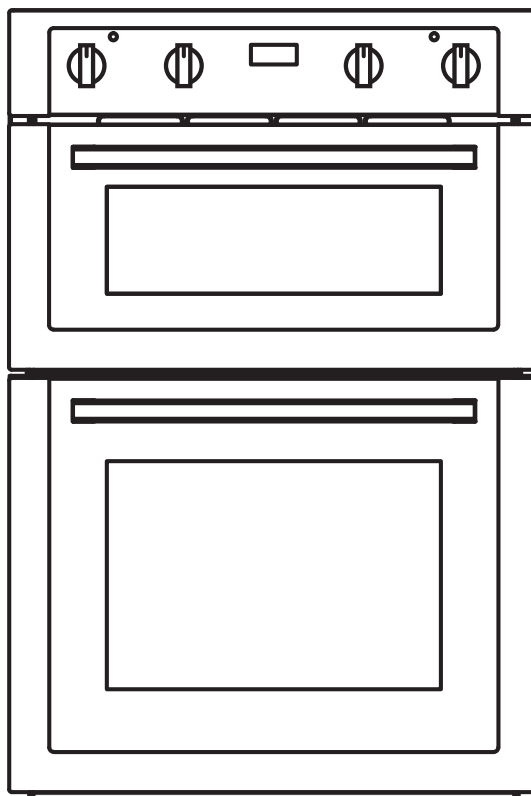




Parmco
Appliances

Installation and Operating Instructions

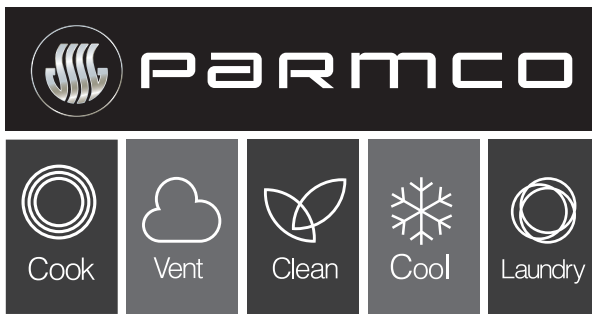
Model:
PPOV-6S-DT-2



For your convenience, we recommend to 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.

727626032017



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

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

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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.

IMPORTANT SAFETY INFORMATION

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.

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

BEFORE USING THIS APPLIANCE

Read the instructions thoroughly

- Remove all plastic protective films on the appliance before operating the appliance.
- Remove the plastic film on the oven glass door (when provided).
- To condition the oven for its first use, it is necessary to allow oils and residues used to protect the appliances during manufacturing to burn off. Heat the empty oven at maximum temperature for 45 minutes on fanbake. This allows unpleasant smells and smoke from protective oils used during manufacture and from new thermal insulation to burn off.
- Allow the unit to cool off and wash the oven out with soapy water and then rinse.
- The oven only operates when the time has been set.

FOR YOUR SAFETY

- This appliance is designed for non-commercial, household use only and must not be altered in any way.
- This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with New Zealand Electrical Standards requirements.
- Before maintenance or cleaning, always ensure that the appliance is disconnected from the mains.
- Always use oven gloves to remove and replace cookware in the oven.
- 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.
- This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance. Young children should be supervised to ensure they do not play with the appliance.
- Do not allow children to sit on or play with the oven door.
- Do not use the drop down door as a stool to reach overhead cabinets.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible for their safety.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.
- DO NOT use a steam cleaner to clean this appliance.

- NEVER line the oven with aluminium sheets as doing so may damage the enamel and elements.
- WARNING: Accessible parts may become hot during use. To avoid burns young children should be kept away.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- After using the appliance, please ensure that all controls are in the “OFF” position.
- Avoid touching the oven with wet body parts.
- Avoid improper or dangerous use of this appliance.
- Do not obstruct the ventilation or heat dissipation slots.
- Do not allow power cables of other appliances to come into contact with hot parts of this appliance.
- This appliance is intended for indoor use only. Avoid exposing the appliance to atmospheric elements such as direct sunlight and rain.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE OR NEAR THIS APPLIANCE.

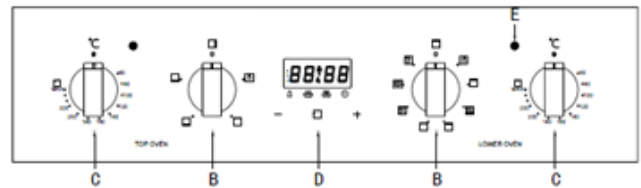
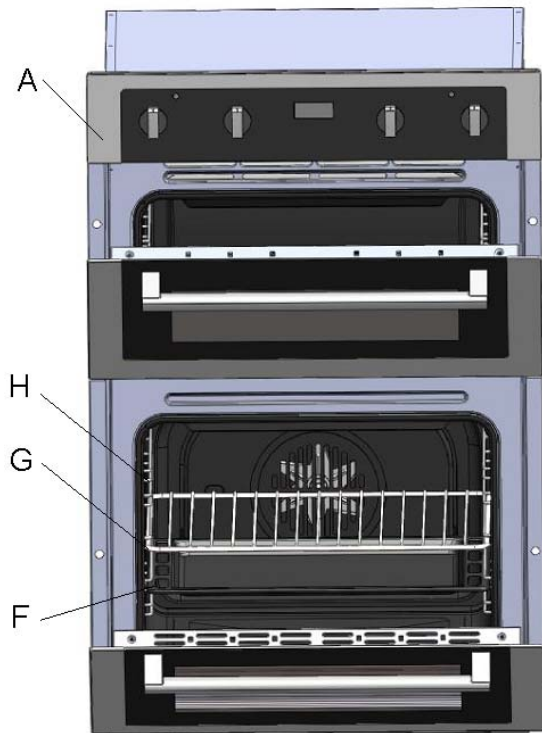


Steam and Condensation

- Often owners of new ovens will see a higher level of steam and condensation than they are used to in their previous appliance. This is normal and contributes to keeping the food moist during cooking. The amount of condensation will depend on the type of food (fresh, defrosted, frozen) being cooked and the cooking style (water in the roasting dish). Climatic conditions also contribute to the generation of condensation.
- When food is heated it produces steam in the same way a boiling kettle does. When steam comes into contact with the oven door glass it will condensate and produce droplets. To reduce condensation, ensure that the oven is well heated before placing food in the oven cavity. **Oven pre-heating is necessary before any cooking!**
- It is normal for steam to escape the oven when opening the door. To reduce the build up of condensation pre-heat the oven for longer periods and occasionally open the door and carefully wipe away the condensation. Adjusting your cooking practices will also ensure a minimum build up of condensation.

PRODUCT DESCRIPTION

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



- A. Control panel
- B. Top oven – function selection knob
- C. Top oven – temperature selection knob
- D. Programmable electronic timer
- E. Oven temperature indicator
- F. Oven tray
- G. Oven rack
- H. Side racks










• Positioning the Oven Trays & Shelves

The baking tray, grill tray and wire shelves can be located in any of the nine height positions. When fitting the wire racks or trays please ensure that they are located between the two wires that are closest together on the side racks. Wire racks have a safety stop so that they cannot be fully withdrawn by accident. To fully withdraw the wire racks simply lift the front edge slightly and withdraw the rack from the oven. The baking tray does not have a stop position and can be fully withdrawn from the oven without interruption.

BE CAREFUL NOT TO ACCIDENTALLY FULLY WITHDRAW THE TRAY.

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


OVEN FUNCTIONS

Symbol	Function description
	Oven light: Turns on the oven light. Please note this function is not a cooking mode.
	Defrost: The air circulation at room temperature enables quicker thawing of the frozen food without using any heat. It's a gentle but quick way to speed up the defrost time.
	Top bake: The top element is working. This function is used for browning food at the end of cooking. The temperature can be set between 60 C° - Max (250 C°).
	Conventional cooking: The top and bottom elements are on at the same time. The oven needs to be pre-heated first to the desired temperature. This function is deal for cooking a single layer of foods such as cakes, breads, etc. To achieve best results, place the food in the centre of the oven. The temperature can be set between 60 C° - Max (250 C°).
	Fan assisted bottom bake: The bottom element and the fan will operate at the same time. This function is most suitable for pastries, cakes and non-dry sweets in baking tins or moulds that require heat from the bottom.
	Grill: The inner upper element switches on and off to maintain temperature. For best results, use the top shelves for small items and the lower shelves for larger items. The temperature can be set between 60 C° - Max (250 C°). Always grill with the door closed and use a drip tray to catch any food drippings.
	Grill with fan: The inner upper element is working together with the fan. The temperature can be set between 60 C° - Max (250 C°). Always grill with the door closed and use a drip tray to catch any food drippings.
	Fan forced cooking: An element around the convection fan provides an additional source of heat for convection style of cooking. In the fan forced mode, the fan automatically comes on to circulate heat evenly throughout the oven. The temperature can be set between 60 C° - Max (250 C°).
	Bottom bake: Function available only in the top oven. The bottom element is working. The temperature can be set between 60 C° - Max (250 C°).

Note: When cooking is completed, the fan stays on until the oven cools down sufficiently.

OPERATING INSTRUCTIONS

Setting the Clock:





Once the oven has been connected to the electrical power, the display will show "12:00" with a square bar highlighted above the  symbol.

- Press the + or – button to increase or decrease the number until it reaches the correct time. After 5 seconds the clock is set and will start automatically.

ote: The clock is 24 hours, and must be set for the oven to function!





Automatic Cooking Time Setting:

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






1. Press the function button repeatedly until the highlighted bar above the  symbol flashes. Set the cooking time with the + and – buttons.
2. Press the function button repeatedly until the highlighted bar above the  symbol flashes. Set cooking finish time with + and – buttons.
3. Select the cooking function and temperature with the control knobs. The symbols above  and  will flash indicating the cooking procedure has been set.

After the above setting, "AUTO" will illuminate, which means the automatic cooking feature of the oven is set.

For Example: If cooking time takes 45 minutes and you want it to finish at 14:00:



1. Press  button, set the cooking time to 45 minutes with the + and – buttons.
 2. Press  button, set finish time to 14:00 with + and – buttons.
1. Set cooking temperature and cooking mode by turning the thermostat knob and mode selector knob.
 - After the above setting, the current time is displayed and "AUTO" will flash, indicating that the automatic cooking feature is set. When the clock displays 13:15, the oven will start cooking automatically.
 - While cooking, "AUTO" and  will flash. When the clock displays 14:00, the oven automatically stops cooking. The alarm will ring and "AUTO" will flash. Press  button and the ringing will stop.

Start Cooking Now and set the Finish Time

1. Press  button, set cooking finish time with + and – buttons. (Up to 23 hours and 59 minutes).
2. Set cooking temperature and cooking mode by turning the thermostat knob and mode selector knob.
 - The oven starts immediately,  and “**AUTO**” will flash. When the finish time is reached, the oven automatically stops cooking. The alarm will ring and “**AUTO**” will flash. Press the alarm bell to stop the ringing.
 - When the  button is pressed during semi-automatic cooking, the set cooking time is displayed. If the  button is pressed and the time set back to 0, the semi-automatic setting will be cancelled. When the  button is pressed again, the oven will revert back to manual mode.


Timer

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

1. To set the timer, press the function button repeatedly until the square bar above the  symbol flashes, and adjust the time by pressing the + or – buttons. The timer countdown will begin to work.
2. When it reaches the set time, the square bar above the  symbol begins to flash and the alarm will ring. To stop the alarm ringing, press any button.

NOTE: when making time and mode selections they must be entered within 5 seconds. In case of power failure, all settings including the time display will be lost. When the power is restored, three ‘0’ and “**AUTO**” will be displayed.

Oven Light

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

Cooling / Ventilation



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

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


Practical Cooking Advice

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

Pre-Heating of Oven

If the oven needs to be preheated, the convection  or baking  function should be selected. These are two of the functions that will reach the desired temperature as quickly as possible using the least amount of energy. Once the oven has been preheated and the cooking mode selected, the food should be placed in the oven.

Multi-Shelf Cooking

If you want to cook food on several shelves, select the Fan Forced function . This is the only function that allows you to cook on multi-shelves at the same time. When cooking delicate foods on more than one shelf, use “Baking Mode”, as this allows you to cook on three shelves.

MAINTENANCE

- Cleaning the oven:

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

The inside of the oven should be cleaned soon after use when the oven is still warm (not hot) with warm soapy water. The soapy water should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers, acidic cleaners etc, as these may damage the enamel. If stains are particularly tough to remove, use cleaners specifically recommended cleaning ovens and following the instructions provided. **Never use a steam cleaner to clean the inside of this oven.**

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

There is a rubber seal surrounding the oven. Check the condition of the seal on a regular basis. If necessary, clean it but avoid using abrasive products. If the seal is damaged please contact Parmco Appliances service department. We recommend you avoid using the oven until it has been repaired.



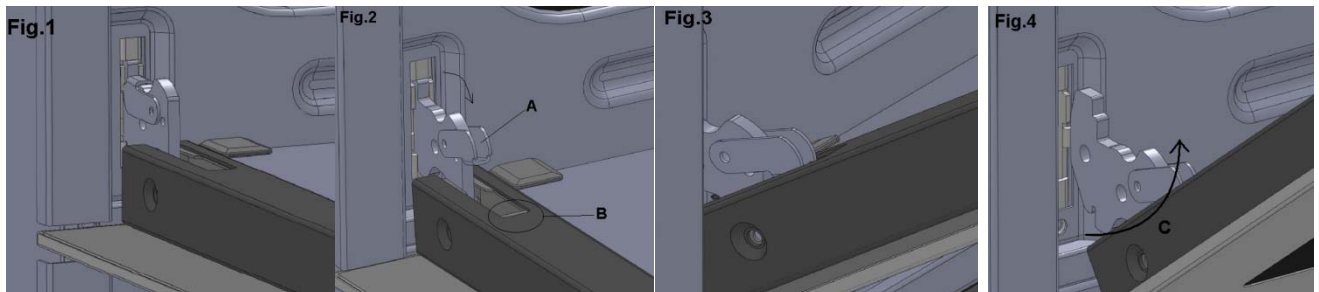
Never place anything (including foil and oven trays) on the bottom of the oven when it is in operation as this may result in damage to the enamel.

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

- **How to remove the oven doors**

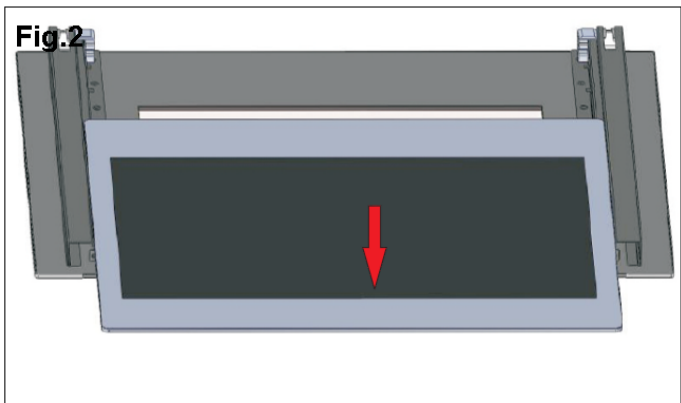
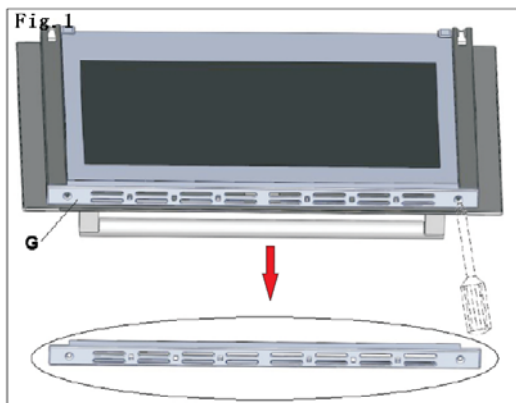
Removing the oven doors whilst cleaning gives better access to the ovens.

- Open the main oven's door fully (1).
- Locate the hinge assembly (A) and push it out completely in the opposite direction. Do this for both left and right sides of the oven's door (2).
- Gently close the door (3) until the hinge assembly (A) is against the door (B) (4).
- Withdraw the hinge hooks from their location following arrow C (fig.4);
- To replace the door reverse the above procedure, making sure that the hinge is correctly located on the small rebate in the hinge arm (4).



- **How to remove the inner door glass**

- Remove the seal G by unscrewing the 2 screws (1).
- Gently pull out the inner glass panel (2).
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.



- **Replacing the Oven Lamps**

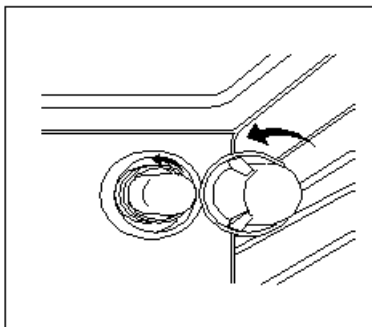


WARNING: Ensure that the appliance is turned off before replacing the oven lamp/s to avoid the possibility of electric shock.

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

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

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



- **Disposal**

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

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



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 possible health hazard. Not having an authorised person install this appliance may result in all associated warranties from Parmco Appliances being null and void.

INSTALLATION INSTRUCTIONS

- Installation of this appliance and its connection to the electrical mains must only be carried out by authorised personnel. Before any service procedure, it is important to ensure that the appliance is DISCONNECTED from the electrical mains.
- DO NOT MODIFY THIS APPLIANCE.
- After removing the appliance from the packaging, make sure that it is undamaged. Otherwise, contact your dealer before installing this appliance.
- Make sure that this appliance is installed in accordance with the ventilation requirements.

NOTES TO THE AUTHORISED INSTALLER

- **Data Label**

The data label is located at the rear of the appliance. A duplicate data label is supplied to adhere to a suitable accessible area next to the appliance. The data label on the appliance must NEVER be removed.

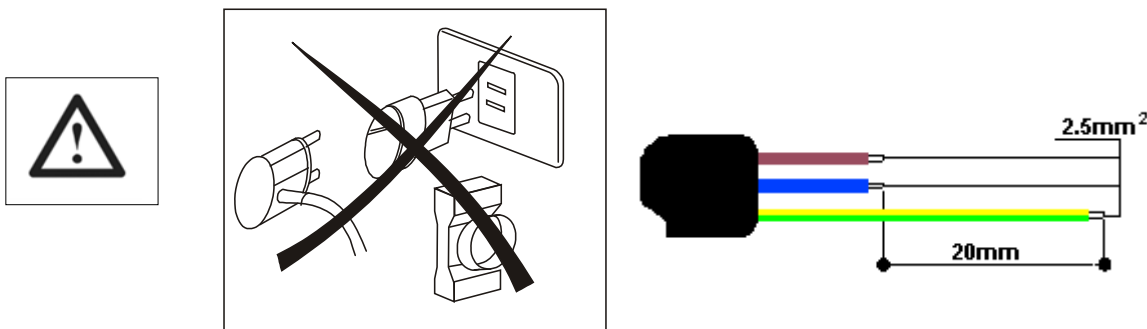
Before any procedure, it is important to check that the appliance is DISCONNECTED from the electrical mains. Parmco declines all responsibility for any damage deriving from installations that are in breach of the regulations in force or from failure to comply with these installation instructions.

ELECTRICAL CONNECTION

The appliance comes fitted with an approved cord which may be connected to a correctly earthed socket outlet. It is necessary that all installation and connections are carried out by qualified personnel and that the connections meet all New Zealand Regulatory Requirements.

Before connecting to the mains make sure that:

- The electrical counter, the safety valve, feed cable and socket are suitable to withstand the maximum load requirements as detailed on the rating label.
- The supply system is regularly grounded as per New Zealand Regulations
- The socket or omnipolar switch can easily be reached after the appliance is installed.
- After connection of the appliance to the mains, ensure the cord does not come into contact with any parts of this appliance subject to heating.
- Never use reductions, shunts, adaptors which can cause overheating or burning.

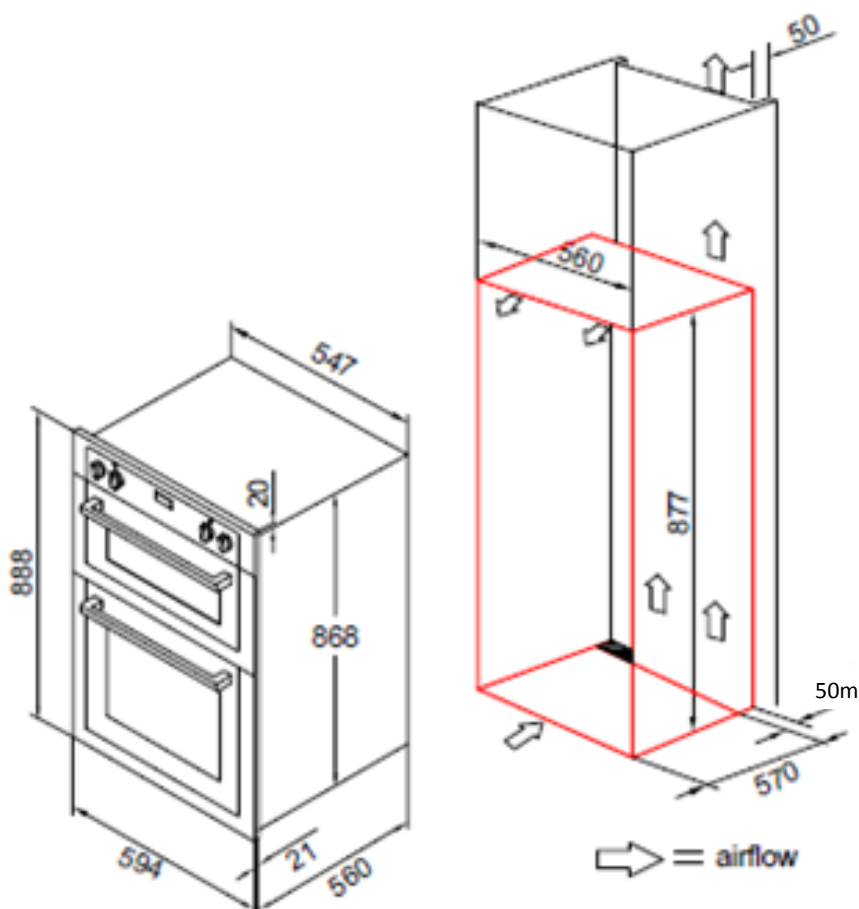


When handling this oven it is essential that you always use the purpose provided handles recessed into the sides of the oven. This will ensure that the oven carcass and door is not stressed by lifting. **DO NOT** use the door handle when lifting this appliance into position. This could result in damage to the hinges.

INSTALLATION INTO CABINETRY



In order for this oven to perform correctly, it requires correct ventilation. Special care must be paid to the ventilations requirements of this oven. The oven must be installed as per the installation instructions below.



NOTE: Dimensions provided above for the cut-out are for a face mount only!

In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. If the double oven rests on a continuous, flat surface, there must be an aperture of at least 50×560 mm.

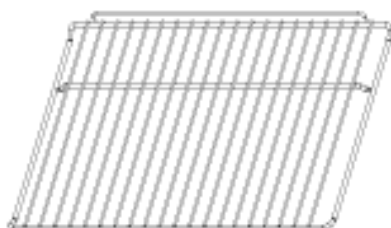
To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.



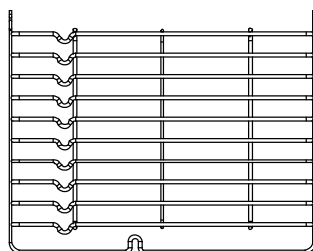
The panels that are immediately adjacent to the oven must be of a material that has heat resistant qualities. In particular, cabinets with veneer finishes must be assembled with glues that can withstand temperatures of up to 100°C. Special attention must be paid to the edge banding finish on the cabinetry. Special care must be taken with vacuum applied veneers commonly referred to as “thermowrap”. If in doubt, always refer to the technical data supplied by the kitchen cabinetry manufacturer.

ACCESSORIES

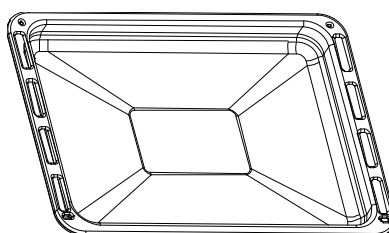
Wire shelves: For grilling dishes, to support cake pans or roasting dishes.



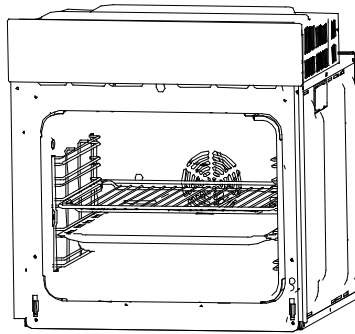
Removable side racks: These shelves support the rails on the right and left hand side of the oven and can be removed for cleaning.



Drip pan/Shallow tray: To be used for roasting, grilling and to collect fat/spillage of meat juices.



Correct placement of the shelves between the side rails is imperative for safety operation. This will ensure that during the tray or shelf removal, hot food items will not slide out!



TROUBLESHOOTING

Sometimes simple things can appear to be a problem with the product. The FAQ's below are offered as a guide to help before calling Parmco only. If you need extra advice please contact Parmco on (09) 573 5678 or sales@parmco.co.nz. Please have your serial number and proof of purchase ready as these will be needed to initiate any service call.

Q: What should I do if the oven doesn't heat up?

A: Check to see if one of the following actions resolves the issue:

- The oven may not be switched on. Switch the oven on.
- The clock may not be set. Set the clock (see section "Setting the clock").
- Check to see if the required settings have been applied.
- A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.

Q: What should I do if, even though the oven function and temperature have been set, the oven does not heat up?

A: There may be problems with the internal electrical connections. Contact Parmco

Q: What should I do if an error code appears and the oven does not heat up?

A: There is a fault in the internal electrical circuit connection. Contact Parmco

Q: What should I do if the time display is blinking?

A: There was a power failure. Set the clock (see section "Setting the clock").

Q: What should I do if the oven light doesn't illuminate?

A: The oven light is faulty. Replace the oven light bulb (see section "Changing the lamp").

Q: What should I do if the oven's fan is running without having been set?

A: Following use, the oven's fan runs until the oven has cooled down.

TECHNICAL DATA

Model	PPOV-6S-DT-2
Power Source	240V ~50Hz
Volume (usable capacity)	56L / 35L Main/Top oven
Output Power	5100W
Weight Net Shipping	58.5 kg approx 63 kg approx
Dimensions (W x D x H) Outside Cutout	594 x 560 x 888mm 560 x 570 x 877 mm
Company	Parmco Appliances
Address	519 Mt Wellington Highway, Mt. Wellington, Auckland (09 573 5678)