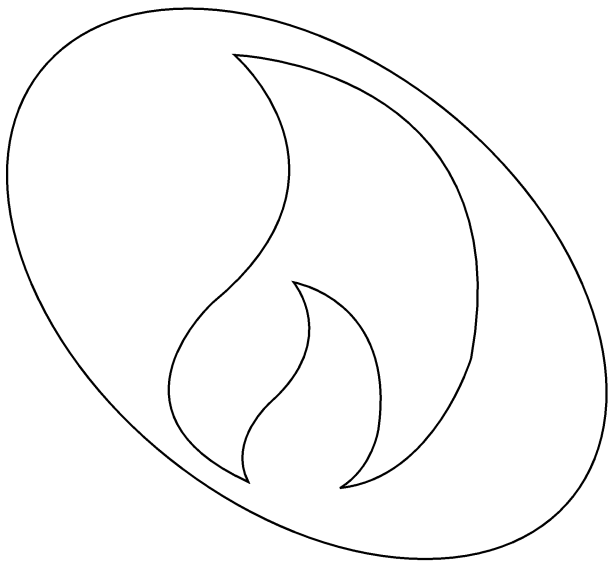


*installation & operating  
instructions and cooking guidance*

**Single oven gas  
cooker with grill**

*Models*    **GS50NG  
GWH50NG**



*get the **best** from your new cooker*



Dear customer

Congratulations on your choice of a Euromaid quality cooker which has been designed to give you lasting service.

The cooker must be installed by a suitably authorised person e.g. lic' gasfitter accordance with current local regulations and used in a well ventilated space. In accordance with current rules and regulations.

Please read these instructions thoroughly before installing or using - and keep for handy reference. Make sure you understand the controls prior to using your appliance. This cooker must only be used for its intended purpose, ie the cooking of food in the home. Failure to observe these instructions may invalidate your right to free service during the guarantee period.

If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details are on the back cover.

Euromaid Customer Service

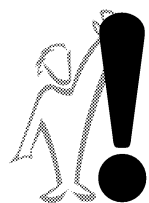
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## safety symbols

The use of any appliance and cookers in particular (which use gas and high temperatures) require the following of basic common sense safety rules.

There is a danger of injury to the person and of damage to the cooker, the kitchen and your home.

These are itemised in the first section 'Safety in the home'. Where accidents are most common, we repeat these warnings in the main text using the following symbols:



**Where you, other people, toddlers and children are at risk**

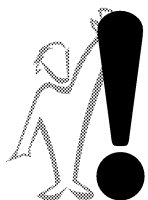


**Where there is a danger of damage to the cooker, utensils, surrounding areas and property**

Please note them for your own safety.

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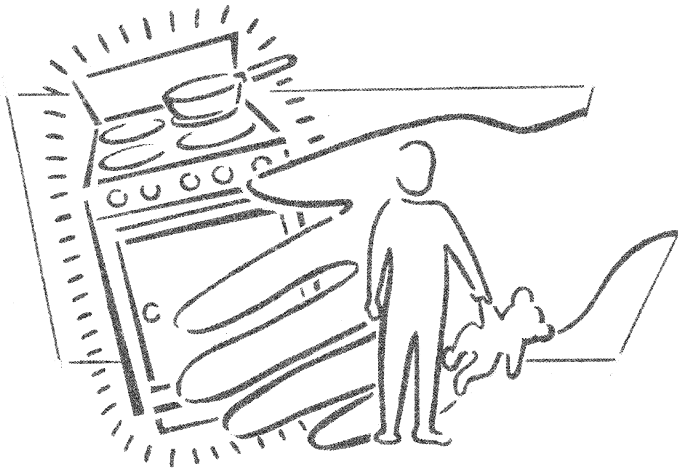
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## **Cooker care**

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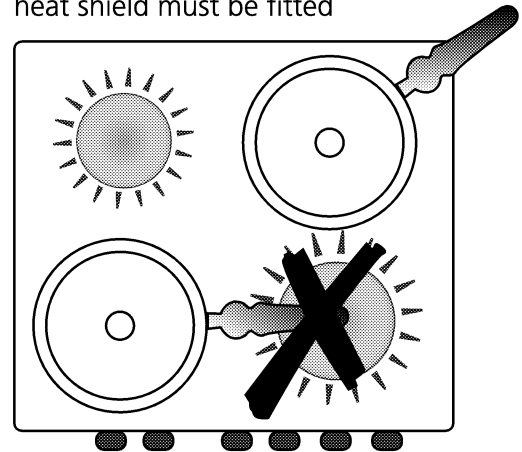


## Look after yourself, family and friends

- **WARNING:** Accessible parts may become hot when the grill is used children should be kept away.
- If the range is placed on a base, ensure measures are taken to prevent the appliance slipping from the base.
- Close supervision while cooking is essential at all times.
- Never use when judgement or co-ordination is impaired by the use of alcohol and/or drugs.
- Don't use or store aerosols near the cooker as most are highly inflammable.
- Special care should be taken when cooking oily and fatty food as overheating of such food can cause them to catch fire.
- Always use good quality oven gloves when removing hot utensils and the grill pan from the oven.
- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent burners.
- Check all controls on the appliance are switched off after use.
- Take care when opening the door. Let steam and hot air escape before removing the food.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Don't use water to extinguish oil or fat fires.
- Don't heat up unopened food containers as pressure can build up causing the container to burst.

- Don't store items above the cooker that children may try to reach.

When using the grill function, the knob heat shield must be fitted



Important Note: If this appliance is installed in a caravan or marine craft, it shall not be used as a space heater.



**This appliance is not intended for use by person with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Not for use in marine craft, caravans or mobile homes, unless each burner is fitted with a flame safeguard.
- Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not modify this appliance.

# safety in the home



## Look after your cooker and home

- Clean your cooker regularly, ideally after each use. Always turn off the mains electricity supply and make sure pan supports, burners and other surfaces are cool before touching them.
- Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.
- Don't use biological washing powder or bleach products, harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- Don't allow anyone to sit or stand on the cooker or door.
- Don't move the cooker by pulling by the door and/or handle.
- Ensure that no flammable materials are adjacent to the cooker as the sides become hot during use.
- Don't store flammable materials, aerosols etc in adjacent cabinets.
- Don't place flammable or plastic items on or near the hob, and never place wet cloths etc. on the hob to dry.
- Keep all ventilation slots clear of obstructions.
- Don't leave a burner on for long periods when not covered by a pan.
- Don't cover shelves with metal foil as the air circulation in the oven will be disrupted.
- Don't place dishes, pans, trays directly on the oven compartment base.
- Don't line the grill pan with aluminium foil.
- Don't use the cooker with glass windows removed.
- Do not store flammable items such as oven gloves, paper and similar items in the storage compartment. It can only be used to store baking trays etc.

## Don't use the cooker for

- Hanging towels and dish cloths etc on the handles.
- Warming plates under the grill.
- Heating the kitchen.
- Drying.

## Food hygiene

- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.
- **Always refer servicing to an authorised service person / agency.**



## Caution

- **This appliance must be installed in accordance with these installation instructions.**
- **This appliance shall only be serviced by an authorised person.**
- **This appliance shall be installed only by an authorised person.**
- **Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.**
- **Always disconnect cooker from the mains power supply before carrying out any maintenance operations or repairs.**

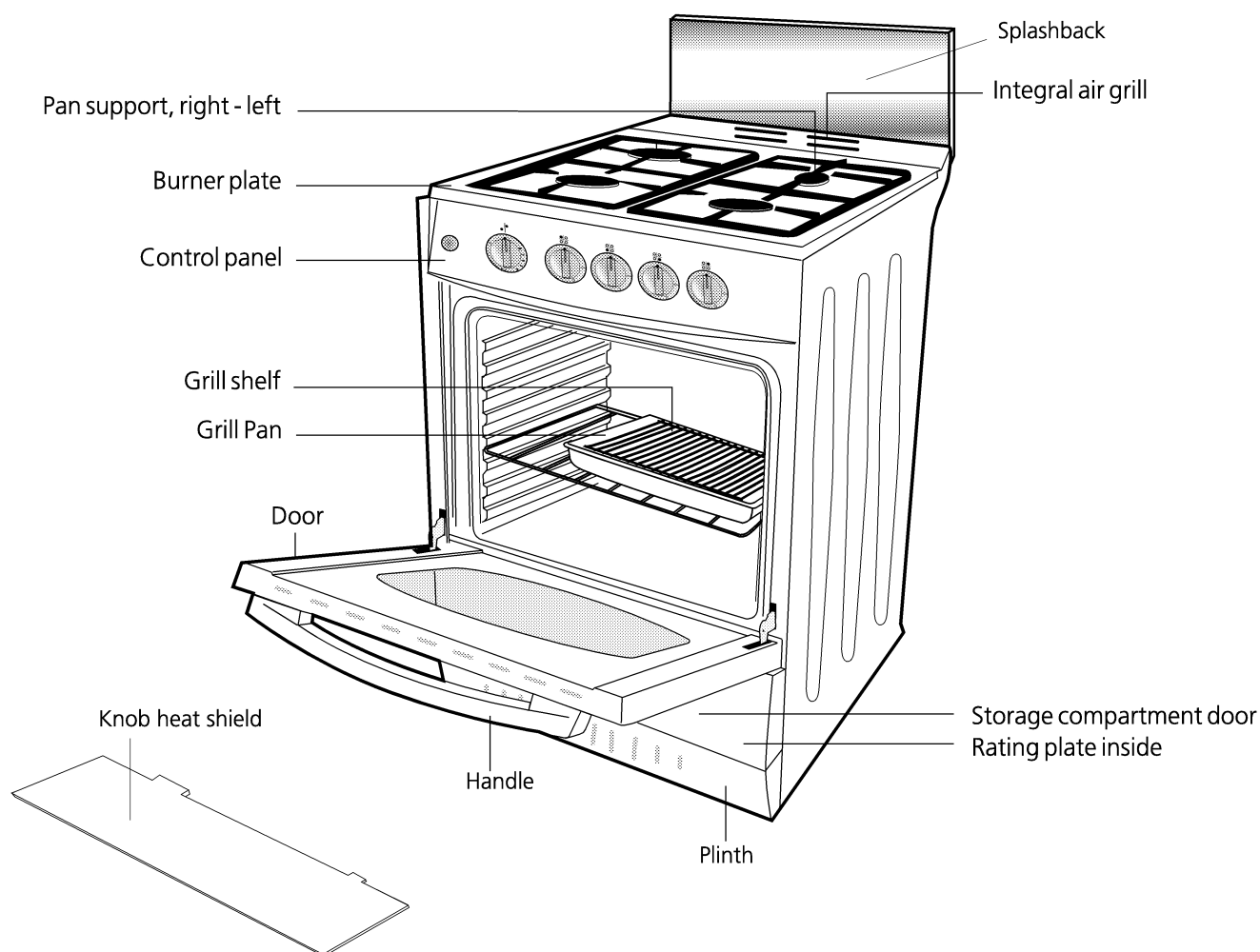
This cooker has been designed and constructed in accordance with the following codes and regulations:

AG101 / AS4551 - Approval requirements for Domestic Gas Cooking Appliances

AS / NZS 3350-1 - General requirements for Domestic Electrical Appliances

AS / NZS 3350-26 - Particular Requirements for Domestic Electrical Cooking Appliances

AS / NZS 1044 - Electromagnetic Compatible Requirements.



Knob heat shield must be fitted when grilling

## specification

External dimensions width x depth x height 500mm x 600mm x 900mm		<b>Propane Gas (2,75 kPa)</b>	<b>Natural Gas (1 kPa)</b>
Front-right rapid burner capacity			
Nominal rate	2900W	(10.4 MJ/h)	(11.2 MJ/h)
Rear-left semi-rapid burner 1 capacity			
Nominal rate	2000W	(7.2 MJ/h)	(7.2 MJ/h)
Rear-right small burner 2 capacity			
Nominal rate	1000W	(3.6 MJ/h)	(4.0 MJ/h)
Front-left small burner 2 capacity			
Nominal rate	2000W	(7.2 MJ/h)	(7.2 MJ/h)
Supply voltage	230 - 240V~ 50Hz		
Oven burner	2500W	(9.0 MJ/h)	(9.0 MJ/h)
Grill burner	2000W	(7.2 MJ/h)	(7.2 MJ/h)
Ignition	Auto electric all burners		
Safety device	Gas valves are lockable		

### Accuracy

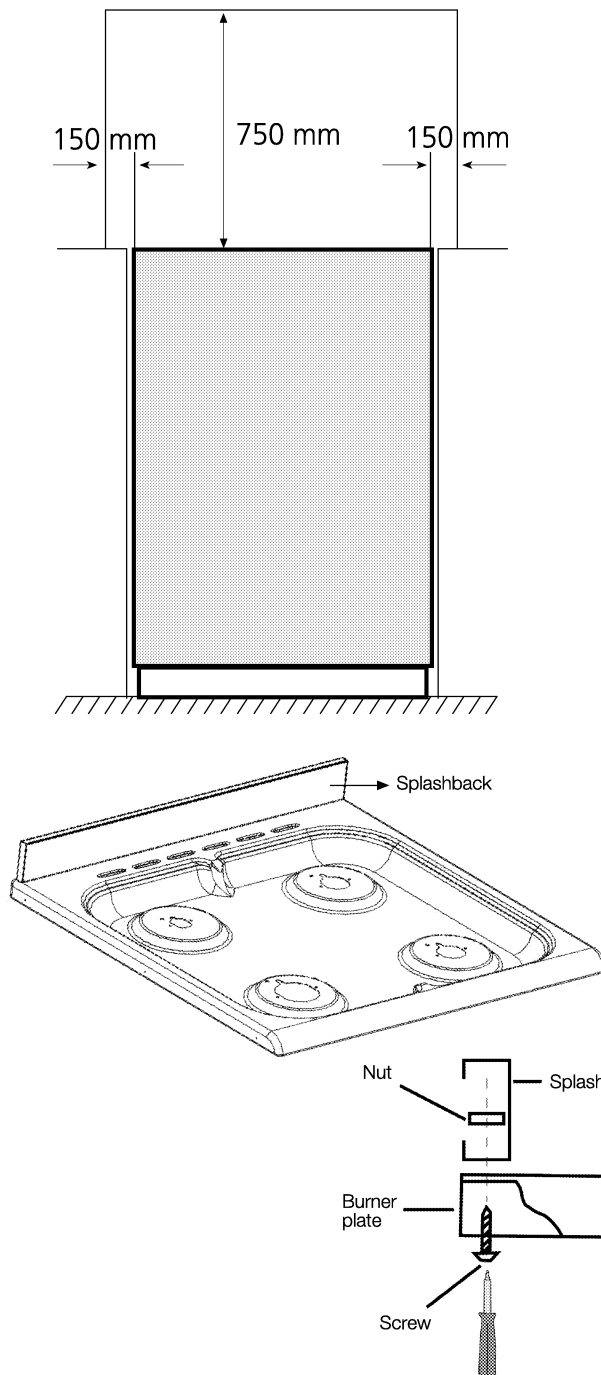
Note that times and temperatures in this book are for guidance only.

AU G20 1,0 kPa

AU G30 2,75 kPa

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

# location



- Excess steam from the oven is expelled at the rear of the appliance therefore the wall behind the cooker needs to be protected against grease and moisture. Ensure fit to splashback.
- The cooker is designed to fit between kitchen cabinets spaced over 500 mm apart. The space either side of the cooker must be a minimum of 15 mm. It can be used with cabinets on one side or both sides as well as in a corner setting. It can also be used free-standing.
- Adjacent side walls above the appliance must not be nearer to the cooker than 150mm and should be of heat resistant material. Leave at least 750 mm clearance above the hob.



## LP Gas only

**Do not install this appliance in a room below ground level** unless it is open to ground level on at least one side.

**Failure to install appliances correctly is dangerous and could result in prosecution.**

## Splashback assembling

1. Please take splashback and package of screws, nuts, fillers from warmer drawer.
2. Place splashback according to the drawing, place nut inside splashback on to the hole, screw the splashback to the burner plate's with screw from under burner plate.
3. If you don't want to install splashback on to your cooker, you can place fillers to the holes.

# electrical connection

## Electrical requirements



Before you insert the plug into the wall socket make sure that the voltage and the frequency shown in the rating label corresponds to your electricity supply.

We recommend that this appliance be connected to the mains supply via a suitable switched and fused socket in a readily accessible position.

Should the mains lead of the appliance become damaged or need replacing at any time, it must be replaced by a special purpose made mains lead which can only be obtained from a Euromaid Authorised Service Agent.



## Warning

**This appliance must be earthed**

If the electrical system is to be modified to suit local conditions, contact a licensed or suitably qualified electrician to carry out the work.

## Mains cable routing

The mains cable should be routed away from the appliance, the ventilation slots and the vent outlet. It should not be obstructed when pushed into position between the appliance and the wall.



Installation clearances and protection of combustible surfaces shall comply with the current local regulations eg. AG 601 (AS 5601) Gas installations code. Installation shall comply with the dimension in Fig 1 bearing in mind that.

## Overhead Clearances

In no case shall the clearances between the highest part of the cooker less than 600mm or for an overhead exhaust fan 750mm. All other downward facing combustible surfaces less than 600 mm above the cooker surface shall be protected for the full width of the cooking surface accordance with the standards noted above. In no case shall the clearance be less than 450mm.

## Rear and side clearances

Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm the surface shall be protected in accordance with the standards to a height of not less than 150mm above the cooking surface for the full width or depth of the cooking surface.

Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200mm, the horizontal surface shall be greater than 10mm below the surface of the hob, or the horizontal surface requirement above.

## Protection of combustible surfaces

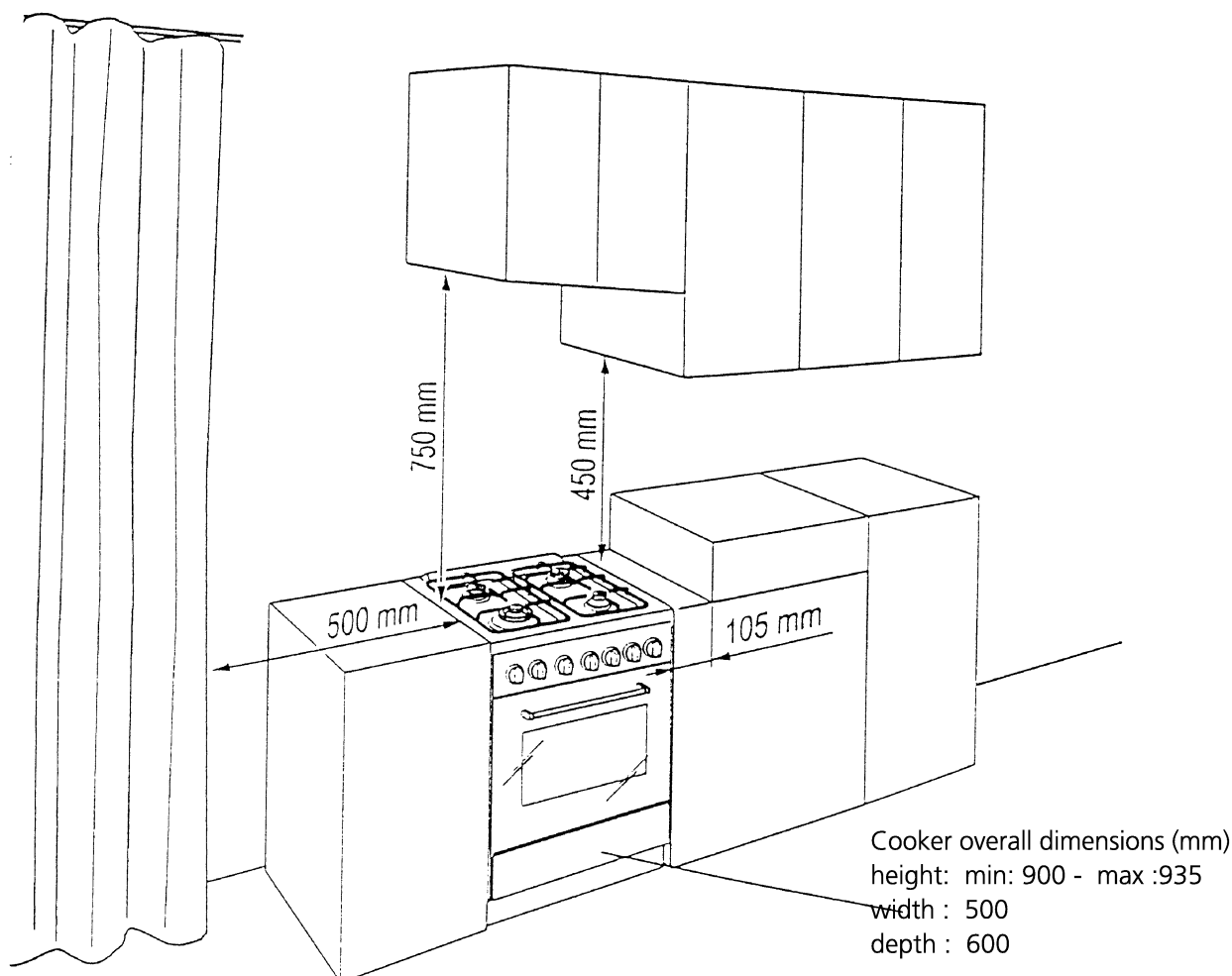
The standards above specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65°C above room temperature.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

**Gas inlet:** Rear left or right hand side 150 mm from the top and 50 mm from the left or right towards the centre.

**Electric inlet:** Rear left hand side 560 mm from the top and 110 mm from the left towards the centre.

figure.1



# installation

## Unpacking

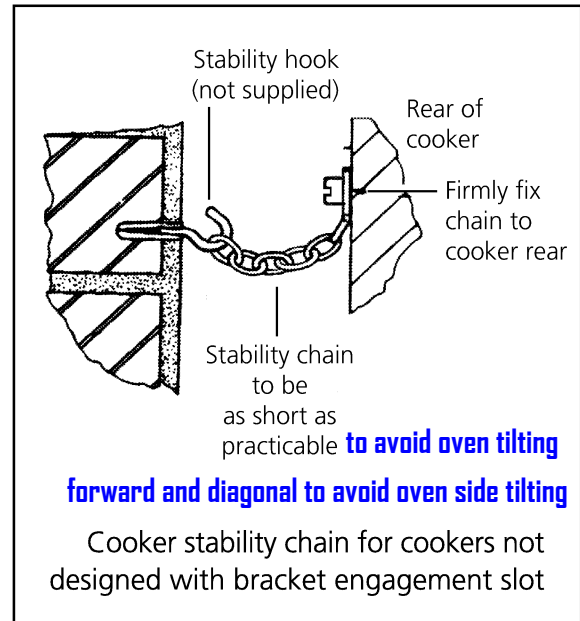
All packing materials, protective film and transit protectors must be removed.

## Levelling

The appliance should be located on a level surface. The two front feet can be adjusted as required. To ensure that your appliance is standing level adjust the two front feet by turning clockwise or anticlockwise until the product is in firm contact with the floor.

## Stability Chain

The cooker must be secured by the security chain to the wall or partition behind the cooker.



## Australia

Appliance to be installed in accordance with the local authority requirements for gas, electricity and any other authority having jurisdiction

Installation to be carried out by an authorized person.

## Gas supply

Your oven must only be used on natural gas or LP gas (propane).

This appliance is suitable for connection with an AGA approved hose assembly.

## Natural Gas

Appliance should be connected using an isolation valve, union and regulator. This appliance is suitable for installation with a hose assembly.

## LP Gas

Appliance should be connected using an isolation valve and union (regulator not required). This appliance is certified for installation with a hose assembly.

- Connecting with hose assembly
- Where a hose assembly is to be used for the gas connection to this appliance it must :
- Comply to AS1869 Class B 10 mm diameter, be AGA gas.
  - Be as short as possible, but in no case longer than 1.2 m
  - This appliance is suitable for installation with a hose assembly.
  - The hose must not be able to touch any hot surface of be kinked when appliance is installed.

At the completion of the installation, test for leaks.

Warning: Do not use Naked Flame to test for leaks.

To ensure correct operation of the appliance it is necessary to set the correct pressure for the appliance 1.0kPa for Natural Gas and 2.75 kPa for LPG (Propane). Check the pressure by connecting the pressure gauge or manometer to test point as shown on adjacent figures. Set pressure with 2-3 burners operating on high.

Check for correct operation of burners, ignition system etc and demonstrate operation of appliance to customer.

If burner low setting requires adjustment refer to conversion procedure for adjustment.

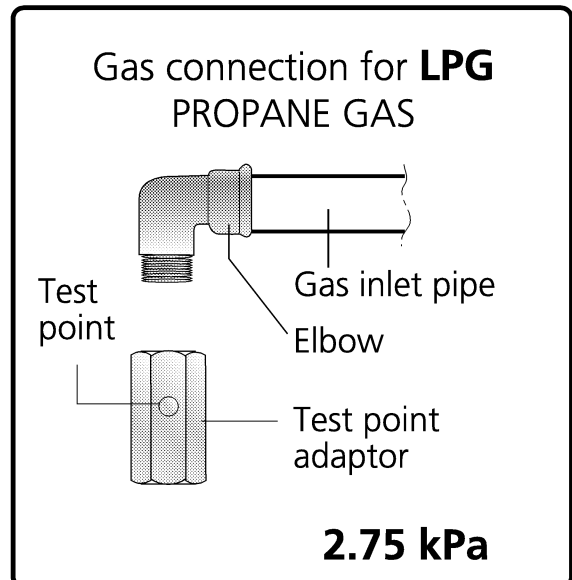
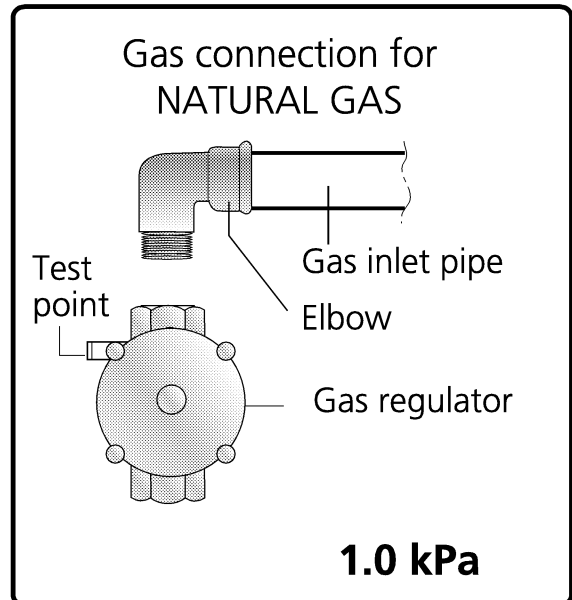
Injector sizes

Burner	N.G.	L.P.G.(P)
Small	0.90mm	0.50mm
Medium	1.25mm	0.72mm
Large	1.55mm	0.87mm
Grill	1.24mm	0.71mm
Oven	1.45mm	0.79mm



## Gas leaks

If you smell gas, turn off all gas controls and extinguish any open flame. Open a window to ventilate the room. Don't touch any electrical switches. Contact your local Gas Supplier immediately.



SUITABLE FOR FLEXIBLE HOSE CONNECTION

CONNECTION HOSE MUST COMPLY TO  
AS1869 CLASS B 10 mm DIAMETER & BE AGA  
CERTIFIED LENGTH OF HOSE IS TO BE AS SHORT AS  
POSSIBLE HOSE LENGTH MUST NOT EXCEED 1.2 M

THE HOSE MUST NOT BE KINKED OR BE ABLE TO  
TOUCH ANY HOT SURFACE WHEN INSTALLED.

# gas conversion

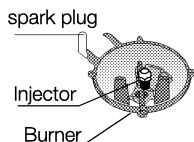
Your cooker can operate both Natural Gas and LPG. You can convert by changing the gas source and the top burner, oven and grill injectors. The replacement procedure of the injectors are explained below.

Call authorized Service for gas conversion.

## Replacement of the top burner injector

Take off the burner head and burner cap before starting this procedure. Then:

1. Remove the injector inside the top burner with a suitable bit. Later, install the new injector by covering the injector threads with leakage preventing material.



## Reduced Tap Flow

### In models with Removal of the knobs

1. Ignite the burner that should be adjusted, turn the knob to the reduced position, pull and take the knob off.

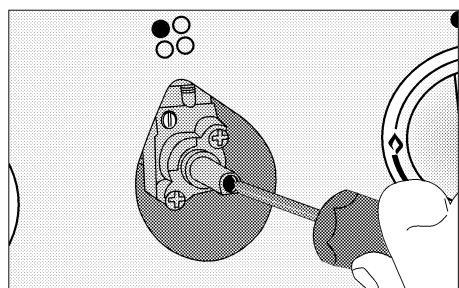
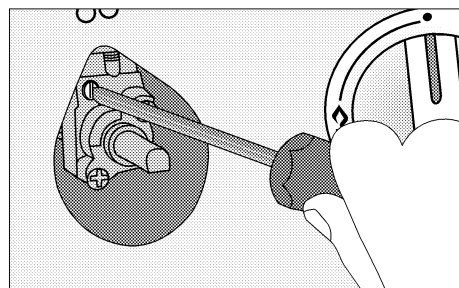
2. With a screwdriver, make the tap reduced flow adjustment from the injector that is on the gas tap (only the head is visible with the bolt shape).

It is sufficient to tight to screw completely, in butane/propane gas.

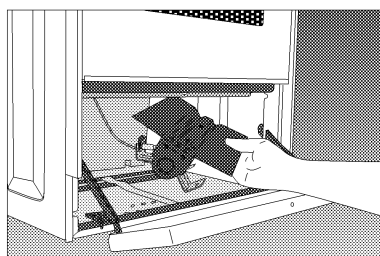
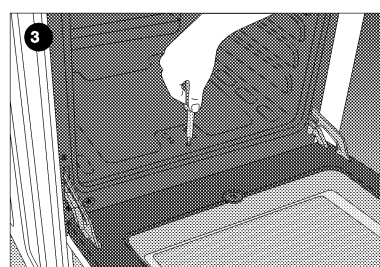
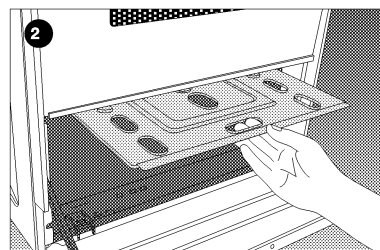
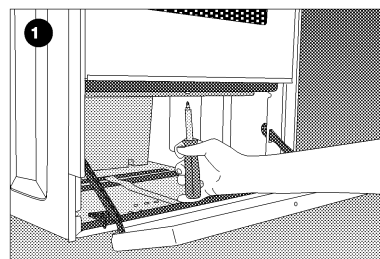
For the natural gas, you should turn the screw counter-clockwise once. The normal length of a straight flame in the reduced position should be 6 – 7mm.

If the flame is higher than the desired position, turn the screw clockwise. If its smaller to the opposite.

For the last control of the burning of the cooker, bring the cooker high-flame and reduced positions and check whether the flame is on or off.



## Replacement of the oven injector



Open the front door prior to carrying out this procedure, then;

\* Open your oven's bottom lid if so equipped.

\* Remove your oven's fixed bottom lid if so equipped.

\* Pull out your oven's warmer drawer if so equipped.

Then;

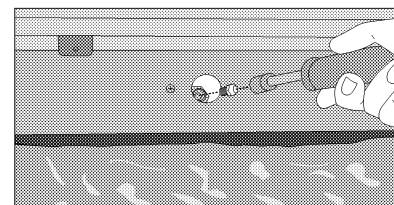
1. Unscrew the screws of the oven bottom protection sheet.

2. Pull out and remove the protection sheet.

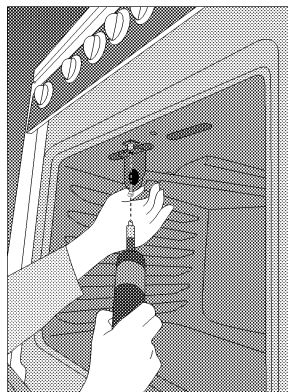
3. Open the front door and unscrew the oven burner's connector screw.

4. The burner will come out itself from the bottom.

5. Remove the injector with a suitable bit. Then, cover the threads of the new injector with leakage preventing material and fasten it into its place.



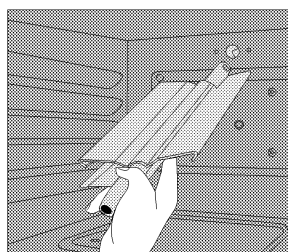
## Replacement of the grill injector



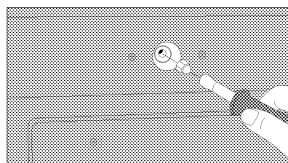
1. Open the front door and unscrew the screw that connects the grill burner to the oven body.

2. Remove the grill burner.

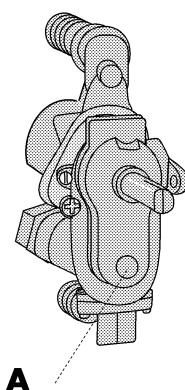
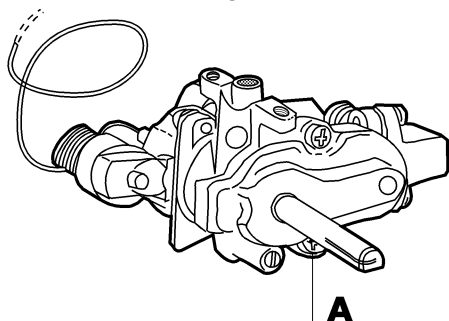
3. Remove the injector with a suitable bit.



Finally, cover the threads of the new injector with leakage preventing material and fasten it into place.



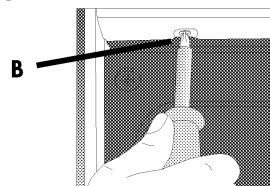
Propane Gas	Natural Gas
Fasten the screw untill the end	Loosen the screw
	1/2 round



## By-pass adjustment Burner taps

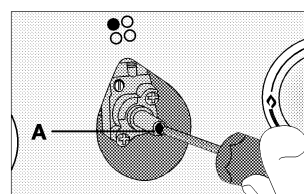
Do not try to dismount the burner taps in case of a abnormal situation. Simply call the authorized service which will resolve the problem.

(In models with Removal of the control panel;

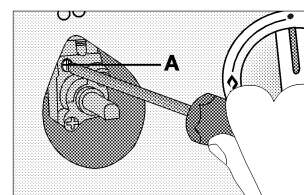


Open the oven door. To dismount the front panel unscrew the 'B' screw).

In models with Removal of the knobs and with Removal of the control panel;



Using a screwdriver adjust the 'A' screw as shown below.



For the appropriate functioning of the oven re-checking the by-pass adjustment is extremely important. In order to provide maximum security to the user these operations have to be done with care.

Adjust the oven thermostat setting to - (for 8 stages) **position 8**

- (for 5 stages) **position 5**

- **with Tap models position 3.**

You will have to wait **15 minutes** until the oven that is stabilized.

When the thermostat setting is at position 1;

- If the flame extinguishes loosen the A screw a small amount.

- If the flames are longer than 2-3mm, fasten the A screw.

**If the temperature of the oven increases extremely, refer to your service for the repairation of the thermostat.**

**Gas Consumption:**

Burner	Natural Gas		Propane Gas	
	Injector dia. (mm)	Nominal Gas Consumption (MJ/h)	Injector dia. (mm)	Nominal Gas Consumption (MJ/h)
Small	0.90	4.0	0.50	3.6
Medium	1.25	7.2	0.72	7.2
Large	1.55	11.2	0.87	10.4
Grill	1.24	7.2	0.71	7.2
Oven	1.45	9.0	0.79	9.0

# ventilation

---



**Natural ventilation is important for the correct functioning of the appliance and your own safety.**

Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system, for example, an extractor fan or cooker hood that ventilates to the outside.

## Room considerations and built-in ventilation

The appliance must not be installed in a room without a window or other controllable opening. If it is installed in a room without a door which opens directly to the outside, a permanent opening is required. The size of the free area of a permanent opening must be as follows:

Room volume	Opening
Up to 5m <sup>3</sup>	100cm <sup>2</sup>
5m <sup>3</sup> to 10m <sup>3</sup>	50cm <sup>2</sup>
Above 10m <sup>3</sup>	None
In cellar or basement	65cm <sup>2</sup>

These requirements apply for a full cooker equivalent, however if there are other fuel burning appliances in the same room.

# preparation and burning off

---



## Important for asthmatic sufferers

Before using for the first time, protective coatings need to be burnt off. Fumes will be emitted but this is quite normal.

**Ensure the room is very well ventilated during the burning off process. Avoid directly inhaling the fumes during this process.**

## Grill / Oven

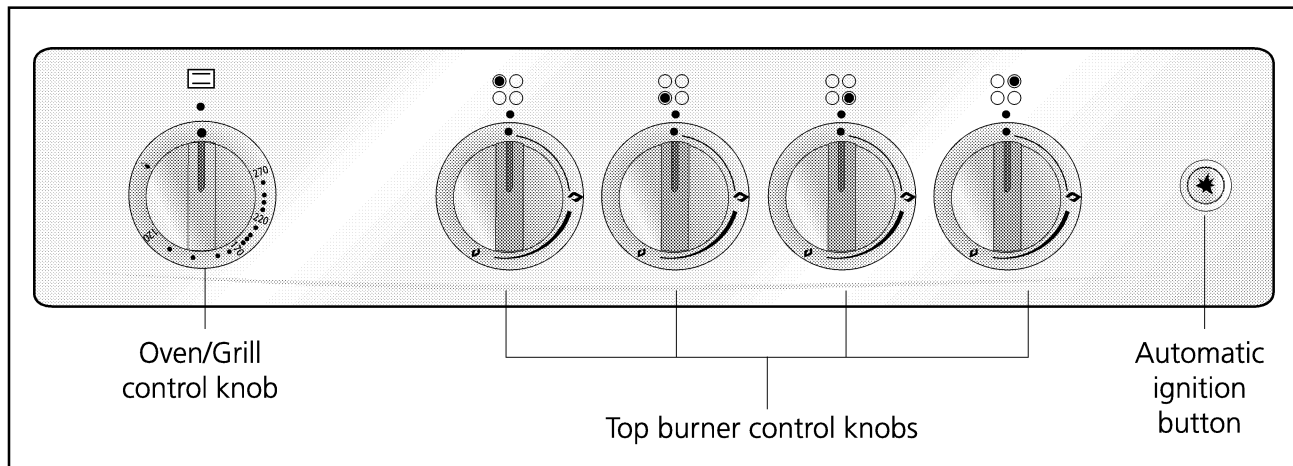
Open the door. Remove grill pan, handle and wire rack, shelves and baking tray and operate the grill for about 15 minutes. Then operate the oven at 220°C for 30 minutes.

## Cleaning

Before you start using your cooker, clean the appliance as recommended under Care and cleaning on page 17.

If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorised service agent.

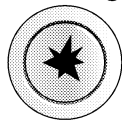
## GS 50 NG / GWH 50 NG



### Turning on and off

The burner control knobs have a safety feature.

- 1 Push the appropriate knob in slightly and turn anti-clockwise to the required setting.
  - 2 Press the ignition button.
  - 3 To switch a burner off turn the corresponding knob to ●.
- Turning the control knob fully anti-clockwise to the small flame symbol enables you to simmer without accidentally switching off.



### Ignition button

- Pressing this button provides a spark at all burners, only the one turned on will light.
- If a hob burner doesn't light, press again until it does.

### Flame control

- When turning on a hotplate burner, stay and make sure that it has lit, and adjust the flame immediately .
- **Selection of the correct flame height is especially important to safety.** Adjust the burner flame so that it does not extend beyond the bottom of the pan, any higher and the flame becomes inefficient and can be a potential fire hazard.
- To make sure that the cooker is operating safely, periodic checks are advised.
- At low settings, do not leave the burners unattended for long periods of time.
- The burner flames should burn with a visible bluish cone within the main flame, and with no sign of yellowness. If at the first lighting they are very noisy and yellow, turn out at once and check that the burner cap has been correctly replaced. If on re-lighting there is no improvement, ask your supplier to check them. The inner portions of the flames as described above may not be very clear, but this is not detrimental in anyway.

The pan supports are not interchangeable.

# saucepans

## Pan choice

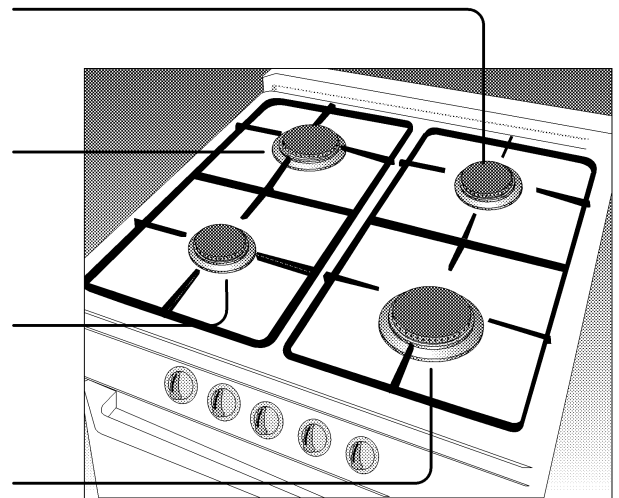
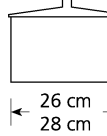
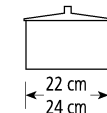
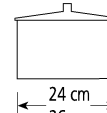
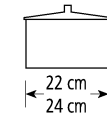
In choosing pans, look for pan handles that can be held easily and will stay cool. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.

## Pan size

For maximum efficiency and safety, use the recommended pan sizes for each burner.

- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.
- Do not place lids on the burners.

Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.



# deep fat frying



- Never fill the pan more than the one-third full of fat or oil.
- Never leave unattended during heating or cooking.
- Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
- Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
- Never heat fat or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

## In the event of a chip pan or other pan fire

- 1 Turn off the cooker.
- 2 Smother flames with a fire blanket or damp cloth.

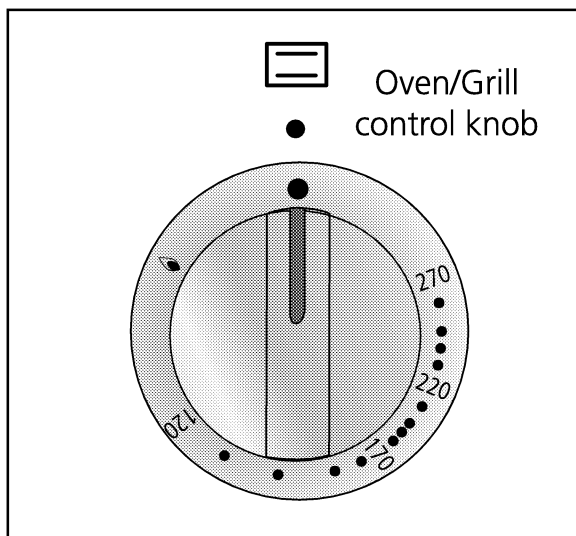
Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.



**Do not use water on the fire.**  
**Leave the pan to cool for at least 30 minutes.**



# operating the grill



**Parts may become hot when the grill is in use, children must be kept away.**

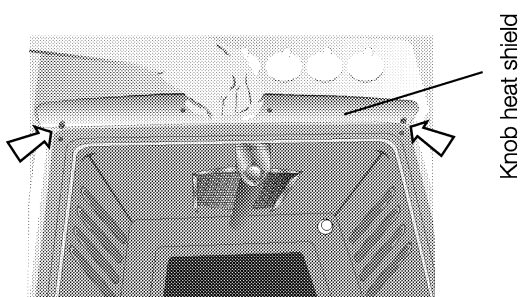
**The door must be kept open during grilling at all times.**

There is a safety device that prevents the build-up of gas inside the cavity if the burner doesn't light or goes out for any reason.

- 1 Open the grill door.
- 2 Position the shelf in a suitable position.
- 3 Press and turn the control clockwise to the large flame symbol.
- 4 While keeping it depressed, press the ignition button to light the burner.
- 5 Keep the control depressed for 15 seconds after the burner has lit to over-ride the safety device.
- 6 Allow the grill to preheat for 5 minutes.
- 7 The grill can only be operated at the max setting.
- 8 To switch off turn the knob anti-clockwise to the "•" off position.

## Using the Knob Heat Shield housing into Oven Body (for suitable models)

**WARNING !:** After preheating, **keep the front door fully open during grilling.** In order to prevent the knobs of the control panel from heating up, the knob heat shield plate must be placed in the pins at the bottom of the control panel shown in the figure.



- If the burner doesn't light the first time, press the ignition button once or twice again. If it still doesn't light, turn off and wait for 1 minute to allow gas to disperse before trying again.
- Do not hold the control in for more than 15 seconds.
- Ensure the food is correctly positioned on the grill pan under the grill burner.
- Oiling the grill rack prevents meat sticking on the wires.
- Do not line the grill pan with aluminium foil.
- Always remove the grill pan from the compartment as soon as you have finished grilling, it makes the pan much easier to clean. When grilling, if meat is placed too near the grill burner the fat may ignite.

# operating the grill

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## Grilling guidelines

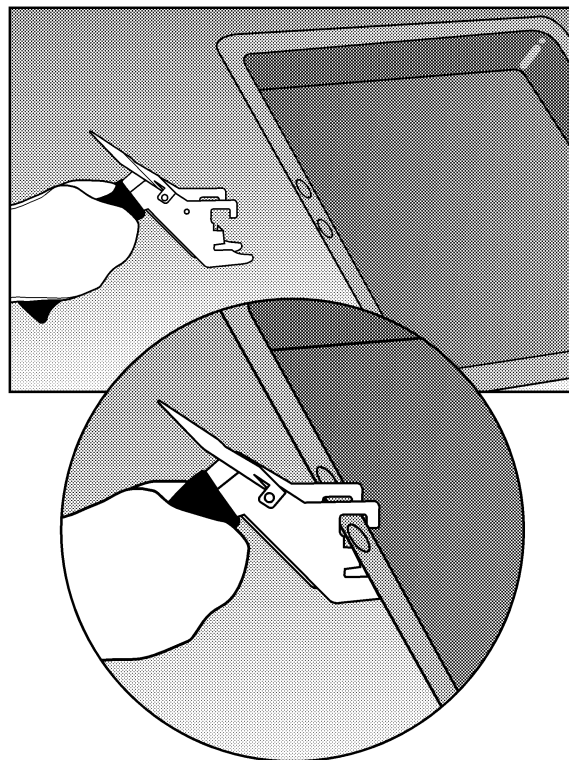
When grilling thicker food, the grill rack should be turned over to its lowest position.

## Use of grill pan handle

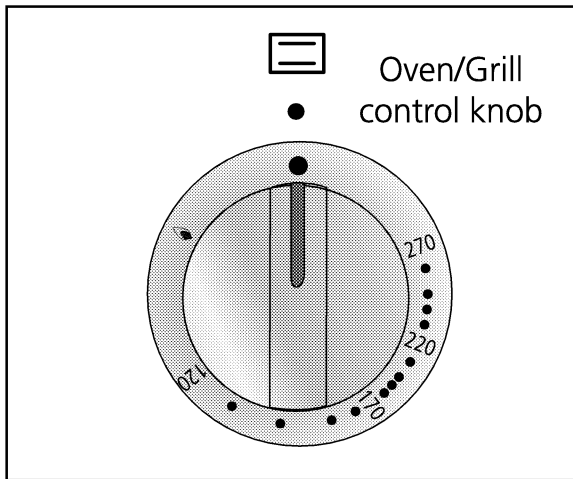
**Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.**

The grill pan has a detachable handle which can be fixed if required using the screw provided. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.

**Always take care not to touch hot surfaces when using the grill pan handle. Ensure when using the grill pan handle that it is centralised and secure. If the handle is left in position when grilling, it will get very hot.**



# operating the oven

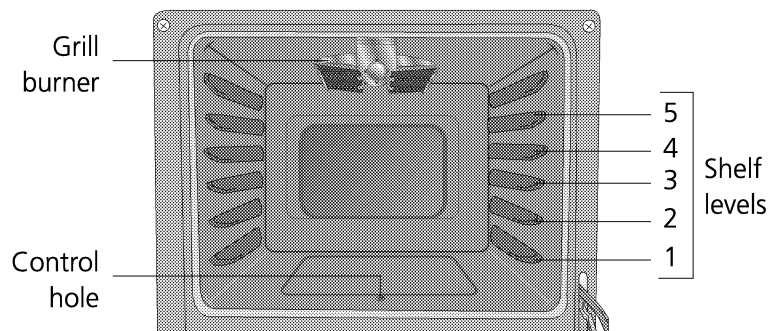


**Parts may become hot when the oven is in use, children must be kept away.**

There is a safety device that prevents the build-up of gas inside the cavity if the burner doesn't light or goes out for any reason.

- 1 Open the door.
- 2 Adjust the shelves to the positions required.
- 3 Press and turn the control anti-clockwise to 270°C.
- 4 While keeping it depressed, press the ignition button to light the burner.
- 5 Keep the control depressed for 15 seconds after the burner has lit to over-ride the safety device. You can see if it has lit by looking through the control hole in the base of the oven.
- 6 Close the door.
- 7 Allow 10 minutes for pre-heating.
- 8 Set the knob as required or as recommended in the chart.
- 9 To switch off turn the knob clockwise to the ● off position.

- If the burner doesn't light the first time, press the ignition button once or twice again. If it still doesn't light, turn off and wait for 1 minute to allow gas to disperse before trying again.
- Do not hold the control in for more than 15 seconds.
- Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.
- Check food is thoroughly cooked and is piping hot.
- Do not heat an unopened glass or metal container in the oven.
- Do not allow spillovers to accumulate as these may present a fire hazard.
- The oven has several openings and vents designed in. They must not be blocked or covered.
- Do not use aluminium foil on the oven bottom.



## Oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

Food	Temperature	Cooking time	Shelf position
Beef	180°C - 200°C	25-30 mins per 450g + 30 mins	3-4
Lamb	180°C - 200°C	25-30 mins per 450g + 30 mins	3-4
Pork	180°C - 200°C	30-35 mins per 450g + 30 mins	3-4
Poultry	180°C - 200°C	25-30 mins per 450g + 25 mins	3-4
Casseroles	140°C - 160°C	1.5-2 hours, dependant on quantity	3-4
Fruit cake	140°C - 160°C	Dependent on size	4
Small cakes	160°C - 180°C	25-35 minutes	4
Victoria sandwich	180°C - 190°C	20-25 minutes	4

# care & cleaning



## Turn OFF at the mains before cleaning.

- Before switching on again ensure that all gas controls are in the OFF position.
- **Make sure that the oven, grill and burners are sufficiently cool before you start cleaning.**
- A residual heat will remain after you switch off the cooker so take care not to touch hot surfaces.

## Exterior

Use a damp cloth to clean the outside. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

## Burners

The pan supports can be removed and the top burner plate can be cleaned with soapy water and rinsed with a dry cloth.

Wash and rinse the gas burner caps and the pan supports with soapy water. Never wash them in a dishwasher. For the dirt and stains on the burner heads that does not wash off, use a proprietary metal surface cleaner.

## Hob surround

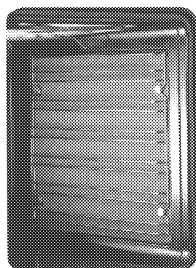
Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner.

## Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs or end caps as damage will occur. Take extreme care when removing and re-fitting control knobs. Never operate the appliance without all control knobs fitted. The correct control knob must be fitted to the corresponding control.

**\* Catalytic-enamelled models(if available);** The oven interior of this model is coated with catalytic enamel since the catalytic enamel cleans itself, you do not have to perform an extra cleaning after the cooking operation.

**If your oven obtains steel rack;** To clean the steel rack, unscrew the 4 screws. After cleaning operation, assemble the steel rack to the oven body again.



## Warning

Be careful to do not occurs injuries while you cleaning around the grill burner which has sharp points.

## Grill / oven interiors

Take out all trays and pans. Clean out the interior with a piece of moist, soapy cloth. Then, clean it once more with a wet piece of cloth and leave it to dry.

**Never wash the aluminium pastry tray in the dishwasher.**

We recommend that grill elements be wiped with a damp cloth to remove any fat splashes. This will prevent fumes from any fat being burned off when the cooker is next used.

**Never clean the inside of the grill or oven and trays with hard brushes, steel pads or knives.**

Do not use cleaning agents containing acid or chlorine on the handle. Cleaning can be performed using a soft piece of cloth and soapy water or commercially available special surface cleaners.



## Oven door

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal.

Ensure that the door seal is dry after cleaning. Do not lift the door seal.

## Door glass

Do not use the following to clean the door glass; house hold detergents, bleach, scouring pads, rust removers.

The inner glass door panels can be removed for cleaning. Open the door fully and gently lift out the glass using extreme care to ensure that the edges of glass are protected. Clean as above, but do not use house hold detergents, bleach, scouring pads or rust removers. Reinstall the glass panels carefully preventing sudden shocks.

## Over time...

- Slight discolouration of liners and other surfaces may occur in time. This does not affect the functioning of the appliance.

## **If the cooker does not work**

If the appliance does not operate check whether:

- The power and gas supply are on.
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The control has been set correctly.

If the appliance is still not operating after the above checks, please refer to the section on how to obtain service.

**Please ensure that the above checks have been made as a charge will be made if no fault is found.**

Always refer servicing to an authorised service person / agency. It is recommended that the appliance be serviced at least every 2 years to ensure appliance continues to operate correctly and safely (this is not covered by warranty)

## **Performance characteristics when in use**

- **When using your appliance for the first few times, an odour and/or smoke may be emitted which is normal** - see page 13.
- It is normal for the metal parts to produce noise when in use, this is due to expansion and contraction.
- When in use, steam may be produced which is normal and not a fault of the cooker.
- At the end of a cooking session, it is normal to have a momentary puff of steam when the oven door is opened. This should disperse in a few seconds.
- If, whilst cooking, steam produced comes in to contact with cool surface's on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.

# future transportation

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Keep the original carton and other packaging material in a safe place. Transport the cooker in its original carton. Follow the instructions that are printed on the carton.

To prevent the accessories inside the oven from damaging the oven door, tape a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

## **If you do not have the original carton**

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

The oven must be transported upright. Do not place other items on the top of the cooker.

Your Euromaid cooker is guaranteed for twelve months from the date of the original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period. The guarantee is subject to the following provisions.

- The guarantee does not cover accidental or transit damage, misuse, cabinet parts, knobs or consumable items such as light bulbs.
- The guarantee does not cover repairs or service calls required as a result of inexpert or faulty installation.
- The product must be correctly installed and operated in accordance with the instructions contained in the operating instruction booklet.

- The product is designed for domestic use only. The installation of this product on business premises for commercial use will invalidate the guarantee.
- The guarantee is only valid within the boundaries of the Australia.
- The guarantee will be rendered invalid if the product is resold or has been affected by inexpert repair.
- Euromaid disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

## service

### ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD

ABN 11 051 297 557

SUITE 8/92A MONAVALLE ROAD (Enter of Daydream street) WARRIEWOOD NSW 2102

PH: 02 9999 2124 FAX: 02 9999 1684

EMAIL: EDAAUST@bigpond.com web site www.euromaid.com.au

### EUROMAID COOKER WARRANTY

#### IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser subject to model type either 12 months or Two Years of ownership that any part with defective material be replaced free of charge, provided that all service work is carried out by Electrical distributors Australia Pty Ltd or the nearest appointed service agent.

#### 2 Year Warranty Products:

All built in appliances such as Ovens, Gas and Electric Cook tops.

#### 1 Year Warranty Products:

All Free Standing Gas and Electric products including bench top and portable products.

Portable products ie MC110T are to be returned to the nearest service agent by the purchaser these products offer no in home warranty repair.

Where the appliance is installed outside the normal service area of Electrical Distributors Australia Pty Ltd or its Appointed Service Agent the purchaser will pay the travel cost charges for the service agent to attend the repair or to

take the appliance to the service centre.

#### Built In & Free Standing Appliances:

Access must be granted within normal working hours and our Service Agents must have easy access to these built in appliances and charges will be the responsibility of the purchaser where the service technician cannot obtain easy access to remove the appliance for inspection prior to repair.

This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God or accident.

The above Warranty is for Domestic Application only and is limited to Three (3) Months in Commercial Applications.

**FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT HEAD SYDNEY OFFICE PH: 02 9999 2124**

#### AUTHORISED SERVICE AGENTS:

##### NSW

ALL GENERAL WHITEGOODS  
4/11 HALLSTROM PLACE  
WETHERILL PARK 2164 NSW  
PH: 02 97561511  
FAX: 02 97561091

##### GOLD COAST

ROSHAD APPLIANCE SERVICE  
1/13 LEDA DRIVE  
BURLEIGH QLD 4220  
PH: 0755357044  
FAX: 0755357407

##### VIC

ALL STOVE SERVICE  
73 HAVERSHAM AVE  
WHEELER HILLS VIC 3150  
PH: 1800631348  
MOBILE: 0418367468

##### TASMANIA

FARR ELECTRICAL  
286 MAC QUARIE STREET  
SOUTH HOBART TAS 7004  
PH: 03 6223 1010  
FAX: 03 6223 7039

##### WESTERN AUSTRALIA

DACAP UNIT  
4/57 KENT STREET  
CANNINGTON WA 6107  
PH: 08 9358 6033 FAX: 08 9358 6044  
PERTH

##### SOUTH AUSTRALIA

PRESTIEGE APPLIANCE REPAIRS CENTRE  
4/65 STEPHENS AVENUE  
TORRENSVILLE SOUTH AUSTRALIA 5031  
PH: 08 83522022  
FAX: 08 83522044

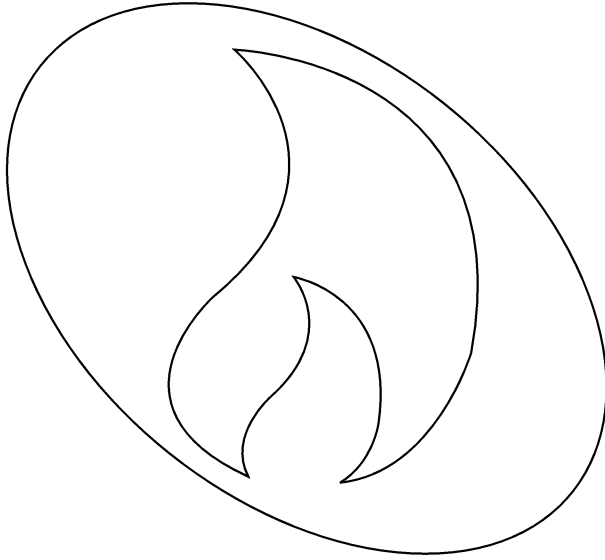
##### QUEENSLAND

ENDEAVOUR REFRIGERATION  
167 ROBERTSON STREET  
FORTITUDE VALLEY QLD 4006  
PH: 07 3137 3633  
FAX: 07 3137 3663

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