



MODEL CODE/S

IF9EG

PRODUCT

**DUAL
FUEL
COOKER**

DOCUMENT

**USER
MANUAL**

INALT[®]

Dear Customer,

Congratulations on purchasing your new cooker. The *Inalto* brand is proudly distributed within Australia by Residentia Group Pty Ltd.

Please refer to the warranty card at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at www.residentia.com.au.

At Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about recommended cooking temperatures, the various cooking functions available, how to set and program your LED clock, and importantly taking care of your appliance when cleaning, our Support Team are here to help. You can use our online Support Centre at anytime by visiting <http://support.residentia.com.au>, or you can contact us via phone by dialling 1300 11 HELP (4357).

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance.

Again, thank you for choosing an *Inalto* appliance and we look forward to being of service to you.

Kind Regards,
The Residentia Team



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SAFETY INSTRUCTIONS

This electrical oven is manufactured for using preparation of normal home meals. Please do not use for other purposes.

Installation

- ▶ This appliance must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant Safety Standards.
- ▶ This appliance is heavy. Take care when moving it.
- ▶ Remove all packaging, protective films and oils from the appliance before using for the first time.
- ▶ Ensure that the electrical supply complies with the type stated on the rating plate.
- ▶ Do not attempt to modify the appliance in any way.
- ▶ Usage voltage of your oven is 230 Volt, 50 - 60 Hz.
- ▶ Fuel Type for your oven is Gas and electricity.

WARNING: This appliance must be earthed.

- ▶ When you have finished cooking check that all controls are in the OFF position.
- ▶ If your electrical installation fuse range is not 20 A, please have a licenced electrical technician connect 20 A fuse.
- ▶ Please be sure that plug of your oven cooker is accidentally if the pulled beyond the extent of the power cord, the Earth wire will pull out last. If your residence did not contain earth system the producer company does not responsible about the damaged event.
- ▶ Your oven must be used with an earthed outlet, since the inlet of your oven is an earthed inlet. Our firm will not take any responsibility in case that it is used without grounding.
- ▶ Keep electric cable of your cooker away from hot areas and don't let these to be in touch with the device. Keep away from sharp edges and hot surfaces.
- ▶ When supply cable is damaged, call on your nearest service and get it replaced with a new one.
- ▶ Connection can only be done by an expert authorised by customer relations.
- ▶ Before connecting your appliance, please check local connection conditions (electricity) suitability to type of appliance.
- ▶ Appliance can not be connected to a hood. Connection must be done according to valid assembly and connection instructions. Please pay a special attention to ventilation requirement. The distance between appliance and hood must be at least as the distance described in hoods User's Manual.

- ▶ Oven can be installed between two furniture elements such as kitchen cabinetry. (Class 2/1). It can be placed near a furniture element which has a taller side than oven. Horizontal distance to a high cupboard or wall must be at least 650 mm. The shortest vertical distance to appliance must be at least 950 mm.
- ▶ Operations which can only be made with a tool on appliance must be done by an authorised service technician.
- ▶ Appliance can only be connected by a technician who authorised by technical service. By this way, it provides to obey legal instructions and local technical connection conditions. You can find important statements about this subject at 'Installation of Oven' section.
- ▶ During boiling and frying, very hot solid or liquid oil drops leaped on oven can easily catch fire and cause fire danger. Please take frying process in your control.
- ▶ Connection cables of appliances near oven can be damaged and shortcuted if they contacted with hot parts of oven. That's why, cables of other appliances must be in enough safety distance to oven.
- ▶ Please do not use this appliance for heating inside. Please do not use the appliance with any empty pots or pans.
- ▶ Humidity and heat shall come out of your device while using it, so be sure that your kitchen is well ventilated. Keep natural ventilation holes active, or get a mechanical ventilation assembly installed. (Exhaust Fan)
- ▶ Utilise oven gloves to take out hot pots or pans/trays.
- ▶ Do not use harsh abrasive cleaners or sharp metal scapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass
- ▶ External surfaces of oven can be hot while utilising oven section.

Children Safety

- ▶ This appliance is designed to be operated by adults. Do not allow children to play near or with the appliance.
- ▶ The appliance gets hot when it is in use. Children should be kept away until it has cooled down.
- ▶ Children can also injure themselves by pulling pans or pots off the appliance.
- ▶ Before using your product please take out packing materials on oven. Do not forget to take out cartoons on sides of trays and wire grate and strapor that stick on front panel. Packing material can cause danger for children.
- ▶ Small children must be kept away. Don't touch heating elements inside oven. Don't definitely touch oven glass when oven is hot.
- ▶ Keep children and pets away from cooker while oven is operating.
- ▶ Children shall not play with the appliance.

- ▶ Cleaning and user maintenance shall not be made by children without supervision.

The appliance and its accessible parts become hot during use.

WARNING: Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

WARNING: Burning risk is high especially for small children who are not aware of danger. Burners surfaces, cover of oven, inner parts and steam exit are hot during usage. They can be exposed to burning or boiling. So it is required to keep small children from oven in appropriate distance. Bigger children can use oven under watch.

WARNING: Burning Danger. Heating elements, oven and accessories are very hot during usage. So please always use kitchen cloths or heat resist gloves during holding pots and be careful on usage of pots for remove burn risk. Pressing on open cover of oven with heavy matters can cause damage on cover hinges. So please do not sit or load heavy matters on open cover of oven.

- ▶ This appliance can be used by children aged from 8 years old above and persons with reduced physical, sensory or mental capabilities or lack of experience supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved

During Use

- ▶ Ensure the control knobs are in the 'OFF' position when not in use.
- ▶ When cooking heavy items, eg; turkeys, do not pull the oven shelf out with the item is still on the shelf. There might be a risk of tipping.
- ▶ Never use the appliance for heating a room.
- ▶ Reachable parts of oven can be very hot when grate uses. Please keep small children away. Please do not touch heating elements inside oven.
- ▶ Outer surfaces of oven can be hot during ordinary working of appliance
- ▶ Use oven gloves when removing hot food utensils from the oven. The oven and utensils will be very hot when in use.
- ▶ Do not put any hot items into the drawer. Utensils used during cooking should only be put into the drawer when cold.

- ▶ During boiling and frying, very hot solid or liquid oil drops leaped on oven can easily catch fire and cause fire danger. Please take frying process in your control.
- ▶ The oven door must always close properly. Keep the door seal areas clean.
- ▶ Pressing on open cover of oven with heavy matters can cause damage on cover hinges. So please do not sit or load heavy matters on open cover of oven.
- ▶ Do not use the oven with the door inner glass panel removed.
- ▶ Do not use the drop down door as a step to reach above cabinets
- ▶ After using oven side, please wipe vapour drops with a cloth that can be formed on oven cover by high temperature
- ▶ When opening the appliance door, take care to avoid skin contact with any steam that may escape from the oven.
- ▶ Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or around the appliance.
- ▶ The appliance and its accessible parts become hot during use. Care should be taken avoid touching heating elements.
Children less than 8 years old age shall be kept away unless continuously supervised

Service

- ▶ Connection cables of appliances near oven can be damaged and shortcuted if they contacted with hot parts of oven. That's why, cables of other appliances must be in enough safety distance to oven. When power cord damaged please contact with closest authorised service to fix new one.
- ▶ Operations and repairs on appliance that done unmethodically causes possibility of electric shock and shortcuts. Please keep away from this kind of operations which can destroy your appliance and cause danger of getting injured.
- ▶ This appliance should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

DISPOSAL OF THE APPLIANCE

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

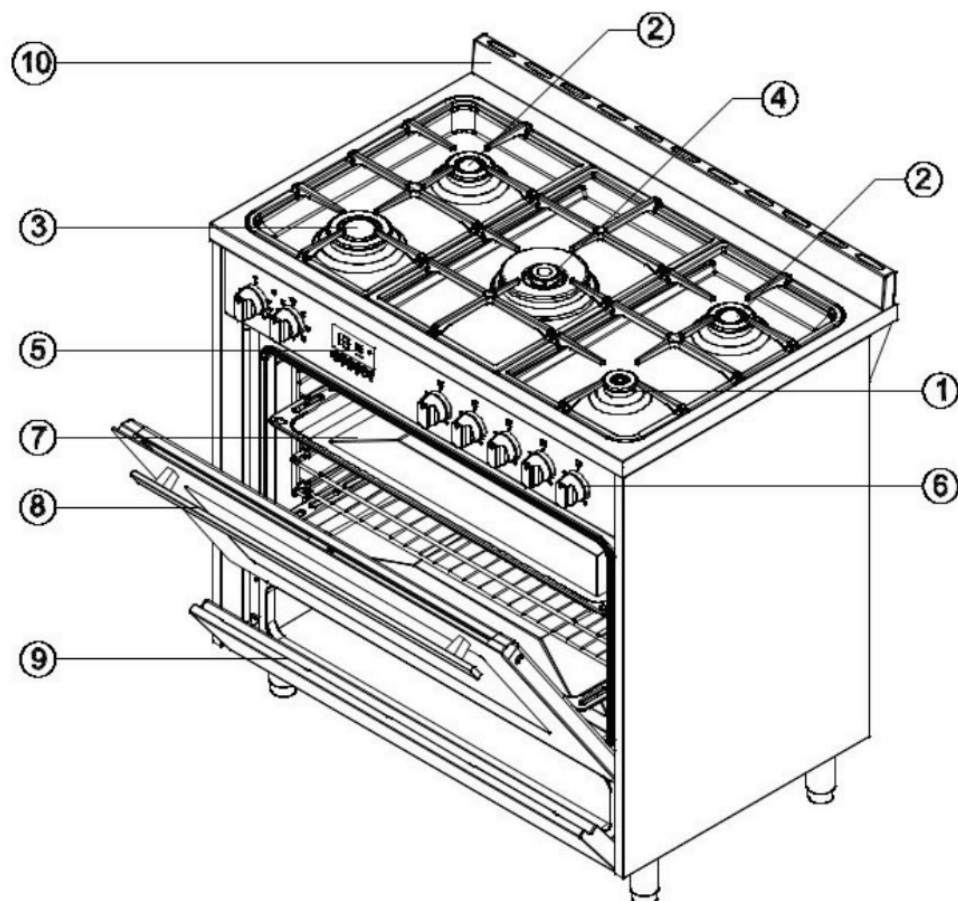
Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment. Information on appropriate disposal centres for used devices can be provided by your local authority.

YOUR INALTO COOKER

CONTROLS

KEY

1 Small burner	2 Medium burners	3 Large burner
4 Triple burner	5 Minute minder	6 Control buttons
7 Tray	8 Oven door	9 Flap drawer
10 Splash panel		



SAFETY INSTRUCTIONS

- ▶ Always turn off all controls after use.
- ▶ Always stand back when opening the oven door to allow heat to disperse.

TECHNICAL SPECIFICATION

Model Type	IF9EG
Voltage (V)	230V
Frequency (Hz)	50-60Hz
Wok Gas Burner Power (W)	14.4 MJ/h (4.0kW)
Rapid Gas Burner Power (W)	10.8 MJ/h (3.0kW)
S-Rapid Gas Burner Power (W)	2 x 6.3 = 12.6 MJ/h (3.75kW)
Aux. Gas Burner Power (W)	3.6 MJ/h (1.0kW)
Total Hob Gas Power (W)	41.4 MJ/h 11.75kW
Top Resistance Power (W)	1300W
Bottom Resistance Power (W)	1500W
Grill Resistance Power (W)	2800W
Turbo Resistances Power (W)	2 × 1500 = 3000W
Fan Powers (W)	2 × 35 = 70W
Lamps Power (W)	2 × 15 = 30W
Maximum Elc.Power Oven (W)	4600W (Turbo + Bottom + Fan + Lamp)
Total Power Oven (W)	8700W

Functions

Fan



Bottom Heater



Turbo Heater + Bottom



Heater Grill



Bottom + Top Heater



Turbo Heater



Grill + Fan

CONNECTIONS

ELECTRICAL CONNECTION

- ▶ Have the electrical connection performed by authorised technical personnel.
- ▶ Use personal protective equipment.
- ▶ The appliance must be connected to earth in compliance with electrical system safety standards.
- ▶ Disconnect the main power supply.
- ▶ Do not pull the cable to remove the plug.
- ▶ Use cables withstanding a temperature of at least 90°C.
- ▶ The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General Information

- ▶ Check the grid characteristics against the data indicated on the plate.
- ▶ The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.
- ▶ A copy of the identification plate is included in the booklet. It should be applied to an adjacent surface or this instruction manual. Do not remove this plate for any reason.
- ▶ Perform the ground connection using a wire that is 20 mm longer than the other wires.

The appliance can work in the following modes:

- ▶ 230 Volt, 50 - 60 Hz.

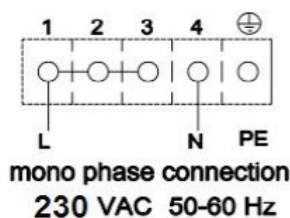
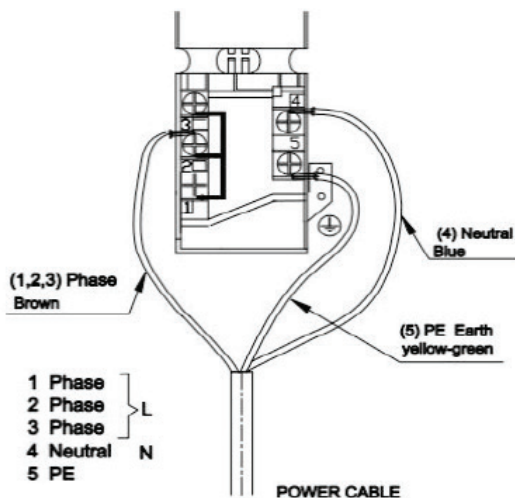


Power Voltage Danger of Electrocution

- ▶ The values indicated above refer to the cross-section of the internal conductor.
- ▶ The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

Fixed connection

- ▶ Fit the power line with an omnipolar circuit breaker in compliance with installation regulations. The circuit breaker should be located near the appliance and in an easily reachable position.



Proper cable thickness: 3x6mm²

Type of the supply cable: H05VV-F, H05RN-F, H05RR-F
Material of the cable including Ta: 90, 105

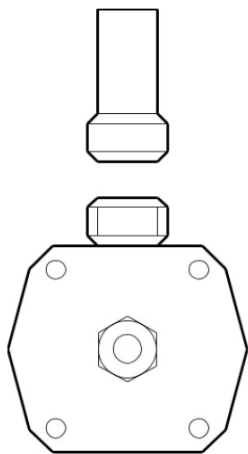
GAS CONNECTION

Power Voltage Danger of Electrocutation

- ▶ After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- ▶ If required, use a pressure regulator that complies with current regulations.
- ▶ At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- ▶ Installation with flexible hose must be carried out so that the length of the piping does not exceed 1,2 metres when fully extended; make sure that the hoses do not come into contact with moving parts and that they are not crushed in any way.
- ▶ The hoses should not come into contact with moving parts and should not be crushed in any way.

General informations

This appliance is suitable for installation with Natural Gas or ULPG (propane/butane). Refer to “Burner and nozzle characteristics table” paragraph for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of ULPG (propane) appliances.



Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½” BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

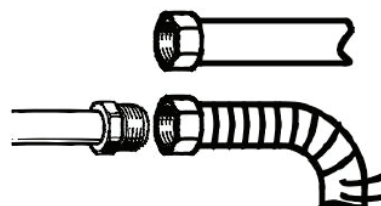
1. annealed copper pipe or;
2. flexible hose according to AS/NZ1869 & be at least Class “B”, 10 mm diameter.

The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply. Before the appliance is operated make certain all relevant parts are placed in the correct position.

On completion of the installation, the installer **MUST** check for gas leaks and test each burner individually for the correct flame. Once all burners have been tested individually, turn all burners on together. Warranty service calls do not cover these adjustments!

To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed.

- ▶ N.G. The regulator supplied must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation.
- ▶ U.L.P.G. Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.



CONNECTIONS

Connection to liquid gas

- ▶ Use a pressure regulator and make the connection on the gas cylinder following the guidelines set out in the regulations in force.
- ▶ Make sure that the supply pressure complies with the values indicated in the paragraph “ Burner and nozzle characteristics table”.



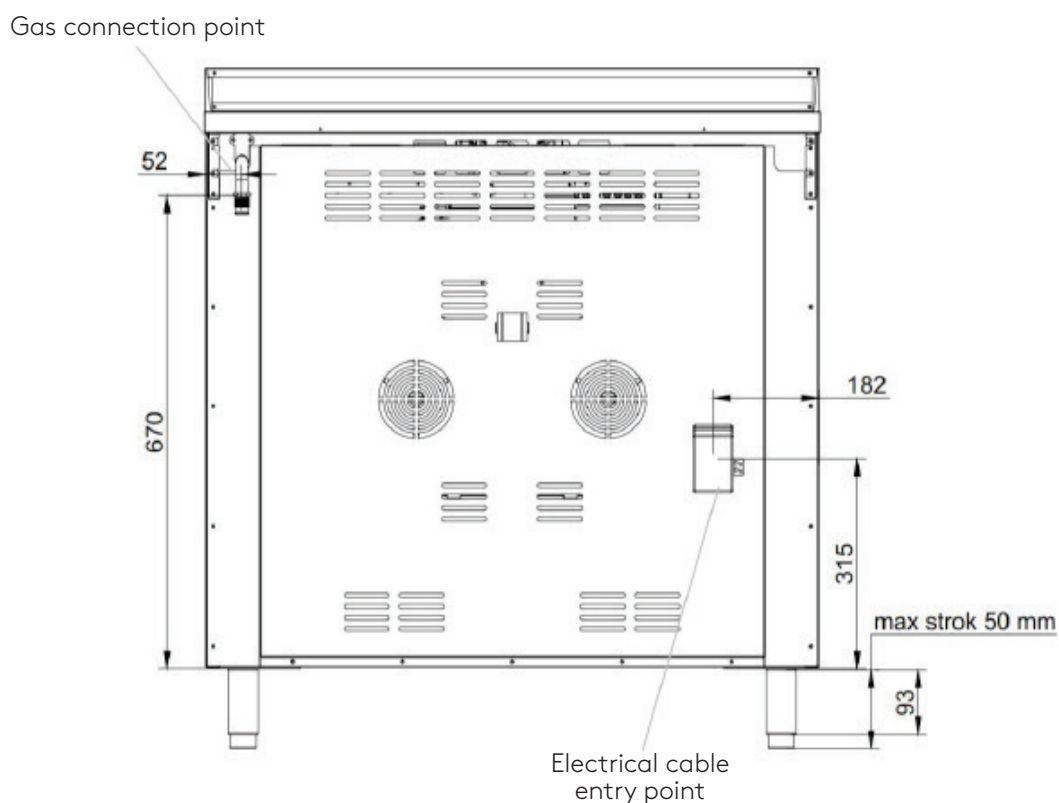
Room ventilation

- ▶ The room containing the appliance should have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow needed for the regular combustion of gas and the necessary air change in the room itself. The hob shall be installed in rooms with natural ventilation, as required by Standards regulations AS/NZS5601.

Combustion gas discharge

- ▶ Combustion gases may be discharged by means of hoods connected to a flue with reliable natural draught, or a fan extraction system. An effective extraction system requires careful design by an authorised specialist, and must comply with the regulation distances and positions. After installation, the engineer must issue a certificate of compliance.

ELECTRICAL & GAS CONNECTION LOCATIONS



INSTALLATION OF COOKER

- ▶ The kitchen where the cooker is to be installed should be dry and have an efficient ventilation system.
- ▶ There should be an open space above the appliance to allow kitchen odours to disperse. A cooker hood may be installed to either absorb or extract the odours. The distance between the gas hob and the hood should not be less than 950mm. (Fig. 2).
- ▶ Do not install the cooker on a window-door axis.
- ▶ The position of the cooker should ensure free access to all controls.

The cooker is equipped with adjustable feet designed for levelling the cooker and for adjusting the upper edge of the cooker to furniture level.

In order to eliminate the risk of the cooker falling forward a chain has been installed at the rear side of the cooker. This should be fastened securely to the wall behind the appliance with the bracket supplied

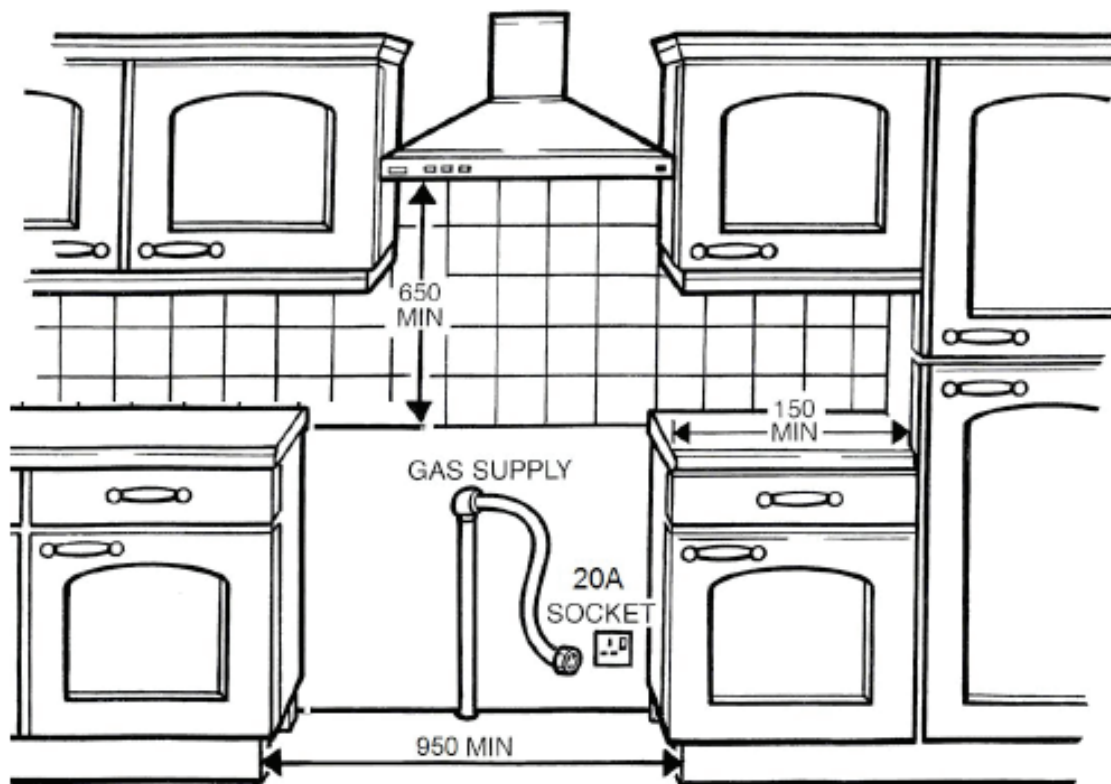


FIG. 2

Levelling the Cooker

The cooker needs to be level. To achieve this use the adjustable feet until it is at the correct level (Fig. 3).

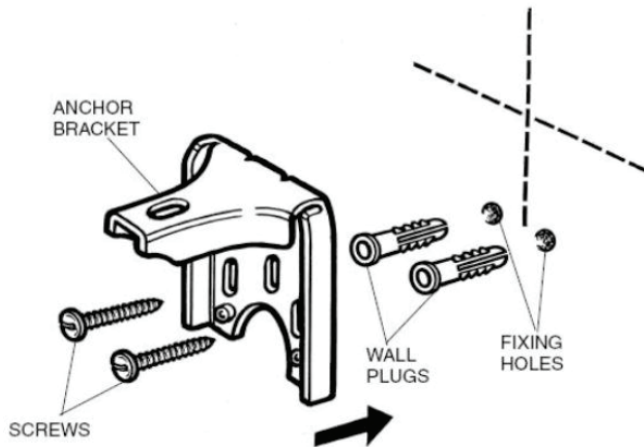


FIG. 3

INSTALLATION OF OVEN

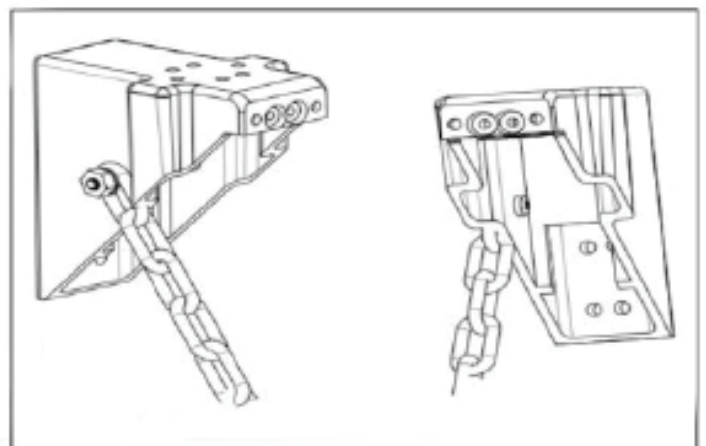
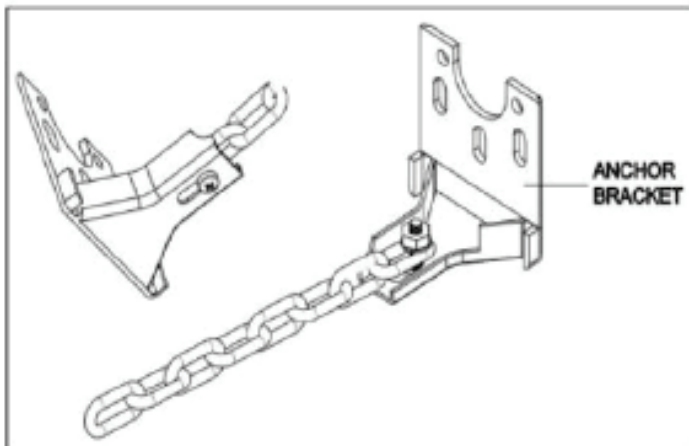
SAFETY CHAIN ANCHORS

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.



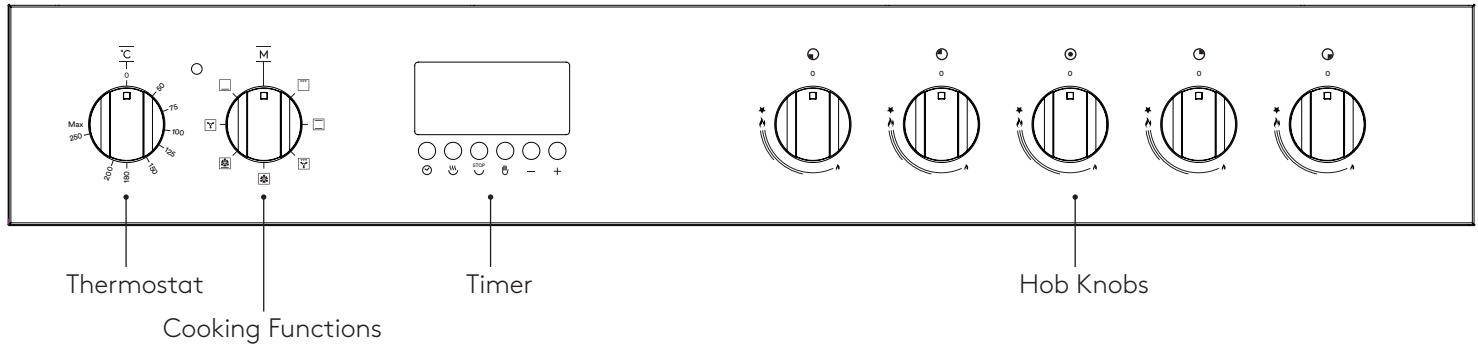
- ▶ Decide on a suitable wall location for fitting the anchor brackets directly behind each cooker safety chain.
- ▶ Hold the chain anchor up to the wall where it will be required and mark the fixing holes.
- ▶ Drill the fixing holes and fix the chain anchors to the wall using the screws provided and suitable wall plugs for the type of wall being fixed to.
- ▶ Before securing the safety chains, check that you have completed the installation process and that all connections have been made successfully and that the cooker is in its final operating position.

Connect safety chain as per below diagrams.



OPERATING YOUR COOKER

You can find control buttons in the diagram below. With these control buttons power of each heating element can be adjustable. Buttons can turn clockwise or opposite to clockwise directions. Please bring the control button to required cooking position. For first cooking, it recommended to use highest cooking position.



User Instructions :

Before start cleaning cooker be sure that electrical connection is and gas connection are cut off.

Please do not use rough pots can scratch the surface of cooker. Before using cooking pots, pay attention that their base is dry and clean. Base diameter of cooking pots must be same as cooking surface of cooker. Base of cooking pot must be a little concave in cold condition. When this concave base heated, its contact with cooker surface increases by expansion; so maximum heat transfer from cooker to pot provided. Best base thickness for enamelled pots is 2-3 mm. For sandwich type stainless steel pots 4-6 mm base thickness is recommended. To test whether pot base has right shape or not, you can do this easy test when it is cold as follows : Let pot base stay contacted to smooth side of desk in right, pass it on between some paper tape. (For enamelled pot 5-10 pieces of paper tape, for stainless steel pot 2-5 pieces of tape are recommended).

USING THE HOB

Before using the cooker for the first time you should:

- ▶ Read the operating and safety instructions thoroughly.
- ▶ If applicable, remove the remnants of stickers and glue from the surface of the hob, pan supports and oven door.
- ▶ Ensure that all elements of the burners are positioned correctly.

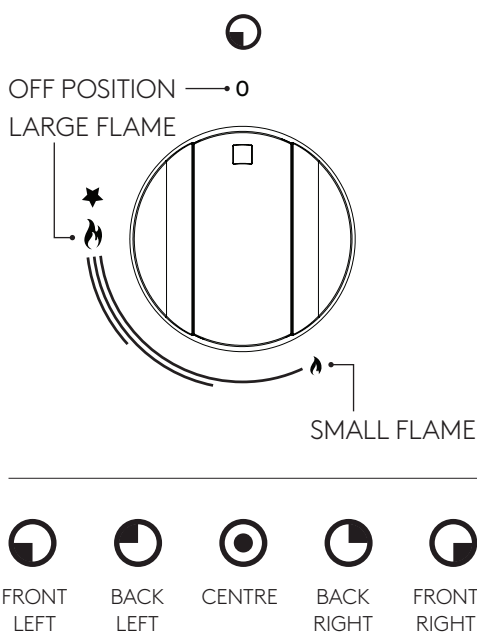


FIG. 5

- ▶ Press and turn the control knob to the large flame position. Press and hold the ignition button downwards until ignition has started (Fig. 5).
- ▶ The large flame mark is for maximum heat output.
- ▶ For simmering, lower the heat output by turning the control knob towards the smaller flame position.
- ▶ Turn the knob to OFF () when cooking has finished.
- ▶ The flame should not lick around from the bottom of a pan but cover only two-thirds of its surface. This will reduce the gas consumption and prevent the flame from soiling the utensils.
- ▶ The size of the flame depends on the position of the knob. The full flame should be used until the dish begins to boil, then it is better to use the simmering flame.
- ▶ Burners and ignitor tips should be kept clean, as dirt adversely affects the performance.
- ▶ Before removing an item off a burner, reduce the flame or turn the burner off completely.
- ▶ Before switching on a burner, make sure that the knob you are going to use corresponds to the burner you wish to switch on. The relationship between knobs and burners is shown in Fig. 5.

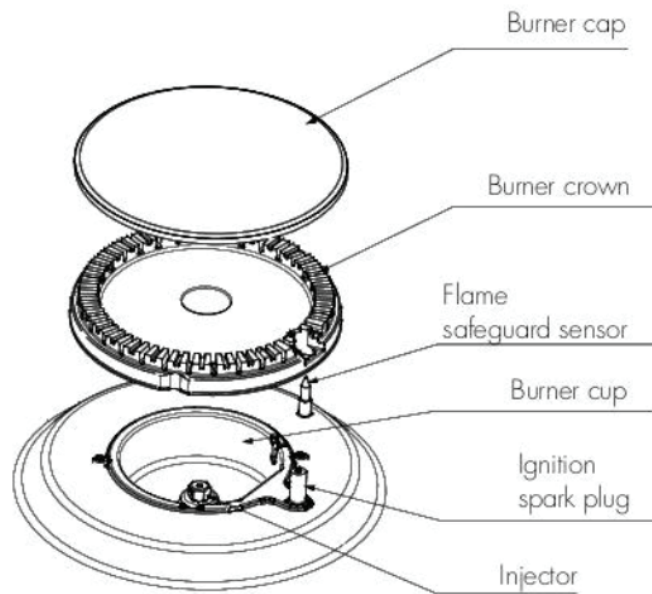
OPERATING YOUR COOKER

OPERATING BURNERS SUPPLIED FROM AN LPG CYLINDER

Before lighting the first burner, open the valve on the LPG cylinder. Then light the burner using one of the methods described above.

When closing the flow of gas before turning off the last burner:

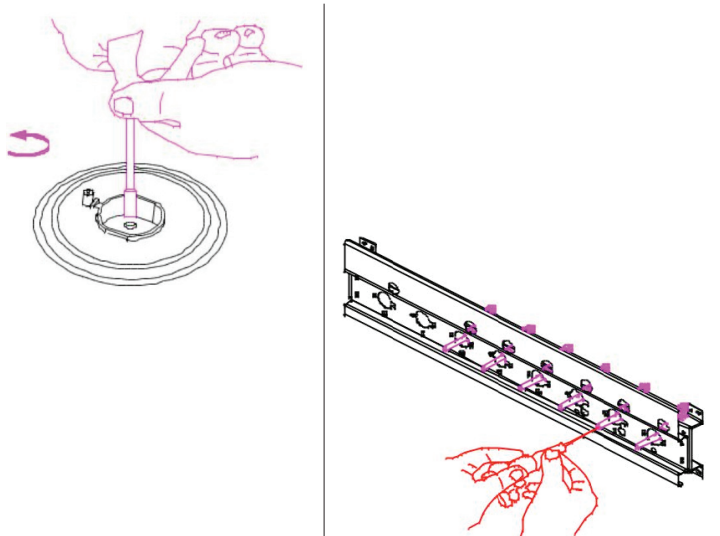
- ▶ Close the valve on the LPG cylinder.
- ▶ When the flame has gone out, close the tap of that burner. When the cooker is not used, the valve of the LPG cylinder should be closed.



Adaptation to different types of gas

- ▶ The appliance is pre-set for natural gas at a pressure of 1.0 kPa.
- ▶ In case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps.
- ▶ Replacing nozzles
 1. Remove the pan stands, burner caps and flame-spreader crowns to access the burner casings.
 2. Replace the nozzles using a 7 mm socket wrench according to the gas to use (see “Burner and nozzle characteristics table”).

Loose the injector take the injector out place the proper one (as seen below).



3. Replace the burners in the correct position. Adjusting the minimum setting for natural or city gas
4. Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw next to the tap rod (depending on the model) until the correct minimum flame is achieved.
5. Refit the knob and verify that the burner flame is stable.
6. Turn the knob rapidly from the maximum to the minimum setting; the flame should not go out. Repeat the operation on all gas taps.

Adjusting the minimum setting for LPG

- ▶ Tighten the screw located at the side of the tap rod clockwise all the way.
- ▶ Following adjustment to a gas other than the one originally set in the factory, replace the gas setting label fixed to the appliance with the one corresponding to the new gas. The label is inserted inside the nozzle pack (where present).

Lubrication of gas taps

- ▶ Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease.
- ▶ The greasing of the gas taps should be performed by a specialised technician.

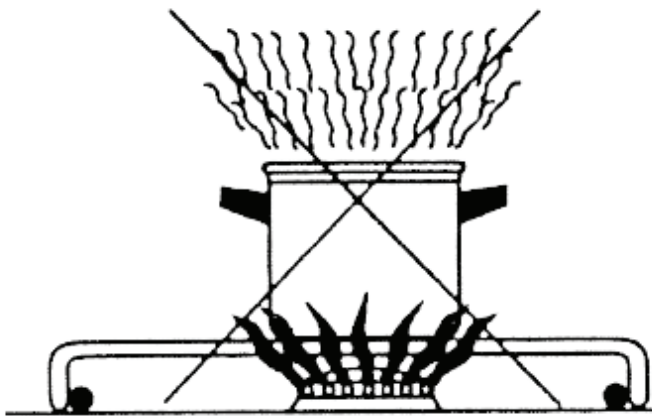
Burner and nozzle characteristics table

LPG 2.75 kPa	AUX	SR	R	UR
Nominal gas consumption (MJ/h)	3.6	6.3	10.8	15.0
Injector (1/100 mm)	47	65	88	100
NG 1.0 kPa	AUX	SR	R	UR
Nominal gas consumption (MJ/h)	3.6	6.3	10.8	15.0
Injector (1/100 mm)	85	115	165	185

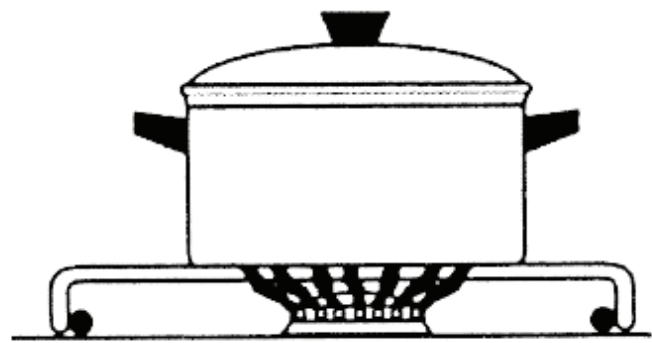
ENVIRONMENTAL TIPS

CHOICE OF UTENSILS

- ▶ Pots should not be too tall, ideally their height should equal two-thirds of the diameter of their bottom. Utensils should always be clean and dry as they will then conduct and retain the heat better.
- ▶ During cooking you should use the pan lids. This will prevent an excess of odours from accumulating in the kitchen.

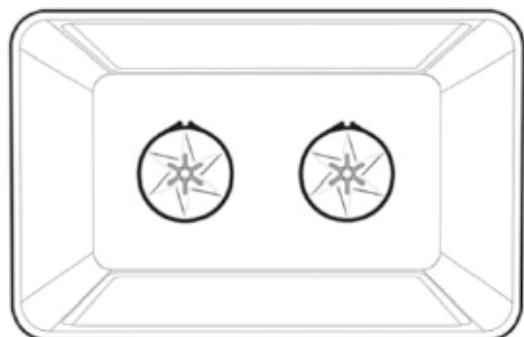


▲
The pan is too small for the burner
and the lid is not being used



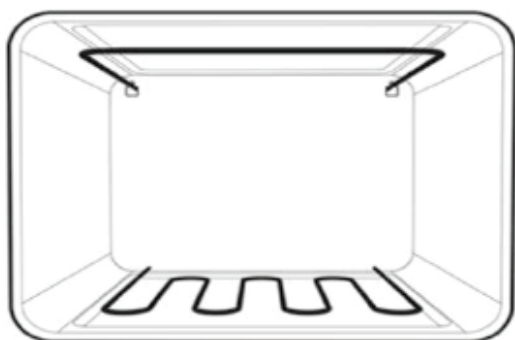
▲
Correctly selected pan

OPERATING YOUR COOKER: USING YOUR OVEN



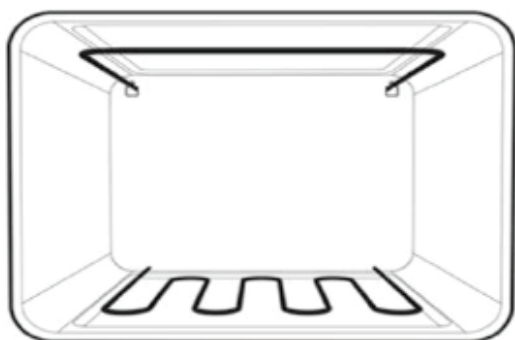
FAN BAKE

Heat comes from the elements surrounding the fans. The fans circulate the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. You can use the “Fan Bake” function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal.



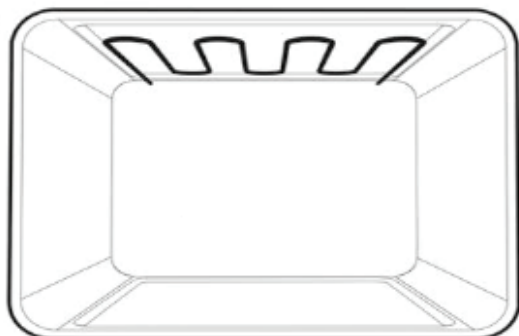
BAKE/PIZZA

Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature. You can use the “Bake” function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.



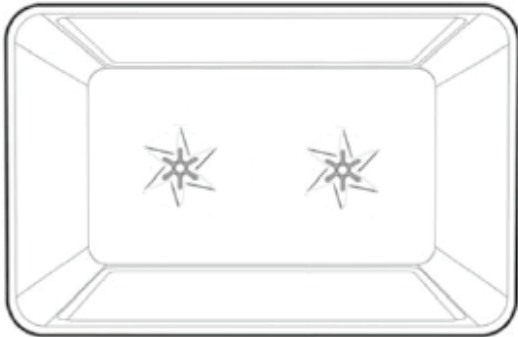
BASE HEAT

Heat comes from the element below the floor of the oven. The Element is controlled by the thermostat and will turn on and off to maintain the set temperature. The “Base Heat” function can be used to add extra browning to the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using only one shelf. For best results, use silver or shiny trays.

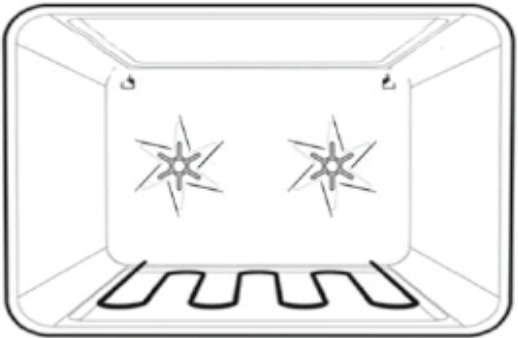


GRILL

The “Grill” directs radiant heat from the powerful upper element onto the food. You can use the “Grill” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.

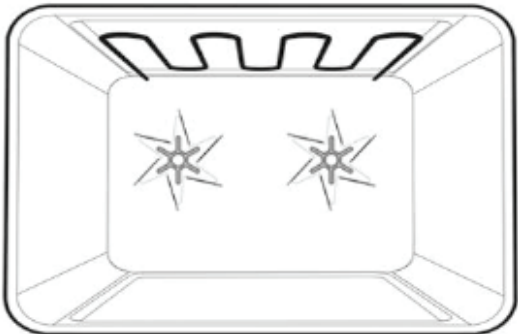
**DEFROST**

The “Defrost” function uses low temperature air that is circulated by the fans. You can defrost (thaw) your food before you cook it. You can also use “Defrost” to raise your yeast dough and to d r y fruit, vegetables and herbs.

**PIZZA**

“Pizza” is a combination of “Base Heat” and “Fan Bake” and offers you the combined benefits of both functions. Heat comes from the elements surrounding the fans as well as the clean heat element below the oven floor.

The “Pizza” function is ideal for foods that require cooking and browning on the base. It is great for foods such as pizzas, quiches, meat pies and fruit pies. Simply place the food in the middle of the oven and set the desired temperature.

**FAN GRILL**

“Fan Grill” offers you the benefits of both “Bake” and traditional “Grill” functions. The grill element turns on and off to maintain the set temperature while the fans circulate the heated air. The oven door remains closed for fan grill. You can use “Fan Grill” for large cuts of meat to give you a result that is similar to “roisserie” cooked meat.

Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position to catch any spills. When using “Fan Grill” it is not necessary to turn the food over during the cooking cycle. Set the temperature to 180°C.

OPERATING YOUR COOKER: USING YOUR OVEN



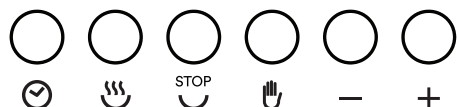
SETTING THE TIMER

This adjustment can only be made when no cooking program is in progress.

1. Press the button.
2. Within 5 seconds, using $-$ and $+$ adjust the clock. Long presses of those buttons will result in fast changes.

Setting The Alarm

With this feature, you can get your alarm clock beep after a period of time set by you



1. Press to switch into alarm mode
2. Select the duration you want for the countdown (eg:30 minutes)
3. After you set the duration in a few seconds, screen will return to clock mode
Note: Once programmed, the remaining time can be seen by pressing the button once.

Cancelling The Alarm Sound

1. Alarm will sound after the programmed period of time is over
2. Press the button to cancel the sound.

Adjusting The Alarm Tone

You may adjust the alarm tone of the timer in the following way:

1. Pressing and holding the $-$ button, you can hear the current alarm tone. Releasing and pressing again will switch to the next tone (3 different tones available).

Note: As factory setting, the alarm volume is set to the high tone. In case of a long power loss, the set alarm tone will be this one.

Automatic Cooking Program *(in models where available)*

Setting cooking time for immediate start of cooking

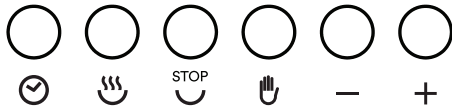
If you want to start cooking immediately, you just have to give in the cooking time.

Example: at 12:00, starting cooking for 2 hours and 15 minutes

1. Place your food into the oven to the necessary level
2. Press to switch into cooking time
3. Adjust the cooking time using mode the and buttons (in this example for 2 hours 15 minutes)
4. After a few seconds, the screen will indicate that cooking has started and show the current day time
5. By pressing the button, you can see the day time when the food will be ready to serve (in this example 14:15)

Now, you have programmed your oven to cook the food for 2 hours and 15 minutes. Please do not forget to adjust the function and/or temperature knobs of your oven to appropriate position

Note: You may cancel the automatic cooking mode any time by pressing the button.



Setting cooking time for delayed start of cooking

To set the cooking to start later, you have to decide your cooking period and the hour you want the cooking to be finished. Example: at 12:00, setting the oven finish a cooking of 2 hours and 15 minutes at 15:00

1. Place your food into the oven to the necessary level
2. Press to switch into cooking time
3. Adjust the cooking time using mode the and buttons (in this example for 2 hours 15 minutes)
4. By pressing the button, you can see the day time when the food will be ready to serve (in this example 14:15)
5. Set it to the desired time which is 15:00 by using the and buttons.
6. After a few seconds, the screen will indicate that cooking has started and show the current day time

Now the oven is programmed to finish cooking at 15:00. Since the cooking time was preprogrammed as 2 hours 15 minutes, your oven will start cooking at 12:45, so that the food is ready exactly at 15:00

When automatic cooking is completed, an alarm is heard and will sound, if not stopped, for 7 minutes.

Switch your oven OFF by the necessary knob and reset the timer by pressing the button

Note: Your oven will be inoperative until you reset the timer.

Child-Lock

When activated after a cooking program is entered, the buttons get locked, so pressing the buttons will have no effect. This is to prevent your child interrupting or disturbing a cooking program which is in progress.

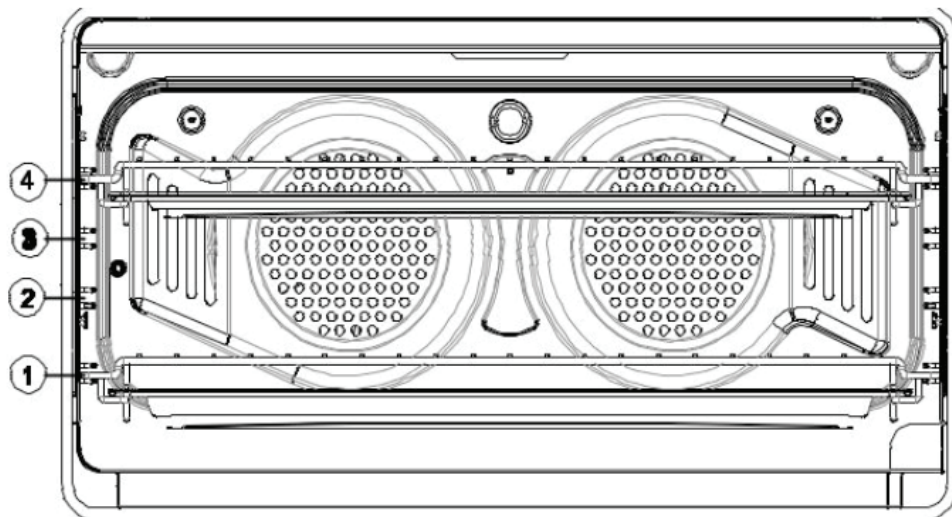
When activated when no cooking program is in progress, the buttons are locked but in addition, also the oven gets in-operative. This is to prevent your child to activate the oven accidentally.

1. Press and hold the +buttons for 3 seconds
2. KEY symbol will appear on the screen showing that the child-lock is active !
Note: When the child lock is active if there is any alarm sound, it may be stopped by pressing the button simultaneously. The child lock will continue to be active.
Note: To cancel the child-lock press and hold the button until the key symbol disappears.

OPERATING YOUR COOKER: USING YOUR OVEN

COOKING TABLE

Food Kinds	Thermostat Position	Cooking Extension (min.)	Shelf Position
Cream-Cake	150-175	25-35	2-3
Grape-Cake	150-175	20-30	2-3
Apple-Cake	150-175	25-35	2-3
Fruitful-Cake	150-175	20-30	2-3
Light Cake	150-175	20-30	2-3
Cookie	150-175	30-35	2-3
Bun 190-200	30-40	3-4	
Pastry	170-190	30-40	3-4
Cake 150-175	15-25	3	
Biscuit	150-175	25 3-4	
Lamb Meat	225	50-60	3-4
Beef 250	30-40	3-4	
Mutton	240	40-50	3-4
Veal 250	30-40	3-4	
Chicken	200	20-35	3-4
Fish 200	30-40	3-4	



NOTE:

The values given in the table are the values obtained in our laboratories. You can obtain various tastes satisfying your tastes depending on your cooking and use habits. Cooking times depend on quantity of ingredients. Using cake forms gives better results for making cakes.

ATTENTION!

For preventing command buttons on control panel from heating, please set its sheet centered between front cover and oven body without have blank. Our company is not responsible for damage made by not using this sheet.

Grill	Shelf	Time (min.)
Lamb Meat	4	20
Lamp Chops	4	20
Calf Chops	4	20-25
Sheep Chops	4	20-25

MAINTENANCE & CLEANING

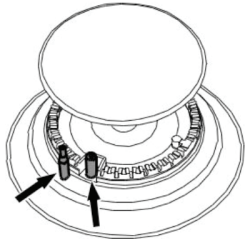
Please Note:

- ▶ Do not use a steam cleaner to clean the cooker.
- ▶ Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- ▶ Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- ▶ 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 rough or abrasive materials or sharp metal scrapers.
- ▶ Do not wash the removable components such as the hob pan stands, flame-spreader crowns and burner caps in a dishwasher.

Cleaning the appliance

To keep the oven surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Fig. 1



Ordinary daily cleaning

- ▶ Always use only specific products that do not contain abrasives or chlorine-based acids.
- ▶ Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

- ▶ Do not use metallic sponges or sharp scrapers as they will damage the surfaces.
- ▶ Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

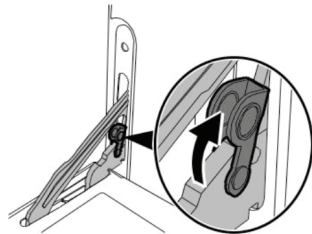


Fig. 2

Cooking hob pan stands

- ▶ Remove the pan stands and clean them with lukewarm water and non-abrasive detergent. Make sure to remove any encrustations. Dry them thoroughly and return them to the hob.
- ▶ Continuous contact between the pan stands and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

Flame-spreader crowns and burner caps

- ▶ For easier cleaning, the flame-spreader crowns and the burner caps can be removed. Wash them in hot water and nonabrasive detergent. Carefully remove any encrustation, then wait until they are perfectly dry. Refit the flame-spreader crowns making sure that they are correctly positioned in their housings with their respective burner caps.

Igniters and thermocouples (Fig. 1)

- ▶ For correct operation the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.

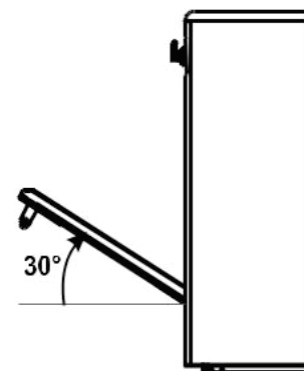


Fig. 3

Removing the door

For easier cleaning, the door can be removed and placed on a canvas.

- ▶ To remove the door proceed as follows:
 1. Open the door completely and lift levers near the two hinges (Fig. 2)
 2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it. (Fig. 3)
 3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections are resting completely in the slots. Lower the door and disengage the lock levers.

MAINTENANCE & CLEANING

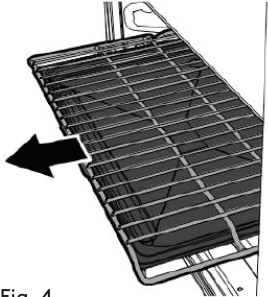


Fig. 4

Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

- ▶ We recommend the use of cleaning products distributed by the manufacturer.

Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

- ▶ Take out all removable parts. (Fig. 4)
- ▶ Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry the damp parts.
- ▶ The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.
- ▶ For easier cleaning, remove the door.

Extraordinary maintenance

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

Removing the seal (Fig. 5)

- ▶ To permit thorough cleaning of the oven, the door seal can be removed. There are hooks on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the hooks.
- ▶ To keep the seals clean, use a non-abrasive sponge and lukewarm water. Seals should be soft and elastic.

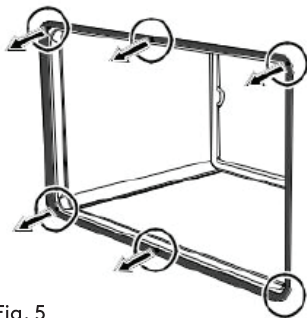


Fig. 5

TROUBLESHOOTING & TECHNICAL DATA

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Oven or grill not working	Power not turned on.	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
	Clock not set	Set time of day on timer
Oven not heating enough	Foil or trays on bottom of oven	Remove foil or trays
Light and fans on continuously	Timer not in manual mode	Set timer to manual mode
Oven not working	Timer not in manual mode	Set timer to manual mode
	Household fuse blown	Check fuses
Oven light not working	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten lamp
Cooker smoking when first used	Protective oils being removed	Turn grill on high for 30 mins and then the oven on 220°C for 1 hour
Too much condensation building up when baking	Too much water used when cooking	Reduce amount of water
		Leave oven door open after cooking
Smells when first using oven	Protective oils being removed	This is normal
Timer flashing	Power failure or interruption	Reset time of day
Burner will not light even though the sparker is working	Knob not held down long enough in 'High' position for flame safeguard (where fitted) to engage	Repeat lighting procedure and hold knob down for 5 sec. in High position
	Gas supply valve turned off	Turn on gas supply to appliance
	Wrong knob turned off	Ensure the knob you are turning corresponds to the burner you want to light
	Port blockage in ignition area	Ensure the ports in the ignition area are clean and dry
No spark is obtained when control knob is activated	Ignition spark plugs wet or dirty	Dry or clean ignition spark plugs
	Electricity supply is disconnected or switched off	Switch on electricity or check fuses
Flames uneven or tending to lift	Ignition spark plugs wet or dirty	Dry or clean ignition spark plugs
	Flame ports blocked or wet	Clean or dry flame ports
Flames not staying on when knob released	Burner incorrectly fitted	Ensure this component is fitted correctly
	Knob not held down long enough in 'High' position for flame safeguard (where fitted) to engage	Repeat lighting procedure and hold knob down for 5 seconds in 'High' position
	Knob not set between 'High' and 'Low'	Knob MUST be set between these positions
Flames not staying on when knob released	Dirt or spillage on flame safeguard sensor (where fitted)	Clean flameguard sensor tip
Low heat, slow cooking	Incorrect cooking pot or pan being used	Refer to cooktop section for correct selection
Benchtop or knobs overheating	Incorrect cooking pot or pan being used	Refer to cooktop section for correct selection
	Pot or pan not located on burner properly	Ensure pot or pan is centrally located on burner

TROUBLESHOOTING & TECHNICAL DATA

INFORMATION ABOUT TRANSPORTATION

In case of transport hold your oven vertically and do not put anything on it.

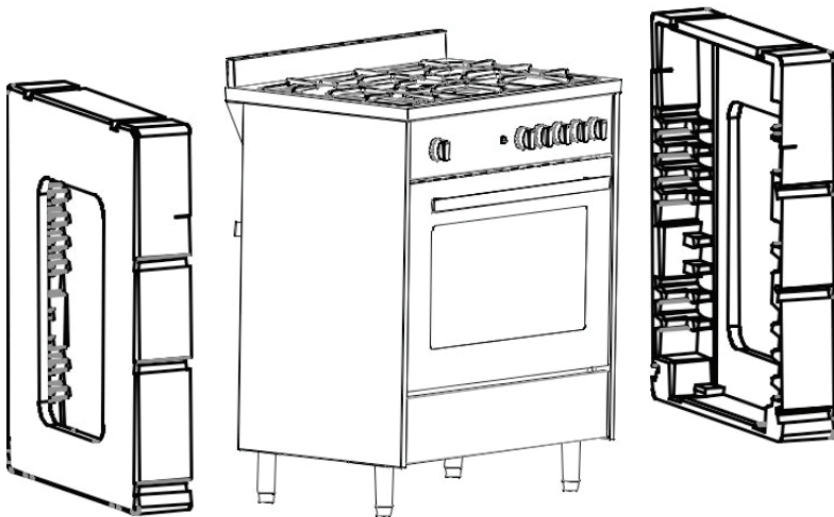
At transportation

- ▶ Please Keep your ovens original box.
- ▶ Carry your oven with original box. Obey carrying signs on box.
- ▶ To keep your oven door from damage that may occur during transportation by wire grate and trays, stick 1-1,5 cm thin cardboard or paper on oven front door inner glass with sticky tape at level of trays. Stick oven door to side walls with sticky tape.

If your oven haven't got an original box

Take precautions about damage possibility of oven outer walls, glass, painted, enamelled or stainless steel surfaces.

To place packaging materials look at diagram below.



WARRANTY INFORMATION

WARRANTY TERMS & CONDITIONS COOKING APPLIANCES (FREESTANDING COOKERS)

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

1. IN THIS WARRANTY

- (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
 - (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
 - (d) 'ASR' means Residentia Group authorised service representative;
 - (e) 'Residentia Group' means Residentia Group Pty Ltd of 20 Yaltara Avenue, Bundoora Victoria 3083, ACN 600 546 656 in respect of Appliances purchased in Australia;
 - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
 - (g) 'Warranty Period' means:
 - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 24 months, following the date of original purchase of the Appliance;
 - (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.
 3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
 4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.
 5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
 - (a) travel of an authorised representative;
 - (b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.
 6. Proof of purchase is required before you can make a claim under this warranty.
 7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):
 - (a) the Appliance is damaged by:
 - (i) accident
 - (ii) misuse or abuse, including failure to properly maintain or service
 - (iii) normal wear and tear
 - (iv) power surges, electrical storm damage or incorrect power supply
 - (v) incomplete or improper installation
 - (vi) incorrect, improper or inappropriate operation
 - (vii) insect or vermin infestation
 - (viii) failure to comply with any additional instructions supplied with the Appliance;
 - (b) the Appliance is modified without authority from Residentia Group in writing;
 - (c) the Appliance's serial number or warranty seal has been removed or defaced;
 - (d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.
 8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.
 9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.



- 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:
- carefully check the operating instructions, user manual and the terms of this warranty;
 - have the model and serial number of the Appliance available;
 - have the proof of purchase (e.g. an invoice) available;
 - telephone the numbers shown below.
- 13.** You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you to enable Residentia Group to meet its obligations under this warranty.

IMPORTANT

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

Telephone contacts

- ▶ Service: Please call 1300 11 HELP (4357)
- ▶ Spare Parts: Please call 1300 11 SPARE (7727)

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

PURCHASE DETAILS

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

STORE DETAILS

STORE NAME | _____

ADDRESS | _____

TELEPHONE | _____

PURCHASE DATE | _____

PRODUCT DETAILS

MODEL NO. | _____

SERIAL NO. | _____



Residentia

MODEL CODE/S
IF9EG



E2447