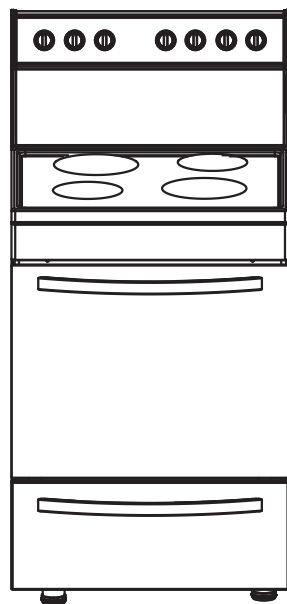


Installation and Operating Instructions

Model:
FX60CER



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

727626082017



Parmco Appliances
extended 3 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 3 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.

Subject to updates without prior notice, please visit www.parmco.co.nz for the latest version.

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



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.

E & O.E. 727626032017



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

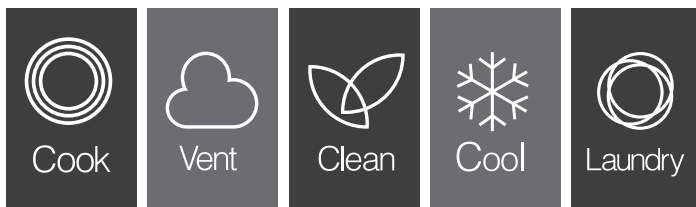


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SAFETY INSTRUCTIONS

- The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.
- Always keep children away from the cooker.
While in operation direct contact with the cooker may cause burns!
- Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating.
- Do not allow the hob to get soiled and prevent liquids from boiling over onto the surface of the hob. Any spillages should be cleaned up as they happen.
- Do not place pans with a wet bottom on the warmed up heating zones as this can cause irreversible changes to the hob (irremovable stains).
- Do not switch on the hob until a pan has been placed on it.
- Do not put pans weighing over 15kg on the opened door of the oven and pans over 25kg on the hob.
- Do not use harsh cleaning agents or sharp metal objects to clean the doors as they can scratch the surface, which could then result in the glass cracking.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the cooker.
- The cooker should not be cleaned using steam equipment.
- It is normal phenomenon for the hotplate may occur discolor as the hotplate working.
- **WARNING:** In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open door, the stabilizing means must be installed.
- The oven must be switch off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.
- Ensure that the appliance is switch off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** Accessible parts will become hot when the grill is in use. Children should be kept away.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 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 use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

- Use proper pans for cooking. Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!
- Match the size of the saucepan to the surface of the heating plates. A saucepan should never be smaller than a heating plate.
- Ensure heating plates and pan bases are clean. Soils can prevent heat transfer and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment.
- Do not uncover the pan too often (a watched pot never boils!). Do not open the cover door unnecessarily often.
- Switch off the oven in good time and make use of residual heat. For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.
- Only use the oven when cooking larger dishes. Meat of up to 1 kg can be prepared more economically in a pan on the cooker burner.
- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes it is recommended to switch off the oven 10 minutes before the end time.

Caution!

When using the timer set appropriately shorter cooking times according to the dish being prepared.

- Only grill with the ultrafan after closing the oven door.
- Make sure the oven door is properly closed. Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- Do not install the cooker in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution!

During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE



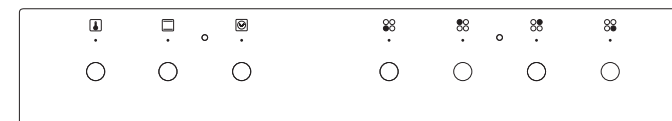
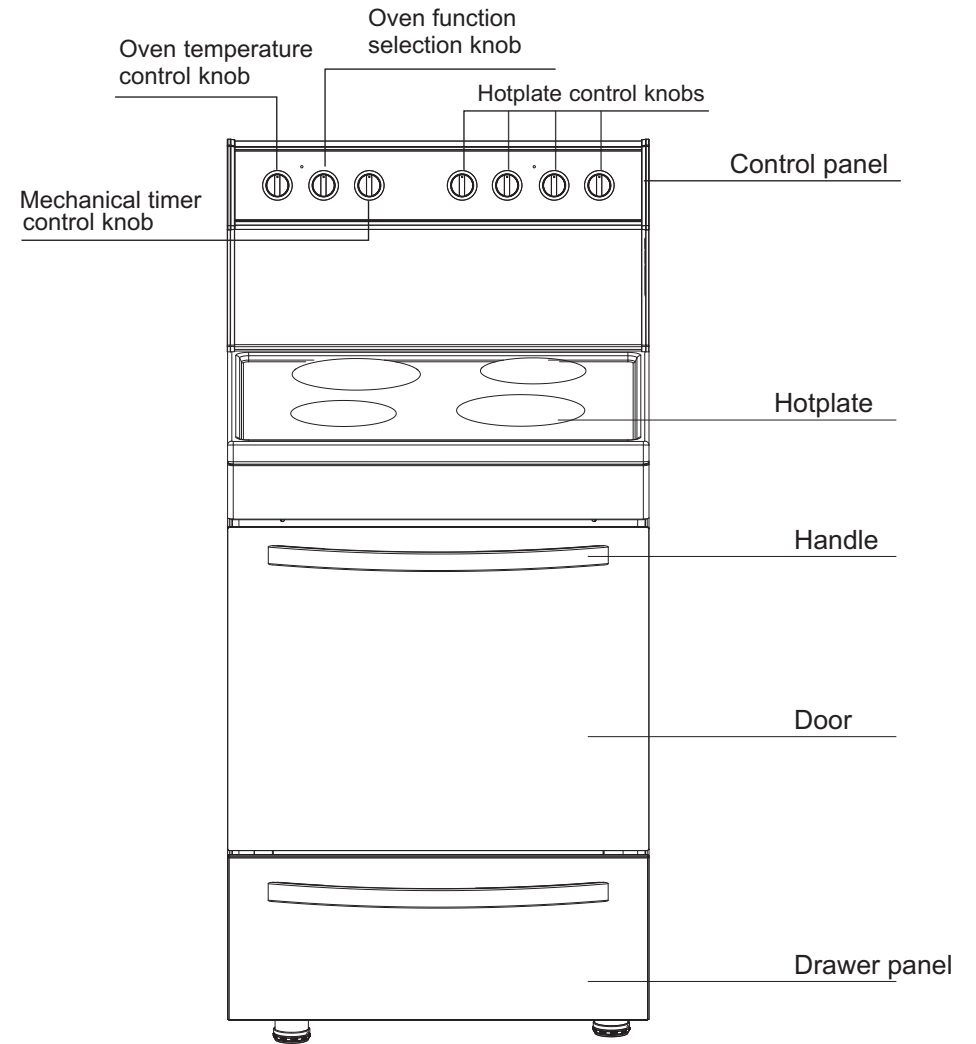
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centers for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE

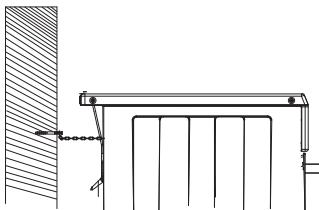


INSTALLATION

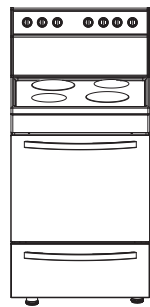
▶ Installing the cooker

- The kitchen should be dry and airy and have effective ventilation according to the existing technical provisions.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed so as to ensure free access to all control elements.
- Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.

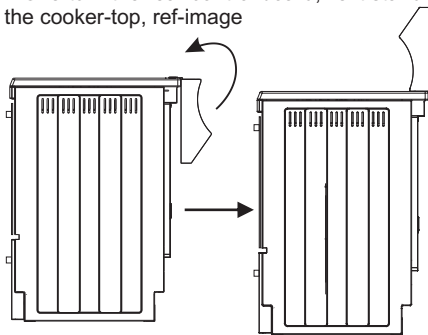
Fix the cooker to the back wall with 2 chains



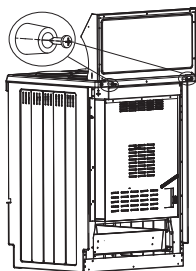
- The cooker should stand on a hard, even floor (do not put it on a base.)
- Before you start using the cooker it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet are accessible after removal of the drawer. The adjustment range is +20 mm.



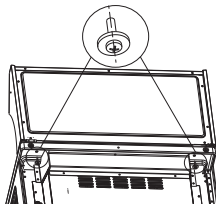
1. Overturn the rear control board, lie it stand on the cooker-top, ref-image



2. Use the 2 screws to fix 2 x wall rubber mat at the back side of cooker, as the drawing:



3. Use the 2 screws with washers to fix the rear control top from the bottom side, as the drawing:



INSTALLATION

▶ Electrical connection

Caution!

All electrical work should be carried out by a suitably qualified and authorized electrician. No alterations or willful changes in the electricity supply should be carried out.

Fitting guidelines

The cooker is manufactured to work with three-phase alternating current (400V 3N~50Hz). The voltage rating of the cooker heating elements is 230V. Adapting the cooker to operate with one-phase current is possible by appropriate bridging in the connection box according to the connection diagram below. The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the cooker.

CONNECTION DIAGRAM Caution! Voltage of heating elements 230V Caution! In the event of any connection the safety Wire must be connected to the \oplus E terminal.				Recommended type of connection lead
1	For 220-240V earthed one-phase connection, bridges connect 1-2-3 terminals and 4-5 terminals, safety wire to \oplus .			H05VV-F3G4
2	For 380-415/220-240V earthed three-phase connection, bridges connect 4-5 terminals, phases in succession 1,2 and 3, earth to 4-5, the safety wire to \oplus .			H05VV-F5G1,5
L1=R, L2=s, L3=T, N=earth terminal, E=safety wire terminal				

The connection cable must be secured in a strain-relief clamp.

Caution!

Remember to connect the safety circuit to the connection box terminal marked with \oplus . The electricity supply for the cooker must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.

Before connecting the cooker to the power supply it is important to read the information on the data plate and the connection diagram.

OPERATION

Before first use

- Remove packaging and empty the drawer. Clean the interior of the oven with warm soapy water and wipe clean with moistened cloth or sponge. Wipe clean the cooktop.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250, for approx. 30 min.), remove any stains and wash carefully. The hotplates should be heated for around 4 minutes without a pan or pot on them.
- When heating the oven for the first time it is normal for the stove to give off smoke and manufacturing odours. These will disappear after about 30 Minutes.

Controlling the heating zones of the ceramic hob

Choice of cookware

Choose a pan with a diameter that is at least as large as the heating zone. Do not use pans with a concave and convex base. Always remember to put a proper cover on the pan. We recommend the use of pans with thick, even bases.

If the heating zones and pans are sized it is impossible to make full use of the heat.



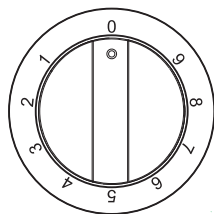
Heat level selection

The heating zones have different levels of heat. The level of heat can be adjusted gradually by turning the appropriate knob to the right or left. The knob are unfold on the control panel, to select it you should:

-push the knob gently and then turn it;

-set it to the right position.

The marks at the knob show the different levels reached by the heating zones.



Step	Suitable for
0	hot plate off, use of remaining heat
1-2	maintaining temperature, slow cooking, small quantities of food (min power)
3	slow cooking
4-5	slow cooking of large quantities, slow frying of large big chunks
6	frying, preparing soup basis
7-8	fry
9	boiling, browning, frying (maximum power)

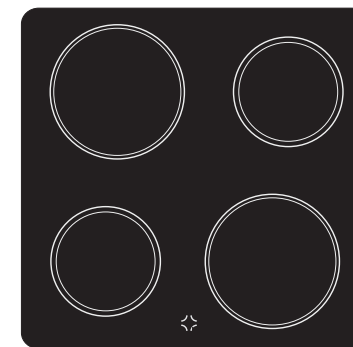
OPERATION

Zone heating indicator

If the temperature of a heating zone exceeds 65 degree this is signalled by an indicator which lights up for that zone.

When the heating indicator lights up it warns the person using the cooker against touching a hot heating zone.

For about 5 to 10 minutes after a heating zone is switched off it will still have residual heat that can be used, for example to warm up or keep dishes warm without switching on another heating zone.



Zone heating indicator

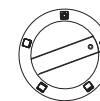
Mechanical timer

When using the oven, you must set food cooking time.

1. Turn mechanical timer to the time position you want.



2. Turn function knob to the function position you want.



3. Turn temperature knob to the temperature position you want.



4. After above operation, oven knob runs normally.
5. When oven works till pre-set time, timer will have sound which means the cooking is finished.

If you don't want the oven work controlled by the mechanical timer, you can turn the mechanical timer to

the position

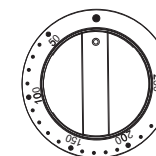


Caution!

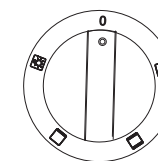
When selecting any oven function, the oven will only be switched on after the temperature has been set by the temperature selection knob.

Oven operation and functions

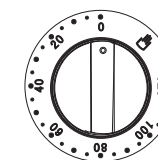
Oven is controlled by the function knob and mechanical timer and the temperature selection knob.



Temperature selection knob



The function knob



The mechanical timer knob

OPERATION

Caution!

When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

Possible settings of the oven function knob



Separate oven lighting

By setting the knob to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.

Caution!

At this oven function knob position. The oven is not being warmed up.



Bottom and top heaters on

Setting the knob to this position allows the oven to be heated conventionally.



Bottom heater

At this oven function knob position, the oven activates the bottom heater.



Combined grill (Grill and the top heater)

When the “combined grill” is active it enables grilling with the grill and with the top heater switched on at the same time.

This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

In order to switch on the grill you need to:

- Set the oven knob to the position marked grill.
- Heat the oven for approx. 5 minutes (with the oven door shut).
- Insert a tray with a dish onto the appropriate cooking level; and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
- Close the oven door.

For grilling with the function grill and combined grill the temperature must be set to 250°C, but for the function fan and grill it must be set to a maximum of 200°C.

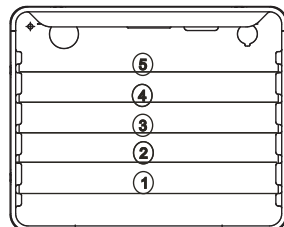
Warning!

When using function grill it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot. It is best to keep children away from the oven.

Oven guide levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 guiding levels. Appropriate levels are indicated in the tables that follow. Always count levels from the bottom upwards!



CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance **Replacement of the oven light bulb** of your oven you can have a significant influence on the continuing fault free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the “0” position. Do not start cleaning until the oven has completely cooled.

Oven

- The oven should be cleaned after every time use.
- Cool the oven completely before cleaning.
- Never clean the appliance with pressurized hot steam cleaner!
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- **Steam cleaning**
 - pour 250ml of water (1 glass) into a bowl placed in the oven on the first level from the bottom.
 - Close the oven door,
 - Set the temperature knob to 50°C, and the function knob to the bottom heater position,
 - heat the oven chamber for approximately 30 minutes,
 - Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.
- After cleaning the oven chamber wipe it dry.

Caution!

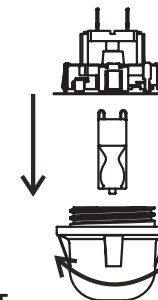
Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

Replacement of the oven light bulb

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply. If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any **maintenance**.

Changing the bulb

- Unscrew the protective cover. We recommend that you wash and dry the glass cover at this point.
- Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300 °C) having the following specifications: 220-240V, 50Hz, 25W, G9 fitting.
- Refit the protective cover.



IMPORTANT

Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lampholder. Remove only by hand.

IMPORTANT

Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

Please note:

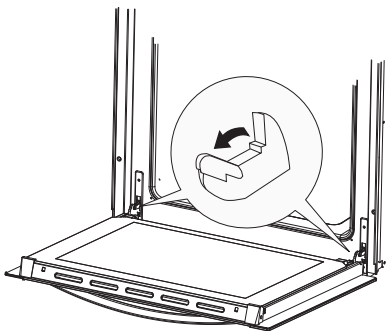
The bulb replacement is not covered by your guarantee

CLEANING AND MAINTENANCE

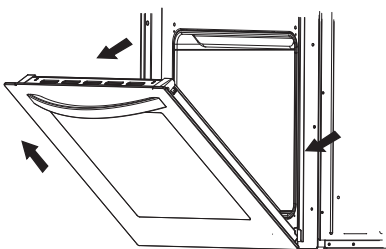
▷ Door removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.

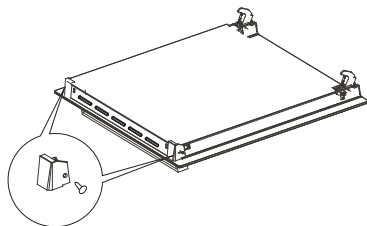


Tilting the hinge safety catches



▷ Removal of the internal glass panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Removal of the internal glass panel

▷ Regular inspections

Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
- Fix any operational faults.
- Carry out periodical maintenance of the cooking units of the cooker.

Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- switch off all working units of the oven
- disconnect the mains plug
- call the service centre
- some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

PROBLEM	REASON	ACTION
1. The appliance does not work.	Break in power supply.	Check the household fuse box; if there is a blown fuse replace it with a new one
2. The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see 'Cleaning and Maintenance')

BAKING IN THE OVEN

▷ Baking pastry

Most appropriate position for baking is the application of both upper and lower heater, or the hot air.

Warning!

- The baking parameters given in Tables are approximate and can be corrected based on your own experience and cooking preferences;
- In case you may not find any particular type of cake in the tables, use the information available for the next most similar ty

Baking with upper and lower heaters

- Use only a single guide level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the grid rack. Remove the grid only of baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained.

Baking tips

Is pastry baked?

Pierce the cake with a wooden peg at the thickest part, if the dough does not stick to it, the cake is baked. You may switch off the oven and use the remaining heat.

Pastry has fallen

Check the recipe. Use less fluid next time. Follow the mixing times, especially when using powered kitchen mixers.

Pastry is too light below

Use dark baking pan next time, or place the pan one level lower, or switch on the lower heater a while before the completion.

Cheese cake is undercooked


Next time reduce the baking temperature and extend the baking time.

Warnings regarding the baking tables

- The tables indicate the temperature range. Always select lower temperature first. You may always increase the temperature in case pastry needs more baking.
- Baking times are indicative only. They may vary in dependence of individual characteristics.
- The asterisk indicates that the oven requires preheating.

BAKING IN THE OVEN

Pastry Baking Table

Type of pastry	Guide level (from down upwards)	Temp (°C) 	Baking time (in min.)
Sweet pastry			
Raisin cake	2	160-170	55-70
Ring cake	2	160-170	60-70
Tree cake (tart form)	2	160-170	45-60
Cheese cake (tart form)	2	180-190	60-80
Fruit cake	2	190-200	50-70
Fruit cake with icing	2	180-190	60-70
Sponge cake	2	180-190	30-40
Flake cake	3	190-200	25-35
Fruit cake mix dough	3	180-190	50-70
Cherry cake	3	190-210	30-50
Jelly roll	3	190-200	15-25
Fruit fan	3	160-170	25-35
Plait bun	2	190-210	35-50
Christmas cake	2	180-190	45-70
Apple pie	2	190-210	40-60
Puff paste	2	180-190	40-60
Salted pastry			
Bacon roll	2	190-200	45-60
Pizza	2	220-240	30-45
Bread	2	200-220	50-60
Rolls	2	210-230	30-40
Cookies			
Caraway roll	3	180-190	15-25
Biscuits	3	180-190	20-30
Danish pastry	3	190-210	20-35
Flaky pastry	3	200-210	20-30
Cream puff	3	190-210	25-45
Deep frozen pastry			
Apple pie, cheese pie	2	190-210	50-70
Cheese cake	2	190-200	65-85
Pizza	2	210-230	20-30
Chips for oven	2	210-230	20-35
Potato fries for	2	210-230	20-35

BAKING IN THE OVEN

▷ Roasting

Best results are obtained with the engagement of both upper and lower Best heating mode for each type of roasting pan is indicated by bold print in the Roasting Tables.

Tips regarding roasting pans

- Use light enamel pans, temperature resistant glass pans, clay dishes or wrought iron dishes.
- Stainless steel dishes are not recommendable because they excessively reflect heat.
- Cover your roast or wrap it in foil. It will preserve its juice and the oven will remain cleaner.
- If you leave the pan uncovered the roast will be cooked sooner. Roast large chunks of meat directly on the grid, with intercepting pan underneath.


Attention when roasting!

Roasting tables indicate suggested temperatures, guide level and roasting times. Roasting time largely depends upon the type of meat, its size and quality. So you may expect some variations

- Roasting of large chunks of meat may produce excessive steaming and dew formation at the oven door. This is quite normal, and does not affect the operation of the oven. However, after the completion of roasting wipe the oven door and the glass thoroughly.
- Roasting of red meat, poultry and fish is rational if the roast exceeds one kilogram in size.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be surveyed at all times. And liquid added if necessary.
- At approximately the middle of the indicated time turn the roast round, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce dew and corrosion of the oven.

BAKING IN THE OVEN

Roasting table

Type of meat	Weight (in grams)	Guide level (from bottom up)	Temp (°C) 	Roasting time (in min.)
Beef				
Beef loin	1000	2	210-230	100-120
Beef loin	1500	2	210-230	120-150
Roast beef, rare	1000	2	230-240	30-40
Roast beef, well done	1000	2	230-240	40-50
Pork				
Pork roast with skin	1500	2	190-200	140-160
Flank	1500	2	200-210	120-150
Flank	2000	2	190-210	150-180
Pork loin	1500	2	210-230	120-140
Meat roll	1500	2	210-230	120-140
Pork cutlet	1500	2	190-210	100-120
Minced meat roast	1500	2	220-230	60-70
Veal				
Veal roll	1500	2	190-210	90-120
Veal knuckle	1700	2	190-210	120-130
Lamp				
Lamp prime ribs	1500	2	200-210	100-120
Mutton blade bone	1500	2	200-210	120-130
Venison				
Hare ribs	1500	2	200-220	100-120
Hare blade bone	1500	2	200-220	100-120
Boar ham	1500	2	200-220	100-120
Poultry				
Chicken entire	1200	2	210-220	60-70
Hen	1500	2	210-220	70-90
Duck	1700	2	190-210	120-150
Goose	4000	2	170-180	180-200
Turkey	5000	2	160-170	180-240
Fish				
Fish, entire	1000	2	210-220	50-60
Fish soufflé	1500	2	190-210	50-70

BAKING IN THE OVEN

▶ Grilling

- Take extra precautions when grilling. Intensive heat from infrared heater makes the oven and the accessories extremely hot. Use protective gloves and barbecue accessories!
- Perforated roast may produce spurting of hot grease (sausages). Use long grill tongs to prevent skin burns and protect your eyes.
- Supervise the grill at all time. Excessive heat may quickly burn your roast and provoke fire!
- Do not let the children in the vicinity of the grill.

Grill heater is especially suitable for the preparation of low-fat sausages, meat and fish fillets and steaks, and for browning and crisping the roast skin.

Tips for grilling

- Grilling should be carried out with the oven door closed.
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat
- Grill heater should be pre-heated for 3 minutes.
- Oil the grill grid before placing the food, otherwise food might stick to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat round after half of the roasting time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

BAKING IN THE OVEN

Grill table

Type of meat for grill	Weight (in grams)	Guide level (from bottom up)	Temp (°C)	Grill time (in min.)
Meat and sausages				
2 beefsteaks, rare	400	5	240	14-16
2 beefsteaks, medium	400	5	240	16-20
2 beefsteaks, well done	400	5	240	20-23
2 pork scrag fillets	350	5	240	19-23
2 pork chops	400	5	240	20-23
2 veal steaks	700	5	240	19-22
4 lamb cutlets	700	5	240	15-18
4 grill sausages	400	5	240	9-14
2 slices of meat cheese	400	5	240	9-13
1 chicken, halved	1400	3	240-250	28-33(1.side) 23-28(2.side.)
Fish				
Salmon fillets	400	4	240	19-22
Fish in aluminium foil	500	4	230	10-13
Toast				
4 slices of white bread	200	5	240	1,5-3
2 slices of whole meal	200	5	240	2-3
Toast sandwich	600	5	240	4-7
Meat/poultry				
Chicken	1000	3	180-200	60-70
Pork roast	1500	3	160-180	90-120
Pork scrag	1500	3	160-180	100-180
Pork knuckle	1000	3	160-180	120-160
Roast beef/ beef fillet	1500	3	190-200	40-80

TECHNICAL INFORMATION

Dimensions (height/width/depth) cm	85/60/60
Oven	
Temperature regulator / function mode switch	1/1
Guide levels	5
Top/bottom heater(kW)	0.85/1.15
Grill heater(kW)	1.1
Oven illumination(W)	25
Function modes	
Top/bottom heater(kW)	2.0
bottom heater(kW)	1.15
Separate oven lighting (W)	25
Top/grill (kW)	1.95
Max. temperature	250°C
Electric connection	220-240V/380-415V 3N~ ,50Hz
Nominal voltage of heaters	220-240V
Total connected power(kW)	8
Oven total(kW)	2
Hotplate total(kW)	6

