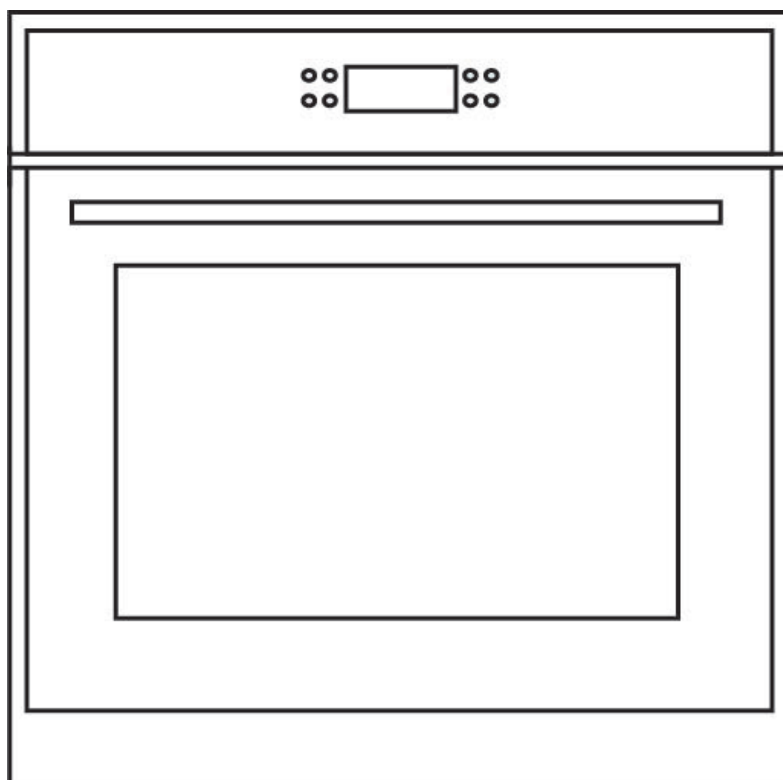


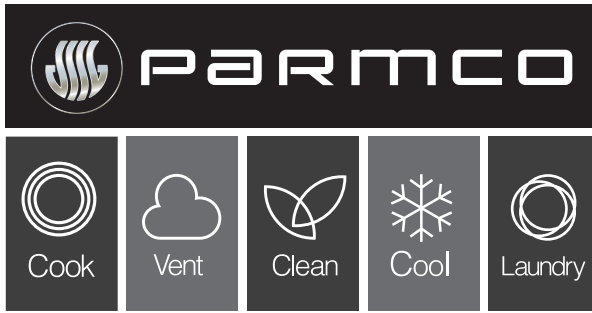
# Installation and Operating Instructions

**Model:**  
**PPOV-6S-MULTI-1**



Fix your serial number sticker here for easy reference.  
You will need this serial number should your appliance require servicing.

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.



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

Regards,  
**The Parmco Team**



Cook



Vent



Clean



Cool



Laundry

# INDEX

	PAGE
Important Safety Information	4
Product Description	6
Cooking Functions	10
Operating Instructions	12
Cooking Guide	16
Maintenance	18
Installation Instructions	23
Notes to authorized installer	25
Electrical connection	25



## 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 using 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 manufacture to burn off. Heat the empty oven at maximum temperature for 45 minutes. This allows 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.

## 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 earth 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, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible for their safety.
- The appliance becomes hot during use. 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 place aluminium sheets, tins, trays or utensils directly on the bottom of the oven 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 and cause the glass to shatter.
- 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.**



## How to use your oven

We recommend that you read the instructions in this owner's manual carefully before use. It will provide you with all the instructions you require to ensure safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future. Place the spare serial number sticker on the front of this manual for future reference as you will need the serial number should this appliance need servicing.

## Oven performance

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 the temperature, rack height and cooking times until you find the best settings for your cooking style. As a guide to help you with this process please refer to the “Cooking Mode Table”.

## 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 quite 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. It is normal for steam to escape the oven when opening the door. To reduce the buildup 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.

## Appliance Disposal

The material used to package this appliance is recyclable.

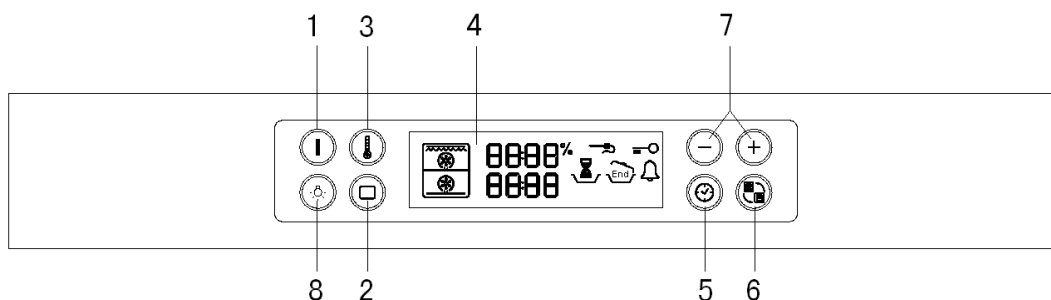
Dispose of the packaging materials in the appropriate container at your local waste disposal facility

Disposing of old appliances

To protect the environment, it is important that old appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.

# PRODUCT DESCRIPTION



- |  |                                    |
|--|------------------------------------|
| 1. On/Off Button                       | 2. Function Button                 |
| 3. Temperature Button                  | 4. Window Display                  |
| 5. Time Button                         | 6. Upper and Lower Exchange Button |
| 7. Time / Temp/ Function Adjust Button | 8. Light Button                    |

## SPECIAL FEATURES

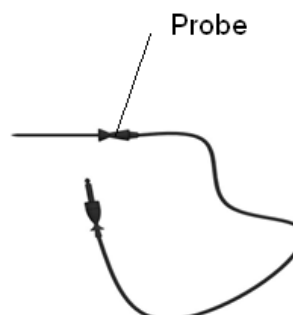
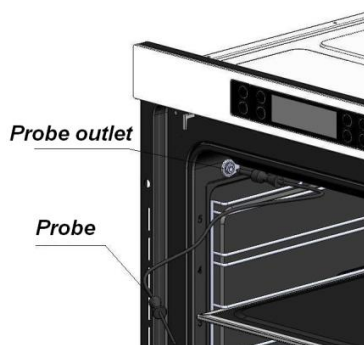
The oven comes equipped with the following special features.

- **Multi-Zone Mode:** When the enameled divider is inserted, the appliance's divider facility enables independent cooking in two separated oven with zones that can be independently controlled at different temperatures.
- **Meat Probe** (if fitted). This function can only be used when the oven is in "single oven" mode with the Multi Zone divider removed.


The meat probe mode cannot be used on these cooking functions



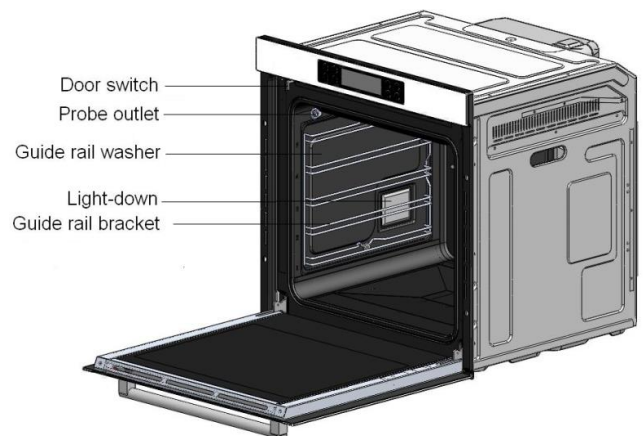
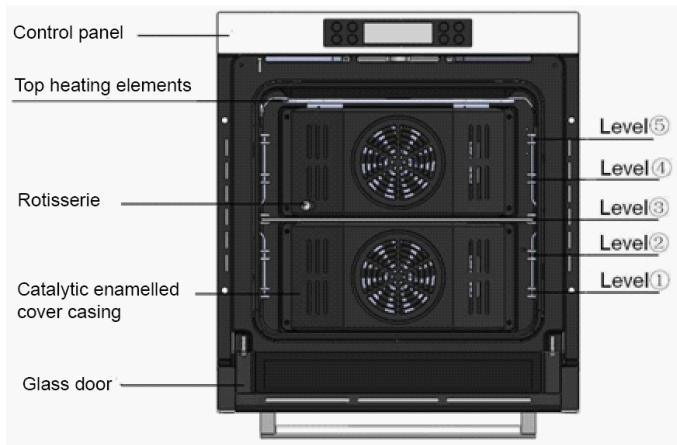
There is a Probe Outlet to match the Probe located on the top left inside of the oven.



## Setting the oven to use Meat Probe Mode

- Insert the probe into the meat.
- Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. If the probe is correctly inserted the  symbol will be displayed in the main window.
- Remove the divider, then close the oven door.
- Switch the oven on by touching the **On/Off Button**, then touch the **Time / Temp / Function Adjust Button** to select the function you need.
- Touch and hold the **Temperature Button**, the top temperature shown is the oven temperature setting. You select the desired temperature by pressing the **Time / Temp / Function Adjust Button**. This will adjust the the oven temperature in 5°C increments, from 40°C to 250°C.
- Touch and hold the **Temperature Button again**, the bottom temperature will flash and you can select the desired temperature using the **Time / Temp / Function Adjust Button**. **This will adjust the Meat Probe temperature** in 5°C increments, from 40°C to 95°C
- When the internal temperature of the meat reaches the temperature you have selected, the probe and the oven will turn off. “End” will show in the display and the oven control will beep.

## PARTS AND FEATURES



Shelf levels are numbered from the bottom up. Levels 4 and 5 are used mainly for the grill function. Please refer to the suggested levels, functions and temperatures.

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 the temperature, rack height and cooking times until you find the best settings for your cooking style. As a guide to help you with this process please refer to the “Cooking Mode Table”.



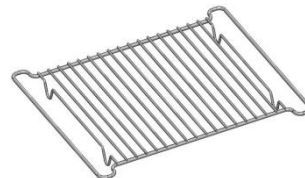
## Accessories

The following accessories are provided with your oven.

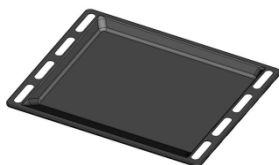
**1. Wire grill** , for dishes, cake tins, roasting and grilling trays.



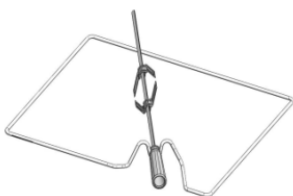
**2. Wire roast rack**, for roasting.



**3. Baking tray**, for cakes and biscuits.



**4. Deep pan**, and roasting or collecting meat juices or fat drippings.

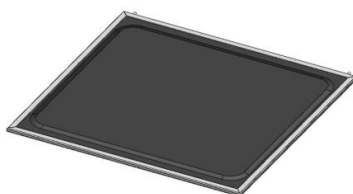


**5. Rotisserie spit** (can only be used in these two modes):



Comprises of a spit, 2 prongs, a removable handle and a cradle, which fits into the 3rd shelf from the bottom. To use the rotisserie, fit the spit into the hole in the bottom left of the top rear catalytic liner. Ensure that the spit is fully inserted into the rear socket and the wire cradle in the front. Place the deep pan on level 1 when using the spit to catch dripping oils and fats. Ensure the handle is not left on the spit when placed in oven, as the grill heat will damage the handle.

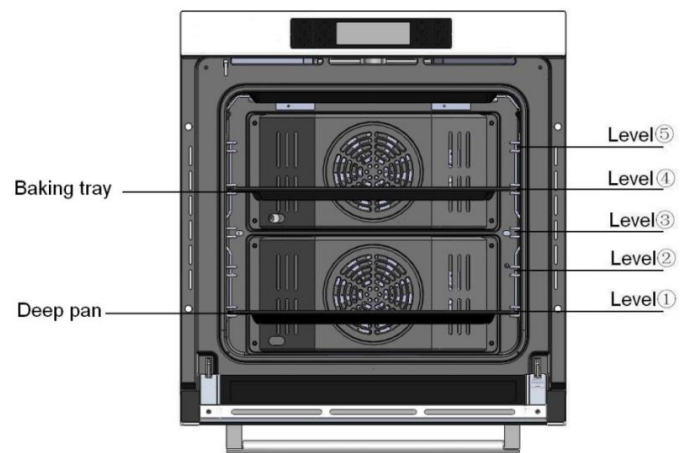
**6. Multi Zone Divider**, for the upper, lower and twin mode. Insert the enamelled divider on level 3. There is an automatic divider sensor in the rear of the oven. Ensure that the two prongs on the rear of the divider are orientated towards the rear of the oven as these prongs activate the divider switch.



You will hear two beeps when the divider has been correctly located into the sensor switch and has activated the Multi Zone function.

The baking tray, deep pan and wire grill should be inserted correctly into the side runners. When taking out the cooked foods from the oven, be careful of hot utensils and surfaces.



Example    Level 1: Deep pan  
                 Level 4: Baking tray



When using the deep pan or the baking tray to collect drippings from cooking foods, ensure that the pan or tray is properly placed in the side runners. Allowing these accessories to come in contact with the bottom surface of the oven can damage the enamel of the surface. Trays and pans placed on level 1 should clear the bottom surface of the oven by at least 2 cm.

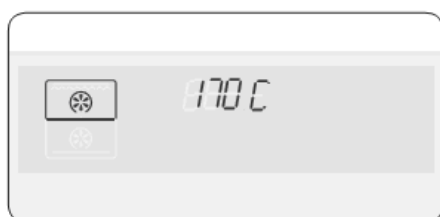
## COOKING FUNCTIONS

After 3 seconds with no adjustment, the oven will automatically start in the selected mode and at the selected temperature.

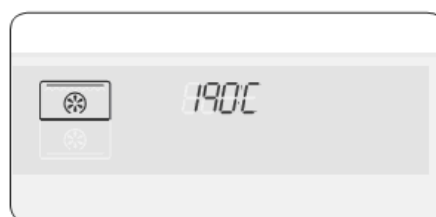
If you wish to change the partition after cooking has started, touch the **Function Button**  and hold for about 3 seconds. Then Short touch the **Function Button**  to select the desired partition.

- **Upper mode**

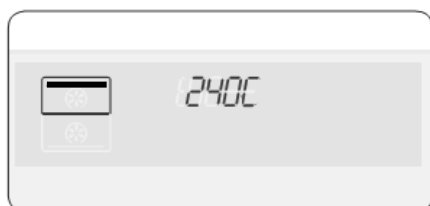
When the different partitions are selected the following cooking functions are available. Temperatures are automatically selected for each function. Temperatures can be changed by following the temperature selection process



Convection



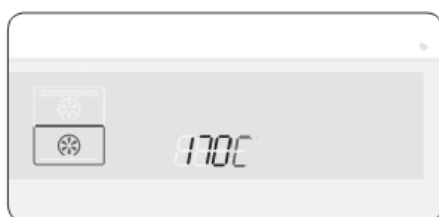
Top Heat + Convection



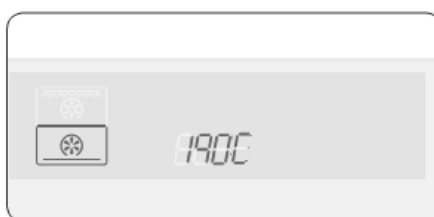
Top Bake

- **Lower mode**

The divider should be inserted.



Convection



Bottom Heat + Convection

- **Twin mode**

The upper and lower modes can operate at the same time. It is possible to set which mode activates first. When one of the dishes has finished cooking in twin mode and you would like to change the cooking time or temperature of the other partition, touch the **Function Button** to select the mode (upper or lower) that you would like to continue operating, then touch the **Time Button** and the **Temperature Button** to select the cooking time or temperature. Divider should be inserted.

- **Single mode**



Convection



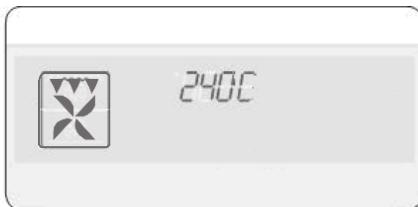
Top Heat + Convection



Conventional



Top Bake



Fan Grill



Bottom Heat + Convection



Defrosting

# OPERATING INSTRUCTIONS



## BEFORE FIRST TIME USE



**This oven will not operate until the clock time has been set!**


### Setting the clock

When power is first supplied to the oven, the display on the control panel will light briefly  
And “0:00” will begin blinking in the display.


- 1 “0: ” will blink in the display when power is first supplied to the appliance and shows the set hour.
- 2 Touch the **Time / Temp / Function Adjust Button** “+” or “-” to set the hour of the day.  
Wait for about 5 seconds. The clock stops blinking and show the set hour.
- 3 Press the **Time Button**  the “ :00” will blink.
- 4 Touch the **Time / Temp / Function Adjust Button** “+” or “-” to set the minute of the time.
- 5 Press the **Time Button**  to finish setting the clock or wait for about 5 seconds. The display now shows the time of day. The appliance is now ready to use.

### • Setting The Multizone Mode

To activate the ability to select upper, twin and lower zones insert the divider when the oven is “Off”

- 1 Switch on the oven by touch **“On/Off” Button**.
- 2 Short touch the **Function Button**  to select the desired partition. (Upper. Lower twin)
- 3 Touch the **Time / Temp/ Function Adjust Button** “+” or “-” to select the desired oven function.



### • Setting the oven temperature in single, upper and lower modes

1. Touch the **Temperature Button**  and hold for about 3 seconds, the temperature will flash .
2. Touch the **Time / Temp/Function Adjust Button** “+” or “-” to adjust the temperature in increments of 5 °C.

Single Mode (Top Bake & Fan Grill)	40°C - 250°C
Upper Mode	40°C - 250°C
Lower Mode	40°C - 250°C

**The temperature may be adjusted during cooking.**

### Setting the oven temperature in twin mode

1. Touch the **Temperature Button**  and hold for about 3 seconds ,the temperature will flash(upper or lower mode).
2. Touch the **Time / Temp/Function Adjust Button** “+” or “-” to adjust the temperature in increments of 5 °C.
3. Touch the  **upper and lower exchange Button**, the temperature will flash (lower or upper mode).
4. Touch the **Time / Temp/Function Adjust Button** “+” or “-” to adjust the temperature in increments of 5 °C.

Upper Mode (Top Bake & Grill)	180°C -220°C
Lower Mode	180°C – 220°C

**The temperature may be adjusted during cooking.**

### Switching the Oven On/Off



To switch the oven on/off, touch the **On/Off Button**.

### Switching the Light On/Off

To switch the light on/off, touch the **Light Button**.

### Setting Cooking End time - in single,upper and lower modes




You can set the end time during cooking:

1. Touch and hold the **Time Button**  button until the hour glass symbol shows, then short press until the several times until the “End” time icon appears and the three digits on the display begin to flash.
2. Touch the **Time / Temp /Function Adjust Button** “+” or “-” to set the desired end time.
3. The oven operates with the selected end time automatically after pressing the **Time Button**  or after no buttons are pushed for 3 seconds.

During cooking, you can adjust the previously set end time with the **Time Button** and **Time/Temp/Function Adjust Button**. You can not set cooking time during the function using the probe.

### Setting Cooking End time - in twin mode



End times for the upper and lower modes can be selected using the **Time Button**, the **upper and lower exchange button** and the **Time / Temp /Function Adjust Button**.

1. Touch the **Time Button**  several times until the end time icon and the three digits on the display begin to flash (upper or lower) .
2. Touch the **Time / Temp /Function Adjust Button** “+” or “-” to set the desired end time.
3. Touch the **upper and lower exchange button**  to change zones the end time icon and the three digits on the display begin to flash (lower or upper).
4. Touch the **Time / Temp /Function Adjust Button** “+” or “-” to set the desired end time.
5. The oven operates with the selected end time automatically after press the **Time Button**  or after no button push for 3 seconds.

During cooking, you can adjust the previously set end time with the **Time Button and Time/Temp/Function Adjust Button**.

- **Cook time - In single, upper and lower modes**




You can set the cook time during cooking.

1. Touch the **Time Button**  several times until the "End" time icon and the three digits on the display begin to flash.
2. Touch the **Time / Temp /Function Adjust Button** "+" or "-" to set the desired cook time.
3. The oven operates with the selected cook time automatically after press the **Time Button**  or with no button push for 3 seconds.

During cooking, you can adjust the previously set cook time with the **Time Button and Time / Temp /Function Adjust Button** for better results.

You can not set cooking time during the function with probe.



- **Cook time - in twin mode**

1. Touch the **Time Button**  several times until the cook time icon and the three digits on the display begin to flash (upper or lower) .
2. Touch the **Time / Temp /Function Adjust Button** "+" or "-" to set the desired cook time.
3. Touch the **upper and lower exchange Button**  , the cook time icon and the three digits on the display begin to flash (lower or upper) .
4. Touch the **Time / Temp /Function Adjust Button** "+" or "-" to set the desired cook time.
5. The oven operates with the selected cook time automatically after pressing the **Time Button**  or with no button push for 3 seconds

During cooking, you can adjust the previously set cook time with the **Time Button and Time / Temp /Function Adjust Button** for better results.





- **Delayed start**

The length of cook time and the desired end time must be selected before delayed start function can be used. The oven clock time must be set to the accurate time. The appliance will automatically calculate the delay required to finish at the end time specified with the cooking time length desired.

1. Select the cooking function and temperature
2. Select the desired cooking time
3. Then select the end time as per below
4. Touch the **Time Button** 
5. Touch the **Time / Temp /Function Adjust Button** "+" or "-" to set the end time.
6. Touch the **Time Button**  . The oven will not operate until the delay start point is reached.






- **Kitchen Timer (egg timer)**

**This function can only be used when no cooking function is selected.**

1. Touch the **Timer Button**  until “  ” icon and the three digits on the display begin to flash.
2. Touch the **Time / Temp /Function Adjust Button** “+” or “-” to set the desired time.
3. Touch the **Timer Button**  to start the kitchen timer. When the set time has elapsed, an audible signal sounds for 30 seconds. To turn off the alarm touch the  button

- **Child safety function**

**The child lock safety function can be activated at any time during operation**

- 1 Touch the **Time Button**  and **Function Button**  at the same time and hold for 1 seconds.  icon will appear in the display and the appliance controls are now locked.
- 2 Press the **Time Button**  and **Function Button**  at the same time and hold for 3 seconds again to unlock.  
When locked, all buttons and knobs except the **Divider Select Knob** and the unlock button will not operate. The lock is available whether or not the oven is in operation.

## Oven safety features

If a cooking time is not specified by the user the appliance will automatically shut itself off.

Temperature	Auto Shut Off Time
Under 105 °C	16 hours
From 105 °C to 200 °C	8 hours
From 200 °C to 250 °C	4 hours

### Thermal Safety Shut off system

This oven’s electrical circuitry features a thermal safety shut off system. If the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements for a period of time.






### Cooling fan

During cooking, it is normal for the vent in the front of the oven to release hot air from the oven.

The cooling fan will also continue to operate after the oven has been in use. It will turn off when the internal cabinet temperature has dropped to 110 °C or after 22 minutes.



# COOKING GUIDE

Selector knob setting	Food Type	Weight (in KG)	Rack height (from bottom)	PreHeat Time (mins)	Temp Deg C	Cook Time (mins)
Traditional Cooking 	Duck	1	3	15	200	65-75
	Roast Beef	1	3	15	200	70-75
	Roast Pork	1	3	15	200	70-80
	Roast Lamb	1	3	15	200	70-80
	Biscuits		3	15	180	15-20
	Tarts		3	15	180	30-35
Browning 			3/4	15	220	
Grill 	Fish	1	4	5	MAX	8-10
	Kebabs	1	4	5	MAX	6-8
	Vegetables	1	3/4	5	MAX	10-15
	Veal	1	4	5	MAX	15-20
	Cutlets	1	4	5	MAX	15-20
	Hamburgers	1	4	5	MAX	7-10
	Toasted sandwiches		4	4	MAX	2-3
Fan Assisted Grill 	Chicken	1.5	3	5	MAX	55-60
Baking 	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Sponge cake	0.5	3	15	160	25-30
	Small cakes	0.6	2-4	15	190	20-25
	Biscuits on 3 racks	0.7	1-3-5	15	180	20-25
	Meringues on 3 racks	0.5	1-3-5	15	90	180

Please note that baking results will vary between different brands of stoves/ovens and your usual baking style may need adjusting in order to get the best results out of your Parmco oven. Recipes may state the use of certain cooking functions and temperatures, but due to the variance in cooking ingredients worldwide it is in your best interests to adapt the recipe if results were not as expected by trialling different functions and temperatures.

Models that have a fan force function generally will have a “hotspot” in the cavity; this is due to the rotation of the fan motors distributing the heat. It is important to use only the trays supplied or appropriately sized baking trays (which we sell), as any tray that is oversized or has baking paper lining the tray surface must not block the designed airflow path circulated by the fan motor. In some instances if certain areas of the oven are found to be browning foods more than others then tray rotation may be required. Alternatively reducing the amount of items on a single tray and dividing them between 2 trays while on fan force may prove beneficial to the end result.

Fan force is specifically designed for multiple levels of cooking or baking where the conventional style function (top and bottom elements) is better suited for single layer cooking, this static heat function will provide a more delicate style of heat distribution so baked goods of a lighter complexion are not over coloured like sponges or scones.

## OVEN FUNCTIONS

The features of this oven include the following functions. The suggested levels and temperatures are there for your convenience. Adjustments can be made so that you achieve the cooking results you want.

Pre Heating the oven should be carried out by selecting , “Conventional”, or “Top-heat + Convection”mode

Function	Shelf Level	Temperature (°C)
Conventional Bake	3	200°C
Top Heat + Convection	3/2	190°C
Bottom Heat + Convection	3	190°C
Convection (Fan Bake)	3	170°C
Rotisserie	3	240°C
Top Bake	4/3/2	240°C
Fan Grill	3	240°C
Defrosting	As required	40°C

# MAINTENANCE

## Cleaning Oven interior



**Make sure the oven is cool before cleaning.**

- Do not use coarse scouring pads or cleaning sponges.
- To avoid damaging the enamelled oven surfaces, use commercially available oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

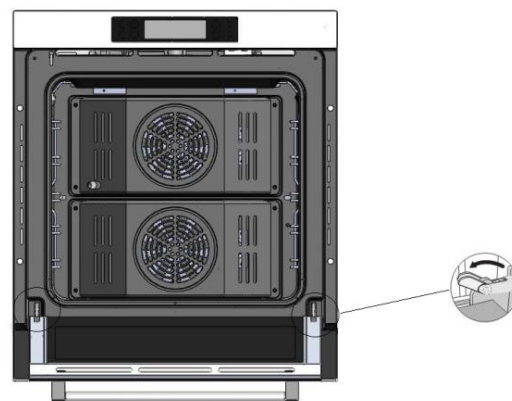
- **Oven door glass**

The oven door is equipped with three sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the shattering of the glass. Do not spray oven cleaner on the door glass as this may damage it.



The door becomes light when the glass is removed. To remove the glass the oven door hinges must be set to the "locked" position. This will ensure the door does not slam shut when the door glass is removed. The two securing screws located on the top left and right of the door also need to be removed.



## Disassembling the door

### How to Remove the Oven door

For a more thorough clean, you can remove the oven door. Proceed as follows:

- Open the door to the full extent (Fig.1);
- Open the lever A completely on the left and right hinge (Fig.2);
- Hold the door as shown (Fig.3);
- Gently close the door until left and right hinge levers A are hooked to part B of the door (Fig.4);

Reassemble the door by following the above procedures backwards.

Fig.1

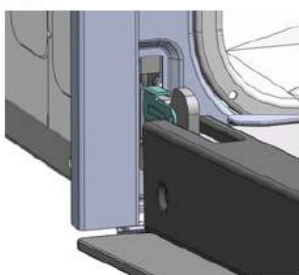


Fig.2

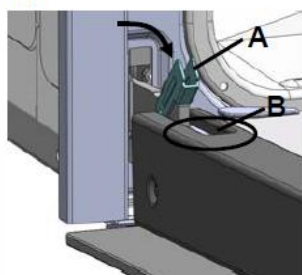


Fig.3

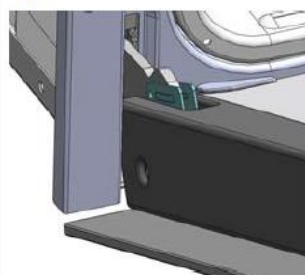
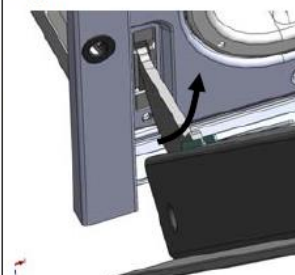


Fig.4

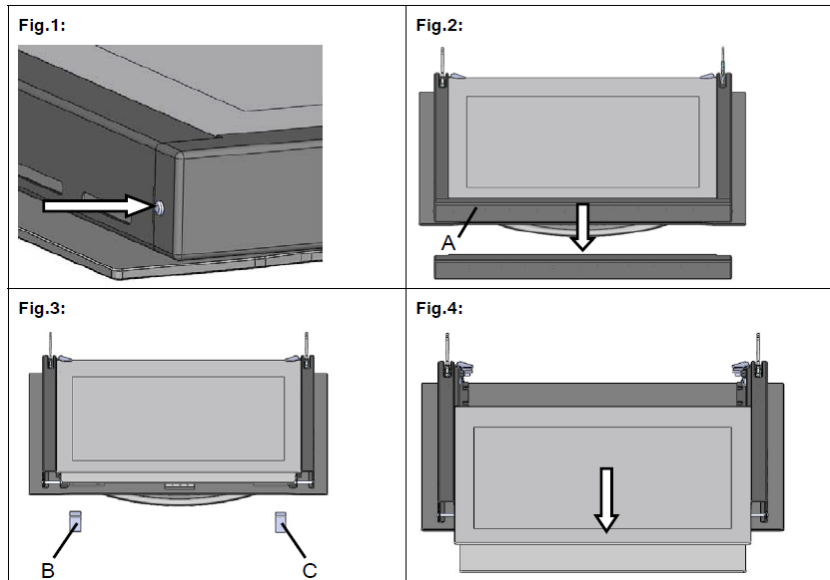


## To dismantle the oven door (two methods)

Method 1 remove and assemble procedure:

- Remove the seal A (Fig.2)、B、 C(Fig.3) by push the no.2 rods of left and right sides(fig.1)
- Gently pull out the inner and middle panes of glass(fig.4)
- Clean the glass and other components with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

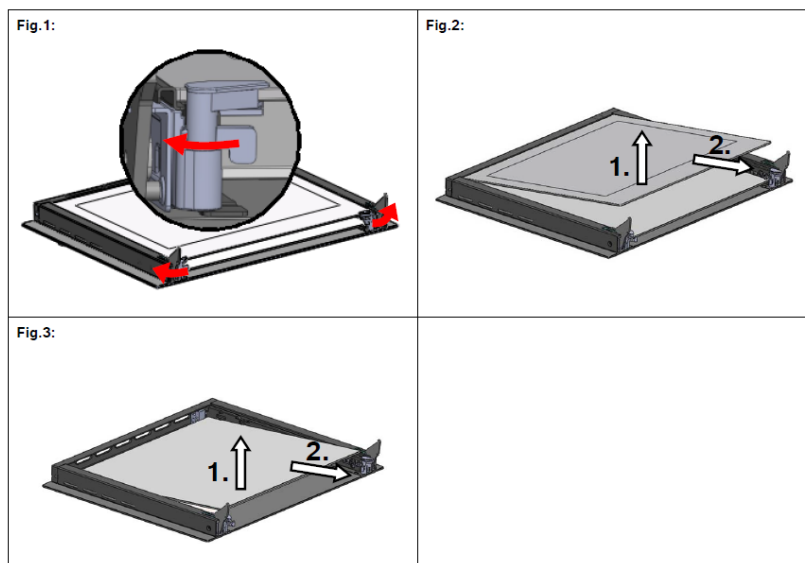
Reassemble the door by following the above procedures backwards.



Method 2 remove and assemble procedure:

- Flip the glass pane retainers outwards to open them (Fig.1)
- Gently lift up the inner pane and remove it (fig.2)
- Gently lift up the middle pane and remove it (fig.3)
- Clean the glass and other components with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Reassemble the door by following the above procedures backwards.



- **Oven accessories**

Wash all roasting trays and wire racks and other accessories after each use and dry with a kitchen towel. To clean easily, soak in warm soapy water for about 30 minutes.

- **Catalytic Liners**

The removable catalytic liners are coated with a dark gray catalytic enamel that can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and higher, for example, when baking or roasting.

Higher temperatures will result in faster burning. The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

- **Cleaning by hand. Make sure the oven is cool before cleaning.**

The catalytic liners should be cleaned using a solution of hot water and washing-up liquid applied with a soft nylon brush. Do not wash these liners in the dishwasher.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials. Do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic liners and render them unusable.

If using oven sprays on the interior oven surfaces, the catalytic liners must first be removed from the oven.

- **Cleaning with high temperatures**

Before cleaning the catalytic liners using high oven temperatures make sure that all interior oven surfaces have been cleaned as described above. Otherwise, the high temperatures can bake deposits onto the interior oven surfaces and make them impossible to remove.

Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed by hand with a mild solution of hot water and washing-up liquid applied with a soft brush.

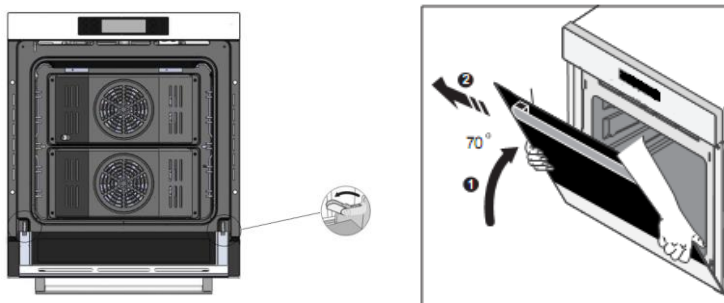
- Remove all accessories from the oven.
- Set the oven to conventional function.
- Set the heat to 250 °C.
- Run the oven for approximately 1 hour. The length of time will depend on the degree of soiling.

It is a good idea to set the finish time for the process using the end time setting, in case you forget to switch the oven off at the end.

Any remaining soil will gradually disappear with each subsequent use of the oven at high temperatures. The stains on the catalytic liners caused by grease, fats and oils from cooking are completely normal and will not be able to be completely removed. Catalytic liners are a consumable item and can be replaced with new catalytic liners.

- **Removing the door**

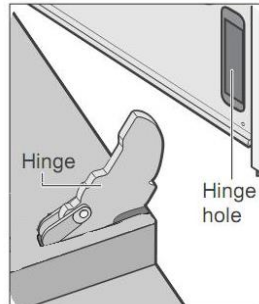
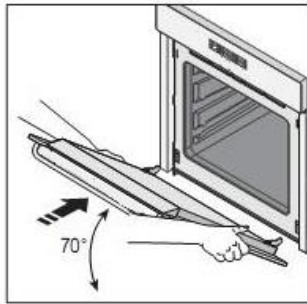
1. Flip open the clips at both hinges to the “locked position”.



2. With both hands, grasp the sides of the oven door at its middle.
3. Rotate the door by approximately 70 ° until the hinges can be taken out completely from the hinge holes.

- **Reinstalling the door**

1. With the clips still flipped open, align the door hinges into the hinge holes.
2. Rotate the door toward the horizontal line and flip the clips closed.



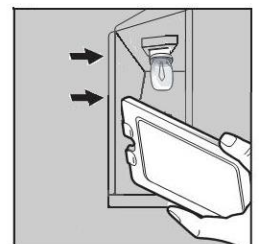
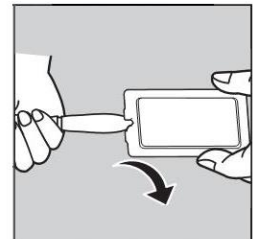
The hinge is normally inserted



- **Changing the oven light (danger of electric shock)**

Before replacing the oven light bulb, take the following steps

- Switch off the oven
- Disconnect the oven from the mains supply
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven.



- **Replacing the oven side lamp and cleaning the glass cap**

1. To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a table knife between the glass and the frame and pop out the cover.
2. If necessary, replace the halogen bulb with a 25 watt, 230 V, 300 °C heat - resistant oven light bulb. Always use a cloth or tissue paper to hold the halogen bulb when inserting. This will stop oil deposits from your fingers transferring on to the surface of the bulb.
3. Replace the glass cover.



## 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](mailto: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.

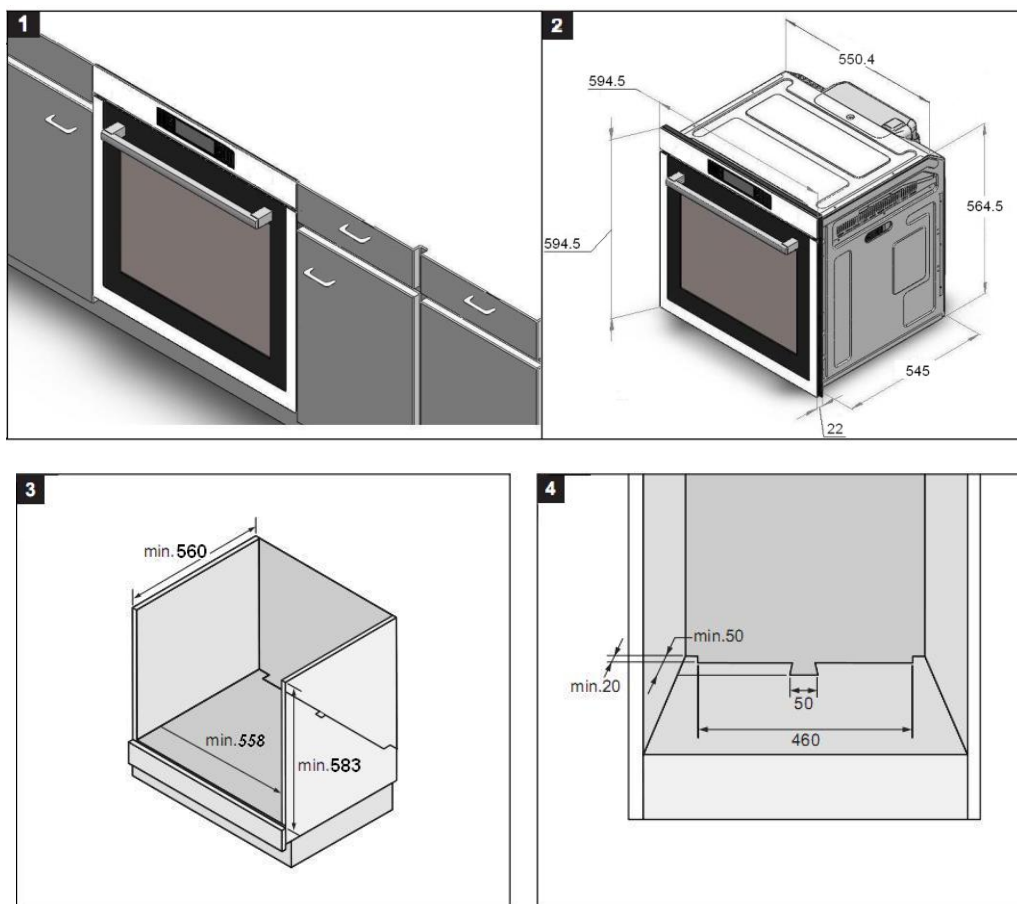
- **Error and Safety codes**

Error and Safety codes	General Functions	Solution
Er 3 or Er 4	TEMP SENSOR ERROR	Call Parmco
Er 0	COMMUNICATION FAILURE	Call Parmco

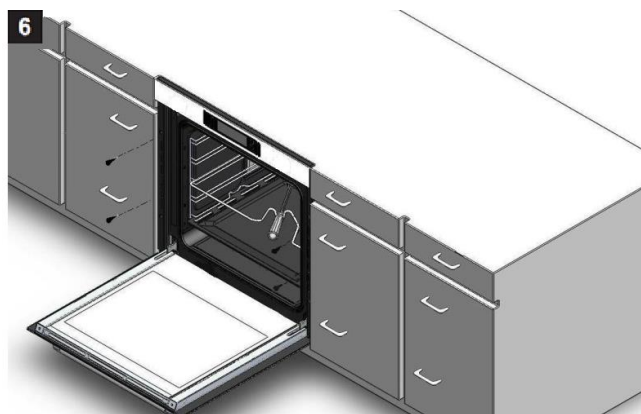
# INSTALLATION INSTRUCTIONS

- The power supply to the appliance must be turned off before installation
- Correct air ventilation is critical to the correct functioning of this appliance and must be strictly observed.

## Installing under bench



The dimensions and placement of the ventilation cut outs are critical to the correct functioning of this appliance. Cut out requirements must not be varied.

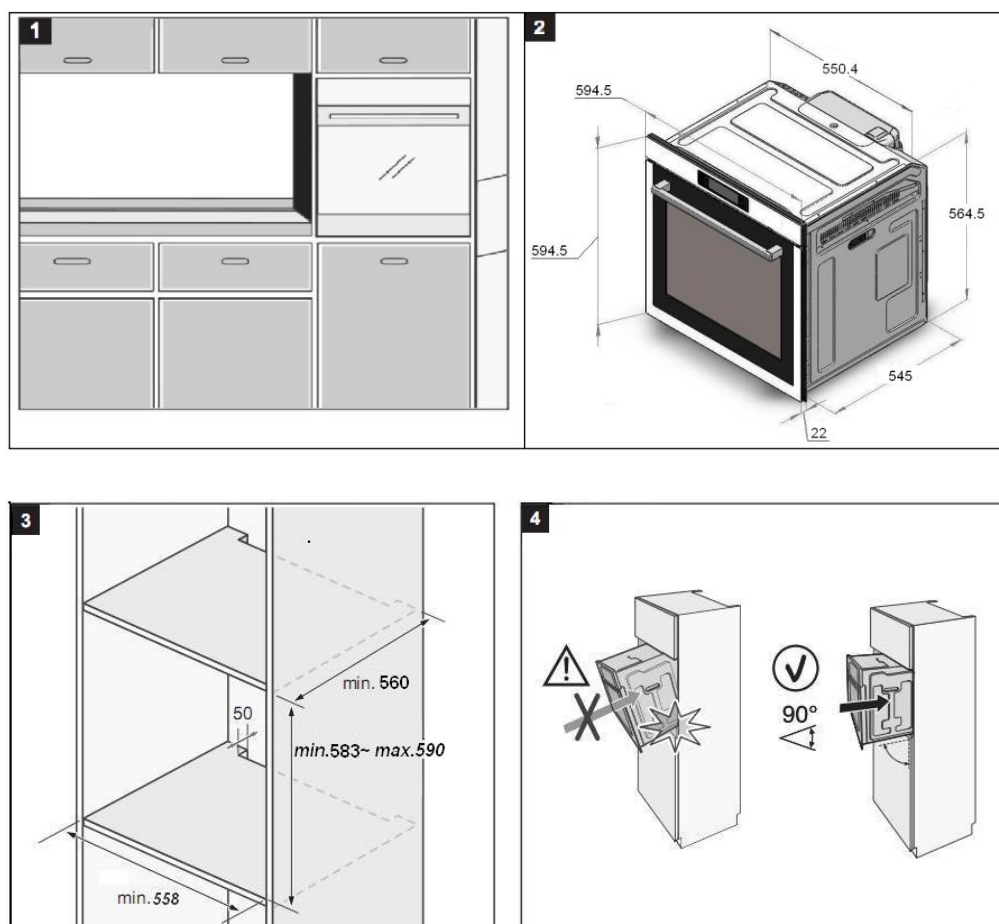


Do not use the door as a handle when lifting the unit into place as this may damage the hinge assembly. Use the lifting handholds placed on either side of the oven



### Installing into a high cabinet/oven towers

- The power supply to the appliance must be turned off before installation
- Correct air ventilation is critical to the correct functioning of this appliance and must be strictly observed.
- The oven should be eased or slid into place at such an angle that the cabinetry and or oven is not damaged.



The dimensions and placement of the ventilation cut outs are critical to the correct functioning of this appliance. Special note must be taken in tower installations that the cutout requirements extend to both the panel supporting the oven and the panel directly above the oven. It further extends to the full extent of the oven tower. This is commonly referred to as a “chimney”. Cut out requirements must not be varied

# NOTES TO THE AUTHORISED INSTALLER

## 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.

## ELECTRICAL CONNECTION

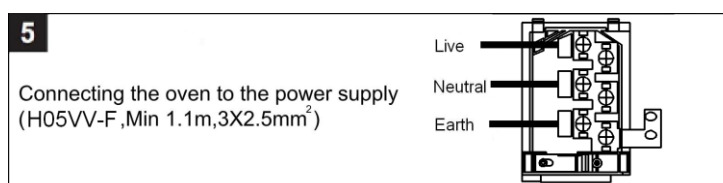
### Connecting to the mains power supply


Electrical connections must be made as per the data label fixed to the rear of the oven by an authorised person.

Where the appliance is not connected to the mains electricity supply by a plug, an Omni polar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet safety requirements.

When power is connected, the electronics of the oven are initialized. The electric cable must be long enough for it to be connected to the built-in oven standing on the floor in front of its unit before it is installed. This will ensure that the cable and connections are not stretched during installation.

Open the back cover of the terminal block at the bottom (using a flat-bladed screwdriver) and check all connections are tight and secure.



The earth wire must be connected to the  terminal of the oven.

## TECHNICAL DATA

Model	PPOV-6S-MULTI-1
Power Source	220-240V ~50/60Hz
Volume (usable capacity)	70 L
Output Power	4120-4890W
Weight      Net	41.5KG approx
Shipping	45.2KG approx
Dimensions (W x H x D)	
Outside	594 x 594x 569mm
Cutout	558 x 583 x 560 mm
Company	Parmco Appliances
Address	519 Mt Wellington Highway Pakuranga, Auckland