



omega

Instruction Manual

OMEGA OVEN

OBO610DB

Thank you for purchasing an Omega appliance

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

Omega caters to style-savvy customers who look for balance between stunning form and clever function. This means a combination of sleek, chic, sophisticated design yet effortless functionality.

And we source from the best. The best craftsmanship. The best innovation. From the best international design-houses.

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

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

Further Information

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

Contact Us

Our customer service team is here to help you with any questions or concerns.

They are on call Monday to Friday from 8.30am to 5.00pm and of course you can always send an email at your convenience.

Email: customercare@monacocorp.co.nz

Phone: 09 415 6000

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omegaappliances.co.nz

READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.

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

Due to continual product development, Omega reserves the right to alter specifications and appearances without notice.

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Disposal Information

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

Important Safety Warnings

IMPORTANT: Read the assembly instruction section and safety precautions in this manual carefully before unpacking.

1. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
2. In certain conditions, electrical appliances may pose safety hazards.
3. Do not place heavy objects in or on these appliances, or use for storage, or allow children to play with or swing from the door. This appliance is designed for cooking only.
4. The appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance voids the warranty. It is not suitable for marine environment or outdoors.
5. If the electrical supply cord is damaged, whether during or after installation, it must be replaced by the manufacturer, service centre or qualified persons to prevent hazards.
6. The electrical connection must be accessible after installation. The appliance must be electrically disconnected before any maintenance, including changing a lamp.
7. Electrical connection must comply with local wiring rules and regulations. Do not disconnect the appliance with wet hands or bare feet, and do not disconnect the power cord with excessive force.
8. Always grasp the oven door handle at its centre, as the edges around the door may be hot from escaping air.
9. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking in the appliance.
10. Do not store or use flammable materials or aerosols near the oven. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may melt onto its surface.
11. Never line the oven bottom with aluminium foil, as it can cause excessive heat buildup, compromising cooking quality and potentially damaging the enamel surface.
12. When cooking dishes containing alcohol, the alcohol may evaporate at high temperatures. The resulting vapour can ignite if it comes into contact with a hot surface inside the oven.
13. Frozen foods, such as pizzas, should be cooked on the wire grill. Using a tray may cause it to deform due to the significant temperature fluctuations.
14. **WARNING-**The oven will become hot during and immediately after use. Do not touch any components to prevent burns. Do not touch the heating elements directly. Children should be kept at a safe distance. Use heat resistant cooking gloves when handling food or cookware.
15. **WARNING-**Accessible parts may become hot during use. Young children should be kept away.
16. Begin cleaning only after the appliance has cooled down (ideally slightly warm). Ensure it is disconnected from the power source or that the isolation switch is turned off before cleaning. Do not use steam jets or any other high-pressure cleaners. Follow oven cleaner instructions.
17. Always use dry potholders. Moist or damp potholders on hot surfaces can cause burns from steam. Keep potholders away from hot heating elements. Do not use towels or other bulky cloths.
18. Wash accessories in hot soapy water or in a dishwasher and dry them with a paper or cloth towel.
19. Before starting, ensure all loose garments and other items are secured. Tie back long hair to prevent it from hanging loose and avoid wearing loose-fitting clothing or accessories such as ties, scarves, jewellery, or dangling sleeves.
20. Do not pour water into the bottom of the oven when it is hot, as this could damage the enamel surface.
21. When not in use, keep the knobs in the "OFF" position.
22. The appliance is not to be used as a space heater.
23. Do not modify the appliance.
24. Do not use harsh, abrasive cleaners or sharp metal scrapers on the oven door glass to prevent scratches which could lead to shattering. Use a warm, damp cloth and dry with a soft cloth.
25. Do not climb, stand, lean, sit, or hang on any part of the appliance, especially the door, warming drawer, or storage drawer. This can damage the appliance and may cause it to tip over, potentially resulting in serious injury.
26. All cabinetry and materials used in the installation must withstand at least 75°C above the room temperature. Certain vinyl or laminate kitchen furniture may discolour or be damaged if exposed to temperature outside these limits. Any damage resulting from improper installation temperature is the owner's responsibility.
27. The appliance must be installed by a qualified person according to manufacturer's instructions. Refer to the installation section of this manual.
28. The appliance must be installed and put into operation by an authorised technician under the conditions provided by this manual. The manufacturer is not responsible for any damage resulting from improper installation.
29. The values indicated in the printed documents are based on laboratory conditions and may vary with usage and environment.

Appliance Details

Electrical details

Model	OBO610DB
Voltage Rating	220 – 240V ~50Hz
Power Rating	2900 – 3400W

The rating label is attached to the interior and rear of the oven.

Inner/Cavity dimensions (WxDxH): 42.3x40.7x39.2mm

Net/Usable volume: 73L

Accessories included:

- One standard baking tray
- One wire shelf
- One grill insert
- Two installation screws

Precautions for Electrical Connection

LOCAL AUTHORITY REQUIREMENTS



Installation must be performed only by a licensed electrician and strictly follow the manufacturer's instructions. Incorrect installation may cause damage or injury, and the manufacture assumes no responsibility.

ELECTRICAL INSTALLATION FOR THE LICENSED ELECTRICIAN

- This oven must be connected to a 220-240V 50Hz power supply and earthed through its power cord.
- Before connection to the power supply, confirm that the voltage rating matches the available mains supply voltage, and ensure the mains wiring is suitable for the oven's power rating (also indicated on the appliance identification plate).
- The appliance requires a switched outlet, and it must be connected to a proper earth wiring, in compliance with current safety regulations. The switched outlet must be positioned no higher than 1.25m from the appliance and not directly above it. Ensure the power cable remains clear of any hot surfaces and is positioned to prevent its temperature from exceeding 50°C above ambient temperature at any point along its length.
- Once installed, the switched outlet must always be easily accessible.
- Ensure your oven is connected to a circuit that incorporates an isolating switch providing full disconnection from the power supply. The circuit breaker should be appropriately rated for the appliance load and comply with current regulations.

NOTE: The earth wire must not be interrupted by the circuit breaker.

NOTE: Do not use adapters, reducers or multiple power points when connecting the mains power supply, as these may overheat and pose a fire hazard.

The mains terminal block is located on the back of the oven and can be accessed by opening the terminal block cover.

Precautions for Electrical Connection

IMPORTANT: Do not open the terminal cover while the appliance is still connected to the mains, and access should be restricted to authorized personnel only.

This appliance's electrical safety is guaranteed only if it is correctly and securely earthed. The manufacturer assumes no responsibility for damage resulting from improper earthing during installation. Use of adapters, multiple sockets and/or extensions is strictly prohibited.

Installation Instructions



The adjacent furniture must be able to withstand a minimum temperature rise of 50°C above the room's ambient temperature during operation. The power supply to the appliance must be disconnected before any adjustments or maintenance work.

Preparation for installation and use

WARNING: This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this manual and in compliance with the current local regulations.

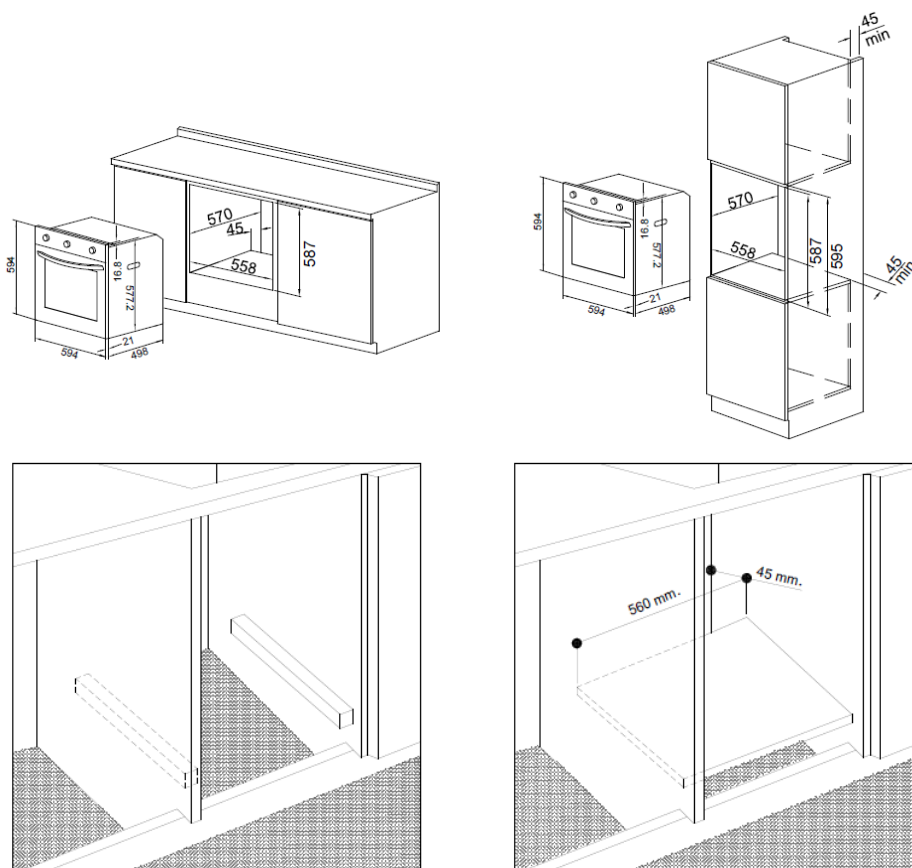
- Improper installation may cause harm and damage. The manufacturer accepts no responsibility, and the warranty will be void.
- Prior to installation, ensure that the local power supply (voltage and frequency) is compatible with the appliance's settings. The required setting for this appliance is specified on the label.
- The applicable laws, regulations, directives and standards in the country of use must be followed.

Installation of a built-in oven

- To ensure the proper functioning of the built-in oven, the cabinet housing it must meet the required specifications. The diagram shows the dimensions for the cut-out needed for installation under a benchtop or within a wall cabinet unit.
- To secure the oven to the cabinet, open the door of the oven and insert the two screws into the holes located around the perimeter of the frame.
- The panels of the adjoining furniture should be heat resistant. If the adjoining furniture is made of veneered wood, the adhesives used must withstand a temperature of at least 100°C. Any plastic materials or adhesive that cannot endure this temperature may deform or lose adhesion.
- Ensure the rear panel of the cabinet is removed to allow for proper air circulation and maintain a gap of at least 45×560mm at the back of the panel supporting the oven.
- To ensure optimal performance, the cabinet must be the appropriate type for a built-in oven.
- To comply with safety regulations, once the appliance is installed, electrical components should not be accessible.
- All protective parts must be securely fastened in a way that prevents removal without the use of a tool.
- Before replacing the lamp, ensure the appliance is switched off to prevent the risk of electric shock.
- Appliance must not be installed behind a decorative door to avoid overheating.

Installation Instructions

Installation of a built-in oven

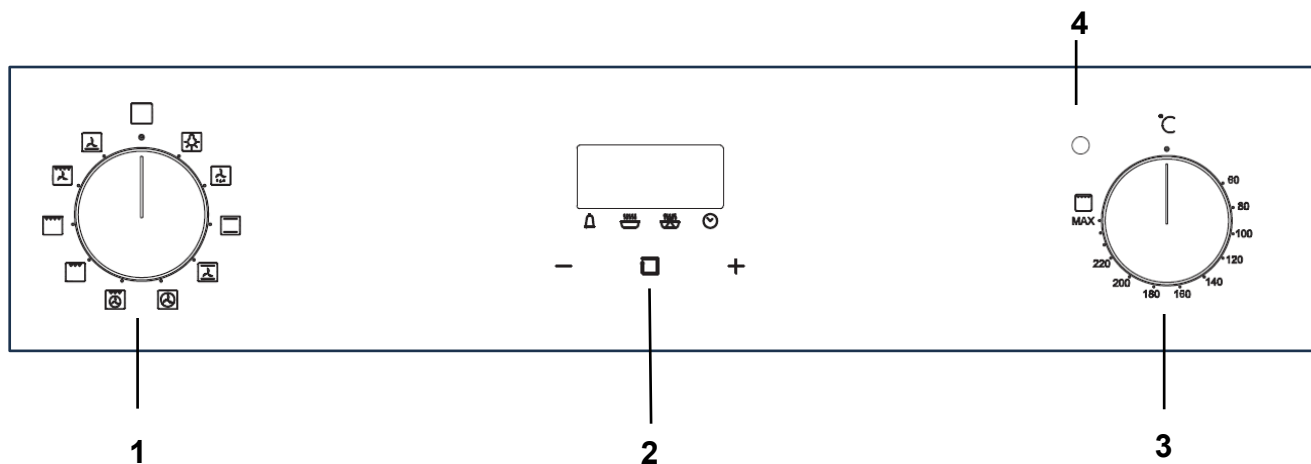


Electrical connection

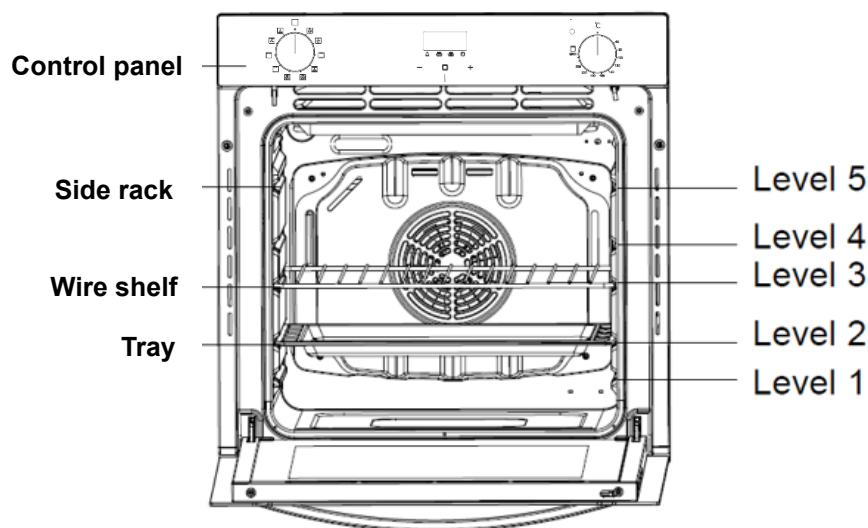
- Check the ratings of mains power supply and of the sockets are suitable for the maximum power of the appliance as indicated on the specification plate.
- After installation, the plug should remain accessible. Connect it to a properly earthed socket.
- If the appliance is equipped only with a cable and not plug, it must be permanently connected to fixed wiring as follows:
 1. The “yellow/green” earth wire, which must be connected to terminal, should extend about 10mm longer than the other wires; connect the “blue” neutral wire to the terminal marked “N”
 2. Connect “brown” live wires to terminal marked “L”.
- The yellow/green earth wire should remain independent of the switch.
- The plug and isolating switch used for mains supply connection must remain accessible.
- The appliance’s electrical safety can only be assured with correctly installed, effective earth connection, as required by electrical safety regulations.
- The manufacturer disclaims responsibility for damage to persons or property caused by lack of earth connection.

Operating Instructions

Control panel and Internal view



1, Function knob 2, Function button 3, Temperature knob 4, Oven indication light










- Shelf levels are numbered from the bottom up.
- Level 4 and 5 are mainly for the grill function.
- Positioning the tray: place the tray on level 3 for optimal cooking results.
- Refer to the cooking advice in the manual to determine appropriate shelf levels for your dishes.
- When using tray to catch drippings, ensure it is correctly positioned. Allowing these accessories to contact the oven's bottom surface can damage the enamel. Tray placed on level 1 should be at least 2cm above the oven's bottom surface.




Operating Instructions

Oven functions

The oven functions control button is used to select the different functions. Each is explained in detail. To select a function, turn the control knob to the desired oven function and then set the temperature.

	Off Mode
	Conventional Bake Both the top and bottom heating elements are activated for even heat distribution. It is perfect for slow-cooking multi-ingredient dishes like casseroles, braised meats, and stews. It also works well for baking cakes, fruits, and dishes in covered casserole dishes. For best results, use only one tray or rack at a time to ensure proper heat circulation. You can adjust the heat balance by selecting different rack heights based on whether the dish needs more or less heat from the top.
	Fan Grill The top(inner and outer) heating elements and fan are activated. This combination enhances the efficiency of the heating elements' unidirectional thermal radiation by circulating air throughout the oven. This prevents food from burning on the surface, allowing heat to penetrate evenly. This mode delivers excellent results for dishes like kebabs with meats and vegetables, sausages, ribs and more.
	Fan Forced(Rear element with fan) The rear heating element and fan are activated, ensuring gentle, even heat distribution throughout the oven. This mode is ideal for baking and cooking delicate dishes, especially cakes that require rising, as well as preparing multiple tartlets on three shelves simultaneously. Examples include cream puffs, sweet and savory biscuits, savory puffs, among others.
	Bottom element with fan The bottom heating element and fan are activated. This setting is ideal for preparing pizza, pastries, cakes, and moist desserts in baking tins or molds. It also delivers excellent results for dishes that primarily require heat from the bottom. For best results, it is recommended to place the pan on a lower rack level.
	Fan Bake The top(outer) and bottom heating elements, along with the fan, are activated to ensure consistent and uniform heat distribution throughout the oven. This mode is particularly effective for quickly cooking pre-packed food, such as frozen or pre-cooked meals, as it eliminates the need for preheating. It is also suitable for some homemade dishes. For the best results, use the second shelf from the bottom.
	Fan Forced Grill(Top element with fan forced) The top(inner) and circular heating elements, along with the fan, will be activated. This cooking mode provides an advanced convention cooking function that eliminates the need to turn the food, delivering crispy and delicious results in less time with minimal oil. It is ideal for preparing french fries, chicken wings, nuggets, and similar foods.

Operating Instructions

	Grill This grill function directs radiant heat from the powerful upper(inner) element to the food. This mode is perfect for cooking tender cuts of meat, such as steaks, chops, sausages, fish, cheese toasties, and other quick-cooking dishes. Always grill with the oven door closed. For optimal results, preheat the oven for 3 minutes. This helps to retain the natural juices in the food, enhancing flavor.
	Full Grill The inner and outer top heating elements are activated. It delivers intense radiant heat from two powerful upper elements, making it ideal for cooking tender cuts of meat, steaks, chops, sausages, fish, cheese toasties, and other quick-cooking foods. Always grill with the oven door closed. This mode allows you to utilize the entire grill area and cooks faster than the standard grill mode. For the best results, it is recommended to preheat the grill for 3 minutes. Preheating helps seal in the natural juices of foods like steaks and chops, enhancing their flavour.
	Defrost The circular heating element, along with the fan, will be activated. The fan located at the rear of the oven circulates room-temperature air around the food, making it ideal for defrosting all types of food, especially delicate items that don't require heat, such as ice cream cakes, cream desserts, and fruit cakes. Using the fan can reduce defrosting time by about half. For meat, fish, and bread, the defrosting process can be accelerated by using the baking mode and setting the temperature to 80°C-100° C

Operating Instructions

Adjusting the clock after switching on

Once the oven is connected to power, the display will show "12:00" and the clock icon "🕒" will start flashing. Press the "+" or "-" button to set the correct time. After 5 seconds, the oven's clock will start automatically, or you can press the "Function" button "⏏" to initiate it manually.

Automatic cooking (set the start and end times automatically)

- Press the "Function" button "⏏" repeatedly until the "🕒" icon starts flashing, then press the "+" or "-" button to set the desired baking duration.
- Press the "Function" button "⏏" repeatedly until the "🕒" icon starts flashing, then press the "+" or "-" button to set the time for the oven to turn off.
- Use the "Temperature" knob and "Function" knob to set the temperature and cooking mode.
- After these settings, after 5 seconds it will start automatically or press the "Function" button "⏏" to begin.

For example, if the food is required to be baked for 45 minutes, and it is supposed to start at 13:15 and stop at 14:00:

- Press the "Function" button repeatedly until the "🕒" icon starts flashing and set the baking duration to 45 minutes.
- Press the "Function" button repeatedly until the "🕒" icon starts flashing and set the baking end time at 14:00.
- After these settings, the clock and icons will show on the display, it indicates the settings of cooking procedure has been memorised automatically.
- When the clock shows 13:15 on display, the oven will switch on automatically. During the cooking duration, the "🕒" icon keeps lighting on display and the "🕒" icon turns off. When the clock shows 14:00, the cooking will switch off automatically. Then the alarm will ring, and the "🕒" icon will flash. To stop the alarm, press any button.




Semi-automatic cooking (set automatic start and end times)

A. Setting the cooking duration (up to 10 hours)



- Press the "Function" button repeatedly until the "🕒" icon starts flashing, then press the "+" or "-" button to set the desired baking duration.
- Turn on the oven with desired temperature and cooking mode. The oven will start immediately and the "🕒" icon will start lighting. When the set time duration is reached, the cooking process will stop automatically and the "🕒" icon will start flashing, and an alarm will sound. To stop the alarm, press any button.


Operating Instructions

B. Setting the cooking end time (up to 23 hours and 59 minutes)

- Press the "Function" button repeatedly until " " icon starts flashing, then press the "+" or "-" button to set the desired end time for baking.
- Turn on the oven with desired temperature and cooking mode. The oven will start immediately and the " " icon will start lighting. When the set time is reached, the cooking process will stop automatically and the " " icon will start flashing, and an alarm will sound. To stop the alarm, press any button.

Timer

The maximum timer that can be set is 23 hours and 59 minutes. To set the timer, press the "Function" button repeatedly until the " " icon start flashing. Press the "+" or "-" button to set the desired time to show on display. After 5 seconds, the timer will start automatically, or you can press the "Function" button to start immediately. The correct time (hours and minutes) will show on the display. Once the set timer is reached, the " " icon will start flashing, and the alarm will sound. To stop the alarm, press any button.

Note: The setting must be completed within 5 seconds by pressing the button. If a power failure occurs, all set parameters, including the time (hours and minutes), will be erased. Once power is restored, the display will show "12:00" on the " " icon, and you will need to reset the time.

Oven indication light: When the light illuminates, it indicates that the oven is heating up to the set temperature.

Notice: When you operate your oven for the first time, you may notice a smell coming from the insulation materials and heating elements. To eliminate this odour, it is recommended to operate the oven empty at the maximum temperature for 30 minutes. Please ensure that the area where the oven is installed is properly ventilated during this time.

When grilling food, place the provided dripping pan on the bottom shelf of the oven to catch any sauce and/or grease. For all other cooking methods, do not use the bottom shelf and avoid placing anything at the bottom of the oven during operation, as this may damage the enamel.

Cooling ventilation

To cool the outer layer of the oven, it is equipped with a cooling fan. The fan will activate automatically when the oven becomes hot. During operation, you may notice normal airflow between the oven door and the control panel.

Note: After cooking, the cooling fan will continue to run until the oven has cooled to a safe temperature.

Cleaning and Maintenance

Cleaning the oven door

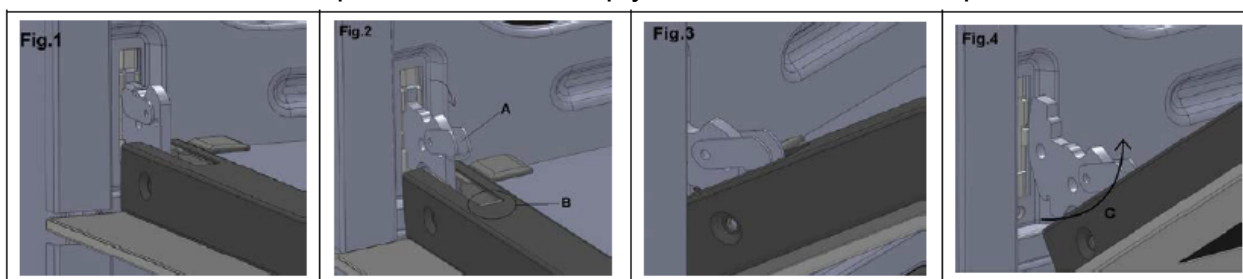
Under normal circumstances, the oven door should not be removed. However, if removal is necessary—for example, for a more thorough cleaning—please follow these instructions. Note that the oven door is heavy.

How to remove the oven door

For a more thorough cleaning, you can remove the oven door by following the steps below:

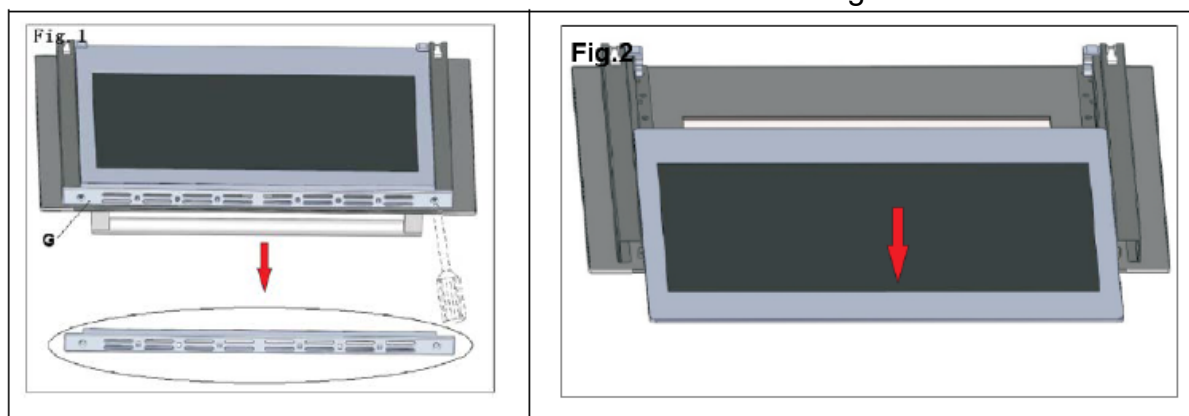
Oven door removal and reassembly procedure:

- Open the door: extend the door fully (see Fig. 1).
- Unlock the hinges: open Lever A completely on both the left and right hinges (see Fig. 2).
- Hold the door: position yourself as shown in Fig. 3.
- Close the door gently: gently close the door until the left and right hinge levers A are engaged with Part B of the door (see Fig. 4).
- Withdraw the hinge hooks: carefully remove the hinge hooks from their slots, following arrow C (see Fig. 4).
- Rest the door: place the door on a soft surface to prevent damage.
- Reattach the door: to replace the door, simply reverse the above steps.




How to remove the inner glass

- For triple glazed oven doors: remove seal G by unscrewing the two bolts (see Fig. 1).
- Extract the inner glass: gently pull out (see Fig. 2).
- Clean the glass: use a mild cleaner to clean the glass thoroughly. Dry it completely and place it on a soft surface. You can also clean the inside of the outer glass.



Cleaning and Maintenance

 Before cleaning or performing maintenance on your oven, always disconnect it from the power supply!

To extend the life of your oven, regular cleaning is essential. Keep in mind the following:

- **Enamelled or stainless-steel parts:** Clean these surfaces with lukewarm water, avoid abrasive powders or corrosive substances that could damage them. Stainless steel may stain over time. If stains are difficult to remove, use specialized cleaning product. After cleaning, rinse thoroughly and dry the surfaces.
- **Inside of the oven:** For the best results, clean the interior immediately after use while the oven is still warm. Use hot water and soap, ensuring the soap is thoroughly rinsed off and the interior is dried completely. Avoid abrasive detergents (such as cleaning powders), abrasive sponges, or acidic cleaners (like limescale removers), as these could damage the enamel. For stubborn grease and dirt, use an oven-specific cleaner, following the instructions on the product label. Never use a steam cleaner to clean the interior.
- **Condensation:** If the oven has been used for an extended period, condensation may form. Dry the surfaces with a soft cloth.
- **Rubber seal:** The rubber seal around the oven door ensures proper functioning. Regularly check its condition. Clean it if necessary, but avoid abrasive products or objects. If the seal is damaged, please contact your service centre. Do not use the oven until the seal has been replaced.
- **Aluminium foil:** Never line the oven bottom with aluminium foil, as the heat accumulation can affect cooking performance and may damage the enamel.
- **Glass door:** Clean the glass door with non-abrasive products or sponges and dry it with a soft cloth.



Replacing the oven lamp

- Disconnect the oven from the power supply using the isolating switch that connects the appliance to the electrical mains or unplug the appliance if the plug is easily accessible.
- Remove the glass cover from the lamp holder.
- Remove the old lamp and replace it with a high-temperature resistant lamp (up to 300°C) with the following specifications:
 - Voltage: 220-240V
 - Wattage: 25W
 - Type: G9
- Replace the glass cover and reconnect the oven to the power supply.

Practical Cooking Advice

The oven provides a wide range of options, enabling you to cook any type of food in the best possible way. Over time, you will discover how to make the best use of this versatile cooking appliance. The following guidelines are intended as a starting point and can be adjusted based on your personal experience.

Cooking on multiple racks

If you need to cook food on multiple side racks, select either the "Fan Forced" mode  or the "Fan Forced Grill" mode , as they are the only two modes suitable for this purpose.

- **For delicate foods:**

Use the "Fan Forced" mode, which supports cooking on three side racks simultaneously (level 1, level 3, and level 5). Examples can be found in the "Practical Cooking Advice" table in this manual.

- **For other foods:**

Use the "Fan Forced Grill" mode and follow these guidelines:

- The oven has five side racks. During Bake with fan forced, use two of the three central racks (level 2,3,4). Avoid using the level 1 and level 5 for delicate foods, as these areas are exposed to direct heat, which may cause burning.
- Use the level 2 and level 4 from the bottom. Place food requiring higher heat on the level 2 and more delicate items on level 4. For instance, when roasting meat alongside other dishes, place the roast on the level 2 and the more delicate dishes on the level 4.
- For foods with different cooking times or temperatures, set the oven to a temperature between the two requirements. Place delicate items on level 4 and remove foods that require shorter cooking times first.
- Use the dripping pan on the lower side racks and the wire shelves on the upper side racks.

By following these tips, you can ensure evenly cooked, delicious results when using multiple levels.

Using the "Fan Bake Mode"

This mode is functional, quick, and practical, especially for those who use pre-packaged products (such as frozen or pre-cooked food) alongside other ingredients. You will find helpful suggestions in the "Practical Cooking Advice" table in this manual.

Using the grill

This oven offers two different grilling modes.

- Grill  / Full Grill  Mode:

Use these modes by placing the food under the centre of the grill, positioned on level 3 or level 4, as only the central part of the top heating element is activated.

Place the dripping pan on level 1 to catch any sauce or grease, preventing it from dripping onto the oven floor. While using this mode, we recommend setting the thermostat to the highest setting. However, you can adjust the temperature by turning the thermostat knob to a lower setting if required.

Practical Cooking Advice

- Fan Grill  Mode:

This mode is highly effective for grilling food quickly, as the distribution of heat ensures that not only the surface is browned, but also the bottom part is cooked.

It is also useful for browning food at the end of the cooking process, such as adding a gratin finish to pasta bakes.

To use this mode, place the grid on level 2 or level 3. To prevent fat and grease from dripping onto the oven bottom and causing smoke, place the dripping pan on level 1.

We advise setting the thermostat to 200°C, as this is the most efficient temperature for using the grill, which operates using infrared rays. However, lower temperatures can also be used by simply adjusting the thermostat to the desired level.

Baking cakes








When baking cakes, always place them in a preheated oven. Ensure that the oven has been thoroughly preheated before placing the cake inside (the oven indication light will turn off). Do not open the oven door during baking to prevent the cake from collapsing. In general:

- Pastry is too dry
Increase the temperature by 10°C and reduce the baking time.
- Pastry has collapsed
Use less liquid or lower the temperature by 10°C.
- Pastry is too dark on top
Move it to a lower rack, lower the temperature, and extend the baking time.
- Pastry is cooked inside but sticky outside.
Use less liquid, lower the temperature, and increase the baking time.
- Pastry sticks to the pan
Thoroughly grease the pan and lightly dust it with flour or use greaseproof paper.



Cooking fish and meat

- When cooking white meat, poultry, and fish, set the temperature between 180°C and 200°C.
- For red meat that needs to be well-cooked on the outside while tender and juicy inside, start with a high temperature setting (200°C~220°C) for a short time, then lower the temperature. In general, the larger the roast, the lower the temperature setting. Place the meat in the centre of the grid and use the dripping pan beneath it to catch any fat.
- Ensure the grill is placed in the centre of the oven. If you want to increase heat from below, use the lower rack positions. For savory roasts (especially duck and game), coat the meat with lard or bacon on top.

Practical Cooking Advice

Knob setting	Food to be cooked	Weight (in kg)	Rack (Level) position	Preheating time (Minutes)	Temperature(°C)	Cooking time (Minutes)
1, Conventional Bake 	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	150	15-20
	Tarts	1	3	15	150	30-35
2, Grill 	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10-15
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	-	4	5	Max	2-3
3, Defrost 	All frozen food	-	-	-	-	-
4, Full Grill 	Soles and cuttlefish	1	4	5	200	8-10
	Squid and prawn kebabs	1	4	5	200	6-8
	Cod filet	1	4	5	200	10
	Grilled vegetables	1	3/4	5	200	10-15
	Veal steak	1	4	5	200	15-20
	Cutlets	1	4	5	200	15-20
	Hamburgers	1	4	5	200	7-10
	Mackerels	1	4	5	200	15-20
	Toasted sandwiches	-	4	5	200	2-3
5, Fan Grill 	Grilled chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35
6, Fan Forced 	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Fruitcake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes on 2 levels	1.2	2-4	15	200	30-35
	Small cakes on 2 levels	0.6	2-4	15	190	20-25
	Cheese puffs on 2 levels	0.4	2-4	15	210	15-20
	Cream puffs on 3 levels	0.7	1-3-5	15	180	20-25
	Biscuits on 2 levels	0.7	1-3-5	15	180	20-25
	Meringues on 3 levels	0.5	1-3-5	15	90	180
7, Fan Bake 	Frozen food	-	-	-	-	-
	Pizza	0.3	2	-	250	12
	Courgette and prawn pie	0.4	2	-	200	20
	Country style spinach pie	0.5	2	-	220	30-35
	Turnovers	0.3	2	-	200	25
	Lasagne	0.5	2	-	200	35
	Golden Rolls	0.4	2	-	180	25-30
	Chicken morseis	0.4	2	-	220	15-20
	Pre-cooked food	-	-	-	-	-
	Golden chicken wings	0.4	2	-	220	20-25
	Fresh Food	-	-	-	-	-
	Biscuits(short pastry)	0.3	2	-	200	15-18
	Fruitcake	0.6	2	-	180	45
	Cheese puffs	0.2	2	-	210	10-12

Practical Cooking Advice

Knob setting	Food to be cooked	Weight (in kg)	Side rack position	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes)
8, Fan Forced Grill 	Pizza	1	2-4	15	220	15-20
	Lasagna	1	3	10	200	30-35
	Lamb	1	2	10	180	50-60
	Roast chicken +potatoes	1	2-4	10	180	60-75
	Mackerel	1	2	10	180	30-35
	Plum-cake	1	2	10	170	40-50
	Cream puffs	0.5	2-4	10	190	20-25
	Biscuits	0.5	2-4	10	180	10-15
	Sponge cake (on 1 rack)	0.5	2	10	170	15-20
	Sponge cake (on 2 racks)	1	2-4	10	170	20-25
	Savory pies	1.5	3	15	200	25-30
9, Bottom Element with Fan 	Pizza	0.5	3	15	220	15-20

Troubleshooting

If there is a problem, check the chart below to see if you can fix it. If the problem cannot be fixed or persists, call your authorised repairer or our customer service.

Problem	Possible causes and solutions
The oven does not work	<ul style="list-style-type: none">• Ensure that the oven is turned on. If it's off, switch it on.• Verify that the clock is properly set. If not, adjust it.• Confirm that all necessary settings have been applied correctly.• Check if the household fuse has blown or if a circuit breaker has tripped. Replace the fuse or reset the breaker as needed. If the issue persists, contact a licensed electrician.
A noise after a cooking program ends	The cooling fan continues to run after the cooking program ends.
The light does not work	<ul style="list-style-type: none">• Switch off and unplug the oven from the socket.• Turn the lamp anticlockwise to release it and pull it down to remove.• Replace it with a new halogen lamp (G9, 25W)• Refit the lamp cover and turn it clockwise to secure it in place.• Plug the oven back into the electricity supply.
Uneven browning of cakes and biscuits	<p>A slight unevenness in browning is normal. However, if browning is significantly uneven, check the following:</p> <ul style="list-style-type: none">• Ensure the correct temperature was set.• Verify that the appropriate shelf level was used for even heat distribution.

Transport

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.

New Zealand Product Warranty Statements of Standard Warranty Conditions

New Zealand Customers

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantee Act 1993.

Our Warranty

This product is also covered by the manufacturer's warranty set out in this document (Our Warranty).

Our Warranty is for a period of forty-eight (48) months from the date of purchase. This is in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled under the New Zealand Consumer Guarantee Act 1993 relating to this product. Our Warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product will be repaired or replaced at the option of Omega, and all costs of installation, removal, cartage, freight travelling expenses and insurance are to be paid by the customer.

Our Warranty is subject to the following conditions:

1. That the purchaser contact Omega prior to any product repair.
2. That the purchaser carefully follows all instructions provided with the product and complies with all relevant electrical & plumbing regulations in their State when installing the product.
3. That the purchaser carefully follows the instructions provided in the owner's handbook relating to the proper use and care of the product and does not use the product for any purpose other than the DOMESTIC use for which it has been designed. If the appliance is used in commercial applications or for rental purposes, Our Warranty is limited to a warranty of Twelve (12) months covering all parts with Three (3) months on any labour cost of service or repair.

Service Area

The provision of service under Our Warranty is limited by the boundary / territory area of the nearest service centre. Travelling cost incurred for service outside this area is not covered by Our Warranty

and service will incur commercial cost to be paid by the customer regulated by the number of kilometres travelled beyond the service area. These costs will be disclosed to you for acceptance by you prior to your claim being processed. Microwave ovens must be returned to your nearest Authorised Service Centre for repair as they are a carry in serviceable appliance.

What is Covered by our Warranty

During the warranty period, Omega or its authorised Service Centre will, at no extra charge, if your appliance is readily accessible without the need of special equipment and subject to the terms and conditions of this warranty, repair or replace any parts which it considers defective.

What is not Covered by our Warranty

1. Products installed damaged or incomplete or not in compliance with the relevant electrical & plumbing regulations in their State.
2. Normal wear and tear eg. cleaning, light globes, filters etc.
3. Failure resulting from power surges and electrical storms.
4. Insect or vermin infestation.
5. Unauthorised repairs or use of non-genuine Omega parts.
6. Any failure caused by the product not being used in accordance with the instruction and the installation manual provided with the product.
7. Misuse or abuse, including failure to properly maintain or service.
8. The clearing of blockages in pumps and hoses.
9. Damage which occurs during delivery or installation.
10. Claims to product surface coating due to liquid or solid spillovers, accidental damage or damage caused from cleaning products not recommended by Omega.

How to Claim Our Warranty

To make a claim under Warranty you will need to contact Omega in New Zealand by using the contact details below.

If you are contacting Omega regarding any warranty claims and spare parts inquiries, please ensure you have the following information on hand:

1. Product Name/Model Number
2. Serial Number/s
3. Purchase Date (as per invoice or proof of purchase)
4. Purchased From
5. Warranty Registration Number (if registered)

Contact Us New Zealand

Omega is a division of Monaco Corporation (member of Shriro)

Phone: 09 415 6000

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omega

omegaappliances.co.nz