

Installation and Operating Instructions

Model:

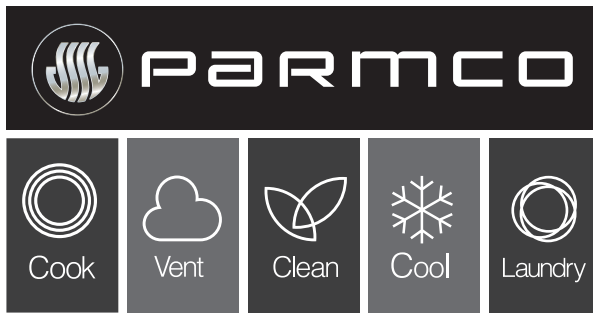
VERSO 9F OVEN

VERSO 5F OVEN

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.

727626042017



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

Parmco Appliances extended 2 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 2 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.



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 from normal domestic use.
- 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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SAFETY INSTRUCTIONS

The appliance becomes very hot during operation. Take care not to touch the heating elements inside the oven.

WARNING: Accessible parts may become hot during use. To avoid burns young children should be kept away.

Mains lead of adjacent appliances may be damaged by hobs or stuck between the oven doors, and produce short circuit, therefore keep them at safe distance from the appliance.

Never put pans weighing on the opened door of the oven.

Do not use the oven in the event of a technical fault, once a technical fault caused, disconnect the power and report the fault to the service center to be repaired.

Never clean the oven with the high-pressure steam cleaning device, as it may provoke short circuit.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the door glass as they can scratch the surface, which could then result in the glass shattering.

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 oven.

During use the appliance becomes hot, care should be taken to avoid touching heating elements inside the oven.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The 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.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: Accessible parts may become hot during use.

Young children should be kept away

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven

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:

Make use of residual heat from the oven. If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. Important when using the timer, set appropriately shorter cooking times according to the dish being prepared.

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 oven 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

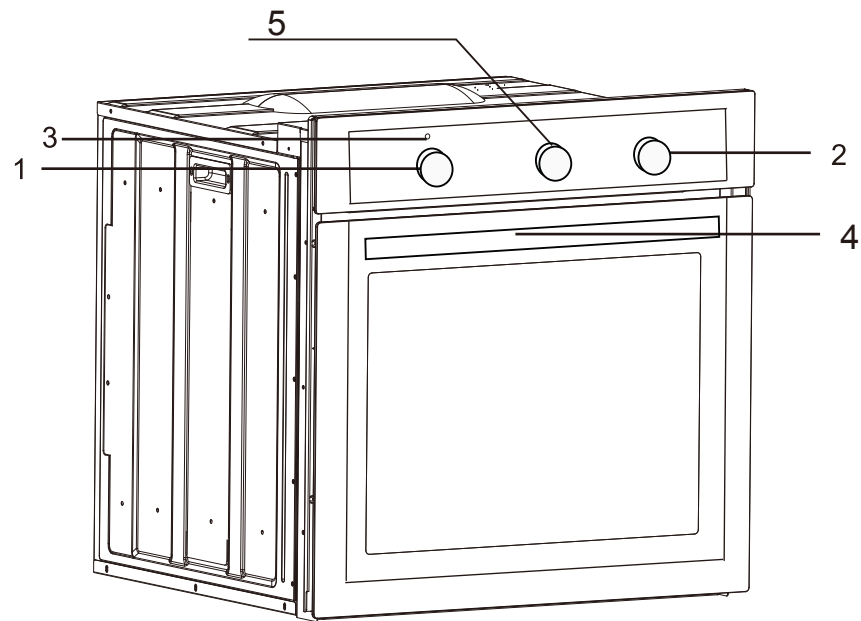
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling center for electric and electronic equipment.

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

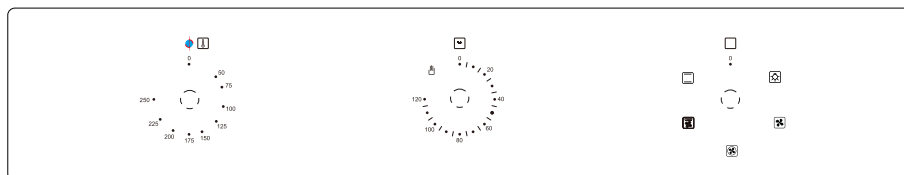
Materials used inside the appliance are recyclable and are labeled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

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

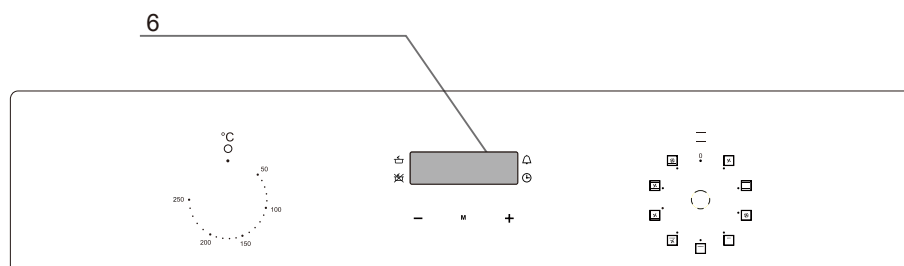
DESCRIPTION OF THE APPLIANCE



- | | |
|-----------------------------------|--------------------------|
| 1. Temperature control knob | 4. Oven door handle |
| 2. Oven function selection knob | 5. Mechanical timer |
| 3. Oven temperature red indicator | 6. Electronic programmer |



VERSO X5F Oven



VERSO X9F Oven

INSTALLATION

► Installing the oven

The kitchen should be dry and have effective ventilation according to the existing technical provisions

Main lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation

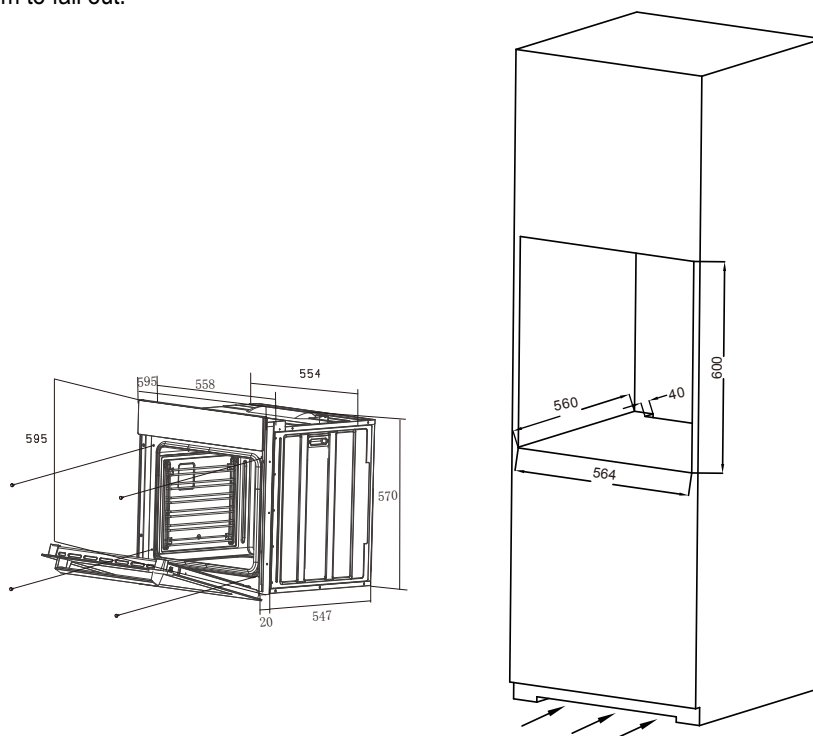
Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of children, because they represent potential danger. Children may swallow small parts, or suffocate with foils.

This is a built-in oven, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall. 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 2cm of free space around the oven. The wall behind the oven should be resistant to high temperatures. During operation its back side can warm up to around 500°C above the ambient temperature.

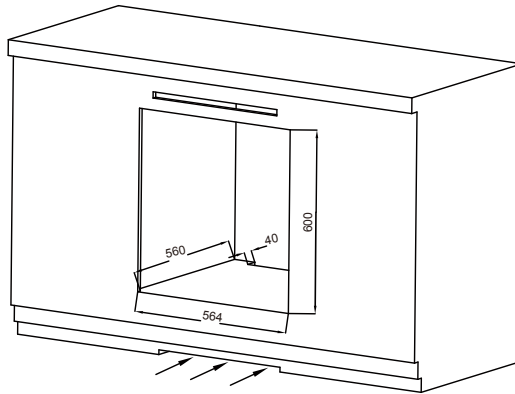
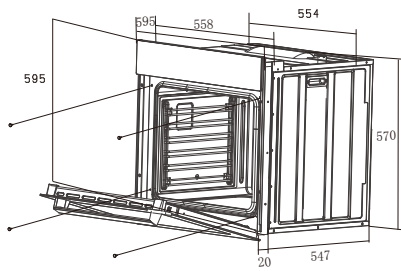
Make an opening with the dimensions given in the diagram for the oven to be fitted

The appliance must be earthed.

Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.



INSTALLATION



► Electrical connection

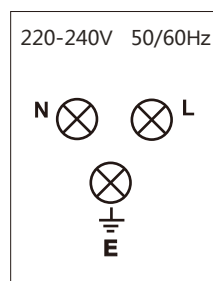
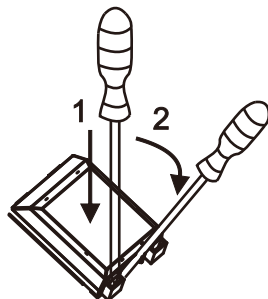
Warning!

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

- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1.5m long.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.
- Mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- The cable of correct size rating must be used cable type H05VV-F 3×1.5 mm². the grounding wire shall be longer than the other wires.

Connection (by authorised electrician)

- Using the screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close the connector cover.



Colour code

L=exterior live wires, usually coloured black, brown.

N=neutral

The colour is usually blue.

Beware of the correct N-connection!



E=earthing wire, the colour is green/yellow.

OPERATION

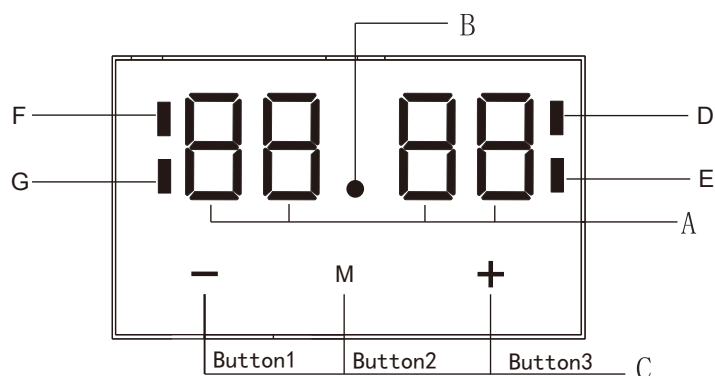
► Prior first use

- Remove packaging, clean the interior of the oven.
- 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°C, for approx. 30 min. remove any stains and wash carefully).

Caution!

When heating the oven for the first time, it is normal phenomenon to give off smoke and peculiar smell. This will disappear about 30 min later.

► Electronic programmer



A – Display field

B – Seconds Icon

C – Buttons

D – Timer

E – Current time

F – Cooking time

G – End of cooking time

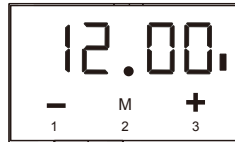
M – Function

– – To decrease the numbers
on the digital display

+ – To increase the numbers
on the digital display

Setting the time

1. At power on, displayed “12.00”, and ⌚ flashes.



2. The current time can be set with button 1 and 3, 5 seconds after the time has been set, the new data will be saved.

Timer

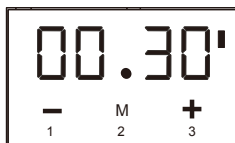
The timer can be activated at any time and any function, the timer can be set from 1 minute to 23 hours and 59 minutes;


To set the timer you should:

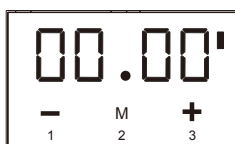
1. Press button 2, flashing . Enter the timer setting.




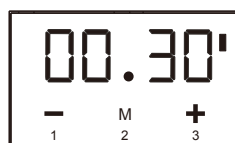
2. Set the timer using buttons 1 and 3.




3. 5 seconds after the time is set, or directly press the button 2, the signal function  is on.
your setting is saved.



4. When the set time is up the alarm signal will be activated and the signal function start  flashing again.






5. Press any button, the signal function  and alarm signal will go off, or the alarm signal will be turned off automatically after 2 minutes.

Caution!

Besides timer alarm, any other alarms can be turned off by pressing any button. If the alarm signal is not turned off manually, it will be turned off automatically after 2 minutes.

Semi-automatic operation

If the oven is to be switched off at a given time, or after defined period, you should:

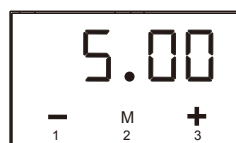
1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press the function button, the oven will begin to work and the function signal  flashing.
3. Press button 1 or 3 to adjust the cooking time, within a range from 1 minutes to 10 hours.
4. Or press buttons “ 2 ” twice, then the display will show flashing  . Set the end time by buttons 1 and 3.
5. The set time is introduced to the memory after 5 seconds.
6. When the set time has passed, the oven is switched off automatically, the alarm is activated.
7. Press any button, the alarm signal and the icon  will go off. Or the alarm signal will be turned off automatically after 2 minutes.

Caution!

- The cooking time and end of cooking time range
Cooking time range: $0 < t \leq 10$ hours
End of cooking time range: $\text{current time} < \text{end of cooking time} \leq \text{current time} + 10$ hours
End of cooking time = current time + cooking time
- When using the semi-automatic operation, set either the cooking time or the end of cooking time.
- If you set the cooking time to 0 or set the cooking time be the current time, the auto function will be off.
- After the auto function be off, the cooking time to 0, end of cooking time and current time remains the same.

For example:

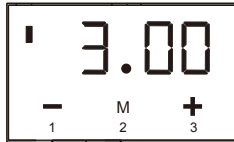
The current time is 2:00, want to oven work of 3 hours, end of cooking time is set to be 5:00 (2:00+3:00=5:00).



There are two methods to achieve this setting:

First method:

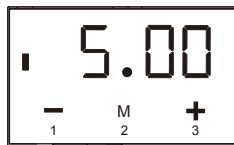
1. Set the cooking time using buttons 1 and 3.



2. End of cooking time automatically change to 5:00.

Second method:







1. Set the end of cooking time using buttons 1 and 3.



2. Cooking time automatically change to 3:00. 5seconds after the setting, the auto function is on.
3 hours later, the current time shows "5:00" the alarm signal is activated.

Automatic operation

If the oven is to be switched on for a specified period of time and switched off at a fixed hour then you should set the cooking time and the end of cooking time:

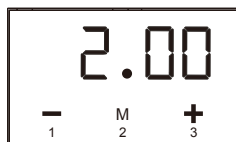
1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press button 2, the oven will begin to work and the function signal  flashing.
3. Press button 1 and 3 to adjust the cook time, within a range from 1 minute to 10 hours.
4. And press button 2, then the display will show flashing . Set the cooking time using buttons 1 and 3,
5. The set time is introduced to the memory after 5 seconds. The function signals  and  always on.
6. When the set time has passed, the oven is switched off automatically, the alarm signal is activated, and the signal function  will go off.
7. Press any button, the alarm signal and  the icon will all go off. Or the alarm signal will be turned off automatically after 2 minutes.

Caution!

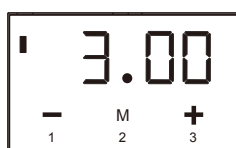
Work time = end of cooking time – cooking time

For example:

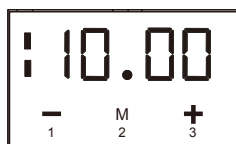
If the current time is 2:00; cooking time set to be 3hours; end of cooking time set to be 10:00, the work time will be 7:00 (7:00=10:00-3:00).



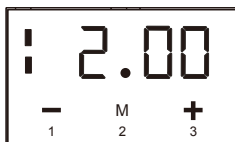
1. Set the cooking time to be "3:00" with button 1 and 3.



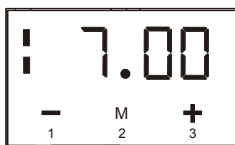
2. Set the end of cooking time to be 10:00 with the button 3.



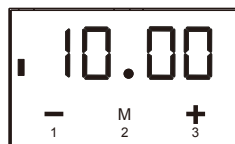
3. 5 seconds after setting, the auto function is on.



4. When it up to 7:00, the oven will begin to work



5. When it up to 10:00, the alarm signal is activated, the oven is switched off automatically.



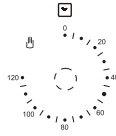
Caution!

- End of cooking time > current time + cooking time <= 10hours
- At least more than one minute cooking time, cooking time and end of cooking time must be set.
- If the cooking time set to be 0 or the end of cooking time set to be the current time, the auto function will be off.

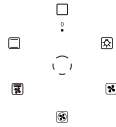
► Mechanical timer

When use oven, user must set food cooking time.

1. Turn mechanical timer in a clockwise way to the time position (between 10 and 120 minutes) you want.



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



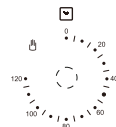
3. Turn temperature knob to the temperature position you want.




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 do not want the oven work controlled by the mechanical timer, an anti-clockwise way to the position.



Caution!

Do not turn mechanical timer in a clockwise way from 120 to “”

► Oven

Oven is controlled by the function knob and the temperature control knob.

Caution!

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

Possible settings of the oven function knob



Full Grill
(Grill and the top element)

When the "combined grill" is active enables grilling with the grill and with the top element 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.

Warning!

When using function Grill it is required that the oven door is closed.

Warning!

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



Fan, bottom and top heaters on

At this knob position the oven executes the cake function. Conventional oven with a fan.

Caution!

When the functions with fan have been selected but the temperature knob is set to zero only the fan will be on. With this function you can cool the dish or the oven chamber.



Circular heater Fan

At this function, allows the oven to be heating up in a forced way with the thermofan, which is in the central part of the oven chamber.

Heating the oven up in this way permits even heat circulation around the dish in the oven. The advantage of this heating method is:

- Reduction of overheating-up time and of the initial heating stage.
- Possibility to bake at two cooking levels simultaneously.
- Reduction in the amount of fats and juices coming out of meat dishes, which results in an improvement in taste.



Fan (Defrost)

At this function, the fan only works. You can cool the dish or the oven chamber or defrost food.

Fan, grill element when the knob is turned to this position, the oven activates the grill and fan function.

In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish. You should only use the grill with the oven door shut.



Circular Heater Fan with bottom element

This operates the fan oven with the convection element and the bottom element allowing for cooking with increased temperature from the bottom of the dish when using shelf position 3 or 4, set the oven operation knob to. The default temperature of 220 is displayed and can be adjusted and button.



Fan and bottom heater on

At this oven function, the oven activates the bottom heater and fan function.

The mode is useful for baking loose pastry and preparation of preserved fruit and vegetables.



Economy Grill (variable)

Use the economy grill to grill or brown small amounts of food. Locate the grill

Pan in the 4th or 5th shelf position. Pre-heat the grill for 5 minutes before use.

Warning!

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



Fan, grill element

The oven activates the grill top heater and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of dish, you should only use the grill with the oven door shut.



Separate oven lighting

By setting the knob to this position the lighting inside the oven is switched on



Fan, grill element

When the knob is turned to this position, the oven activates the grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish, you should only use the grill with the oven door shut.



Bottom and top element on

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

CLEANING AND MAINTENANCE

Caution!

When the functions with fan have been selected but the temperature knob is set to zero only the fan will be on.

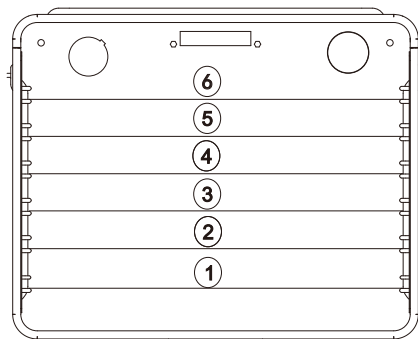
With this function you can cool the dish or the oven chamber.

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!



By ensuring proper cleaning and maintenance 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 each 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 cup) 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.

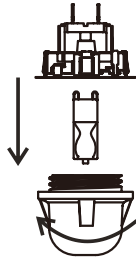
▷ Replacement of the oven light Bulb

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

- Pull out 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 lamp holder. 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.

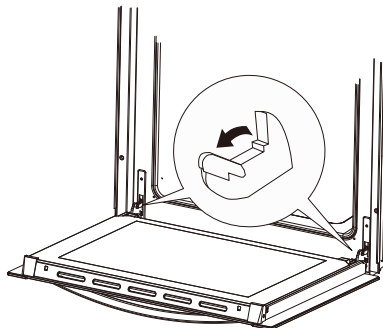
Please note:

The bulb replacement is not covered by your guarantee

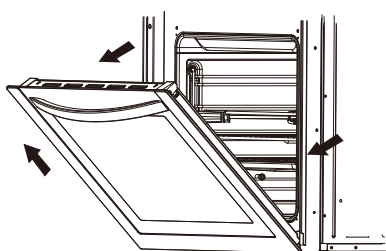
► Door removal

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 reverse. 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 new the safety catch is not set it may cause damage to the range when closing the door.



Tilting the hinge safety catches

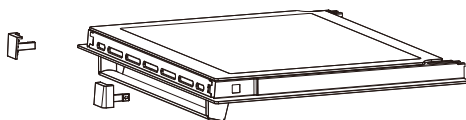


Door removal

▷ Removal of the internal glass panel

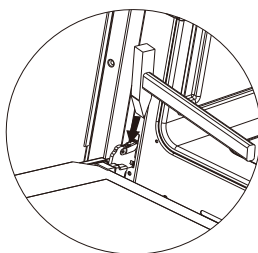
Press the symbol “” and outward the plastic latch that is in the corner at the top of the door .

Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and insert it in the blocking mechanism.



Removal of the internal glass panel

▷ Install door



OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- Switch off all working units of the oven
- Call the service center
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support center or the service center check the following points that are presented in the table.

PROBLEM	REASON	ACTON
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
	Choose wrong function	Check if function knob. Temperature knob is set to the correct position.
2.The programmer display is flashing "0.00"	The appliance was disconnected from the mains or there was a temporary power cut.	Set the current time(see use of the programmer)
3. 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 type of cake.

Baking with upper and lower elements

- 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 if 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 cake baked?

Pierce the cake with a wooden skewer 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.

Cake has fallen

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

Cake is too light on the bottom

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.
- The asterix indicates that the oven requires preheating.

BAKING IN THE OVEN

Type of pastry	Guide level(from down upwards)	Temp (°C) 	Guide level(from down upwards)	Temp (°C) 	Baking time (in min)
Sweet pastry					
Sponge cake/ marble cake	2	170-180	2	150-170	60-80
Victoria sponge	2	160-180	2	150-170	65-80
Base for a layer cake	2-3	170-180	2-3	150-170	20-30
Sponge layer cake	2	170-180			30-40
Fruit cake(crispy base)			2-3	160-180	60-70
Cheesecake(short crust)			2	140-150	60-90
Teacake	2	160-180	2	150-170	40-60
Bread(e.g. wholegrain bread)	2	210-220	2	150-170	50-60
Fruit cake(crispy base)	3	170-180	2	160-200	35-60
Fruit cake(with yeast)			2	160-170	30-50
Crumble cake	3	160-170		150-170	30-40
Sponge roll	2	180-200			10-15
Pizza(thin base)	3	220-240			10-15
Pizza(thick base)	2	180-210			30-50
Buns	3	160-170	2	150-160	10-30
Puff pastry	3	180-190	2	170-190	18-25
Meringues	3	90-110		80-90	
Choux buns			2	170-190	35-45

► Roasting

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

Tips regarding roasting pans

- For best results, use light enamel pans, temperature resistant glass pans, clay dishes or cast iron dishes.
- As stainless steel dishes reflect the heat, they are not recommended.
- If you cover your roast or wrap it in foil, it will preserve its juices and the oven will remain clean.
- The roast will be cooked quicker if it is left uncovered. Large roasts can be placed directly on the grid with the oven tray below for catching the juices and melted fat.

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 condensation on 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.

- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be checked regularly 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 condensation and corrosion of the oven.

Roasting Table

Type of meat	Guide level(from bottom up)	Temp (°C) 	Roasting time (in min)	Temp (°C) 	Roasting time (in min)
Beef					Per 1 cm
Roast beef or file rare			3	250	12-15
Oven warmed up juicy("medium")			3	250	15-25
Oven warmed up "well done"			3	210-230	25-30
Oven warmed up Roast joint	2	160-180	2	200-220	120-140
Pork					
Roast joint	2	160-180	2	200-210	90-140
Ham	2	160-180	2	200-210	60-90
Fillet			3	210-230	25-30
VEAL	2	160-170	2	200-210	90-120
LAMB	2	160-180	2	200-220	100-120
VENISON	2	175-180	2	200-220	100-120
POULTRY					
Chicken	2	170-180	2	220-250	50-80
Goose(approx.2kg)	2	160-180	2	190-200	150-180
Fish	2	175-180	2	210-220	50-80

▷ Grilling


- Take extra precautions when grilling. Intensive heat from infrared element 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 food 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 element should be pre-heated for 3 minutes.
- Oil the grill grid before placing food on it, to avoid food sticking 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 grilling 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.

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 chops	400	5	240	20-23
2 veal stakes	700	5	240	19-22
4 lamb cutlets	700	5	240	15-18
4 grill sausages	400	5	240	9-14
2 slices 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 aluminum 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 knuckle	1000	3	160-180	120-160
Roast beef/ beef fillet	1500	3	190-200	40-80

TECHNICAL INFORMATION

Model	VERSO X5F Oven	VERSO X9F Oven
Voltage rating	220-240V 50Hz	220-240V 50Hz
Total power	2000W	3150W
Top element	/	850W
Grill element	2000W	1100W
Bottom element	/	1150W
Circular element	2000W	2000W

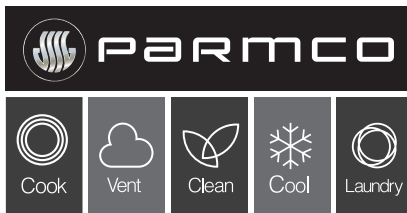
Cod:0040304617

Installation and Operating Instructions

Model: VERSO X4I HOB



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



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

Parmco Appliances extended 2 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 2 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.



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 from normal domestic use.
- 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 Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

Important safety instructions

- Never leave the appliance unattended when in use. Boil-over causes smoking and greasy spillovers may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- No combustible materials are to be placed on the appliance at any time.
- Do not place or leave any magnetised objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- We recommend using plastic or wooden kitchen utensils for cooking with your induction cooktop.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play, sit, stand, or climb on the appliance.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct/supervise them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the glass.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- Do not operate your cooktop by means of an external timer or separate remote-control system.
- This appliance is intended to be used for domestic purposes only.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the main electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified technician.
- Failure to follow this advice may result in electrical shock or death.

Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible materials or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance must be properly installed and earthed by a qualified technician.
- This appliance should be connected to a circuit which incorporates an isolating switch, providing full disconnection from the power supply.
- Failure to install the appliance correctly could void any warranty or liability claims.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface break or crack, switch the appliance off immediately at the main power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

Hot Surface Hazard

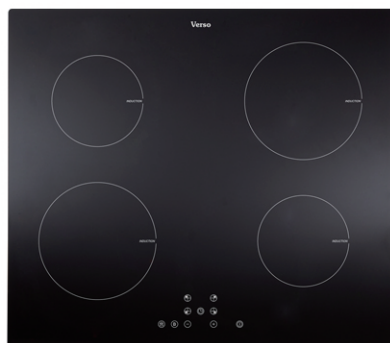
- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any other items other than suitable cookware contact the Induction glass until the surface is cool.
- Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.
- Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the

- cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

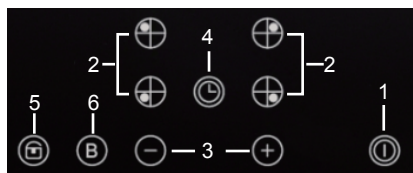
Product Overview

VERSO X4I HOB

Top View



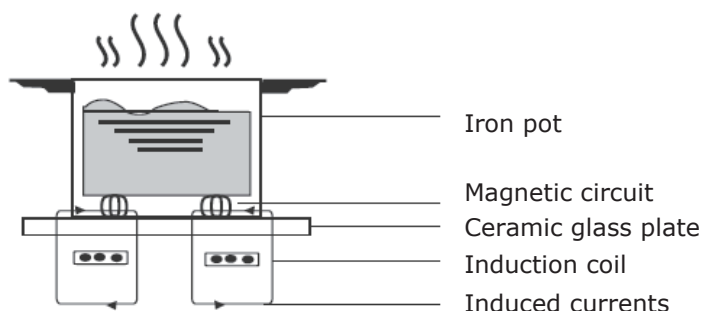
Control Panel



1. ON/OFF control
2. Cooking zone selection controls
3. Heat/Timer Regulation Controls
4. Timer
5. Key/child Lock Controls
6. Boost Control

Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

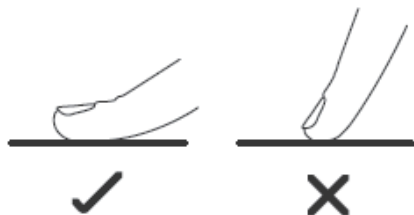


Before using your Induction Hob


- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.
- BOOST function - when selected the power of the cooking zone increases to 1500W/2000W for 5 minutes only, before reverting to the previous heat setting.

Using the Touch Controls

- The controls respond to touch, so you do not need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there are no objects (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Choosing the right Cookware

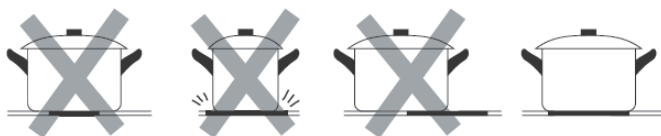
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 - Put some water in the pan you want to check.
 - Follow the steps under 'To start cooking' on page 7.
 - If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is **not** suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



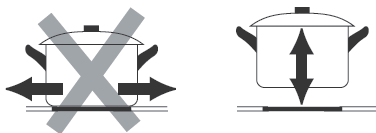
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans with a base diameter that is as large as the graphic of the zone selected. By using a slightly wider pot, energy will be used at its maximum efficiency. If you use a smaller pot, the efficiency could be less than expected. Pots less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.



Always lift pans off the Induction hob – do not slide, as they may scratch the glass.



Using your Induction Hob

To start cooking

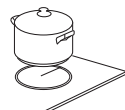


No heating takes place unless there is a suitable pan on the cooking zone.

The display will automatically turn off after 1 minute, if no suitable pan is placed on it.

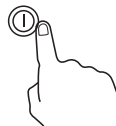
1. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



2. Touch the ① ON/OFF control

After switching the power on, the buzzer beeps once. All displays show “-” or “--”, indicating that the induction hob has entered standby mode.



Note: if the display flashes “U”, alternatively with the heat setting, this means:

- Pan has not been placed on the correct cooking zone
- Pan is not suitable for induction hob.
- Pan is too small and can not be detected, or not positioned correctly.

3. Touch the cooking zone you wish to use.



4. Select a heat setting by touching the “-/ +” regulating controls

- If you do not choose a heat setting within 1 minute, the Induction hob will automatically switch back to standby mode. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.

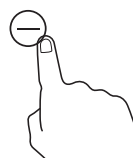
When you have finished cooking

1. Touch the cooking zone selection control that you wish to switch off.

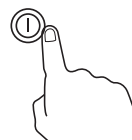


2. Turn the cooking zone off by scrolling down to “0” using the “-” regulating control.

The display will then show “H”



3. Alternatively turn the whole cooktop off by touching the ON/OFF control



4. Beware of hot surfaces


- “H” will show which cooking zone is still hot to touch. The signal will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function - if you want to heat further pans, use the hotplate that is still hot.

Note: the residual heat indicator will disappear if the main power supply to the hob is turned off.


Using the Boost function

- The boost function can operate in all cooking zones.
- The cooking zone will return to its original setting after 5 minutes.

Activate the boost function

1. Touch the cooking zone required
2. Touch the boost  control, and “P” will appear in the display.
3. Cooking zone will function at the higher power for 5 minutes only, before reverting the previously selected heat setting.

Cancel the Boost function


1. Touch the cooking zone required
2. Touch  the Boost control, to cancel the boost function. The cooking zone will revert to the previously selected heating level.

Locking the Controls


You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

When this function is activated, all controls except the ON/OFF control are disabled.

To lock the controls

1. Touch and hold the  keylock symbol and the timer indicator display will show “Lo”

To unlock the controls

1. Make sure the hob is turned on.
2. Touch and hold the keylock  control to unlock the hob control panel. “Lo will disappear from the display.
3. The hob is now unlocked, and you can now start using it.



When the hob is in lock mode, all controls are disabled except the ON/OFF control. In an emergency, you can turn the induction hob off with the ON/OFF button, but you will have to unlock the hob first before the next use.

Using the Timer

You can use the timer to turn one or more cooking zones off after a set amount of time.

Note: The timer can be set for up to 99 minutes for each cooking zone.

The timer will begin to count down immediately after being set.

Setting the timer to turn one heating zone off

1. Touch the heating zone control that you want to set the timer for.
2. Select the heat level using the “-” or “+” regulating controls

3. Touch the timer control, the display will show "30"

4. Set the time by touching the "-" or "+" regulating controls.

Hint: Touch the "-" or "+" controls once and the time will change in increments

of 1 minute.

Touch and hold the "-" or "+" control and the time will change in increments of 10 minutes.

- If the setting time exceeds 99 minutes, the timer will automatically return to 0 minutes.



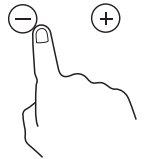
Cancelling the timer for a heating zone

1. Press the "-" timer regulating key to reduce the time outstanding to 0.

OR

2. Touch the Timer control to cancel the timer.

3. Display will show "00"



When the selected cooking time has been reached, the corresponding cooking zone will switch off automatically.

Other heating zone will keep operating if it had previously been turned on.

Over-Temperature Protection

A temperature sensor can monitor the temperature inside the Induction hob. When excessive temperature is detected, the Induction hob will stop operation automatically.

Detection of Small Items

When an unsuitable sized/non-magnetic pan, or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically goes on to standby after 1 minute. The fan will keep cooling the induction hob for a further 1 minute.

Auto Shutdown

Auto shutdown is a safety protection function for your induction hob. It shuts down automatically if you ever forget to turn off your cooking. The default working times for various power levels are shown in the table below.

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

When the pot is removed, the induction hob will stop heating immediately and the hob will automatically switch off after 2 minutes.



People with a heart pace maker should consult with their doctor before using this unit.

Cooking Guidelines



Take care when frying as oils and fats heat up very quickly, particularly if you are using Power Boost. At extremely high temperatures, oils and fats will ignite spontaneously and present a serious fire risk.

Cooking Tips

- When food comes to boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high temperature setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point at around 85°C when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.

Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more ‘well done’ it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, then put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that are best suitable for you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• sautéing• cooking pasta
9/P	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to boil• boiling water

Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!). 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass.	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls.	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill. 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Troubleshooting

Problem	Possible causes	What to do
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you have checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has turned on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or it is not properly centred on the zone.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.

The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.
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Fault Codes

If an abnormality comes up, the induction hob will enter a protective state automatically and display the corresponding protective codes:

Problem	Possible causes	What to do
F3-F4	Temperature sensor failure of induction coil.	Please contact a technician.
F9-FA	Temperature sensor failure of the IGBT.	Please contact a technician.
E1/E2	Abnormal supply voltage.	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3	Abnormally high temperature of induction coil temperature sensor	Please contact a technician.
E5	Abnormally high temperature of IGBT temperature sensor	Please restart after the induction hob cools down.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

Technical Specification

Cooking Hob	VERSO X4I HOB
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50Hz
Power	1500W/Boost 2000W (180mm)
	1000W/Boost1500W (140mm)
Product Size L×W×H(mm)	590x520x63mm
Cut Out Dimensions A×B (mm)	560x490mm

Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

Installation

Dear Installer:

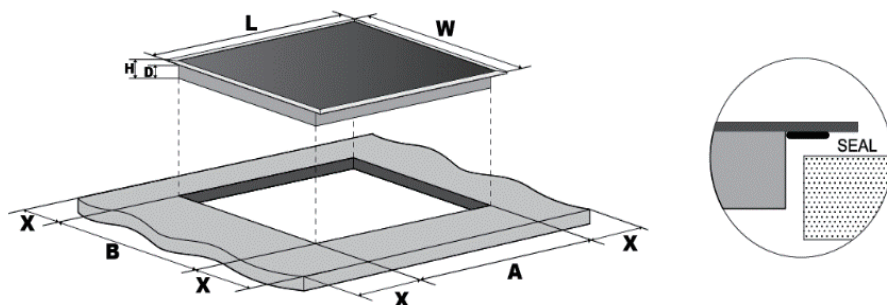
Please affix data label provided on the adjacent cupboard near the appliance for future reference. Thank you.

Selection of installation equipment

- Cut out the work surface according to the sizes shown in the drawing.
- For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.
- Be sure the thickness of the work surface is at least 40-50mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.
- When installing the hob over drawers, a board must be installed 10mm underneath the hob. The board must be made of suitable heat resistant materials.

Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. Never conduct the installation by yourself.
2. The hob must not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
3. The wall and induced heating zone above the tabletop must be able to withstand heat.
4. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.



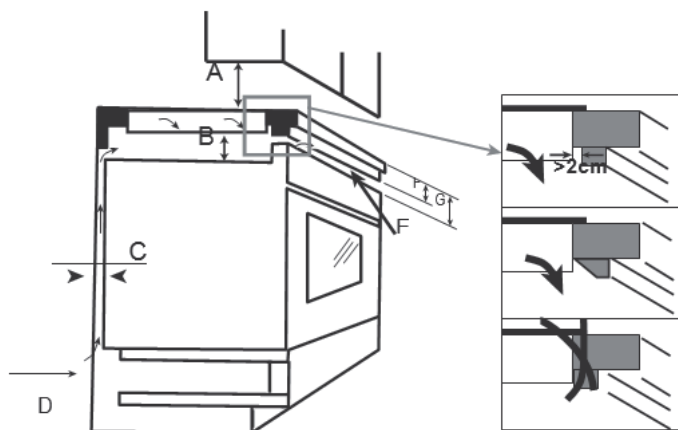
VERSO X4I HOB

L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	63	58	560	490	50 min

Under any circumstances, make sure the Induction hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction hob is in good working state.



Note: The safety distance between the hob and the extraction system above at least be 650mm.



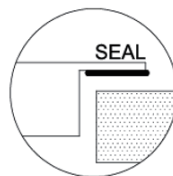
A(mm)	B(mm)	C(mm)	D	E	F	G
650	50 min	20 min	Air intake	Air exit $\geq 5\text{mm}$	$> 35\text{mm}$	$< 50\text{mm}$

Before you install the hob, make sure that

- the work surface is made of a heat-resistant material.
- if the hob is installed above an oven, the oven has a built-in cooling fan.
- the installation complies with all clearance requirements and New Zealand standards and regulations.
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local standards and regulations.
- the isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- the isolating switch will be easily accessible to the customer with the hob installed.
- consult local building authorities and by-laws if in doubt regarding installation.
- heat-resistant and easy-to-clean finishes (such as ceramic tiles) are used for the wall surfaces surrounding the hob.
- the power supply cable is not accessible through cupboard doors or drawers.
- there is an adequate flow of fresh air from outside the cabinetry to the base of the hob.
- if the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- the isolating switch is easily accessible.

Inserting and fixing the hob

Before inserting the hob into the work surface, place the adhesive seal around the underside edge of the hob. It is important to fix the seal evenly without gaps, to prevent liquids from seeping underneath the hob.

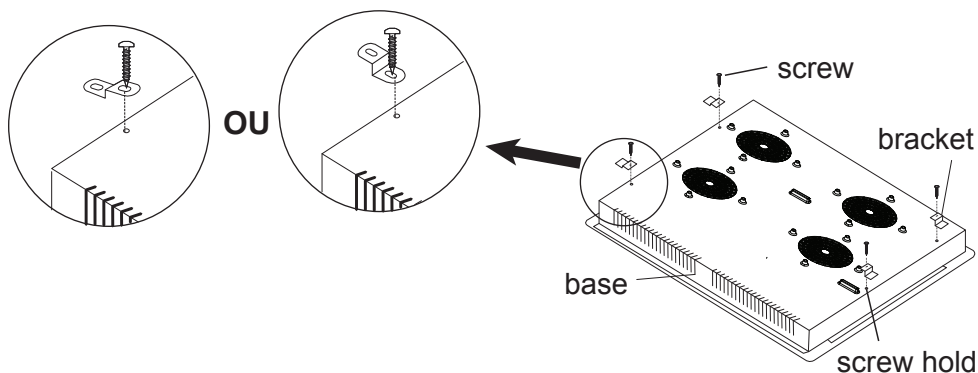


1. Place the gasket around the bottom edge of the hob.
2. Place the hob in the work surface cutout, so the hob is sitting firmly on the surface.
3. Secure the hob to the underside of the work surface using the fixing brackets supplied.

Screw one end of the bracket to the holes on the underside of the hob.

Adjust the position of the brackets to suit the thickness of the work surface.

Secure the other end of the bracket to the underside of the work surface, in order to secure the hob into position.



Connecting the hob to the mains power supply



This hob must be connected to the main power supply by a qualified personnel.

Before connecting the hob to the mains power supply, check that:

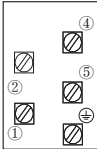
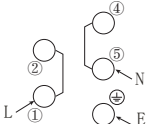
1. the domestic wiring system is suitable for the power drawn by the hob.
2. the voltage corresponds to the specifications provided in the manual and data label.
3. the power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire. The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.




Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified technician.

The power supply should be connected in compliance with the relevant local standard.

<p style="text-align: center;">CONNECTION DIAGRAM</p> <p>Caution! Voltage of heating elements 220-240V Caution! In the event of any connection the safety Wire must be connected to the ⊕ E terminal.</p>		<p style="text-align: center;">Recommended type of connection lead</p>
<p>For 220-240V earthed one-phase connection, bridges connect L terminals and terminals, safety wire to ⊕</p>		

- If the cable is damaged or is to be replaced, the operation must be carried out by a qualified person.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The installer must use the supplied power cord.

 <p>DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.</p>	<p>This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.</p> <p>The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.</p> <p>This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council or your household waste disposal service.</p> <p>For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or your household waste disposal service.</p>
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