Model Code/s:

Product:

EF54W 54cm Freestanding Electric Oven

Document:

User Manual

# Esatto

#### Dear Customer,

Congratulations on purchasing your new freestanding oven. The *Esatto* 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 <a href="https://www.residentiagroup.com.au">www.residentiagroup.com.au</a>.

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 your oven such as the various cooking functions or importantly taking care of the appliance, our Support Team are here to help.

You can use our online Support Centre at anytime by visiting <a href="http://support.residentiagroup.com.au">http://support.residentiagroup.com.au</a>, 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 *Esatto* appliance and we look forward to being of service to you.

Kind Regards, The Residentia Team



#### User Manual:

### **Esatto**

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### Safety Instructions

- This appliance is only intended for use within the interior of a domestic environment.
- 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 freestanding oven may be installed with cabinets on both sides, or it can be installed as a freestanding oven. Sufficient space should be allowed at either side of the oven to enable it to be removed for cleaning and servicing.
- Please read all instructions within this user manual before instaling or using this appliance.
- All installation and servicing work must be carried out by a suitably qualified and competent person.

#### UNPACKING

- During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.
- → We recommend washing all oven shelves and runners with warm soapy water to remove the protective coating of oil. During your first use, you may still notice an odour as any remaining oils/residues are burnt off.
  - **Caution!** During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

#### MOVING YOUR FREESTANDING OVEN

- Please note that this appliance may be heavier than it appears. Take care if the appliance needs to be lifted during installation and alway use an appropriate method of lifting.
- Do not attempt to move the oven by pulling or lifting on the doors or handles. Open the door and grasp the frame of the oven, taking care to ensure that the door doesn't close on your fingers.
- Take care to avoid damage to your floor coverings when moving the oven. In particular, some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

#### **GLASS DOOR PANELS**

- To meet the relevant Standards of Domestic cooking appliances, all of the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193.

  This ensures that, in the likely event that a panel breaks, it does so into small fragments to minimise the risk of injury.
- Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Any damaged or broken glass should be replaced immediately.

#### DISPOSAL OF THE APPLIANCE

- Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.
- Materials used inside the appliance are recyclable and are labeled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.
- Information on appropriate disposal centres for used devices can be provided by your local authority.

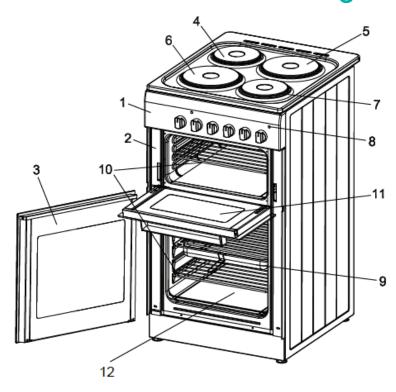
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### Safety Instructions (continued)

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- This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.
- → Make sure you read and understand the instructions before using the appliance.
- Remove all packaging, protective films and oils from the appliance before using for the first time.
- → Keep electrical leads short so they do not drape over the appliance or the edge of the bench top.
- → Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- → Do not use the oven with the door inner glass panel removed.
- Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.
- → Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill, as this creates a fire hazard. The high reflectivity can also damage the element.
- Do not use foil on oven shelves, or allow it to block the oven flue, as this creates a fire hazard, and pre-vents heat circulation.
- → When cooking heavy items—eg; turkeys—do not pull the oven shelf out with the item still on the shelf.
- → When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- Use oven gloves when removing hot food/dishes from the oven or grill. The oven/grill and utensils will be very hot when in use.
- During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven, for cooking ranges and ovens.

### Your Esatto Freestanding Oven



#### Parts Identification:

Control Panel
 Grill
 Oven Door

4–7. Hot Plates

Temperature Indicator Light
 Grill pan with handle

10. 2 x Wire Shelves11. Grill Door

11. Grill Door12. Oven

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### Installation Instructions

#### POWER SOURCE AND GROUNDING

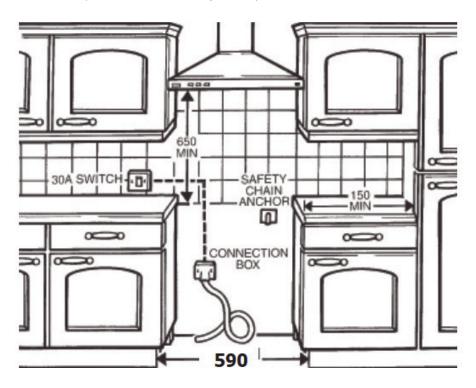
This appliance must be earthed and should be on it's own dedicated power outlet in an accessible location.

Important!

If the power cord is damaged, it must be replaced by Residentia Group or one of it's authorised service representatives. Please contact 1300 11 HELP (4357) and ensure the appliance is completely disconnected from the power supply.

#### **POSITIONING:**

- Remove all packing materials including the protective film covering the chrome plated and stainless steel parts (if applicable).
- The kitchen should be dry and well ventilated. Position the oven ensuring free access to all of the controls and so that the doors can open unobstructed.
- → The distance between the cooktop and the extractor hood should be at least 650mm.
- → If necessary, level the oven using the adjustable feet.



#### **SAFETY CHAIN ANCHORS:**

**Important!** This freestanding oven <u>MUST</u> be secured to the wall, please follow the instructions below.

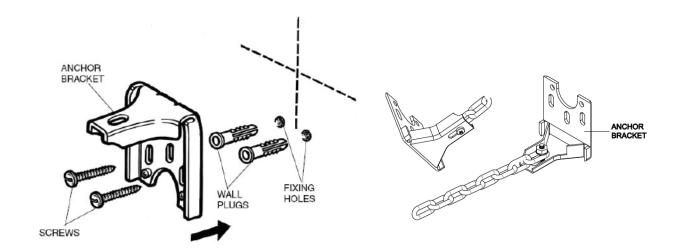
- In order to eliminate the risk of the oven falling forward, two chains have been supplied with the appliance. Before use, these will need to be fastened securely to the wall behind the appliance with the anchor brackets supplied.
- Decide on a suitable wall location for fitting the anchor brackets directly behind teach oven safety chain.
- Hold the chain anchor up to the wall where it will be required and mark the fixing holes using a pencil.
- Drill the fixing holes and fix the chain anchors to the wall using the screws provided and suitable wall plugs for the type of wall being fixed to.

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→ Leave the chains unattached until the installation process has been completed.

WARNING! Whilst every care is taken to eliminate burrs and raw edges from this product, please

take care when handling. We recommend using protective gloves.

Important! Ensure that you route all mains cables well clear of any adjacent heat source.

#### **INSTALLATION CLEARANCES:**

This oven may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the oven and any side wall to allow the door to be opened fully.

→ The oven should not be placed on a base.

No shelf or overhang or rangehood should be closer than a minimum of 650mm, but check with the rangehood manufacturer's recommendations.

The oven must have a side clearance above cooktop level of 90mm up to a height of 400mm.

#### **DIMENSIONS:**

All sizes are nominal, and some variation is to be expected. The 'depth' of the oven, as given below, is to the front of the door and excluding the knobs and handles.

WIDTH: 540mm, DEPTH: 600mm, HEIGHT: 900-930mm.

#### LEVELLING THE OVEN:

There are four adjustable feet on the base of the oven. Slacken the locknut with an M8 spanner and turn the feet by hand to adjust the height of the oven.

#### CONNECTION TO ELECTRICITY SUPPLY:

**Important!** This appliance must be installed by a qualified person.

- → 40 amp hardwire required and needs a dedicated circuit from the main switchboard.
- Ensure that you route all mains electrical cables well clear of an adjacent heat source, such as an oven or grill.
- This appliance must be earthed.
- → Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided.
- After connection to electricity, please ensure that all electrical parts are working.

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### Installation Instructions (continued)

The maximum power rating is specified in the Technical Data section of this user manual and also on the Rating Plate on the appliance itself.

If it is necessary to disconnect the appliance after installation, the disconnection may be achieved by having a plug accessible or by incorporating a switch in the fixed wiring in accordance with the local wiring rules.

### **Technical Data**

Element:	Element Ratings (@ 220-240V):
Front LHS element	2000W
Rear LHS element	1000W
Rear RHS element	1500W
Front RHS element	1000W
Grill	1500W
Main Oven	2050W
Maximum Load	10550W

Other:	
Oven Volume Capacity	55L (Net)
Grill Volume Capacity	25L (Net)
Weight	~56kg

### **Appliance Features**

#### **COOKTOP FEATURES:**

→ 4 x Electric Solid Elements

→ Easy to clean single piece cooktop

#### **OVEN FEATURES:**

→ White enamelled finish

→ 150–250° Celsius

temperature range

Fan-forced electric bottom oven

→ Separate grill



#### DEFROST

In defrost mode, no heating elements are used. Only the fan is activated to circulate air inside the oven for defrosting and not cooking the food.



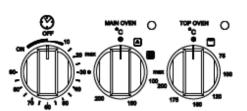
#### **FULL GRILL**

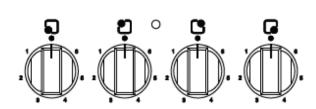
Full grill is the perfect option for quick grilling. Toast your favourite meals or finish off the tops of your recipes at full heat



#### **FAN FORCED COOKING**

For the ultimate roast or perfect batch of pastries. The element surrounding the fan delivers even heat for even cooking results, approx. 160°C - 180°C is recommended





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### Using your Freestanding Oven: Cooktop

#### **USING YOUR COOKTOP:**

- Commercial simmering aids should not be used as they create excessive temperatures that can damage the cooktop surface and may cause a hazard.
- Do not place aluminium foil or plastic utensils on the cooktop, as they may melt and damage the surface.
- Do not use the cooktop surface for storage.
- → When cooking with fat or oil, never leave unattended.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance and annot be caught accidentally.
- → Position pans over the centre of the cooktop elements.
- Aluminium foil must not be placed on the cooktop as it will reflect any heat back into the element which can damage it.
- Leaving a cooktop on for a length of time, without it being covered by a pan, causes overheating of surrounding areas which could cause damage to the element.
- Be careful when cooking foods in salted water, or foods containing large amounts of sugar, syrup or jam- if they are spilt on to hot areas of the cooktop they may cause damage.

#### **CHOICE OF PANS:**

- The choice of cookware is important if you are to achieve maximum benefit from cooking.
- → When buying new pans, always refer to the manufacturer's guidelines to ensure its appropriate for your freestanding oven.
- For best results and energy efficiency, it is important to use flat bottomed pans of the correct type.
- Always use pans which are large enough to prevent spillage, especially for deep frying or when cooking with a sugar based substance.
- Trviets, round based woks, heat diffuser pads and over-sized pans are not recommended.

#### TYPE AND SIZE OF PANS:

- Cast iron, stainless steel or enamelled steel pans are all suitable for use on ceramic glass hobs.
- → Aluminimum pans will give good cooking results but care must be taken in their use.
- → Avoid using double pans or old mis-shapen pans which are unstable and dangerous.
- Pans with highly polished based can reflect heat back into the cooktop causing the element to cycle on and off more rapidly than normal which can slow down cooking.

#### IN THE EVENT OF A PAN FIRE:

- → Turn off the freestanding oven at the wall power outlet.
- Cover the pan with a fire blanket or damp cloth. This will smother the flames and extinguish the fire.
- Leave the pan to cool for at least an hour before attempting to move it. Injuries are often caused by picking up a hot pan and rushing outside with it.
- → NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE.
- → NEVER USE WATER TO EXTINGUISH OIL OR FAT PAN FIRES.

#### USING THE COOKTOP ELEMENTS:

- Each cooktop is regulated using a selector knob on the front control panel of your freestanding oven.
- → The control allows for the efficient transfer of heat to the cooking pan.
- On the knob, which can be turned in both directions, there are numbers 0 to 6, where 6
  is the highest heat setting and zero is off.

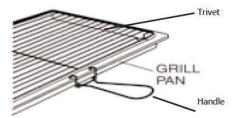
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### Using your Freestanding Oven: Grill

#### **USING YOUR GRILL:**

Accessible parts may be hot when the grill is used, young children should be kept away from the oven.

Use the detachable grill pan handle to remove the grill pan. During grilling ensure that the detachable grill pan is removed, to prevent it from overheating.



→ Food for grilling should be positioned centrally on the grill pan.

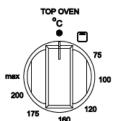
Using Aluminium foil to cover the grill pan, or placing items wrapped in foil under the grill, can create a fire hazard and the high reflectivity can damage the grill element.

#### PRE-HEATING:

→ For best results, preheat the grill for 3–5 minutes.

#### SWITCHING ON THE GRILL:

→ Turn the selector control knob (shown below) to the required temperature position.



Place the food in the middle of the grill pan and position the pan so that the food i near but not touching the top element.

→ Do not line the grill pan with aluminium foil.

When the food is cooked, turn the selector control and temperature control to the off positions.

→ Important: The door must be kept closed when the grill is in use.

When grilling, you cna control the speed of grilling by using the temperature control selector or by adjusting your grill pan shelf position.

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### Using your Freestanding Oven: Oven

WARNING! Accessible parts may be hot when the oven is used, young children should be kept

away from the oven.

#### SWITCHING THE OVEN ON:

Turn the selector control knob to the required temperature position.



Defrosting with fan

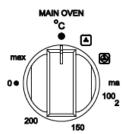
Operates the fan with no heat for defrosting food.



Circular heating element with

fan

Thermostat setting from 50°C to MAX.



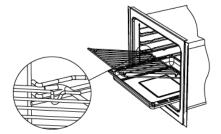
The indicator light on the control panel will go out when the selected temperature has been reached inside the oven.

Always turn the control knob to off when cooking has finished.

Note: If the oven temperature becomes excessive, your freestanding oven incorporates a safety cut-off switch to kill the electricity supply to the oven.

#### ADJUSTING SHELF POSITIONS:

You can adjust the position of shelves by inserting and removing on a slight angle, as shown in the figure below. Remember to use oven gloves if your oven has been in operation.



Food for grilling should be positioned centrally on the grill pan.

Using Aluminium foil to cover the grill pan, or placing items wrapped in foil under the grill, can create a fire hazard and the high reflectivity can damage the grill element.

#### PRE-HEATING:

Always allow the oven to pre-heat until the indicator light switches off, before beginning your cooking.

#### **BAKING AND ROASTING TRAYS:**

For best results, tha maximum sized baking trays and roasting tins that should be used are as follows:

BAKING TRAYS: 350 × 280mm ROASTING TINS: 370 × 320mm

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### Cleaning Your Freestanding Oven

WARNING! Any cleaning agent used incorrectly may damage your appliance and void your warranty.

- Always allow the appliance to completely cool down before cleaning.
- → Never use a steam cleaner on this appliance.
- Disconnect the freestanding oven from it's power supply before proceeding with washing and cleaning and ensure it completely cools.
- → You should ensure that your oven is regularly cleaned.

#### GENERAL CARE AND CLEANING:

- Some cooking operations generate considerable amount of grease, this combined with spillage can become a hazard if allowed to accumulate on the appliance through a lack of cleaning. In extreme cases, this may amount to mis-use of the appliance and could invalidate your warranty.
- Never use caustic, corrosive, or abrasive cleaning products, products containing bleach, coarse wire wool or any other hard implements, as they will damage the surfaces.
- → Warm soapy water used regularly should be adequate to keep your oven and cooktop in clean working order.
- Never use harsh abrasives or sharp metal scrapers to clean the oven door glass, as they can scratch the surface and ultimately lead to shattering of the glass.

#### **VITREOUS ENAMEL PARTS:**

- → These include the grill pan and internal oven compartments.
- Use a mild cream cleaner available from your supermarket. Ensure on the manufacturer's guidelines that it is suitable for use on enamelled surfaces and has been designed for use within domestic ovens.
- The grill pan may be cleaned within your dishwasher, or with a nylon brush in hot soapy water.

#### **GLASS PARTS:**

- Use a mild cream cleaner available from your supermarket. Ensure on the manufacturer's guidelines that it is suitable for use on glass surfaces.
- → Rinse and thoroughly dry with a soft cloth.

#### PAINTED, PLASTIC AND METAL PARTS:

- These include the control knobs, door handle and fascia panel.
- → Only use a clean cloth with hot soapy water.

#### **CHROME PLATED PARTS:**

- → These include the oven shelves and oven shelf runners and the grill pan insert.
- Only use a clean cloth with hot soapy water, or a moist soap pad (i.e. "Brillo").

#### CLEANING THE COOKTOP:

- Clean the cooktop elements with a damp sponge and then dry them by turning them on for a few seconds.
- The cooktop trim rings can be cleaned with agents intended for the maintenance of stainless steel parts. The rings may become yellowed as a result of overheating. This is normal.

#### **CLEANING THE OVEN:**

It is best to clean the bottom of the oven after every use and not allow the remains of food and spots of oil to remain burned on.

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### **Troubleshooting**

#### OPERATION IN CASE OF EMERGENCY

In the event of an emergency you should:

- → Switch off all controls.
- → Switch the washing machine off at the power outlet or at the fuse box.
- → Call the Residentia Support Team on 1300 11 HELP (4357).

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### Warranty

### WARRANTY TERMS AND CONDITIONS COOKING APPLIANCES

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

1. In this warranty

- (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
- (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
- (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
- (d) 'ASR' means Residentia Group authorised service representative;
- (e) 'Residentia Group' means Residentia Group Pty Ltd of 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 in Australia for 12 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.
- 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.

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#### Warranty continued

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

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

Service: Please call 1300 11 HELP (4357)
Spare Parts: Please call 1300 11 PART (7278)

# Model Code/s: EF54W



## Residentia