

Always serves you well

omega

INSTRUCTION MANUAL FOR OMEGA FREE-STANDING COOKERS

90x60 cm - OF991XS, OF991XP

60x60 cm - OF691XP

READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

Due to continual product development, Omega reserves the right to alter specifications or appearances without notice.



DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOK

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS

NEAR THIS APPLIANCE

WARNING: Young children should be supervised to ensure that they do not play with the appliance.

WARNING: WHERE THIS APPLIANCE IS INSTALLED IN A MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

WARNING: The 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 supervised or instruction concerning use of the appliance by a responsible person for their safety.

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THIS APPLIANCE HAS BEEN DESIGNED FOR DOMESTIC USE ONLY

DISPOSAL INFORMATION

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

**TO BE INSTALLED BY AN
AUTHORISED PERSON**

LOCAL AUTHORITY REQUIREMENTS

Check Gas Type and specifications plate placed on the rear of the unit, alternatively there is a second label supplied. All gas fitting work, service and repairs can only be performed by an authorised person in accordance with AS/NZS 5601 and local gas regulations. Failure to comply with this condition will render the warranty invalid. Always unplug the appliance before carrying out any maintenance operations or repairs. The walls of the units must not be higher than work top and must be capable of resisting temperatures of 75 above temperature. Do not install the appliance near flammable materials (eg. curtains). The final act of any installation or gas type conversion must be the full testing of this appliance, which includes leak testing, ignition of each burner and the functionality of the burners separately and together.

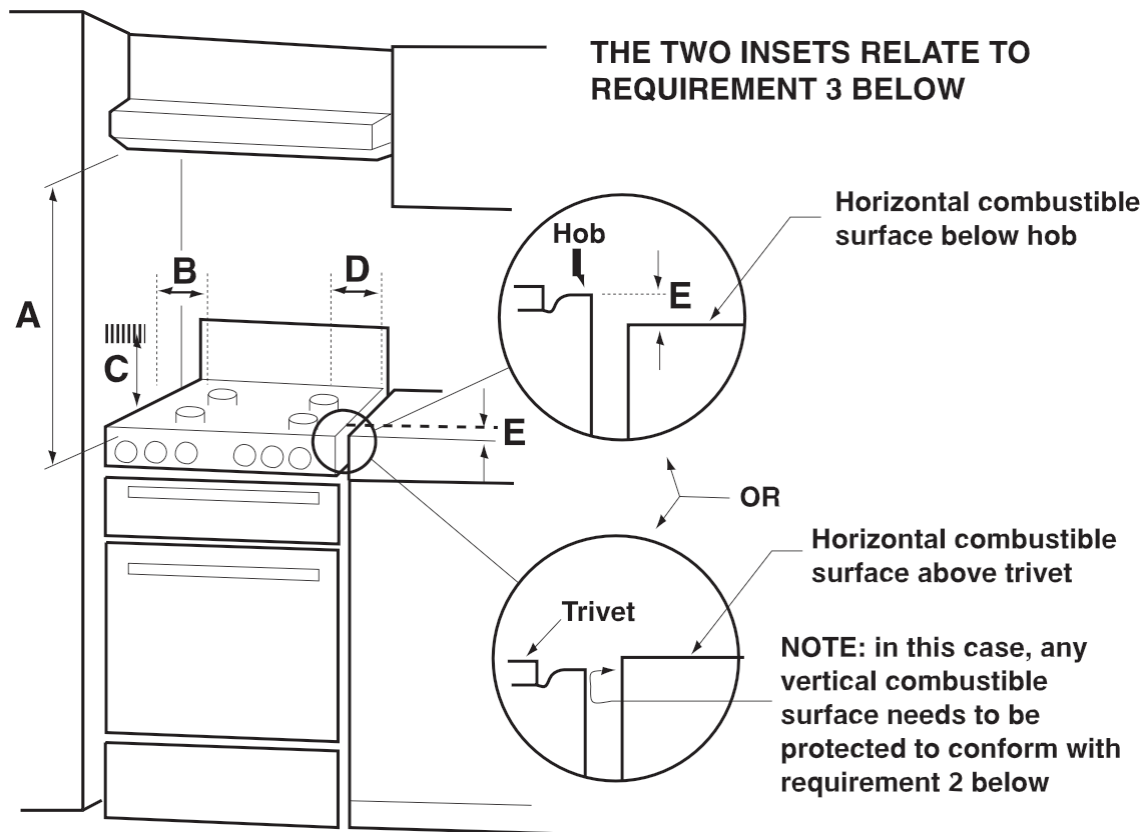
Keep all the dangerous packing parts (polystyrene foam, bags, cardboard, staples, etc.) away from children.

DO NOT MODIFY THIS APPLIANCE

Any walls of the adjacent furniture pieces and the wall behind the cooker must be made of heat-resistant material that can withstand a minimum **temperature of 75°C**.

Clearance above and around domestic cookers

Extract from AS5601



REQUIREMENTS

1. Overhead clearances – (Measurement A)

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm.

Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.12.1.2. However, in no case shall this clearance to any surface be less than 450 mm.

2. Side clearances – (Measurements B & C)

Where B, measured 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 Clause 5.12.1.2 to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the cooking appliance is fitted with a 'splash back', protection of the rear wall is not required.

3. Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements D & E)

Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet. See insets above.

IMPORTANT INFORMATION FOR INSTALLING THE APPLIANCE

The cooker can be installed separately, as a freestanding unit, or between kitchen units or between a kitchen unit and the wall.

This appliance is not connected to devices which exhaust combustion products.

Special attention must be focused on the prescriptions described below regarding room aeration and ventilation. Any hanging cabinets installed above the work surface must be located at a distance of no less than 700 mm.

ROOM VENTILATION

To ensure that the appliance operates correctly, the room where it is installed must be continuously ventilated. The room volume should not be less than 25 m³ and the quantity of air needed should be based on the regular combustion of gas and on the ventilation of the room. Natural air will flow through permanent openings in the walls of the room to be ventilated. These openings will be connected with the outside environment and should have a minimum cross-section defined by the current national standards regarding room ventilation (Fig. 3).

These openings should be built so that they cannot be clogged.

Indirect ventilation is also permitted by taking air from the rooms adjacent to the one to be ventilated.

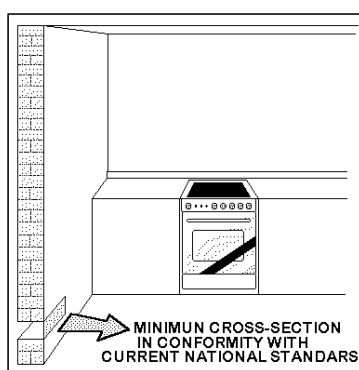


Fig. 3

LOCATION AND AERATION

Gas cooking appliances must always evacuate the combustion products by means of hoods connected to chimneys, flues or directly outside (Fig. 4). If a hood cannot be installed, it is possible to use a fan installed on a window or directly facing outdoors, to be operated together with the appliance (Fig. 5), provided that there is strict compliance with the ventilation regulations.



Fig. 4

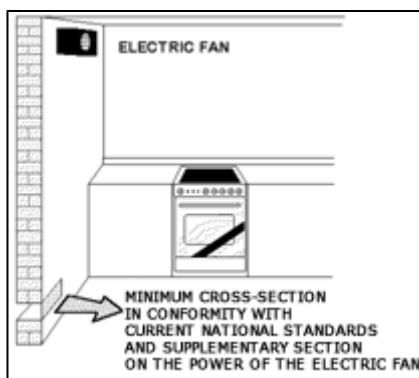


Fig. 5

APPLIANCE GAS CONNECTION

IMPORTANT: *This appliance must be installed by an authorised person.*

WARNING: *The appliance utilises a threaded 1/2" gas male fitting.*

WARNING: *DO NOT MODIFY THIS APPLIANCE*

To connect the appliance to the gas network with a flexible rubber hose, a supplemental hose nipple fitting is needed (Fig. 6) which is supplied with the appliance.

Gas Regulator

The gas connection is via 1/2" compression. Connect the cooker to the gas supply and check for gas soundness.

Natural Gas: Gas regulator supplied with the appliance must be installed.

LPG: Test point adaptor to be fitted and checked at time of installation.

If using a flexible connection

This appliance is approved for connection with a flexible hose, which complies with the AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1-1.2m long.

Connection shall be in compliance with AS5601.

When installing the hose restraint device, the appliance anchor point is the rear panel securing.

Gas connection

The cooker must be connected to the gas supply with upstream connection of an isolation valve in accordance with the respectively valid regulations. We recommend that the isolation valve be fitted prior to the cooker to enable isolation of the cooker from the gas supply. The valve must be easily accessible at all times

To find out the factory set gas type, see label at rear of cooker

The gas connection is via 1/2" compression. Connect the cooker to the gas supply and check for gas soundness.

NEVER use a naked flame to check for gas leaks.

Gas inlet (mm)- Nat gas

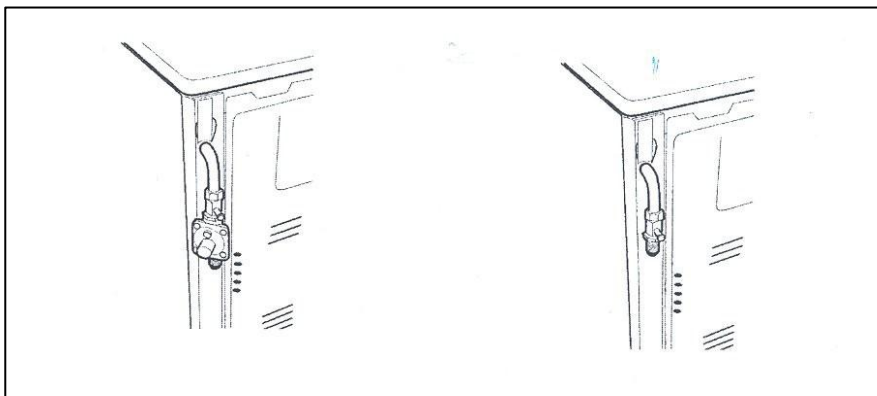
From RH rear side: 35 mm

Up from floor: 590 mm

Gas inlet (mm)- LPG

From RH rear side: 35mm

Up from floor: 675 mm



Gas inlet with different leg heights – mm

Min	NG: 560	LP: 645
Ref	NG: 590	LP: 675
Max	NG: 595	LP: 680

Energy consumption					
Burners	Gas type	Pressure (kPa)	Injector (mm)	Mj/hr	Watts
Small	Natural U-LPG	1.0	0.90	4.00	
		2.75	0.54	3.75	
Medium	Natural U-LPG	1.0	1.18	7.12	
		2.75	0.70	6.20	
large	Natural U-LPG	1.0	1.55	12.5	
		2.75	0.92	11.25	
Wok	Natural U-LPG	1.0	1.65	13.0	
		2.75	0.98	13.0	
Oven/Grill	OF691XP	2900W	OF991XS/OF991XP		3000 W

Test the operation of the cooker before leaving

Note: These burners have no aeration adjustment.

Check correct operation of the ignitions system and operation of the regulator and operation of the burners individually and in combination. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality check that the burners are correctly located. If satisfactory performance cannot be obtained, contact service **1300 739 033**.

Important

Before leaving instruct the owner in the use of the cooker it should be expressly noted that we cannot accept any liability for direct or indirect damage caused by wrong connection or improper installation. When being repaired, the appliance must always be disconnected from the mains supply; if required, notify our customer service.

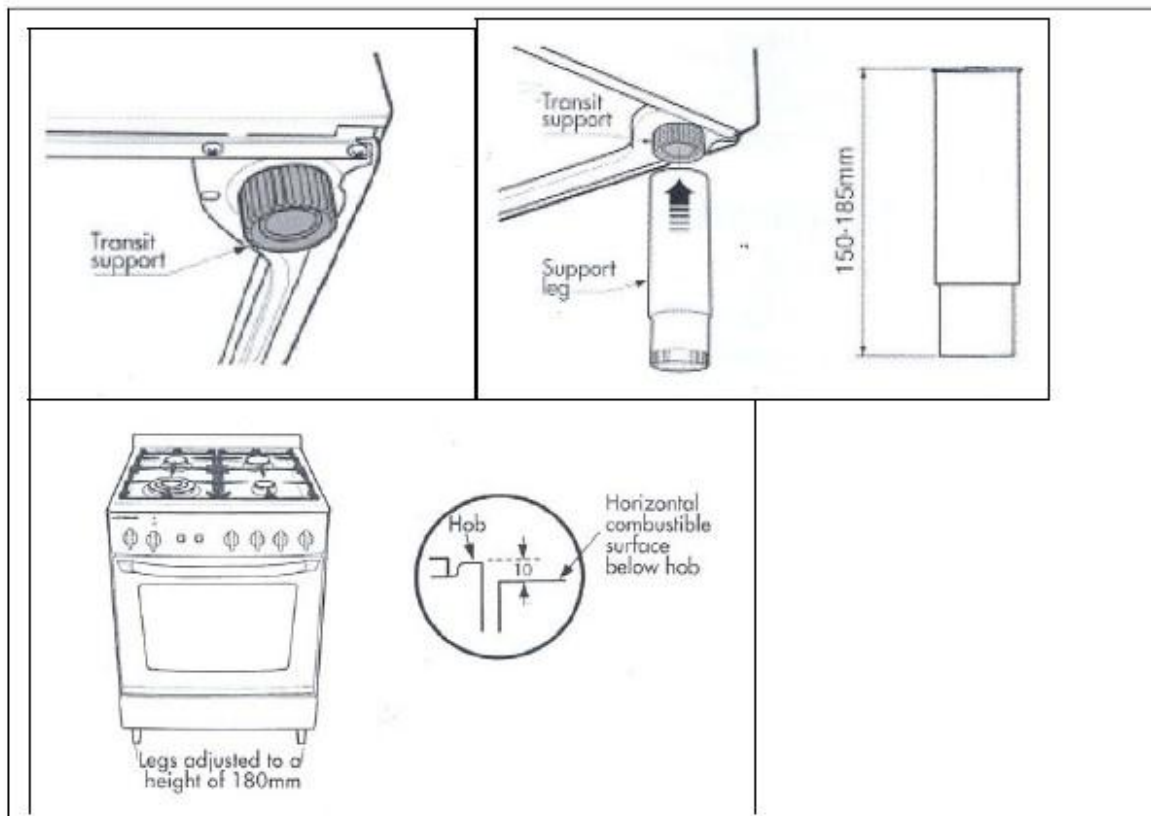
Support Legs

The cookers are supplied with four transit supports (one for each corner).

Four support legs are supplied separately and are fitted on location to the four corners of the lower support frame. Each support leg is pushed over the relevant transit support until flush with the support frame.

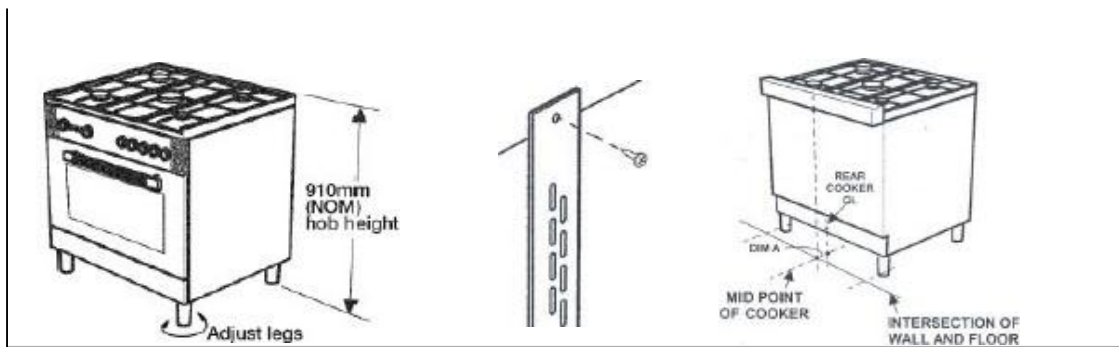
Each leg is adjusted by screwing the lower section in or out as required for fitting to a 900mm bench height. For lower bench tops adjust the height of 180mm the hob is located 10mm above the horizontal combustible surface, ref. AS/NZS 5601.

WARNING: In order to prevent accidental tipping of the appliance, the stabilising means must be installed according to these instructions.

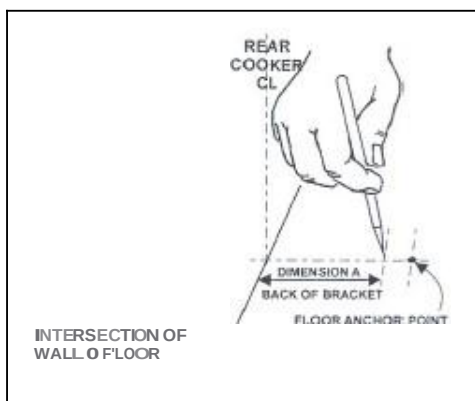


If the legs are not used and the cooker is mounted onto a plinth, fit transit legs to allow for clearance. Once legs are adjusted to a nominal cooker height of 910 mm, fit the anti-tilt restraint bracket.

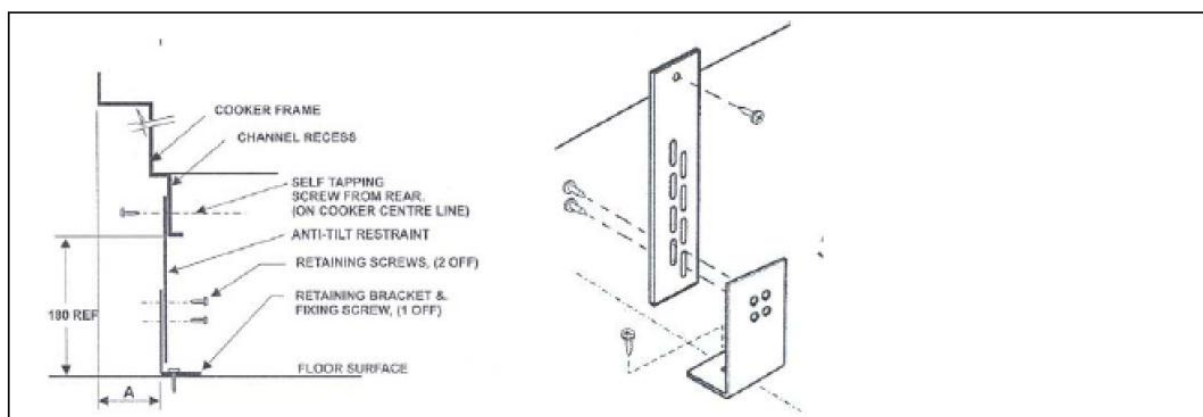
1. Fit flat strap to rear of cooker at the center point on lower edge using supplied screw



2. Mark center position of the cooker installed position on floor



3. Measure from rear most point hob to mount point of strap. (Dimension A), then using Dimension A mark back edge of the bracket on center line. Use bracket to mark fixing point.



ADAPTATION TO DIFFERENT TYPES OF GAS

Before performing any maintenance operation, disconnect the appliance from the gas supply and electricity network.

REPLACING THE NOZZLES TO OPERATE WITH ANOTHER TYPE OF GAS

When converting to LPG remove gas regulator if fitted and fit LPG test point adaptor.

If converting to Natural Gas, fit gas regulator

Follow the instructions below to change the burner nozzles on the work surface:

- 1) Pull out the plug from the electric outlet to avoid any type of electric contact.
- 2) Remove the grids from the work surface (Fig. 7A-7B).
- 3) Remove the burners (Fig. 7A-7B).

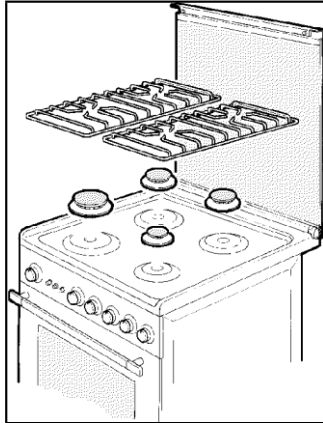


Fig. 7A

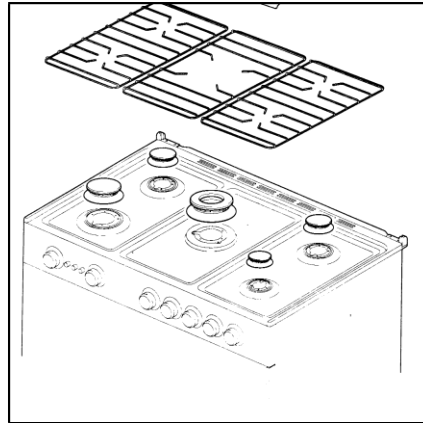


Fig. 7B

- 4) Unscrew the nozzles using a 7 mm spanner, and replace them (Fig. 8) with those needed for the new type of gas according to what is indicated in Table 1 for model MH and in Table 2 for model MX M9.

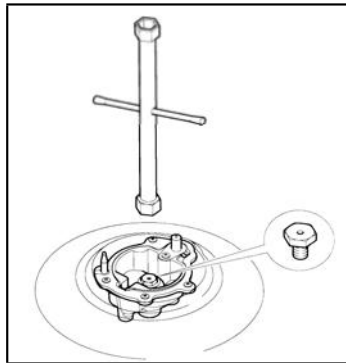


Fig. 8

2) Burner "MINIMUM" adjustment:

Work surface burner adjustment: follow the instructions below to adjust the work surface burner minimum:

- 1) Light the burner and set the knob to the MINIMUM position (small flame).
- 2) Remove the knob of the valve that is press fit on the rod of that valve.
- 3) If the cooker is not equipped with safety valves on the surface burners, insert a small slotted screwdriver into the hole on the valve rod (Fig. 14) and turn the choke screw to the right or left until the burner flame is adjusted to minimum. If the cooker is equipped with safety valves, the choke valve is not located in the rod hole but on the valve body (Fig. 15).
- 4) Ensure sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.

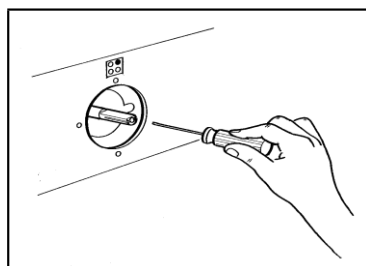


Fig. 14

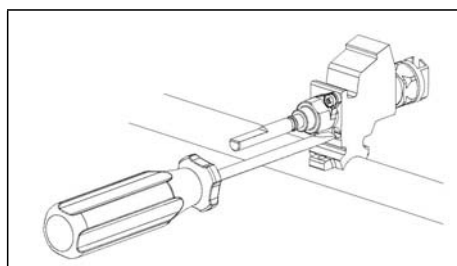


Fig. 15

APPLIANCE ELECTRICAL CONNECTION

The electric connection must comply with the current legal standards and regulations.

Before making the connection, check that:

- The system electrical rating and the current outlets are adequate for the maximum power output of the appliance (see the label applied to the bottom of the casing).
- The outlet or the system is equipped with an efficient ground connection in accordance with the current legal standards and regulations. The manufacturer will not be responsible for the non-compliance with these instructions.
- The power cord is supplied with a 15A plug, suitable for the load indicated on the label and a standard 15A GPO.

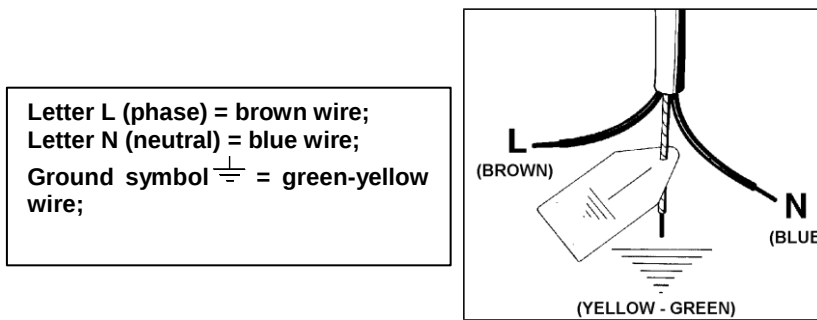


Fig. 17

- The power cord must be positioned so that a **temperature of 75°C** will not be reached at any point.
- Do not use reductions, adapters or splitters since they might cause false contacts and lead to dangerous overheating.

When the connection is made directly to the electric network:

- Use a device that ensures disconnection from the mains in which the contacts are opened to a distance that permits complete disconnection according to the conditions for over-voltage category III.
- Remember that the ground wire must not be interrupted by the circuit-breaker.
- As an alternative, the electric connection can also be protected by a high-sensitivity residual current circuit-breaker but this may be subject to nuisance tripping due to residual humidity in heating elements.
- It is highly recommended to attach the special green-yellow ground wire to an efficient ground system.

WARNING: If the power cord is replaced, the ground wire (yellow-green) connected to the terminal, should be longer than the other wires by about 2 cm.

WARNING: If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

TABLE N°4: TYPES OF POWER CORDS

Work surface operation	Oven operation	Cross section			
		230V ~	230V 3~	400V 2N~	400V 3N~
Only gas burner	Gas oven / Gas grill	3x0.75mm ²	-	-	-
	Gas oven / Electric grill	3x1mm ²	-	-	-
	Electric Oven	3x1mm ² (MH) 3x1,5mm ² (MX /M9)	-	-	-
	Ventilated Electric Oven	3x1,5mm ²	-	-	-
Gas burner + 1 hot plate	Gas oven / Gas grill	3x1mm ²	-	-	-
	Gas oven / Electric grill	3x1,5mm ² (MH) 3x2,5mm ² (MX /M9)	-	-	-
	Electric Oven	3x1,5mm ² (MH) 3x2,5mm ² (MX /M9)	-	-	-
	Ventilated Electric Oven	3x2,5mm ²	-	-	-
Gas burner + 2 hot plate	Electric Oven	3x2,5mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²
	Ventilated Electric Oven	3x2,5mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²
4 hot plate	Electric Oven	3x2,5mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²
	Ventilated Electric Oven	3x2,5mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²
Ceran	Electric Oven	3x2,5mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²
	Ventilated Electric Oven	3x4mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²

ATTENTION: The appliance conforms with the regulations of directives 90/396EEC (Gas Directive) regarding gas appliances for domestic use and the like, 93/68 and 73/23 (Low Voltage Directive) regarding electrical safety and 2004/108/CE, 93/68 and 89/336 (EMC Directive) regarding electromagnetic compatibility.

THREE-PHASE ELECTRIC CONNECTION

The cookers that can also be connected to three-phase systems normally are factory built for the single-phase 230V connection and are supplied with a power cord. Based on the connection system used, install the power cord type indicated in table No.4.

To use the selected connection system change the jumpers on the terminal strip as indicated in the diagram of (Fig.18)

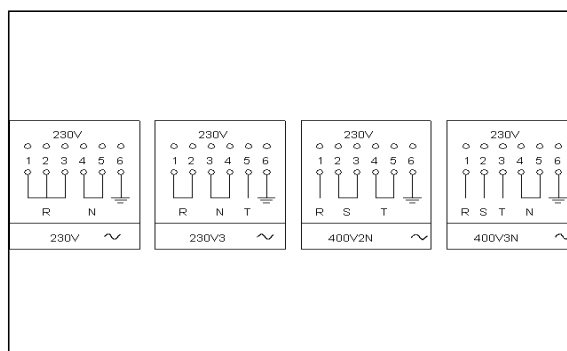


Fig. 18

APPLIANCE MAINTENANCE

ATTENTION: IMPORTANT WARNINGS

➤ For cookers resting on a base

ATTENTION: If the cooker rests on a base, take the measures necessary to prevent the cooker from sliding along the support base.

➤ For cookers with glass covers

ATTENTION: Before opening the appliance's glass cover, carefully remove all liquid residues from the top of it.

ATTENTION: Before closing the appliance's glass cover, make sure that the work surface has cooled.

➤ For cookers with electric ovens

ATTENTION: The unit becomes hot during use. Do not touch the heating elements inside the oven.

➤ For cookers with electric ovens

ATTENTION: The accessible parts can become hot during use. Keep children away from the appliance.

➤ For the food warmer compartment (or drop leaf in our case)

ATTENTION: The internal parts of the food warmer can become hot during use.

➤ For glass doors

ATTENTION: Do not use harsh abrasive cleaning products or metal spatulas with sharp edges to clean the oven door's glass since this could scratch the surface and the glass could break.

Do not use steam cleaners to clean the appliance.

WARNING: DO NOT MODIFY THIS APPLIANCE

DOOR GUARD

The cookers with strips of stainless steel on the oven door can be equipped with a protective grating that can be installed on the door. Such grating is available on the service post sale (Fig.43).

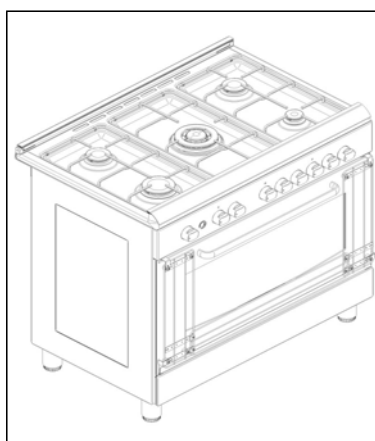


Fig. 43

REPLACING PARTS

Before performing any maintenance operations, disconnect the appliance from the gas supply and electricity network.

To replace parts such as knobs and burners, just remove them from the seats without disassembling any part of the cooker.

To replace parts such as nozzle supports, valves and electric components follow the procedure described in the burner adjustment paragraph. To replace the valve or the gas thermostat, it is also necessary to disassemble the two rear gas train brackets, loosening the 4 screws (2 per bracket) that attach it to the rest of the cooker and, unscrew the nuts that attach the front burner valves to the control support, after removing all the knobs. To replace the gas or electric thermostat, also disassemble the rear cooker guard, loosening the relative screws, to be able to pull out and reposition the thermostat bulb.

To replace the oven bulb, just unscrew the protection cap that projects out inside the oven. (Fig.19)

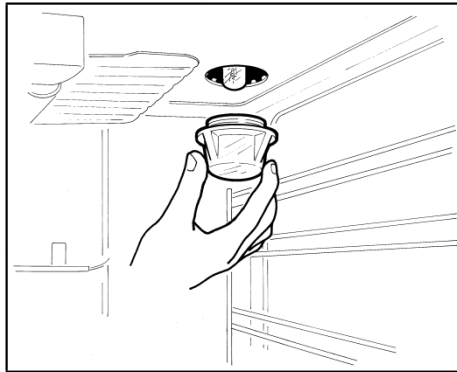


Fig. 19

WARNING: Before replacing the bulb, disconnect the appliance from the electric power supply.

WARNING: The power cord supplied with the appliance is connected to the appliance with an X type connection (in compliance with standards AS/NZS 60335-1, AS/NZS 60335-2-6 and subsequent amendments) for which it can be installed without the use of special tools, with the same type of cord as the one installed.

If the power cord becomes worn or damaged, replace it based on the information reported in table 4.

WARNING: If the power cord is replaced, the installer shall ensure that the ground cable is longer than the phase cables and also should comply with the warnings regarding the electric connection.

Greasing the valves:

If it becomes difficult to operate the valve, it should be greased immediately by following the instructions listed below:

- 1) Disassemble the valve body by loosening the two screws located on the body of the valve (Fig.20)

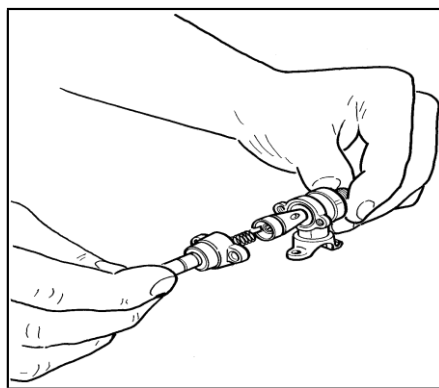


Fig. 20

- 2) Extract and clean the seal cone and its housing with a cloth.
- 3) Lightly grease the cone with special grease.
- 4) Insert the cone, moving it several times, remove it again, remove the excess grease and make sure that the gas passage ways are unobstructed.
- 5) Replace all the pieces by reversing the order in which they were disassembled and check that the valve operates correctly.
- 6) To replace the power cable, lift the terminal board's cover and replace the cable. To access the terminal board in cookers with a 3x2.5mm² cable, the back panel on the rear of the appliance must be removed.

Recommended maintenance schedule for this appliance is 24 months

USE AND MAINTENANCE MANUAL

GAS BURNER DIMENSION

Burner	Dimension (mm)
Auxiliary	Ø 50
Semi-rapid	Ø 70
Rapid	Ø 95
Wok	55x230
Ultra-rapid	Ø 130

CONTROL PANEL DESCRIPTION

On the control panel, small symbols show the function of each knob or key. Here are the several controls that a cooker can have:



Shows the position of burners on the worktop, the full dot identifies the burner in object (in this case the rear burner on the right).



Shows the running of any oven (gas oven with gas grill, gas oven with electric grill, static oven, 9 position switch).



Shows the electric thermostat for the electric fan oven.



Shows the minute minder



Shows the operating key for the rotisserie (only gas oven).



Shows the oven fan working button, to allow the oven to operate with fan assisted gas. The fan operation of the oven prevents the operation of the electric grill, which therefore cannot be used with the fan in action.



Shows the ignition key for the oven light (all except the electric fan oven).



Shows the push-button for burner ignition.



Shows if keys are in position "on" or "off".

WARNING: If the power is cut off, the burners can be lit with matches. When cooking foods with oil and fat, which are very flammable, the user should not leave the appliance unattended. If the appliance is equipped with a glass cover, the cover may break when heated. Turn off all burners before lowering the cover. Do not use sprays near the appliance when it is being used. When using the burners, make sure that the handles of the pots are correctly positioned. Keep children away from the appliance. If equipped with a cover, before being closed, any food deposits should be cleaned off the built-in surface.

NOTE: The use of a gas cooking appliance produces heat and humidity in the room where it is installed. Therefore, proper aeration in the room is needed while ensuring that natural ventilation openings remain unobstructed (Fig.3) and activating the mechanical aeration device/exhaust hood or electric fan (Fig. 4 and Fig.5). Intensive and continuous use of the appliance may require additional aeration, for example by opening a window, or more efficient aeration by increasing the power of the mechanical exhauster, if installed.

USING BURNERS

A diagram is etched on the control panel above each knob which indicates which burner corresponds to that knob. The burners can be ignited in different ways depending on the type of appliance and its specific characteristics.

- **Manual lighting (it is always possible even when the power is cut off):** Turn the knob anticlockwise that corresponds to the burner selected, setting it to the MAXIMUM position at the etched star (large flame Fig. 23A-23B-23C) and hold a lit match to the burner.
- **Electric ignition:** Turn the knob counterclockwise that corresponds to the burner selected, setting it to the MAXIMUM position (large flame Fig. 23A-23B-23C) and keep on pressing the knob in correspondence with the ignition symbol marked with a star (for cookers equipped with ignition through knob) or press the ignition button marked with a star and release it as soon as the burner has ignited.

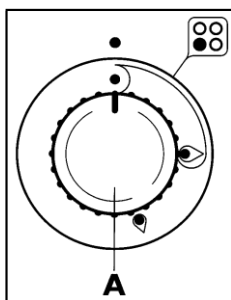


Fig. 23 A

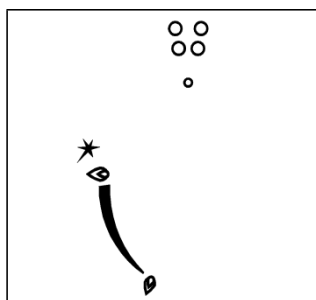


Fig. 23 B

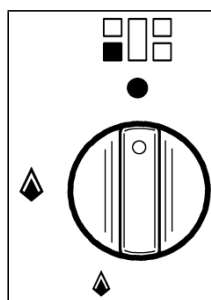


Fig. 23 C

- **Burner ignition equipped with safety device (thermocouple) (Fig. 22):** Turn the knob anticlockwise that corresponds to the burner selected, setting it to the MAXIMUM position at the etched star (large flame Fig. 23A-23B-23C), press the knob and activate one of the above-mentioned ignition devices. Once ignited, keep pressing the knob for about 10 seconds to allow the flame to heat the thermocouple. If the burner goes out after releasing the knob, repeat the entire operation.

Note: It is recommended not to try to ignite a burner if the relative flame cap is not in the correct position.

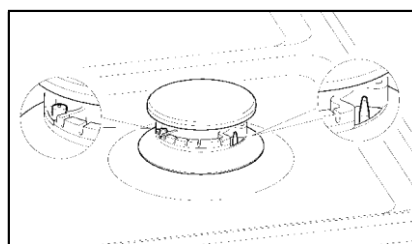


Fig. 22

Tips for using burners correctly:

- Use suitable pots for each burner (see tab. 5 and Fig. 21).

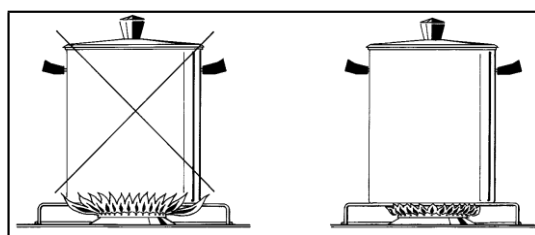


Fig. 21

- When the liquid is boiling, turn the knob to the MINIMUM position (small flame Fig. 23A-23B-23C).
- Always use pots with a cover.

TABLE N°5

BURNER	PAN DIAMETER recommended (cm)
Auxiliary	12-14
Semi-rapid	14-26
Rapid	18-26
Double ring	22-26

ATTENTION: Use pots with a flat bottom

Turn the knob clockwise and align the selected temperature indicated on the ring with the index etched on the control panel. Thermostat operation is indicated by an orange light which will turn off when the temperature inside the oven is 10°C greater than the temperature setting, and will turn on when the oven is 10°C less than the temperature setting. The thermostat can control the oven elements only if the relative switch is in one of the possible oven element operating modes: if the switch is in position 0, the thermostat has no effect on the oven elements, which remain off.

USING THE OVEN FUNCTION KNOB (Fig.31A-31B-31C)

The oven function knob installed in the multifunction oven models is used, along with the thermostat, to control the electric fan and the oven elements since they can be turned on by turning the oven function knob and the thermostat knob. Turning just one of the two knobs will not have any effect on the oven except to turn on the oven light or the electric fan when selected. The electric oven is heated by 4 elements: one on the bottom, two on the top or one circular; turning the oven function knob turns on the element relative to the symbol indicated on the ring but to be activated the thermostat knob must be turned until the orange light turns on indicating that the element has been turned on. Placing the oven function knob on any of the nine operating modes turns on the oven light, together with the relative element. Once the temperature and the elements to be used have been set, the oven elements are turned on and off by the thermostat; therefore, it is normal for the orange light to turn on and off while the oven is working.

To turn off the electric oven set the oven function knob to position 0 to prevent the thermostat from controlling the elements. Setting the thermostat knob to position 0 turns off the elements but it is still possible, using the oven function knob, to turn on the electric fan and the oven light.

The knob has 9 different fixed positions corresponding to 9 different types of oven operation:

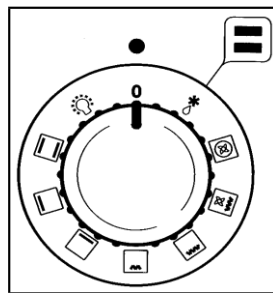


Fig. 31A

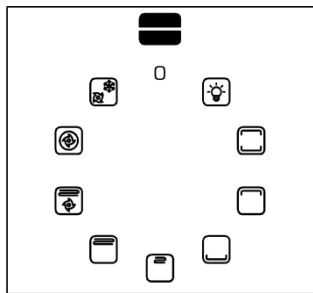


Fig. 31B

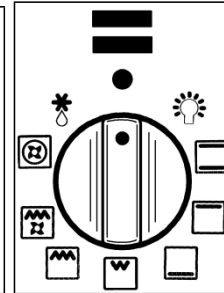


Fig. 3

For Model: OF691XP

- ☀ or ☹ indicates that only the oven light is turned on;
- ☐ or ☐ indicates that the bottom element (1300W) and the top external element (900W) have been turned on;
- ☐ or ☐ indicates that only the top external element (900W) has been turned on;
- ☐ or ☐ indicates the only the bottom element (1300W) has been turned on;
- ☐ or ☐ indicates that only the grill element (2000W) has been turned on;
- ☐ or ☐ indicates that the top external element (900W) and the grill element (2000W) have been turned on;
- ☐ or ☐ indicates that the top external element (900W), the grill element (2000W) and the electric fan have been turned on;
- ☐ or ☐ indicates that the circular element (2400W) and the electric fan have been turned on;
- ☐ or ☐ indicates that only the electric fan has been turned on.

For Models: OF991XS/OF991XP

- ☀ or ☹ indicates that only the oven light is turned on;
- ☐ or ☐ indicates that the bottom element (1800W) and the top external element (1200W) have been turned on;
- ☐ or ☐ indicates that only the top external element (1200W) has been turned on;
- ☐ or ☐ indicates the only the bottom element (1800W) has been turned on;
- ☐ or ☐ indicates that only the grill element (1800W) has been turned on;
- ☐ or ☐ indicates that the top external element (1200W) and the grill element (1800W) have been turned on;
- ☐ or ☐ indicates that the top external element (1200W), the grill element (1800W) and the electric fan have been turned on;
- ☐ or ☐ indicates that the circular element (3000W) and the electric fan have been turned on;
- ☐ or ☐ indicates that only the electric fan has been turned on.

When the knob is set to one of these nine positions, the oven light is always on, thus indicating that the oven is being energised.

USING THE NATURAL CONVENTIONAL ELECTRIC OVEN

When using the oven for the first time it should be operated for a maximum of 30 minutes at a temperature of about 250°C to eliminate any odours generated by the internal insulation. During normal oven use, select the desired cooking temperature using the thermostat knob and wait until the orange light turns off before putting in any food. The oven is equipped with 5 guides at different heights (Fig.28) which can be used to insert shelves or the tray. To keep the oven as clean as possible it is recommended to cook meat on the tray or on the shelf that has been inserted inside the tray. Table No. 8 below lists the cooking times and the position of the tray for different types of foods. Personal experience will help to determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe being used.

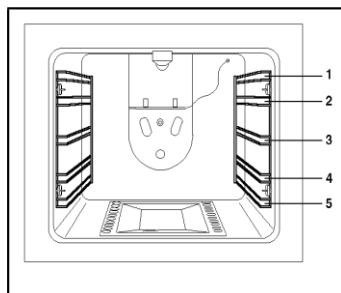


Fig. 28

TABLE N°8: NATURAL CONVENTIONAL ELECTRIC OVEN COOKING TABLE

	TEMP °C	HEIGHT	MINUTES
MEAT			
PORK ROAST	225	4/5	60-80
BEEF ROAST (YOUNG STEER)	225	4/5	60-80
BEEF ROAST	250	4/5	50-60
VEAL ROAST	225	4/5	60-80
LAMB ROAST	225	4	40-50
ROAST BEEF	230	4/5	50-60
ROAST HARE	250	4/5	40-50
ROAST RABBIT	250	4	60-80
ROAST TURKEY	250	4	50-60
ROAST GOOSE	225	4	60-70
ROAST DUCK	250	4/5	45-60
ROAST CHICKEN	250	4/5	40-45
FISH			
	200-225	3	15-25
PASTRY			
FRUIT PIE	225	3	35-40
TEA CAKE	175-200	3	50-55
BRIOCHES	175-200	3	25-30
SPONGE CAKE	220-250	3	20-30
RING CAKE	180-200	3	30-40
SWEET PUFF PASTRIES	200-220	3	15-20
RAISIN LOAF	250	3	25-35
STRUDEL	180	3	20-30
SAVOIA COOKIES	180-200	3	40-50
APPLE FRITTERS	200-220	3	15-20
SAZOIARDI SANDWICH	200-220	3	20-30
TOAST SANDWICH	250	4	5
BREAD	220	4	30
PIZZA	220	3	20

USING THE VENTILATED ELECTRIC OVEN

When using the oven for the first time it should be operated for a maximum of 30 minutes at a temperature of about 250°C to eliminate any odours generated by the internal insulation.

Before cooking, allow the oven to reach the desired temperature setting by waiting for the orange light to turn off. This type of oven is equipped with a circular element around which a fan has been installed that creates forced-air circulation in the horizontal direction. Thanks to this type of operation, the ventilated oven can be used for different types of cooking at the same time, without changing the taste of each food. Only some models are equipped with a removable metallic filter applied to the rear screen which collects the fat while a roast is cooking. Therefore, it is recommended to remove this fat periodically, washing the screen with soapy water and rinsing thoroughly. To remove the metallic filters just apply slight pressure towards the top on the tab indicated by the arrow. Hot-air circulation guarantees a uniform distribution of heat. Pre-heating the oven is not necessary, but for very delicate pastries, it is recommended to heat the oven before inserting the trays.

The ventilated conventional system partially changes the various notions about traditional cooking. Meat no longer needs to be turned while it is cooking and the rotisserie is no longer needed to cook a roast on the spit. Just put the meat directly on the shelf.

TABLE N°9: VENTILATED ELECTRIC OVEN COOKING TABLE

	TEMP °C	HEIGHT	MINUTES
MEAT			
PORK ROAST	160-170	3	70-100
BEEF ROAST (YOUNG STEER)	170-180	3	65-90
BEEF ROAST	170-190	3	40-60
VEAL ROAST	160-180	3	65-90
LAMB ROAST	140-160	3	100-130
ROAST BEEF	180-190	3	40-45
ROAST HARE	170-180	3	30-40
ROAST RABBIT	160-170	3	80-100
ROAST TURKEY	160-170	3	160-240
ROAST GOOSE	160-180	3	120-160
ROAST DUCK	170-180	3	100-160
ROAST CHICKEN	180	3	70-90
FISH			
	160-180	3 / 4	
PASTRY			
FRUIT PIE	180-200	3	40-50
TEA CAKE	200-220	3	40-45
BRIOCHES	170-180	3	40-60
SPONGE CAKE	200-230	3	25-35
RING CAKE	160-180	3	35-45
SWEET PUFF PASTRIES	180-200	3	20-30
RAISIN LOAF	230-250	3	30-40
STRUDEL	160	3	25-35
SAVOIA COOKIES	150-180	3	50-60
APPLE FRITTERS	180-200	3	18-25
SAZOIARDI SANDWICH	170-180	3	30-40
TOAST SANDWICH	230-250	4	7
BREAD	200-220	4	40
PIZZA	200-220	3	20

USING THE CONVENTIONAL ELECTRIC GRILL

The grill is controlled using the oven's temperature knob. The electric grill can be used for grilling on the oven's grill. The static electric grill must be used with the door closed. The temperature set on the thermostat must not exceed 150°C.

Grilling on the shelf

In this case, the shelf supplied is placed on level 1 or 2 and the foods to be grilled are placed on top, while the tray is inserted on the lower levels to collect the cooking juices. Then turn on the grill element switching the thermostat to the relative position.

WARNING: *The accessible parts may become very hot while grilling. Keep children away from the appliance while cooking.*

USING THE VENTILATED ELECTRIC GRILL

The ventilated electric grill is a special function equipped only on the multifunction oven. Set the oven function knob to the relative position to activate the grill element (2900W) and the electric fan. Generally, to ensure excellent grilling, place the oven shelf in the middle position while the oven tray should be inserted at the bottom.

IMPORTANT: *When using the ventilated electric grill, set the thermostat knob no higher than 175°C, which is between the 150°C and 200°C setting, to avoid overheating the front of the appliance. Ventilated grilling must be carried out with the door closed.*

ELECTRONIC TIMER (Fig. 39)

Setting

Select a function by pressing the function button and set the required time with the +/- buttons.

+/- buttons

Pressing the "+" button increases the time set, pressing "-" decreases it. The count-up and count down speed increases the longer the button is held in the appropriate position

Setting the time of day

Select the time of day function by pressing the duration and end time button together and set the time of day with the +/- buttons. Any programme which has been set is cancelled and the outputs switched on

Manual operation

Press duration and end time button together. The relay contacts will switch on. The "A" symbol will be erased, the pot symbol illuminated. Any programme which has been set is cancelled.

Semi-automatic operation with cooking duration

Select the cooking duration function and set the required duration with +/- button. "A" and cook pot symbol appear.

The relay output becomes active. If time of day = cooking end time the relay output and the cook pot symbol are switched off. The audible signal sounds. The symbol "A" blinks.

Semi-automatic operation with cooking end time

Select the cooking end time function and set the required duration with +/- button. "A" and cook pot symbol will appear. The relay output becomes active. If time of day = cooking end time the relay output and the cook pot symbol are switched off.

The audible signal sounds and "A" blinks.

Fully automatic operation

Select the cooking duration function and set the required duration with +/- button. The "A" symbol appears. The relay is switched on and the cook pot symbol appears. Select the cooking end time function and the earliest possible end time is displayed. Set the required end time with the +/- buttons. The relay and the cook pot symbol are switched off.

The cook pot symbol appears again when time of day = the calculated start

time. After the automatic programme has ended, the symbol "A" blinks.

The audible signal is heard and the cook pot symbol and the relay are switched off.

Minute minder

Select the minute minder button and set required time with the +/- buttons. As the time set elapses the bell symbol is displayed. After the time set has elapsed, the audible signal sounds.

Audible signal

The audible signal sounds at the end of a minute minder cycle or of a cooking programme for a period of 7 minutes. The signal can be cancelled by pressing any function button. Pressing the "-" button without having previously selected a function the frequency of the signal changes. A selection from 3 possibilities can be made. The selected signal is audible as long as the time the "-" button is pressed.

Programme start and verification

A programme which has been set is carried out after setting the time required. The "time to run" can be verified at any time by selecting the appropriate function.

Setting error identification

The setting is correct if the time of day is in between the calculated cooking start and end times. If an error has been made, this will be indicated by the audible signal and by the symbol "A" flashing. The faulty setting can be corrected by changing one or both functions.

Cancelling programme

A programme can be cancelled by selecting the manual function. After a programme which has been set comes to an end, it is automatically cancelled.

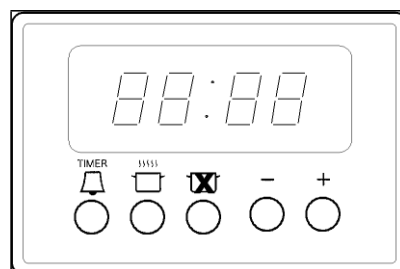


Fig. 39

CLEANING THE APPLIANCE

Before cleaning the appliance, it should be disconnected from the power supply and turn off the main gas feeder valve.

Cleaning the work surface

Periodically clean the burner heads, the enamelled steel grids, the enamelled covers and the flame caps using warm soapy water. Then those parts should be rinsed and thoroughly dried.

Any liquid that overflows from pots must always be removed using a rag.

If it becomes difficult to open or close a valve, do not force it, but immediately request the assistance of the technical service personnel.

Cleaning the enamelled parts

To maintain the original features of the enamelled parts they should be cleaned frequently with soapy water. Never use abrasive powders. Do not leave acidic or alkaline substances on the enamelled parts (vinegar, lemon juice, salt, tomato sauce, etc.) and do not wash the enamelled parts while they are still hot.

Cleaning the STAINLESS steel parts

Clean the parts with soapy water and then dry them with a soft cloth. The shine is maintained by periodically using special products that generally are found in the market. Never use abrasive powders.

Cleaning the burner flame caps

Since the flame caps are resting on the burner, to clean them just remove them from their seat and wash them with soapy water. After they have been thoroughly dried and having checked that the holes are not clogged, they can be replaced in their proper position.

Cleaning the inside of the oven glass

One of the features of the oven is the possibility of removing the interior glass simply by loosening the 2 screws **B** (Fig. 41), to clean the inside surface of the glass (Fig. 40). This operation should be carried out while the oven is cold and with a damp cloth. Do not use abrasives.

Cleaning the inside of the oven

To thoroughly clean the inside of the oven, it is recommended to disassemble the door by carefully following the instructions described below. Insert the hook **C** into the hinged sector **D**. Put the door in a semi-open position and using both hands pull it towards you until it is released from the attachment. To replace the door, do the opposite making sure to insert the two sectors **F** correctly. In addition, the side shelves can be removed very easily, by loosening the lock rings that attach them to the oven.

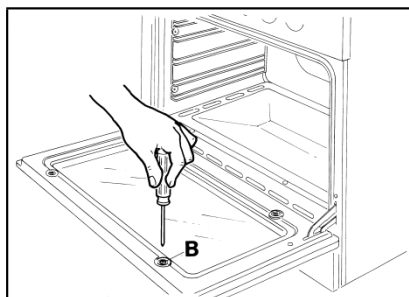


Fig.41

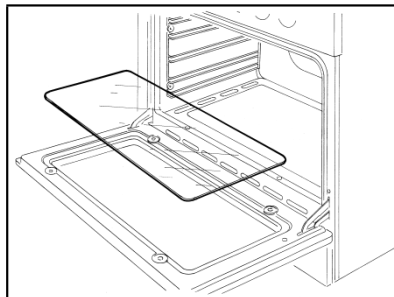


Fig. 40

FOR AFTER-SALES TECHNICAL SERVICE AND SPARE PARTS

TELEPHONE: 1300 739 033

E-MAIL: service@shriro.com.au

WARNING: DO NOT MODIFY THIS APPLIANCE.

Troubleshooting

If you have a problem with your appliance check the following before you ring service.

Problem	What to do
Oven or hob not working	Check the electricity is turned on
	Check your fuses. If the fuse continues to blow, call the Service 1300 795 572
	Check the circuit breaker
	Ensure correct knob is turned
	Dry or clean ignition electrodes
	Make sure flame ports and ignition areas are clean and dry
	Check gas main is on
	Ensure cap/crown correctly fitted.
	Replace or tighten light globes
Heating up problems	Oven not pre-heated – Pre-heat oven for 30 minutes
	Check oven door is closed properly
	Remove foil or trays from bottom of oven
	Change set oven temperature
	Preheat your oven before you put the food in to be cooked
Unit smoking/odours	Turn the oven on high to remove protective oils
	Persistent gas smell – do not operate the oven Call service 1300 795 572
Condensation Note: some condensation is normal and is to be expected during cooking	Reduce the amount of water used for cooking
	Leave the door open after cooking if food remains in cooker for warming
Oven shelves are tight	Remove oven shelf and re-insert

Recommended maintenance schedule for this appliance is 24 months

Affix spare rating plate of the product here or on easily accessible area or in an adjacent cupboard or similar.



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