

USER MANUAL

INALTO

INALTO.COM.AU

# 90cm Multi-function Oven

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MODEL CODE/S

IO90XL9T



A HIGHER LEVEL OF COOKING



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Congratulations on purchasing your new oven. The InAlto brand is proudly distributed within Australia by Residentia Group Pty 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 us online at [www.residentia.group](http://www.residentia.group)

At Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about recommended cooking temperatures, the various features of your oven, and importantly taking care of your appliance when cleaning, our Support Team are here to help. You can use our online Support Centre at anytime by emailing [support@residentiagroup.com.au](mailto:support@residentiagroup.com.au), or you can contact us via calling us on 1300 11 HELP (4357).

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.

Kind Regards,  
The Residentia Team



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# Safety Instructions

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**This oven must only be installed by a suitably qualified and licenced person and in accordance with the instructions provided. Incorrect installation may cause harm to persons, damage property and void the product's warranty.**

## **IMPORTANT!**

The power supply to the oven must be cut off before any adjustments or maintenance work is undertaken.

## **WARNING**

When using this product, basic precautions should always be taken including the following:

- ▶ This oven is designed for domestic household use and for the cooking of domestic foodstuffs.

## **IMPORTANT!**

Your built-in oven is an electrical appliance and as with any electrical appliance (particularly with electric heating elements), basic precautions must be followed in order to reduce the risk of fire, burns, electrical shocks and/or other serious injuries or even death.

- ▶ The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ▶ Children should be supervised to ensure that they do not play with the appliance.
- ▶ While in operation direct contact with the oven may cause burns!
- ▶ Ensure that small items of household equipment, including connection leads, do not touch the hot oven as the insulation material of this equipment is usually not resistant to high temperatures.
- ▶ Do not leave the oven unattended when cooking. Oils and fats may catch fire due to overheating.
- ▶ Do not put pans on the opened door of the oven.
- ▶ Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.
- ▶ Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised Residentia Group service agent. Refer to the warranty section at the rear of this user manual.
- ▶ In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- ▶ The rules and provisions contained in this instruction manual should be strictly observed.
- ▶ Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.
- ▶ The oven should not be cleaned using steam-cleaning equipment, as damage can occur to the inner electrical components.
- ▶ The panels adjacent to the oven must be made of heat-resistant material, or heat deflectors installed.
- ▶ Cabinets with a veneer exterior must be assembled with glues, which can withstand temperature of up to 120°C.
- ▶ Keep combustible materials such as: curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc. at least 900mm from the front sides and rear of the oven.
- ▶ Do not use this oven in areas where fuel, paint or other flammable liquids or their associated vapours may be present.



- ▶ To reduce the risk of fire, do not place or install this oven in areas where the Fan Forced or circulation ducts may become blocked.
- ▶ The oven's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code.
- ▶ This oven has a 15AMP plug and an extension cord should not be used.
- ▶ When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- ▶ Do not operate any oven with a damaged cord or plug, after the heater malfunctions or has been dropped or damaged in any manner. Return the oven to an authorised Residentia Group service centre to be checked.
- ▶ If the supply cord is damaged, it must be replaced by a special cord or assembly available from Residentia Group or its authorised service agent.
- ▶ Use this oven only as described in this manual. Any other use not recommended by the manufacturer may cause fire, electric shock, or injury to persons.
- ▶ Never add cold water to food on a hot universal tray or baking tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.
- ▶ Do not lift the oven by the handle.

#### DECLARATION OF CONFORMITY

This appliance complies with the following Australian/ European Directives:

- 2006/95/CE General regulations / Low tension
- 1935/2004/CE 90/128/EEC This appliance is suitable to come in contact with food
- 2004/108/CE Electromagnetic compatibility
- Low voltage - 73/23
- Safety standards AS/NZS 60335.2.6:2014+A1 with AS/NZS 60335.1:2011+A1+A2+A3+A4

The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This oven should only be used by a trained person and for domestic purposes only.

#### UNPACKING

During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

- ▶ During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

#### DISPOSAL OF THE APPLIANCE

Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.





# Your InAlto Oven

## DIAGRAM



## KEY

—

### 1. Oven Indicator Light

This light indicates that the oven is heating.

When the oven reaches the desired temperature, the indicator light will switch off.

### 2. Temperature Knob

This knob allows you to set your ovens cooking temperature.

### 3. Digital Timer

Programmable touch control digital timer.

### 4. Cooking Mode Knob

This knob allows you to set your ovens cooking function.

## ALSO INCLUDED BUT NOT SHOWN

—

1 × Roasting Tray

1 × Grilling Rack/shelf

1 × Roasting Tray Insert

# Installation Instructions

It's important to carefully read the following installation instructions before beginning the installation of your oven.

**IMPORTANT!** The connection of this oven must be carried out by a suitably qualified and licensed person, in accordance with the current versions of the following:

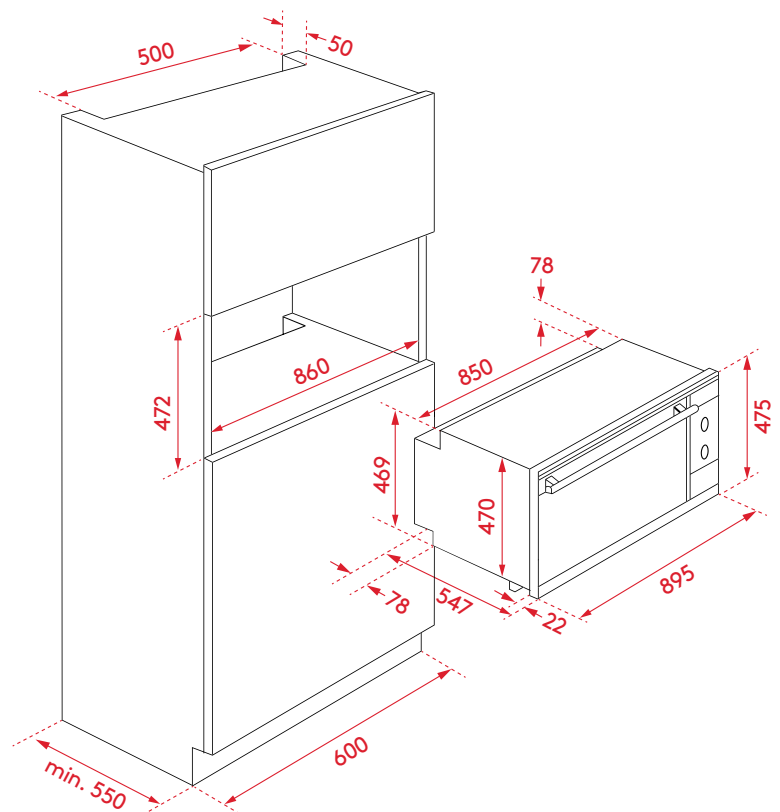
- ▶ AS/NZS 3000 Wiring Rules
- ▶ Electricity Safety Regulations 2010
- ▶ The installation instructions within this user manual

**Note:** Ensure there is a grounded socket nearby (behind the unit). A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your unit the circuit breaker trips or the fuse fails on a repeated basis then a dedicated circuit will likely be required.

## POSITIONING

The adjacent cabinetry and wall materials must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room.

- ▶ The kitchen area should be dry and equipped with sufficient ventilation. When installing the oven, easy access to all control elements should be ensured.
- ▶ This is a built-in oven and has been designed to be housed within an oven cabinet. Coating or veneer used on cabinetry must be applied with a heat resistant adhesive (rated to 120°C). This prevents surface deformation or detachment of the coating. In the case of vinyl wrap kitchens, it is strongly recommended to have heat deflectors installed on either side of the oven cabinet.
- ▶ Your oven cabinet should be made to suit the following dimensions and can be either a tall or underbench cabinet to suit your kitchen design.
- ▶ Make sure that the electrical circuit is disconnected or fuse removed, then connect the oven into the mains supply. **Important! The installation/connection should only be completed by a licensed electrician.**
- ▶ Insert the oven completely into the oven cabinet and use the four screws supplied to fix the oven into place (refer to the diagram below).





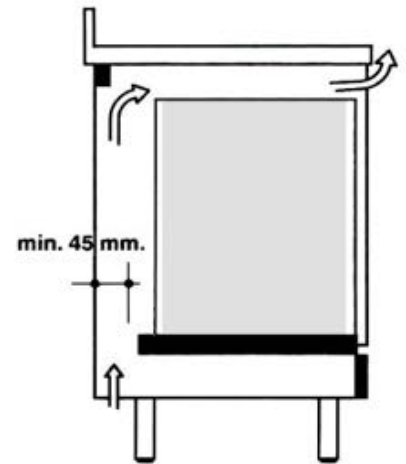
## VENTILATION

To provide adequate ventilation, there must be appropriate Fan Forced openings in the front bottom and the top part of 200 cm<sup>2</sup>, and an exhaust opening on the bottom of an least 200 cm<sup>2</sup>, and an exhaust opening of at least 60 cm<sup>2</sup> .

## FASTENING THE OVEN

**WARNING!** Once the oven has been mounted, there must be no possible contact with electrical parts.

- ▶ Insert the oven into the cabinet.
- ▶ Open the oven door and fix the oven to the cabinet using the four screws supplied.



## ELECTRICAL CONNECTION

- ▶ Ovens with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (at the bottom of the oven dashboard). The earthing conductor of the cable is the yellow-green conductor.

## CONNECTING THE POWER SUPPLY CABLE TO THE MAINS

- ▶ The oven is manufactured to work with three-phase alternating current (220V-240V/50Hz). The connection diagram is also found on the cover of the connection box.
- ▶ The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3mm installed between the appliance and the mains, suitable for the load indicated and complying with current directives (the earthing wire must not be interrupted by the circuit-breaker).
- ▶ The power supply cable must be positioned so that it does not exceed 50°c more than room temperature at any point of its length.

Before making the connection check that:

- ▶ the circuit breaker / fuse and the home system can support the appliance load (see data plate);
- ▶ the power supply system has an efficient earthing connection which complies with the provisions of current regulations;
- ▶ the socket or omnipoar circuit-breaker is easily accessible once the oven has been installed.

**WARNING!** Do not use reducers, adaptors or shunts as they could cause overheating and burns.

## FITTING THE POWER SUPPLY CABLE

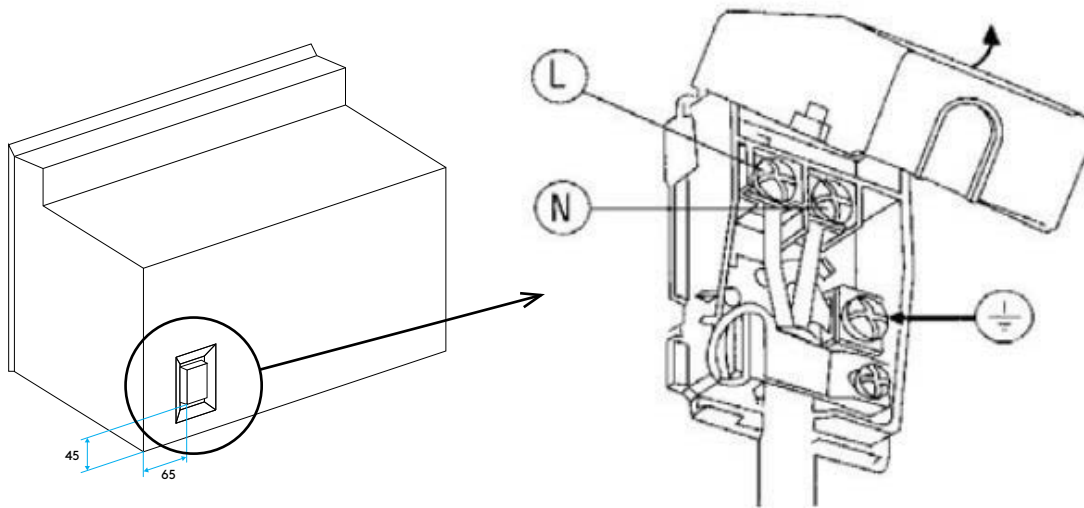
Opening the terminal board:

- ▶ Using a screwdriver, prise open the side tabs of the terminal board cover;
- ▶ Pull open the cover of the terminal board

To install the cable, proceed as follows:

- ▶ Remove the wire clamp screw and the three contact screws L-N and EARTH
- ▶ Fasten the wires beneath the screwheads using the following color scheme:
  - ▶ Blue (N), Brown (L), Yellow- Green (EARTH)
- ▶ Fasten the supply cable in place with the clamp and close the cover of the terminal board.

## FITTING THE POWER SUPPLY CABLE



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

Before making the connection, check that:

- ▶ The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed; 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 date 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.

### WARNING!

It is essential to use specific soft wire is bought from the manufacturer or an authorised electrical distributor to replace if the electrical soft wire has been broken.



# Operating Your Oven

## BEFORE THE OVEN'S FIRST USE

- ▶ Remove all packaging and clean the interior of the oven.
- ▶ Take out and wash the oven fittings with warm soapy water.
- ▶ Switch on any Fan Forced within the room (such as a rangehood), or open any windows.
- ▶ Heat the oven to a temperature of 250°C for approximately 30–45 minutes.

**Note:** There may be strong odour during the first use, which is the burning off of any chemical residues from its construction. This is normal for all ovens.

**IMPORTANT!** The inside of the oven should only be washed with warm water and a small amount of washing up liquid.

## OVEN FUNCTIONS & OPERATION

Your InAlto 900mm oven combines the advantages of traditional convection ovens with those of modern fan forced air Fan Forced ovens. It is an extremely versatile appliance that allows you to easily and safely choose between 9 different cooking functions.

**WARNING!** Baking trays, dishes or aluminium foil must not be placed on the base of the oven cavity, as heat from the base heating element in contact with such items can cause damage to the enamel surface. All pans and trays should only be placed on the chrome shelves and side oven racks supplied with the oven.

## OVERVIEW OF THE FUNCTIONS AND SYMBOLS

TIME	COOKING TIME	END TIME	TIMER
To set, change or check the time.	To set how long the oven is to be in use.	To set when the oven is to switch off again.	To set a timer, a signal sounds after the time has elapsed. This function does not affect the operation of the oven.

## PROGRAMMABLE TIMER

Note: The oven only operates when the time has been set.



When the appliance has been connected to the electrical supply or when there has been a power cut, the time indicator flashes automatically. To change the time that has already been set, press the button repeatedly, until the time indicator flashes. Set the current time using the or button. After approx. 5 seconds, the flashing stops and the clock displays the time of day set. The appliance is now ready to use.

The time can only be changed if neither of the automatic functions (cook time or end time ) have been set.




## TOUCH CONTROLS

- ▶ The programmable timer features three touch control buttons: Decrease , Confirm/Set and Increase
- ▶ Each press of the button allows you to cycle through all of the functions in sequence.
- ▶ The or buttons change the time. Holding down the or buttons will change the time faster.




## HOW TO USE THE CLOCK FUNCTION

- ▶ When a function has been selected, the corresponding function indicator flashes for approx. 5 seconds. During this time the desired times can be set using **—** or **+** button.
- ▶ When the desired time has been set, the function indicator flashes for approx. another 5 seconds. After that the function indicator is then lit. The set time begins to run.
- ▶ Press any of the buttons to stop the acoustic signal.
- ▶ The desired oven function and temperature can be selected before or after the clock functions of cook time  or end time  are set.
- ▶ When the cooking time has ended, turn the oven function and temperature dial back to the OFF position.


### TIMER

- ▶ Press  button repeatedly, until the timer indicator  flashes.
- ▶ Using the **—** or **+** button, set the required countdown.
- ▶ After approx. 5 seconds, the display shows the remaining time.
- ▶ The timer indicator  will light up.
- ▶ When the time has elapsed, the function indicator flashes and an acoustic signal sounds for 2 minutes. Press any button to switch off the signal.



### COOK TIME

- ▶ Press  button repeatedly, until the cook time indicator  flashes.
- ▶ Using the **—** or **+** button, set the required cooking time.
- ▶ After approx. 5 seconds, the display returns to the current time. The cook time indicator  will light up.
- ▶ When the time has elapsed, the cook time indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch itself off. Press any button to switch the signal and the programme off.

### END TIME

- ▶ Press  button repeatedly, until the end time indicator flashes.
- ▶ Using the **—** or **+** buttons, set the required switch-off time.
- ▶ After approx. 5 seconds, the display returns to the current time.
- ▶ The end time indicator will light up.
- ▶ When the time has lapsed, the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch itself off. Press any button to switch the signal and the programme off.










## COOK TIME + END TIME

- ▶ Cook time and end time can be used simultaneously: allowing the oven to be automatically switched on and off at a specific time.
- ▶ Using the cook time function  set the period of time that the dish requires to cook. For example: 1 hour.
- ▶ Using the end time function  set the time at which the dish is to be ready. In this example: 14:05.
- ▶ The cook time and end time light up and the time is shown in the display. In this example: 12:05
- ▶ The oven will automatically switch itself on at the appropriate time as calculated. In this example, at 13:05 and will switch itself off when the cooking time set has elapsed. In this example: at 14:05

## A BRIEF INTRODUCTION

This oven combines in a single appliance the advantages of traditional convection ovens with those of modern fan forced ovens. It is an extremely versatile appliance that allows you to easily and safely choose between 9 different functions. The selection of the various functions can be obtained by turning the Cooking Mode Knob and Temperature Knob on the control panel.

## OVEN FUNCTIONS

SYMBOL	FUNCTION TYPE	FUNCTION DESCRIPTION
	Oven Light	When the selector knob is in any position other than the "0" position, the oven light comes on.  Attention: The first time you use the oven we recommend that you set the thermostat on the highest setting and leave the oven on for about a half an hour with nothing in it. Then, open the oven door and let the room air. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until is installed.
	Defrost	Select this function to thaw more delicate foods. In this mode you use only the cold air circulation.
	Grill element	Important: do not turn the thermostat knob to over 200° C. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated. For more intensive grilling, select this function.
	Fan Forced	Set the thermostat knob between 50° C and 250° C. The circular heating element and the fan will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 rack levels can be used at the same time. This cooking mode is ideal for those dishes which require an extended cooking time.  Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The fan forced mode can also be used to thaw white or red meat, fish and bread by setting the temperature to 80° C–100° C.
	Bottom element	Set the thermostat knob between 50° C and 250° C. By turning the knob to this position. The oven light and lower heating element come on.  This position is recommended for finishing the cooking of food (in baking trays) which is already superficially well-cooked but still soft inside.
	Convection mode	Set the thermostat knob between 50° C and 250° C. The outer heating elements at both the top and the bottom of the oven will come on. The heat is distributed uniformly from top to the bottom. The convection mode is recommended for preparing meat-based dishes combined with liquids. It still remains the best cooking mode for dry pastries and fruit in general. When cooking in convection mode, only use one dripping-pan or cooking rack at a time, otherwise the heat distribution will be uneven. Select from among the various rack heights based on whether the dish needs more or less heat from the top or bottom.
	Fan Assist Mode	Set the thermostat knob between 50° C and 250° C. The outer heating elements at both the top and the bottom of the oven are activated, as well as the fan. Based on the convection model, this combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent foods from burning on the surface, allowing the heat to penetrate into the food.
	Fan Assist and Central element	Important: Do not turn the thermostat knob to over 175°. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated, as well as the fan. In this setting, the central heating elements of the top work. This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven.
	Fan Assist and Full Grill	Important: do not turn the thermostat knob to over 200° C. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated, as well as the fan and all grill components. This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent foods from burning on the surface, allowing the heat to penetrate into the food.

# Practical Cooking Advice

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## **Preheating**

If the oven must be preheated (generally this is the case when cooking foods) use the Fan Forced mode in order to save energy. Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

## **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.

## **Cooking Pizza**

For best results when cooking pizza use the Fan Forced mode to preheat the oven for at least 10 minutes and:

- ▶ Use a light aluminium pizza pan, placing it on the rack supplied with the oven. If the dripping-pan is used, this will extend the cooking time, making it difficult to get a crispy crust;
- ▶ Do not open the oven door frequently while the pizza is cooking;
- ▶ If the pizza has a lot of toppings (three or four), it is recommended that the mozzarella cheese be placed on top halfway through the cooking process;

## **Cooking Fish and Meat**

Meat must weigh at least 1kg in order to prevent it from drying out. When cooking white meat, chicken and fish, use low temperature settings (150°C-220°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 centre of the rack and place the dripping pan beneath it to catch the fat.

Make sure that the rack is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights.

# Cleaning & Maintenance

By ensuring proper cleaning and maintenance of your Inalco oven, you can ensure that it will have a long and fault free operation.

**WARNING!** Do not start cleaning the oven until it has completely cooled. Never use steam cleaning equipment to clean your oven.

- ▶ Always disconnect your oven from its power supply before performing cleaning or maintenance work.
- ▶ Typically you should only ever need to clean your oven with warm soapy water, or light cleaning products to assist with the removal of fat or oil emulsions.
- ▶ Your oven should be cleaned after every use and you can use the “Light” function to assist with visibility.
- ▶ After cleaning your oven chamber, you should wipe it dry.

## CLEANING THE GLASS

- ▶ Glass surfaces on the door and control panel should be cleaned immediately after soiling, using a damp cloth.
- ▶ Oven cleaners may be used to remove stubborn stains and built-up residues.
- ▶ Avoid the use of harsh abrasive cleaners and sharp metal scrapers as they can scratch or damage the surface.

## CLEANING THE STAINLESS STEEL

All grades of stainless steel can stain or discolour and you must regularly ensure it's kept clean using the following procedures:

- ▶ Start by using clean, warm soapy water. For stubborn stains or discolouration, you can try stainless steel cleaners available from the supermarket.
- ▶ Be careful when cleaning the stainless steel, as there may be sharp edges.
- ▶ DO NOT use abrasive or harsh solvent cleaners.

## CLEANING THE OVEN/GRILL

- ▶ Always keep the internal of the oven clean, ensuring that fats and oils don't accumulate around the elements or fan.
- ▶ Always keep the oven dish, baking trays and grill dish inserts clean as any deposits may catch fire or smoke.
- ▶ Always wrap your meats in aluminium foil or use a covered oven-roasting dish to minimise required cleaning.

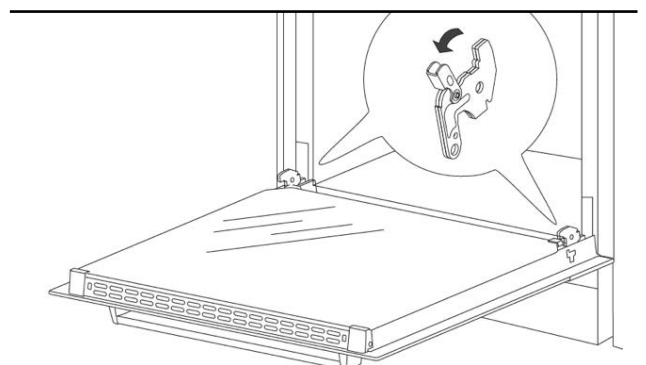
## DOOR REMOVAL

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this:

- ▶ Tilt the safety catch part of the hinge upwards.
- ▶ Close the door lightly, lift and pull it out towards you.
- ▶ In order to fit the door back on to the oven, do the reverse.

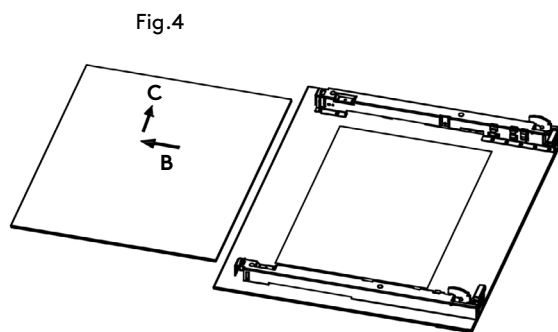
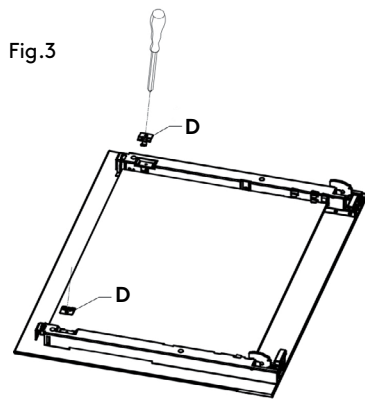
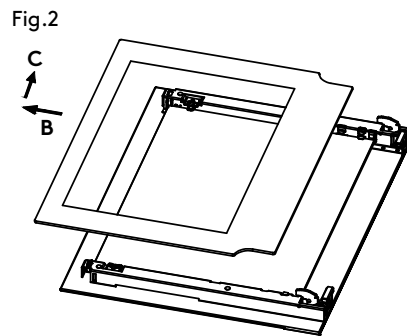
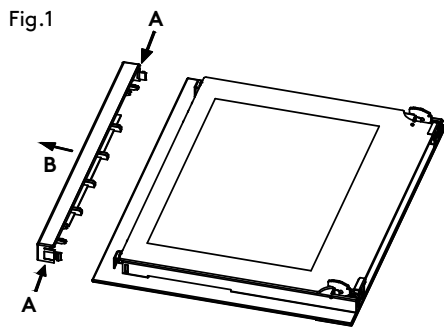
When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



## REMOVAL OF THE INTERNAL GLASS PANEL

The oven door is made up of 3 panes of glass and has vents at the top and bottom. When the oven is operating, air is circulated through the door to keep the outer pane cool. If condensation has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes. Remove the door as per above instruction and place it on a protective surface (e.g. on a table cloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat to avoid breakage of glass during cleaning.

- ▶ 1 Press the button on left and right side of door (A), take out top rail pulling in direction B (Fig.1)
- ▶ 2 Take out inner glass slowly (Fig.2)
- ▶ 3 Loosen clips (D) by unscrewing. (Fig.3)
- ▶ 4 Take out middle glass. (Fig.4)the door again.
- ▶ 5 Clean the glass panes and other parts with a damp microfibre cloth or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.



## REPLACEMENT OF THE OVEN LIGHT GLOBES

**Warning!** In order to avoid the possibility of an electric shock, ensure that the appliance is switched off at the isolator switch, before removing the light globe.

- ▶ Set all control knobs to the off position and switch the oven off at the isolator switch.
- ▶ Unscrew the glass Light Globe cover attached to the lamp holder. Remove the blown light globe.
- ▶ Replace the globe with a new oven globe with the following parameters:
  - ▶ Voltage: AC 220-240V
  - ▶ Power: 25W
  - ▶ Socket: G9
- ▶ Remount the glass cover and reconnect the oven to the power supply.





# Troubleshooting

## OPERATION IN CASE OF EMERGENCY

In the event of an emergency you should:

- ▶ Switch off all oven controls (i.e. Cooking Function and Temperature)
- ▶ Switch the oven off at the isolation switch or at the fuse box.
- ▶ Call the Residentia Support Team on 1300 11 HELP (4357).

Some minor faults can be fixed by referring to the instructions given in the Troubleshooting section below. There is also a self-help section online at <http://www.residentiagroup.com.au>.

FAULT	POSSIBLE CAUSE	SOLUTION
The oven isn't turning on.	Break in power supply.	▶ Check the household fuse box for any blown fuses and replace as necessary. Also ensure that a safety switch hasn't tripped.
The oven light isn't working.	The light globe is loose or has blown.	▶ When completely cool and switched off, remove the globe cover and ensure that the globe is tight. If blown, refer to the Cleaning and Maintenance section on how to replace a globe.
The oven is burning the top of my dish whilst the underside is under-done.	Not enough heat from the bottom.	▶ Try using the Conventional cooking functions. ▶ Try lowering the temperature. ▶ Try using a lower shelf position.
The oven is burning the underside of my dish whilst the top is under-done.	Excessive heat from the bottom.	▶ Try using the Conventional cooking functions. ▶ Try lowering the temperature. ▶ Try using a higher shelf position.
The oven is burning the outside of my dish whilst the inside is under-done.	Temperature is set too high.	▶ Lower the temperature and increase the cooking duration.
The outside of my dish is too dry even though it looks cooked.	Temperature is set too low.	▶ Increase the temperature and decrease the cooking duration.

# Technical Data

<b>Electrical details</b>	Rated Voltage:	220 - 240V, 50 - 60Hz
	Power rating:	Max 3400W(240V) - 2800W(220V)
<b>Oven details</b>	Dimensions (H,W,D mm):	475mm, 895mm, 570mm
	Usable capacity:	100 litres
	Weight:	N.W. 45.6Kg   G.W. 50.1Kg

# Warranty Information

## WARRANTY TERMS & CONDITIONS COOKING APPLIANCES (BUILT-IN OVENS, COOKTOPS)

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; '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 118 Campbell Street VIC 3066, 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 24 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):
  - (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 Contacts*

- ▶ 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.

# Purchase Details

**For your records, please record details of your purchase below and staple your receipt to this page.**

**STORE DETAILS**

STORE NAME | \_\_\_\_\_

ADDRESS | \_\_\_\_\_

TELEPHONE | \_\_\_\_\_

PURCHASE DATE | \_\_\_\_\_

**PRODUCT DETAILS**

MODEL NO. | \_\_\_\_\_

SERIAL NO. | \_\_\_\_\_

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