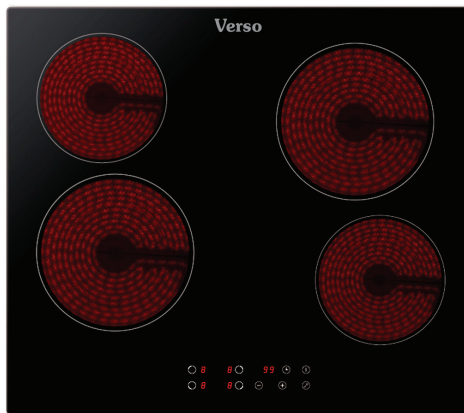


# Installation and Operating Instructions

**Model:**  
**VERSO 4C Hob**



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

727626112014



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

Regards,  
**The Parmco Team**



## Important Safety Warnings

1. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons.
2. This product is intended for indoor use only.
3. Power line connection: The power cord must be connected in compliance with the relevant New Zealand standards.
4. If the appliance is being connected directly to the mains an Omni-polar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
5. Please use a dedicated power protection switch.
6. Do not wash the ceramic plate directly with water as excess water entering the hob is a hazard. Wipe it with a damp cloth instead.
7. Never have the ceramic hob working without food or liquid within a cooking vessel as this will affect its operational performance and may damage the unit.
8. Do not heat unopened canned goods directly on the ceramic hob as there is a danger of explosion due to heat expansion.
9. After being in use for a long time, the corresponding heating zone of the ceramic plate will be hot. Do not touch the ceramic surface to avoid personal injury.
10. We suggest that you should periodically check that there are no objects (glass, paper, etc) that could obstruct the ventilation inlets under your ceramic hotplate.
11. Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they will get hot.
12. If the surface is cracked, switch off the appliance and contact Parmco Appliances. To avoid the possibility of electric shock do not continue to use a damaged hob.
13. 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 use of the appliance by a person responsible for their safety.
14. Children should be supervised to ensure that they do not play with the appliance.

15. **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
16. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
17. After use switch off the hob element at its control.

## **Other Safety Precautions**

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

- No combustible material or products should be placed on this appliance at any time.
- In order to avoid a hazard, this appliance must be installed by an authorised electrician according to these instructions.
- 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 the warranty or liability claims.

## **Installation**

### **Electrical Shock Hazard**

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

## **Operation and maintenance precautions**

### **Hot Surface**

- During use, accessible parts of this appliance may become hot enough to cause

burns.

- Do not let your body, clothing or any item other than suitable cookware contact the 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.
- Failure to follow this advice could result in burns and scalds.

## **Cut Hazard**

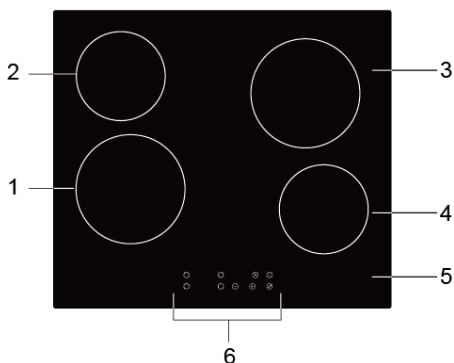
- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use it with care and store it safely, outside the reach of children.

## **General precautions**

- Never leave the appliance unattended when in use. Boilovers cause 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.
- 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).
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct 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 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.

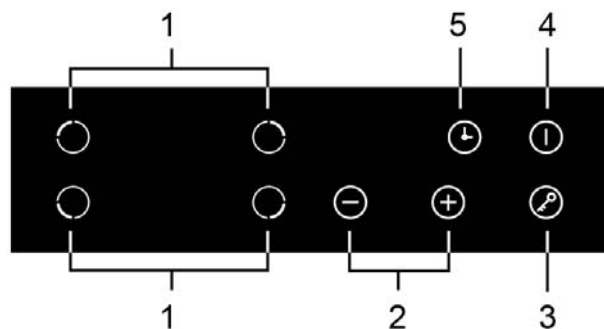
# Product Overview

## Top View



- 1. max. 1800 W zone
- 2. max. 1200 W zone
- 3. max. 1800 W zone
- 4. max. 1200 W zone
- 5. Glass plate
- 6. Control panel

## Control Panel



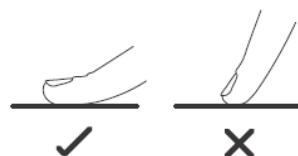
- 1. Heating zone selection controls
- 2. Power/Timer controls
- 3. Keylock control
- 4. ON/OFF control
- 5. Timer control

## **Before using your New Ceramic Hob**

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your ceramic hob.

## **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 is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

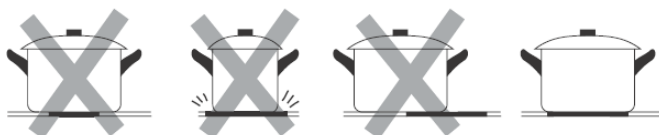


## **Choosing the right Cookware**

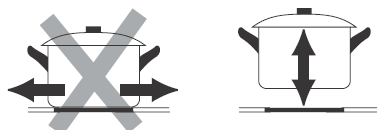
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



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



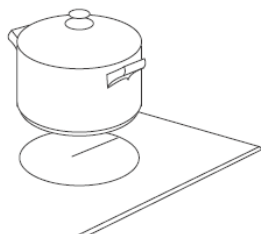
# Using your Ceramic Hob

## To start cooking

1. Touch the ON/OFF ⓘ control. All the indicators show “-”
  - Once powered on, the buzzer beeps once, all indicators light up for 1 second then go out, indicating that the ceramic hob is now on.



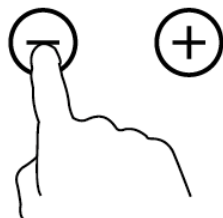
2. Place a suitable pan on the cooking zone that you wish to use.
  - Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



3. Touch the heating zone selection control (e.g. zone 3#)



4. Select a heat setting by touching the “-” or “+” control.
  - If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.
  - You can modify the heat setting at any time during cooking by holding down either of these buttons to adjust the temperature up or down.



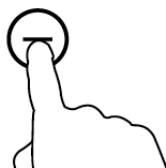


## When you have finished cooking

1. Touch the heating zone selection control that you wish to switch off. (e.g. zone 3#)



2. Turn the cooking zone off by scrolling down to "0 " or touching "-" and "+" controls together.



OR



3. 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.




# 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**

Touch the keylock  symbol. The timer indicator will show “Lo”.

- **To unlock the controls**

1. Make sure the ceramic hob is turned on.
2. Touch and hold the keylock control  for a few seconds.
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 button. In an emergency, you can turn the ceramic hob off with the ON/OFF button, but you will have to unlock the hob first before the next use.

- **Over-Temperature Protection**

An equipped temperature sensor can monitor the temperature inside the ceramic hob. When an excessive temperature is detected, the ceramic hob will automatically stop operation.

- **Residual Heat Warning**

When the hob has been operating for some time, there will be some residual heat. The letter “H” appears on the indicator to warn you to keep away from it.

- **Auto Shutdown**

Auto shut down is a safety protection function for your ceramic hob. It shuts down automatically if you ever forget to turn off a cooking zone. The default shutdown 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

## Using the Timer

You can use the timer in two different ways:

- As a minute minder; in this case, it will not turn any cooking zone off when the set time is up.
- To turn one or more cooking zones off after the set time is up.

*Note:* The timer can be set for up to 99 minutes.

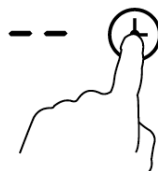
- **As a Minute Minder**

**If you are not selecting any cooking zone:**

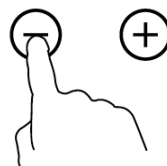
1. Make sure the cooktop is turned ON.

*Note:* you can use the minute minder even if you're not selecting any cooking zones.

2. Touch the timer control. This will show "--" in the timer display.



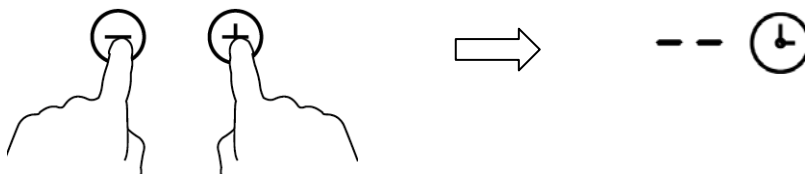
3. Set the time by touching "-" or "+" controls. The minute minder indicator will start flashing and show in the timer display.



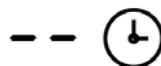
*Hint:*

- Touch the "-" or "+" timer control once to decrease or increase by 1 minute.
- Touch and hold the "-" or "+" timer control to decrease or increase by 10 minutes.
- If the setting time exceeds 99 minutes, the timer will automatically return to 0 minutes.

4. Touching the "-" and "+" together will cancel the timer, showing "--" in the minute display.



5. When the selected cooking time is up, the buzzer will sound and will display "--" symbol.



### • Setting the timer to turn one cooking zone off

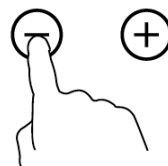
1. Touch the heating zone selection control corresponding to the zone that you want to set the timer for.



2. Touch the timer control. "10" will show in the timer display and the minute minder indicator will flash."



3. Set the time by touching the timer control

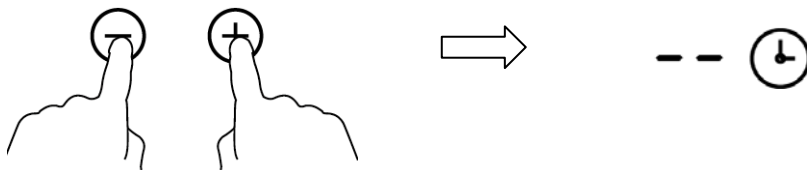


*Hint:*

- Touch the "-" or "+" timer control once to decrease or increase by 1 minute.
- Touch and hold the "-" or "+" timer control to decrease or increase by 10 minutes.

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

4. Touching the "-" and "+" together will cancel the timer, showing "--" in the minute display.



*NOTE:* The red dot next to power level indicator will illuminate indicating that zone is selected.

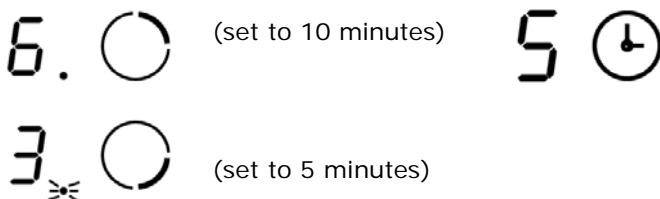


## • Setting the timer to turn more than one cooking zone off

1. When the timer is set on more than one heating zone at the same time, the shortest selected time will be displayed.

For example, zone 3 has a timer setting of 10 minutes and zone 4 has a timer setting of 5 minutes; the timer display will show "5" as it is the shortest time.

*NOTE:* The zone with the shortest time setting will have a flashing red dot next to the zone indicator.



2. When the selected cooking time is reached, the corresponding cooking zone will be switched off automatically.



*NOTE:* If you want to change the time after the timer is set, you have to start again from step 1.

## Cooking Guidelines

### Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high heat setting then reduce the heat once 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 as the flavours develop without overcooking the food.
- Some items, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

### Searing steak

To cook juicy steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based bottom 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 pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and the desired degree of cooking. Times may vary

between 2 – 8 minutes per each 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 before serving.

### Stir-frying

1. Choose a ceramic 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 until they are heated through. 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 cooktop to find the settings that best suit you.

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

## 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"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• 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.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
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 ceramic glass cooktop, being careful of hot cooking zone surfaces.</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• 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 damage the glass surface.</li> <li>• 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.</li> </ul>
Spillovers on the touch controls	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• 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.</li> </ul>



## Hints and Tips

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop 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've 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 ceramic 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 cracking 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.

## Technical Specification

Model	VERSO 4C HOB
Cooking Zones	4 Zones
Supply Voltage	220-240V~
Installed Electric Power (max)	6600W
Product Size L×W×H(mm)	590X520X55
Cut-out Dimensions A×B (mm)	560X490

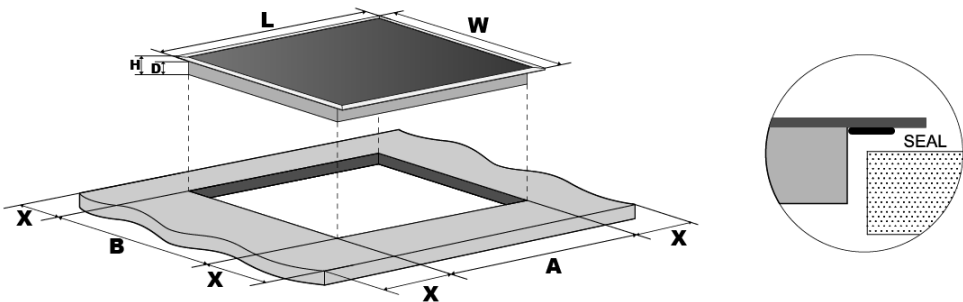
Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

# 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 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.



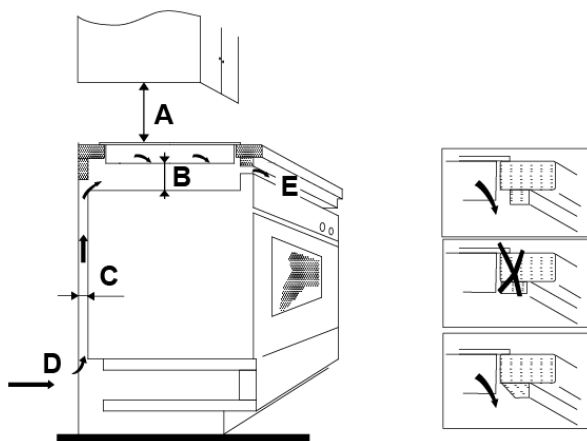
L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	55	51	560	490	50 min

Make sure the hob is well ventilated and the air inlet and outlet are not blocked.

**When installing a rangehood above an appliance, all relevant New Zealand building, installation and regulation standards including NZS 5261 must be adhered to.**



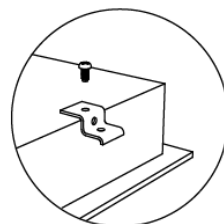
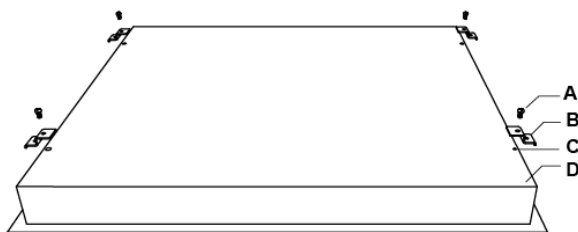
*Note:* The safety distance between the ceramic hob and the cupboard above it or rangehood should be at least 650mm.



A(mm)	B(mm)	C(mm)	D	E
650	50 min	30 min	Air intake	Air exit 10 mm

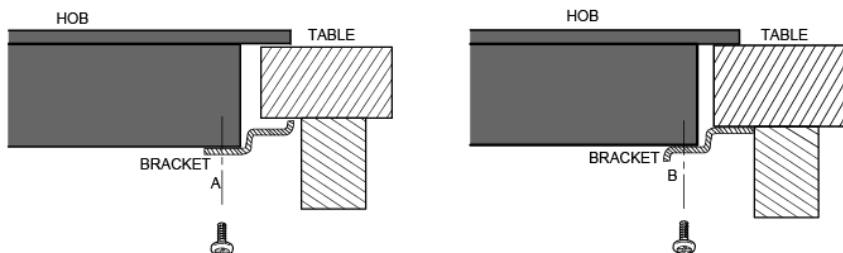
## Before locating the fixing brackets

- The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob. Fix the hob on the work surface by screwing four brackets on the bottom of the hob (see picture) after installation.



A	B	C	D
screw	bracket	Screw hole	base

Adjust the bracket position to suit for different work surface's thickness.

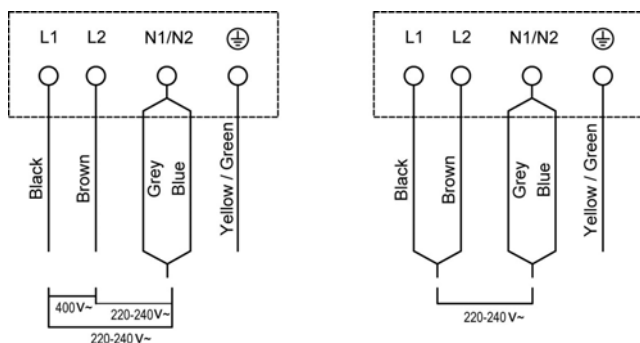


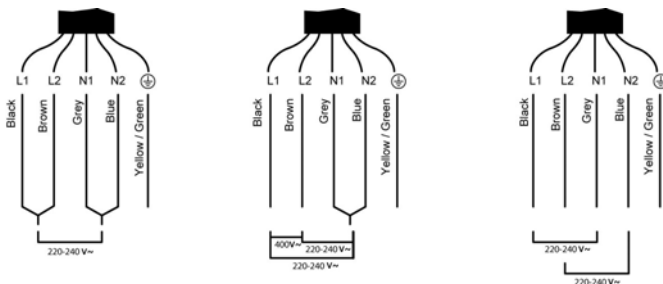
## **Cautions**

1. The hob must be installed by qualified personnel. Never conduct the operation by yourself.
2. The hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The wall and induced heating zone above the work surface shall withstand heat.
4. To avoid any damage, the benchtop and adhesive must be resistant to heat.
5. A steam cleaner is not to be used.

## **Connecting the hob to the mains power supply**

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.





1. If the cable is damaged or needs replacing, the operation must be carried out by a qualified technician with dedicated tools to avoid any accidents.
2. If the appliance is being connected directly to the mains, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.
6. The installer must use the supplied power cord.



**DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.**

This appliance is labeled in compliance with European directive 2002/96/EC 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.

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.

This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.



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

## *Parmco Appliances*

### *2 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 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.

#### **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:**

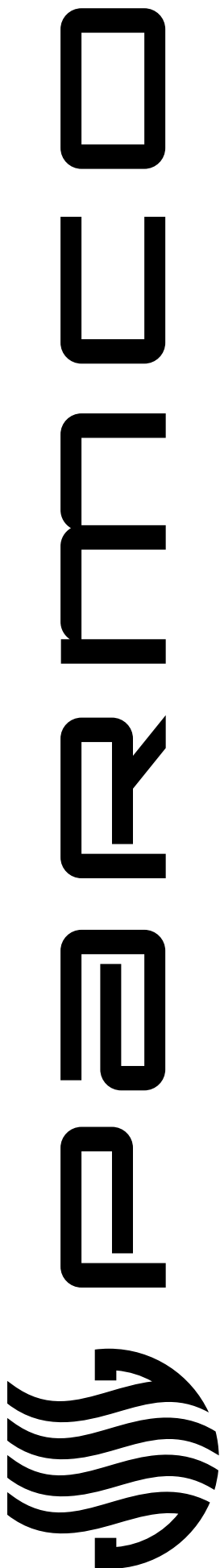
- Wear and tear from normal domestic use.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or 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 including blocked access for repair.
- 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.



# Installation and Operating Instructions

**Model:**  
**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.

727626082014



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](http://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 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. 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, mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible for their safety.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.
- DO NOT use a steam cleaner to clean this appliance.

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

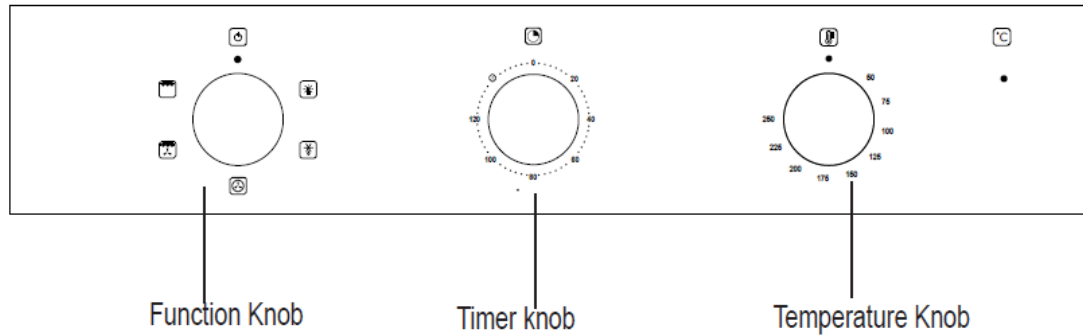


### Steam and Condensation

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

## PRODUCT DESCRIPTION

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



- **Positioning the Oven Trays & Shelves**

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






**BE CAREFUL NOT TO ACCIDENTALLY FULLY WITHDRAW THE TRAY.**

The first time you use your appliance, we recommend that you set the temperature to "MAX" (250° C), set the cooking function knob to a cooking mode, and leave the oven operating empty for approx 45 minutes. Then turn off the appliance and allow it to cool. Any odours that may be detected during this initial use are due to the evaporation of substances used to protect the appliance during manufacture and storage.

**Note:**

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

## OVEN FUNCTIONS


Symbol	Function description
	<b>Oven light:</b> Turns on the oven light. Please note this function does no cooking.
	<b>Defrost:</b> The air circulation at room temperature enables quicker thawing of the frozen food without using any heat. It's a gentle but quick way to speed up the defrost time.
	<b>Radiant Grill:</b> The inner grill element switches on and off to maintain temperature. For best results, use the top shelves for small items and the lower shelves for larger items. Always grill with the door closed.
	<b>Radiant grill with fan:</b> The inside radiant grill element and fan are both operating at the same time. Always grill with the door closed.
	<b>Fan forced cooking:</b> An element around the circulation fan provides heat for convection style of cooking. In the fan forced mode, the fan automatically comes on to circulate heat evenly throughout the oven.

## OPERATING INSTRUCTIONS

### 1. SETTING THE COOKING FUNCTION

- To set a cooking function, turn the function knob located on the left hand side of the control panel to the desired cooking mode.

### 2. SETTING THE TIMER

- To set the cooking time, turn the timer knob located in the middle of the control panel to the desired time. At the end of the selected cooking time, the oven buzzer will sound.
- If no timer is used, the timer knob must be set to manual mode to engage the cooking function. To select the manual mode, turn the timer knob to the left at the symbol shown below .

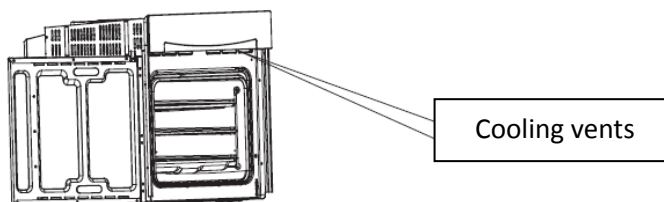
### 3. SETTING THE TEMPERATURE

- To set the temperature, turn the temperature knob located on the right hand side of the control panel to the desired temperature (min. 50° C - 250° C max.)
- When the oven is not in use, the temperature knob should always be set to "0".



**Note:**

- **The oven will automatically start operating after the function, time and temperature functions are selected.**

- After the cooking is finished, the oven's inside temperature is very high. The cooling fan will continue working for approximately 15 minutes after the oven has stopped operating.



## COOKING GUIDE

Selector knob setting	Food Type	Weight (in KG)	Rack height From bottom	PreHeat Time (mins)	Temp Deg C	Cook Time (mins)
<b>Grill</b> 	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
<b>Baking</b> 	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 On 2 racks	0.6	2-4	15	190	20-25
	Biscuits on 3 racks	0.7	1-3-5	15	180	20-25
	Meringues on 3 racks	0.5	1-3-5	15	90	180

**Please note 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

- **Cleaning the oven:**

Before cleaning your appliance or performing maintenance, make sure that the cooking mode selection knob and cooking temperature selection knob is set to the **“OFF or 0”** position and the power is disconnected. To extend the life of your oven, it must be cleaned frequently.

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

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

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



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

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

- **How to remove the oven door**

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

- Open the door fully and locate the hinge assembly (1).
- Lift the hinge tab to the open position (2).
- Gently close the door until the hinge assembly is 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).

1



2



3



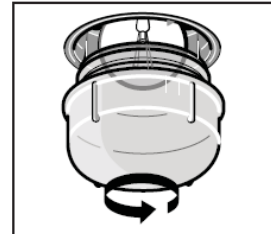


### • Replacing the Oven Lamps



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

- Unscrew the glass cover of the lamp-holder as shown below.
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:  
Voltage 220 - 240V, Wattage: 25W.
- Screw to glass cover back in place.



### Disposal

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



## IMPORTANT NOTE

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

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



## INSTALLATION INSTRUCTIONS

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

## NOTES TO THE AUTHORISED INSTALLER



This appliance shall only be installed by an authorised person. This appliance shall only be installed in complete accordance with the Electrical Standards of New Zealand. All local regulations, building code requirements and all other statutory requirements must be met.

### Data Label

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

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

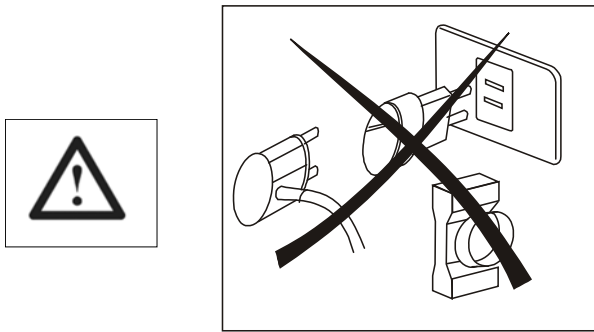
## ELECTRICAL CONNECTION

The appliance comes fitted with an approved 15 amp cord which may be connected to a correctly earthed socket outlet. It is necessary that all installation and connections are carried out by qualified personnel and that the connections meet all New Zealand Regulatory Requirements.

Before connecting to the mains make sure that:

- The protection device, feed cable and socket are suitable to withstand the maximum load requirements as detailed on the rating label.
- The supply system is regularly grounded as per New Zealand Regulations
- The omnipolar switch can easily be reached after the appliance is installed.

- After connection of the appliance to the mains, ensure the cord does not come into contact with any parts of this appliance subject to heating.
- Never use reductions, shunts, adaptors which can cause overheating or burning.

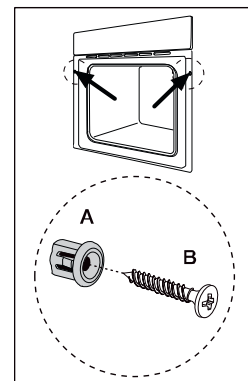


When handling this oven it is essential that you always use the purpose provided handles recessed into the sides of the oven. This will ensure that the oven carcass and door is not stressed by lifting. **DO NOT** use the door handle when lifting this appliance into position. This could result in damage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

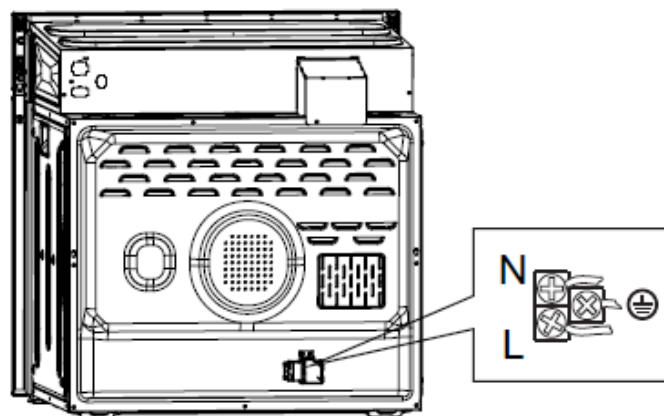
## INSTALLATION INTO CABINETRY

### • Securing the oven to the cabinet

1. Fit oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven in the kitchen cabinet using the two instance holders "A" which fit the holes in the oven frame cavity, then use the two screws "B"

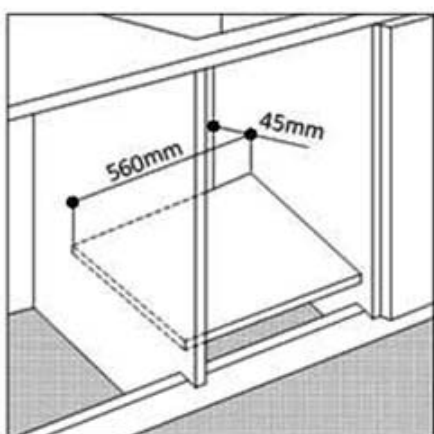
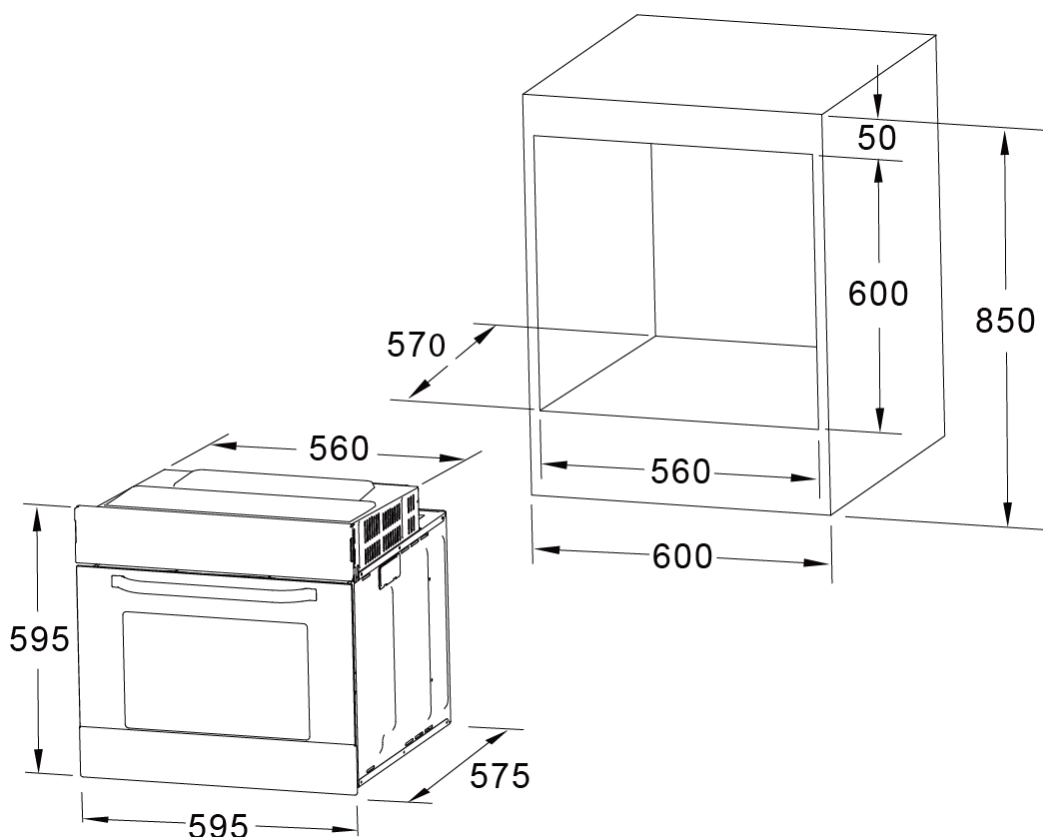


### • Electrical connection



## • Installation

- Please note the rear panel of the cabinetry must be removed to ensure adequate ventilation.
- The power switch or socket that connects to the appliance should not be located in the installation housing, but rather in an adjacent cabinet or above the worktop.



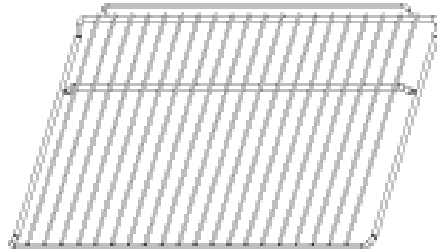
In order to ensure adequate ventilation, the back of the cabinet unit must be removed. If the oven rests on a continuous panel there must be an aperture of at least 560mm wide by 45mm deep from the rear of the cabinet.



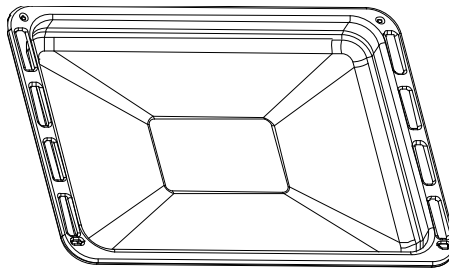
The panels that are immediately adjacent to the oven must be of a material that has heat resistant qualities. In particular, cabinets with veneer finishes must be assembled with glues that can withstand temperatures of up to 120°C. Special attention must be paid to the edge banding finish on the cabinetry. Special care must be taken with vacuum applied veneers commonly referred to as “thermowrap”. If in doubt, always refer to the technical data supplied by the kitchen cabinetry manufacturer.

## ACCESSORIES

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

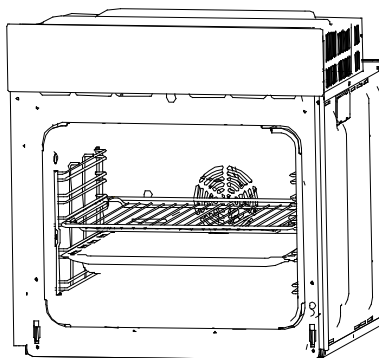


**Drip pan:** To be used for grilling and to collect fat/spillage of meat juices.



**Note:**

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





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



## *Parmco Appliances*

### *2 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 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.

#### **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 \_\_\_\_\_

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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.