



**omega**

Instruction Manual

Oven

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OBO888BD

## Thank you for purchasing an Omega appliance

Tailored for the modern aesthetic and lifestyle of busy people, your new Omega Appliance will make a welcome addition to the family.

Omega caters to style-savvy customers who look for balance between stunning form and clever function. This means a combination of sleek, chic, sophisticated design yet effortless functionality. And we source from the best. The best craftsmanship. The best innovation. From the best international design-houses.

All brought together under an appliance that stands for design-led balance.

Please take the time to read through the following instruction manual to familiarise yourself with the installation, operation requirements and maintenance to ensure optimum performance.

### Further Information

For important information about your Omega Appliance such as warranty registration, manuals, features, and specifications please visit [omegaappliances.com.au](http://omegaappliances.com.au) (if you are in Australia) and [omegaappliances.co.nz](http://omegaappliances.co.nz) (if you are in New Zealand) or contact our Customer Care team on the below email or phone numbers.

### Registering Your Warranty

For peace of mind you can register your warranty at [omegaappliances.com.au](http://omegaappliances.com.au). Further information on the Warranty can be found at the end of this manual.

### Contact Us

Our customer service team is here to help you with any question or concern. Both teams are on call Monday to Friday 9.00am to 5.00pm and of course you can always send an email at your convenience.

#### Australia Contact Details

Monday to Friday 9.00am – 5.00pm  
Email: [support@residentiagroup.com.au](mailto:support@residentiagroup.com.au)  
Phone: 1300 11 4357

#### New Zealand Contact Details

Monday to Friday 9.00am – 5.00pm  
Email: [customercare@monacocorp.co.nz](mailto:customercare@monacocorp.co.nz)  
Phone: 09 415 6000

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[instagram.com/omegaappliances\\_au](https://instagram.com/omegaappliances_au)

## 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 and appearances without notice.*

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## Disposal Information

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

## Important Safety Warnings

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**IMPORTANT:** Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton.

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to insure that they do not play with the appliance.
2. In certain circumstances electrical appliances may be a danger hazard.
3. Do not place heavy objects in or on these appliances, or use for storage, or let children play or swing from the door. These appliances are designed for cooking food only.
4. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It should not be used in a marine environment or outdoors.
5. The ovens are supplied with a set of cables for single phase connection. This is a high powered appliance and is required to be installed by an authorised person.
6. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, its service centre or similarly qualified persons in order to prevent a hazard.
7. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed, which includes changing a lamp.
8. Electrical connection must be made as per local wiring rules and regulations. Do not disconnect the appliance with wet hands or bare feet, and do not disconnect the power cord with extreme force.
9. Always grasp the oven door in the centre of the handle as the areas around the door edges may be hot due to the escape of hot air.
10. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking in this appliance.
11. Do not store or use flammable materials or aerosols near the oven. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
12. Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
13. **WARNING** - The oven will become hot during and directly after use. Do not touch any components during this time, as they may be hot and can cause burns. Do not touch the heating elements inside the oven to avoid burns. Children should be kept away. Use heat resistant cooking gloves where-ever possible when moving food and cooking utensils in and out of the oven.
14. Cleaning may only be commenced on the appliance once it has cooled down (best slightly warm). The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process. Do not use a steam jet or any other high pressure cleaning equipment to clean the appliance. Follow oven cleaner directions if these are being used.
15. Wash all accessories in hot soapy water or in a dishwasher, wipe dry with a paper or cloth towel. If you use your oven for an extended period of time, condensation may form. Dry it using a soft dry cloth.
16. When the appliance is not being used, the knobs must be kept in the 'OFF' position.
17. Where this appliance is installed in a caravan, it shall NOT be used as a space heater.
18. Do not modify this appliance.
19. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as it can scratch the surface, which may result in the glass shattering. Clean the glass door using warm damp cloth and dry it with a soft cloth.
20. All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 100°C above the ambient temperature of the room it is located in, whilst in use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures outside the guidelines given above. Any damage caused by the appliance being installed without adhering to the temperature limits set out above will be the liability of the owner.
21. This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.
22. The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
23. The values indicated on the printed documents found on the product are values obtained in laboratory environment according to relevant standards. These values may vary according to the usage and environment conditions of product.

## Appliance Details

### Electrical Details

Model	OBO888BD
Voltage Rating	230-240V ~50Hz
Power Rating	3100-3400W

### Electrical Connections

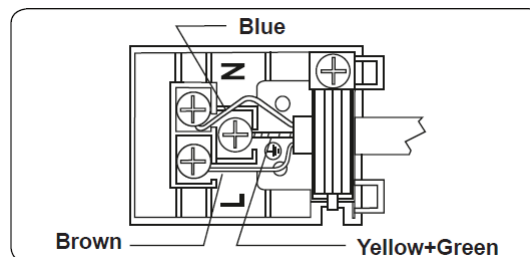


#### LOCAL AUTHORITY REQUIREMENTS

Installation is only permitted by a licensed electrician, and carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage which the manufacturer accepts no responsibility.

#### ELECTRICAL INSTALLATION FOR THE LICENSED ELECTRICIAN

- Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified personnel.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, an all-pole disconnecter (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The appliance is designed for a power supply of 220-240V ~ and 380-415V 3N~. If your supply is different, contact the authorised service person or a qualified electrician.
- The power cable (H05VV-F) must be long enough to be connected to the appliance, even if the appliance stands on the front of its cabinet.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.



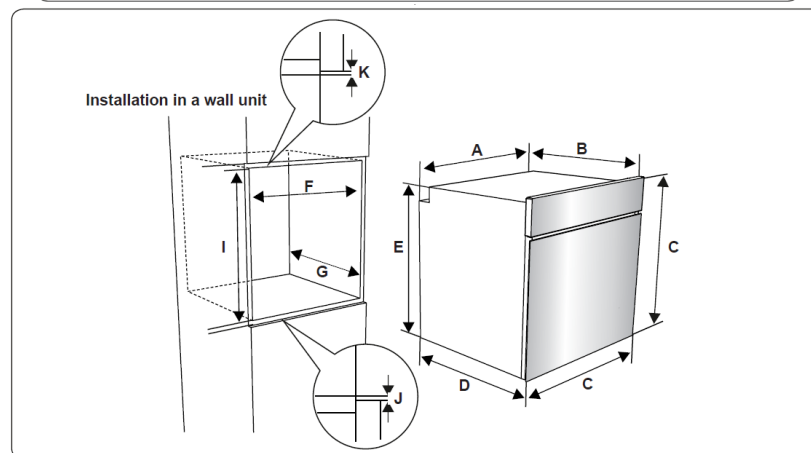
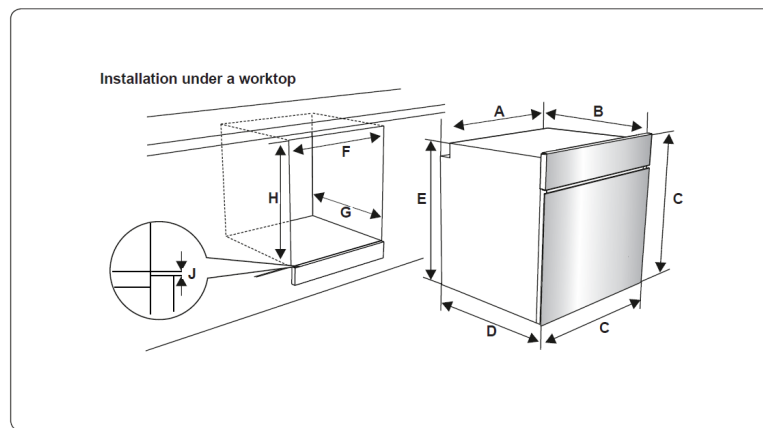
## Installation Instructions



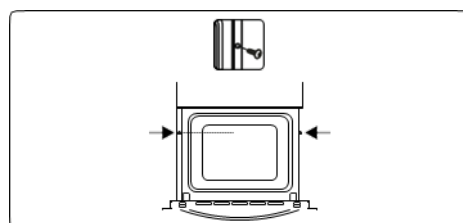
The adjacent furniture must be able to withstand a minimum temperature rise of 100°C above the ambient temperature of the room it is located in, during periods of use. The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

The appliance is supplied with an installation kit and can be installed in a benchtop with the appropriate dimensions. The dimensions for hob and oven installation are given below.

A	557	F (min/max)	560/580
B	550	G (min)	555
C	595	H/I (min)	600/590
D	575	J/K (min)	5/10
E	574	<i>(All measurements given in mm)</i>	



After making the electrical connections, insert the oven into the cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of the cabinet, tighten the screws.



# Operating Instructions

## Oven Functions



**Defrost Function:** The oven's warning lights will switch on and the fan will start to operate. To use the defrost function, place your frozen food in the oven on a shelf in the third slot from the bottom. It is recommended that you place an oven tray under the defrosting food, to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.



**Fan Forced Function:** The oven's thermostat and warning lights will switch on, and the ring heating element and fan will start operating. The fan forced function evenly disperses the heat in the oven so all food on all racks will cook evenly. It is recommended that you preheat the oven for about 10 minutes.



**Bottom Element Function:** The oven's thermostat and warning lights will switch on and the lower heating element will start operating. The bottom element function is ideal for heating pizza as the heat rises from the bottom of the oven and warms the food. This function is appropriate for heating food instead of cooking.



**Conventional Function:** The oven's thermostat and warning lights will switch on, and the lower and upper heating elements will start operating. The conventional function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to use only one shelf at a time in this function.



**Conventional with Fan Assist Function:** The oven's thermostat and warning lights will switch on, and the upper and lower heating elements and fan will start operating. This function is good for baking pastry. Cooking is carried out by the lower and upper heating elements within the oven and by the fan, which provides air circulation, giving a slightly grilled effect to the food. It is recommended that you preheat the oven for about 10 minutes.



**Bottom Element with Fan Assist Function:** The oven's thermostat and warning lights will switch on, and the ring, lower heating elements and fan will start operating. This function is ideal for baking food, such as pizza, evenly in a short time. While the fan evenly disperses the heat of the oven, the lower heating element ensures baking of the food.



**Maxi Grill Function:** The oven's thermostat and warning lights will switch on. The grill and upper heating elements will start operating. This function is used for faster grilling and for grilling food with a larger surface area, such as meat. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

**Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

**Maxi Grill with Fan Assist Function:** The oven's thermostat and warning lights will switch on, and the grill, upper heating elements and fan will start operating. This function is used for faster grilling of thicker food and for grilling food with a larger surface area. Both the upper heating elements and grill will be energised along with the fan to ensure even cooking. Use the upper shelves of the oven.

Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

**Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



**Steam Clean Function:** Set the oven function and thermostat to the Steam Clean function symbol. Pour 200-250ml of water (about 1 cup) into the small tray on the oven base. Steam Clean runs for approximately 20 minutes and will prepare your oven so that it can be easily cleaned.



# Operating Instructions

## Using the Slim LED Touch Timer



Mode Descriptions							
	On/Off		Special Functions		Temperature Display		Slow Cooking
	Defrost		Pastry		Boost		Very Slow Cooking
	Fan Forced		Meat		Meat Probe		Dough
	Bottom Element		Poultry		Meat Probe stop		Bread
	Conventional		Fish		Time Display		Dry
	Conventional + Fan Assist		Pizza		Cooking Time		Frozen Food
	Maxi Grill		Light		Cooking end time		Minus
	Maxi Grill + Fan Assist		Play / Pause		Minute Minder		Thermostat
	Cleaning		Steam Clean		Mode		Plus
	Key Lock						

The control unit will switch off after 5 minutes if no function is selected or changed.

The appliance is operated using touch control sensors. The functions are controlled by touching the sensor fields.

When you are using the controls, make sure that you touch the sensor field correctly. If your touch is too flat or too small the sensors will not operate correctly.

The cooling fan will switch on automatically in order to keep the surfaces of the appliance cool. The fan will continue to run until it automatically switches off, even after the oven has been switched off.

Function	Elements that are being used	Pre Set Temperature(C)	Time(minutes)
Pastry	Conventional with Fan Assist	165	25
Meat	Conventional with Fan Assist	200	40
Poultry	Conventional with Fan Assist	190	30
Fish	Conventional with Fan Assist	180	25
Pizza	Bottom with Fan Assist	275	5
Slow Cooking	Conventional with Fan Assist	180	60
Very Slow Cooking	Conventional with Fan Assist	90	2160
Dough	Conventional with Fan Assist	50	300
Bread	Conventional with Fan Assist	200	40
Dry	Fan Force	70	600
Frozen Food	Fan	50	30



# Operating Instructions

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## Oven Function Selection

Touch the ON/OFF “ⓘ” sensor for 2 seconds to switch the control unit on. All buttons appear on the first brightness level and the oven will enter “**WAIT**” mode. During this mode, you will be able to select the desired cooking functions, adjust the temperature, activate the **BOOST** “⊕” function, as well as adjust the cooking time, end time, Minute Minder timer and the time of day.

During “**WAIT**” mode, the desired cooking function can be selected by touching one of the function buttons. The function button selected by the use will appear with the second brightness level.

When a cooking function is selected, the default temperature value will show on the Temperature display. This can be adjusted using the **THERMOSTAT** “⌋” **PLUS** “^” and **MINUS** “v” sensor buttons on the side of the display. The temperature can be adjusted within the range of 50°C to 275°C.

After the desired function has been selected, and the temperature and time are set, touch the **PLAY/PAUSE** “▶||” sensor to start the oven function operation. While the oven is operating, the play/pause button brightens during the cooking time.

## Adjusting the Time of Day

When the oven has been installed, the time of day must be set according to the following instructions. Touch the **ON/OFF** “ⓘ” sensor to switch the oven on and enter “**WAIT**” mode. During this mode, touch the **MODE** “⌚” sensor button until the time is selected. You can adjust it using the **PLUS** “^” and **MINUS** “v” sensor buttons. To complete the time adjustment, touch the **MODE** “⌚” sensor once again. The time will only have to be set again if the appliance is disconnected from the power supply for a long period of time.

## Adjusting the Minute Minder “⚠”

Touch the **MODE** “⌚” sensor until the Minute Minder symbol illuminates on the Time display and “00:00” appears. Adjust the desired time period for the warning signal using the **PLUS** “^” and **MINUS** “v” sensor buttons while the symbol is flashing. When you have completed the adjustment, do not press any buttons for a few seconds, then the Minute Minder timer will be set.

When the timer reaches zero, an audible warning will sound, and the Minute Minder symbol and “00:00” will flash on the Time display. Press any button to stop the audible warning and the symbol will disappear.

## Adjusting the Cooking Duration Time

This function helps you to cook for a fixed period of time. Prepare the food for cooking and put it in the oven. Then, select the desired cooking function and the temperature. Touch the **MODE** “⌚” sensor button until you see the Duration Time symbol “⌈→” on the Time display. Set the required cooking period using the **PLUS** “^” and **MINUS** “v” sensors while the timer is in this position. When you have completed the adjustment, wait until the current time of day is displayed and the Duration Time symbol remains illuminated.

When the timer reaches zero, the oven will switch off, an audible warning will sound and the Duration Time symbol will flash on the Time display. Touch any sensor on the control unit to end the sound.

## Operating Instructions

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### Adjusting the Cooking End Time

This function is used to begin cooking after a certain period of time and for a specific duration of time. Prepare the food for cooking and put it in the oven. Then, select the desired cooking function and the temperature.

Touch the **MODE** “⌚” button until you see the Cooking Duration Time symbol on the Time display. Set the required cooking period using the **PLUS** “^” and **MINUS** “v” sensor while the timer is in this position. When you have completed the adjustment, wait until the current time of day is displayed and until the Cooking Duration Time symbol remains illuminated.

Then, touch the **MODE** “⌚” sensor button until you see the Cooking End Time symbol on the Time display. The time of day and the Cooking Duration Time symbol will flash. Set the required finish time using the **PLUS** “^” and **MINUS** “v” sensors while the timer is in this position. When you have completed the adjustment, wait until the current time of day is displayed and until the Cooking End Time symbol “→” remains illuminated.

The oven will calculate the operating time by deducting the cooking period from the set finishing time, at which it will stop operating. The timer will give an audible warning and the Cooking End Time symbol will flash. Touching any button on the timer will end the audible warning.

### Digital Timer Sound Adjustment

To alter the warning signal sound, while the Time display shows the time of day, press and hold the **THERMOSTAT** “⌚” sensor button for 3 seconds until there is an audible signal sound. After this, each time the **PLUS** “^” OR **MINUS** “v” sensor is pressed, a different signal will sound. There are four different types of signal sound.

Select the desired sound and do not press any other buttons. After a short time, the selected signal sound will be saved.

### Boost Function

This function is used to shorten the preheating time. The **BOOST** “⚡” sensor will illuminate when the Fan Forced, Conventional or Bottom Element with Fan Assist functions are selected. To save preheating time, touch the **BOOST** “⚡” sensor button before starting a cooking operation. Use this function to heat the oven to the desired temperature as quickly as possible. This mode is not appropriate for cooking.

After using the boost function, the oven can be used for cooking.

### Key Lock Function

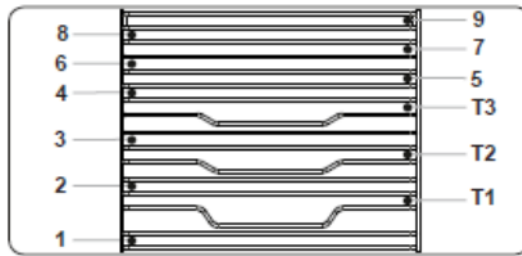
The key lock is used to avoid unintentional changes to oven settings.

To activate the key lock, touch the **KEY LOCK** “🔒” sensor button for 2 seconds until you see Key Lock symbol on the display. To deactivate the key lock, touch the **KEY LOCK** “🔒” sensor for 2 seconds until the key lock symbol disappears from the display.

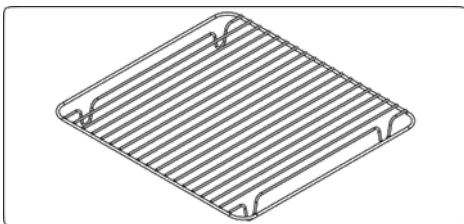
When the key lock is engaged, only the **ON/ OFF** “⏻” sensor button can be activated. All other buttons will remain locked.

## Accessories

Clean the accessories thoroughly with warm water, detergent and a soft, clean cloth before first use.

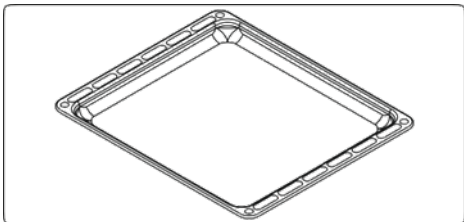


- Insert the accessory to the correct position inside the oven.
- Allow at least a 1 cm space between fan cover and accessories.
- Take care removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.
- The accessories may deform with heat. Once they have cooled down, they will recover their original appearance and performance.
- Trays and wire grids can be positioned on any level from 1 to 9.
- Telescopic rails can be positioned on levels T1, T2, T3, 4, 5, 6, 7, 8, 9.
- Level 3 is recommended for single level cooking.
- Level T2 is recommended for single level cooking with telescopic rails.
- Level 2 and Level 4 are recommended for double level cooking.
- Level T1 and Level T3 are recommended for double level cooking with telescopic rails.



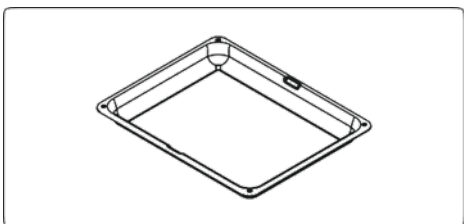
### The Wire Grid for Deep Trays

Make sure the wire grid is correctly placed within a deep tray. It is recommended to use this accessory for grilling steaks, meatballs and similar food.



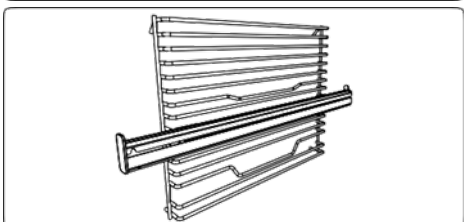
### The Shallow Tray

The shallow tray is best used for baking pastries. Put the tray into any rack and push it to the end to make sure it is correctly placed.



### The Small Tray

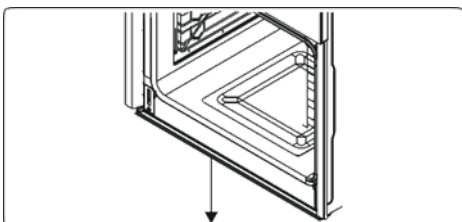
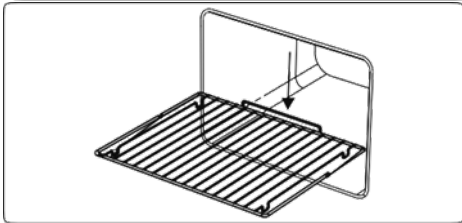
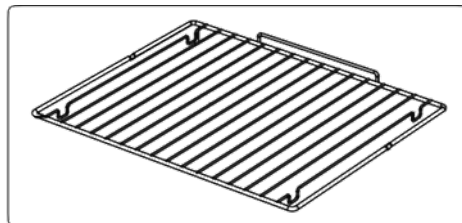
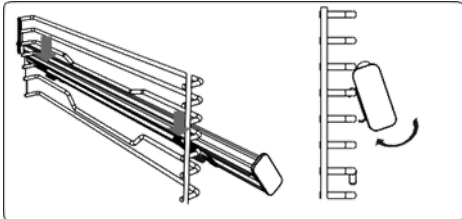
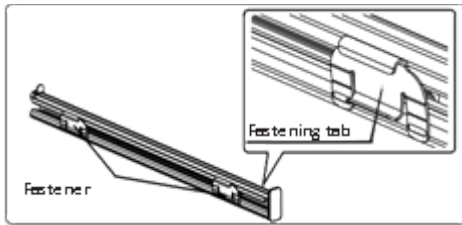
The small tray is best used for baking pastry. Place the tray in the centre of a wire grid.



### Wire Rack with Easyfix Full Extension Telescopic Rail

The telescopic rail extends out fully to allow easy access to your food.

## Accessories



### Telescopic rails

- Positioning of the telescopic rails on the wire rack is secured with the fastening tabs on the fasteners.
- Remove the side runner. See section "Removal of the wire shelf".
- On each telescopic rail there are top and bottom fasteners that allow you to reposition the rails.
- Hang the telescopic rail top fasteners on the side rack level reference wire and simultaneously press the bottom fasteners until you clearly hear the fasteners clip into the side rack level fixing wire.
- In order to remove, hold the front surface of the rail and follow the previous instructions in reverse.

### The Wire Grid

The wire grid is best used for grilling or for processing food in oven-friendly containers.

Place the grid to any corresponding rack in the oven cavity correctly and push it to the end.

### The Water Collector

In some cases of cooking, condensation may appear on the inner glass of the oven door. This is not a product malfunction.

Open the oven door into the grilling position and leave it in this position for 20 seconds.

Water will drip to the collector.

Cool the oven and wipe the inside of the door with a dry towel. This procedure must be applied regularly.

## Cleaning

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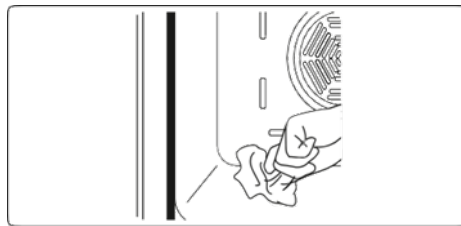
**⚠ WARNING:** Switch off the appliance and allow it to cool before cleaning is to be carried out.

### General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.
- 🚫 Do not use cleaners that contain particles as they may scratch the glass, enameled and/or painted parts of your appliance.
- Should any liquids overflow, clean them immediately to avoid parts becoming damaged.
- 🚫 Do not use steam cleaners for cleaning any part of the appliance.

### Cleaning the Inside of the Oven

- The insides of enameled ovens are best cleaned while the oven is still warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then, wipe the oven over again with a wet cloth and dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.



### Cleaning the Glass Parts

- Clean the glass parts of your appliance on a regular basis.
- Use a glass cleaner to clean the inside and outside of the glass parts. Then, rinse and dry them thoroughly with a dry cloth.

### Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your appliance on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.

🚫 Do not clean the stainless steel parts while they are still hot from cooking.  
Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

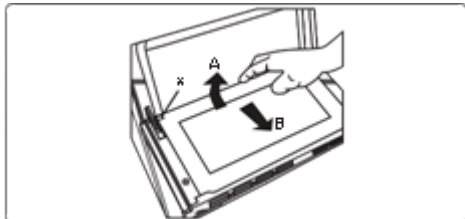
### Cleaning Painted Surfaces (if available)

Spots of tomato, tomato paste, ketchup, lemon, oil derivatives, milk, sugary foods, sugary drinks and coffee should be cleaned with a cloth dipped in warm water immediately. If these stains are not cleaned and allowed to dry on the surfaces they are on, they should NOT be rubbed with hard objects (pointed objects, steel and plastic scouring wires, surface-damaging dish sponge) or cleaning agents containing high levels of alcohol, stain removers, degreasers, surface abrasive chemicals. Otherwise, corrosion may occur on the powder painted surfaces, and stains may occur. The manufacturer will not be held responsible for any damage caused by the use of inappropriate cleaning products or methods.

## Maintenance

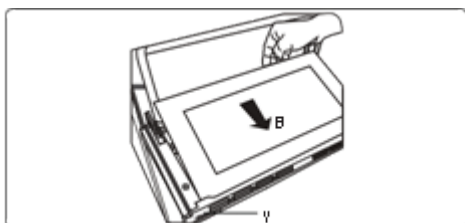
### Removal of the Inner Glass

You must remove the oven door glass before cleaning, as shown below.

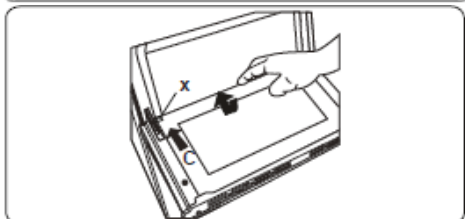


1. Push the glass in the direction of **B** and release from the location bracket (**x**). Pull the glass out in the direction of **A**.

### To replace the inner glass



1. Push the glass towards and under the location bracket (**y**), in the direction of **B**.



2. Place the glass under the location bracket (**x**) in the direction of **C**.



If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass layer.

### Removal of the Oven Door

Before cleaning the oven door glass, you must remove the oven door, as shown below.

	<ol style="list-style-type: none"> <li>1. Open the oven door.</li> </ol>
	<ol style="list-style-type: none"> <li>2. Open the locking catch (<b>a</b>) (with the aid of a screwdriver) up to the end position.</li> </ol>
	<ol style="list-style-type: none"> <li>3. Close the door until it is almost in the fully closed position, and remove the door by pulling it towards you.</li> </ol>

## Maintenance

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### Removal of the Wire Shelf

To remove the wire rack, pull the wire rack as shown in the figure. After releasing it from the clips (a), lift it up.



**⚠ WARNING:** The maintenance of this appliance should be carried out by an authorised service person or qualified technician only.

### Changing the Oven Lamp

**⚠ WARNING:** Switch off the appliance and allow it to cool before cleaning your appliance.

- Remove the glass lens and then remove the bulb.
- Insert the new bulb (resistant to 300 °C) to replace the bulb that you removed (230 V, 15-25 Watt, Type E14).
- Replace the glass lens, and your oven is ready for use.



The lamp is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.



## Troubleshooting

If you still have a problem with your appliance after checking these basic troubleshooting steps, **RANGEHOODS** contact an authorised service person or qualified technician.

Problem	Possible Cause	Solution
Oven does not switch on.	Power is switched off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check that the oven temperature control knob is set correctly.
Oven light (if available) does not operate.	Lamp has failed. Electrical supply is disconnected or switched off.	Replace lamp according to the instructions. Make sure the electrical supply is switched on at wall socket outlet.
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	Check that the recommended temperatures and shelf positions are being used. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.
The timer buttons cannot be pressed properly.	There is foreign matter caught between the timer buttons. Touch model: there is moisture on the control panel. The key lock function is set.	Remove the foreign matter and try again. Remove the moisture and try again. Check whether the key lock function is set.
The oven fan (if available) is noisy.	Oven shelves are vibrating.	Check that the oven is level. Check that the shelves and any bake ware are not vibrating or in contact with the oven back panel.
The cooling fan continues to operate after the oven is switched off.	Electronically-controlled oven fan automatically runs for a certain amount of time to cool the oven.	The fan switches off automatically when the electronic components have cooled sufficiently.
The oven has switched itself off.	Electronically-controlled ovens switch off automatically if no function is in operation.	The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme.
If the door is opened during a fan-assisted function, the internal fan will stop.	Electronically-controlled ovens with a door switch will stop cooking if the oven door is opened.	It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will restart to normal operation.

## Warranty

### WARRANTY TERMS AND CONDITIONS OVENS

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 Ave, Burnley VIC 3121, 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, seals 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;

— THIS WARRANTY IS VALID IN AUSTRALIA ONLY —

## Warranty

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- (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. Missing parts are not covered by warranty. Residentia Group reserves the right to assess each request for missing parts in a case by case basis. Any parts that are not reported missing in the first week after purchase will not provide free of charge.
13. 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.
14. 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 13 have been followed.

### CONTACT SERVICE

→ Service: 1300 11 HELP (4357)

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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.

— THIS WARRANTY IS VALID IN AUSTRALIA ONLY —



