

MODEL CODE/S

IDO68S

PRODUCT

Double  
Oven

DOCUMENT

User  
Manual



INALT<sup>®</sup>

---

Dear Customer,

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.residentiagroup.com.au](http://www.residentiagroup.com.au).

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 cooking functions available, how to set and program your LED clock, 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 visiting <http://support.residentiagroup.com.au>, or you can contact us via phone by dialling 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*



PAGE	CONTENT
<b>04</b>	General Warnings & Safety
<b>06</b>	Your InAlto Oven
<b>07</b>	Installation
<b>09</b>	Control Panel Key
<b>09</b>	Operating Your Oven
<b>12</b>	Technical Data
<b>13</b>	Cooking Guides
<b>15</b>	Maintenance & Cleaning
<b>17</b>	Troubleshooting
<b>18</b>	Warranty Information
<b>19</b>	Purchase Details

# General Warnings & Safety

## GENERAL WARNINGS

It is important that you read all the information within this user instruction and installation manual. It provides you with important information regarding the safe installation, use and maintenance of this appliance as well as useful advice for getting the best out of your double oven.

Keep this user instruction and installation manual in a safe place for future reference.

After removing all of the packaging check the appliance is not damaged or marked in any way. Do not leave packaging materials such as plastic, polystyrene and so forth where children can get access to them as they are dangerous.

## IMPORTANT

DO NOT USE THE OVEN DOOR HANDLE TO MOVE THE APPLIANCE OR TO USE IT TO LIFT THE APPLIANCE OUT OF THE PACKAGING.

## ATTENTION

- The oven is an appliance which becomes hot when in use
- The glass doors will become hot when in use
- Children should stay clear from the oven and grill when it is in use to avoid injury

The first time you use your oven there will be a smell and some smoke may be present. The smell and smoke is caused by the heating of the adhesive used on the insulation panels surrounding the oven. This is typical for an oven's first use. If this occurs on your first use wait until the smell and smoke disappears before putting any food in the oven. You must never bake or roast on the oven base.

## SAFETY

- This appliance is designed for household use only and not suitable for commercial use.
- The functions of the oven must not be modified or changed
- This appliance must be earthed and installed by a licenced electrician in accordance with the rules and regulations in effect
- The manufacturer will not be held liable for any damages that is caused due to Incorrect installation or improper, incorrect or unreasonable use of this appliance

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 immediately after use of the oven or grill due to the heat generated
- The appliance when no longer in use (potentially dangerous parts must be made safe)

Avoid the following:

- Touching the appliance with wet hands
- Using the appliance when barefoot
- Pulling on the appliance or the supply cord to unplug it from the electrical outlet
- Obstructing the ventilation or heat dissipation slots
- Allowing power supply cords for small appliances to come into contact with hot parts of the appliance
- Exposing the appliance to atmospheric conditions (rain, sun)
- Using the oven for storage purposes
- Using flammable liquids near the appliance
- Using adaptors, multiple sockets and/or extension cords
- Attempt to install or repair the appliance

## WARNING

- Accessible parts will become hot when in use. To avoid burns and scalds children should be away
- During usage, the appliance becomes hot, care should be taken to avoid touching heating elements inside the oven

Licensed Electricians or Authorised Service Agents must be contacted in the following circumstances:

- Installation (the manufacturer's instructions must be followed);
- When in doubt about operating the appliance;
- Replacing the electrical outlet when it is not compatible with the plug for the appliance

Licensed Electricians or Authorised Service Agents must be contacted must be contacted in the following circumstances:

- If in doubt about the soundness of the appliance after removing it from the packaging
- If the power supply cord has been damaged or needs to be replaced
- If the appliance breaks down or functions poorly; ask for original spare parts

### *General Warnings & Safety Continued*

---

For long life and good cooking practices please adhere to the following:

- Only use the appliance to cook food
- Check the soundness of the appliance after it has been unpacked
- Unplug the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance
- When the appliance is not used for an extended period of time, unplug the appliance
- Use cooking gloves to place cookware in the oven or when removing it;
- Open the oven door from the centre of the handle
- Make sure that the control knobs are on the “O” setting (off setting) when the appliance is not in use
- Unplug the appliance when you decide not to use the appliance any longer

The manufacturer will not be held responsible for any damage due to incorrect installation, improper, incorrect and not fit for purpose use.

### **INDICATOR LIGHTS**

When the oven or grill is in use the indicator lamps on the control panel will light up. The indicator lamps represent the elements cycling on and off to reach and maintain the desired set temperature.

The oven light is considered a function. It signals that the oven is in use.

During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure that children do not touch the appliance.

### **WARNING**

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

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 concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Children should be supervised to ensure that they do not play with the appliance.

# Your InAlto Oven

## OVEN DETAILS

The top oven has a 43 litre capacity and the bottom oven has a 60 litre capacity and offers you the option of cooking in either the top, bottom or both at the same time.

The first time you use your appliance, heat the empty oven with the door closed at its maximum temperature for at least half an hour. Make sure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

Never put objects directly on the bottom of the oven, this will prevent the enamel coating from being damaged.

Always place cookware on the rack/s provided.

We suggest not opening the door when cooking foodstuffs so that you do not compromise cooking results.

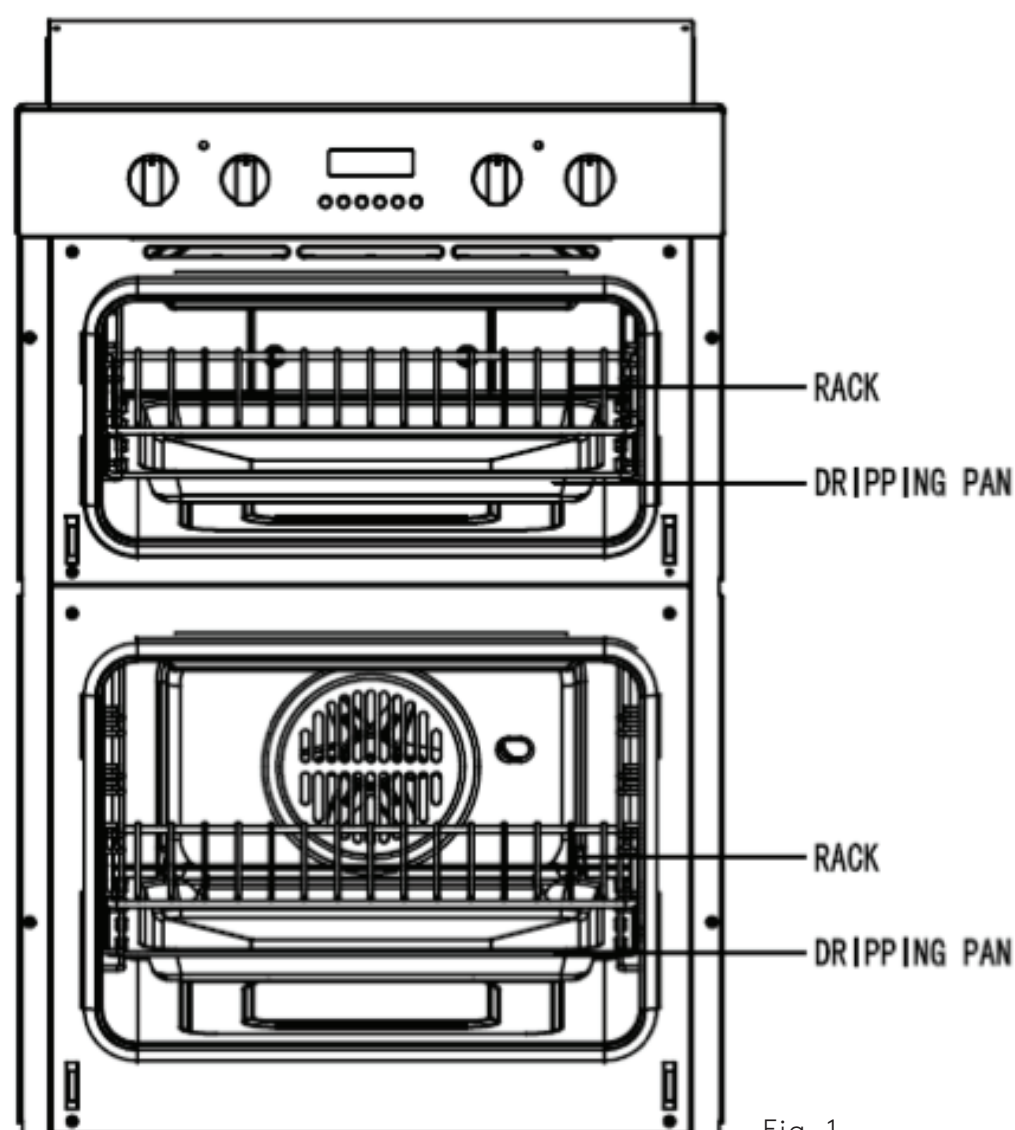


Fig. 1

# Installation

## IMPORTANT

Unplug your oven before installing or for maintenance

Installation should be carried out according to these instructions by a licenced electrician or an authorised service agent. The manufacturer is not responsible for any damage to persons, animals or other due to incorrect installation.

### Fitting the Appliance

- Fit the appliance into its surround (beneath a work-top or above another appliance)
- Insert screws into the 4 holes that can be seen in the frame of the oven when the door is opened
- The ventilation for the oven should be in accordance to the dimensions shown in Fig. 2 & 3
- The rear panel of the cabinet must have a gap cut of at least 50mm at the rear as shown in Fig. 2 & 3 to ensure adequate ventilation.

**NOTE:** Where ovens are to be installed with hobs, it is essential to follow the instructions contained in the booklet supplied with the other appliance.

## IMPORTANT

- During use the appliance becomes hot, Care should be taken to avoid touching heating elements inside the oven.
- Accessible parts may become hot during use. Young children should be kept away.
- 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.

For a built-in oven to work well the cabinet must be of the right type. The panels of the adjoining furniture should be heat resistant. Particularly when the adjoining furniture is made of veneered wood, the adhesives should be able to withstand a temperature of 120 °C. Plastic materials or adhesive which cannot withstand this temperature will become deformed, unstuck and/or discoloured.

To comply with safety regulations, once the appliance has been fitted it should not be possible to make contact with the electrical parts. All parts which offer protection should be fixed in such a way that they cannot be removed without the use of a tool.

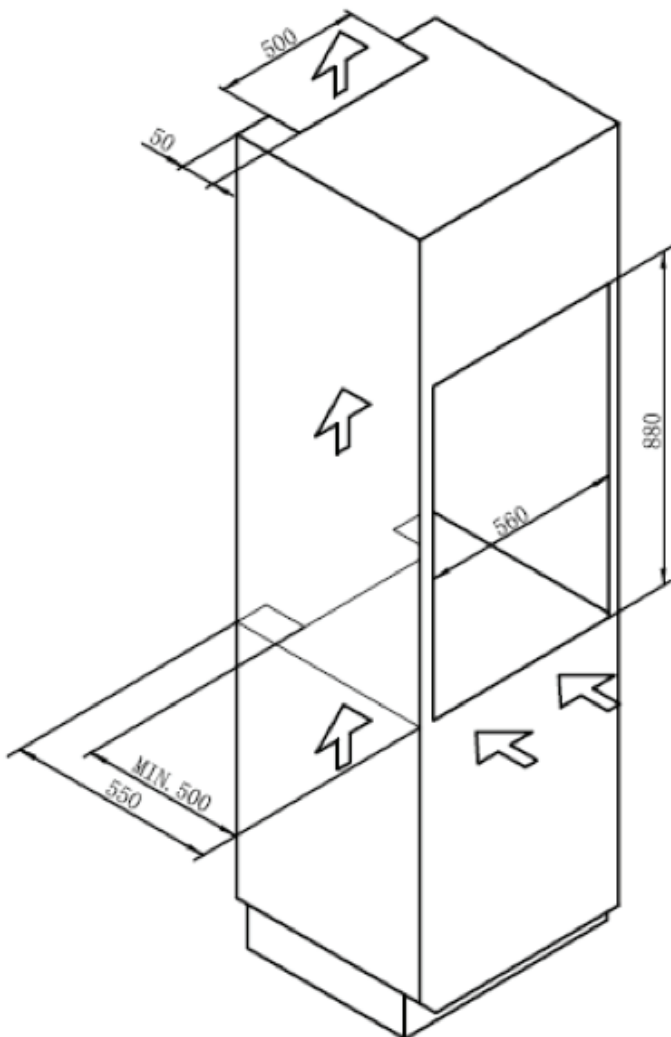


Fig. 2

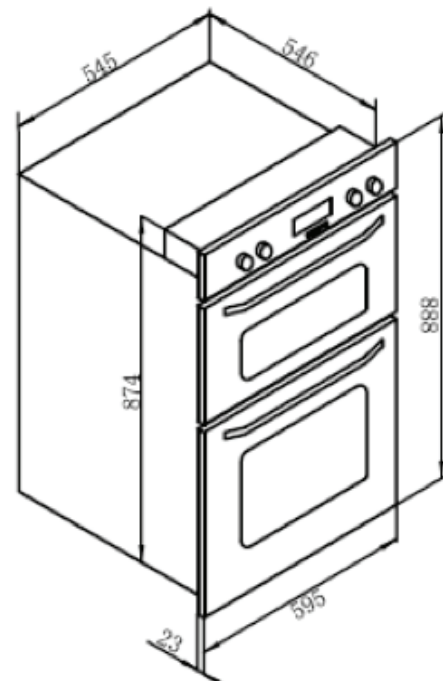
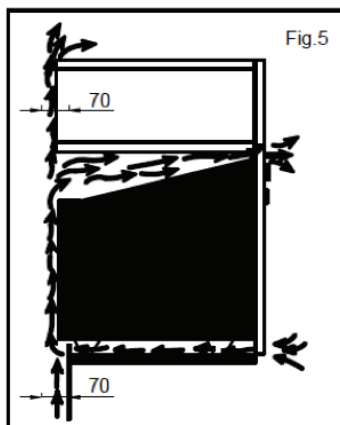
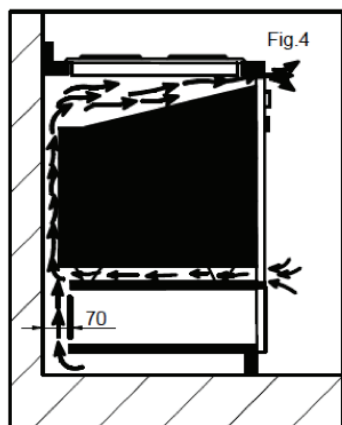


Fig. 3

### Installation Continued



Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

#### **WARNING**

Check that the power rating of the mains supply and of the sockets to ensure they are suitable for the maximum power of the appliance as indicated on the rating plate.

- If a plug comes with the appliance it should be accessible after installation.
- Ensure that the plug is fitted into an earthed socket.
- If the appliance has no plug and cord hard wiring is undertaken as follows:
  - The “yellow/green” earth wire, must be connected to the terminal first and be about 10mm longer than the neutral “blue” wire
  - The neutral “blue” wire has to be connected to the terminal marked with letter N.
  - “Black, brown, red” live wire/s have to be connected to terminal L.
  - Mains connection can also be made by fitting a double pole switch with a minimum gap between the contacts of 3mm, proportionate to the load and complying with the regulations in force.

The yellow/green earth wire should not be controlled by the switch.

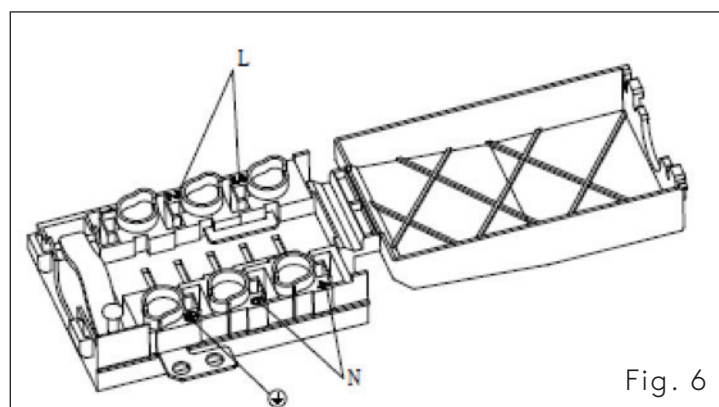
The plug or a double pole switch used for mains supply connection should be easily accessible once the appliance is in position.

#### **IMPORTANT:**

- Position the mains supply cable so that it is never subjected to a temperature which is more than 50 °C above ambient temperature.
- The electrical safety of the appliance can only be guaranteed when it has been correctly connected to an earthed power supply, and installed as per the regulations for electrical safety.
- The manufacturer cannot be held responsible for any damage to persons or objects due to an earth connection not been used.

### ELECTRICAL CONNECTION

Ovens equipped with a three-power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate located on the appliance (see below). Fitting the power supply cable



The following steps refer to Fig. 6.

1. Open the terminal board by inserting a screwdriver into the side tabs of the cover.
2. Use the screwdriver as a lever by pushing it down to open the cover.
3. Install the power supply cable by loosening the cable clamp screw and the three wire contact screws L N
4. Connect the wires to the corresponding terminals the Blue wire to the terminal marked (N), the Brown wire to the terminal marked (L) and the Yellow/Green wire to the terminal marked with the earth symbol.
5. Secure the cable by fastening the clamp screw.
6. Close the cover of the terminal board.

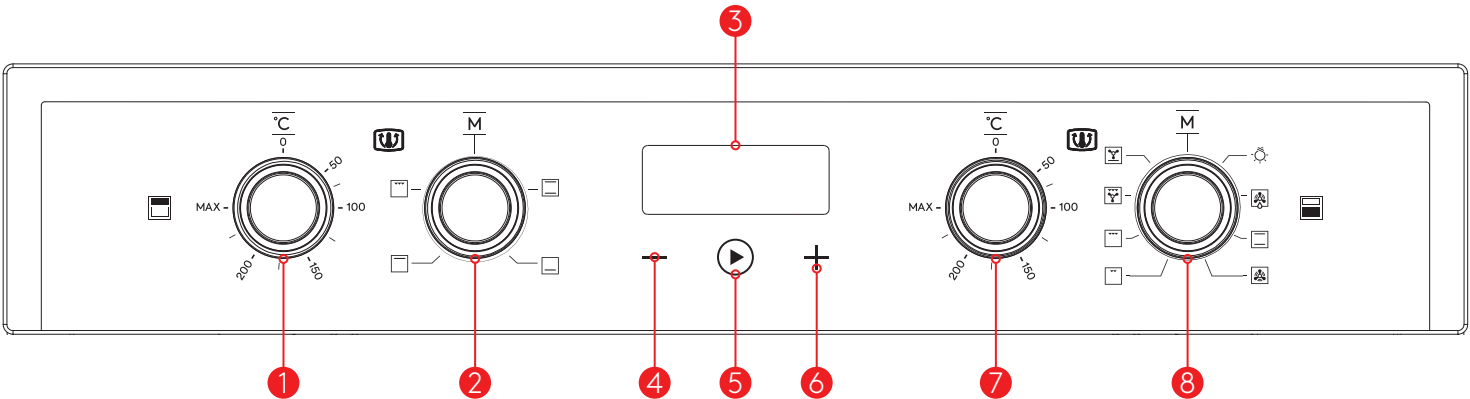
#### **Connecting the electricity supply cable to the mains**

1. Cable must be connected to power supply cable through power switch.
2. Rated current of power switch must be higher than 16A.
3. Ambient temperature of power supply cable cannot exceed 50 degrees.
4. Once oven is installed, power switch should be cut off easily.
5. The cable must not be bent or compressed.
6. The cable must be checked regularly and replaced by authorised technicians only (see Assistance).

You can only disconnect the appliance if a plug and cord is installed.



# Control Panel Key



**TOP OVEN CONTROLS**

- 1 Temperature Control
- 2 Cooking Mode Selector

**DISPLAY**

- 3 Display

**TOUCH CONTROLS**

- 4 Decrease Button
- 5 Confirm/Set Button
- 6 Increase Button

**BOTTOM OVEN CONTROLS**

- 7 Cooking Mode Selector
- 8 Temperature Control

# 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 ventilation 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 Double Oven combines the advantages of traditional convection ovens with those of modern fan forced air ventilation ovens.

It is an extremely versatile appliance that allows you to easily and safely choose between 9 different cooking functions. The selection of the various functions can be obtained by putting the programmer into the manual mode or by setting a beginning/end of cooking program and then by turning the Cooking Mode Selector (4) and Temperature selector (2) knobs on the control panel.

**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.

**PROGRAMMABLE TIMER**

Overview of the functions and symbols

- MINUTE MINDER
- COOKING DURATION
- END OF COOKING TIME
- TIME of DAY
- CHILD LOCK
- COOKING

**Auto** AUTOMATIC Mode

**Man** MANUAL Mode

L1 L2 L3 Audible Tone Volume

**Manual Mode**

Your oven will remain in Manual mode if you have no COOKING DURATION or END OF COOKING TIME programmed in your timer. The symbol “Man” will be displayed on your LED display below the time.

**Automatic Mode**

If a COOKING DURATION or a COOKING END TIME is selected, your oven switches to AUTOMATIC mode and will display the ‘Auto’ symbol. Once the set cooking time expires, the ‘Auto’ symbol will disappear.

## Operating Your Oven Continued

### TOUCH CONTROLS

- The programmable timer features 3 touch control buttons;



*Left to right:* Decrease, Confirm/Set and Increase.

- Holding the decrease or increase buttons will change the time faster.
- The centre Confirm/Set button allows you to cycle through a function sequence (with each press), as outlined below:
  - ▶ Display TIME OF DAY
  - ▶ MINUTE MINDER setting
  - ▶ COOKING DURATION setting
  - ▶ END OF COOKING TIME setting
  - ▶ TIME OF DAY setting
  - ▶ Setting value of ACOUSTIC SIGNAL

Note: 5 seconds after selecting a Program setting, the display will return to the TIME OF DAY, except in the case of a MINUTE MINDER being set. In this case it will show the remaining time for the MINUTE MINDER.

### SETTING THE TIME

When your oven is turned on for the first time (or after a power outage) the time will show 12:00 flashing. Touching any of the buttons will stop the flashing and 12:00 will be the set time.

You can now set the time by pressing the centre Confirm/Set button 4 times until you see the TIME OF DAY setting. The clock icon will be flashing.

- Use the Increase and Decrease buttons to adjust the time (Note: hours are displayed in 24 hour time format).
- Use the centre Confirm/Set button to confirm your selections.

### SETTING THE AUDIBLE TONE VOLUME

- Press the centre Confirm/Set button 5 times until you see the ACOUSTIC SIGNAL setting.
- Use the Increase and Decrease buttons to adjust the volume. L1 = Low / L2 = Medium / L3 = Loud
- Use the centre Confirm/Set button to confirm your selection.

### USING THE MINUTE MINDER TIMER

- Press the Confirm/Set button and cycle through to the MINUTE MINDER setting. The bell icon will be flashing.
- Use the Increase and Decrease buttons to set your desired timer upto a maximum of 99 minutes.
- The display will show the remaining time for your timer and begin to countdown. You can alter the timer by using the Increase and Decrease buttons at any time.
- To delete the Minute Minder timer, simply use the Decrease button to set it to 0:00.
- When the timer is complete, an Audible Tone will sound and the bell icon will flash. To silence this, simply press any key and the oven will display the current TIME OF DAY.

### USING THE COOKING DURATION FUNCTION

- Press the Confirm/Set button until the Cooking Duration icon (page 11) is displayed and flashing.
- Now set the cooking duration hours by using the Increase and Decrease buttons. Note: The maximum time is 23:59 hr:min.
- 5 seconds after setting your Cooking Duration, the oven will change to Auto mode and display the Cooking Pot symbol, along with the current Time of Day. The Cooking Duration will count down, despite not displaying the remaining time on your display.
- You can modify your Cooking Duration at any time by repeating the steps above and altering the set time.
- To delete the Cooking Duration timer, simply use the Decrease button to set it to 0:00.
- Once the cooking duration is complete, an Audible Tone will sound and the Man symbol will flash. Simply press any button to stop the audible tone. The Man symbol will continue to flash, however pressing the Confirm/Set button will switch the oven into Manual Mode.

Note: The audible tone will automatically cut off after seven minutes, if not cancelled earlier.

### USING THE END OF COOKING TIME FUNCTION





- Press the Confirm/Set button until the End of Cooking Time icon (page 11) is displayed and flashing.
- Now set the time that you would like the cooking to be completed by, using the Increase and Decrease buttons. Note: The latest time that can be set is the current TIME OF DAY plus 23:59 hr:min.
- 5 seconds after setting your End of Cooking Time, the oven will change to Auto mode and display the Cooking Pot symbol, along with the current Time of Day.
- You can modify your End of Cooking Time at any time by repeating the steps above and altering the set time.
- To delete the End of Cooking Time setting, simply use the Decrease button to set it to 0:00.
- Once the End of Cooking Time is complete, an Audible Tone will sound and the Man symbol will flash. Simply press any button to stop the audible tone. The Man symbol will continue to flash, however pressing the Confirm/Set button will switch the oven into Manual Mode.

Note: The audible tone will automatically cut off after seven minutes, if not cancelled earlier.

## Operating Your Oven Continued











### TOP OVEN FUNCTIONS

FUNCTION SYMBOL	FUNCTION TYPE	FUNCTION DESCRIPTION
	<b>Grill</b>	<b>Top Heat/Grill Element</b> <i>For grilling and toasting bread, open sandwiches etc. and browning baked dishes.</i>
	<b>Conventional Heat</b>	<b>Heat/Grill Element + Bottom Heat Element</b> <i>For baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures. If using an older recipe or cookbook, set the oven temperature for Conventional Heat 10 °C lower than that recommended. This won't change cooking times.</i>
	<b>Bottom Heat</b>	<b>Bottom Heat Element</b> <i>Use this function towards the end of cooking to reheat or brown the base of a cake, quiche or pizza.</i>
	<b>Top Heat</b>	<b>Top Outside Heating Element</b> <i>For warming up pre-cooked food when placing on the second shelf from the top, or for defrosting pastry placing on the first shelf from the bottom.</i>



### BOTTOM OVEN FUNCTIONS

FUNCTION SYMBOL	FUNCTION TYPE	FUNCTION DESCRIPTION
	<b>Intensive Bake</b>	<b>Ring Heat Element + Fan + Bottom Heat Element</b> <i>For baking cakes, tarts, pies, quiches and pizzas that require a crisper base or moist toppings. Intensive Bake is not suitable for baking thin biscuits or for roasting as the juices will become too dark.</i>
	<b>Fan Grill</b>	<b>Top Heat/Grill Element + Fan</b> <i>For grilling thicker cuts of meat (e.g. roulades, chicken). Lower temperatures can be used than when using the Grill function, as the fan distributes the heat to the food straight away.</i>
	<b>Grill</b>	<b>Top Heat/Grill Element</b> <i>For grilling and toasting bread, open sandwiches etc. and browning baked dishes.</i>
	<b>Half Grill</b>	<b>Centre Top Heat/Grill Element</b> <i>For grilling and toasting bread, open sandwiches etc. and browning baked dishes.</i>
	<b>Oven Light</b>	<i>Oven light illuminates cavity</i>
	<b>Defrost</b>	<b>Fan</b> <i>For the gentle defrosting of frozen food.</i>
	<b>Conventional Heat</b>	<b>Heat/Grill Element + Bottom Heat Element</b> <i>For baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures.</i> <i>If using an older recipe or cookbook, set the oven temperature for Conventional Heat 10 °C lower than that recommended. This won't change cooking times.</i>
	<b>Fan Forced</b>	<b>Rear Element and Fan</b> <i>Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. You can use this function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal."</i>

Operating Your Oven Continued

CHILD LOCK

To avoid an unwanted selection or tampering, your InAlto oven features a Child Lock.

To activate the Child Lock whilst cooking in Manual cooking mode:

- Whilst the current TIME of DAY is displayed on screen, press and hold the Confirm/Set button for a minimum of 5 seconds until the Child Lock symbol (page 11) is displayed. From this moment onwards, all other functions are locked.

To activate the Child Lock whilst cooking in Automatic cooking mode:

- Whilst the Time is counting down on screen, press and hold the Confirm/Set button for a minimum of 5 seconds until the Child Lock symbol (page 11) is displayed. From this moment onwards, all other functions are locked.

Note: If a COOKING DURATION or MINUTE MINDER timer has been set and the audible tone is sounding due to completion, you can still press any button to terminate the tone.

To disable your Child Lock:

- Press and hold the Confirm/Set button for a minimum of 5 seconds until the Child Lock symbol (page 11) switches off. From this moment onwards, all other functions are available for selection again.

IMPORTANT!

Should your oven experience a power outage whilst Child Lock is engaged, your oven will be in Child Lock when the power resumes. You will need to deactivate Child Lock (as explained above) before using your oven once again.

Technical Data

Height	888mm
Width	595mm
Depth	546mm
Usable Volume	42 + 60 litres

Model	Multifunction oven
Rated Voltage	220-240V

TOP OVEN	Nominal electrical input in W (tol. +5 / -10%)
Top Heating Element	750W
Top Combined Heating Element	1000W
Bottom Heating Element	1050W
Light	15/25W
Maximum Electrical Input	1820W/230V

BOTTOM OVEN	Nominal electrical input in W (tol. +5 / -10%)
Top Heating Element	1000W
Top Combined Heating Element	1900W
Fan Forced heating element	2100W
Bottom Heating Element	1200W
Fan	25W
Light	15/25W
Maximum Electrical Input	2950W/230V



# Cooking Guides

**COOKING TABLE FOR TOP OVEN: CONVENTIONAL COOKING**

*It is recommended to preheat the oven 10 minutes.*

DISHES	LEVEL	TEMPERATURE	COOKING TIME
Yorkshire Pudding	1	200°C	30-40 min.
Fatless Sponge Cake	1	180°C	25-30 min.
Small Cakes	2	190°C	15-20 min.
Fruit Plate Tart	1	200°C	40-45 min.
Scones	2	220°C	10-15 min.
Rich Fruit Cake	1	140°C	2-3 hours

**COOKING TABLE FOR TOP OVEN: WITH GRILL ELEMENT OPERATING**

*Grilling is carried out with the door closed. Preheat for 5 minutes. Settings from 50 – max (250)°C.*

*The baking pan and wire grill are used for grilling.*

DISHES	LEVEL	TEMPERATURE	COOKING TIME	
			SIDE 1	SIDE 2
Pork steaks, Chops (4 pcs)	3	225°C	15 min.	10 min.
Grilled Sausages (6 pcs)	3	225°C	6 min.	5 min.
Toast (6 pcs)	3	225°C	1 min. + 25 sec.	1 min. + 10sec.

**COOKING TABLE FOR MAIN OVEN: WITH GRILL ELEMENT OPERATING**

*Grilling is carried out with the door closed. Preheat for 5 minutes. Settings from 50 – max (250)°C.*

*The baking pan and wire grill are used for grilling.*

DISHES	LEVEL	TEMPERATURE	COOKING TIME	
			SIDE 1	SIDE 2
Pork steaks, Chops (4 pcs)	5	250°C	15 min.	10 min.
Grilled Sausages (6 pcs)	5	250°C	9 min.	5 min.
Toast (6 pcs)	5	250°C	1 min. + 50 sec.	1 min. + 30sec.



### Cooking Guides Continued

Using the selector switch select the function for the type of cooking required. Preheat the oven, setting the thermostat to the required temperature. Once the oven has heated to the selected temperature, the orange warning light will go out. This same light will appear again automatically during operation of the oven to indicate that the heating elements are on.

Remove the drip tray when using the oven for conventional baking or roasting. The tray should be left in place only when using the grill, as its purpose is to catch falling droplets of fat. Food should be placed in oven dishes with raised edges and positioned centrally under the grill. If fan-forced operation is selected, foods of different types can be cooked simultaneously (e.g. meat and fish), although in this case the respective cooking time must be observed.

If selecting the  position, temperatures must be set 10 to 20°C lower than indicated in the table.

### COOKING TEMPERATURES AND TIMES

DISH	TEMP. (°C)  / 		COOKING* TIME (MIN)
<b>Sweets</b>	175	160	55-65
Short pastry flan base	200	190	8-10
Fruit pie/tart	200	190	25-35
White leavened bread per 1 kg flour	200	190	30-50
Shortcake biscuits	200	190	10-15
Savoury biscuits	200	190	15-20
Lasagne	225	210	40-50
<b>Meat</b> (Cooking time based on thickness)			
Slow roast	175	170	12-15
Quick roast	200	190	12-15
Meat loaf	200	190	30-40
<b>Poultry</b>			
Duck 1.5 -2 kg	200	170	120-180
Goose 3 kg	200	180	150-210
Roast chicken	200	190	60-90
Turkey 5 kg	175	150	240 ca.
<b>Game</b>			
Hare	200	180	60-90
Leg of roebuck	200	180	90-150
Haunch of venison	175	175	90-180
<b>Vegetable soufflé</b>	200	180	40-45
<b>Fish</b>	180	170	40-45
<b>Pizza</b>	210	200	20-25
<b>Grills</b>			
Pork chop			8-12
Sausage			10-12
Grilled chicken			25-35

### ROASTING GUIDE

- Frozen meat should be thoroughly thawed before cooking. For large pieces of frozen meat it is advisable to thaw overnight.
- Frozen poultry should be thoroughly thawed before cooking, the time required depends on the size of the bird e.g. a large turkey may take up to 48 hours to thaw.
- Adjust the shelf position so the meat or poultry will be in the centre of the oven.

The TIMES given in the ROASTING GUIDE are only approximate because the size and age of the bird will influence cooking times as will the shape and the proportion of bone.

COOK IN OVEN	FINISH OF MEAT	COOKING TIME
<b>Beef</b> 180°C (Fan oven) 200°C (Conventional oven)	Rare	20 minutes per 450g. (1lb) Plus 20 minutes
	Medium	25 minutes per 450 g (1 lb) Plus 20 minutes
	Well Done	30 minutes per 450 g (1 lb) Plus 30 minutes
<b>Lamb</b> 180°C (Fan oven) 200°C (Conventional oven)	Medium	25 minutes per 450 g (1 lb) Plus 25 minutes
	Well Done	30 minutes per 450 g (1 lb) Plus 30 minutes
<b>Pork</b> 180°C (Fan oven) 200°C (Conventional oven)	N/A	35 minutes per 450 g (1 lb) Plus 35 minutes
<b>Fowl</b> 180°C (Fan oven) 200°C (Conventional oven)	N/A	20 minutes per 450 g (1 lb) Plus 20 minutes

### NOTES:

- If you are cooking a very large turkey e.g. over 6kg, we recommend that it is turned around halfway through cooking, so that both legs will be cooked evenly.
- Remove any excess fat from the tin before turning, to prevent any fat splashing.
- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For meat cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g to the calculated cooking time.
- Smaller meats weighing less than 1.25 k.g. may require 5 minutes per 450g. extra cooking time.

\* Approximate cooking time



# Maintenance & Cleaning

This appliance is for household use only, it is not for outdoor use!

## IMPORTANT

Unplug your oven before cleaning, or performing maintenance!

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- Do not use steam equipment to clean the appliance.
- To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!
- Don't clean the appliance when it is still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.
- Wash all accessories in hot sudsy 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 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 your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Clear the glass door using damp cloth and dry it with a soft cloth.

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.

## REPLACING THE LAMP IN THE OVEN

1. Unplug the appliance or turn off the appliance by isolating from your power board.  
→ **This will avoid burns or electrical shock!**
2. Unscrew the glass cover attached to the lamp holder.
3. Unscrew the lamp and replace it with another high-temperature lamp (300 ) with the following characteristics:
  - Voltage: AC220V-240V
  - Wattage: 15W
  - Socket: E 14
4. Remount the glass cover and reconnect the appliance to the power supply.

## WARNING

Ensure that the appliance is unplugged before replacing the lamp to avoid the possibility of electric shock.

## WARNING

Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination.

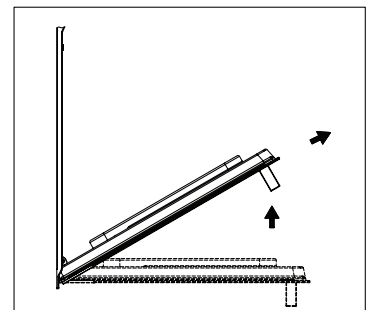
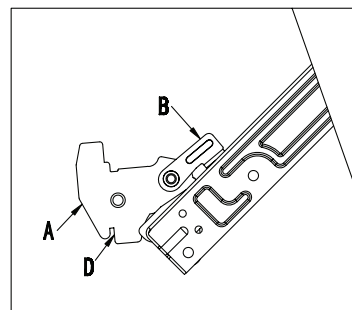
## DISASSEMBLING/ASSEMBLING THE OVEN DOOR

To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (See illustration below):

- Open the door completely and lift the 2 levers "B" (fig.11-1);
- Now, shutting the door slightly, you can lift it out by pulling out the hooks "A" as shown in figure 2.

## TO REASSEMBLE THE DOOR:

- With the door in a vertical position, insert the two hooks "A" into the slots;
- Ensure that seat "D" is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers "B" downwards and then shut the door again.



### Maintenance & Cleaning Continued

#### REMOVING THE GLASS DOOR PANES

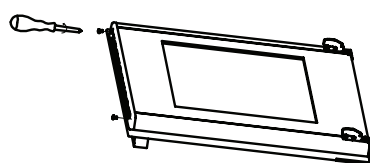
The oven door is made up of 3 panes of glass and has vents at the top and bottom. When the oven is operating, air is circulated through the door to keep the outer pane cool. If condensation has entered in between the glass panes, the door can be dismantled in order to clean the glass panes.

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.

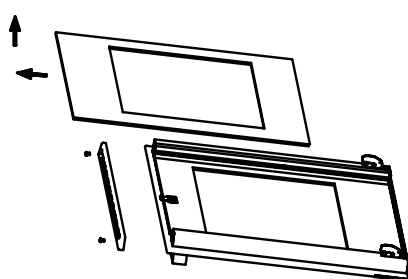
Make sure the glass lies flat to avoid breakage of glass during cleaning.

1. Undo the 2 screws on upper bracket.
2. Take out upper bracket and first pane of glass.
3. Loosen the 4 clips.
4. Slide out middle pane of glass carefully. 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.

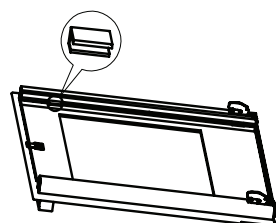
Step 1



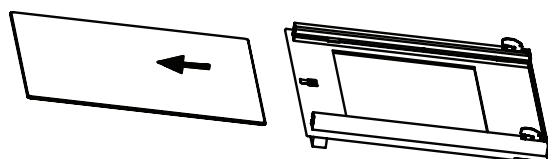
Step 2



Step 3

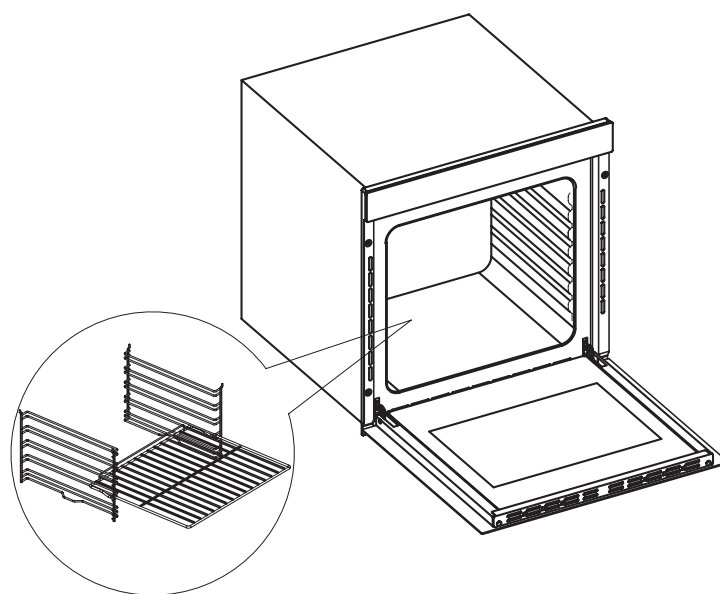


Step 4



#### FITTING OVEN SHELVES

1. Ensure shelf orientation is correct (refer picture to the right)
2. Slide into oven at an angle until raised back of shelf is past the stop on side runners.
3. Lower front of shelf and push in until stop is reached.
4. To remove oven shelves, withdraw to the stop and raise the front of shelf to clear the stop.







# Troubleshooting

## USEFUL NOTES FOR COOKING

In the following table, some indicative hints for cooking:

FAULTS	CAUSES	REMEDIES
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	<ul style="list-style-type: none"><li>• Use the centre convection position</li><li>• Use deeper cake tins</li><li>• Lower the temperature</li><li>• Put the cake on a lower shelf</li></ul>
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	<ul style="list-style-type: none"><li>• Use the centre convection position</li><li>• Use lower side tins</li><li>• Lower the temperature</li><li>• Put the cake on a higher shelf</li></ul>
The outside is too cooked and the inside not cooked enough	Too high temperature	<ul style="list-style-type: none"><li>• Lower the temperature and increase the cooking time</li></ul>
The outside is too dry even though of the right color	Too low temperature	<ul style="list-style-type: none"><li>• Increase the temperature and reduce the cooking time</li></ul>

## WARNING

During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure children do not touch the appliance.

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.



This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.

Important: if you decide not to use the oven any more, it should be made inoperable by cutting the power supply cable, after unplugging it from the power supply. Disused appliances can be a safety risk as children often play with them. For this reason it is advisable to make the oven safe.

# 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;
  - (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 20 Yaltara Avenue, Bundoora Victoria 3083, 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.



### Warranty Information Continued

- 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)
- Spare Parts: Please call 1300 11 SPARE (7727)

**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.*	

\* Note. Your serial number can be found on the underside of the cooktop.

MODEL CODE/S  
ID068S

Residentia

