Installation and Operating Instructions

PARMCO OVEN

Models:

PPOV-6S-TFT
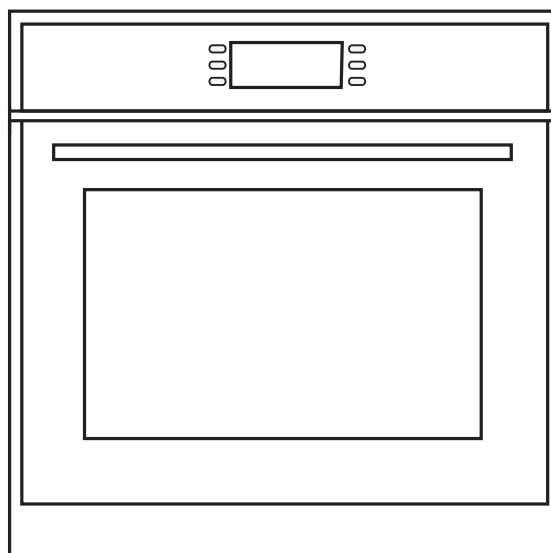
For your convenience, we recommend to attach the serial number label HERE.

727626122015

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 appropiate 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

INDEX

IMPORTANT SAFETY INFORMATION

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

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

BEFORE USING THIS APPLIANCE
Read the instructions thoroughly
- Remove all plastic protective films on the appliance before operating the appliance.
- Remove the plastic film on the oven glass door (when provided).
- To condition the oven for its first use it is necessary to allow oils and residues used to protect the appliances during manufacturing to burn off. Heat the empty oven at maximum temperature for 45 minutes on fanbake function. This allows unpleasant smells and smoke from protective oils used during manufacture and from new thermal insulation to burn off.
- Allow the unit to cool off and wash the oven out with soapy water and then rinse.
- The oven only operates when the time has been set.
- Never place anything on the bottom of the oven when it is in operation because it will damage the enamel.

FOR YOUR SAFETY
- This appliance is designed for non-commercial, household use only and must not be altered in any way.
- This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with New Zealand Electrical Standards requirements.
- Before maintenance or cleaning, always ensure that the appliance is disconnected from the mains.
- Always use oven gloves to remove and replace cookware in the oven.
- Packaging items such as plastic bags, polystyrene, nails, etc that this appliance is delivered in are potentially dangerous, and therefore appropriate measures must be taken to prevent children from coming into contact with them.
- This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance. Young children should be supervised to ensure they do not play with the appliance.
- Do not allow children to sit on or play with the oven door.
- Do not use the drop down door as a stool to reach overhead cabinets.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible for their safety.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

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

Steam and Condensation

- Often owners of new ovens will see a higher level of steam and condensation than they are used to in their previous appliance. This is normal and contributes to keeping the food moist during cooking. The amount of condensation will depend on the type of food (fresh, defrosted, frozen) being cooked and the cooking style (water in the roasting dish).Climatic conditions also contribute to the generation of condensation.

- When food is heated it produces steam in the same way a boiling kettle does. When steam comes into contact with the oven door glass it will condensate and produce droplets. To reduce condensation, ensure that the oven is well heated before placing food in the oven cavity. **Oven pre-heating is necessary before any cooking!**

- It is normal for steam to escape the oven when opening the door. To reduce the build up of condensation preheat the oven for longer periods and occasionally open the door and carefully wipe away the condensation. Adjusting your cooking practices will also ensure a minimum build up of condensation.
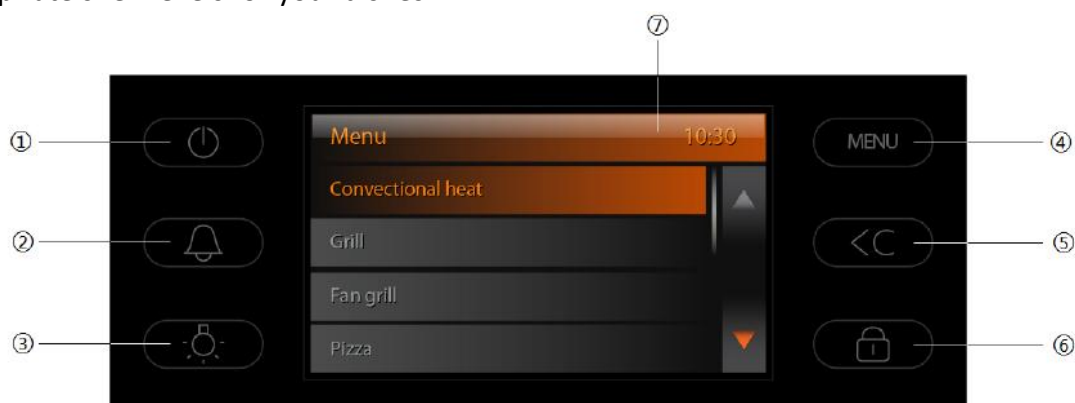
PRODUCT DETAILS

Oven
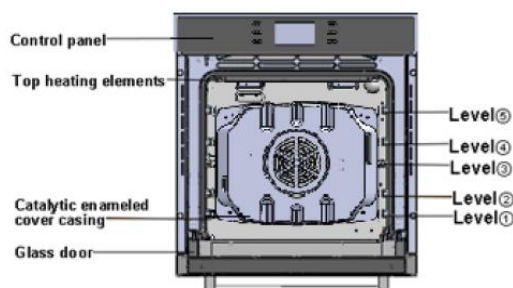
Shelf levels are numbered from the bottom up.
Levels 4 and 5 are used mainly for the grill function.
Please refer to the cooking guides provided throughout this manual to determine appropriate shelf levels for your dishes.

Oven Controls

The appliance is operated via the display ⑦ and the electronic buttons next to and below the display. These react to finger contact. An audible tone will sound each time a sensor is touched. The volume of the keypad tone can be adjusted or switched off altogether, see "Setting-Volume-Keypad tone".

Sensors

		Meaning
1		ON/OFF button For switching the appliance on and off.
2		Minute minder button For entering a time for the minute minder.
3		Light button For switching the lighting on and off.
4	MENU	Menu button For return to the main menu.
5	<C	Return button To delete the latest entry.
6		Child safety button For lock the display and sensors.

Display

All information about functions, temperature, cooking durations and setting is shown in the display.

After the appliance has been switched on with sensor or display, the **Main menu** appears in the display with a list of options available:

Select a menu ● by touching the display.

Main menu

- Convectional bake
- Multi cooking
- Top bake
- Defrost
- Grill
- Fan grill
- Bake
- Fast cooking
- Pizza
- Delicate
- Recipe
- Setting

Symbol

The following symbols will appear in the display in addition to the text:

Symbol	Meaning
|▲| |▼|	A maximum of 4 options can be shown in the display. These arrows indicate if more than four options are available. You can scroll up ▲or down ▼ in the list by touching the appropriate sensor.
✓	A tick will appear beside the option which is currently selected.
i	This indicates additional information that is available. This information window can be deleted by selecting OK.
🔒	The system was locked.
🔔	A minute minder time has been set.

When a function is selected, the following symbols may appear in the display, depending on setting:

		Fast preheat
🌡↑		Heating-up phase
🌡↓		Cooling phase
⟳		Start time
⟲		Duration
↻		Finish time

Function Image	Program Name	Function
	Convectional heat	Conventional bake
	Grill	Grill
	Fan grill	Fan grill
	Pizza	Fan forced bottom bake
	Bake	Fan forced
	Fast cooking	Fan assisted bake
	Delicate	Fan assisted bottom bake
	Top heat	Top bake
	Multi cooking	Multi cooking Mode
	Defrost	Defrost

USE

Before using for the first time
To enter the basic settings
The oven will switch on automatically when it is connected to the electricity supply.
You appliance is supplied with a number of standard default settings.
To change the settings:

- Select the "Setting" menu, the list of options will show in the display.
- Date
- Time
- Clock format
- Language
- Brightness
- Buzzer tone
- Temperature units
- Factory default setting
- Theme
- Select the setting that you want to change; the selected setting will be displayed with "√".
- Settings cannot be altered while a cooking programme is in progress.

Date
Click date. Set the option to enter the date Settings interface, through the keyboard input set date; the input sequence is: date, month, year.
In the process of input on the left side of the middle real-time display input date.
Click "OK" to save to return to the interface of set.

Time
Click options, enter the interface, through the keyboard input time; Input order for hours and minutes; Real time display on the left side of the intermediate input time, click "OK" to save to return to the interface of set.

Clock format
Click on the time interface system options in the following time selection, the corresponding time after the system is selected, the corresponding time system behind "√", set up after the completion of the touch "OK" button to return to the interface of set.

Language
Click language Settings option to enter the Settings interface, the corresponding language is selected (English or Chinese), the corresponding language to play behind the "√", set up after the completion of the touch "OK" button to return to the interface of set.

Brightness
In the setup interface, click brightness options in contrast Settings interface, by adjusting the slider, set the screen brightness.
Click "OK" to save to return to the interface of setup.

Buzzer tone
In the setup interface, click the sound options in the buzzer volume Settings, by adjusting the slider, set the buzzer volume.
Click "OK" to save to return to the interface of setup.

Temperature units

Click temperature units Settings into the Settings interface; choose the corresponding units in the options after playing "V", set up after the completion of the touch "OK" button to return to the interface of set.

Factory default setting

Click the default factory Settings options into the set, if you select "YES" said change all the Settings will be restored, set up after the completion of the touch "OK" button to return to the interface of setup.

Theme

Click on the theme Settings set into the interface, click the corresponding theme in the options after playing "V", set up after the completion of the touch "OK" button to return to the interface of setup.

Quick manual operation

Switch the oven on; select a function and a temperature and switch the oven off after the end of the programme.

Selecting a function
- Switch the oven on.
- Select the grill setting.
- After selecting an oven function, options which can be entered or changed for the cooking programme will appear in the display, e.g.:
- Temperature
- Duration
- Start time
- Finish time
- Heating-up phase
- Rolling shelf (only with Grill, Fan grill)

If you don't modify the parameters, directly click the "OK" button. The program will begin to run after 5 seconds.

If you want to modify the function parameters, Touch ▲ ▼ button until the need to modify the parameters, and then click on the corresponding changes into the interface.

The oven will display "heating". Once the oven has reached the desired temperature the display will show "program processing". The oven is now ready to place food in.

Changing the temperature
- Hold and adjust the slider to coarse adjustment of temperature, per slide about 10 ℃, through the fine adjustment of the temperature + 5/-5 buttons.
- Transferred to the temperature you need, click the "OK" button, save the set value, and returns the function sub menu.

Changing the duration
- Through the keyboard input the required program running time, with the digital input, run in the middle of the left side of the time change, input hours first, and then input minutes.
- Timing starts immediately. Once preheat is complete duration time will need to be reset to time required
- Click "OK" button to save the set value, and returns the function sub menu; if you don't run time Settings, the default program will run 2 hours.

Set the start time

- Through the keyboard input the required program running time, with the digital input, run in the middle of the left side of the time change, input hours first, and then input minutes.
- Click "OK" button to save the set value, and returns the function sub menu.
- If not set the start time, the default start time for the current clock time, and the Program start time is not displayed in the sub menu interface function.

Set the finish time

- Through the keyboard input the required program running time, with the digital input, run in the middle of the left side of the time change, input hours first, and then input minutes.
- Click "OK" button to save the set value, and returns the function sub menu.
- If not set the finish time, the default end time for the current clock time plus program running time, and the Program finish time is not displayed in the sub menu interface function.

Set the heating-up phase

- When a function is selected press the down button to display the second page.
- Touch heating-up phase options into the interface, the corresponding heating mode is selected, the corresponding options to play behind the "√", after complete touch "OK" button to return to functional sub menu. The default is normal.
- Fast heat uses extra elements to protect oven.

Change the parameters in the operation of the program

In the process of a program running, you can click "Change" button to return to the interface of function parameters, change to parameter reset has run the function of the program, the program stops temporarily, parameter changes after press "OK" key program continues to run, can modify the parameters including: Temperature, Duration/Probe, Start time, finish time, Heating-up phase.

Cancel the running program

- When the oven is not begun to execute a program, touch ⬅C key, it returns a layer on the menu.
- When the program operation of the oven, touch ⬅C key, to prompt the diagram below: Click "YES" to return to a layer on the menu, and terminate the program running, click "NO", to continue their selected program.

Other features
Child safety function

- When the oven is in standby mode, touch 🔒 and maintain for 3 seconds, the control panel is locked.

At this point, only 🔒 key is effective, other keys are invalid.

- When the oven controls have been set, touch 🔒 and maintain for 3 seconds, lock on current operating interface or application interface.
- Hold the 🔒 button for 3 seconds, the 🔒 on the right side of the display time disappear, can be normal operation.

Kitchen timer
Set the kitchen timer

- When the oven is in working status, touch the ⏰ button, enter setup interface, touch the number keys set time, Input hours first, and then input minutes.
- Touch the "OK" button, back to the original interface.
- Timer will display in the upper right corner of the screen. Once the timer has finished the clock will beep approximately for 2 minutes unless the " ⏰ " button is pressed.
- ⊠ Note: This is a timer only and will not turn off the oven function.

Cancel kitchen timer

- Touch ⏰ button to enter setup interface, sets the time to "00:00", click the "OK" button, return to the original interface.
- After the kitchen timer is cancelled, or the kitchen timer end, after touching the ⏰ button, the ⏰ symbol at the top right corner will disappear, display clock time at the upper right corner.

ACCESSORIES

The following accessories are provided with your oven.

1. Wire grill, for dishes, cake tins, roast- ing and grilling trays.

2.Wire roast, for roasting.

3.Baking tray, for cakes and biscuits.

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

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

Example Level 1: Deep pan

Level 4: Baking tray

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

Baking tray — Level⑥ / Level④ / Level③

Deep pan — Level② / Level①

Using the accessories

Wire grill, baking tray and deep pan

Positioning the wire grill

Insert the wire grill at any desired level.

Positioning the baking tray or deep pan

Insert the baking tray into level 4 of the oven and the deep pan into level 1 of the oven

Safety shutoff

If a cooking time is not entered, the oven will shut itself off after two hours.

⊠ This oven's electrical circuitry features a thermal shutoff system. If the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements.

Cooling Ventilation

To cool the oven outer layer, and some models equipped with a cooling fan. When the oven gets hot, the cooling fan is automatically enabled.

When the fan is on, between the oven door and the control panel will appear normal airflow.

Note: After baking, the oven fan has been working to cool sufficiently.

Before You Begin

Initial cleaning

Clean the oven thoroughly before using for the first time.

Do not use sharp or abrasive cleaning materials. These could damage the oven surface. For ovens with enamel fronts, use commercially available cleaning agents.

To clean the oven

1. Open the door，the oven lights come on by touching the **Light**.

2. Clean all oven trays, accessories and side runners with warm water or washing up liquid and polish dry with a soft clean cloth.

3. Clean the oven interior with a soft clean cloth.

4. Wipe the front of the appliance with a damp cloth.
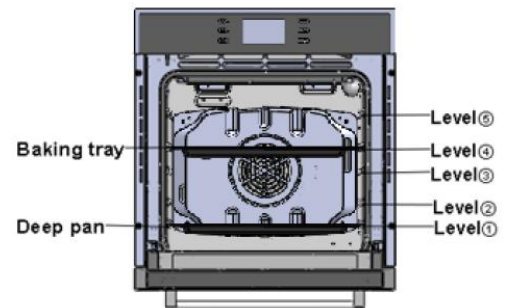
Before first use check that the clock is set correctly. Remove accessories and operate the oven at the convection setting at 200 °C for 1 hour before using. There will be a distinctive odor; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

CARE AND CLEANING

Cleaning the oven door

For normal use, the oven door should not be removed but if removal is necessary, for example, for cleaning, follow these instructions. The oven door is heavy.

How to Remove the Oven door

For a more thorough clean, you can remove the oven door. Proceed as follows:
· Open the door to the full extent (Fig.1);
· Open the lever A completely on the left and right hinge (Fig.2);
· Hold the door as shown (Fig.3);
· Gently close the door until left and right hinge levers A are hooked to part B of the door (Dig.4);
Reassemble the door by following the above procedures backwards.

Fig.1 Fig.2 Fig.3 Fig.4
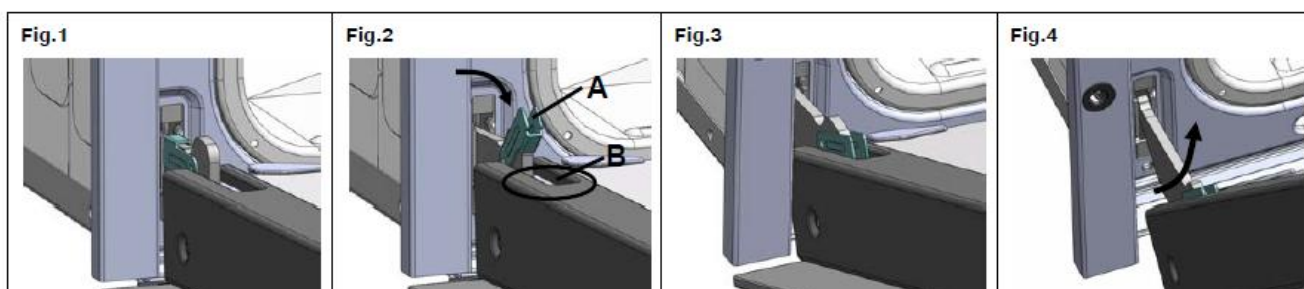
To dismantle the oven door (two methods)

Method 1 remove and assemble procedure:
· Remove the seal A(Fig.2)、B、C(Fig.3) by push the no.2 rods of left and right sides(fig.1)
· Gently pull out the inner and middle panes of glass(fig.4)
· Clean the glass and other components with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
Reassemble the door by following the above procedures backwards.

Fig.1: Fig.2: Fig.3: Fig.4:
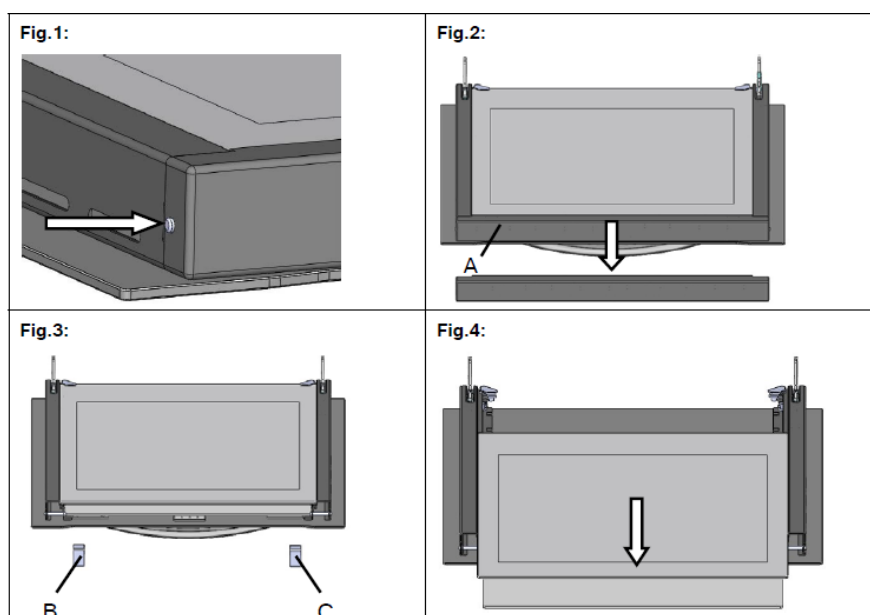
Method 2

Remove and assemble procedure:
· Flip the glass pane retainers outwards to open them (Fig.1)
· Gently lift up the inner pane and remove it (fig.2)
· Gently lift up the middle pane and remove it (fig.3)
· Clean the glass and other components with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
Reassemble the door by following the above procedures backwards.

Fig.1:

Fig.2:

Fig.3:
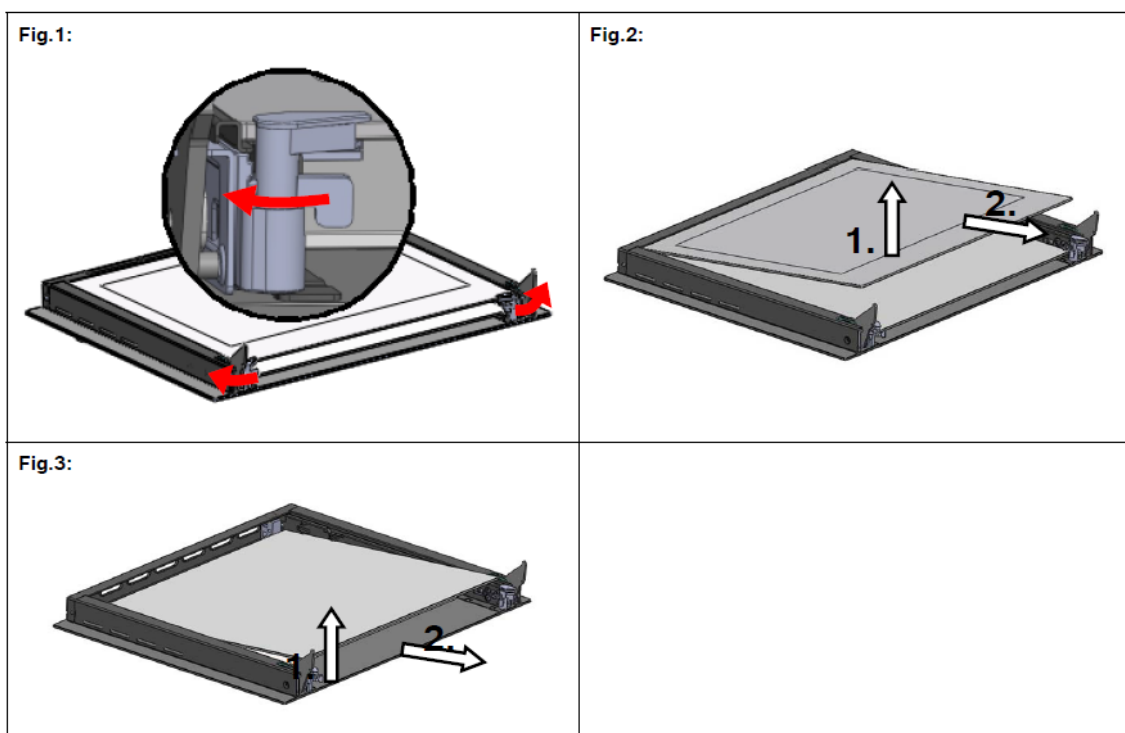
CAUTION:
Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.
Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes or sponges can cause burns from steam.

Oven exterior
● For cleaning both the interior and exterior of the oven, use a cloth and a mild cleaning agent or warm soapy water.
● Dry with kitchen paper or a dry towel.
● Do not use scourers, caustic cleaners or abrasive products.

Stainless steel oven fronts
● Do not use steel wool, scouring pads or abrasives. They may damage the finish.

Aluminium oven fronts
● Wipe the plate gently with a soft cloth or microfiber cloth and a mild window cleaning detergent.
WARNING
Make sure the oven is cool before cleaning.

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

Oven door glass
The oven door is equipped with three sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning.
WARNING
● Whenever the door is separated from the oven, the clips should be flipped open.
● Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may resulting in shattering of the glass.
● When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.
Attention
The glass may break if you use excessive force especially at the edges of the front sheet.

Accessories
Wash all bake ware and accessories after each use and dry with a kitchen towel. To clean easily, soak in warm soapy water for about 30 minutes.

Catalytic enamel surface
The removable cover casing is coated with a dark gray catalytic enamel that can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and higher, for example, when baking or roasting.
Higher temperatures will result in faster burning. The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

Cleaning by hand
Make sure the oven is cool before cleaning.
● The catalytic enamelled cover casing should be cleaned using a solution of hot water and washing-up liquid applied with a soft nylon brush.
Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials. Do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel and render it ineffective.
If using oven sprays on the interior oven surfaces, the catalytic cover casing must first be removed from the oven.

Cleaning with high temperatures
Before cleaning the catalytic cover casing with high temperatures, make sure that all interior oven surfaces have been cleaned as described above. Otherwise, the high temperatures can bake deposits onto the interior oven surfaces and make them impossible to remove.
If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove soiling caused by oil and grease splashes.
Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed by hand with a mild solution of hot water and washing-up liquid applied with a soft brush.
● Remove all accessories from the oven.
● Set the oven to conventional function.

● Set the heat to 250 °C.

● Run the oven for approximately 1 hour. The length of time will depend on the degree of soiling.
It is a good idea to set the finish time for the process using the end time setting, in case you forget to switch the oven off at the end.
Any remaining soil will gradually disappear with each subsequent use of the oven at high temperatures.

Disposal Instructions

Disposing of the packaging material

- ☒ The material used to package this appliance is recyclable.
- ☒ Dispose of the packaging materials in the appropriate container at your local waste disposal facility

WARNING

Before disposing of old appliances, make them inoperable so that they cannot be a source of danger.
To do this, disconnect the appliance from the mains supply and remove the mains lead.
To protect the environment, it is important that old appliances are disposed of in the correct manner.

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

Meaning of crossed –out wheeled dustbin:
Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.
Contact your local government for information regarding the collection systems available.
If electrical appliances are disposed of in landfills or dumb, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.
When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

PRACTICAL COOKING ADVICE

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating
If the oven must be preheated (this is generally the case when cooking leavened foods), the "**Multi-Cooking**" mode and the **"Fast cooking** "mode can be used to reach the desired temperature as quickly as possible in order to save on energy.
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).Some examples are included in the "Practical Cooking Advice" table.
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 differing 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 "Fast Cooking" Mode
Functional, fast and practical for those of you who use pre-packed products (such as 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, placing the food under the centre of the grill (situated on the 3rd or 4th rack form the bottom) because only the central part of the top heating element is turned on.
Use the bottom rack (1st from the bottom), placing the dripping pan provided 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, simply by adjusting the program to the desired temperature.
Setting "**fan assisted grill "**, 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, for example.

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then, 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.

When using this mode, we advise you to set the thermostat to 200°, as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

Baking Cakes
When baking cakes, always place them in a preheated oven .Make sure you wait until the oven has been preheated thoroughly. Do not open the oven door during baking to prevent the cake from dropping .

In general:

Pastry is too dry
Increase the temperature by 10° and reduce the cooking time.

Pastry dropped
Use less liquid or lower the temperature by 10°.

Pastry is too dark on top
Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside
Use less liquid, lower the temperature, and increase the cooking time.

The Pastry sticks to the pan
Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.
I used more than one level (in the function "ventilated oven") and they are not all at the same cooking point
Use a lower temperature setting .It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza
For best results when cooking pizza, use the **"Pizza 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 of 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° and place the pizzas in the oven after having preheated it for at least 10 minutes.

Cooking Fish and Meat
When cooking white meat, fowl and fish, use temperature setting from 180°to 200°.

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°-220°)for a short time ,then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the grid and place the dripping pan beneath it to catch the fat.

Make sure that the grid is inserted so that it is in the centre 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.

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes)
1 Convection heat	Duck	1	3	15	200	65–75
	Roast veal or beef	1	3	15	200	70–75
	Pork roast	1	3	15	200	70–80
	Biscuits (short pastry)	–	3	15	180	15–20
	Tarts	1	3	15	180	30–35
2 Multi-Cooking	Pizza (on 2 racks)	1	2–4	15	220	15–20
	Lasagna	1	3	10	200	30–35
	Lamb	1	2	10	180	50–60
	Roast chicken +potatoes	1	2–4	10	180	60–75
	Mackerel	1	2	10	180	30–35
	Plum-cake	1	2	10	170	40–50
	Cream puffs (on 2 racks)	0.5	2–4	10	190	20–25
	Biscuits (on 2 racks)	0.5	2–4	10	180	10–15
	Sponge cake (on 1 rack)	0.5	2	10	170	15–20
	Sponge cake (on 2 racks)	1.0	2–4	10	170	20–25
	Savory pies	1.5	3	15	200	25–30
3 Top heat	Browning food to perfect Cooking	–	3/4	15	220	–
4 Defrosting	All frozen food					
5 Grill	Soles and cuttlefish	1	4	5	Max	8–10
	Squid and prawn kebabs	1	4	5	Max	6–8
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10–15
	Veal steak	1	4	5	Max	15–20
	Cutlets	1	4	5	Max	15–20
	Hamburgers	1	4	5	Max	7–10
	Mackerels	1	4	5	Max	15–20
	Toasted sandwiches	–	4	5	Max	2–3
	With rotisserie (where prevent)					
	Veal on the spit	1.0	–	5	Max	80–90
	Chicken on the spit	1.5	–	5	Max	70–80
	Lamb on the spit	1.0	–	5	Max	70–80

6 Fan grill ⊠	Grilled chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35
	With rotisserie (where prevent)					
	Veal on the spit	1.5	–	5	200	70-80
	Chicken on the spit	2.0	–	5	200	70-80
	Chicken (on the spit)+potatoes	1.5	–	5	200	70-75
	(roasted)	–	2	5	200	70-75
	Lamb on the spit	1.5	–	5	200	70-80
7 Bake ⊠	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Fruitcake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes) on 2 racks)	1.2	2-4	15	200	30-35
	Small cakes (On 2 rakes)	0.6	2-4	15	190	20-25
	Cheese puffs (on2 cakes)	0.4	2-4	15	210	15-20
	Cream puffs (on 3 cakes)	0.7	1-3-5	15	180	20-25
	Biscuits (On 3 racks)	0.7	1-3-5	15	180	20-25
	Meringues (On 3 racks)	0.5	1-3-5	15	90	180
8 Fast cooking ⊠	**Frozen food**					
	Pizza	0.3	2	–	250	12
	Courgette and prawn pie	0.4	2	–	200	20
	Country style spinach pie	0.5	2	–	220	30-35
	Turnovers	0.3	2	–	200	25
	Lasagne	0.5	2	–	200	35
	Golden Rolls	0.4	2	–	180	25-30
	Chicken morseis	0.4	2	–	220	15-20
	Pre-cooked food					
	Golden chicken wings	0.4	2	–	200	20-25
	Fresh Food					
	Biscuits(short pastry)	0.3	2	–	200	15-18
	Fruitcake	0.6	2	–	180	45
	Cheese puffs	0.2	2	–	210	10-12
9 Pizza ⊠	Pizza	0.5	3	15	220	15-20
	Roast veal or beef	1	2	10	220	25-30
	Chicken -Raw	1	2/3	10	180	60-70

Recipe

- In the main menu select the Recipe.
- Choose what you want, enter setup interface, set the degree of baking, defaults to "Medium".
- After choose the degree of baking, touch "Next", enter the baking temperature Settings interface, this interface default according to choose matching degree of baking temperature, you can adjust temperature.
- After the set temperature, touch "Next", enter the baking time Settings or probe temperature setting, the interface shows the corresponding default of food baking time, you can adjust.
- Place the food on the shelf according to the prompt.
- Touch "OK" button, 5 seconds after the program began to run.
- Now set the function of 13 kinds of food recipes, food name, time, temperature, and other related parameters reference "Recipe".

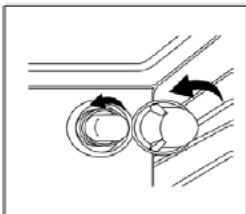| Function	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Default temperature	Cooking time (Minutes)	Default cooking time (Minutes)	Default probe temperature
	Duck	1	3	Light: 190℃/374℉ Medium: 200℃/392℉ Dark: 210℃/410℉	65-75	75	85℃/185℉
	Biscuit	1 tray	3	Light: 160℃/320℉ Medium: 170℃/338℉ Dark: 180℃/356℉	15-20	20	
	Bread	0.4	1	Light: 170℃/338℉ Medium: 180℃/356℉ Dark: 190℃/374℉	25-30	30	
	Chicken	1	2	Light: 180℃/356℉ Medium: 190℃/374℉ Dark: 200/392℉	45-60	60	85℃/185℉
	Potatoes	1	2	Light: 170℃/338℉ Medium: 180℃/356℉ Dark: 190℃/374℉	45-60	60	
	Fish	1	2	Light: 170℃/338℉ Medium: 180℃/356℉ Dark: 190℃/374℉	30-35	35	
	Pizza	0.5	3	Light: 210℃/410℉ Medium: 220℃/428℉ Dark: 230℃/446℉	15-20	20	
	Beef	1	4	Light: 190℃/374℉ Medium: 200℃/392℉ Dark: 210℃/410℉	80-90	90	85℃/185℉
	Beef steak	1	4	Light: 170℃/338℉ Medium: 180℃/356℉ Dark: 190℃/374℉	15-20	20	
	Hamburger	1	4	Light: 190℃/356℉ Medium: 200℃/392℉ Dark: 210℃/410℉	7-10	10	
	Mutton	1.5	4	Light: 190℃/374℉ Medium: 200℃/392℉ Dark: 210℃/410℉	70-80	80	
	Fruit cake	1	2	Light: 170℃/338℉ Medium: 180℃/356℉ Dark: 190℃/374℉	40-45	45	
	Sponge cake	0.5	3	Light: 150℃/302℉ Medium: 160℃/320℉ Dark:170℃/338℉	25-30	30	

TROUBLESHOOTING

FAQs and Troubleshooting

On no account open the appliance housing!

Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.

Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work. Ensure power is not supplied until after maintenance or repair work has been carried out.

Problem	Possible cause and remedy
The oven does not heat up	– The oven may not be switched on. Switch the oven on. – The clock may not be set. Set the clock. – Check to see if the required settings have been applied. – A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.
A noise can be heard after a cooking programme	The cooling fan remains switched on after the end of a cooking programme.
The lighting is not working	■ Disconnect the appliance from the electricity supply: Switch off and unplug at the socket, or disconnect the fuse, or switch off at the isolator as appropriate. ■ Turn the lamp turn anti-clockwise to release it and then pull it downwards to take it out. ■ Replace it with a new halogen lamp. ■ Refit the lamp cover and turn it clockwise to secure it. ■ Reconnect the appliance to the mains electricity supply.
Cakes and biscuits are browning unevenly	There will always be a slight unevenness. If browning is very uneven check that the correct temperature was set and that the correct shelf level was used.
A fault tips appears in the display: There is a communication problem occuring !	■ Communication connection exception. ■ Call Parmco
A fault tips appears in the display: Temperature sensor malfunction !	■ Temperature sensor error. ■ Call Parmco
A fault tips appears in the display: The selected programme have been cuted out by power off !	■ The oven in the process of program is running, power cuts caused by the power supply is cut off, the oven again after power on, appear this prompt. ■ You can touch the "OK" button to enter the main menu.

Technical Specifications

Inner dimensions of the oven：

Width 42.3cm

Depth 40.7cm

Height 39.2cm

Inner Volume of the oven 70 litres

Voltage and Frequency of Power Supply:

220-240V ~50/60Hz

2145-2540W 2385-2835W 2415-2875W 2850-3390W 1705-2030W 2175-2590W 1205-1435W 995-1195W 2480-2950W 45-55W

INSTALLATION

Installing the Oven

Electrical installation of this appliance must be performed only by a licensed electrician.

The oven must be installed according to the instructions supplied.

Remove the protective vinyl from the door after installation.

Safety instructions for the installer

- Installation must guarantee protection against exposure to electrically live parts.

Installation of Built-in Ovens

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate .The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.
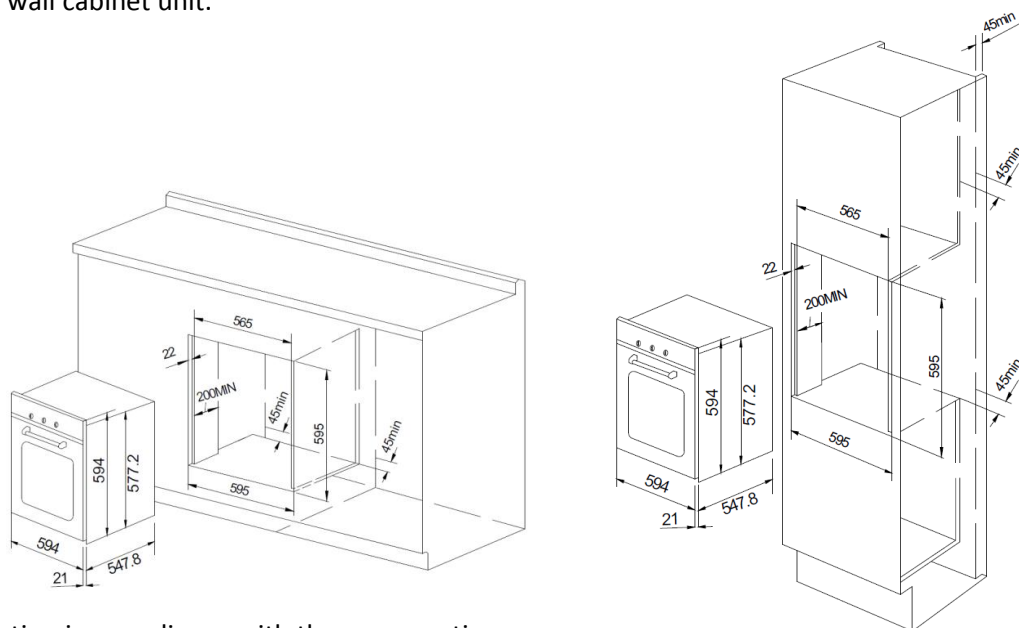
N.B:

Installation in compliance with the consumption declaration

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.
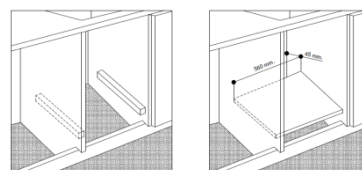
The panels of the adjacent cabinets must be made of heat-resistant material .In particular; cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°.

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

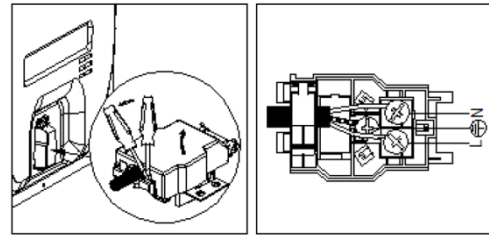Those ovens equipped with a three-pole power supply cable are designed to operate with an alternating current .The wire for earthling the appliance is yellow-green in colour.

Fitting on a Power Supply Cable
Opening the terminal board:
- Using a screwdriver, prize the bolt on the side tabs of the terminal board cover;
- Using a screwdriver unhooking the no.2fixing hooks, pull open the cover of the terminal board.

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 colour scheme :Blue (N) Brown (L) Yellow-Green
- Fasten 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
omni polar circuit breaker with a minimum contact opening of 3 mm between the appliance and the mains .The omni polar circuit breaker should be sized 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 with respect to the room temperature, anywhere along its length , or protected by insulation sleeping having an appropriate rating.
Before making the connection, check that:
- The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that the earthling is efficient; if you have any doubts call in a qualified technician to check the system .The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
- Before plugging the appliance into the mains, check that the specifications indicated on the date plate (on the appliance and /or packaging) correspond to those of the electrical mains system of your 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. The latter, in particular, will also have to 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, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations .In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter, the plug and socket must be easily accessible.
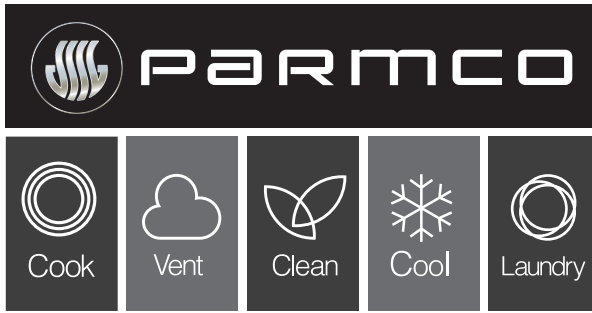
p: 09 573 5678
f: 09 573 5699
e: sales@parmco.co.nz
w: www.parmco.co.nz

Cook **Vent** **Clean** **Cool** **Laundry**

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 it's 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.
- Products purchased as seconds or thirds may or may not carry a warranty. Please check with your reseller at the time of purchase for the warranty period being offered.

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.

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.
- 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 hobs caused by spills when cooking.
- Any breakage or damage of glass items.
- Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
- Any aspect relating to the installation of the product, or damage caused during installation including blocked access for repair.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

E & O.E. 727626022015