

USER MANUAL

INALTO

INALTO.HOUSE

60cm 7 Function Oven

MODEL CODE

IO607M



A HIGHER LEVEL OF COOKING

V.3 | 0920

Welcome!

Residentia Group Pty Ltd
ACN. 600 546 656
165 Barkly Avenue
Burnley, Victoria
Australia 3121

—
Applico Ltd
635 Great South Road
Penrose, Auckland 1061
New Zealand

Congratulations on purchasing your new appliance!

The InAlto brand is proudly distributed within Australia by Residentia Group Pty Ltd and within New Zealand by Applico Ltd.

Please refer to the warranty card at the rear of this manual for information regarding your product's parts and labour warranty, or visit online at:

- www.residentia.group
- www.applico.co.nz
- www.inalto.house

Both Residentia Group & Applico are customer obsessed and our Support Teams are there to ensure you get the most out of your appliance. Should you want to learn more about recommended usage, the various features of your appliance, and importantly taking care of the unit when cleaning, our Support Teams are here to help.

Telephone Contacts:

- AU: 1300 11 4357
- NZ: 0800 763 448

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance.

Again, thank you for choosing an InAlto appliance and we look forward to being of service to you.

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Safety Instructions

CONDITIONS OF USE

- This appliance is intended to be used in household and similar applications such as farm houses or by customers in serviced apartments, holiday apartments and other residential type environments.
- Obey the installation instruction supplied with the appliance.

SAFETY INSTRUCTIONS

WARNING: To prevent any damages to your and others' life or property, you have to follow the safety notes.

WARNING: Caution, risk of fire!

- Before the installation and use of the appliance, carefully read the supplied instructions.
- The manufacturer is not responsible if an incorrect installation and use causes injuries and damages.
- Always keep the instructions with your appliance for future reference.
- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to turn the plug off.

CHILDREN & VULNERABLE PEOPLE SAFETY

WARNING: Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep all detergents away from children.
- Keep children and pets away from the appliance door when it is open.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Cleaning and user maintenance shall not be made by children without supervision.

BEFORE INSTALLATION

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Always use original spare parts
- When handling the appliance, we recommend you always use the purpose provided handles recessed into the sides of the oven to prevent harming people or damaging the appliance itself.
- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. Please run the new empty oven with the conventional cooking function, 250 °C for 90 minutes to clean oil impurities inside the cavity.

BEFORE INSTALLATION (CONTINUED)

- During the first time use, it is completely normal that the oven will show slight signs of smoke and unpleasant odors. Please wait for the smell to clear before putting food into the oven.
- Please use this product under the open environment.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Accessible parts may become hot during use.
- An all-pole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules.
- The appliance must be installed by an authorised technician and put into use. The manufacturer is not responsible for any damage that might be caused by defective placement, and installation by unauthorised personnel.
Please contact 1300 11 HELP (4357) to arrange for an authorised technician.

ELECTRICAL CONNECTION

CAUTION: Risk of fire and electrical shock!

- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the appliance power supply cable need to be replaced, this must be carried out by an authorised technician. Please contact 1300 11 HELP (4357) to arrange for an authorised technician.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation. Do not connect the appliance plug with a power connection board.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Do not touch the mains cable or the mains plug with wet hands.
- The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards .

Safety Instructions (Continued)

APPLIANCE USE

WARNING: Risk of fire, explosion, electric shock or damage to the appliance.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Do not sit or stand on the open door.
- Please do not close the machine door with excessive force
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- The appliances are not intended to be operated by means of an external timer or separate remote control system.
- The instructions for ovens that have shelves shall include details indicating the correct installations of the shelves.
- When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Be sure you don't touch them and keep children well away.
- Heat will be generated during oven operation. Caution must be observed to avoid touch of the heating element.
- Only use the appliance to cook food.
- The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them:
 - Controls and the appliance in general
 - Packaging (bags, polystyrene, nails, etc.)
 - The appliance itself, immediately after use of the oven or grill due to the heat generated
 - The appliance itself, when no longer in use (potentially dangerous parts must be made safe).

APPLIANCE USE (CONTINUED)

- Avoid touching the following:
 - Touching the appliance with wet parts of the body
 - Using the appliance when barefoot
 - Pulling on the or the supply cable to unplug it from the electrical outlet
 - Improper or dangerous operations
 - Obstructing the ventilation or heat dissipation slots
 - Allowing power supply cables of small appliances to come into contact with the hot parts of the appliance
 - Exposing the appliance to atmospheric agents such as rain, or sunlight
 - Using the oven for storage purposes
 - Using flammable liquids near the appliance
 - Using adapters, multiple sockets and /or extension leads
 - Attempting to install or repair the appliance without the assistance of qualified personnel.
- An authorised technician must be contacted in the following cases.
 - Installation (following the manufacturer's instructions)
 - When in doubt about operating the appliance or soundness of the appliance after removing it from its packaging.
 - If the supply cable is damaged or needs replacing.
 - Replacing the electrical socket when it is not compatible with the appliance plug.
 - If the appliance breaks down or functions poorly; request original spare parts.
 - The temperature probe is a part of thermostat, if damaged; they shall be replaced overall by authorised technician.
- Please contact 1300 11 HELP (4357) to arrange for an authorised technician.

APPLIANCE USE (CONTINUED))

- Disconnect the appliance from the electrical mains if it is not functioning properly.
- When left unused, unplug the appliance from the electricity mains.
- Use oven gloves to place cookware in the oven or when removing it.
- Always grip the oven door handle in the center as the extremities of the same may be hot due to any hot air leaks.
- Make sure the knobs are in the OFF position when the appliance is not in use ;
- Cut the power supply cable after disconnecting it from the mains when you decide not to use the appliance any longer.

CARE AND CLEANING

CAUTION: Risk of injury or damage to the appliance

- Before maintenance, deactivate the appliance and disconnect the mains plug.
- Do not use a steam cleaner on the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- Disconnect the appliance from the electrical mains before cleaning or performing maintenance;
- 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.

PRODUCT DISPOSAL

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

TRANSPORT

- Always move the appliance cautiously. Do not use the machine door or the handle of oven, to lift the appliance.

DECLARATION OF COMPLIANCE

- When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.



Installation

The appliance must be installed by an authorised technician and put into use. The manufacturer is not responsible for any damage that might be caused by defective placement, and installation by unauthorised personnel. Please contact 1300 11 HELP (4357) to arrange for an authorised technician.

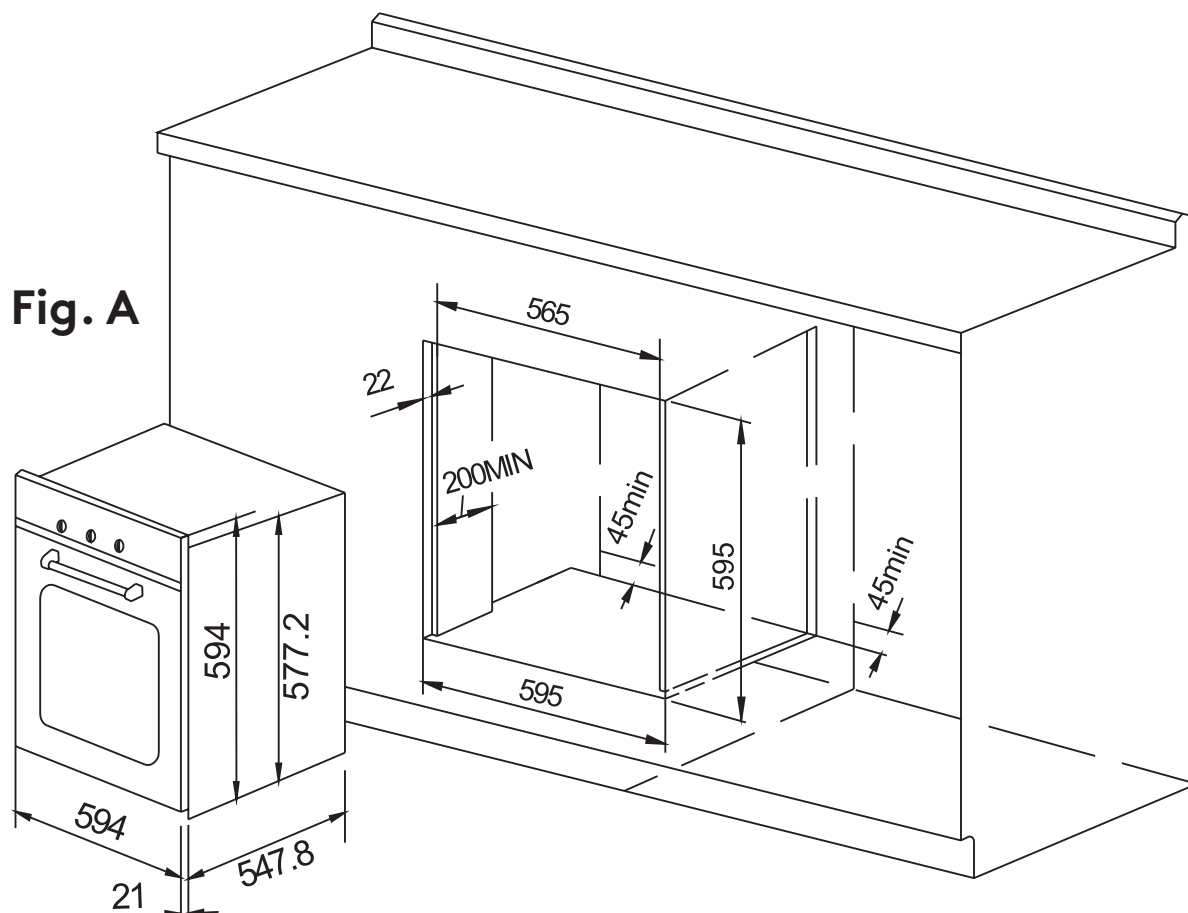
The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

IMPORTANT:

- The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.
- Air duct is supposed to use in Ventilation.

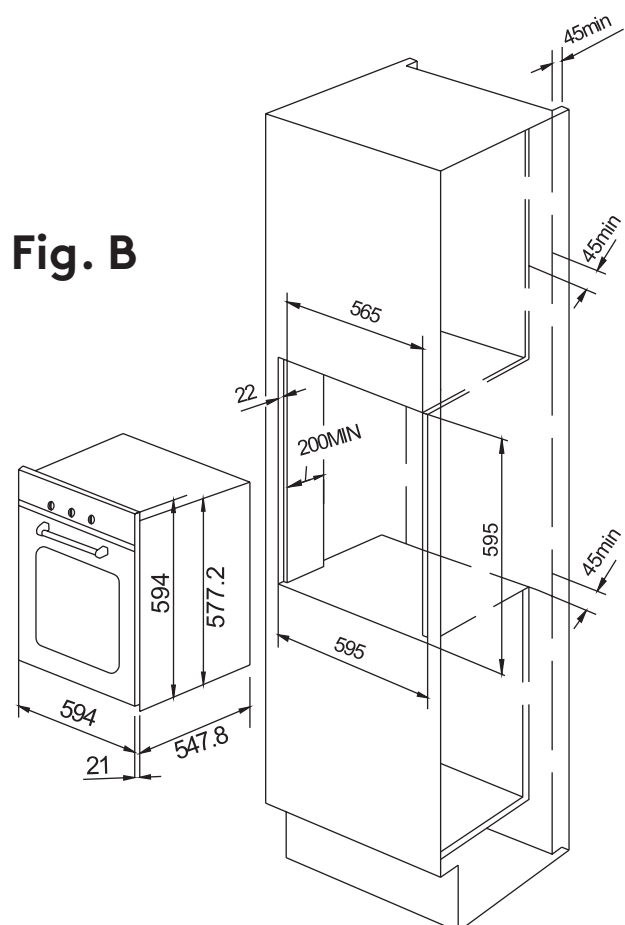
INSTALLATION OF BUILT-IN OVENS

- In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate.
- The figure below gives the dimensions of the cut-out for installation under the counter (Fig. A).



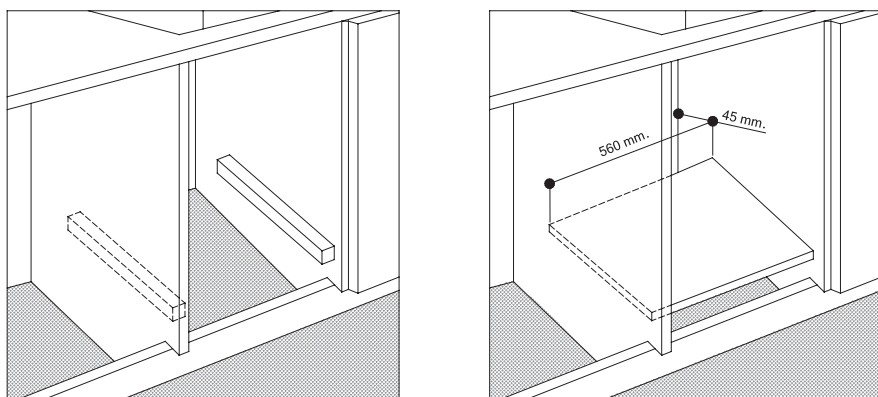
INSTALLATION OF BUILT-IN OVENS (CONTINUED)

- The figure below gives the dimensions of the cut-out for installation in a wall cabinet unit (**Fig. B**).



NOTE: Installation in compliance with the consumption declaration

In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45 × 560mm.



Installation (Continued)

CONNECTING THE SUPPLY CABLE TO THE MAINS

Install a standardised plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an omni polar circuit breaker with a minimum contact opening of 3 mm between the appliance and the mains. The omni polar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length, or protected by insulation sleeping having an appropriate rating.

Before making the connection, check that:

- The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified technician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
- Before plugging the appliance into the mains, check that the specifications indicated on the data plate (on the appliance and /or packaging) correspond to those of the electrical mains system of your home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, call in a qualified technician.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and /or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter. The plug and socket must be easily accessible.

Your Oven

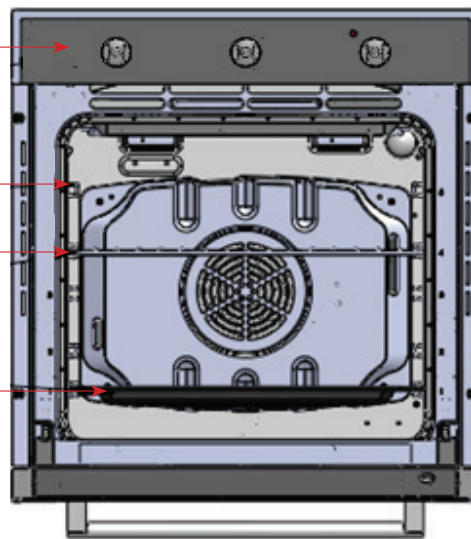
IO607M

Control Panel

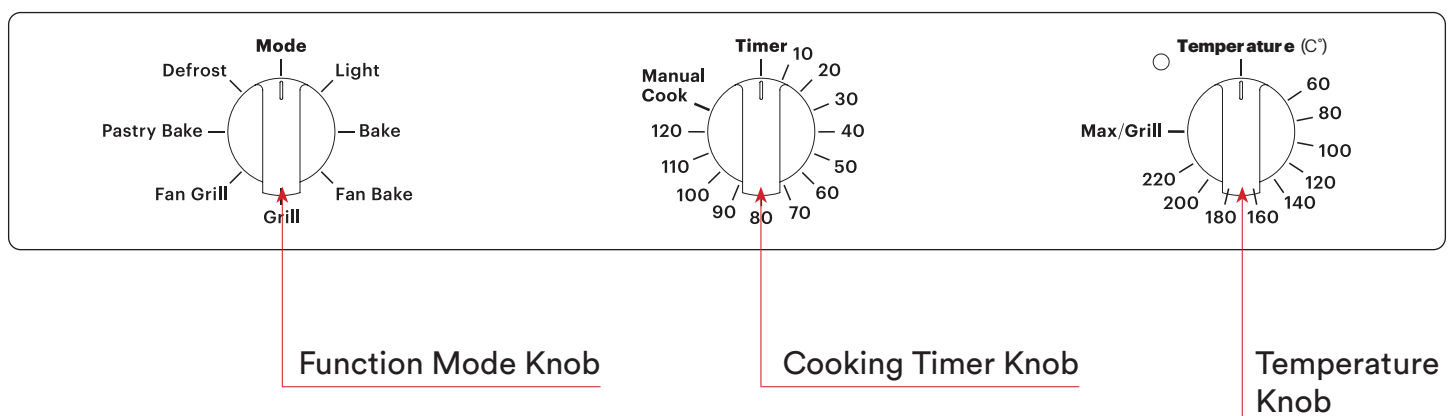
Oven rack guides

Oven rack

Drip pan or oven sheet



THE CONTROL PANEL



Using Your Oven

This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various features offered by the oven are selected by the Function Mode Knob and the Cooking Temperature Knob situated on the control panel.

NOTE:

The first time you use your appliance, we recommend that set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then, open the oven door and let the room air in. The odor that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

NOTE:

Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food. For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Place your cookware (dishes, aluminum foil, etc.) On the grid provided with the appliance inserted especially along the oven guides.

NOTE: Cooling ventilation

In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel. When cooking is done, the fan stays on until the oven cools down sufficiently.

Light

Position the Function Mode Knob to Light.

The light will illuminate the oven and will stay on when any of the electrical heating elements in the oven are active.

Bake Mode

Position the Function Mode Knob to Bake and the Temperature Knob between 60°C and Max.

The top and bottom heating elements come on. This is the traditional conventional oven cooking mode allowing even heat distribution and reduced energy consumption. The convection oven is still superior when it comes to cooking dishes made up of ingredients such as Spanish style cod, Ancona style stockfish, tender veal strips with rice, etc. Excellent results are achieved when preparing veal or beef-based dishes as well (braised meats, stew, goulash, wild game, ham etc.) which need to cook slowly and basting or the addition of liquid. It remains the best mode for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking. When cooking in Bake mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.

Fan Bake Mode

Position the Function Mode Knob to Fan Bake and the Temperature Knob between 60°C and Max.

The top and bottom heating elements, as well as the fan, will come on, guaranteeing constant heat distributed uniformly throughout the oven. This mode is especially recommended for cooking pre-packed food quickly (as pre-heating is not necessary), as well as various other home cooked meals. The best results when cooking with the Fan Bake mode are obtained if you are cooking one dish only using a middle positioned tray.

Grill Mode

Position the Function Mode Knob to Grill and the Temperature Knob to Max/Grill.

The top central heating elements comes on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface, for example: beef steaks, veal, rib steak, fillets, hamburgers etc.

When using the grill, keep the oven door ajar. For grilling examples, please see the “Practical Cooking Advice” section of this manual.

Fan Grill Mode

Position the Function Mode Knob to Fan Grill and the Temperature Knob between 60°C and 200°C.

The top central heating elements and the fan will come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made of meats and vegetables as well as sausages, ribs lamb chops, chicken in a spicy sauce, quail, pork chops, etc.

Cook food in Fan Grill Mode with the oven door shut. This mode is also ideal for cooking fish steaks, like swordfish, stuffed cuttlefish etc.

Pastry Bake Mode

Position the Function Mode Knob to Pastry Bake and the Temperature Knob between 60°C and Max.

The bottom heating element and the fan come on circulating the heat without overcooking the top. Suitable for pizza, pastries, cakes and non-dry sweets in baking tins or moulds. Excellent results are also obtained in cooking requiring above all heat from the bottom.

You are advised to put the pan on a low level shelf.

Using Your Oven (Continued)

Defrost Mode

Position the Function Mode Knob to Defrost and the Temperature Knob to any temperature.

The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as ice cream cakes, cream or custard desserts and fruit cakes. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the Fan Bake mode and setting the temperature to 80°C–100°C.

Cooking Timer

This model is equipped with a timer to control when the oven shuts off during cooking.

Position the Cooking Timer knob between 10–120 minutes. At the end of the programmed length of time, the timer will sound and automatically turn off the oven.

Manual Cook

To use the oven in manual mode (not using the end cooking time programmer); turn the Cooking Timer Knob to the **Manual Cook** reference mark on the control panel.

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Care and Maintenance

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

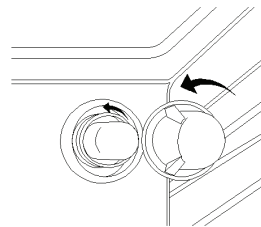
To extend the life of your oven, it must be cleaned frequently. Please keep the following in mind:

- The enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them. Stainless steel could get stained, if these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale –remover, etc.) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of oven.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact our after-sales team on 1300 11 HELP (4357). We recommend you avoid using the oven until it has been repaired.

- Never line the bottom of the oven with aluminum foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

REPLACING THE OVEN LAMP

- Disconnect the oven from the power supply via the electrical mains; or unplug the appliance if the plug is accessible.
- Remove the glass cover of the lamp-holder
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following requirements:
 - Voltage: 220-240V
 - Wattage: 25W
 - Type: E 14



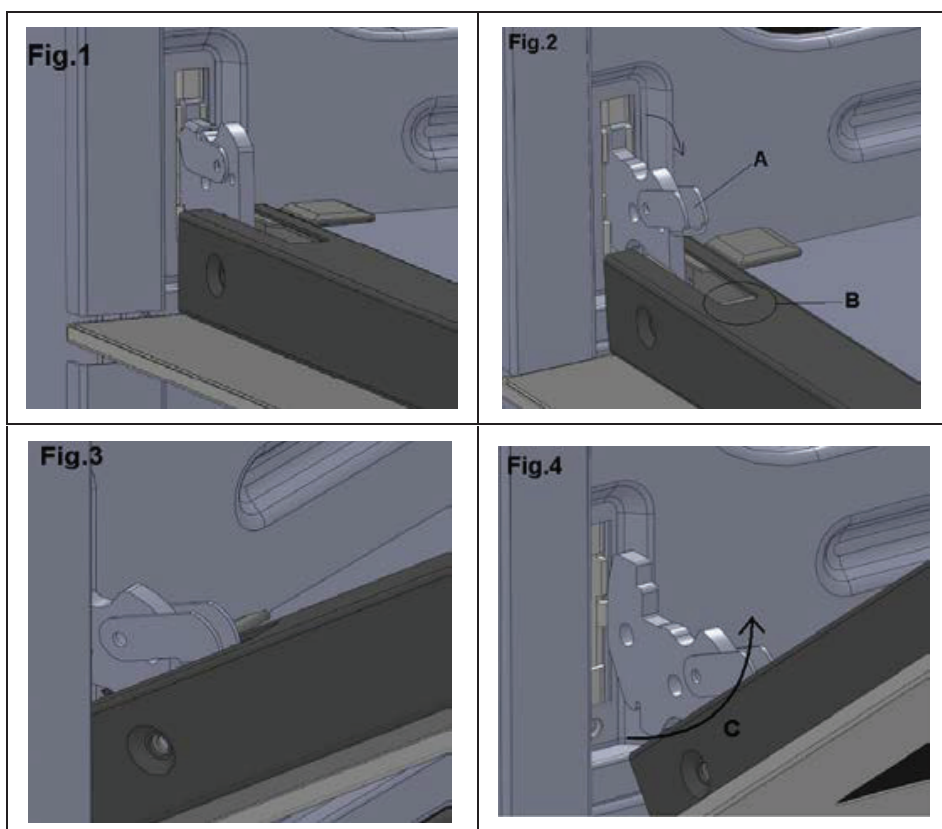
- Replace the glass cover and reconnect the oven to the mains power supply.

REMOVING THE OVEN DOOR FOR CLEANING

For a more thorough clean, you can remove the oven door.

To remove and reassemble the door, use the following procedure:

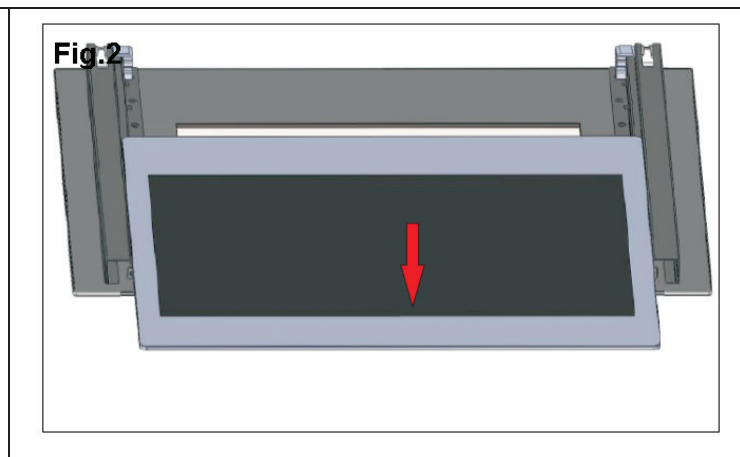
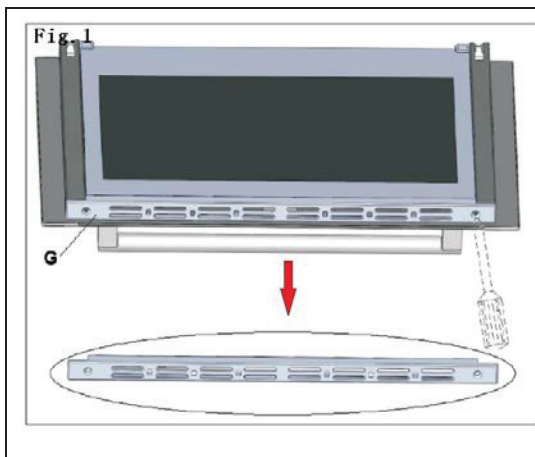
- Open the door to the full extent (Fig. 1).
- Open the lever A completely on the left and right hinges (Fig. 2).
- Hold the door as shown (Fig. 3).
- Gently close the door (Fig. 3) until left and right hinge levers A are hooked to part B of the door (Fig. 4).
- Withdraw the hinge hooks from their location following arrow C (Fig. 4).
- Rest the door on a soft surface.
- To reassemble the door, repeat the steps above in reverse order.



Care and Maintenance (Continued)

DISMANTLING THE OVEN DOOR

- Remove the seal (G) by unscrewing the two bolts (Fig. 1)
- Gently pull out the inner pane of glass (Fig. 2)
- Clean the glass with an appropriate cleaner. Dry thoroughly and place on a soft surface.
- No can you also clean the inside of the outer glass.



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Practical Cooking Advice

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

PREHEATING

If the oven must be preheated (this is generally the case when cooking leftover foods), the Fan Bake mode can be used to reach the desired temperature as quickly as possible in order to save on energy.

Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

COOKING ON MORE THAN ONE RACK

If you have to cook food using several racks, use the Fan Bake mode as this is the only mode that allow you to do so.

When cooking delicate food on more than one rack, use the Fan Bake mode, which allows you to cook on 3 racks at the same time (the 1st 3rd and 5th from the bottom).

The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate food could be burnt on these racks.

As a general rule, use the 2nd and 4th rack from the bottom, placing the foods that require greater heat on the 2nd rack from the bottom.

For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.

When cooking foods that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first. Use the dripping pan on the lower rack and the grid on the upper.

USING THE GRILL

This multi-function oven offers you 2 different grilling modes.

Use the Grill mode with the oven door ajar, placing the food under the center of the grill (situated on the 3rd or 4th rack from the bottom) because only the central part of the top heating element is turned on .

Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Setting Fan Grill must be used with the oven door shut, is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

USING THE GRILL (CONTINUED)

Furthermore, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish (for example pasta bakes).

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then ,to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping-pan on the 1st rack from the bottom.

Important! Always use the Fan Grill mode with the oven door shut. This will allow you both to obtain excellent results and to save on energy (approximately 10%).

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

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

BAKING CAKES

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the end light will turn off). Do not open the oven door during baking to prevent the cake from dropping.

Baking tips:

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped

Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

The Pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

COOKING FISH AND MEAT

When cooking white meat, fowl and fish, use temperature setting from 180°C–200°C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C–220°C) for a short time, then turn the oven down afterwards.

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

Make sure that the grid is inserted so that it is in the center of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savory roasts dress the meat with lard or bacon on the top.

Technical Specifications

Model:	IO607M
Supply Voltage:	220-240V~ 50/60Hz or 50Hz
Inner Volume of Oven:	73L
Product Dimensions (W, D, H):	423mm, 407mm, 392mm
Weight (Net/Gross):	32.5kg / 37kg
Bake Mode:	2100-2450W
Fan Bake Mode:	2100-2500W
Grill Mode:	1200-1400W
Fan Grill Mode:	1250-1450W
Pastry Bake Mode:	950-1150W
Defrost Mode:	45-55W

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



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

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

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

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Purchase Details

For future reference, please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice.

STORE DETAILS

STORE NAME | _____

ADDRESS | _____

TELEPHONE | _____

PURCHASE DATE | _____

PRODUCT DETAILS

MODEL NO. | _____

SERIAL NO.* | _____

Attach your receipt
to this page



Warranty Information

AUSTRALIAN WARRANTY TERMS & CONDITIONS APPLIANCES

This document sets out the terms and conditions of the product warranties for Residentia Group Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. IN THIS WARRANTY

- (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
 - (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
 - (d) 'ASR' means Residentia Group authorised service representative;
 - (e) 'Residentia Group' means Residentia Group Pty Ltd of 165 Barkly Avenue Burnley VIC, ACN 600 546 656 in respect of Appliances purchased in Australia;
 - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
 - (g) 'Warranty Period' means:
 - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 36 months, following the date of original purchase of the Appliance;
 - (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.
 3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
 4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.
 5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
 - (a) travel of an authorised representative;
 - (b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.
 6. Proof of purchase is required before you can make a claim under this warranty.
 7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):

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- (a) the Appliance is damaged by:
- (i) accident
 - (ii) misuse or abuse, including failure to properly maintain or service
 - (iii) normal wear and tear
 - (iv) power surges, electrical storm damage or incorrect power supply
 - (v) incomplete or improper installation
 - (vi) incorrect, improper or inappropriate operation
 - (vii) insect or vermin infestation
 - (viii) failure to comply with any additional instructions supplied with the Appliance;
- (b) the Appliance is modified without authority from Residentia Group in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced;
- (d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.
8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.
9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
10. For Appliances and services provided by Residentia Group in Australia, the Appliances come with a guarantee by Residentia Group that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. At all times during the Warranty Period, Residentia Group shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
12. To enquire about claiming under this warranty, please follow these steps:
- (a) carefully check the operating instructions, user manual and the terms of this warranty;
 - (b) have the model and serial number of the Appliance available;
 - (c) have the proof of purchase (e.g. an invoice) available;
 - (d) telephone the numbers shown below.
13. You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you to enable Residentia Group to meet its obligations under this warranty.

IMPORTANT

Before calling for service, please ensure that the steps in point 12 have been followed.

Telephone contact

- ▶ Service: Please call 1300 11 HELP (4357)

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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Warranty Information

NEW ZEALAND WARRANTY TERMS & CONDITIONS APPLIANCES

To help care for your investment, be sure to register your appliance online. Registration will help you if you need to arrange service in the future, and serves as a record of your purchase – including critical information like model number and serial number – that you can refer to at any time.

Simply visit the below website, or ask your retailer for help: www.inalto.co.nz/register

WARRANTY:

These products are covered by a warranty for a period of 24 months from the date of purchase, subject to the following conditions*. The warranty covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship or assembly.

* The conditions above mentioned are:

1. That the purchaser carefully follows all instructions packed with the product;
2. That the purchaser and/or installer carefully follows the installation instructions provided and complies with electrical wiring regulations, gas and/or plumbing codes;
3. That the purchaser carefully follows instructions provided in the owner's handbook relating to the proper use and care of the product and does not use the product for any purpose other than the domestic use for which it has been designed;
4. Commercial use of the product for professional or industrial purposes will void this warranty.;
5. That the product was purchased and installed in New Zealand;
6. That this warranty does not extend to:
 - a) optional glass lids for hobs apart from claims which relate to mechanical or physical damage thereof at the date of purchase;
 - b) 'consumable' parts such as light bulbs or filters;
 - c) damage to ceramic glass caused by liquid or solid spill-overs, lack of maintenance, or impact;
 - d) damage to surface coatings caused by cleaning or maintenance using products not recommended by the owner's handbook;
 - e) defects caused by normal wear and tear, accident, negligence, alteration, misuse or incorrect installations;
 - f) a product dismantled, repaired or serviced by any serviceman other than an authorised service agent;

- g) a product not in possession of the original purchaser;
- h) damage caused by power outages or surges
- i) damage caused by pests (eg. rats, cockroaches etc.)

7. That if the product is a freestanding microwave oven or small appliance it must be returned to the dealer/retailer for servicing. These products, unless stated otherwise, have a 12 month warranty from original date of purchase with 24 months on the microwave magnetron; Waste disposers have a 12 month warranty.
8. The provision of service under this warranty is limited by a 25km boundary from the retailer where the product was purchased except for microwaves. Such travelling outside of these limits will incur commercial cost to be paid by you, regulated by the number of kilometres travelled beyond the 25km limit (50km return trip). Microwaves are to be delivered to the nearest authorised service agent by the customer.

Please refer to your user manual for any further conditions that may apply to your specific model.

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantees Acts 1993.

For Service please visit www.applico.co.nz/service or contact the dealer/retailer from whom you purchased the product from or call the 0800 number listed below. If you are unable to establish the date of purchase, or the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

Registration of this warranty constitutes acceptance of the terms and conditions of this warranty.

Should you require any assistance, please call Customer Services on 0800 763 448.

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After registering your appliance online, we recommend you fill out the below information for your reference and keep this warranty card in a safe place.

THIS WARRANTY IS VALID IN NEW ZEALAND ONLY.

A HIGHER LEVEL

INALTO?

OF COOKING

WWW.INALTO.HOUSE



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