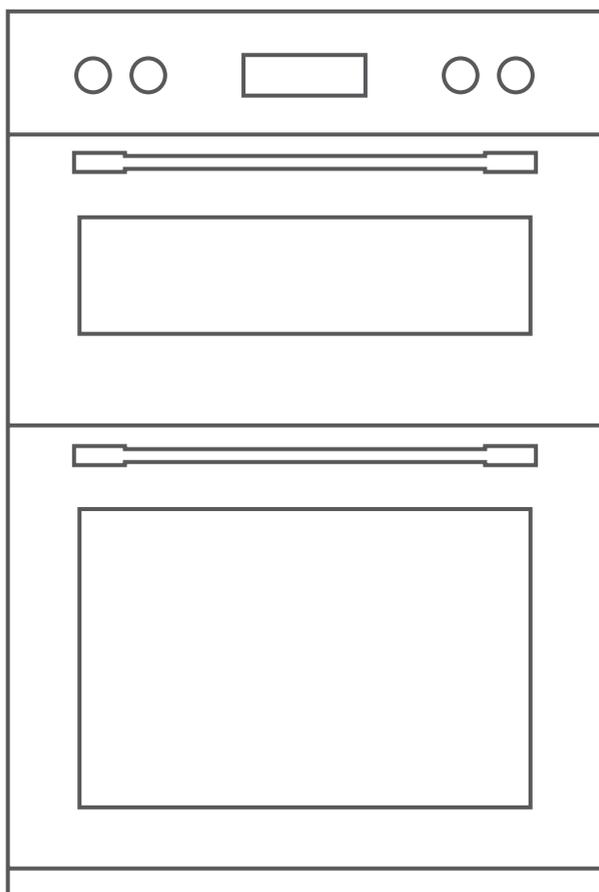


Euromaid

User Manual

60cm 8 / 4 Function Double Oven

EKDO84B



Please read this user manual first!

Dear Customer,
Thank you for purchasing this Euromaid product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:

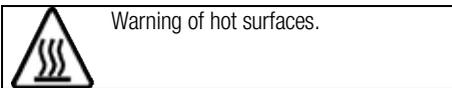
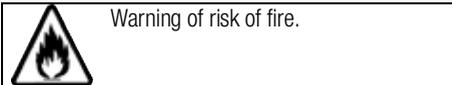
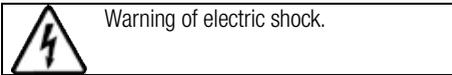
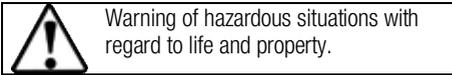
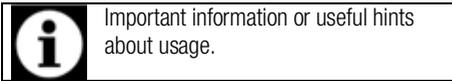


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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before

installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorised Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. **The Manufacturer** shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation,

maintenance, cleaning and repairing procedures.

- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only use the connection cable specified in the “Technical specifications”.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable

insulation may melt and cause fire as a result of short circuit.

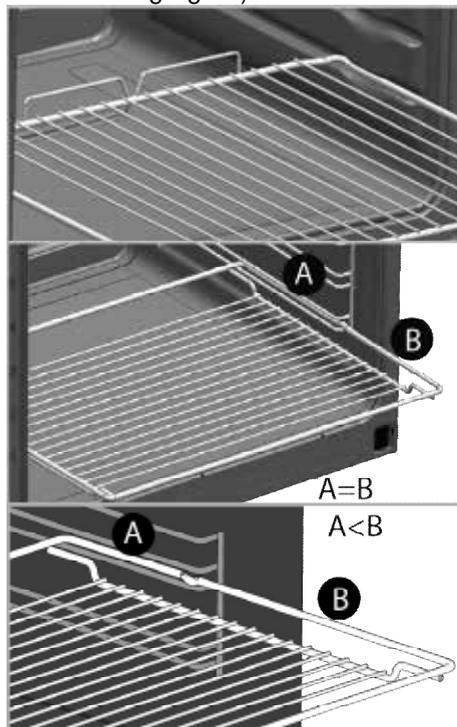
- Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- **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.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.

- Do not place any flammable materials close to the product as the sides may become hot during use.
- **During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.**
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.**
- **Do not use a steam cleaner to clean this appliance.**
- (Varies depending on the product model.)
Placing the wire shelf and tray onto the wire racks properly
It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before

placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Place the baking paper into the cooking pot or on to the oven accessory (tray, wire grill etc) together with the food and then insert all into the preheated oven.

Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.

- **WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**
- **This oven must not be installed behind a decorative door in order to avoid overheating.**
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be

used for other purposes, for example room heating.

- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- **WARNING: Accessible parts will become hot when in use. Young children should be kept away.**
- **WARNING: Accessible parts may become hot when the grill is in use. Children should be kept away.**
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.

- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste

product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

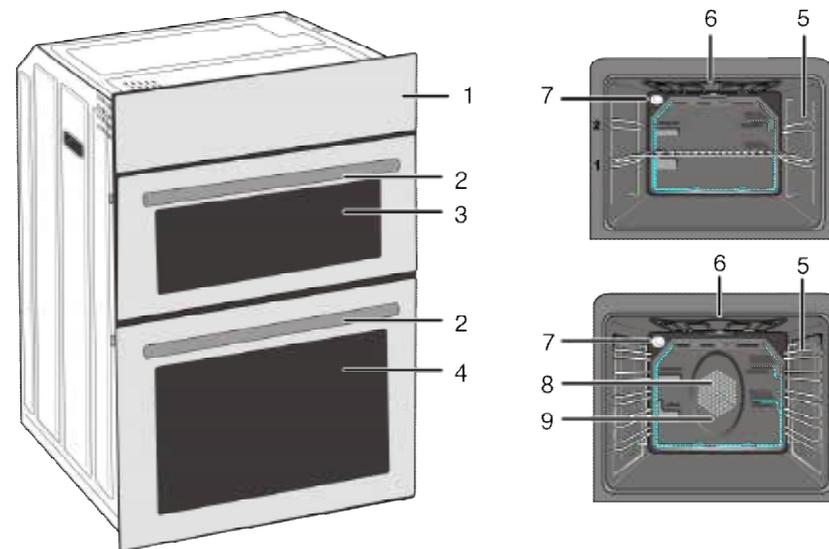
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

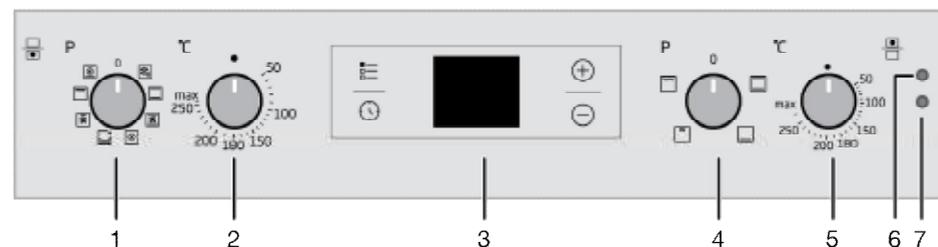
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview



- | | | | |
|---|-----------------|---|--------------------------------|
| 1 | Control panel | 6 | Grill heating element |
| 2 | Handle | 7 | Lamp |
| 3 | Top oven | 8 | Fan motor (behind steel plate) |
| 4 | Main oven | 9 | Ring heater |
| 5 | Shelf positions | | |



- | | |
|---|-------------------------------|
| 1 | Main oven function knob |
| 2 | Main oven thermostat knob |
| 3 | Digital timer |
| 4 | Top oven function knob |
| 5 | Top oven thermostat knob |
| 6 | Thermostat lamp for main oven |
| 7 | Thermostat lamp for top oven |

Package contents



Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

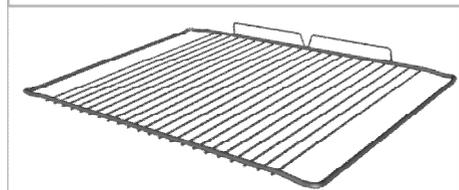
1. **User manual**
2. **Standard tray**
Used for pastries, frozen foods and big roasts.



3. **Deep tray**
Used for pastries, large roasts, juicy dishes, and for collecting the fat while grilling.



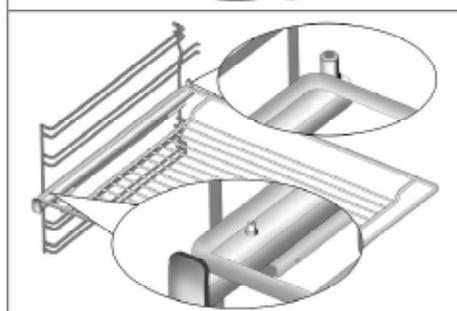
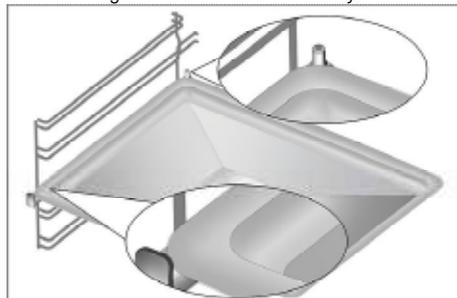
4. **Wire grill**
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



5. **Small wire shelf**
It is placed into the tray (if supplied) in order to collect the dripping fat while grilling so that the oven is kept clean.



6. **Placing the wire shelf and tray onto the telescopic racks properly (This feature is optional. It may not exist on your product.)**
Telescopic racks allow you to install and remove the trays and wire shelf easily. When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.



Technical specifications

GENERAL	
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	4483-5335 W
Cable type / section	min.H05VV-FG 3 x 2,5 mm ² or equivalent
OVEN/GRILL	
External dimensions (height / width / depth)	890 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	880 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Inner lamp	15/25 W
Grill power consumption	2013-2395 W
Top oven	Conventional oven/Grill oven
Inner lamp	15/25 W
Grill power consumption	2013-2395 W

* Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

** See. *Installation, page 12.*



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

i Preparation of location and electrical installation for the product is under customer's responsibility.

! DANGER:
The product must be installed in accordance with all local electrical regulations.

! DANGER:
Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.
Damaged products cause risks for your safety.

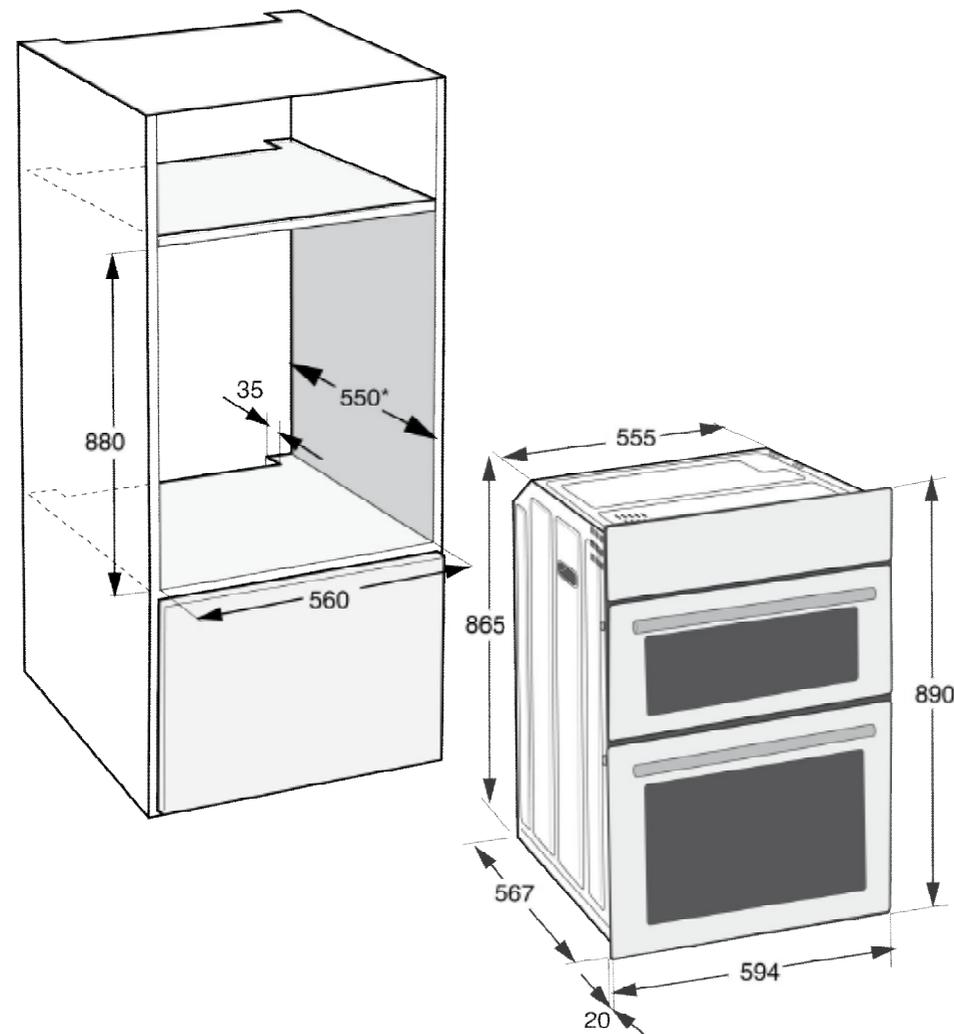
Before installation

The appliances must not be installed behind a decorative door in order to avoid overheating. The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed in order to separate from the oven and drawer.
- Carry the appliance with at least two persons.
- Hold the oven from the slots for handling on both sides to move it.
- Before installing the product, remove all materials and documents inside.
- Kitchen furniture must be in compliance with the dimensions given in the figure below. At the rear section of the kitchen furniture, an opening must be cut out with the dimensions given in the figure below to ensure sufficient ventilation.

i Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.

i The door and/or handle must not be used for lifting or moving the appliance.



* min.

Installation and connection

- The product must be installed in accordance with all local gas and electrical regulations.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. **The Manufacturer** shall not be liable for any damages

that will arise due to using the product without a grounding installation in accordance with the local regulations.

DANGER:
The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

DANGER:
The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.
A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in "Technical specifications" table.

DANGER:
Before starting any work on the electrical installation, disconnect the product from the mains supply.
There is the risk of electric shock!

Connecting the power cable

i While performing the wiring, you must apply with the national/local electrical regulations and must use the appropriate socket outlet/line and plug for oven. In case of the product's power limits are out of current carrying capability of plug and socket outlet/line, the product must be connected through fixed electrical installation directly without using plug and socket outlet/line.

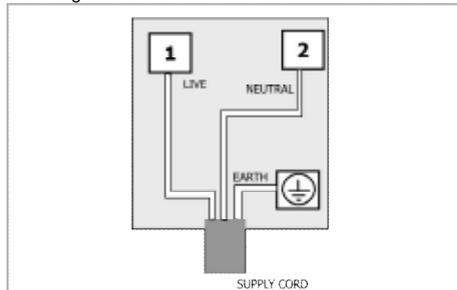
1. **If a power cable is not supplied together with your product**, a power cable that you would select from the table (*Technical specifications, page 11*) in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to

obey this instruction may cause operational problems and invalidate the product warranty.

i Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
4. Connect the cables according to the supplied diagram.

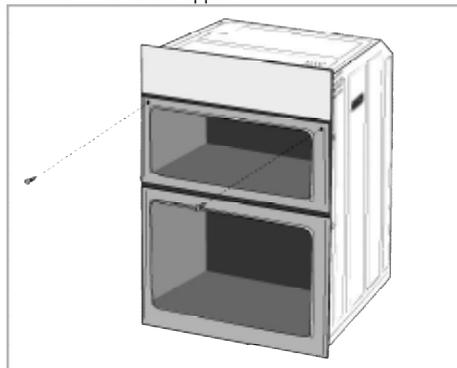


5. After completing the wire connections, close the terminal block cover.
6. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.

i Power cable must not be longer than 2 m because of safety reasons.

Installing the product

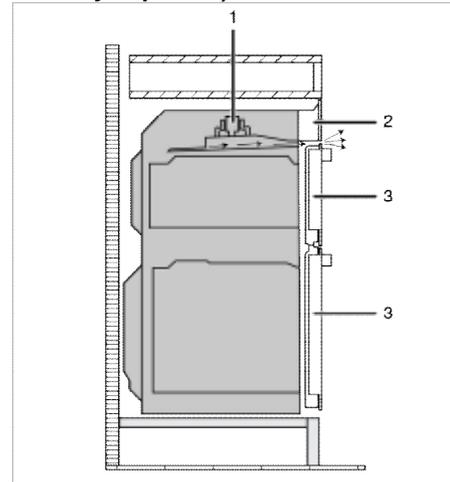
1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated. After the installation, make sure that the screws are sufficiently tightened and the oven does not move.

Oven may tip over during use if it is not installed as per the instructions and if the screws are not sufficiently tightened.

For products with cooling fan (This may not exist on your product.)



- 1 Cooling fan
- 2 Control panel
- 3 Door

The built-in cooling fan cools both the built-in cabinet and the front of the product.

i Cooling fan continues to operate for about 20-30 minutes after the oven is switched off. If you have cooked by programming the timer of the oven, cooling fan will also be switched off at the end of the cooking time together with all functions.

Final check

1. Operate the product.
2. Check the functions.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.

i Do not place any objects onto the product and move it in upright position.

i Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

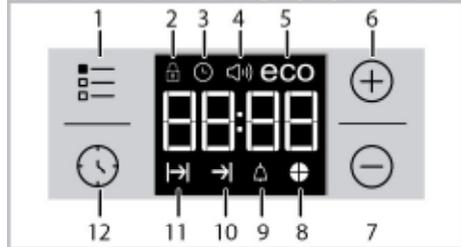
Time setting

 While making any adjustment, related symbols will flash on the display.

Press (+)/(-) keys to set the time of the day after the oven is energized for the first time.

 For touch control models, touch  first and then use (+)/(-) to set the time of the day.

Confirm the setting by touching  symbol and wait for 4 seconds without touching any keys to confirm.



- 1 Adjustment key
- 2 Key lock symbol
- 3 Clock symbol
- 4 Alarm volume symbol (This may not exist on your product.)

- 5 Eco mode symbol
- 6 Plus key
- 7 Minus key
- 8 Time slice symbol
- 9 Alarm symbol
- 10 End of Cooking Time symbol
- 11 Cooking Time symbol
- 12 Program key

 If the initial time is not set, clock will run starting from **12:00** and  symbol will be displayed. The symbol will disappear once the time is set.

 Current time settings are canceled in case of power failure. It needs to be readjusted.

First cleaning of the appliance

 The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. 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.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

 **WARNING**
Hot surfaces cause burns!
Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.

3. Select Static position.
4. Select the highest grill power; See *How to operate the electric oven, page 18*.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven, page 18*

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.

3. Select the highest grill power; see *How to operate the grill, page 25*.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 25*

 Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to operate the oven

General information on baking, roasting and grilling

WARNING
Hot surfaces cause burns!
Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

DANGER:
Be careful when opening the oven door as steam may escape.
Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.

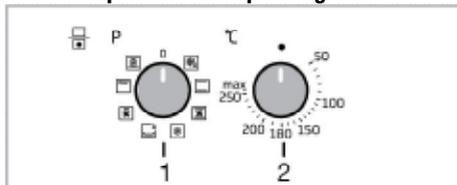
 Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

Product is equipped with two ovens. Overview section indicates the relevant knobs for each oven.

How to operate the main oven

Select temperature and operating mode



- 1 Main oven function knob
 - 2 Main oven thermostat knob
1. Set the Function knob to the desired operating mode.
 2. Set the Temperature knob to the desired temperature.
- » Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

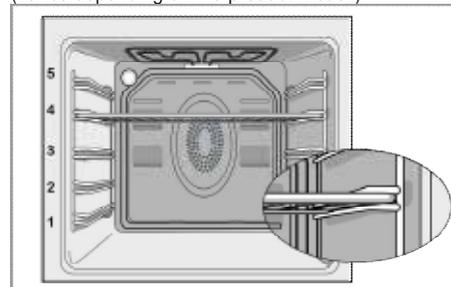
Switching off the electric oven

Turn the function knob and temperature knob to off (upper) position.

Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure.
Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of

the rack and settle it with the help of the door in order to obtain a good grill performance.
(Varies depending on the product model.)



Operating modes

All functions in your oven (including the main oven) are described in this section.
The order of operating modes shown here may be different from the arrangement on your product.

Top and bottom heating



Top and bottom heating are in operation. Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only.

Bottom heating



Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.



This function must be used for easy steam cleaning as well. (Only for main oven).

Fan supported bottom/top heating



Top heating, bottom heating plus fan (in the rear wall) are in operation. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray only.

Operating with fan



The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.

Fan Heating



Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays. This function must be used for easy steam cleaning as well.



"3D" function



Top heating, bottom heating and fan assisted heating (in the rear wall) are in operation. Food is cooked evenly and quickly all around. Cook with one tray only.

Grill



Small grill at the ceiling of the oven is in operation. Suitable for grilling.

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Full grill



Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

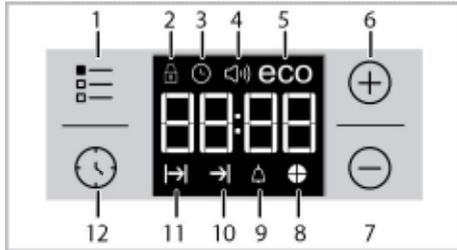
Grill+Fan



Grilling effect is not as strong as in Full Grill

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the desired temperature.
- Turn the food after half of the grilling time.

Using the oven clock



- 1 Adjustment key
- 2 Key lock symbol
- 3 Clock symbol
- 4 Alarm volume symbol (This may not exist on your product.)
- 5 Eco mode symbol
- 6 Plus key
- 7 Minus key
- 8 Time slice symbol
- 9 Alarm symbol
- 10 End of Cooking Time symbol
- 11 Cooking Time symbol
- 12 Program key

i Maximum time that can be set for end of cooking is 5 hours 59 minutes. Program will be cancelled in case of power failure. You must reprogram the oven.

i While making any setting, related symbols will flash on the display. You must wait for a short time for the settings to take effect.

i If no cooking setting is made, time of the day cannot be set.

i Remaining time will be displayed if cooking time is set when the cooking starts.

Cooking by setting the cooking time;

You can set the oven so that it will stop at the end of the specified time by setting the cooking time on the timer.

1. Select the function for cooking.
 2. Touch until symbol appears on display for cooking time.
 3. Set the cooking time with / keys.
- » » After the cooking time is set, symbol and the time slice will appear on display continuously.
4. Place the dish into the oven and set the temperature with temperature knob. Cooking will start.

» Cooking time starts to count down on display when cooking starts and all parts of time slice symbol is lit. The set cooking time is divided into 4 equal parts and when the time of each parts ends, the symbol of that parts turns off. So you can understand the ratio of remaining cooking time to total cooking time easily.

Setting the the end of cooking time to a later time;

After setting the cooking time on the timer, you can set the end of cooking time to a later time.

1. Select the function for cooking.
 2. Touch until symbol appears on display for cooking time.
 3. Set the cooking time with / keys.
- » » Once the Cooking Time is set, will appear on display continuously.
4. Touch until symbol appears on display for the end of cooking time.
 5. Press / keys to set the end of cooking time.

» After the cooking time is set, symbol plus symbol and the time slice will appear on display continuously. Once the cooking starts, symbol disappears.

6. Place the dish into the oven and set the temperature with temperature knob. Cooking will start.

» **Oven timer calculates the startup time by deducting the cooking time from the end of cooking time you have set.** Selected operating mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of cooking time.

» Cooking time starts to count down on display when cooking starts and all parts of time slice symbol is lit.

The set cooking time is divided into 4 equal parts and when the time of each parts ends, the symbol of that parts turns off. So you can understand the ratio of remaining cooking time to total cooking time easily.

7. After the cooking process is completed, **"End"** appears on the displayed and the timer gives an audio warning.
8. Audio warning sounds for 2 minutes. To stop the audio warning, just press any key. Audio warning will be silenced and current time will be displayed.

i If you press any key at the end of the audio warning, the oven will restart operating. Turn the temperature knob and function knob to **"0"** (off) position to switch off the oven in order to prevent re-operation of the oven at the end of warning.

Activating the keylock

You can prevent digital timer from being intervened with by activating the key lock function.

1. Touch until symbol appears on display.
- » **"OFF"** will appear on the display.
2. Press to activate the key lock.
- » Once the key lock is activated, **"On"** appears on the display and the symbol remains lit.

i Digital timer keys are not functional when the key lock is activated. Key lock will not be cancelled in case of power failure.

To deactivate the keylock

1. Touch until symbol appears on display.
- » **"On"** will appear on the display.
2. Disable the key lock by pressing the key.
- » **"OFF"** will be displayed once the keylock is deactivated.

Setting the alarm clock

You can use the timer of the product for any warning or reminder apart from the cooking program. The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Timer will give an audio warning at the end of the set time.

1. Touch until symbol appears on display.
- i** Maximum alarm time can be 23 hours and 59 minutes.
2. Set the alarm duration by using / keys.

i Function keys for alarm tone, time of day, display brightness and temperature keys should be at 0 (OFF) position.

» symbol will remain lit and the alarm time will appear on the display once the alarm time is set.

3. At the end of the alarm time, symbol starts flashing and the audio warning is heard.

Turning off the alarm

1. Audio warning sounds for 2 minutes. To stop the audio warning, just press any key.

» Audio warning will be silenced and current time will be displayed.

Cancelling the alarm;

1. Touch until symbol appears on display in order to cancel the alarm.
2. Press and hold key until **"00:00"** is displayed.

i Alarm time will be displayed. If the alarm time and cooking time are set concurrently, shortest time will be displayed.

Changing alarm tone

1. Touch until symbol appears on display.
2. Adjust the desired alarm tone with / keys.
3. The tone you have set will be activated in a short time.

» Selected alarm tone will appear as **"b-01"**, **"b-02"** or **"b-03"** on the display.

Changing the time of the day

To change the time of the day you have previously set:

1. Touch until symbol appears on display.
2. Set the time of the day with / keys.
3. The time you have set will be activated in a short time.

Economy mode

You can save energy with economy mode while cooking by setting cooking time in the oven. This mode completes the cooking with the inner temperature of the oven by switching off the heaters before the end of cooking time.

Setting the economy mode

1. Touch symbol until **eco** symbol appears on display.
- » **"OFF"** will appear on the display.
2. Enable economy mode by touching key.
- » Once the economy mode is activated, **"On"** appears on the display and the eco symbol remains lit.

Disabling economy mode

1. Touch symbol until **eco** symbol appears on display.
- » **"On"** will appear on the display.

2. Disable economy mode by touching key.

» "Off" will be displayed once the eco mode is deactivated.

Setting the screen brightness

(This feature is optional. It may not exist on your product.)

1. Touch until **d-01** or **d-02** or **d-03** appears on display for display brightness.

2. Set the desired brightness with keys.

» The time you have set will be activated in a short time.

Cooking times table



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Baking and roasting



1st rack of the oven is the **bottom** rack.

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray	One level	Standard tray*		3	180	25 ... 30
Cakes in mould	One level	Cake mold on wire grill**		2	180	40 ... 50
Small cakes	One level	Standard tray*		3	160	25 ... 35
	One level	Standard tray*		3	150	30 ... 40
	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	150	35 ... 50
Sponge cake	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*		1 - 3 - 5	150	35 ... 50
	One level	Round springform pan with a diameter of 26 cm on wire grill**		3	160	25 ... 35
	One level	Round springform pan with a diameter of 26 cm on wire grill**		2	150	30 ... 40
Cookies	2 levels	1-Round springform pan with a diameter of 26 cm on wire grill** 4-Round springform pan with a diameter of 26 cm on pastry tray**		1 - 4	150	35 ... 45
	One level	Pastry tray*		3	180	25 ... 30
	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	180	30 ... 40
Dough pastry	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	180	35 ... 45
	One level	Standard tray*		2	200	30 ... 40
	2 levels	1-Pastry tray* 5-Standard tray*		1 - 5	200	45 ... 55
Rich pastry	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	200	55 ... 65
	One level	Standard tray*		2	200	25 ... 35
	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	200	35 ... 45
Leaven	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	190	45 ... 55
	One level	Standard tray*		2	200	35 ... 45
	One level	Glass/metal rectangular pan on wire grill**		2 - 3	200	30 ... 40
Pizza	One level	Standard tray*		2	200 ... 220	15 ... 20
Beef steak (whole) / Roast	One level	Standard tray*		3	25 min. 250/max, then 180 ... 190	100 ... 120

Leg of Lamb (casserole)	One level	Standard tray*		3	25 min. 250/max, then 190	70 ... 90
	One level	Standard tray*		3	25 min. 250/max, then 190	60 ... 80
Roasted chicken (1,8-2 kg)	One level	Standard tray*		2	15 min. 250/max, then 180 ... 190	60 ... 80
	One level	Standard tray*		2	15 min. 250/max, then 180 ... 190	60 ... 80
Turkey (5.5 kg)	One level	Standard tray*		1	25 min. 250/max, then 180 ... 190	150 ... 210
	One level	Standard tray*		1	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level	Standard tray*		3	200	20 ... 30
	One level	Standard tray*		3	200	20 ... 30

It is suggested to perform preheating for all foods.
 * These accessories may not be supplied with the product.
 ** These accessories are not supplied with the product. They are commercially available accessories.

Cooking table for test meals

Meals in this cooking table are prepared according to EN 60350-1 to make it easier for control institutes to test the product

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Shortbread	One level	Standard tray*		3	140	20 ... 30
	One level	Standard tray*		3	140	20 ... 30
	2 levels	1-Standard tray* 3-Pastry tray*		1 - 3	140	20 ... 30
Small cakes	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*		1 - 3 - 5	140	25 ... 35
	One level	Standard tray*		3	160	25 ... 35
	One level	Standard tray*		3	150	30 ... 40
Sponge cake	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	150	35 ... 50
	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*		1 - 3 - 5	150	35 ... 50
	One level	Round springform pan with a diameter of 26 cm on wire grill**		3	160	25 ... 35
Sponge cake	One level	Round springform pan with a diameter of 26 cm on wire grill**		2	150	30 ... 40
	2 levels	1-Round springform pan with a diameter of 26 cm on wire grill** 4-Round springform pan with a diameter of 26 cm on pastry tray**		1 - 4	150	35 ... 45

Apple pie	One level	Round black metal dish with a diameter of 20 cm on wire grill**		2	180	50 ... 60
	One level	Round black metal dish with a diameter of 20 cm on wire grill**		2	170	50 ... 60
	2 levels	1-Round black metal dish with a diameter of 20 cm on wire grill** 4-Round black metal dish with a diameter of 20 cm on pastry tray**		1 - 4	170	50 ... 60
<p>It is suggested to perform preheating for all foods. * These accessories may not be supplied with the product. ** These accessories are not supplied with the product. They are commercially available accessories.</p>						

Tips for baking cake

- If the cake is too dry, increase the temperature by 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.

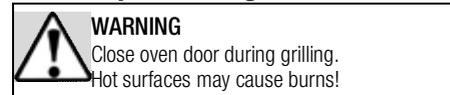


Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

How to operate the grill



Switching on the grill

1. Turn the Function knob to the desired grill symbol.
 2. Then, select the desired grilling temperature.
 3. If required, perform a preheating of about 5 minutes.
- » Temperature light turns on.

Switching off the grill

1. Turn the Function knob to Off (top) position.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Cooking times table for grilling

Grilling with electric grill

Food	Accessory to use	Rack position	Recommended temperature (°C)**	Cooking time (approx. in min.)
Fish	Wire grill	4...5	250/max	20...25 min. #
Sliced chicken	Wire grill	4...5	250/max	25...35 min.
Lamb chops	Wire grill	4...5	250/max	20...25 min.
Roast beef	Wire grill	4...5	250/max	25...30 min. #
Veal chops	Wire grill	4...5	250/max	25...30 min. #
Toast bread*	Wire grill	4	250/max	1...3 min.

#depending on thickness

*Preheat for 5 minutes

**If the grill temperature of your product cannot be adjusted, the grill will work at the maximum temperature.

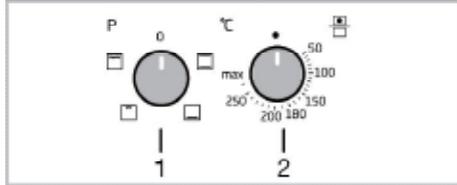
Meals in this cooking table are prepared according to EN 60350-1 to make it easier for control institutes to test the product

Food	Accessory to use	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Toast bread	Wire grill	4	250/max	1...3 min.
Meatballs (beef) - 12 pieces	Wire grill	4	250/max	25...35 min.

Turn the food after 2/3 of the total grilling time.

It is suggested to perform 5-6 minutes preheating for all foods broiling.

How to operate the top oven



- 1 Top oven function knob
- 2 Top oven thermostat knob

Operating modes of the electric oven are selected with Function knob. Temperature setting is made with Thermostat knob.

All oven functions are turned off by turning the relevant knob to Off (upper) position.

Select temperature and operating mode

1. Set the Thermostat knob to the desired temperature.
2. Set the Function knob to the desired operating mode.

» Oven heats up to the adjusted temperature and maintains it. During heating and cooling, thermostat light turns on.

Switching off the electric oven

Turn the Function knob and thermostat knob to Off (upper) position.

Cooking times table

i The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

i Maximum load capacity of oven tray: 4 kg (8.8 lb).

i 1st rack of the oven is the **bottom** rack.

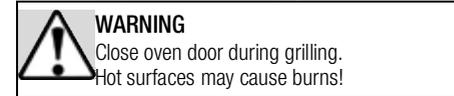
- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when cooking larger foods or using taller cookware.

Baking and roasting

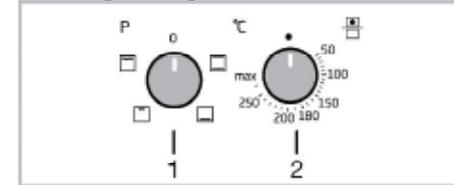
i 1st rack of the oven is the **bottom** rack.

Food	Cooking level number	Position	Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Cake in tray	One level	<input type="checkbox"/>	2	175	25 ... 30
Cake in mould	One level	<input type="checkbox"/>	1	175	25 ... 30
Cakes in paper	One level	<input type="checkbox"/>	1	175	25 ... 30
Sponge cake	One level	<input type="checkbox"/>	2	200	5 ... 10
Cookies	One level	<input type="checkbox"/>	2	175	25 ... 30
Dough pastry	One level	<input type="checkbox"/>	2	200	35 ... 40
Filled savory pastry	One level	<input type="checkbox"/>	1	180	25 ... 35
Leaven	One level	<input type="checkbox"/>	1	190	35 ... 45
Lasagna	One level	<input type="checkbox"/>	1	180	30 ... 40
Pizza	One level	<input type="checkbox"/>	1	200	15 ... 20
Beefsteak (whole)/ Roast	One level	<input type="checkbox"/>	2	25 min. 250 after 180 ... 190	100 ... 120
Lamb haunch (casserole)	One level	<input type="checkbox"/>	2	25 min. 220 after 180 ... 190	70 ... 90
Roast chicken	One level	<input type="checkbox"/>	1	15 min. 250 after 190	55 ... 65
Fish	One level	<input type="checkbox"/>	2	200	20 ... 30

How to operate the top grill



Switching on the grill



- 1 Top oven function knob
 - 2 Top oven thermostat knob
1. Set the Function knob to Grill symbol.
 2. Set the temperature to maximum level.
 3. If required, perform a preheating of about 5 minutes.
- » Thermostat (temperature) light turns on.

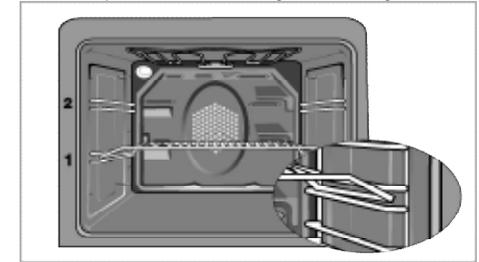
Switching off the grill

1. Turn the Grill control knob to Off (upper) position.
- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- For food only whose top is required to be roasted, grill the food either by placing onto the wire grill in the tray or by placing the tray onto the floor of grilling compartment.

Food	Insertion level	Recommended temperature (°C)	Grilling time (approx.)
Fish	1...2	250/max	20...25 min. #
Sliced chicken	1...2	250/max	25...35 min.
Lamb chops	1...2	250/max	20...25 min.
Roast beef	1...2	250/max	25...30 min. #
Veal chops	1...2	250/max	25...30 min. #
Toast bread*	1...2	250/max	1...2 min.

depending on thickness
*Preheat for 5 minutes

- Food and plates placed onto the floor of grill compartment will get heated when the main oven is in use. Do not switch on the grill compartment when using it for storing food.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Top oven cooking times table for grilling Grilling with electric grill

i 1st rack of the oven is the **bottom** rack.

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.



DANGER:

Disconnect the product from mains supply before starting maintenance and cleaning works.
There is the risk of electric shock!



DANGER:

Allow the product to cool down before you clean it.
Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
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.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.



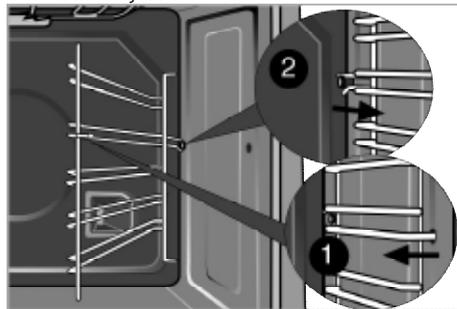
If your product is equipped with buttons/knobs do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

Cleaning the oven

To clean the side wall (Varies depending on the product model.)

(This feature is optional. It may not exist on your product.)

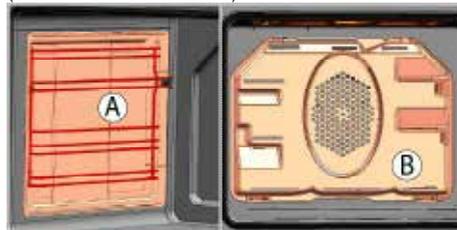
1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

(This feature is optional. It may not exist on your product.)

The inner side walls (A) and/or the rear wall (B) of your product may be coated with catalytic enamel. Catalytic walls have a light matte colour and a porous surface. Catalytic walls of the oven should not be cleaned. Porous surfaces of the catalytic walls are automatically cleaned by absorbing and converting the spilled oil (steam and carbon dioxide).

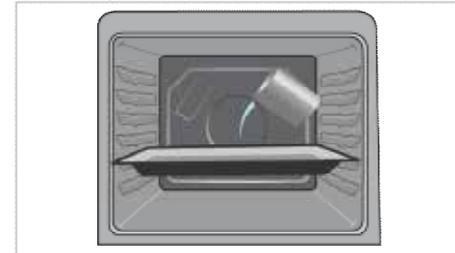


Easy Steam Cleaning

It ensures easy cleaning because the dirt (having waited not for too long) is softened with the steam that forms inside the oven and the water drops condensing on the inner surfaces of the oven.

1. Remove all accessories inside the oven.

2. Pour 500 ml of water into the oven tray and place the tray at the 2nd rack of the oven.



3. Set the oven to easy steam cleaning mode and run at 100°C for 25 minutes.
4. Open the door and wipe the inner surfaces of the oven with a damp sponge or cloth.
5. Use warm water with washing liquid, a soft cloth or sponge to clean the persistent dirt and wipe it with a dry cloth.



During the easy steam cleaning mode, water that is placed in the tray to soften lightly formed residues/dirt within the oven cavity will evaporate and condense in the oven cavity and inner glass of the oven door, therefore water may drip when the oven door is opened. Wipe away the condensation as soon as the oven door is opened.

Clean oven door

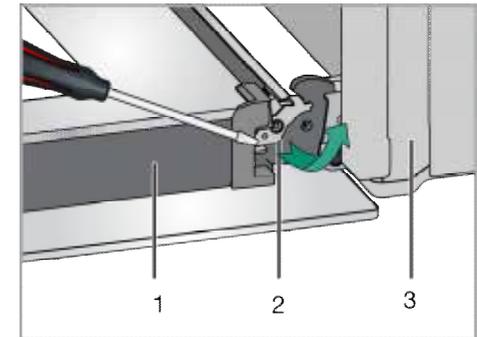
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



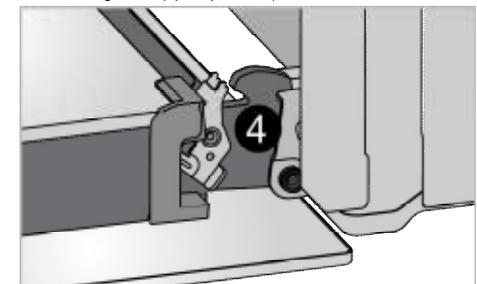
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

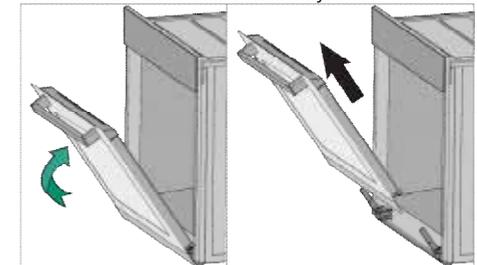
1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Door
- 2 Hinge lock(closed position)
- 3 Oven
- 4 Hinge lock(open position)



3. Move the front door to half-way.



4. Remove the front door by pulling it upwards to release it from the right and left hinges.



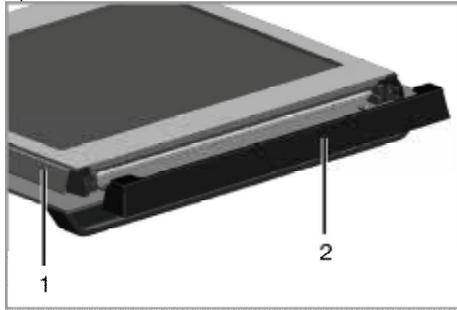
Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

(This feature is optional. It may not exist on your product.)

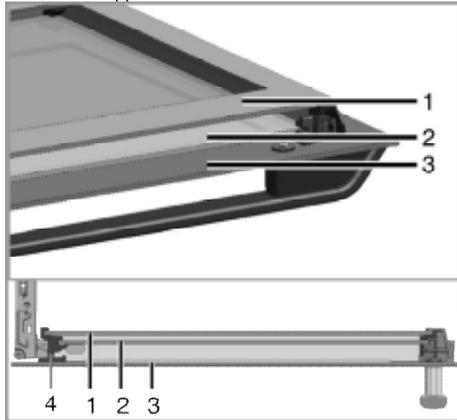
The entire inner glass panel of the oven door can be removed for cleaning.

Open the oven door.



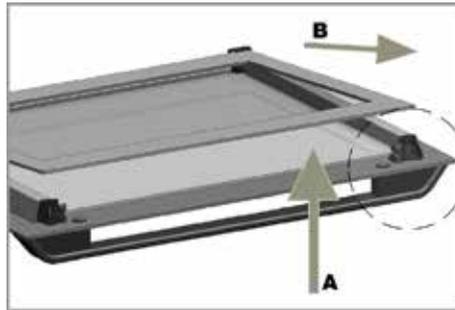
- 1 Frame
- 2 Plastic part

Pull towards yourself and remove the plastic part installed to upper section of the front door.

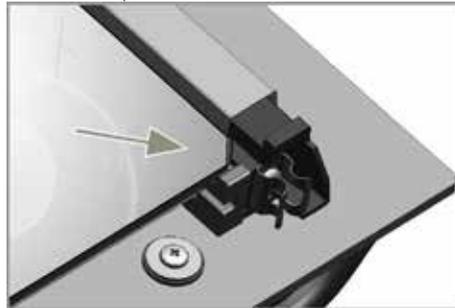


- 1 Innermost glass panel
- 2 Inner glass panel
- 3 Outer glass panel
- 4 Plastic glass panel slot-Lower

As illustrated in figure, raise the innermost glass panel (1) slightly in direction **A** and pull it out in direction **B**. Repeat the same procedure to remove the inner glass panel (2).



The first step to regroup the door is reinstalling inner glass panel (2). As illustrated in figure, place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot.



Inner glass panel (2) must be installed into the plastic slot close the innermost glass panel (1). When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the inner glass panel. It is important to seat lower corner of inner glass panel into the lower plastic slot. Push the plastic part towards the frame until you hear a "click".

Replacing the oven lamp



DANGER:

Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!



The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 11* for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.



Position of lamp might vary from the figure.



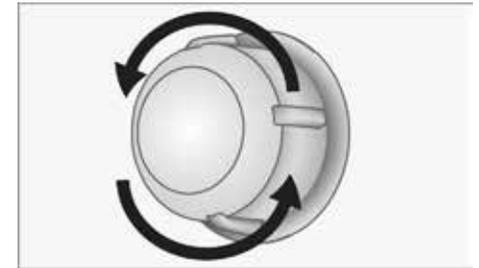
The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.



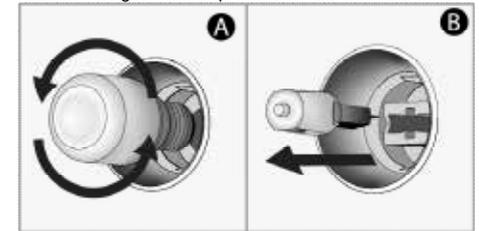
The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.

If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. If your oven lamp is of type (A) shown in the figure below, remove it by rotating as shown and replace it. If it is of type (B), pull and remove it as shown in the figure and replace it.



4. Install the glass cover.

7 Troubleshooting

Oven emits steam when it is in use.

- It is normal that steam escapes during operation. >>> *This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*

Oven light does not work.

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Oven does not heat.

- Might not be set to a certain cooking function and/or temperature. >>> *Set the oven to a certain cooking function and/or temperature.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.*
(In products with microwave oven, timer controls only microwave oven.)
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

(In models with timer) Clock display is blinking or clock symbol is on.

- A previous power outage has occurred. >>> *Adjust the time / Switch of the product and switch it on again.*



Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

MANUFACTURER GUARANTEE

This warranty is provided in Australia by Glen Dimplex Australia Pty Limited ABN 69 118 275 460 (Phone number 1300 556 816) and in New Zealand by Glen Dimplex New Zealand Limited NZBN 9429000069823 (Phone number 09 274 8265) in respect of the **Euromaid** product.

1. Euromaid Express Warranty

Subject to the exclusions below, we warrant that the product will not have any electrical or mechanical breakdowns within:

- a) In the case of **Euromaid** products used for personal, domestic or household purposes, a period of **2 years (AU) / 2 years (NZ)** from the date the product is purchased as a brand-new product from a retailer located in Australia / New Zealand.
- b) In the case of **Euromaid** products used for purposes other than personal, domestic or household purposes (including business or commercial use), a period of 90 days from the date the product is purchased as a brand-new product from a retailer located in Australia / New Zealand. **Euromaid** products are designed and intended for domestic use only; and
- c) All warranty repairs must be carried out by Glen Dimplex or their nominated service agent

Note: warranty periods detailed above may vary in line with agreements with select retail and builder partners and may differ between Australia and New Zealand.

The benefits conferred by this express warranty are in addition to the Consumer Guarantees referred to in section 3 and any other statutory rights you may have under the Australian / New Zealand Consumer Law and/or other applicable laws.

2. Warranty exclusions

This express warranty does not apply where:

- a) The product has been installed, used or operated otherwise than in accordance with the product manual or other similar documentation provided to you with the product;
- b) The product requires repairs due to damage resulting from accident, misuse, incorrect installation, insect or vermin infestation, improper liquid spillage, cleaning or maintenance, unauthorised modification, use on an incorrect voltage, power surges and dips, voltage supply problems, tampering or unauthorised repairs by any persons, use of defective or incompatible accessories or exposure to abnormally corrosive conditions, events independent of human control which occurred after the goods left the control of Glen Dimplex;

- c) The repair relates to the replacement of consumable parts such as fuses and bulbs or any other parts of the product which require routine replacement;
- d) You are unable to provide us with reasonable proof of purchase for the product;
- e) the breakdown occurs after the expiry of the express warranty period set out in section 1 or
- f) the product was not purchased in Australia / New Zealand as a brand-new product.

3. Consumer guarantees

Our goods come with guarantees that cannot be excluded under the Australian / New Zealand 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.

4. How to make a claim

You may make a claim under this warranty through our website, contacting our customer care line or via email. Contact details for Glen Dimplex Australia and New Zealand can be found at the end of this document

To make a valid claim under this warranty, you must:

- a) Lodge the claim with us as soon as possible and no later than 14 days after you first become aware of the breakdown;
- b) Provide us with the product serial number;
- c) Provide us with reasonable proof of purchase for the product. This can take the form of a store receipt, new home handover form or other payment receipt documentation; and
- d) If required by us, provide us (or any person nominated by us) with access to the premises at which the product is located at times nominated by us (so that we can inspect the product).

5. Warranty claims

If you make a valid claim under this warranty and none of the exclusions set out in section 2 apply, we will, at our election, either repair the product or replace the product with a product of identical specification (or where the product is superseded or no longer in stock, with a product of as close a specification as possible).

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods. Products are designed and supplied for normal domestic use. We will not be liable to you under this warranty for business loss or damage of any kind whatsoever.

Glen Dimplex Australia Pty Ltd

www.glendimplex.com.au

Australia

Ph: 1300 556 816

customer.care.ha@glendimplex.com.au

Glen Dimplex New Zealand Ltd

www.glendimplex.co.nz

New Zealand

Ph: 09 274 8265

nztechserv@glendimplex.co.nz

READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

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

The manufacturer is not responsible for any inaccuracies, due to printing or transcription errors, contained in this manual. In addition, the appearance of the figures reported is also purely indicative.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

Glen Dimplex constantly seeks ways to improve the specifications and designs of their products. Whilst every effort is made to produce up to date literature, this document should not be regarded as an infallible guide. Actual product only should be used to derive cut out sizes.

All appliances must be installed by a qualified person/s with adherence to the relevant electrical, plumbing and building codes, with compliance being issued as required by state or national legislation.

Additionally, all upright cookers must have the anti-tilt device installed correctly in adherence to the relevant standards by a licenced installer.

For maximum effectiveness and efficiency all rangehoods should be installed with the use of ductwork, by a licenced installer with adherence to the relevant state and national building codes and regulations.

All Glen Dimplex appliances are for Domestic use only, and must be installed by a licence installer into Domestic Applications only, without exception and to the required Authorities guidelines. Any installation outside of this will VOID warranty. Alfresco areas are not a Domestic application.

Euromaid

Distributed by:

Glen Dimplex Australia Pty Ltd

www.glendimplex.com.au

Glen Dimplex New Zealand Ltd

www.glendimplex.co.nz

For service advice, please contact the Customer Care Centre by phone or email below.

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