

The Omega logo is displayed in a bold, lowercase, sans-serif font. The letter 'o' is unique, featuring a horizontal line that passes through its center. The logo is positioned within a large, light gray, semi-circular graphic element that frames the text on the right side of the page.

omega

Instruction Manual

OMEGA OVEN

OBO61PX

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 concern. They are on call Monday to Friday 8.30am to 5.00pm and of course you can always send a 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 of this booklet carefully before removing the contents of this carton.

1. This 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 circumstances electrical appliances may be a danger hazard.
3. Do not place heavy objects in or on these appliances, or use for storage, or let children play or swing from the door. These appliances are designed for cooking food only.
4. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It should not be used in a marine environment or outdoors.
5. This appliance is supplied with a 10-amp plug.
6. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, its service centre or similarly qualified persons in order to prevent a hazard.
7. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed, which includes changing a lamp.
8. Electrical connection must be made as per local wiring rules and regulations. Do not disconnect the appliance with wet hands or bare feet, and do not disconnect the power cord with extreme force.
9. Always grasp the oven door in the centre of the handle as the areas around the door edges may be hot due to the escape of hot air.
10. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking in this appliance.
11. 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 fuse to the surface.
12. Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
13. **WARNING** - The oven will become hot during and directly after use. Do not touch any components during this time, as they may be hot and can cause burns. Do not touch the heating elements inside the oven to avoid burns. Children should be kept away. Use heat resistant cooking gloves where-ever possible when moving food and cooking utensils in and out of the oven.
14. Cleaning may only be commenced on the appliance once it has cooled down (best slightly warm). The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process. Do not use a steam jet or any other high-pressure cleaning equipment to clean the appliance. Follow oven cleaner directions if these are being used.
15. Wash all accessories in hot soapy water or in a dishwasher, wipe dry with a paper or cloth towel. If you use your oven for an extended period of time, condensation may form. Dry it using a soft dry cloth.
16. When the appliance is not being used, the knobs must be kept in the 'OFF' position.
17. Where this appliance is installed in a caravan, it shall NOT be used as a space heater.
18. Do not modify this appliance.
19. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as it can scratch the surface, which may result in the glass shattering. Clean the glass door using warm damp cloth and dry it with a soft cloth.
20. All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 50°C above the ambient temperature of the room it is located in, whilst in use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures outside the guidelines given above. Any damage caused by the appliance being installed without adhering to the temperature limits set out above will be the liability of the owner.
21. This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.
22. The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
23. The values indicated on the printed documents found on the product are values obtained in laboratory environment according to relevant standards. These values may vary according to the usage and environment conditions of product.

Appliance Details

Electrical Details

Model	OBO61PX
Voltage Rating	220 – 240 V ~50 Hz
Power Rating	2400 – 2800 W

This information can be found on the rating plate (data label) affixed to the inside of the door jamb.

Electical Connection

LOCAL AUTHORITY REQUIREMENTS



Installation is only permitted by a licensed electrician and carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage which the manufacturer accepts no responsibility.

ELECTRICAL INSTALLATION FOR THE LICENSED ELECTRICIAN

This oven must be connected to a 220-240V 50Hz power supply. It is earthed via the cord and 10A plug. Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be suitable for the oven's power rating (also indicated on the appliance identification plate);

The switched outlet must be connected to a suitable earth wiring, in conformity to current safety regulations. This appliance must be plugged into a 10A switched outlet. It should not be located above the appliance and no more than 1.25m away from it. The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.

After having installed the appliance, the switched outlet must always be in an accessible position.

NOTE: For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire.

The mains terminal block is located on the back of the oven and the terminals are accessible by opening the terminal block cover. Note: The terminal cover should not be opened when the mains power is still connected to the appliance and never by an unauthorized person.

The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed. The manufacturer declines all responsibility for damage resulting from an installation which has not been earthed correctly.

The use of adapters, multiple sockets and/or extensions, is not allowed.

Installation Instructions



The adjacent furniture must be able to withstand a minimum temperature rise of 50°C above the ambient temperature of the room it is located in, during periods of use. The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

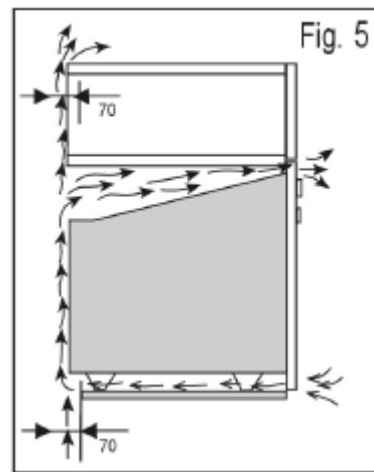
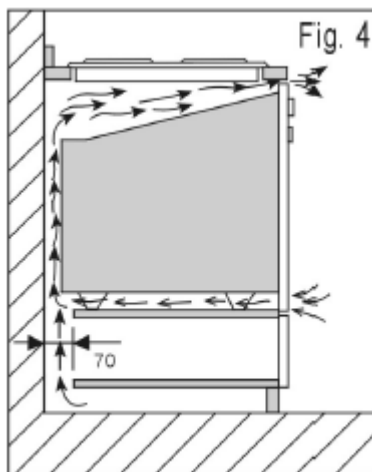
Preparation for Installation and Use

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

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility, and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

Instructions for the Installer

- Fit the appliance into its surround (beneath a work-top or above another appliance) by inserting screws into the 2 holes that can be seen in the frame of the oven when the door is open.
- The rear panel of the cabinet must be removed so that air can circulate freely. The panel to which the oven is fitted should have a gap of at least 70 mm at the rear.
- For a built-in oven to work well the cabinet must be of the right type.
- The panels of the adjoining furniture should be heat resistant. Particularly when the adjoining furniture is made of veneered wood, the adhesives should be able to withstand a temperature of 120°C. Plastic materials or adhesive which cannot withstand this temperature will become deformed or unstuck.
- To comply with safety regulations once the appliance has been fitted it should not be possible to make contact with the electrical parts.
- All parts which offer protection should be fixed in such a way that they cannot be removed without the use of a tool.



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

Installation Instructions

- Check that the power rating of the mains supply and of the sockets are suitable for the maximum power of the appliance as indicated on the specification plate.
- Plug should be accessible after installation. Fit the plug into a socket fitted with a third contact which corresponds with the earth connection. This should be properly connected.
- If the appliance just fitted with supply leads but does not come already fitted with a plug, then permanently connect to fixed wiring as follow:
 - 1- The “yellow/green” earth wire, which must be connected to terminal, has to be about 10mm longer than the other wires; the “blue” neutral wire has to be connected to the terminal marked with letter N.
 - 2- “Black, brown, red” live wires have to be connected to terminal L. Mains connection can also be made by fitting a double pole switch with a minimum gap between the contacts of 3mm, proportionate to the load and complying with the regulations in force.
- The yellow/green earth wire should not be controlled by the switch.
- The plug or a double pole switch used for mains supply connection should be easy to get at, once the appliance is in position.
- The electrical safety of the appliance can only be guaranteed when it has been correctly connected to an efficient earthed power supply, as laid down in the regulations for electrical safety.
- The manufacturer cannot be held responsible for any damage to persons or objects due to lack an earth connection.

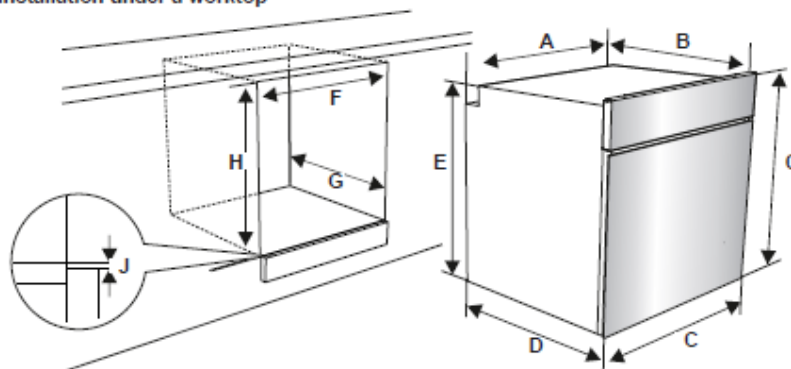
IMPORTANT:

Position the mains supply cable so that it is never subjected to a temperature which is more than 50°C above ambient temperature.

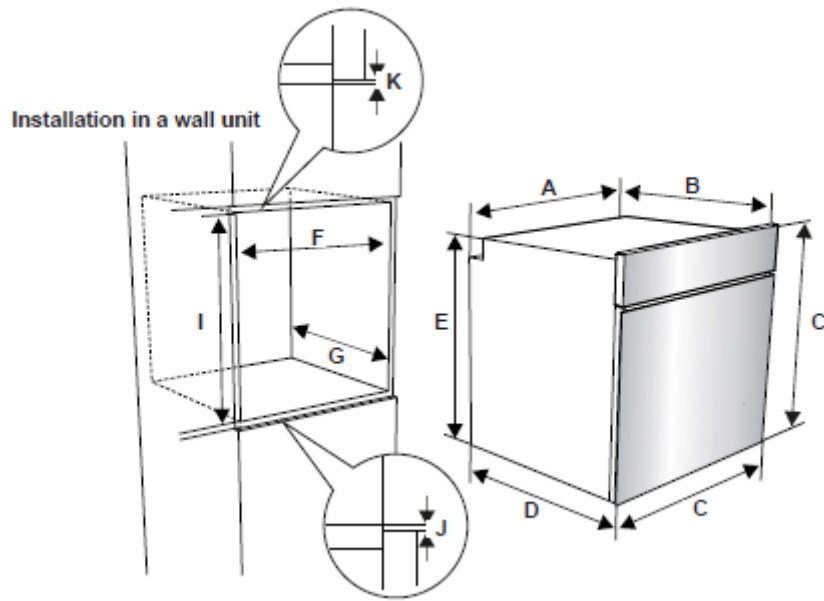
The appliances are supplied with installation kits and can be installed in a worktop with the appropriate dimensions. The installation and dimensions for hob and oven are shown in the below figures:

A (mm)	557	Min/Max F (mm)	560/580
B (mm)	550	Min G (mm)	555
C (mm)	595	Min H/I (mm)	600/590
D (mm)	575	Min J/K (mm)	5/10
E (mm)	576		

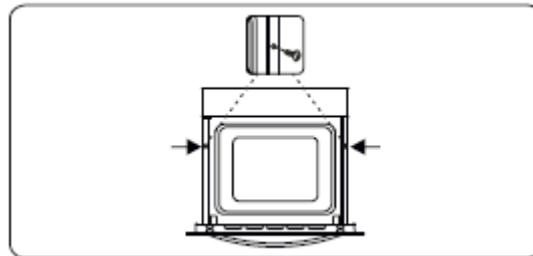
Installation under a worktop



Installation Instructions

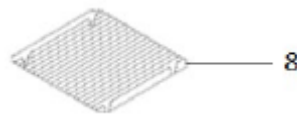
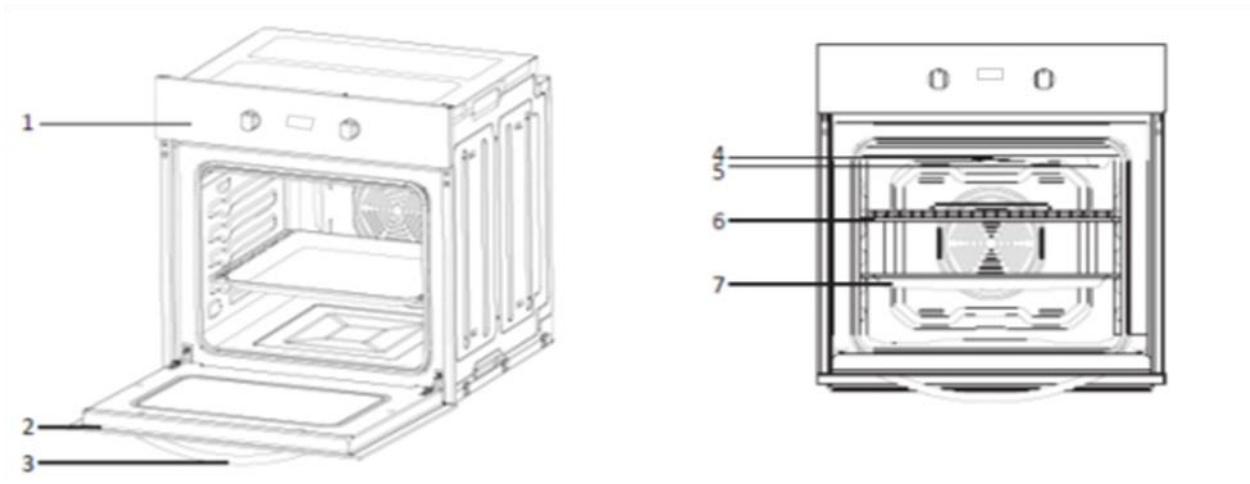


- After making the electrical connections, insert the oven into the cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of the cabinet, tighten the screws.



Operating Instructions

Internal View



- 1. Control Panel
- 2. Handle
- 3. Oven door
- 4. Grill Element

- 5. Oven Lamp
- 6. Wire Grill
- 7. Shallow Tray
- 8. Wire Grid for Trays

When you first run your oven, a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time, you need to properly ventilate the environment in which the oven is installed.

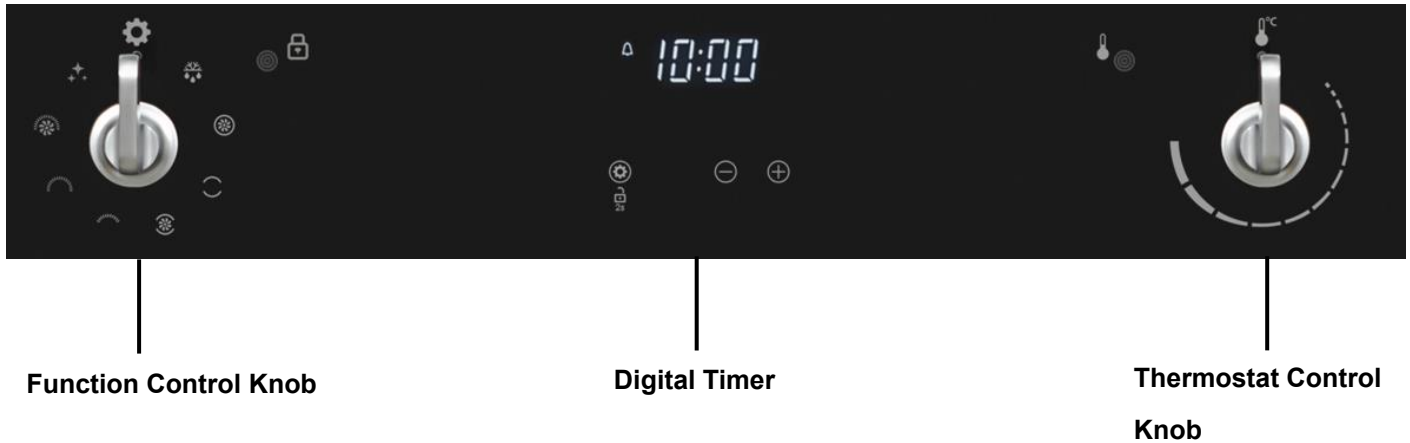
In order to cook in your oven, the oven function and temperature setting controls need to be adjusted and the oven timer, if available, needs to be programmed. Otherwise, the oven will not operate.

Unplug your appliance when it is not in use.

Protect your appliance from atmospheric effects. Do not leave it under the effects of the sun, rain, snow, dust etc.

Operating Instructions

Controls

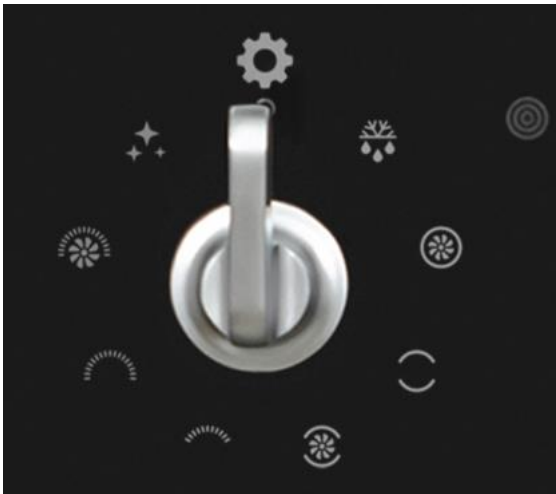


OVEN FUNCTION/WARNING LIGHT CONTROL

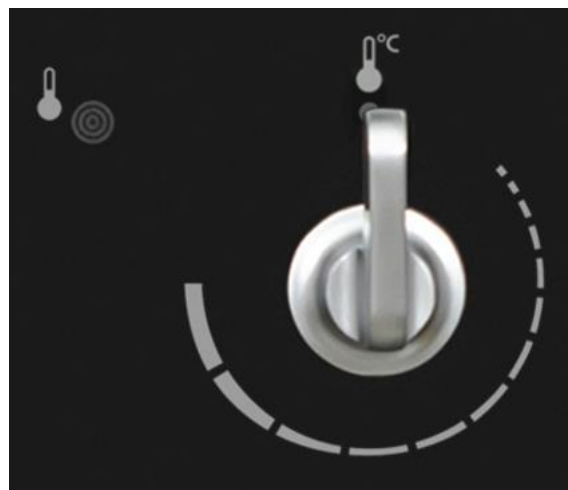
The oven function/warning light control button is used to select the different functions. Each is explained in detail. To select a function, turn the control knob to the desired oven function and then set the temperature with the thermostat control.

OVEN THERMOSTAT CONTROL

The oven thermostat control is used to select the desired temperature for cooking. When the temperature inside your oven reaches the value set, the thermostat will cut the circuit and the thermostat light will go off. When the temperature falls below the set value, the thermostat will again be turned on alongside the thermostat light. It is normal for this to occur during the cooking process, particularly when the door has been opened.



Function Selector



Thermostat Control

Operating Instructions

Oven Functions



Defrost Function

The oven's warning lights will switch on and the fan will start to operate. To use the defrost function, place your frozen food in the oven on a shelf in the third slot from the bottom. It is recommended that you place an oven tray under the defrosting food to catch the water accumulated due to melting ice. This function will not cook or bake your food; it will only help to defrost it.



Fan Forced

The oven's thermostat and warning lights will switch on, and the ring heating element and fan will start operating.

The turbo function evenly disperses the heat in the oven so all food on all racks will cook evenly. It is recommended that you preheat the oven for about 10 minutes.



Conventional Bake

The oven's thermostat and warning lights will switch on, and the lower and upper heating elements will start operating. The static cooking function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagna and pizza. Preheating the oven for 10 minutes is recommended and it is best to use only one shelf at a time in this function.



Conventional + Fan Assist

The oven's thermostat and warning lights will switch on, and the upper and lower heating elements and fan will start operating.

This function is good for baking pastry. Cooking is carried out by the lower and upper heating elements within the oven and by the fan, which provides air circulation, giving a slightly grilled effect to the food. It is recommended that you preheat the oven for about 10 minutes.



Half Grill

The oven's thermostat and warning lights will switch on, and the grill heating element will start operating. This function is used for grilling and toasting foods on the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

Warning: When grilling, the oven door must be closed, and oven temperature should be adjusted to 190°.



Full Grill

The oven's thermostat and warning lights will switch on, and the grill and upper heating elements will start operating. This function is used for faster grilling and for grilling food with a larger surface area, such as meat. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

Operating Instructions

Full Grill with Fan



The oven's thermostat and warning lights will switch on, and the grill, upper heating elements and fan will start operating. This function is used for faster grilling of thicker food and for grilling of food with a larger surface area. Both the upper heating elements and grill will be energised along with the fan to ensure even cooking. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

Pyrolytic Cleaning Function

This function allows you to clean the inside of the oven thoroughly.

Warning: Before activating the pyrolytic cleaning function, remove any excessive spillage and make sure that the oven is empty. Do not leave anything inside the oven cavity in order to prevent damage.



- Before activating the pyrolytic cleaning function, remove the wire oven shelves and shelf supports (if available) and ensure the oven door is closed.
- The oven door will lock when the pyrolytic function starts.
- When the pyrolytic cleaning function is on, it is advisable not to use a hob if it is fitted above the oven. This could cause overheating and damage to both appliances.
- During the pyrolytic cleaning cycle the oven door will become hot. Children should be kept away until it has cooled.

At the end of pyrolytic cleaning process, the display will show the time of day.

Operating Instructions

Time Adjustment

The time must be set before you start using the oven. Following the power connection, the symbol “A” and “000” will flash on the display screen.



1. Press the “+” and “-” buttons simultaneously. The dots in the middle of the screen will start to flash.




2. Adjust the time using the “+” and “-” buttons while the dots are flashing.



3. After a few seconds, the dots will stop flashing and will remain illuminated.

Key Lock

The key lock automatically activates after the timer has not been used for 5 seconds. “” symbol will appear and remain illuminated. To unlock the timer buttons, press and hold the MODE button for 2 seconds. The desired operation can then be carried out.

Audible Warning Time Adjustment


The audible warning time can be set to any time between “00:00” and “23:59” hours.

The audible warning time is for warning purposes only. The oven will not be activated with this function.




1. Press MODE. The symbol  will start flashing and “000” will appear.



2. Select the desired time period using the “+” and “-” keys while  is flashing.



3. The symbol  will remain illuminated, the time will be saved and the warning will be set.

When the timer reaches zero, an audible warning will sound and the symbol will flash. Press any key to stop the sound and the symbol will disappear

Operating Instructions

Semi-automatic Time Adjustment (Cooking Period)

This function helps you to cook for a fixed period of time. A time range between 0 and 10 hours can be set. Prepare the food for cooking and put it in the oven.




1. Select the desired cooking function and the temperature using the control knobs.



2. Press "MODE" until you see "end" symbol on the display screen. The symbol "A" and the current time of day start to flash.



3. Use the "+" and "-" buttons to set the desired finishing time.

4. The current time will reappear on the screen and the symbols "A" and  will remain illuminated..

When the timer reaches zero, the oven will switch off, an audible warning will sound and the symbol "A" will flash. Turn both control knobs to the "0" position and press any key on the timer to stop the sound. The symbol will disappear and the timer will switch back to manual function.

Full-automatic Programming

This function is used to start cooking after a certain period of time and for a certain duration. A time of up to 10 hours after the current time of day can be set. Prepare the food for cooking and put it in the oven.




1. Select the desired cooking function.



2. Press MODE until you see "dur" on the screen. The symbol "A" will flash.



3. Select the desired cooking time period using the "+" and "-" buttons.

4. The current time will reappear on the screen and the symbols "A" and  will remain illuminated.



5. Press MODE until you see "end" on the screen. The symbol "A" and the current time of day will flash.

Operating Instructions




- 6 Select the desired finishing time using the “+” and “-“ buttons.



- 7 Add the cooking period to the current time of day. You can set a time of up to 23 hours and 59 minutes after this.



- 8 The current time will reappear on the screen, and the symbols “A” and  will remain illuminated.

The operating time will be calculated, and the oven will automatically start so that cooking will finish at the set finishing time. When the timer reaches zero, the oven will switch off, an audible warning will sound, and the symbol “A” will flash. Turn both control knobs to the “0” position and press any key to stop the sound. The symbol will disappear, and the timer will switch back to manual function.

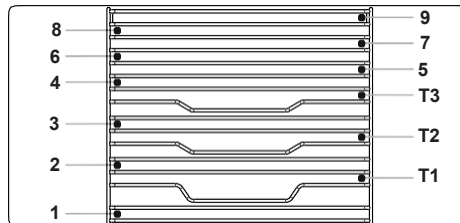
Sound Adjustment

To adjust the volume of the audible warning sound, press the MODE button three times while the signal is sounding. The oven function selector knob must be at the “0” position. “L3” will appear on the display screen. Press the “+” and “-“ buttons to adjust the sound level. Release the buttons and, after a few seconds, the signal sound volume will be set.

Accessories

Easy Fix Wire Rack

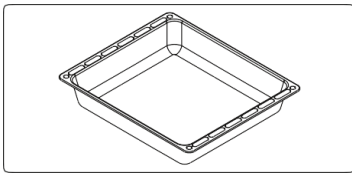
Clean the accessories thoroughly with warm water, detergent and a soft, clean cloth on first use.



- Insert the accessory to the correct position inside the oven.
- Allow at least a 1cm space between the fan cover and accessories.
- Take care removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.
- The accessories may deform while with heat. Once they have cooled down, they will recover their original appearance and performance.
- Trays and wire grids can be positioned on any level from 1 to 9.
- Telescopic rails can be positioned on levels T1, T2, T3, 4, 5, 6, 7, 8 and 9.
- Level 3 is recommended for single level cooking.
- Level T2 is recommended for single level cooking with telescopic rails.
- Level 2 and Level 4 are recommended for double level cooking.
- Level T1 and Level T3 are recommended for double level cooking with telescopic rails.
- The turnspit wire grid must be positioned on Level 3.
- Level T2 is used for the turnspit wire grid position with telescopic rails.

****Accessories may vary depending on the model purchased.

Accessories



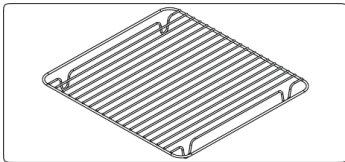
The 8 cm-deep Tray

The 8cm-deep tray is best used for cooking stews.

Put the tray into any rack and push it to the end to make sure it is correctly placed.

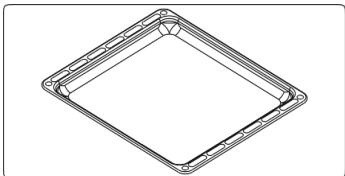
For the most efficient use, place the tray on the third shelf.

WARNING: The deep tray should not be used on the first (lowest) shelf. It is not recommended to simultaneously cook food using two 8 cm-deep trays.



The Wire Grid for Deep Trays

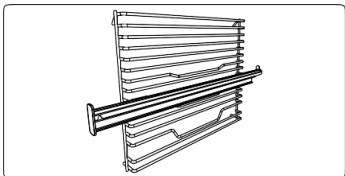
Make sure the wire grid is correctly placed within a deep tray. It is recommended to use this accessory for grilling steaks, meatballs and similar food.



The Shallow Tray

The shallow tray is best used for baking pastries.

Put the tray into any rack and push it to the end to make sure it is correctly placed.



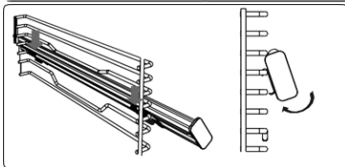
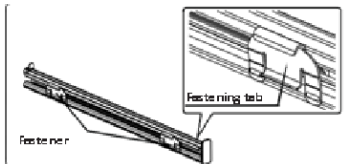
The Wire Rack with Easyfix Half Telescopic Rail

The half telescopic rail extends half-way out, to allow easy access to your food.

Telescopic Rails

Clean the accessories thoroughly with warm water, detergent and a soft clean cloth on first use.

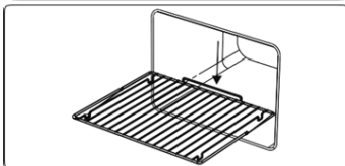
- On each telescopic rail there are fasteners that allow you to remove them for cleaning and repositioning.
- Remove the side runner. See section "Removal of the wire shelf".
- Hang the telescopic rail top fasteners on the side rack level reference wire and simultaneously press the bottom fasteners until you clearly hear the fasteners clip into the side rack level fixing wire.
- In order to remove, hold the front surface of the rail and repeat the previous instructions in reverse.



The Wire Grid

The wire grid is best used for grilling or for processing food in oven-friendly containers.

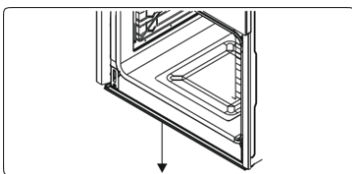
WARNING: Place the grid to any corresponding rack in the oven cavity correctly and push it to the end.



The Water Collector

In some cases of cooking, condensation may appear on the inner glass of the oven door. This is not a product malfunction.

- Open the oven door into the grilling position and leave it in this position for 20 seconds.
- Water will drip into the collector.
- Cool the oven and wipe the inside of the door with a dry towel. This procedure must be applied regularly.



***Accessories may vary depending on the model purchased.

Cleaning and Maintenance



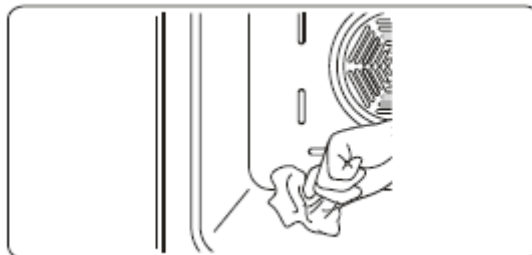
WARNING: Switch off the appliance and allow it to cool before cleaning is to be carried out.

General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.
- Do not use cleaners that contain particles as they may scratch the glass, enamelled and/or painted parts of your appliance.
- Should any liquids overflow, clean them immediately to avoid parts becoming damaged.
- Do not use steam cleaners for cleaning any part of the appliance.

Cleaning the Inside of the Oven

- The inside of enamelled ovens are best cleaned while the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then, wipe the oven over again with a wet cloth and dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.



Cleaning the Glass Parts

- Clean the glass parts of your appliance on a regular basis.
- Use a glass cleaner to clean the inside and outside of the glass parts. Then, rinse and dry them thoroughly with a dry cloth.

Cleaning the Stainless-Steel Parts (if available)

- Clean the stainless-steel parts of your appliance on a regular basis.
- Wipe the stainless-steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.
- Do not clean the stainless-steel parts while they are still hot from cooking.
- Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

Cleaning and Maintenance

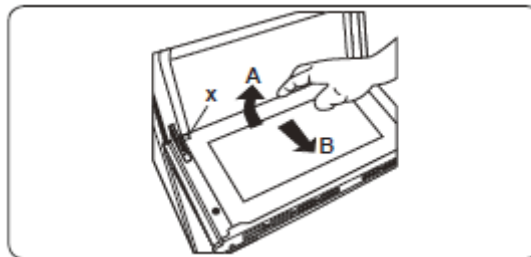
Cleaning Painted Surfaces (if available)

Spots of tomato, tomato paste, ketchup, lemon, oil derivatives, milk, sugary foods, sugary drinks and coffee should be cleaned with a cloth dipped in warm water immediately. If these stains are not cleaned and allowed to dry on the surfaces they are on, they should NOT be rubbed with hard objects (pointed objects, steel and plastic scouring wires, surface-damaging dish sponge) or cleaning agents containing high levels of alcohol, stain removers, degreasers, surface abrasive chemicals. Otherwise, corrosion may occur on the powder painted surfaces, and stains may occur. The manufacturer will not be held responsible for any damage caused by the use of inappropriate cleaning products or methods.

Removal of the Inner Glass

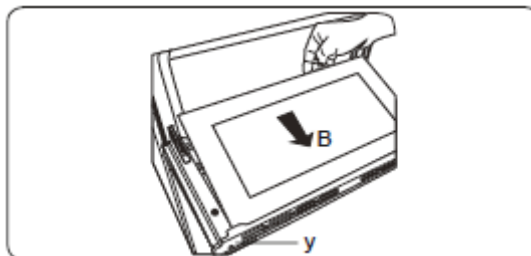
You must remove the oven door glass before cleaning, as shown below:

- Push the glass in the direction of B and release from the location bracket (x). Pull the glass out in the direction of A.

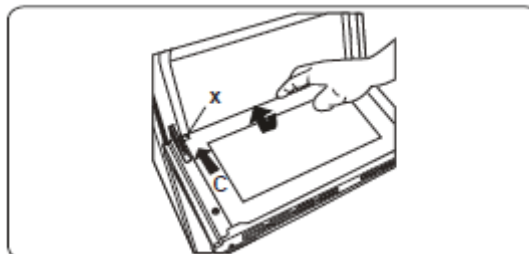


To replace the inner glass:

- Push the glass towards and under the location bracket (y), in the direction of B.



- Place the glass under the location bracket (x) in the direction of C.

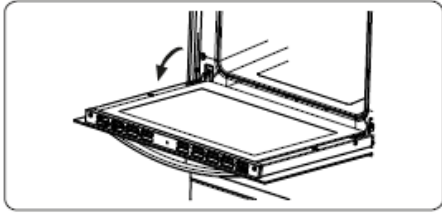


If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass layer.

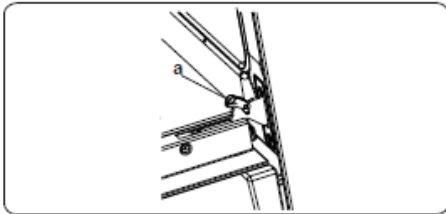
Cleaning and Maintenance

Removal of the Oven Door

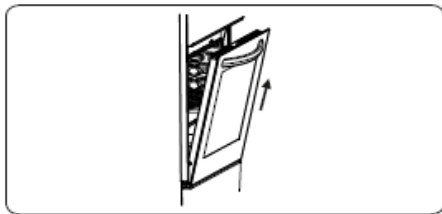
Before cleaning the oven door glass, you must remove the oven door, as shown below:



1. Open the oven door.

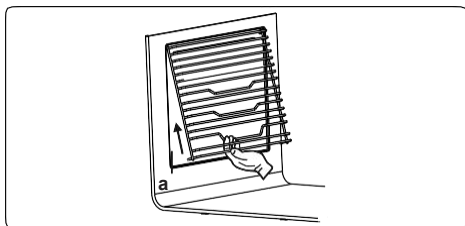


2. Open the locking catch (a) (with the aid of a screwdriver) up to the end position.



3. Close the door until it almost reaches the fully closed position and remove the door by pulling it towards you.

Removal of the Side Wire Rack



To remove the wire rack, pull the wire rack as shown in the figure. After releasing it from the clips, lift it up (2) and pull back (1).

Changing the Oven Lamp

⚠ WARNING: The maintenance of this appliance should be carried out by an authorised service person or qualified technician only

⚠ WARNING: Switch off the appliance and allow it to cool before cleaning your appliance.

- Remove the glass lens and then remove the bulb.
- Insert the new bulb (resistant to 300 °C) to replace the bulb that you removed (230 V, 15-25 Watt, Type E14).
- Replace the glass lens, and your oven is ready for use.

The lamp is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.

Troubleshooting

If you still have a problem with your appliance after checking these basic troubleshooting steps, please contact an authorised service person or qualified technician.

Problem	Possible Cause	Solution
Oven does not switch on.	Power is switched off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check that the oven temperature control knob is set correctly.
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	Check that the recommended temperatures and shelf positions are being used. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.
Oven light (if available) does not operate.	Lamp has failed. Electrical supply is disconnected or switched off.	Replace lamp according to the instructions. Make sure the electrical supply is turned on at the wall socket outlet.
The oven fan (if available) is noisy.	Oven shelves are vibrating.	Check that the oven is level. Check that the shelves and any bake ware are not vibrating or in contact with the oven back panel.

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 make sure 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

Email: customercare@monacocorp.co.nz



omega

omegaappliances.co.nz