

Installation and Operating Instructions

Models:
PPOV-6S-PYRO



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



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, as 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 only allow a qualified technician to install this appliance 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 on the web at www.parmco.co.nz.

Regards,
The Parmco Team



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IMPORTANT NOTE

It is the law in New Zealand that this appliance must be installed by authorised persons. The installation must comply with all the appropriate New Zealand Standards and Regulatory Requirements with particular reference to the New Zealand Electrical Standards.

Any attempt to install this or any other Parmco product without an authorised person could result in damage to the product and a possible health hazard. Not having an authorised person install this appliance may result in all associated warranties from Parmco Appliances being null and void.

IMPORTANT SAFETY INFORMATION

We recommend that for best performance and to extend the life of your appliance you read the instructions in this owner's manual thoroughly before using your new appliance. It will provide you with all the information you need to ensure its safe installation, proper use and maintenance. Retain this owner's manual for future reference.

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

Before using this appliance

Read the instructions thoroughly

- Remove all plastic protective films on the appliance before 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 unpleasant smells and smoke from protective oils used during manufacture and from new thermal insulation to burn off.
- Allow the unit to cool off and wash the oven out with soapy water and then rinse.

For your safety

- This appliance is designed for non-commercial, household use only and must not be altered in any way.
- This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with New Zealand Electrical Standards requirements.
- Before maintenance or cleaning, always ensure that the appliance is disconnected from the mains.
- Always use oven gloves to remove and replace cookware in the oven.
- Packaging items such as plastic bags, polystyrene, nails etc that this appliance is delivered in are potentially dangerous, and therefore appropriate measures must be taken to prevent children from coming into contact with them.
- This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance. Young children should be supervised to ensure they do not play with the appliance.
- Do not allow children to sit on or play with the oven door.
- Do not use the drop down door as a stool to reach overhead cabinets.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, 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 line the oven with aluminium sheets as doing so may damage the enamel and elements.

- When using the grill function ensure door is kept closed whilst cooking.
- **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.**
- For any enquiries please contact Parmco Appliances (09) 573 5678.



USE AND CARE

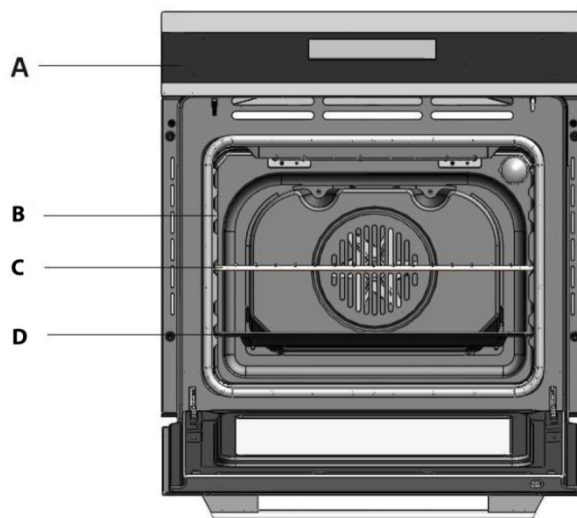
How to use your oven

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.

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. As a guide to help you with this process please refer to the “Cooking Mode Table”.

Oven Key

- A. Control panel**
- B. Oven Rack**
- C. Guides for sliding the racks or dripping in and out**
- D. Dripping Pan or Baking Sheet on the bottom rack only**



This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance. It is an extremely versatile appliance that allows you to choose easily between different cooking modes.




Note: The first time you use your appliance, we recommend setting the thermostat to the highest setting for about half an hour with nothing in it, with the oven door shut. Then open the oven door and let the room air in. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Note: Only place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven when grilling food. For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminium foil, etc.) on the grids/trays provided with the appliance, positioned along the oven guides.

BEFORE USING FOR THE FIRST TIME

Setting and changing the current time






The oven only operates when the time has been set. When the appliance is connected to the electrical supply or when there has been a power cut, the symbol for Time flashes automatically.

1. To change time, press the Clock function button repeatedly until the symbol for Time  flashes.
2. Using the  or  button, set the current time. After about 5 seconds, the clock stops flashing and displays the set time. The appliance is now ready for use.

Getting to know the appliance

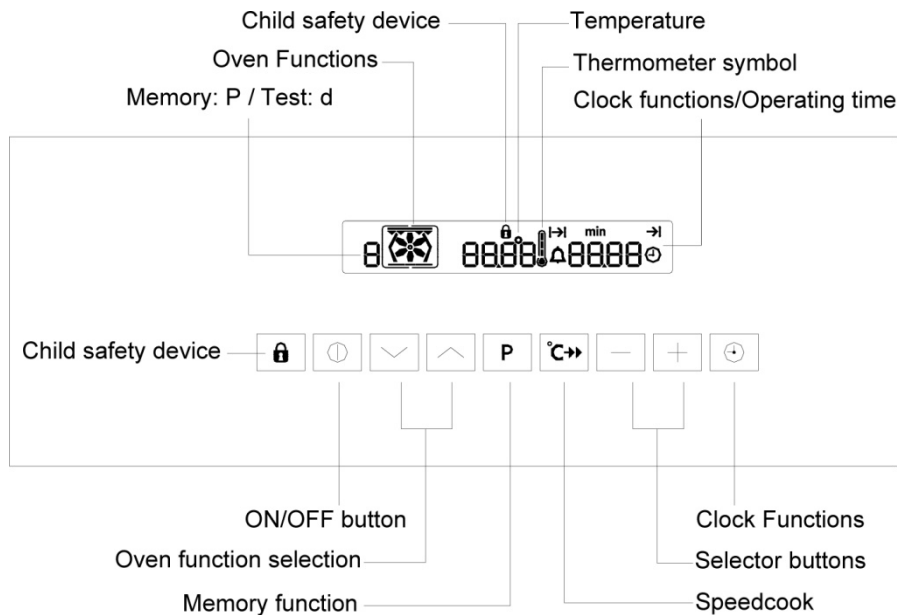
The appliance can be operated in test mode for testing or performing all operating steps. The oven will not heat up during the test.

Test mode



1. Switch off the appliance using the On/Off  button.
2. Press and hold the  and  buttons at the same time until a beep is heard and “d” lights up in the display.
3. To turn off the test mode, press and hold the  and  buttons together until a beep is heard and “d” disappears from the display.

OPERATING THE OVEN




The electronic oven control



General instructions



- Always switch the appliance on first by pressing the On/Off  button.
- When the desired function is set, the oven will heat up or the time set begins to count down.
- The oven light is permanently on when in operation. The oven light will automatically switch off 10 minutes after operation has ceased.
- Switch the appliance off using the On/Off  button.

Selecting the oven function



1. Switch on the oven with the On/Off  button.
2. Press the  or  button until the desired oven function appears.

- A suggested temperature appears on the temperature display.
- If the suggested temperature is not changed within 5 seconds, the oven begins to heat up.



Changing an oven temperature

Press the  or  button, to raise or lower the temperature. The setting changes in increments/decrements of 5°C.

Thermometer symbol

- The slowly rising thermometer symbol  indicates how hot the oven is as it heats up.
- The three segments of the thermometer symbol  show that Speedcook is working.


Changing the oven function

To change the oven function, press the  or  button repeatedly until the desired oven function is displayed.




Switching off the oven

Switch off the appliance using the On/Off  button.

Speedcook




After an oven function is selected, use the Speedcook function  to preheat the oven in a short time frame.

Important: Do not put the food to be cooked into the oven until Speedcook is completed and the oven is operating using the desired function.



1. Set the desired function. If necessary, change the suggested temperature.
2. Press the Speedcook  button. The symbol  lights up: The bars flashing one after another show that Speedcook is operating. When the set temperature is reached, the bars of the heat indicator light up. An alarm will be heard. The symbol  continues to flash, and the oven continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

Memory function

The Memory function can be used to save a setting which is frequently used.






1. Set oven function, temperature and if necessary the clock functions Cook time  and/or End time .
2. Press and hold the button  for approx. 2 seconds until a beep is heard. The setting is saved.
3. Repeat steps 1-2 to replace the previously saved setting with a new one.

Starting the Memory function

1. Switch the oven on using the button On/Off .
2. Press the button  to call up the saved setting.

CLOCK FUNCTIONS

General instructions







- After a clock function has been selected, the corresponding symbol flashes for 5 seconds. During this time, the desired times can be set or modified using the  or  button.
- When the desired times has been set, the time set Countdown  begins to count down.
- The time set for Cook time  and End time  begins to count down when the selected function starts.

Time

To set, change or check the time. (See also section “Before Using for the First Time”).










Countdown

A beep sounds after the time has elapsed. This function does not affect the operation of the oven.

1. Press the Clock Functions  button repeatedly until the symbol for Countdown  flashes.
2. Set the desired Countdown time using the  or  button (max. 99.00 minutes).
3. The symbol for Countdown  lights up.
4. When the time set has elapsed, a beep sounds for 2 minutes. “0.00” lights up and the symbol for Countdown  flashes. Turn off the alarm by pressing any button.












Cook time

To set how long the oven is to be running.



1. Select oven function by using the  or  button, select temperature.
2. Press the Clock Functions  button until the symbol for Cook time  flashes.
3. Using the  or  button, set the desired cooking time. The oven switches itself on. The symbol for Cook time  lights up.
4. The current time can be called up by pressing the Clock Functions  button.
5. When the time has elapsed, a beep will sound for 2 minutes. The oven switches itself off. “0.00” is displayed and the symbol for Cook time  flashes. Turn off the alarm by pressing any button.





End time

To set when the oven is to switch off.

1. Select oven function and using  or  button select temperature.
2. Press the Clock Functions  button repeatedly until the symbol for End time  flashes.
3. Using the  or  button, set the desired switch-off time. The symbols for End time  and Cook time  lights up. The oven will automatically switch itself on.
4. The current time can be called up by pressing the Clock Function  button. When the time has elapsed, an alarm sounds for 2 minutes. The oven switches itself off. “0.00” is displayed and the symbols for End time  and Cook time  flashes. To turn off the alarm, press any button.

Cook time and End time combined

Cook time  and End time  can be used simultaneously, if the oven is to be switched on and off automatically at a later time.




1. Select oven function and temperature.
2. Using the Cook time  function, set the time that the dish needs to cook for, e.g. 1 hour.
3. Using the End time  function, set the time at which you wish the oven to turn off. e.g. 14:05.
4. The symbols for Cook time  and End time  will light up. The oven switches on and starts

automatically at the desired time, e.g. 13:05. When the set cooking time has elapsed, the alarm sounds for 2 minutes and the oven switches itself off, e.g. 14:05.




OTHER FUNCTIONS

Switching off the display

You can save energy by switching off the display.






1. Switch off the appliance using the On/Off  button.
2. Press the Clock Function  button and the  button at the same time until the display goes out. As soon as the appliance is switched on again, the display comes on automatically. When the appliance is next switched off, the display goes out again.

Switching on the display

1. Switch off the appliance using the On/Off  button.
2. Press the Clock Function  button and the  button at the same time until the display comes on again.


Child lock

As soon as the lock is activated, the appliance can no longer be switched on.

1. Switch on the appliance using the On/Off  button. There must be no oven function selected.
2. Press and hold the  button until  appears on the display. Child lock is now activated.
3. To deactivate, press and hold the  button until  disappears from the display. Child lock is now deactivated and the appliance is ready to use.

Alarm

Switching off the alarm

1. Switch off the appliance using the On/Off  button.

Cooking modes

Convection Mode

The top and bottom heating elements operate together like a 'normal' conventional oven that you have probably used before. Convection mode is best suited for traditional baking and roasting. You should only use one shelf at a time, otherwise there will be uneven heat distribution. You can balance the amount of heat between the top and bottom of the dish by selecting a different shelf height. If you want more heat at the top of the dish, place the dish on the top or second shelf. For more heat on the bottom of the dish, place the dish on the third or fourth shelf.

Fan Bake

The top and bottom heating elements, as well as the fan, will come on, guaranteeing constant heat distributed throughout the oven. This mode is recommended for cooking pre-packaged food quickly (as pre-heating is not necessary), such as frozen/pre-cooked food.

Multi Cooking Mode

The top grill, rear, bottom heating elements, as well as the fan, will come on alternately. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time.

Fan Forced Bottom Bake

The bottom and rear heating elements, as well as the fan, will come on. This combination rapidly heats the oven due to the large amount of power used by the appliance, which results in the production of considerable heat coming prevalently from the bottom. This mode is ideal for foods requiring high temperatures to cook, such as pizzas and large roasts. Only use one oven tray or rack at a time.

Fan Assisted Bottom Bake

The bottom element and the fan will operate. This mode is most suitable for pastries, cakes and non-dry sweets in baking tins or moulds that require heat from the bottom.

Top Bake

The top heating element operates. This mode can be used to brown food at the end of cooking.

Grill Mode

The top grill element operates with the door closed. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface.

Fan Assisted Grill

The top grill heating element and the fan come on. The combination of features increases the effectiveness of the heating element, meaning direct heat is circulated throughout the oven. This helps prevent food from burning on the surface and allows the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, pork chops, etc. Cook in this mode with the oven door shut.

Baking Mode (Fan Forced)

The rear element and fan operate to provide a delicate heat that is evenly distributed throughout the oven. This mode is ideal for baking and cooking delicate foods on multiple shelves, especially cakes that need to rise such as cream puffs, biscuits, swiss rolls etc.

NOTE: This function relies on the air circulation within the oven cavity to provide even temperatures, thus the size and placement of trays can affect the temperature distribution. It is usual to have some temperature variations within the oven cavity and this function is NOT a guarantee of perfectly even temperatures throughout the oven.

Defrost Mode

The fan located at the back of the oven circulates room temperature air around the oven. This is recommended for defrosting all types of food, but is particularly effective at defrosting delicate food items. It is possible to accelerate the defrosting process by selecting multi-cooking mode and setting the temperature between 80°C and 100°C.

Cooling ventilation

To cool down the exterior of the appliance, this model is equipped with a cooling fan which comes on automatically when the oven is hot. When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.

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

Practical advice

The oven offers a wide range of alternatives which allows you to cook any type of food in the best possible way. The following directions are only a guideline that may be varied according to your own personal experience.

Preheating

If the oven must be preheated, the “Multi-Cooking” mode and the “Fast cooking” mode can be used to reach the desired temperature as quickly as possible. Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

Cooking on More Than One Rack

If you have to cook food using several racks, use either the “Baking” mode or the “Multi-Cooking” mode, as these are the only modes that allow you to do so.

When cooking delicate food on more than one rack, use the “Baking” mode, which allows you to cook on 3 racks at the same time (the 1st, 3rd and 5th from the bottom).

When cooking other food on several racks, use the “Multi-Cooking” mode keeping the following suggestions in mind:

- The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- As a general rule use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
- When cooking foodstuffs that require different times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
- Use the dripping pan on the lower rack and the grid on the upper.

Using the “Speedcook” Mode

Functional, fast and practical for pre-packed products (for example: frozen or pre-cooked food) along with other food items. You will find useful suggestions in the “Practical Cooking Advice” table.

Using the Grill

This multi-function oven offers you 2 different grilling modes.

Use the “Grill” mode, with the door ajar, place the food under the centre of the grill (situated on the 3rd or 4th rack from the bottom) because only the central part of the top heating element is turned on. Place the dripping pan provided on the bottom rack (1st from the bottom) to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures.



“Fan Assisted Grill”, with the door shut, is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part. Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes. When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom. To prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping-pan on the 1st rack from the bottom. **IMPORTANT:** Always use the fan assisted grill with the oven door shut.

When using this mode, we advise you to set the thermostat to 200°C as it is the most efficient way to use the grill. However, this does not mean you cannot use lower temperatures.

Baking Cakes

Make sure the oven has been preheated thoroughly before placing cakes inside. Do not open the oven door during baking to prevent the cake from dropping.

Cooking Pizza

For best results when cooking pizza, use the “Fan Assisted Bottom Bake” mode.

- Preheat the oven for at least 10 minutes.
- Use a light aluminium pizza pan, placing it on the grid supplied with the oven. If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently while the pizza is cooking.
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- When cooking pizza on two racks, use the 2nd and 4th with a temperature of 220°C and place the pizzas in the oven after having preheated it for at least 10 minutes.






Cooking Fish and Meat

When cooking white meat, poultry and fish, use temperature setting from 180°C to 200°C. For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C -220°C) for a short time, then turn the lower the temperature afterwards. In general, the larger the roast, the lower the temperature setting. Place the meat on the center of the grid and place the dripping pan beneath it to catch the fat. Make sure that the grid is placed in the center of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.



CONTACT PARMCO APPLIANCES ON 09 573 5678 FOR ALL REPAIR AND SERVICE ON THIS OVEN.
DO NOT ATTEMPT TO REPAIR OR SERVICE THIS OR ANY OTHER PARMCO PRODUCT WITHOUT
PROFESSIONAL ASSISTANCE.

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
	On 2 racks					
	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 the above is a guide only and you will need to vary temperatures, times and rack height combinations to achieve the results you want.

Maintenance

GENERAL CLEANING

Before cleaning your oven or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently:

- The enamelled or stainless steel parts should be washed with lukewarm water. Do not use abrasive powders or corrosive substances as it could ruin them and stain the stainless steel. If stains are difficult to remove, use special products available on the market. After cleaning, rinse thoroughly and dry.
- The inside of the oven should be cleaned immediately after use with hot water and soap when it is still warm. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale-remover, etc) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of the oven.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.

There is a seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. Should it become damaged, please contact Parmco Appliances. Avoid using the oven until it has been repaired.



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

Clean the glass door using non abrasive products or sponges and dry it with a soft cloth.

Do not use abrasive cleaners or sharp scrapers to clean the oven door glass as they can scratch the surface and cause the glass to shatter.

AUTOMATIC SELF CLEANING

The oven is heated to approximately 480°C. Any food residues from roasting, grilling and baking are burnt to ash. You may choose from three cleaning levels.

Level	Degree of cleaning	Duration
1	Low	1.25 hours
2	Medium	1.50 hours
3	Intensive	2 hours

- For safety reasons, the oven locks automatically when it reaches approx.170°C. You will only be able to open the door again once the temperature has fallen below 110°C.
- The exterior of the oven will become very hot. Make sure that nothing is placed against the front panel.
- Keep children at a safe distance.

- Never attempt to open the oven during the self-cleaning process. The cleaning process may be interrupted.
- You cannot switch the oven light on during self-cleaning.










Before self-cleaning

- Remove accessories and all ovenware from the oven.
- Risk of fire. Loose food residue, grease and meat juices are flammable.
- Wipe the oven and the accessories that are to be cleaned at the same time with a damp cloth.
- Clean the door and along the edges of the oven around the seal. Do not scour the seal.
- Make sure that the oven door is closed before you start cleaning.

Cleaning accessories at the same time

- Insert the universal pan at shelf position 2 from the bottom for self-cleaning.
- The wire grill is not suitable for self-cleaning.
- Never clean metal sheets and dishes which have been coated with a non-stick coating using the oven's automatic self-cleaning function (pyrolytic operation).
- High temperatures can cause poisonous gases to be formed from the non-stick coating risk of serious damage to health.

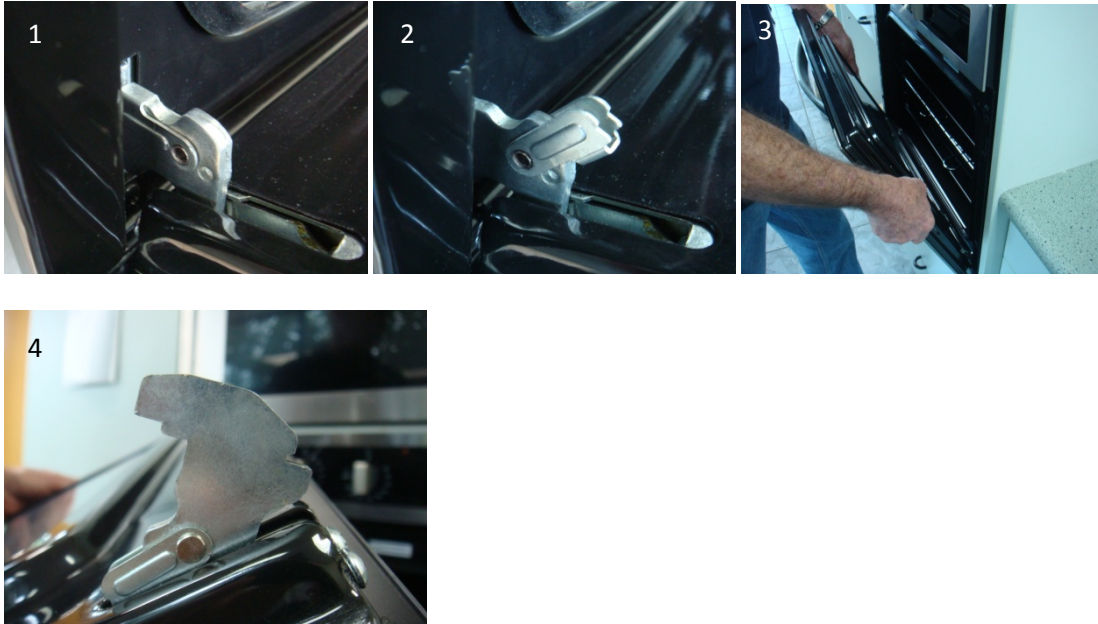
Selecting the Automatic Self-Cleaning function

1. Switch on the oven with the On/Off  button.
2. Press the  or  button until the Automatic self-cleaning "P" ", " " and "2.00" appears on the display.
3. Use the  or  button to set the desired duration.

REMOVING THE OVEN DOOR

You can remove the oven door for better access to the oven when cleaning.

- Open the door fully.
- Locate the hinge assembly (1).
- Lift the hinge tab to the open position (2).
- Gently close the door until the hinge assembly engages against the door (3).
- Lift the door up and out at the same time.
- To replace the door, reverse the above procedure making sure that the hinge is correctly located on the small rebate in the hinge arm (4)



REPLACING THE OVEN LAMPS

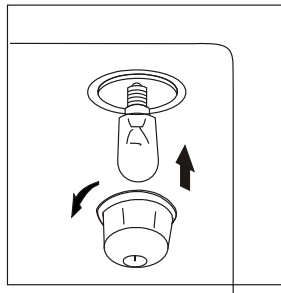


WARNING: Ensure that the appliance is turned off before replacing the oven lamp/s to avoid the possibility of electric shock.

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

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

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



Replacement lamps are available from Parmco Appliances

DISPOSAL

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

SERVICE AND PARTS

Before leaving the factory, this appliance was tested and adjusted by specialist skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the greatest of care and attention by authorised personnel. For this reason, we strongly advise you to contact Parmco Service Department, specifying the nature of the problem, the model and serial number of the appliance. This data is provided on the data label adhered to the base of the appliance.

WARRANTY

Your new appliance is covered by a warranty. The details of your warranty are in the back of this manual. Keep the purchase receipt which documents your purchase of the appliance and your purchase date as you will need to provide these as proof of purchase for warranty repairs. Warranty cannot be claimed without proof of purchase.

INSTALLATION

Only a qualified person may install the appliance.

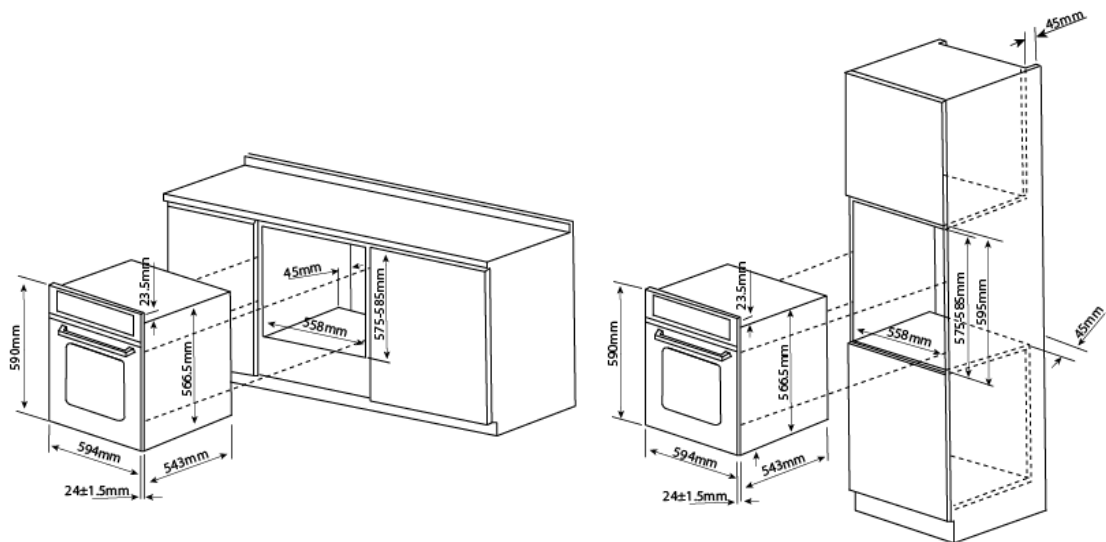
The manufacturer declines all responsibility for improper installation, which may harm persons, animals, and damage property.

Important:

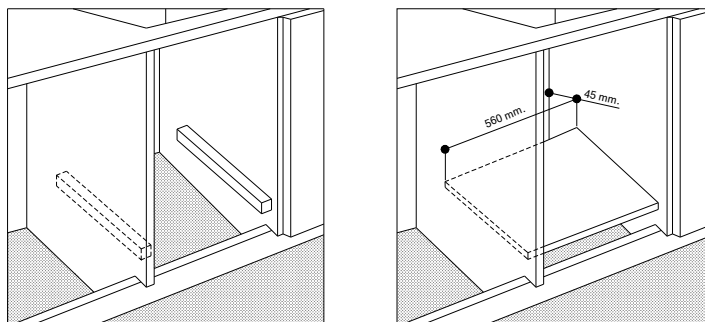
- The power supply to the appliance must be switched off before any adjustments or maintenance work is done on it.
- Correct and adequate air ventilation must be provided.

INSTALLATION OF BUILT-IN OVENS

In order to ensure that the built-in appliance functions properly, it must be appropriately installed in to the cabinet. The dimensions of the cut-out for installation under the counter or in a wall cabinet unit are as follows.



In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45×560mm.





- The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues that can withstand temperatures of up to 120°C.
- In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.
- All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool.
- To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.

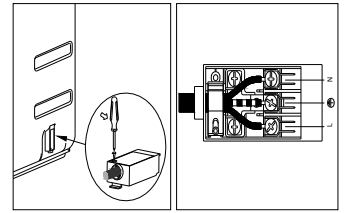
ELECTRICAL CONNECTION

Those ovens equipped with a supply cable are designed to operate on a 230V AC supply. The wire for earthing the appliance is yellow-green in colour.

Fitting on a power supply cable

Opening and remove the terminal board cover. To install the cable, proceed as follows:

- Remove the wire clamp screw and the three contact screws **L-N** - 
- Fasten the wires beneath the screw heads using the following color scheme: **Blue (N) Brown (L) Yellow-Green** 
- Secure the supply cable in place with the clamp and close the cover of the terminal board.



Connecting the supply cable to the mains

Install a standardized plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an isolator. The isolator switch should be rated according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C higher than the room temperature, anywhere along its length, or should be protected by insulation sleeving with an appropriate temperature rating.

Before switching the appliance on, please note:

- The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed, in compliance with local regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed properly.
- Check that the specifications indicated on the data plate (on the appliance and /or packaging) corresponds to those of the electrical mains system of the home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, call in a qualified technician.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. Also ensure that the cross sections of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and /or extensions are not recommended. All electrical work must comply with local regulation.
The plug and socket must be easily accessible.

TECHNICAL SPECIFICATIONS

Inner dimensions of the oven:

Width	43.5cm
Depth	40cm
Height	32cm
Volume	56 litres

230/240V ~50/60Hz or 50Hz



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local authority for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well being.



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



Parmco Appliances extended 5 year warranty



The Warranty:

- 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 5 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.

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.

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 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.
- Wear and tear caused by normal use of the product.
- Normal or scheduled maintenance including blocked filters or ducting.
- Consumable items such as light bulbs.
- Any damage to ceramic glass 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.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Product _____ Date of purchase _____

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.