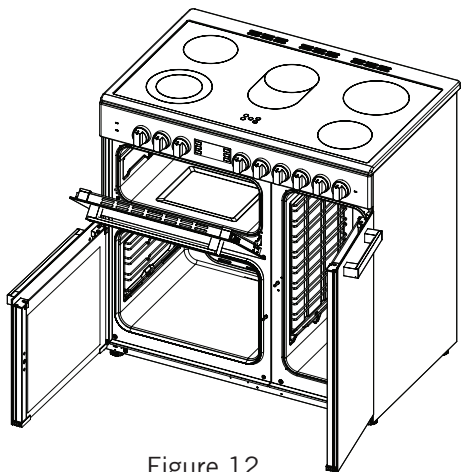


Figure 12

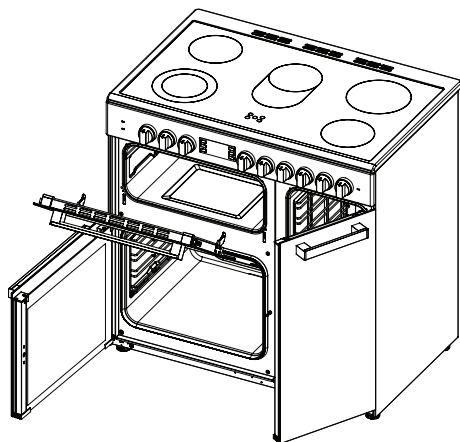


Figure 13

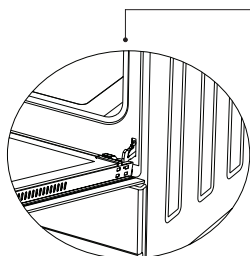


Figure 12.1

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in **Figure 12.1**.

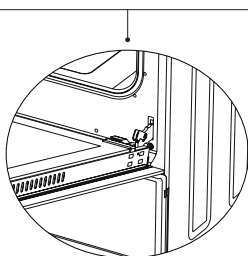


Figure 12.2

Bring the hinge lock to the widest angle as shown in **Figure 12.2**. Bring both hinges connecting the oven door to the oven to the same position.

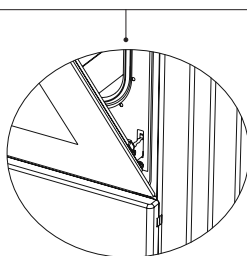


Figure 13.1

Afterwards, close the oven door as to lean on the hinge lock as shown in **Figure 13.1**.

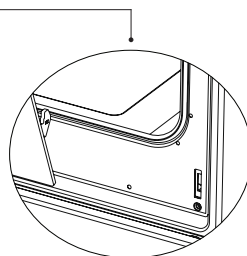


Figure 13.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **Figure 13.2**.

In order to re-place the oven door, perform the abovementioned steps in reverse.

ACCESSORIES



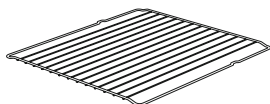
Splash Back*

The resulting temperature of the oven chimney avoid contact with the wall.



Tray

Used for pastries (cookies, biscuits etc.) and frozen foods.



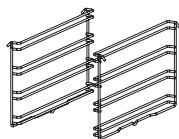
Wire Grill

Used for frying and/or placing the foods to be baked, fried and frozen foods on the desired rack.



In Tray Wire Grill*

Foods that can stick while cooking such as beef are placed on in tray grill. Thus, the contact and sticking of the food is prevented.



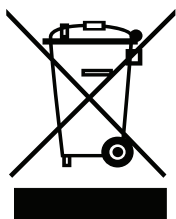
Lower and Upper Wire Racks

While cooking, you can place the deep tray and tray on the lower and upper wire racks.

IF YOUR OVEN DOES NOT OPERATE

1. If you can not to solve the problem, to apply manufacturer-supplier services agent or similar qualified persons.
2. Please check the plug of power supply cord has a well connection with wall socket or not.
3. Please check the electric network.
4. Please check the fuse.
5. Please check power supply cord for any damage problems.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the frame work for the return and recycling of used appliances as applicable throughout to the EU.

PACKAGE INFORMATION

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.