



omega

Instruction Manual

Freestanding Cooker with
Gas Cooktop and Electric Oven

OF608DFX

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

New Zealand Contact Details

Monday to Friday 8.30am – 5.00pm

Email: customercare@monacocorp.co.nz

Phone: 09 415 6000

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

Read the following carefully to avoid an electric shock or fire.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings. These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

- The appliance is not intended for use by young children or infirmed persons without supervision.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with appliance.
- Young children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING** - In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed. Please refer to instructions for installation.
- **WARNING** - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- **WARNING** – If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING** – Accessible parts may become hot during use. To avoid burns young children should be kept away.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since be kept away.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- **WARNING** – Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Details indicating the correct installation of the shelves.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance, e.g. aerosols.
- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Do not modify this appliance.
- Always turn the grill off immediately after use as fat left there may catch fire.
- Do not cover the insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat left there may catch fire.
- Do not leave the grill on unattended.
- To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.

Important Safety Warnings

- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- Do not allow large cookware to overhang the hob onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- An authorised person must install this appliance.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- Only authorised personnel should carry out servicing.
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- **Warning:** Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.
- **Warning:** Never use the food-warmer drawer set at bottom of the range to store flammable substances or matters that cannot withstand heat such as wood, paper, spray cans rags, etc.
- This appliance is unsuitable for use in marine craft, caravans or mobile homes, unless each burner is fitted with a flame safeguard.

Installation

The Manufacturer declines any and all responsibilities for damages to things or injuries to persons or animals deriving from incorrect installation or misuse of equipment.

This appliance is class 1, isolated kitchen appliance, free-standing installation, and is designed for non-professional use by private, adult and inside houses.

The gas and electricity conditions are indicated in labels near the gas / electricity inlets.

The cooker installation should be executed only by qualified and authorised personnel.

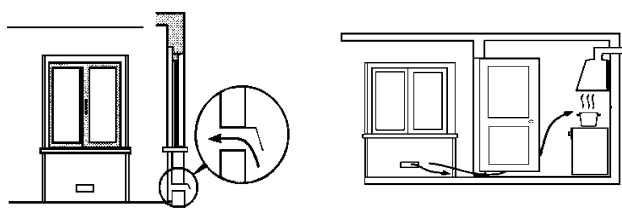
The appliance must be installed in places with proper conditions relative to dimensions, ventilation and exhaust of combustion products.

This appliance is not designed to be connected to a device for evacuating combustion products.

The appliance must be installed only in permanently ventilated rooms according to regulations into force.

The installation site should have a permanent discharge of combustion products to the outside.

Airflow must be done directly via permanent openings in the separating walls of the compartment with the exterior through conduits or air feed.



The air flow can also be obtained by indirect path via the installation sites adjacent to desired locations such that possess direct ventilation are not local fire hazard and are not bedrooms.

The air flow between the adjacent location and the installation location shall take place freely through permanent openings (obtainable increasing the space between the door and the floor, for example).

The inlet air must have a minimum cross section of 100 cm² and must not be unintentionally obstructed.

The walls of the sided furniture must resist to a temperature 75°C higher than ambient temperature.

The back wall must be of non-combustible material.

Combustible materials, like curtains must be at the minimum distance of 500 mm.

The furniture sided the cooker, if higher than the cooking plan, must be at a minimum distance of 150 mm from the side of the appliance - unless that surface is constructed of a suitable non-combustible material for the entire length of the cooking surface.

Any horizontal surface situated within 200mm from the edge of any hob burner must be a minimum of 10mm below the cooking surface or else comply with the above.

If the cooker is installed under a suspended element, this one must be placed at a minimum 700 mm of distance from the cooking plan.

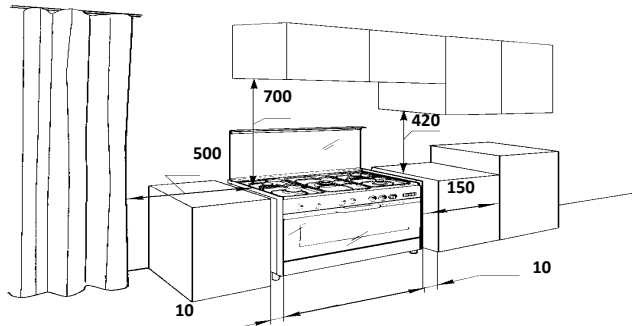
The furniture over and sided the appliance must have a minimum clearance of 420 mm from the cooking surface.

Any rangehood above the cooker must be installed according to the manufacturer's instructions, with a minimum distance of 650 mm from the cooking surface.

Installation

Before installing the cooker, remove the protective plastic sheathing that covers some metal parts.

If the appliance is on a plinth, some tools or equipment must be used to avoid sliding the appliance as damage may occur.



Do not put any flammable materials (example: oils, plastics, paper) in the storage compartment located at the bottom of the oven.

Install the cooker firmly and level it

	<p>Get leg accessories in poly bag inside oven. Ask one person to lift one side of the unit. Never invert unit. Screw leg at corner holes below unit one at a time. Ask your helper to lift the other side of the unit and screw the other two legs the same way before at different corners. Adjust height of leg by turning lower portion clockwise or counter-clockwise as figure C. Unit must be level.</p>
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Installation

GAS CONNECTION

Check Gas Type and specifications plate placed on the rear of the unit. All gas fitting work, service and repairs can only be performed by an authorized person in accordance with the current edition of AS/NZS 5601 and local gas regulations.

Failure to comply with this condition will render the warranty invalid. Always unplug the appliance before carrying out any maintenance operations or repairs.

Before connecting this appliance check if is prepared for the type of gas and pressure available in your home.

This appliance is suitable for connection to Natural gas and LPG. Refer to gas pressure shown on the data plate.

You may connect the appliance to a LPG cylinder fitted with its respective regulator, or to a gas network tap. Since this is a freestanding cooker, the following types of tubes could be used:

- Flexible rubber or elastomer tube, certified according an applicable standard fixed to an adequate inlet gas connection and held tight by a clamp on both ends.
- Flexible stainless steel tube, certified according an applicable standard, with threaded connections.
- Flexible rubber or elastomer tube, certified according to an applicable standard, with threaded connections.

ATTENTION:

- Ensure the tube is not bent or twisted.
- Ensure the tube is not in contact with the rear panel.
- The tube must be replaced before expiry date.
- The tube must be checked cable in is whole length.
- The clamps should be adequate for a good tight
- The maximum length of the flexible rubber tube must be 1500 mm.



The connection to the cooker should be done on the same side of the point of feeding, in way that the tube doesn't cross the backs of appliance. If necessary, change the gas inlet or request to the services of technical attendance the adaptation tube so that the entrance of gas in the appliance is done on the side correct

After connecting the unit, check eventual leaks with a frothy product. **NEVER USE A FLAME.**

Installation



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, for which the manufacturer accepts no responsibility.

Electrical Installation

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 capable of handling the oven's power rating (also indicated on the identification plate). If you have any doubts, call in a qualified technician.

NOTE: For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire. Do not install separate timers.

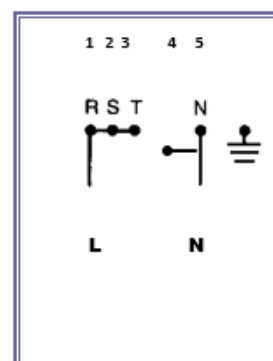
After having installed the appliance, the switched outlet must always be in an accessible position. The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, always ensure that the earthing is efficient; if you have any doubts call in a licensed electrician to check the system. The manufacturer declines all responsibility for damage resulting from an installation which has not been correctly earthed.

WARNING: If any damage occurs to the power cable during or after installation, it must be replaced immediately by a licensed electrician with a replacement cable from your Service Centre.

The cooker is to be connected to a single phase 220-240Vac 50 Hz supply, and by H05RR-F type cord.

The appliance is designed for fixed connection to the mains. Means for disconnection with a suitable - isolating switch must be incorporated in the fixed wiring in accordance with the wiring rules. The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 50 °C at any point along its length.

<div>Wire cross-sectional area</div> <div>Connection mode</div>	L	N	PE
	Minimum 1.5 mm	Minimum 1.5 mm	Minimum 1.5 mm
Single phase ~			



CONVERSION TO OTHER TYPE OF GAS

This operation must be executed always by qualified and authorised personnel.

This appliance has been designed to function with Natural gas or LPG.

This appliance is provided with a label on the rear panel, near the gas inlet, indicating the type of gas and pressure for which the cooker has been adjusted.

The indication of the gas and pressure that the cooker has been adjusted to can also be found on the data label or on the package of the appliance.

In order to convert from one type of gas to an another, proceed as follows:

Choose Inlet gas connection according to the type of gas available in your home.

Cooking top burners:

Remove the pan supports from the hob, the burner covers, burner spreaders and the burner skirts.

Unscrew and remove the injectors and replace them those corresponding to the available gas.

Replace all burner components and the pan supports.

Check for Gas Leak

Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the cooker, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, please contact your local Service Centre.

Appliance Details

Electrical Details

Model	OF608DFX
Voltage Rating	220-240 V ~ 50 Hz
Power Rating	2667 W

Gas Type: Natural Gas @ 2.00kPa Test Point Pressure

Burner	Injector Size (mm)	N.G.C. (kW)
Auxiliary	0.72 mm	1
Semi-rapid x 2	0.97 mm	1.75
Wok	1.50 mm	4

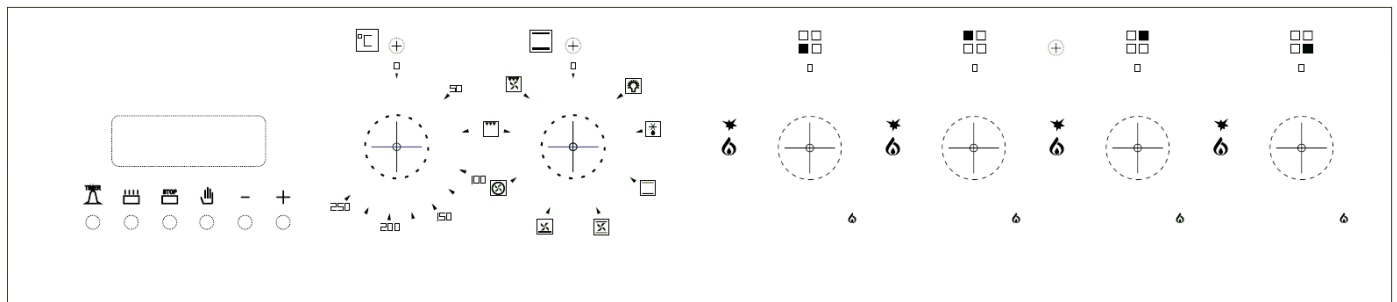
Universal LPG @ 2.9kPa Test Point Pressure

Burner	Injector Size (mm)	N.G.C. (kW)
Auxiliary	0.50 mm	1
Semi-rapid x 2	0.65 mm	1.75
Wok	1.0 mm	4





Total Gas Consumption:

Natural Gas (kW)	U. LPG (kW)
8.5	8.5

Operation Instructions



To ignite the burners proceed as follows:

- Press the ignition button .
- Selecting the burner to use, push the corresponding knob and turn it counter clockwise to the “full position”, indicated by a large flame .
- To reduce the power to turn the knob to the “low position”, indicated by a small flame .
- To switch off the burner, just turn the knob clockwise to the “off position”, indicated by a black circle in the upper position of the panel .

The gas cooktop provided with flame failure device, is a safety feature. If the gas supply is deficient or if the flame is extinguished accidentally, the gas circuit will be automatically closed.

If the gas cooktop turned off automatically, check if it is a gas supply issue.

If no gas supply issue, wait for at least 1 minute before turning on the cooktop, press and hold the ignition button for 10 seconds to turn on the cooktop.

Operation Instructions

Various cooking options can be selected by the use of switching of different elements, and temperature that is controlled by a thermostat.

Oven light

In this position only the light is in operation. The light will also be on when other function is in use.

Fan forced

The circular heating element and fan come into operation and the heat is spread evenly to all shelf positions. Various types of food can be cooked on different shelves, naturally with the appropriate cooking times. The oven must be preheated before food is placed inside. Fan mode provides optimum results with cakes and large quantity of food, it cooks various dishes simultaneously. To operate, select Fan Forced function along with the temperature.

Fan grill

Use of the Grill Element and Fan. Use for grilling meats, vegetables and poultry. Preheat oven, place food on grill rack in baking tray and place in the middle of the oven. Other foods maybe cooked underneath whilst grilling.

Grill

Grill Element - Use for toasting and melting cheese or browning. No longer than 5 minutes cooking time. To operate, select Full Grill Function along with the temperature.

Conventional Cooking (Bake)

The heat is provided from the top and bottom element. The oven must be preheated before food is placed inside. Conventional cooking provides optimum results with: cakes, pizzas, bread and for gentle slow cooking of casseroles.

Note: In conventional cooking mode, heat is provided from top and bottom heating elements, but the best cooking result can only be achieved by placing food on the middle shelf and be centrally located in the oven.

Lower Element with Fan

With this function a continuous circulation of the hot air is provoked, which is used to cook on several levels of the oven. The desired temperature will be reached in shorter time. The resistance inferior and superior of the oven are together in operation with the thermostat. The fan is always in operation.

Defrost

The defrosting takes place in the same way as at room temperature, but with the advantage that it is much more rapid. In this position only the fan is in operation.

Fan Assisted

The outer ring of the top element and the bottom element and fan come into operation and the heat is spread evenly to all shelf positions. Suitable for cooking pies and single layer baking. The oven must be preheated before food is placed inside. To operate, select Fan Assisted function along with the temperature.

The Oven door must be closed for all cooking functions.


The accessible parts of the cooker can become hot, if the oven or the grill is in operation.

Do not let children close to the appliance.

Operation Instructions

Timer Setting

With the timer you could selected time, from 0 to 120 minutes.

To use the timer, turn the knob which is under the symbol  one complete cycle is clockwise; then, you must back in counter clockwise until put the time you want in the upper position of the knob.

When the pre-set time has elapsed, the bell rings.

The bell does not interrupt the working of any element of the cooker.

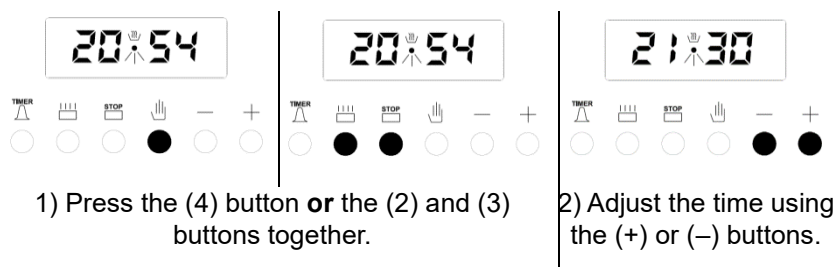
ELECTRONIC PROGRAM



The electronic timer, which enables your oven to get the food ready to serve at the desired time. The only thing to be done is to program the cooking time and ready time. It can also be used as an alarm clock, where you just give in the amount of time after which it should remind you by a buzzer tone.

Time of day adjustment







This adjustment can only be done when no cooking program is in progress. Press button 4 or 2 and 3 together. Within 5 seconds, using + and - to adjust the clock. Long presses of those buttons will result in fast changes.



Operation Instructions





Adjusting the buzzer alarm

With this feature, you can program after how much elapsed time you should be warned by a buzzer sound.

  1) Switch into buzzer alarm mode	  2) Give in the period of time to be counted down	  3) After a few seconds, screen will return to clock mode
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Note: Once programmed, the remaining time can be seen by pressing the (1) button once.







Cancelling the buzzer sound



  1) Buzzer will sound after the programmed amount of time elapses.	  2) Press the (1) button to cancel.
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Automatic cooking program

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

Example: We placed our food into the oven and want it to be cooked for 2 hours and 15 minutes.




  1) Current time is 18:30.	  2) Switch into cooking time mode.	  3) Adjust the cooking time using the (+) or (-) buttons.
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  4) After a few seconds, the screen will indicate that cooking has started and show the current time	Now, you have programmed your oven to cook the food for 2 hours and 15 minutes. Please do not forget to bring the function and/or temperature knobs of your oven to appropriate position.
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Note: You may cancel the automatic cooking mode any time by pressing the button or and buttons together.

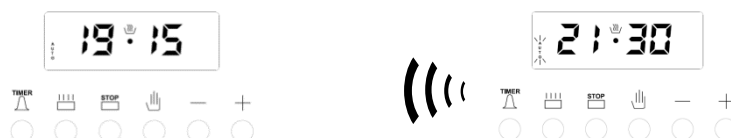
Operation Instructions

In the above example, cooking immediately started after giving in the cooking period. By pressing the (3) button, you can see the ready time, i.e.. the time when the food will be ready to serve, and if you want, you can also change it. In the example below, the ready time will be changed to 21:30.



		
1) Displayed is the ready time 18:30+2:15 = 20:45.	2) Set it to the desired time by using the (+) or (-) buttons	3) In a few seconds, screen switches to clock mode.

We now have programmed our oven to get the food ready at 21:30. Since the cooking time was preprogrammed as 2 hours 15 minutes, your oven will start cooking at 19:15, so that the food is ready at 21:30.

Screen just when cooking starts Screen just when cooking ends



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

	
1) Switch your oven OFF	2) Reset the timer.

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

In the example shown, cooking time has been programmed first, the ready time was calculated automatically and was edited by us. It is also possible first to program the ready time, in that case the cooking time will be calculated automatically and should be edited thereafter.

Buzzer volume adjustment

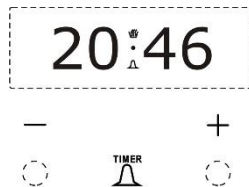
You may adjust the buzzer tone of the timer in the following way:

- 1) Pressing and holding the (-) button, you can hear the current buzzer tone. Releasing and pressing again will switch to the next tone (3 different tones available)
- 2) The buzzer tone will be set to the last adjusted tone.

Note: The buzzer volume is defaulted as the high tone. In case of a long power outage, the customized buzzer tone will be back to the defaulted one.

Operation Instructions

Clock and Timer Setting



Time of Day Adjustment

Press the + and – buttons together. The point between the hours and minutes will start to flash.

Using the + and – buttons, you can adjust the current time of day. Long presses of those buttons will enable fast adjustments.

Pressing the + and – buttons a long time, until the hour and point between the hours and minutes start to flash, will enable you to adjust just the hours portion of the display.

Minute Minder Adjustment

Press the + button. The screen will return to displaying the '0.00' and the bell symbol will start to flash. You can adjust the minute minder using the + or – buttons.

After 6 seconds following the adjustment, the bell symbol will be stabilized. The minute minder will start to countdown.

The minute minder time increments are in 10 seconds up to 99 minutes 50 seconds, thereafter the display will show 1 hour and 40 minutes and the adjustment will be in 1 minute steps.

Note: In order to cancel a minute minder program, set the minute minder time down to 0.00.

Cancelling the Buzzer Sound

When countdown of the minute minder is completed, the screen will return to displaying the current time of day. The bell symbol will start to flash, a buzzer alarm is heard and will sound, if not stopped, for 7 minutes.

Press any button to cancel the sound.

Buzzer Tone Adjustment

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

- 1) Pressing the (-) button, you can hear the currently set tone.
- 2) Releasing (-) and then pressing again, you can hear the next available (total 3) tone.
- 3) The last sound heard will be your adjusted one.

Note: Factory setting is the maximum level (highest frequency) a long power outage may result in reloading this setting.

Operation Instructions

RECOMMENDATION TO USE THE OVEN AND THE GRILL

The accessible parts of the cooker could be hot, if the oven or the grill is in operation. Do not let children close to the appliance.

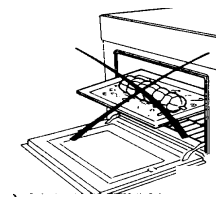
Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets



Warning: For models with warming drawer. Never use the warming drawer to store inflammable substances that cannot withstand heat such as: wood, paper, spray cans, rags, etc...

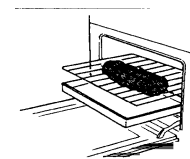
Preheat the oven until it reaches the desired temperature before putting food into the oven.

Never use low-edged containers or trays as baking-pan for roasting meat, thus preventing fat splashes, sauce burning and smoke production.

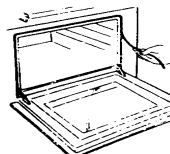


Use deep tray instead, preferably terracotta containers, put on the shelf in the middle.

When food is directly on the wire shelf, you must put a tray underneath to collect dripped residual.



Never use the oven without the rubber seal



The oven door needs to be completely closed during all cooking processes.

It is advisable to:

Place the cooking tray on the middle level of the oven.

Avoid opening the door during the cooking, since the temperature changes will spoil your cooking and increase energy consumption.

The oven can be turned off some minutes before the victuals are completely roasted; the residual temperature will be enough for having just roasted.

Cleaning and Maintenance

Before maintenance or cleaning your cooker, switch off the circuit breaker, turn off the isolating gas valve or the gas mains and allow the cooker to cool down.

GENERAL CLEANING

Adequate maintenance and cleaning will prolong the life of the appliance, as well as ensure trouble-free service.

Before you let down the cover glass it is necessary to decrease the temperature of the burners and electric plate.

The cooker must be cleaned with warm water, using a damp sponge and gentle detergent.

Never use scouring powder, steel wool or acids to clean the cooker.

The stainless steel parts should be washed, after the use, with water and dried with a soft cloth. If the spots still persist, it is necessary to use a non-abrasive detergent or warm vinegar.

The glass of the oven's door should be washed with warm water and a nylon pad soaked in ordinary detergent.

Avoid scrubbing the front panel, because this will erase the designs stencilled over each knob.

The enamelled grids of the knob can be washed in the dishwasher.

The cooker cannot be cleaned with vapour equipment (e.g. steam cleaners).

After a possible grid removal for cleaning, we recommend to verify the presence of such rubber pads and to put the grids back in their stable and centred correct position

BURNERS CLEANING

The burners should be cleaned with soapy warm water and well rinsed and dried.

Ensure there are completely dry before using.

CLEANING CERAN COOKTOP

After use, once the cooker has cooled down, clean thoroughly as even small amounts of dirt can become impossible to remove when re-heated.

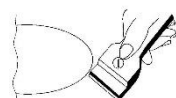
Do not use abrasive pads, sponges or powders to clean, as these products can scratch the surface of the glass.

Small amounts of dirt can be removed using a damp cloth or hot, soapy water.

Soap stains should be removed with water, and the glass should then thoroughly dried.

For encrusted dirt, it is recommended that you use a glass scraper, with a metal blade, which can easily be found on the market.

Only clean when the surface is cold.



Cleaning and Maintenance

GAS TAPS / VALVES MAINTENANCE AND CLEANING

If the gas tap / valve is hard to turn, do not force it. It might need lubrication.

This operation must be executed always by qualified and authorised personnel.

To access the taps / valves, pull burner heads and remove the cooking top.

To lubricate the taps/ valves, follow these instructions.

- With a screw-driver, remove the cover.
- Pull the cone out of its housing.
- Clean the cone with a dry lint-free cloth.
- Lubricate the cone carefully, with grease recommended (Molykote, Staburgs N32, Rocol HT, Optitemp HT2 EP), and take off the excess grease to avoid obstructing the gas passages.
- Introduce the cone and the spring and screw the cover.
- Turn the cone several times, to ensure it is not hard.
- Check for gas leaks, with the tap opened and closed. **NEVER USE A FLAME.**

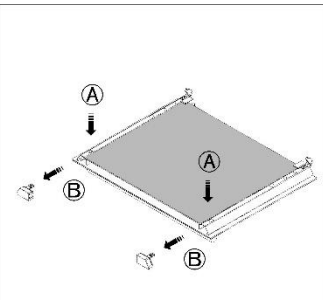
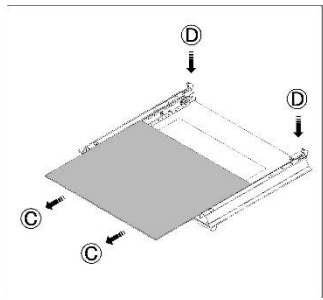
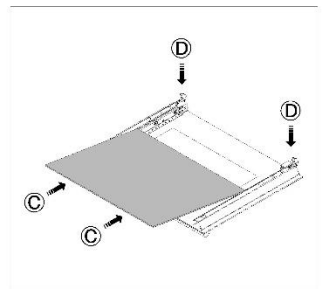
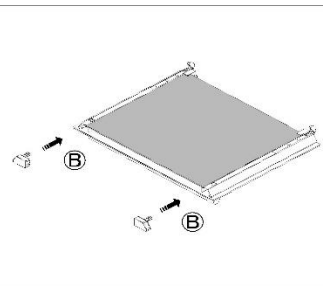
Cleaning and Maintenance

OVEN CLEANING

The oven should be cleaned with warm water and a nylon pad soaked in ordinary detergent.

The oven is “ Easy to Clean “ enamel, do not use abrasive detergent for cleaning.

How to remove the interior glass on the oven's door for cleaning

	<ul style="list-style-type: none">- Press the (A), and remove the superior tops (B)
	<ul style="list-style-type: none">- Release the interior glass (C), from the interior tops (D)- Remove the interior glass <p>Cleaning the glass with warm water and a nylon pad soaked in ordinary detergent</p>
	<ul style="list-style-type: none">- Place the glass in the supports- slide in the guide till engage the groove (D) of the interior tops
	<ul style="list-style-type: none">- Introduce the superior tops (B)

Cleaning and Maintenance

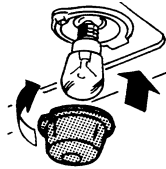
REPLACING THE OVEN BULB

Once the appliance has been electrically disconnected, unscrew the glass protection cap and the bulb, replacing it with another one suitable for high temperatures (300°C) having the following characteristics:

Voltage: 220 – 240 V

Power: 25 W maximum

Socket: E14



Reassemble the glass cup and reconnect the appliance.

Protection Filter of the Oven Fan

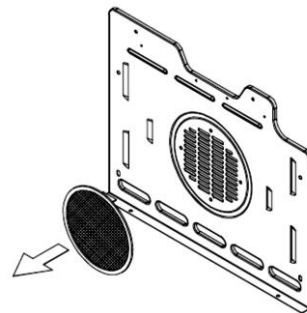
During the cooking, to minimise fat/debris going on to the fan, install the filter cover.

When cooking is complete, remove the filter and wash it.

To install the filter, mount the filter leaning it against the rear wall at the same level

of the fan, then push the “tang” downwards. Reverse this operation to remove

the filter.



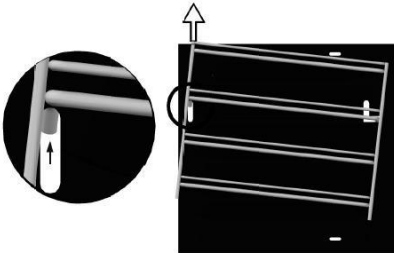
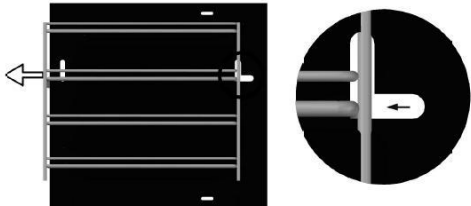
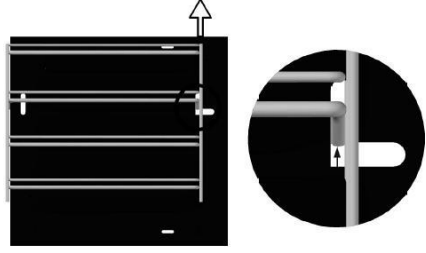
The oven fan cleaning service can only be carried out by a qualified service technician.

Cleaning and Maintenance

To facilitate cleaning chrome side grills can be removed.

For this follow the instructions 1.for 3. for disassembled oven grill.

To set back following the instructions of a 3.for 1.

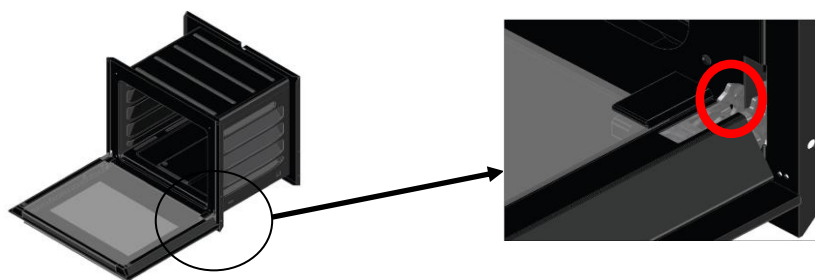
	<p>1. Raise the grill vertically and remove the pin in the groove on the front side of the oven</p>
	<p>2. Move the grid in the direction indicated so that moves into the slot along the coast of the oven</p>
	<p>3. Move the grid in the direction indicated so that moves into the slot along the coast of the oven. Vertical lift and remove the pin in the groove in the back side of the oven</p>

The stainless steel runners that support the enameled pans can be removed and placed in three levels of the side grilles.

REMOVING THE OVEN DOOR FOR CLEANING

For complete cleaning, we advise removing door working as follows:

- Set the door wide open.
- Turn the brackets of the lower hinges upwards until hooking the upper hinges.
- Set the door ajar, then lift lightly to remove the lower hinges from the slots.
- Remove the door and the two upper hinges from their seats.
- Clean the door and reassemble reversing the above mentioned steps.



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.

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 e.g. 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 spill-overs, 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 Shiro)

Phone: 09 415 6000

Email: customercare@monacocorp.co.nz

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