

Installation and Operating Instructions

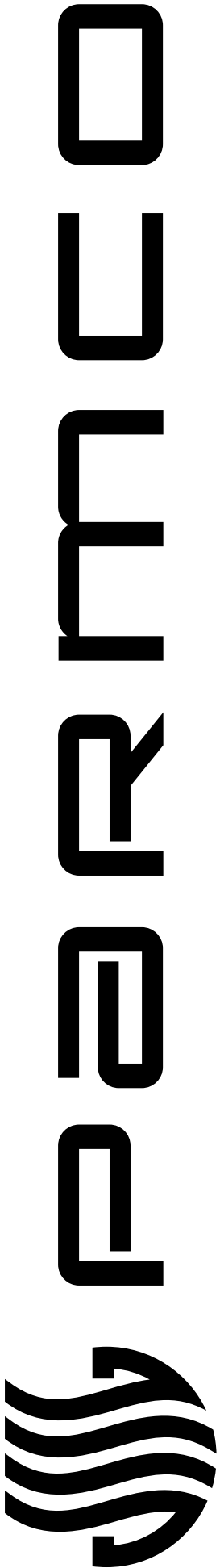
Model:
VERSO 4E HOB



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.

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.

Regards,
The Parmco Team



Congratulations on the purchase of your new appliance. Now that you have your new cooktop, please take the time to do a couple of very simple tasks.

Read the user instructions contained in the first section of this booklet. Your new appliance has been designed and manufactured to the highest standards and incorporates a host of innovative styling and technical features. The time invested in studying this booklet will familiarize you with these features and help you to achieve the best results and get the most enjoyment from your appliance. It could also spare you the inconvenience of any unnecessary service faults.

THIS APPLIANCE MUST BE INSTALLED ONLY BY QUALIFIED PERSONNEL IN COMPLIANCE WITH THE INSTRUCTIONS PROVIDED. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER INSTALLATION.

THE APPLIANCE MUST BE USED ONLY FOR THE PURPOSE FOR WHICH IT WAS DESIGNED. ANY OTHER USE (eg. HEATING ROOMS) IS CONSIDERED TO BE IMPROPER AND CONSEQUENTLY DANGEROUS. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE RESULTING FROM IRRESPONSIBLE USE.

Index

Safety Instructions	4
Description of the appliance	5
Use	6
Operation of the electric plates	6
Advice on the use of cooking tops	6
Utensils	7
Cleaning and Maintenance	7
Troubleshooting	8
Installation	9
Electrical connection	9
Ensuring adequate ventilation	10
Fastening the fixing brackets	11
Technical specifications	12

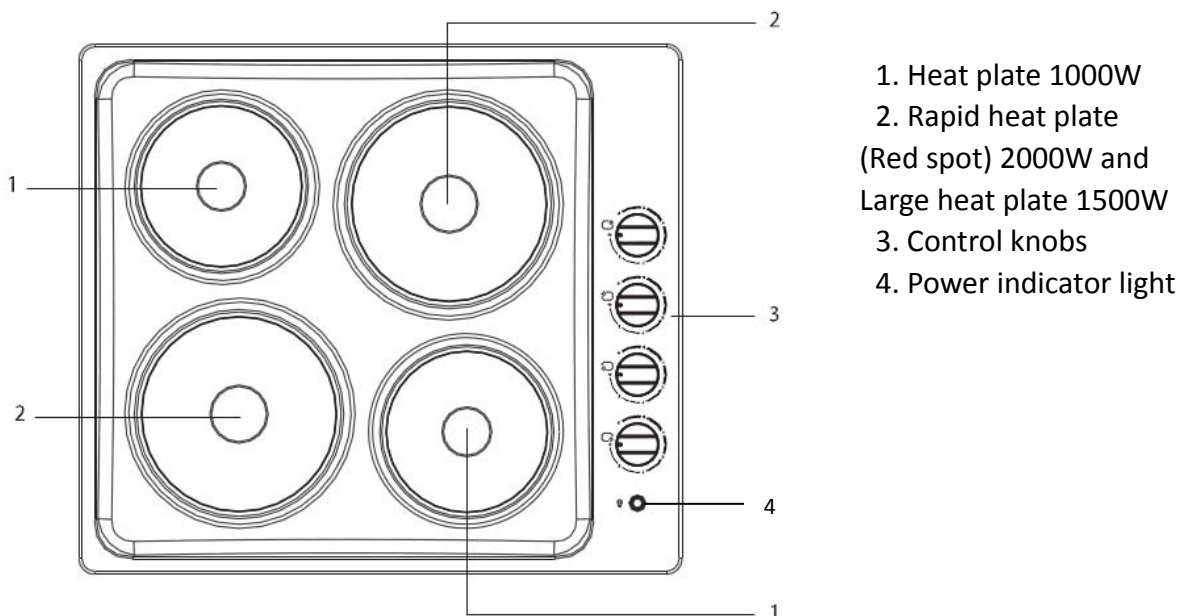
Safety Instructions

Your safety is important. Please read these instructions carefully before installing or using this appliance.

- Inflammable materials or products should not be placed on this appliance at any time.
- Installation of the appliance and its connection to the electrical mains must only be carried out by a QUALIFIED PERSONNEL. Before any procedure, it is important to check that the appliance is DISCONNECTED from the electrical mains.
- Do not attempt to modify the characteristics of this product to avoid personal injuries, damages or void the warranty.
- After removing the appliance from the packaging, make sure that it is undamaged and that the electrical lead is in perfect condition. Otherwise, contact your dealer before putting the appliance into operation.
- This appliance should be connected to a circuit incorporating an isolating switch which provides full disconnection from the mains power supply.
- To prevent electric shock hazard, please ensure the appliance is disconnected from the main electricity supply before carrying out any work or maintenance.
- Connection to a good earth wiring system is essential and mandatory.
- Failure to install the appliance incorrectly will invalidate the warranty and any other liability claims.
- This product is designed for domestic and non-professional use purposes. It should not be used for any other purpose.
- After using the appliance, make sure that all controls are in the “0” position.
- Do not use the hob if it is broken or cracked, to avoid the possibility of electric shock or other hazards.
- This appliance complies with the electromagnetic safety standards.
- During use, accessible parts of the hob will become hot; to prevent burns, do not touch the hob during use or immediately after until the surface is cooled down.
- Do not place empty pans or leave kitchen utensils on the hob as they can become hot very quickly.
- This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance.
- Do not allow children to play, sit, stand or climb on the appliance.
- This appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions regarding the use of the appliance by a person responsible for their safety.
- The exposed parts of this appliance heat up during cooking and remain hot for some time even after it is switched off. Keep children well away until the appliance has cooled down.
- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.
- Do not use a steam cleaner to clean your electric cooktop.

- Do not leave the appliance unattended when in use. Boilover or greasy spillovers may cause fire.
- Do not use the appliance for warming or heating the room.
- If malfunctions occur do not attempt to repair the appliance yourself. First refer to the troubleshooting section of this manual. If you do not find the necessary information, contact a service agent or the Parmco's Service Department. Servicing work on this appliance must be carried out by a qualified technician only. Always request the use of original spare parts.
- Do not use your electric hob by the means of an external timer or as an remote-control system.
- Appliances which are no longer used or usable are not worthless waste. Through environmentally friendly disposal, a number of materials used in the production of your appliance can be recovered.
- Find out about the current disposal options from your local city council.
- Before scrapping the appliances, cut the power supply lead and make it unusable.

Description of the heat plates



Use

Operation of the electric plates

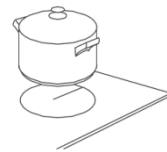
The electric plates can be standard or rapid type. The rapid type plates are distinguished by a red mark at the centre. According to your needs, the heat of the plates can be adjusted by turning the knobs either clockwise or anti-clockwise.

- **Rapid type elements (marked by a red dot)**

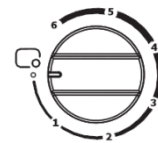
- This hob has one rapid heat element that is high wattage, thermostatically controlled and contains built in thermal cut out protection.
- This element is designed specifically to rapidly heat food/liquid before transferring to other elements or for use with cooking applications that require short term high heat.
- The element will not operate at full power continuously and will automatically drop to half the rapid heat power once full heat has been achieved.
- For cooking applications that require prolonged cooking/boiling/simmering, please use the other elements.

- **To start cooking:**

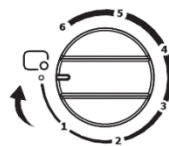
1. Place a suitable pan on the cooking zone you want to use.



2. Adjust the power setting using the control knob of the corresponding cooking area to the desired temperature (1 indicates the lowest heat setting and 6 is the highest temperature setting)



3. When you have finished cooking, turn the control knob to the "0" position to turn off the cooktop.



The positions marked by numbers correspond to the maximum output of heat. The power indicator light shows that the electric plates are switched on.

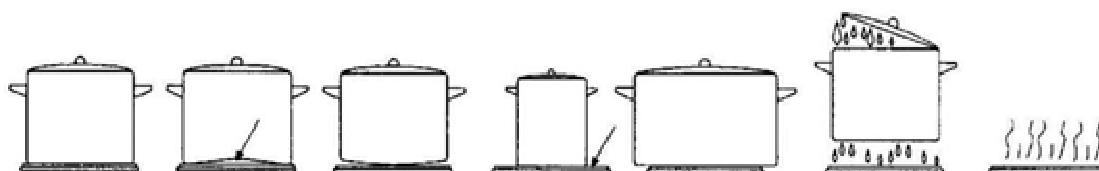
	Reheating		Cooking		Roasting-frying	
Normal and rapid electric hot plates	1	2	3	4	5	6

Advice on the use of cooking tops

- To save energy and to extend the life of the electric cooktop, we advise using pans with flat bottom and with a diameter not lesser than the diameter of the heating plates. Make sure the base of your pan is smooth and sits flat against the surface.
- Always centre your pan on the cooking zone.
- Always lift the pots off the electric cooktop to prevent scratching the surface.
- Care must be taken that fluids do not spill on the electric plates.
- Never leave the tops on without pans on them or with empty pans, and never use the tops to heat the place. Switch on the plates after having set the pans on them.
- Switch off the heating element before removing the pans.
- Once switched off, the plates remain warm for a while.

Utensils

- Use pans with flat bottoms. Uneven or thin bottoms will waste energy and are slow to cook.
- Use pans slightly larger than the hotplates. Smaller pans will waste energy.
- Do not use oversized pans. More than 50mm overhang can overheat cooktop components and can cause fine cracks in the enamel hob which will trap dirt.
- Use only dry utensils. Do not place wet or steamy parts (eg. lids) on the hotplates. Do not use pots and pans that are unsteady and likely to rock or overbalance.
- Do not operate the cooktop without pans on the hotplate.
- Do not use cookware with jagged edges or a curved base.



Good

BAD

BAD

BAD

BAD

BAD

BAD

(recessed
base)

(convex base)

(undersize)

(oversize)

(moisture on
hotplate)

(no utensil)

Cleaning and Maintenance

- Switch off the mains to the cooktop before carrying out any work and wait for it cool down.
- We advise using lukewarm water and detergents to clean enameled tops and dry using a soft cloth.
- Do not use abrasive products to prevent scratching the surface and removing graphics.
- Do not use a steam cleaner to clean the hob.
- Clean the elements with water and dry using a soft cloth.

- Turn the element on briefly to ensure it is totally dry.
- When using sponges or a moist cloth to clean the tops, remember that excess water can damage the electric elements.
- Clean hard stains using non abrasive detergents, special products that can be found in the supermarkets, or warm vinegar.
- After the element has been cleaned and dried, apply solid hotplate protector (available in the supermarkets) or a light coat of cooking oil to the element.

Important Notice

- **After use, a discolouration of the stainless steel hot plate rims is to be expected and cannot be avoided. This does not affect the operation of the cooktop.**
- **Failure to correctly clean and maintain these elements may result in rusting and pitting of the elements. Damage to the elements caused by incorrect maintenance is not covered under warranty.**

Troubleshooting

Issue	Possible cause	Action
The cooktop does not turn on.	No power	<ul style="list-style-type: none"> • Make sure the cooktop is connected to the power supply and the power switch is turned on. • Check if there is an power outage. • If you've checked everything and the problem persists, call a qualified electrician or Parmco's Service Department.
The surface is scratched	Use of improper cookware. Unsuitable, abrasive cleaning products have been used for cleaning.	<ul style="list-style-type: none"> • Use cookware with flat, smooth base. See "Choosing the correct cookware" section. • Refer to the "Cleaning and Maintenance" section.

These recommendations are guidelines only.

Do not attempt to disassemble the appliance yourself to avoid damaging the electric cooktop and any personal injuries.

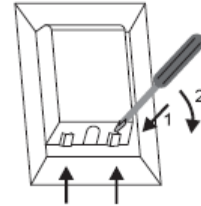
Installation

- **Electrical connection**

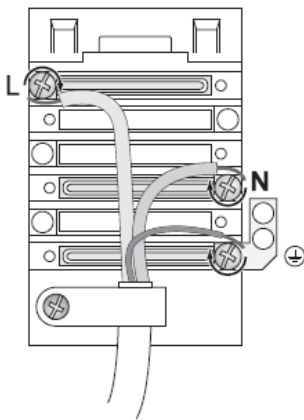
Appliances with three-pole cable are set up for operation with single phase alternating current at the voltage and frequency indicated on the rating plate (220-240V/50Hz).

The connection to the electricity supply must be made by a qualified person and following the regulations in force.

The connection cable must be secured in a strain-relief clamp. The electric supply of the hob must have an isolation switch which enables you to disconnect it in case of an emergency or maintenance.




When the appliance is to be installed above a built-in oven, the two appliances must be connected separately, to make it easier to take the appliances out and for electrical safety. The supply cable must be positioned so that no point can reach a temperature of 50°C higher than the ambient temperature. Check that the supply system has an effective earth connection and corresponds to the standards in force. Also ensure and that the plug can be reached easily when the appliance is installed.



⚡

- Voltage of heating elements 220V – 240V.
- **3 × 6mm² / 3 × 2.5mm²**
- This appliance must be earthed.
- For this connection a power lead of wire type H05VV-F should be used.

- The green/yellow Earth wire must be connected to the Earth terminal marked with .
- The brown Live wire must be connected to the Live terminal marked with L.
- The blue Neutral wire must be connected to the terminal marked with N.
- Always place the wire on the side of the screw in the tightening direction (clockwise).

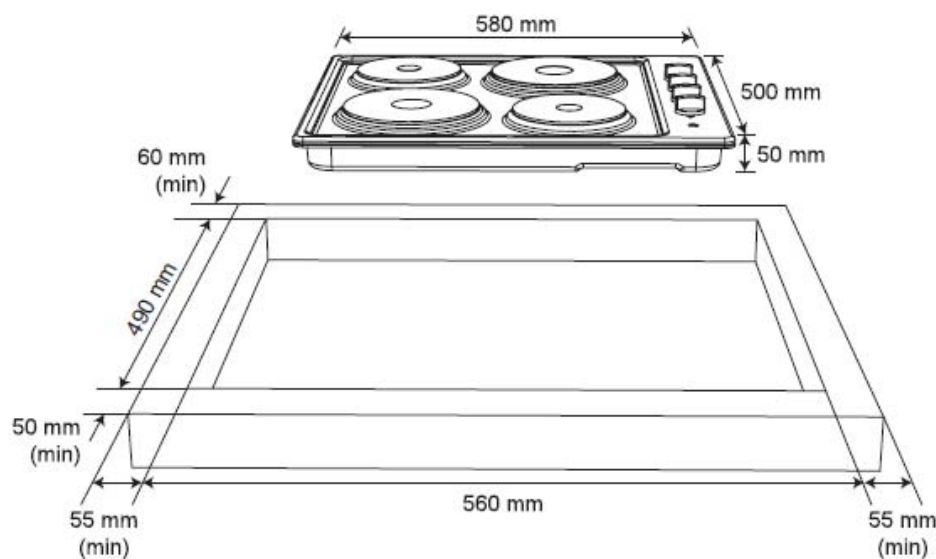
The manufacturer refuses all responsibility if the standards in force are not adhered to.

TECHNICAL INFORMATION FOR INSTALLATION PERSONNEL

This appliance must only be installed only an authorised personnel and in accordance with the regulations in force. The wall and bench surfaces must be capable of sustaining temperatures of 75°C. All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature.

- **Cut out dimensions**

Please ensure you strictly follow the cut out dimension as shown below.

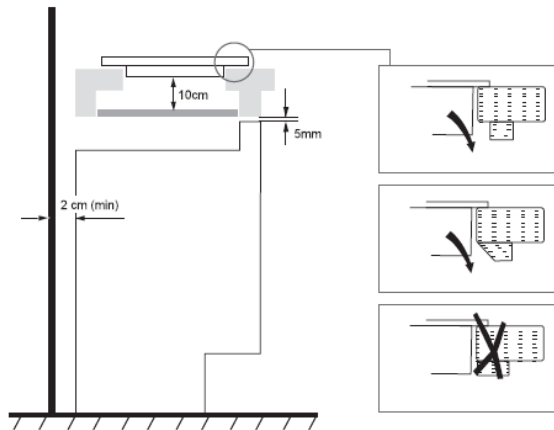


- A minimum distance of 55mm must be left around the cut out for installation and use purposes.
- The thickness of the bench should be at least 20mm. Use only heat-resistant bench/work surface material to avoid deformation caused by the heat from the hob.

Never leave the packing components (plastic bags, nails, foamed polystyrene, etc.) within the reach of the children since they are a source of potential danger.

- **Ensuring adequate ventilation**

Always ensure the electric cooktop is well ventilated and the air inlet/outlet are not blocked. The base of the hob must have direct unrestricted ventilation to the room where the hob is installed. Please follow the requirements below:

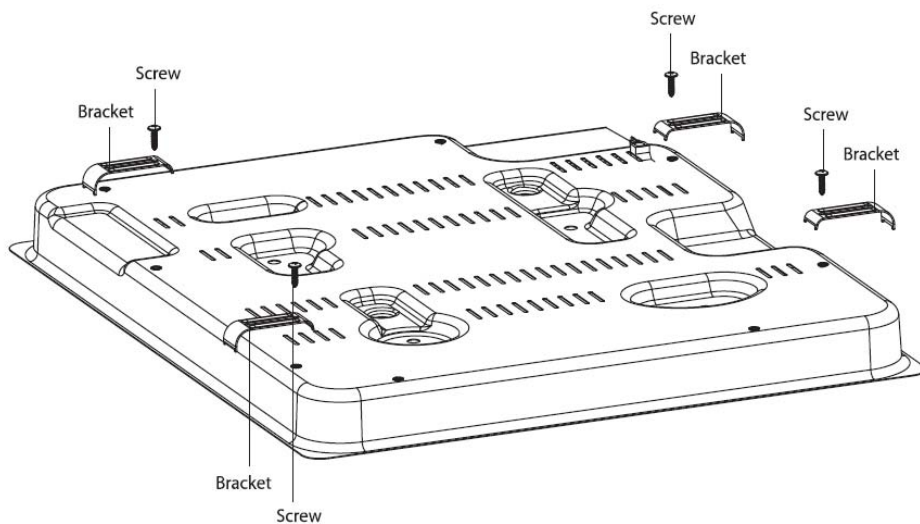


There are ventilation holes around the outside of the hob. **YOU MUST** ensure that these holes are not blocked by the worktop, when you put the hob into position.

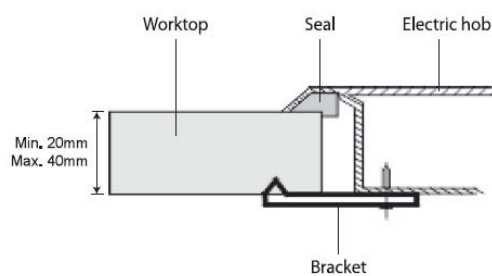
• Fastening the fixing brackets

The unit should be first placed on a stable, smooth surface then:

1. Turn the cooktop upside down and place it on a soft surface. Fasten the brackets to the appropriate holes. **DO NOT** tighten the screws at this stage.
2. Apply the sealing strips around the edge of the cooktop.
3. Insert the hob into the cut out and position it correctly.



4. Tighten the screws to secure the hob to the bench.



Do not over tighten the hob clamps as distortion of the hob may occur.

Notes:

- The hob must be installed by authorised, qualified personnel only.
- The hob should not be installed above cooling equipment, dishwashers or dryers.
- All surfaces around the hob should be able to withstand the heat generated by the hob.
- Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob requires servicing.

Technical specifications

Cooking Hob	VERSO 4E HOB
Supply Voltage	220 – 240V/ 50-60Hz
Installed Electric Power	5500W



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 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.

The Warranty is not valid:

- If the product is not installed and operated in accordance with the operating instructions.
- If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.

Liability under this warranty will not be accepted for:

- Wear and tear from normal domestic use.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- Service calls that relate principally to the following:
 - Instruction on how to use the product.
 - Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
- Wear and tear caused by normal use of the product.
- Normal or scheduled maintenance including blocked filters or ducting.
- Consumable items such as light bulbs.
- Any damage to ceramic glass hobs caused by spills when cooking.
- Any breakage or damage of glass items.
- Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
- Any aspect relating to the installation of the product, or damage caused during installation.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Product _____ Date of purchase _____

Dealer / Retailers Name _____

Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready. Warranty repairs must be authorized by Parmco.

Installation and Operating Instructions

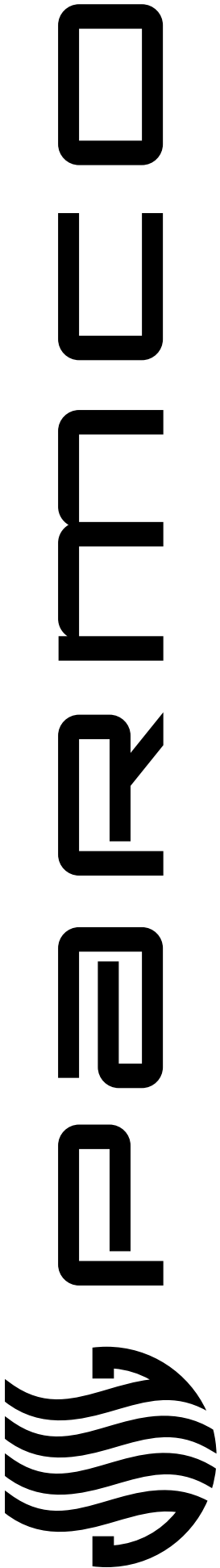
Model:
VERSO 5F OVEN



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

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Regards,
The Parmco Team



INDEX

	PAGE
Important Safety Information	
Before Using this Appliance	2
For your Safety	2
Product description	4
Oven Functions	5
Operating Instructions	5
Cooking Guide	6
Maintenance	7
Installation Instructions	9
Accessories	12



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.

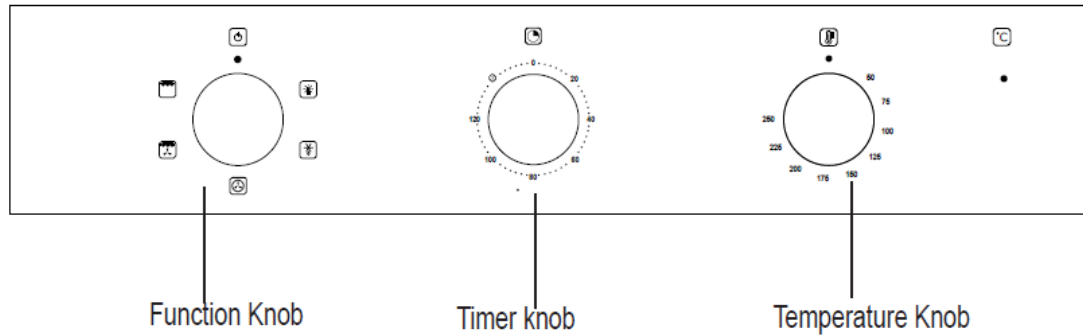


Steam and Condensation

- 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
	Oven light: Turns on the oven light. Please note this function does no cooking.
	Defrost: 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.
	Radiant Grill: 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.
	Radiant grill with fan: The inside radiant grill element and fan are both operating at the same time. Always grill with the door closed.
	Fan forced cooking: 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 .

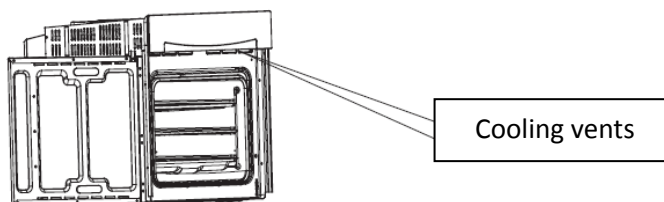
3. SETTING THE TEMPERATURE

- 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)
Grill 	Fish	1	4	5	MAX	8-10
	Kebabs	1	4	5	MAX	6-8
	Vegetables	1	3/4	5	MAX	10-15
	Veal	1	4	5	MAX	15-20
	Cutlets	1	4	5	MAX	15-20
	Hamburgers	1	4	5	MAX	7-10
	Toasted sandwiches		4	4	MAX	2-3
Baking 	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Sponge cake	0.5	3	15	160	25-30
	Small cakes 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



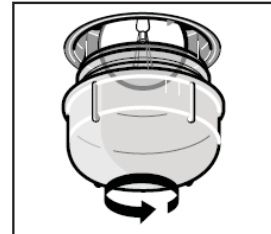


- **Replacing the Oven Lamps**



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.

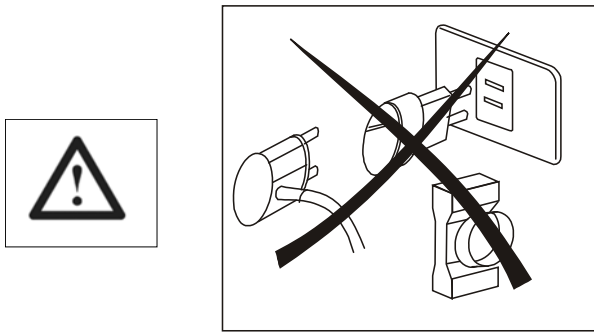
ELECTRICAL CONNECTION

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.

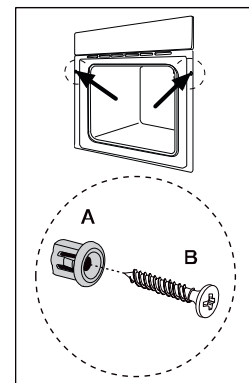


When handling this oven it is essential that you always use the purpose provided handles recessed into the sides of the oven. This will ensure that the oven carcass and door is not stressed by lifting. **DO NOT** use the door handle when lifting this appliance into position. This could result in damage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

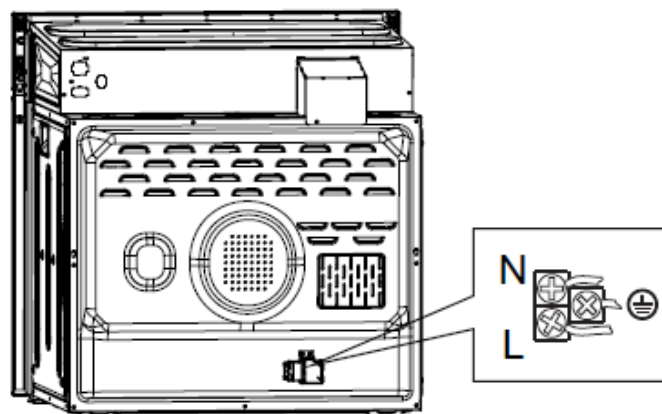
INSTALLATION INTO CABINETRY

- **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"

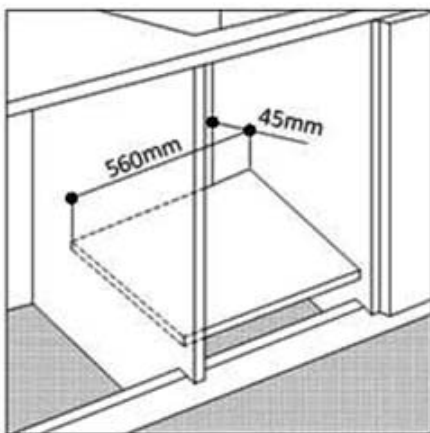
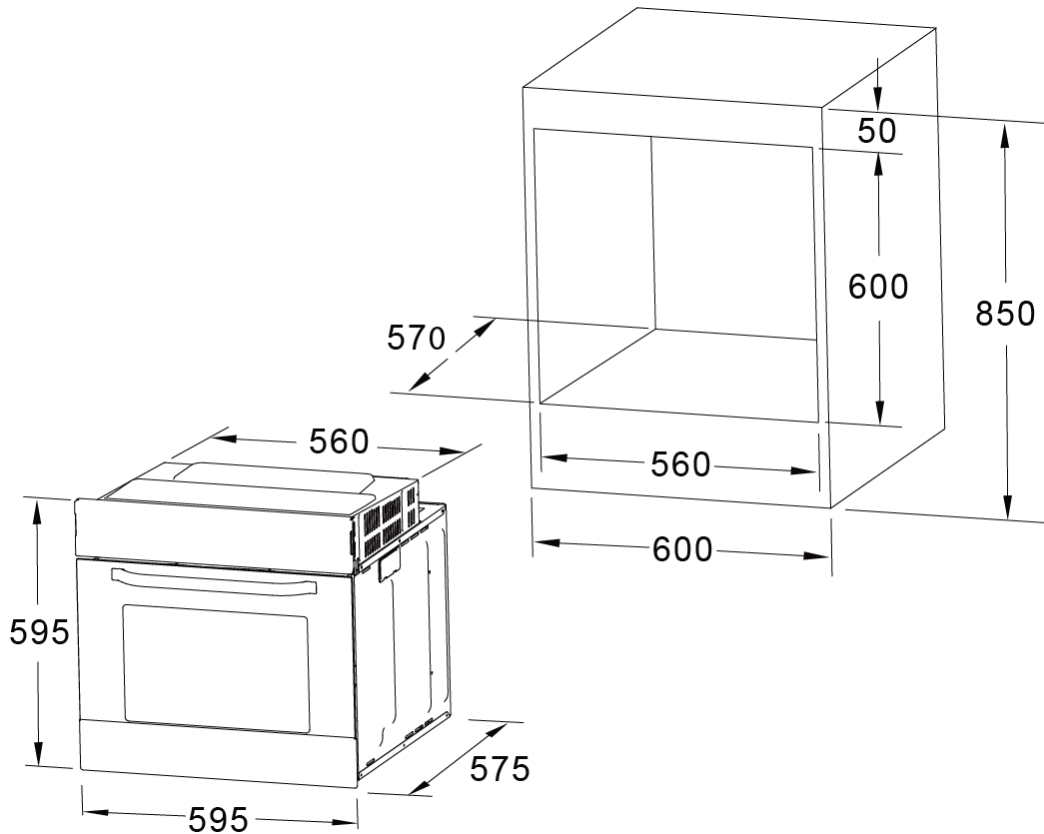


- **Electrical connection**



- **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.



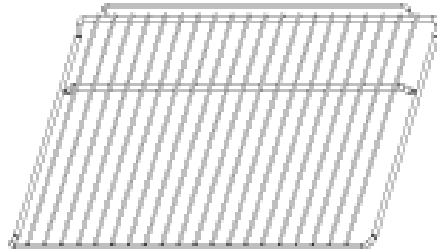
In order to ensure adequate ventilation, the back of the cabinet unit must be removed. If the oven rests on a continuous panel there must be an aperture of at least 560mm wide by 45mm deep from the rear of the cabinet.



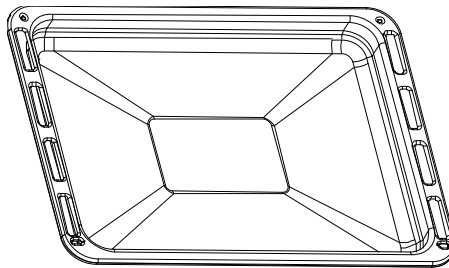
The panels that are immediately adjacent to the oven must be of a material that has heat resistant qualities. In particular, cabinets with veneer finishes must be assembled with glues that can withstand temperatures of up to 120°C. Special attention must be paid to the edge banding finish on the cabinetry. 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.

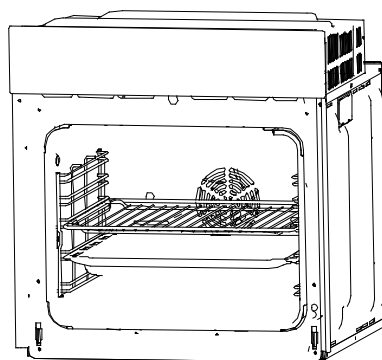


Drip pan: To be used for grilling and to collect fat/spillage of meat juices.



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 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.

The Warranty is not valid:

- If the product is not installed and operated in accordance with the operating instructions.
- If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.

Liability under this warranty will not be accepted for:

- Wear and tear from normal domestic use.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- Service calls that relate principally to the following:
 - Instruction on how to use the product.
 - Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
- Wear and tear caused by normal use of the product.
- Normal or scheduled maintenance including blocked filters or ducting.
- Consumable items such as light bulbs.
- Any damage to ceramic glass hobs caused by spills when cooking.
- Any breakage or damage of glass items.
- Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
- Any aspect relating to the installation of the product, or damage caused during installation.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Product _____ Date of purchase _____

Dealer / Retailers Name _____

Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready. Warranty repairs must be authorized by Parmco.