



Instruction Manual

OMEGA FREE STANDING OVEN

OF995FXCOM

OF910FXCOM

OF910FXTGG

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.com.au (if you are in Australia) and omegaappliances.co.nz (if you are in New Zealand) or contact our Customer Care team on the below email or phone numbers.

Registering Your Warranty

For peace of mind you can register your warranty at omegaappliances.com.au. Further information on the Warranty can be found at the end of this manual.

Contact Us

Our customer service team is here to help you with any question or concern. 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.

Australia Contact Details

Monday to Friday 8.30am – 5.00pm

Email: customercare@omegaappliances.com.au

Phone: 1300 739 033

New Zealand Contact Details

Monday to Friday 8.30am – 5.00pm

Email: customercare@monacocorp.co.nz

Phone: 09 415 6000

To stay up to date and find simple and easy recipes, follow us on our socials:

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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.

Contents

Important Safety Warnings 4-6

Product Information..... 7

Technical Data 8

Accessories 9

Installation Instructions..... 10-14

Operating Instructions 15-17

Maintenance and Cleaning 18-20

Changing the Lamp..... 20

Troubleshooting 21

Australian & New Zealand Product Warranty Statements of Standard Warranty Conditions 22

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

Please read these operating instructions carefully.

1. Installation and repair should always be performed by an authorised service. The manufacturer and supplier shall not be held responsible for operations performed by unauthorized persons.
2. The oven should be used according to the operating instructions.
3. **WARNING:** The accessible parts may be hot while using the grill. Keep away from children.
4. **WARNING:** Fire hazard; do not store the materials on the cooking surface. Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
5. **WARNING:** The appliance and its accessible parts are hot during operation.
6. Setting conditions of this device are specified on the label. (Or on the data plate)
7. The accessible parts may be hot when the grill is used. Small children should be kept away.
8. **WARNING:** This appliance is intended for cooking. It should not be used for other purposes like heating a room.
9. To clean the appliance, do not use steam cleaners.
10. Ensure that the oven door is completely closed after putting food inside the oven.
11. NEVER try to put out a fire on the oven with water. Shut off the power and use an appropriate non-water based fire extinguisher or cover the flame with a fire blanket.
12. Children under 8 years of age should be kept away, if they cannot be monitored continuously.
13. Touching the heating elements should be avoided.
14. **CAUTION:** Cooking process shall be supervised. Cooking process shall always be supervised.
15. This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
16. This device has been designed for household use only.
17. Children being supervised not to play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.
18. Keep the appliance and its power cord away from children less than 8 years old.
19. Put curtains, tulle, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.
20. Keep the ventilation channels open.
21. The appliance is not suitable for use with an external timer or a separate remote control system.
22. Do not heat closed cans and glass jars. The pressure may lead jars to explode.
23. Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.
24. Do not place the oven trays, plates or aluminium foils directly on the oven base. The accumulated heat may damage the base of the oven.
25. While placing or removing food from the oven, etc., always use heat resistant oven gloves.
26. Do not use the oven whilst under the effects of heavy medication or under the influence of alcohol or other substances which may affect your ability or judgement.
27. Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire if it comes in contact with hot surfaces.
28. After each use, check if the unit is turned off.
29. If the appliance is faulty or has a visible damage, do not operate the appliance.
30. Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.
31. Do not use the appliance with its front door glass removed or broken.
32. Place the baking paper together with the food into a pre-heated oven by putting it inside a cooker or on an oven accessory (tray, wire grill etc.).
33. Do not put objects that children may reach on the appliance.
34. It is important to place the wire grill and tray properly on the wire racks and/or correctly place the tray on the rack. Place the grill or tray between two rails and make sure it is balanced before putting food on it.
35. Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.
36. Never use it at higher oven temperatures than the maximum usage temperature indicated on your baking paper. Do not place the baking paper on the base of the oven.
37. When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.
38. The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.
39. Do not use abrasive cleaners or sharp metal scrapers to clean the glass as the scratches that may occur on the surface of the door glass may cause the glass to break.
40. Do not place the appliance on a surface covered with carpets. Electric parts gets overheated since there will be no ventilation from below. This will cause failure of the appliance.
41. Do not hit glass surfaces of vitro-ceramic cookers with a hard metal, resistance can get damaged. It may cause an electric shock.
42. User shall be careful when cleaning gas burners. It may cause personal injuries.

Important Safety Warnings

1. Food can spill when foot of oven is dismantled or gets broken, be careful. It may cause personal injuries.
2. During usage, the internal and external surfaces of the oven get hot. As you open the oven door, step back to avoid the hot vapour coming out from the interior. There is risk of burning.
3. Upper cover of the oven can be closed for a reason, than cookware can trip over. Step back to avoid the hot food coming on you. There is risk of burning.
4. Do not place heavy objects when oven door is open, risk of toppling.
5. User should not dislocate the resistance during cleaning. It may cause an electric shock.
6. Do not remove ignition switches from the appliance. Otherwise, live electric cables can be accessed. It may cause an electric shock.
7. Oven supply can be disconnected during any construction work at home. After completing the work, re-connecting the oven shall be done by authorized service.
8. Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.
9. To prevent overheating, the appliance should not be installed behind of a decorative cover.
10. Turn off the appliance before removing the safeguards. After cleaning, install the safeguards according to instructions.
11. Cable fixing point shall be protected.
12. **WARNING:** Don't use oven and grill burners at same time.
13. Please don't cook the food directly on the tray / grid. Please put the food into or on appropriate tools before putting them in the oven.
14. Hot surface, leave for cooling before closing the cover.

Electrical Safety

1. Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.
2. Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.
3. The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.
4. The power supply cord (the cord with plug) shall not contact the hot parts of the appliance.
5. If the power supply cord (the cord with plug) is damaged, this cord shall be replaced by the manufacturer or its service agent or an equally qualified personnel to prevent a hazardous situation.
6. Never wash the product by spraying or pouring water on it! There is a risk of electrocution.
7. **WARNING:** To avoid electric shock, ensure that the device circuit is open before changing the lamp.
8. **WARNING:** Cut off all supply circuit connections before accessing the terminals.
9. **WARNING:** If the surface is cracked, turn off the appliance to avoid risk of electric shock.
10. Do not use cut or damaged cords or extension cords other than the original cord.
11. Make sure that there is no liquid or humidity in the outlet where the product plug is installed.
12. The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.
13. Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.
14. Unplug the unit during installation, maintenance, cleaning and repair.
15. If the power supply cable is damaged, it must be replaced by its manufacturer or authorized technical service or any other personnel qualified at the same level, in order to avoid any dangerous situation.
16. Make sure the plug is inserted firmly into wall socket to avoid sparks.
17. Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.
18. An omnipolar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.
19. Appliance is equipped with a type "Y" cord cable.
20. Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.
21. The appliance must not be installed behind a decorative door in order to avoid overheating.

Important Safety Warnings

Gas Safety

1. This appliance is not connected to burning products evacuation apparatus. This appliance must be connected and installed according to the installation regulations in force. Conditions regarding ventilation must be considered.
2. When a gas cooking appliance is used; humidity, heat and burning products are generated in the room. First of all, make sure the kitchen is well ventilated when operating the appliance and maintain natural ventilation openings or install mechanical ventilation equipment.
3. After using the appliance heavily for an extended period of time, additional ventilation may be required. For example open a window or adjust a higher speed for mechanical ventilation, if any.
4. This appliance must be used only in well ventilated locations in accordance with the regulations in force. Please read the manual before installing or using this product.
5. Before positioning the appliance, make sure local network conditions (gas type and gas pressure) meets appliance requirements.
6. The mechanism cannot be run for longer than 15 seconds. If the burner is not on after 15 seconds, stop the mechanism and wait for at least one minute before trying to ignite the burner again.
7. All kinds of operations to be performed on gas installation must be performed by authorized and competent people.
8. This appliance is adjusted for natural gas (NG). If you have to use your product with a different gas type, you have to apply to authorized service for the conversion.
9. For proper operation, hood, gas pipe and clamp should be replaced periodically according to manufacturer recommendations and when required.
10. Gas should burn well in gas products. Well burning gas can be understood from blue flame and continuous burning. If gas does not burn sufficiently, carbon monoxide (CO) can be generated. Carbon monoxide is a colourless, odourless and very toxic gas; even small amounts have lethal effect.
11. Ask your local gas supplies about the phone numbers for emergencies related to gas and the measures to be taken upon gas odour is detected.

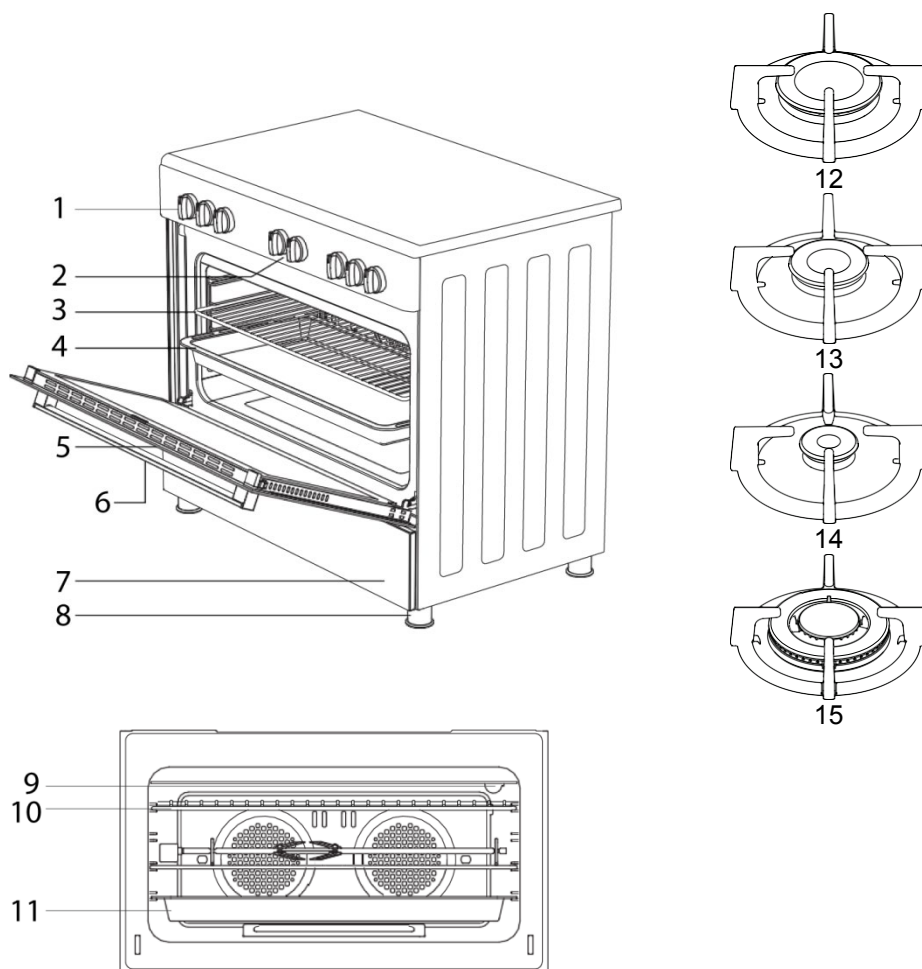
What to do when Gas Odour is Detected

1. Do not use naked flame, and do not smoke.
2. Do not operate any electrical switch. (For example: lamp switch or doorbell)
3. Do not use telephone or mobile phone.
4. Open the doors and windows.
5. Close all valves on the appliances that utilize gas and the gas counters.
6. Call fire brigade from a telephone outside the home.
7. Check all hoses and their connections against leaks. If you still smell gas, leave the house and warn your neighbours.
8. Do not enter into the house until authorities clarify it is safe.

Intended Use

1. This product is designed for home use. Commercial use of the appliance is not permitted.
2. This appliance may only be used for cooking purposes. It shall not be used for other purposes like heating a room.
3. This appliance shall not be used to heat plates under the grill, dry clothes or towels by hanging them on the handle or for heating purposes.
4. The manufacturer and supplier assume no responsibility for any damages due to misuse or mishandling.
5. The oven cavity may be used for thawing, roasting, frying and grilling food.

Product Information



1. Oven control knobs
2. Hob control knobs
3. Wire grill
4. Deep tray
5. Door
6. Handle
7. Lower cabinet door
8. Plastic leg

9. Lamp
10. Grill
11. Deep tray
12. Large burner
13. Middle burner
14. Auxiliary burner
15. WOK burner

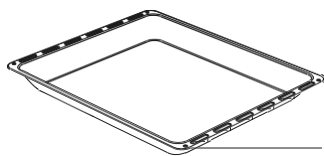
Technical Data

Specifications	90x60
Outer width	900 mm
Outer depth	610 mm
Outer height	925 mm
Lamp power	15-25 W
Bottom heating element	2000 W
Top heating element	1500 W
Grill heating element	2500 W / 3250 W
Turbo heating element	1250 W x 2
Supply voltage	220-240V AC/380-415V AC 50/60 Hz
Hot plate 145 mm *	1000 W
Hot plate 180 mm *	1500 W
Hot plate rapid 145 mm *	1500 W
Hot plate rapid 180 mm *	2000 W

Burner Specifications	Gas Natural 1.00kPa			ULPG 2.75kPa		
Wok Burner	Injector	1.60	mm	Injector	0.92	mm
	Gas flow	0.318	m³/h	Gas flow	242	g/h
	Power	12.00	MJ/h	Power	12.00	MJ/h
Rapid Burner	Injector	1.55	mm	Injector	0.90	mm
	Gas flow	0.318	m³/h	Gas flow	211.7	g/h
	Power	11.00	MJ/h	Power	11.00	MJ/h
Semi-Rapid Burner	Injector	1.20	mm	Injector	0.70	mm
	Gas flow	0.185	m³/h	Gas flow	141	g/h
	Power	7.00	MJ/h	Power	7.00	MJ/h
Auxiliary Burner	Injector	0.90	mm	Injector	0.50	mm
	Gas flow	1.00	m³/h	Gas flow	76.3	g/h
	Power	3.80	MJ/h	Power	3.30	MJ/h

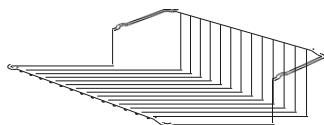
Note: Diameter values written on the injector are specified without a decimal point. For example; a diameter of “1.70 mm” is specified as “170” on the injector.

Accessories



Deep tray

Used for pastries, deep fried foods and stew recipes. In case of frying directly on the grill for cakes, frozen foods and meat dishes, it can be used as an oil catchment tray.



Wire grill

Used for placing the foods to be baked on the desired rack.



In tray wire grill

Foods that can stick while cooking, such as beef, can be placed on the in-tray grill. Thus, the contact and sticking of the food is prevented.



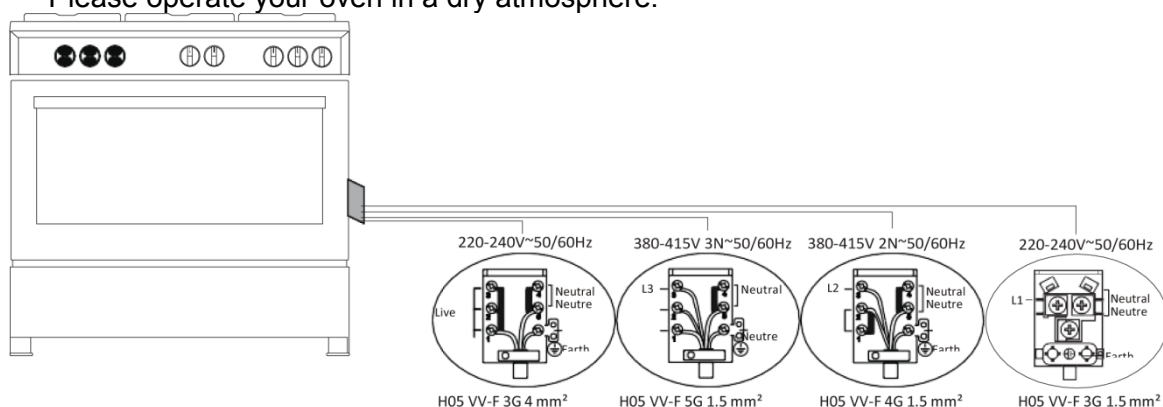
Splash back

The resulting temperature of the oven chimney avoids contact with the wall.

Installation Instructions

Electrical Connection

1. Your oven requires 16 Amp fuse and must be installation by a qualified electrician.
2. Your oven is adjusted in compliance with 220-240V AC/380-415V AC 50/60Hz. electric supply. If the mains are different from this specified value, contact your authorized service.
3. Electrical connection of the oven should only be made by the sockets with earth system installed in compliance with the regulations. If there is no proper socket with earth system in the place where the oven will be placed, immediately contact a qualified electrician. Manufacturer shall never be responsible from the damages that will arise because of the sockets connected to the appliance with no earth system. If the ends of the electrical connection cable are open, according to the appliance type, make a proper switch installed in the mains by which all ends can be disconnected in case of connecting / disconnecting from / to the mains.
4. If your electrical supply cable gets damaged, it should be replaced by an authorized service or qualified electricians immediately in order to avoid the danger.
5. Electrical cable should not touch the hot parts of the appliance.
6. Please operate your oven in a dry atmosphere.



Gas Connection

WARNING: Before starting any work related with gas installation, turn off the gas supply. Risk of explosion.

1. Fit the clamp to the hose. Push on the hose until it goes to the end of the pipe.
2. For the sealing control; ensure that the buttons in the control panel are closed, but the gas cylinder is open. Apply some soap bubbles to the connection. If there is gas leakage, there will be foaming in the soaped area.
3. The oven should be used a well ventilation room and should be installed on flat ground.
4. Re-inspect the gas connection.
5. When placing your oven in its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.
6. Do not route the gas hose and electrical supply cable of your oven through heated areas, especially through the rear side of the oven. Do not move the oven with the gas connected as this can cause a gas leak.
7. Please use a flexible hose for gas connection.

Installation Instructions

For LPG Connection

For LPG (cylinder) connection, affix a metal clamp on the hose coming from LPG cylinder. Affix an edge of the hose on hose inlet connector behind the appliance by pushing to end through heating the hose in boiled water. Afterward, bring the clamp towards end section of the hose and tighten it with screwdriver. The gasket and hose inlet connector required for connection is as the picture shown below.

NOTE: The regulator to be affixed on LPG cylinder should have 300 mm SS feature.

For Natural Gas Connection

WARNING: Natural gas connection should be done by an authorized service.

For natural gas connection, place a gasket in the nut at the edge of the natural gas connection hose. To install the hose on the main gas pipe, turn the nut. Complete the connection by doing a gas leakage control.

Gas hose passage way

Connect the appliance to the gas piping tap in the shortest possible route and in a way that ensures no gas leakage will occur.

In order to carry on a tightness and sealing safety check ensure that the knobs on the control panel are closed and the gas cylinder is open.

WARNING: While performing a gas leakage check, never use any kind of lighter, match, cigarette or similar burning substance.

Apply soap bubbles on the connection points. If there is any kind of leakage then it will cause bubbling.

While inserting the appliance into place ensure that it is on the same level with the benchtop. If required, adjust the legs in order the make level with the benchtop.

Use the appliance on a level surface and in a well ventilated environment.

WARNING: Before placing the appliance, check that the local distribution conditions (gas type and pressure) conform to the product settings.

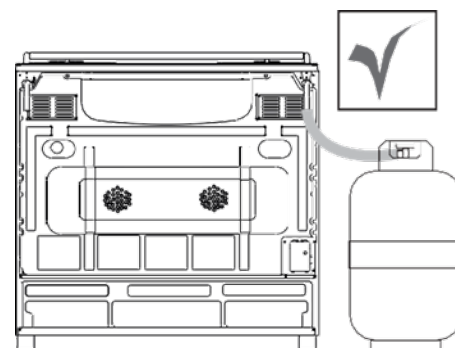
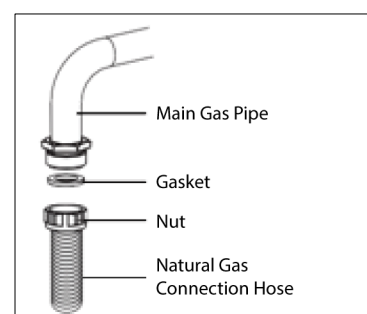
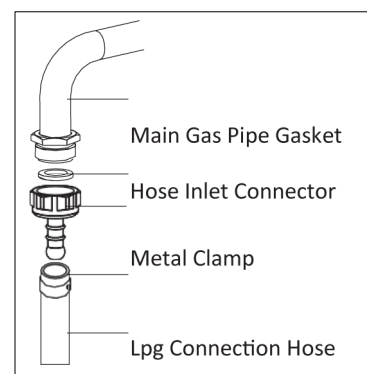


Figure 1

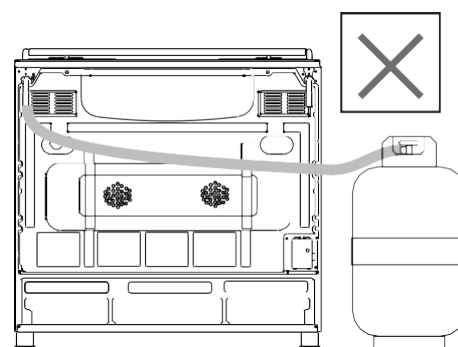


Figure 2

Installation Instructions

Changing the Nozzle

1. Use a screwdriver to remove and install the nozzle as in Figure 3.
2. Remove the nozzle (figure 4) from the burner with nozzle driver and install a new nozzle (Figure 5).

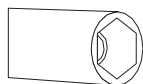


Figure 3

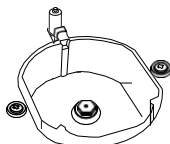


Figure 4

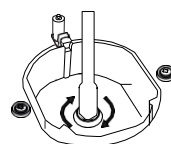


Figure 5

Ventilation of Room

This product requires adequate ventilation. Ensure that there is proper ventilation when installing the appliance.

Room size	Ventilation opening
Smaller than 5 m ³	min. 100 cm ²
Between 5 m ³ - 10 m ³	min. 50 cm ²
Bigger than 10 m ³	no need
In basement or cellar	min. 65 cm ²

Reduced Gas Flow Rate Setting for Hob Taps

1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw. For LPG (butane-pro pane) turn the screw clockwise. For natural gas, turn the screw counter-clockwise once.
4. The normal length of a straight flame in the reduced position should be 6-7 mm.
5. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
6. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary. To adjust your oven acc. to the gas type, make the adjustment for reduced flame carefully by turning with a small screwdriver as shown below on the screw in the middle of the gas cocks as well as nozzle changes (figure 6).

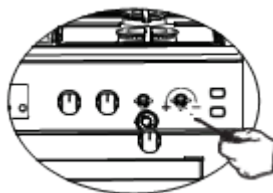


Figure 6

Installation Instructions

Check that the appliance has been properly connected to the power supply. If the electrical installation is not suitable, call an electrician and plumber to arrange the utilities as necessary. The manufacturer and supplier shall not be held responsible for damages caused by operations performed by unauthorized persons.

WARNING: It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

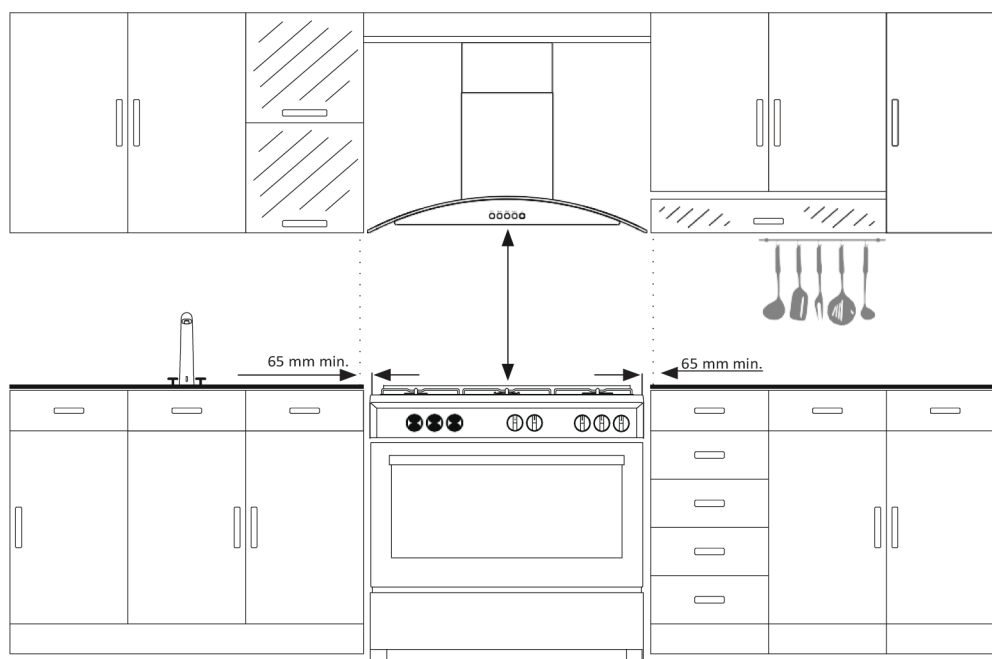
WARNING: The rules in local standards about electrical installations shall be followed during product installation.

WARNING: Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products are a hazard.

Right Place for Installation and Important Warnings

The appliance should not be placed on soft surfaces such as carpets. The kitchen floor must be durable enough to hold the weight of the unit and any other kitchenware that may be used on the oven.

When installing a range hood, it must be installed a minimum of 650 mm above the cooktop. If the instructions of the range hood specify a different height, the greater of the two must be used.



WARNING: Kitchen furniture near the appliance must be heat resistant.

WARNING: Do not use the door and/or handle to carry or move the appliance.

WARNING: Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling devices.

Installation Instructions

Attaching the Feet

1. Screw the feet into the bottom four corners of the oven.
2. You can balance your oven by turning the screwed feet according to the surface type you are using.

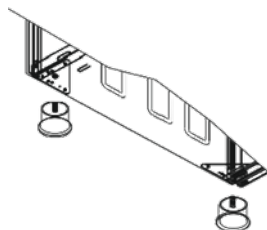


Figure 7

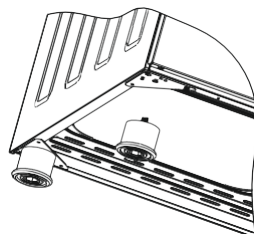


Figure 8

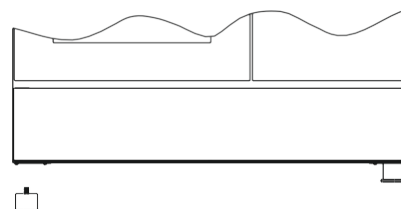
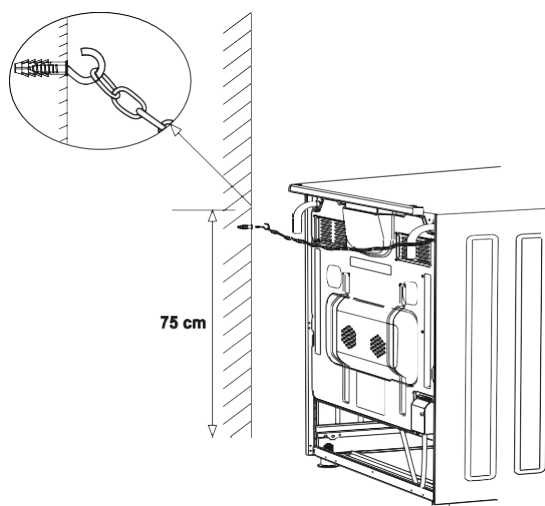


Figure 9

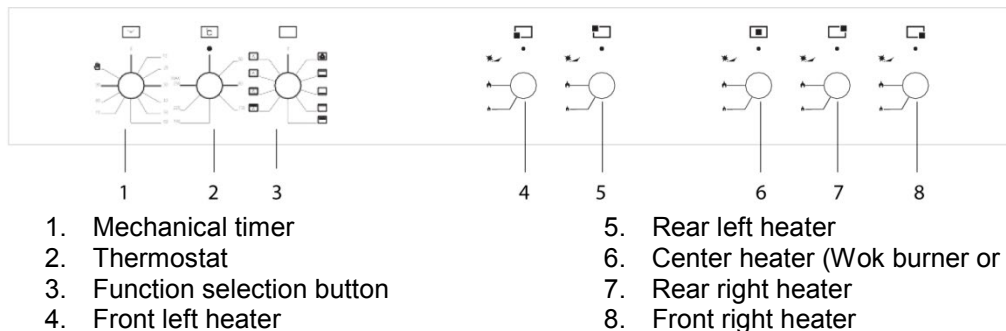
Chain Lashing Illustration

Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

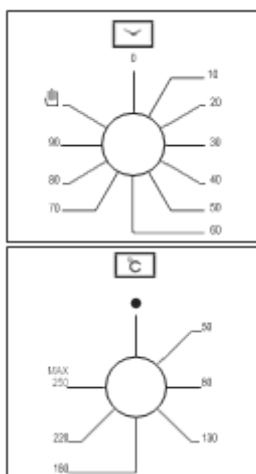


Operating Instructions

Controls



WARNING: The control panel above is only for illustration purposes. Consider the control panel on your device.



Mechanical timer: Used for determining the period for cooking in the oven. When the set time expires, the elements are turned off and an audible warning signal is emitted. The mechanical timer can be adjusted to the desired period between 0 - 90 minutes.

Thermostat: Used for determining the cooking temperature. After placing the food inside the oven, turn the dial to set the desired temperature between 50-280°C.

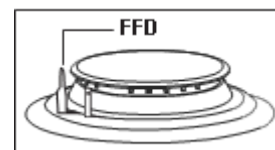
Using Oven Heating Elements

1. When operating the oven for the first time, you may notice an odour coming from the oven. This is normal and it is recommended to operate the oven at 250°C for 45-60 minutes while it is empty before cooking any food.
2. Set the temperature dial to the required temperature in order to operate the oven.
3. Whilst the oven is operation, try to open the oven door as little as possible as this lets the heat out and reduces the cooking efficiency.

Operating Instructions

Using the Grill

When grilling on the top rack, ensure that the food does not touch the grill. Place food in the center of the grill for best grilling results.



To Start the Grill

- Set the function dial to 'Grill'.
- Set the desired temperature.

To Stop the Grill

- Set the function dial to the off position and set the temperature dial to zero.

WARNING: Keep the oven door closed while grilling.

Using Gas Burners

The flame cut-off safety device (FFD); operates instantly when the safety mechanism activates due to overflowed liquid over the upper hobs.

1. The valves controlling the gas cookers have a special security mechanism. To light the cooker, hold down the switch and turn it counterclockwise. All of the lighters will operate and the cooker you are controlling will light. Keep the switch pressed until the cooker ignites.
2. Do not continuously operate the igniter for more than 15 seconds. If the burner does not ignite, wait a minimum of one minute before trying again.
3. In models with the gas security system, when the flame of the cooker is extinguished, a control valve cuts off the gas automatically. To operate the burners with the gas security system you must press the knob and turn counter-clock-wise. After the ignition you must wait approximately 5-10 seconds for the gas security system to activate. If the burner is extinguished for any reason, close the gas control valve and wait a minimum of one minute before trying again.
4. ● Closed 🔥 Fully open 🔥 Half open
5. Before operating your hob please make sure that the burner caps are well positioned. The right placement of the burner caps are shown below.

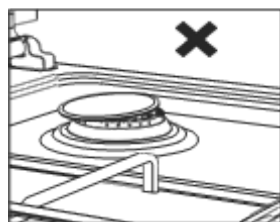


Figure 13

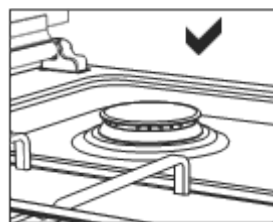
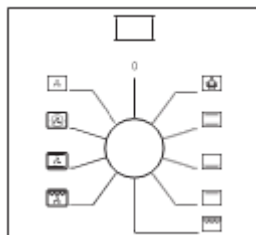


















Figure 14

Operating Instructions

Function Dial



This is used for determining the cooking function to be used. The cooking functions are described below. All cooking functions may not be available in all models.

	Small grill and fan		Fan
	Lower and upper heating elements		Turbo heating and fan
	Lamp		Lower-upper heating element and fan
	Lower heating element and fan		Grill and fan
	Small grill		Grill
	Grill and lamp		Upper heating element
	Electrical timer		Lower heating element
	Flame		Ignition lighter

Maintenance and Cleaning

WARNING: Disconnect the appliance from the electrical supply before performing any maintenance or cleaning.

1. While the oven is operating or shortly after it starts operating, it is extremely hot. Avoid touching the heating elements.
2. Do not use harsh cleaners such as hard wire brushes, abrasive cleaners or detergents.
3. Use a soft, damp, soapy cloth to clean the interior of the oven. Dry with a soft towel.
4. Clean the glass surfaces with special glass cleaning agents.
5. Do not use steam cleaners to clean your oven.
6. Clean spilled liquid from the top cover of the oven before removing.
7. Never use inflammable agents like acid, thinner or gasoline when cleaning your oven.
8. Do not wash any part of your oven in the dishwasher.
9. In order to clean the front glass of the oven; remove the fixing screws fixing the handle with a screwdriver and remove the oven door. Clean and rinse it thoroughly. After drying, place the oven glass properly and re-install the handle. Take care to not scratch the glass as scratches can cause it to shatter during operation.

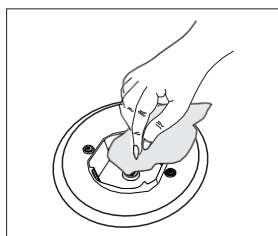


Figure 15

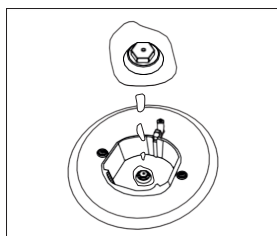


Figure 16

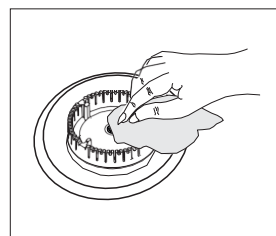


Figure 17

Maintenance and Cleaning

Installation of Oven Door

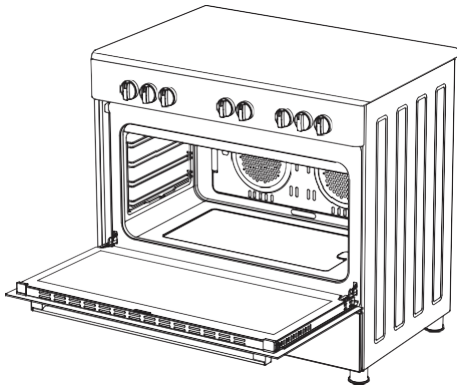


Figure 18

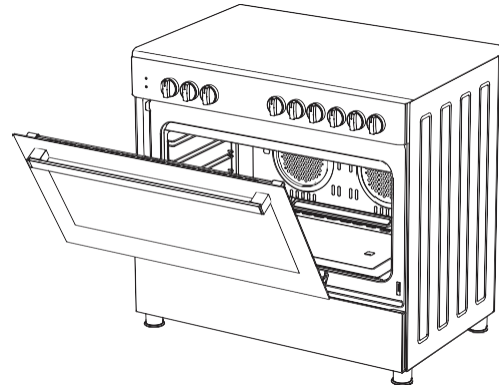


Figure 19

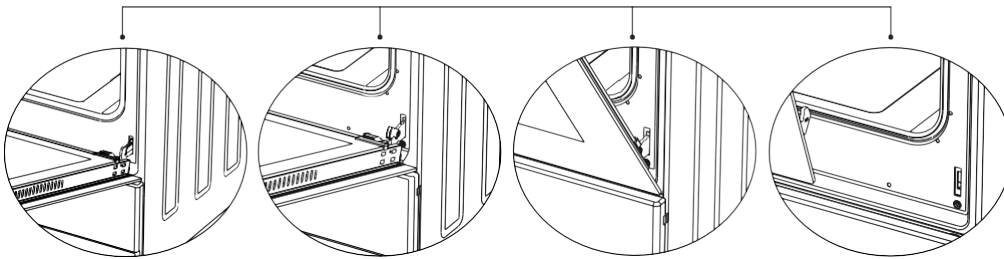


Figure 18.1

Completely open the oven door by pulling it towards yourself. Unlock the hinge by pulling the lock upwards with the help of a screw driver as shown in figure 18.1.

Figure 18.2

Bring the hinge lock to the widest angle as shown in figure 18.2. Bring both hinges connecting the oven door to the oven to the same position.

Figure 19.1

Afterwards, close the oven door as to lean on the hinge lock as shown in figure 19.1.

Figure 19.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in figure 19.2.

In order to re-place the oven door, perform the abovementioned steps in reverse.

Maintenance and Cleaning

Cleaning And Maintenance of the Oven's Front Door Glass

Remove the profile by pressing the plastic latches on both left and right sides as shown in figure 20 and pulling the profile towards yourself as shown in figure 21. Then remove the inner-glass as shown in figure 22. If required, the middle glass can be removed in the same way. After cleaning and maintenance is done, remount the glass and the profile in reverse order. Make sure the profile is properly seated in its place.

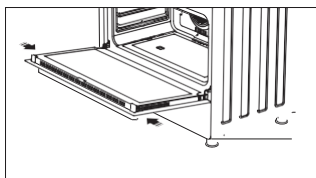


Figure 20

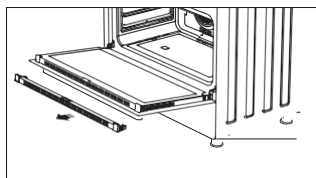


Figure 21

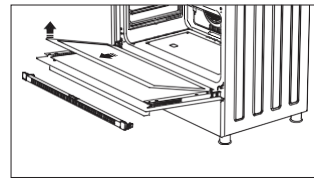
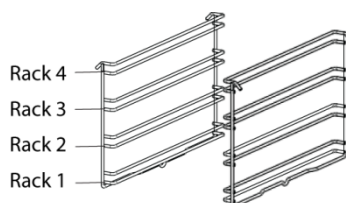


Figure 22

Rack Positions



It is important to place the wire rack into the oven properly. Do not allow wire rack to touch the rear wall of the oven. Rack positions are shown in the above image. You may place a deep tray or a standard tray in the lower and upper wire racks.



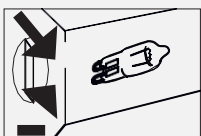

Installing and removing wire racks

To remove the wire racks, press the clips and first remove the lower and then the upper side from the mount. Reverse the procedure to replace the wire racks.

Changing the Lamp

WARNING: Disconnect the appliance from the power supply and ensure that it is cold before changing the lamp.

- Unscrew the glass protective cover.
- Remove the lamp by turning it; install a new lamp with the same specifications.
- Reinstall glass protective cover, plug the power cable of appliance into electrical socket and complete replacement.

Type G9 Lamp		Type E14 Lamp	
	<p>220-240 V, AC 15-25 W Figure 23</p>		<p>220-240 V, AC 15 W Figure 24</p>
			

Troubleshooting

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

Problem	Possible Cause	What to Do
Oven does not operate.	Power supply not available.	Check for power supply.
	Gas supply not available.	Check if main gas valve is open.
		Check if gas pipe is bent or kinked.
		Make sure gas hose is connected to the oven.
		Check if suitable gas valve is being used.
Turns off during cooking.	Operating continuously for too long.	Let the oven cool down after long cooking cycles.
	More than one plug in a wall socket.	Use only one plug for each wall socket.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity.	Clean the oven cavity and try to re-open the door.
Lighter not operating.	Tips or body of ignition plugs are clogged.	Clean tips or body of ignition plugs of gas burners.
	Gas burner pipes are clogged.	Clean gas burner pipes.
Electric shock when touching the oven.	Not grounded properly.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	
Water dripping.	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance.	Let the oven cool down and then wipe dry with a dishcloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		
Oven does not heat.	Oven door is open.	Close the door and restart.
	Oven controls not correctly adjusted.	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoking during operation.	When operating the oven for the first time.	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on element.	Let the oven cool down and clean food residues from the element.
Burning or plastic odour emitted during operation.	Plastic or other non-heat resistant accessories are being used inside the oven.	Always use oven safe cookware.
Oven does not cook well.	Oven door is opened frequently during cooking.	Refrain from opening the oven door frequently. If you open the door frequently the internal temperature drops and therefore the cooking result will be influenced.
Internal light is dim or does not operate.	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
	Lamp has failed.	Replace with a lamp with the same specifications.

Australian & New Zealand Product Warranty Statements of Standard Warranty Conditions

Australian Customers

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

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 twenty four (24) months from the date of purchase and for refrigeration appliances will have an additional thirty six (36) months after the first twenty four (24) months on the Sealed System (PARTS only) Compressor & condenser etc. The labour cost to replace these parts is the responsibility of the customer. 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 Australian Consumer Law or 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 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

While registering your warranty is not a requirement, for peace of mind you can register your warranty at omegaplumbing.com.au.

To make a claim under Warranty you will need to contact Omega in Australia or 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 Australia

Omega is a division of Shiro Australia Pty Ltd
Phone: 1300 739 033
Email: customercare@omegaplumbing.com.au

Contact Us New Zealand

Omega is a division of Monaco Corporation (member of Shiro)
Phone: 09 415 6000
Email: customercare@monacocorp.co.nz

