

**Designed to Enhance**

EST. 1981

**omega**

**Installation + User Manual**

**OFOGC9010X**

# **Freestanding Dual Fuel Cooker 90cm**

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# Welcome

## Residentia Group

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## Congratulations on purchasing your Freestanding Cooker!

Omega appliances are proudly owned, distributed, designed and engineered in Australia by Residentia Group Pty Ltd.

Please refer to the warranty chapter at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at:

→ [www.residentiagroup.com.au](http://www.residentiagroup.com.au)

Here at Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about your unit, and importantly, taking care of the appliance, our Support Team are here to help. You can use our online Support Centre at any time by visiting:

→ [www.support.residentiagroup.com.au](http://www.support.residentiagroup.com.au)

Or you can contact us by dialling: 1300 11 HELP (4357)

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

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

Kind Regards,

The Residentia Team

## Customer Care

At Residentia Group, we strongly encourage the use of authentic spare parts to guarantee the best results. When contacting our spare parts team through 1300 11 HELP, or by emailing [parts@residentiagroup.com.au](mailto:parts@residentiagroup.com.au), please ensure that you have the model and serial numbers on hand, which are found on your appliances' rating plate.

# Safety Information

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## Important Safety Instructions

### Read Carefully and Keep for Future Reference

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Make sure you understand all instructions and warnings.

Keep the manual in a safe place for future reference, along with the completed warranty card and purchase receipt. If you sell or transfer ownership of this product, pass on these instructions to the new owner.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance. The following statements you will see in this booklet have these meanings:

**WARNING:** Indicating information concerning your personal safety.

**CAUTION:** Indicating information on how to avoid damaging the appliance or cabinetry.

**IMPORTANT:** Indicating tips and information about use of the appliance.

## Usage Conditions and Restrictions

- Domestic use only: This appliance is intended for indoor household use only. It is not intended for commercial, industrial or outdoor use. It is not intended for use in a recreational vehicle.
- Purpose: Do not use this appliance for anything other than its intended purpose. Other uses are not recommended and may cause fire, electric shock or personal injury.
- Attachments: The use of attachments is not recommended by the appliance manufacturer and distributor as they may be hazardous.
- Improper use: Damage due to improper use, or repairs made by unqualified personnel will void your warranty. We assume no liability for any eventual damages caused by misuse of the product or non-compliance with these instructions.
- 

## Before Using Your Appliance

This manual explains the proper use of your new Omega Freestanding Cooker. Please read this manual carefully before using the product. This manual should be kept in a safe place for handy reference.

This oven is a domestic appliance which has been manufactured and tested to comply with Australian and New Zealand Standards.

This oven must only be installed in accordance with the instructions provided. Incorrect installation may cause harm to persons, damage property and void the product's warranty.

Read the following carefully to avoid damage or injury.

**IMPORTANT:** Check for any damage or marks. If you find the appliance is damaged or marked, you must report it within 7 days if you wish to claim for damage/ marks under the manufacturer's warranty. This does not affect your statutory rights.

This appliance must be installed in compliance with: AS/NZS 5601.1 Gas Installations Part 1: General Installations, or the relevant installation code for gas appliances in your country.

## Safety Instructions

- Before the installation and use of the appliance, carefully read the supplied instructions.
- The manufacturer is not responsible if an incorrect installation and use causes injuries and damages.
- Always keep the instructions with your appliance for future reference.
- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to turn the plug off.

**WARNING:** To prevent any damages to your and others' life or property, you have to follow the safety notes.

**WARNING:** Caution, risk of fire!

## Safety Information (Continued)

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### Children & Vulnerable People Safety

**WARNING:** Risk of suffocation, injury or permanent disability.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction for the operation of the appliance by a person who is responsible for their safety.

- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep all detergents away from children.
- Keep children and pets away from the appliance door when it is open.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Cleaning and user maintenance shall not be made by children without supervision.

### Before Installation

- Remove all packaging and protective films before first use.
- Do not install or use a damaged appliance.
- Always move the appliance cautiously. Do not use the machine door or the handle of oven, to lift the appliance.
- This appliance must be installed in compliance with:  
The local gas fitting regulations, any municipal building codes, electrical wiring regulations or any other relevant statutory regulations.
- This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space.  
Read the instructions before installing or using this appliance.
- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. Please run the new empty oven with the conventional cooking function, MAX for 45 minutes to clean oil impurities inside the cavity.
- During the first time use, it is completely normal that the oven will show slight signs of smoke and unpleasant odours. Please wait for the smell to clear before putting food into the oven.
- Please use this product under the open environment.

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Accessible parts may become hot during use.
- An all-pole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules.
- The appliance must be installed by an authorised technician and put into use. The manufacturer is not responsible for any damage that might be caused by defective placement, and installation by unauthorised personnel.
- Please contact 1300 11 HELP (4357) to arrange an authorised technician.

# Safety Information (Continued)

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## Electrical Connection

**CAUTION:** Risk of fire and electrical shock!

- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use any multi-plug adapters or extension cables.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation. Do not connect the appliance plug with a power connection board.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Do not touch the mains cable or the mains plug with wet hands.

**WARNING:** 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:** All electrical work must be done in accordance with local and national electrical codes as applicable and should be undertaken by licenced and qualified persons only. Failure to follow these instructions can result in death, fire or electrical shock.

## Appliance Use

Before using the oven, we suggest to:

- Remove all the special film covering the oven door glass (when provided)
- Heat the empty oven at maximum temperature for at least 45 minutes (to remove unpleasant smell and smoke caused by working residues and by the thermal insulation). Carefully clean inside the oven with soapy water and rinse it .

**WARNING:** Risk of fire, explosion, electric shock or damage to the appliance.

- Use this appliance in a household only.
- Do not change the specification of this oven.
- Do not sit or stand on the open door.
- Please do not close the machine door with excessive force
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- The appliances are not intended to be operated by means of an external timer or separate remote control system.
- The instructions for ovens that have shelves shall include details indicating the correct installations of the shelves.
- Do not line the oven with aluminium foil, as it may block the ventilation slots designed for heat circulation, potentially damaging the enamel interior
- Be careful not to place saucepans with unstable or deformed bottoms on the burners to avoid overturning or spilling .
- If the mains of a burner is turned off accidentally, turn off the control knob. Only use the cooktop again after waiting at least one minute.
- Always use oven mits to remove and replace food in the oven.
- Ensure that you support the grill pan when removing it from the oven.
- Do not use the drop down door as a stool to reach cabinets above.
- Do not spray aerosols in the vicinity of this appliance while it is in operation. Do not store or use flammable liquids or items in the vicinity of this appliance.
- Do not remove the plug by pulling the cable.

## Safety Information (Continued)

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- This appliance is not suitable for installation and operation with after market lids or covers
- Do not use or store flammable materials in the appliance storage drawer or near this appliance
- Do not modify this appliance
- Do not use the appliance for heating a room or drying clothes. This appliance must not be used as a space heater.
- No external timer: The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **WARNING:** In order to prevent tipping of the appliance, this stabilising means must be installed. Refer to the instructions for installation. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. In the event of burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.
- **NOTE:** These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country Gas appliance
- **WARNING:** Never use the food-warmer drawer set at the bottom of the range to store inflammable substances or matters that cannot withstand heat such as: Wood, paper, spray cans, rags, etc.
- After conversion to ULPG gas affix the supplied conversion label near the data plate on the product, as well as at the beginning of this manual.
- Do not place heavy objects on the oven door. Do not lean on the oven door when it is open, as this can damage the door hinges.
- During cooking, never place pans, trays or other cookware directly onto the bottom of your oven, including any dishes with water or ice. Always place them on the shelves provided.
- Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element. You should also never line the base of your oven with aluminium foil-the trapped heat can irreversibly damage the enamel and may even cause a fire.
- Do not allow pots to boil dry, as damage to heating elements or the hob itself may result.
- Do not operate cooktop heating elements without a pot, fry pan, etc.
- Do not use pots or pans with unstable or deformed bases to avoid an accident.
- Do not allow cookware to overhang the hob onto adjacent bench tops as this may cause scorching to the bench top surface.
- After a burner is extinguished, turn the control knob to the off position and wait at least one minute before relighting the burner.

### CAUTION: HOT!

- Do not touch hot surfaces: The heating elements and other accessible parts including inside the oven cavity and on the cooktop become extremely hot during operation and can cause burns on contact.
- Take care when handling the food you are cooking to avoid touching hot parts inadvertently. Keep young children well away when using the appliance.
- Opening the door: Be careful when opening the oven door to avoid contact with hot parts of the oven and steam.

## Safety Information (Continued)

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### Care & Cleaning

**CAUTION:** Risk of injury or damage to the oven.

- Before maintenance, deactivate the appliance and disconnect the mains plug.
- Do not use a steam cleaner on the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- 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.

### Unpacking

- During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.
- All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

**CAUTION:** During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

### Disposal of the Appliance

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.
- Old appliances should not simply be disposed of with normal household waste and should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

- The packaging is designed to protect the appliance from damage during transportation. The packaging materials are environmentally friendly and should be recycled. Recycling the packaging can reduce the use of raw materials in the manufacturing process and the amount of waste in landfill sites.
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.
- Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.
- Information on appropriate disposal centres for used devices can be provided by your local authority.

### Declaration of Compliance

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.

This electric appliance complies with the following directives:

- 2006/95/CE General regulations / Low tension
- 1935/2004/CE 90/128/EEC This appliance is suitable to come in contact with food
- 2004/108/CE Electromagnetic compatibility
- Low voltage – 73/23
- Safety standards AS/NZS 60335.2.6:2014+A1 with AS/NZS 60335.1:2011+A1+A2+A3+A4
- 2009/142/EC Gas Appliance Directive





# Installing Your Freestanding Cooker

## Before Installation

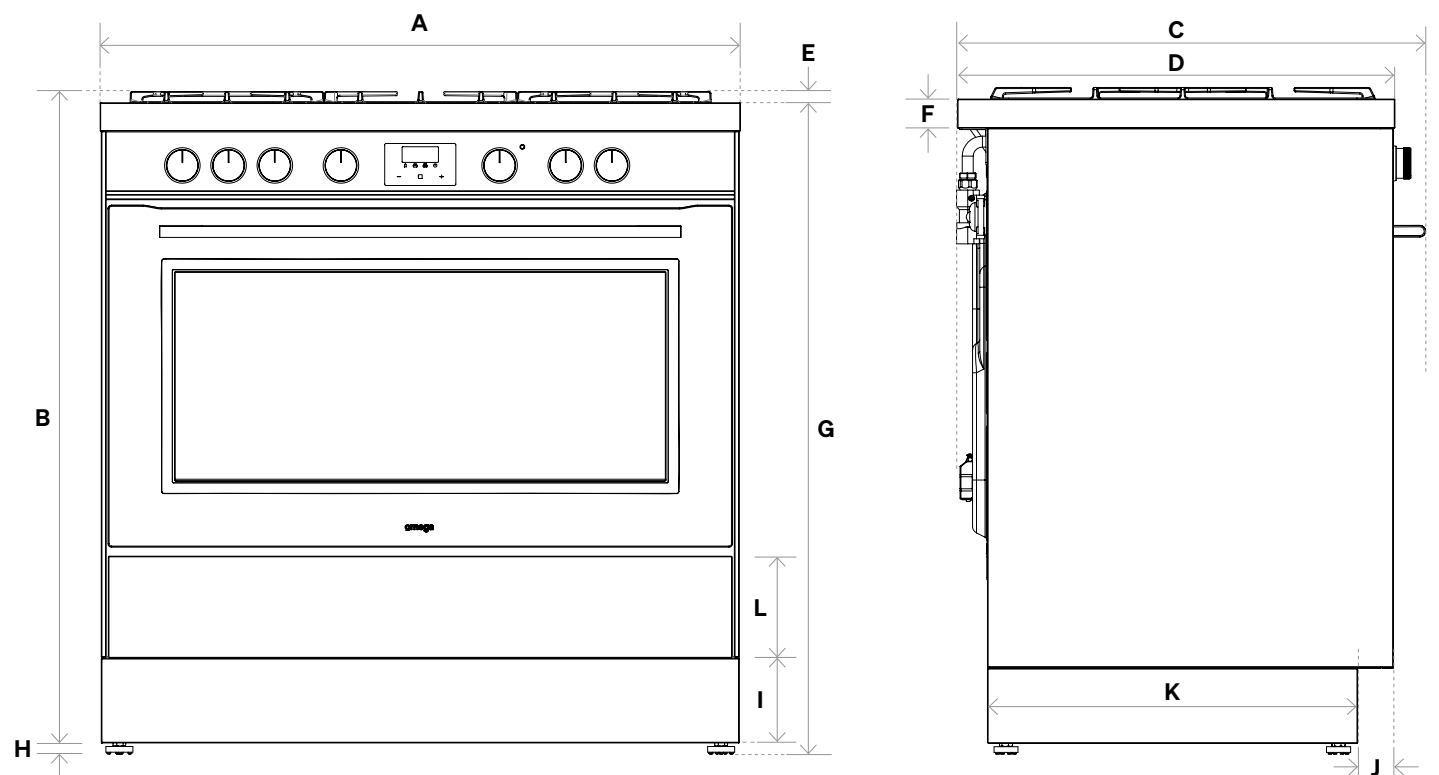
- The installation will comply with all clearance requirements, ventilation requirements and applicable standards and regulations.
- Ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on rating plate.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

**IMPORTANT!** Some environmental factors and cooking habits can cause condensation in and around the oven during use. To protect surrounding cabinetry from possible damage caused by frequent or excessive condensation, we recommend moisture-proofing the oven cavity.

## Dimensions

Please use the specified dimensions as a guide. Note that images in this user manual are intended for reference only, your appliance may appear differently.

**NOTE:** Depth of the open oven door to the front of the freestanding oven is 470 mm.



Dimensions (mm)

|         |        |         |       |
|---------|--------|---------|-------|
| A 900   | D 600  | G 900   | J 49  |
| B 884   | E 16   | H 16-36 | K 508 |
| C 642.6 | F 39.8 | I 103   | L 143 |

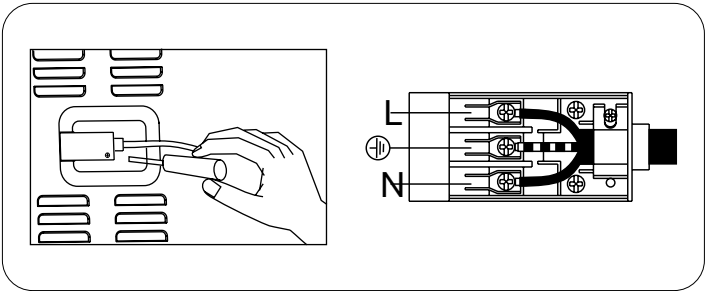
# Installing Your Freestanding Cooker (Continued)

## Prior to Beginning Installation

- Ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible;
- The adjustment conditions for this appliance are stated on rating plate.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

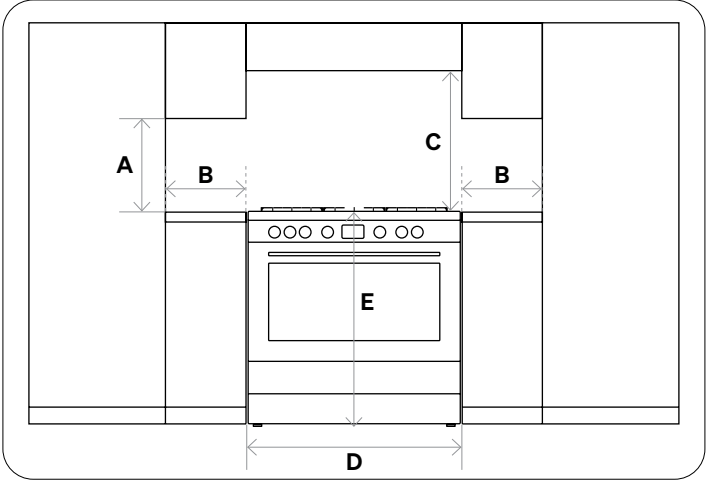
## Electrical Connection Safety

- The appliance is fitted with an approved 15 Amp flexible cord and plug which must be connected to a correctly earthed socket outlet.
- The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.
- The wire section on the cable must not be less than 1.5mm (3 × 1.5 cable). Use only the special cables available at our service centres



\* **NOTE:** AS/NZS 5601.1 requires a minimum 650 mm vertical clearance for new installations where the overhead surface is combustible and unprotected. The 600 mm clearance remains applicable only for replacement installations in existing compliant cabinetry.

## Freestanding Oven Clearances



|   |  |        |
|---|--|--------|
| A | Minimum vertical distance between benchtop and cabinet extending above the counter                           | 450 mm |
|   | Minimum clearance from left and right-hand edge of the freestanding oven to the nearest combustible surface* | 200 mm |
| B | Minimum clearance from the top of the burner cap (cooking surface) to:                                       |        |
|   | • Overhead cabinet centred above the cooktop (combustible/unprotected)*                                      |        |
|   | • Minimum for new installations (as per AS/NZS 5601.1)*  | 650 mm |
|   | • Permitted for replacement installations only*  | 600 mm |
|   | • Overhead cabinet centred above the cooktop (non-combustible/protected)*                                    | 450 mm |
| C | • Ventilation rangehood centred above the cooking surface  | 750 mm |
|   | D Width of cabinetry opening   | 900 mm |
| E | Maximum height of cabinetry immediately adjacent to the freestanding oven (from floor to countertop)*        | 920 mm |
|   | F Maximum depth from wall to cabinetry face  | 600 mm |

\* **NOTE:** Installation clearances and protection of combustible surfaces shall comply with current local regulations, such as AS/NZS5601.1 (latest edition) Gas Installations code. These standards specify that where required, protection shall ensure that the surface temperature of the combustible surface does not exceed 65°C above room temperature.

\* **NOTE:** Depending on the height of the feet adjustment, the cooking surface must sit flush or above countertop level.

# Installing Your Freestanding Cooker (Continued)

## Overhead Clearances:

### IMPORTANT:

- The minimum clearance between the highest point of the cooker and any overhead surface must be at least 600 mm.
- If installing an overhead rangehood or exhaust fan, the clearance must be at least 750 mm.
- Any combustible surface located less than 600mm above the cooking surface must be fully protected across the entire width of the cooktop, in accordance with local standards.
- Under no circumstances should the vertical clearance be less than 450mm.

## Rear and Side Clearances:

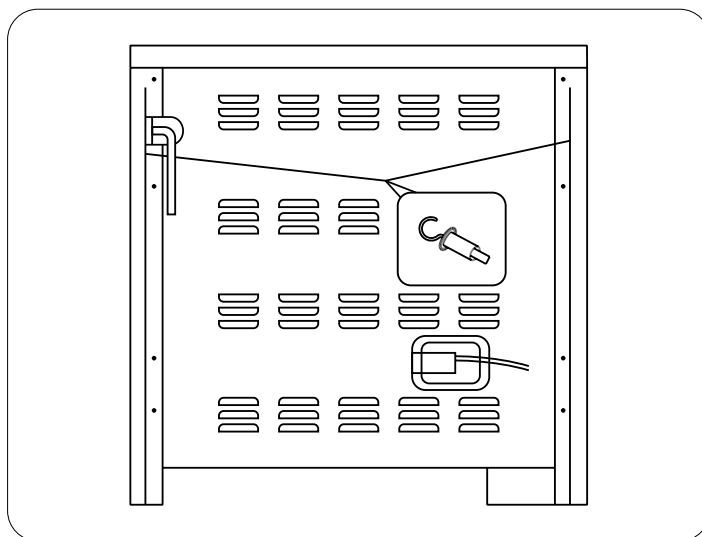
- **IMPORTANT:** Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected in accordance with the standards to a height of not less than 150 mm above the cooking surface for the full width or depth of the cooking surface.
- **IMPORTANT:** Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be greater than 10 mm below the surface of the hob, or meet the horizontal surface requirement above.
- **IMPORTANT:** Do not install the range near flammable materials such as curtains.

## Levelling the Feet

- The height and level of the appliance can be adjusted by rotating the feet located underneath the appliance at each corner.
- Rotate the feet to decrease or increase the height.

## Fitting the Anti-tilting Chain

- The cooker is supplied with an anti-tilting chain to prevent the appliance from tilting forward and accidental damage to the gas pipe.
- Take the expansion with hook and make an adequate hole in the wall behind, at the same height as the chain fixing area.
- Insert the plug into the hole and then screw in the hook until it is firmly fixed to the wall.
- Fix the chain to the hook.



- Adjust to level of the cooker inserting the feet provided.
- For a situation where the appliance is between two cupboards and the anti tilt chain cannot be fitted we suggest securing by screwing through the both sides of the cupboards into the sides of the cooker. The screws should be fitted as follows.
- Position the oven between the cupboards in it's final position, then mark the location of the pilot hole inside the cupboard. Refer to the diagram for the location of the pilot hole.
- Use 3.5mm diameter drill bit to drill the pilot hole through the cupboard and both sides of the cooker. Before drilling, check your measurements to ensure the pilot holes are located within the range specified in the diagram. A drilled hole in the side of the cooker which is outside the range specified may void the warranty.
- Inspect cupboards thoroughly before drilling to avoid damage to electrical wires or gas lines. Fix two 12 gauge x 40mm long self tapping screws through the pilot holes inside both cupboards and into the side of the cooker.
- Screw length could vary depending on cupboard material thickness and gap between oven and cupboards.

# Installing Your Freestanding Cooker (Continued)

**NOTE:** Screw length is based on cupboard thickness of 20mm, gap between cupboard and oven of 10mm.

**NOTE:** The screws must be accessible for removal if the cooker requires service. Cupboards must not be built over these screws.

- **Equipment type:** Free standing (class 1)
- **Insulation class:** Class 1
- The manufacturer declines any and all responsibilities for damages to things or injuries to persons or animals deriving from incorrect installation or use of the equipment.

## Connecting to the Mains Power Supply

**IMPORTANT!** All electrical work must be carried out by a licensed electrician in accordance with local regulations.

- This appliance must be connected to a power supply that matches the electrical rating specified on the product's rating plate.
- If connecting directly to the mains (without a plug), an omni polar switch with at least 3mm contact separation must be installed. The switch must not interrupt the earth (ground) wire.
- Ensure that the power meter, safety switch (circuit breaker), and supply wiring are suitable for the electrical load of the appliance.
- The power point or switch must remain accessible after installation.
- After connection, check that the power cable does not come into contact with any hot parts of the appliance.
- Do not use extension cords, adaptors, or multiple socket outlets, as these can overheat and pose a fire risk.
- **WARNING:** The manufacturer accepts no responsibility for damage caused by incorrect installation. Installation must only be performed by a qualified electrician and comply with all relevant Australian standards.

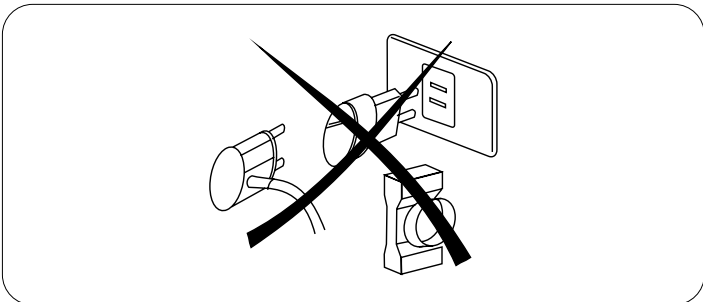
## Electrical features

|                          |         |
|--------------------------|---------|
| Oven light               | 2×25W   |
| Upper heating element    | 900W    |
| Bottom heating element   | 1800W   |
| Grill heating element    | 2300W   |
| Circular heating element | 2×1250W |

**NOTE:** This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations.

## Ventilation

In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.



# Installing Your Freestanding Cooker (Continued)

## Assembling the Gas Regulator

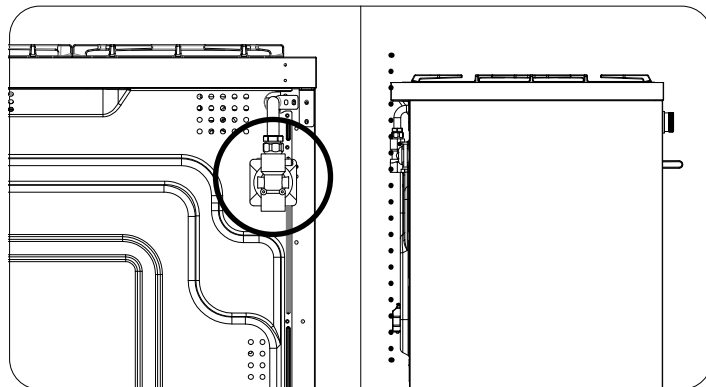
An appliance regulator is provided. The regulator must be positioned so that the pressure test nipple is accessible when the appliance is installed.

- Connect the gas supply to the  $\frac{1}{2}$ " B.S.P. internal thread inlet of the regulator.
- The assembly of the regulator to the cooktop manifold is achieved by using both the supplied elbow union and sealing washer, for a visual aid please refer to the diagram below.
- The  $\frac{1}{2}$ " parallel thread connects to the manifold, and the sealing washer is placed between the manifold end and the flat face on the elbow.
- The  $\frac{1}{2}$ " tapered thread connects to the outlet of the regulator, and is sealed on the thread either by using an approved thread sealing tape, or an approved thread sealing compound.
- The inlet of the regulator is a  $\frac{1}{2}$ " parallel thread and is connected to consumer piping or hose assembly.
- Regulators are supplied pre-adjusted and configured by the component maker for use with Natural Gas. The appliance installer is not required to make an adjustment to obtain the correct outlet pressure setting.
- An arrow on the base of the regulator indicates the direction of gas flow when the inlet and outlet of the regulator is orientated correctly. When the regulator has been fitted check for leaks from the connections with soapy water.

## Gas Regulator Clearance

**WARNING:** When installing the appliance regulator at the rear of the cooker, ensure that the regulator does not protrude beyond the rear hob edge (cooktop overhang). The gas regulator, including any connected fittings or elbows, must remain within the cooker's rear profile to avoid contact with the wall or restricting proper positioning of the appliance.

Failure to comply with this requirement may result in improper installation, difficulty aligning the cooker with cabinetry, create stress on the gas connection or damage to the regulator or surrounding surfaces.



|  |  |
|--|--|
| <p>115mm</p> <p>OUT</p> <p>IN</p> <p>Pressure Test Point</p> | <p>Apply a 6mm flexible tube to seal the cover of the injector</p> <p>Injector</p> |
| <p><b>Natural Gas Connection</b></p>                         | <p><b>LPG Gas Connection</b></p>   |

# Installing Your Freestanding Cooker (Continued)

## Testing the Gas Supply

Check the manometer zero point is correct. Then connect the manometer to the cooktop pressure point. This is located on the regulator.

Turn on the gas supply and electricity and try to ignite the gas. Note that it will take additional time to light the gas for the first time as air needs to be purged from the pipes.

Following this, with the appliance operating, carefully check the outlet pressure:

- First with all burners of operating at maximum, followed by operating. the smallest burner at minimum.
- Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 1.00kPa by more than  $\pm 0.20\text{kPa}$ .

If the regulator appears to not be performing satisfactorily, then check the following points:

- If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line.
- If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13 – 5kPa.
- Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.

Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.

## LPG Conversion

Your cooktop has been set up for natural gas usage, however a conversion kit is included with the product for universal LPG usage. The conversion kit contains the appropriate injectors and an LPG sticker.

- To ensure proper operation, the gas pressure of this appliance must be verified to be 2.75 kPa. The test point is located at the Auxiliary burner injector, as shown below.

Please follow the procedure below if a conversion to suit UNIVERSAL LPG is required:

- Disconnect the appliance from the power supply.
- Ignite the Semi-Rapid burner and set it to the high flame position. Ensure all other burners are turned off.
- Zero the manometer, then connect flexible tubing securely over the Auxiliary burner injector. Hold the tubing firmly in place.
- Press in the corresponding burner control knob and turn it to the high flame position to measure the gas pressure.
- If the gas pressure reads 2.75 kPa, reassemble the burner and perform final checks according to these instructions.
- If the pressure is not 2.75 kPa, disconnect the appliance and inspect, adjust, or replace the LPG cylinder regulators as needed, following the guidelines in AS/NZS 5601

Nominal Test Point Pressures:

|                       |               |
|-----------------------|---------------|
| Natural Gas = 1.00kPa | LPG = 2.75kPa |
|-----------------------|---------------|

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For further technical information regarding your unit, please see the next page and the chapter 'Technical Specifications', and your cooker's rating label.

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# Installing Your Freestanding Cooker (Continued)

## Burner and Injector Characteristics Table

### Natural Gas (G20)

| Burner Type     | Bypass (mm) | Nominal Gas Consumption | Injector Size (mm) | Gas Type | Test Point Pressure |
|-----------------|-------------|-------------------------|--------------------|----------|---------------------|
| Auxiliary (×1)  | 0.29        | 3.6 MJ/h                | 0.90               | G20      | 1.00 kPa            |
| Semi-rapid (×2) | 0.34        | 6.84 MJ/h               | 1.18               | G20      | 1.00 kPa            |
| Rapid (×1)      | 0.44        | 11.8 MJ/h               | 1.55               | G20      | 1.00 kPa            |
| Wok Burner (×1) | 0.64        | 18.72 MJ/h              | 2.10               | G20      | 1.00 kPa            |

**NOTE:** Primary air regulation is not required for these burners. Ensure conversion only occurs using approved test equipment and fittings

### Universal LPG (G30/G31)

| Burner Type     | Bypass (mm) | Nominal Gas Consumption | Injector Size (mm) | Gas Type  | Test Point Pressure |
|-----------------|-------------|-------------------------|--------------------|-----------|---------------------|
| Auxiliary (×1)  | 0.29        | 3.6 MJ/h                | 0.53               | G30       | 2.75 kPa            |
| Semi-rapid (×2) | 0.34        | 6.84 MJ/h               | 0.70               | G30       | 2.75 kPa            |
| Rapid (×1)      | 0.44        | 10.8 MJ/h               | 0.90               | G30       | 2.75 kPa            |
| Wok Burner (×1) | 0.64        | 18.72 MJ/h              | 1.18               | G30 / G31 | 2.75 kPa            |

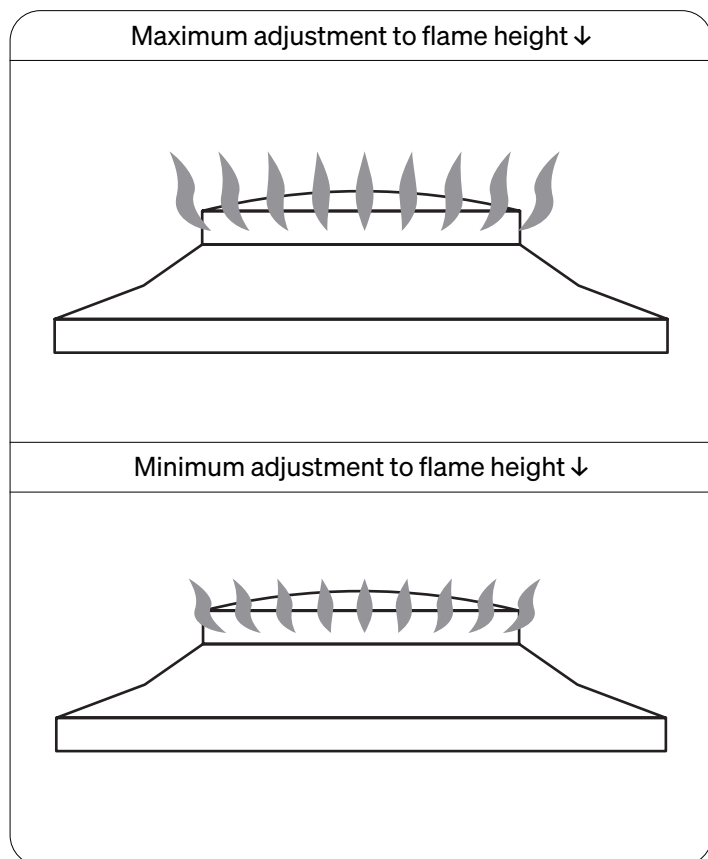
**NOTE:** Test Point Pressure for Universal LPG (G30/G31) must be 29 mbar (2.75 kPa). Ensure this is verified at installation using calibrated testing equipment.

**NOTE:** Test point location: auxiliary burner injector or as otherwise specified on the unit.

# Installing Your Freestanding Cooker (Continued)

## Testing Appliance Operation

After installation, test the appliance and ensure that it operates correctly before handing it over to the customer. The following procedure is recommended:



- Begin by turning on the gas and electricity supply, then attempt to ignite all of the burners, both separately and in combination. Note that additional time may need to be allowed for the initial lighting, as air has to be purged from the pipes.
- Observe the flame appearance on each burner, shown in the diagram above. If it is much larger or much smaller than expected, the injector size and supply pressure require checking. Where a flame is unsatisfactory, refer to the troubleshooting guide to correct the fault. If the troubleshooting guide does not solve the problem, please call our friendly After Sales Support Team.
- When all the foregoing is satisfactory, check the turn down (minimum or low) setting on each burner, as this may need adjustment. Valves have a bypass controlling screw, which may be accessed by removing the knob, as shown in the diagram to the right. This screw will be located on a particular area of the valve. Normally, this will have been correctly set at the factory for use on natural gas (NG) and should not require adjustment.

- **IMPORTANT:** If the appliance has been converted to LPG, then the bypass screw will **HAVE** to be screwed in until a small, stable flame results.
- **IMPORTANT:** ensure the supply pressure has been checked **PRIOR** to any adjustment.

If the cooktop's flame cannot be adjusted to perform safely inform the customer of the problem and affix an appropriate warning notice to the appliance. If the fault appears to be dangerous the appliance should be disconnected. If a minor fault exists, the customer may wish to use the appliance while awaiting service.

If a fault cannot be fixed, please call the our friendly After Sales Support Team at 1300 11 4357.

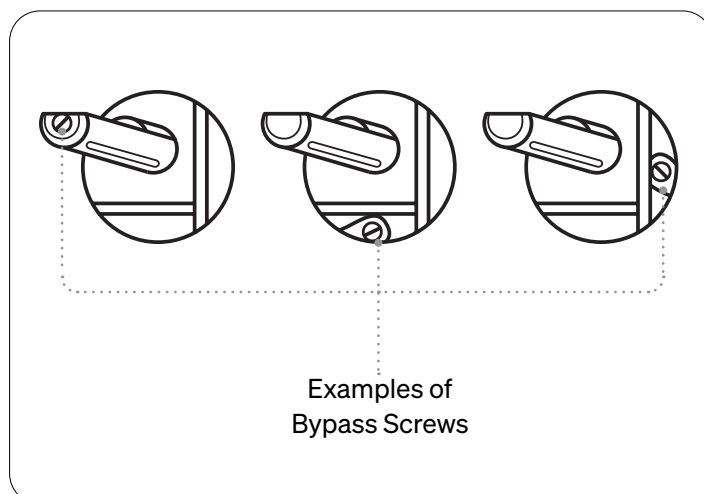
The customer should be advised that, in the event of a fault, the local service organisation or the retailer from whom the appliance was purchased should be contacted.

When satisfied that the unit is operating correctly, turn off and instruct the customer on correct operation as outlined in this booklet. Ask the customer to operate the controls to ensure that the correct procedure is understood.

**CAUTION:** Servicing must only be carried out by an authorised service technician.

Injector sizes required for various gas types are shown in the tables on page 15 and the Technical Specifications chapter found on page 21, and may depend on your model. The appliance test point pressure for each gas type is also shown.

For model identification after installation, an additional rating label sticker has been provided. This sticker is to be stuck onto adjacent cabinetry.





# Installing Your Freestanding Cooker (Continued)

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## Hose Assembly Specifications and Safety

Residentia Group does not supply the hose assembly directly to end users. However, to ensure safe installation and compliance with relevant Australian standards, we advise that the hose assembly must meet the following specification and usage guidelines:

### Hose Assembly Specification:

- Certified to **AS/NZS 1869 Class B** or **Class D**, with a minimum working pressure rating of **14 kPa**
- Maximum hose length: **1.2 metres**
- End fittings: Compatible with standard ½" BSP male gas inlet
- Must include a **restraining device** to prevent stress on the connection
- Material: Stainless steel braided or other approved flexible material suitable for gas applications

### Installation and Safety Instructions:

- Installation must be carried out by a licensed gas fitter in accordance with **AS/NZS 5601.1** (Gas Installations)
- The hose must be visible and accessible for inspection
- The hose must not pass through walls, floors, or partitions
- The hose must be installed in a way that prevents kinking, stretching, or mechanical damage
- A restraining chain or tether must be fitted to limit cooker movement and prevent stress on the gas connection
- A gas isolation valve must be installed within 1 metre of the appliance
- The appliance must be checked for gas leaks and pressure tested upon installation

## Cabinetry and Height Guidelines

- Target installation height (from finished floor to top of cooktop): **910 mm**
- **Ensure level installation:** Use a spirit level across the cooktop surface.

Provide Electrical and Gas Access service access points for:

- Electrical disconnection
- Gas shut-off and servicing
- Pressure testing

### Clearance and Compliance

- Maintain all required side, rear, and overhead clearances as detailed in the manual (see pages 10–12).
- Combustible surfaces must be protected in accordance with AS/NZS 5601.1 to ensure surfaces do not exceed 65°C above ambient.

### Minimum Cooktop Height Requirement:

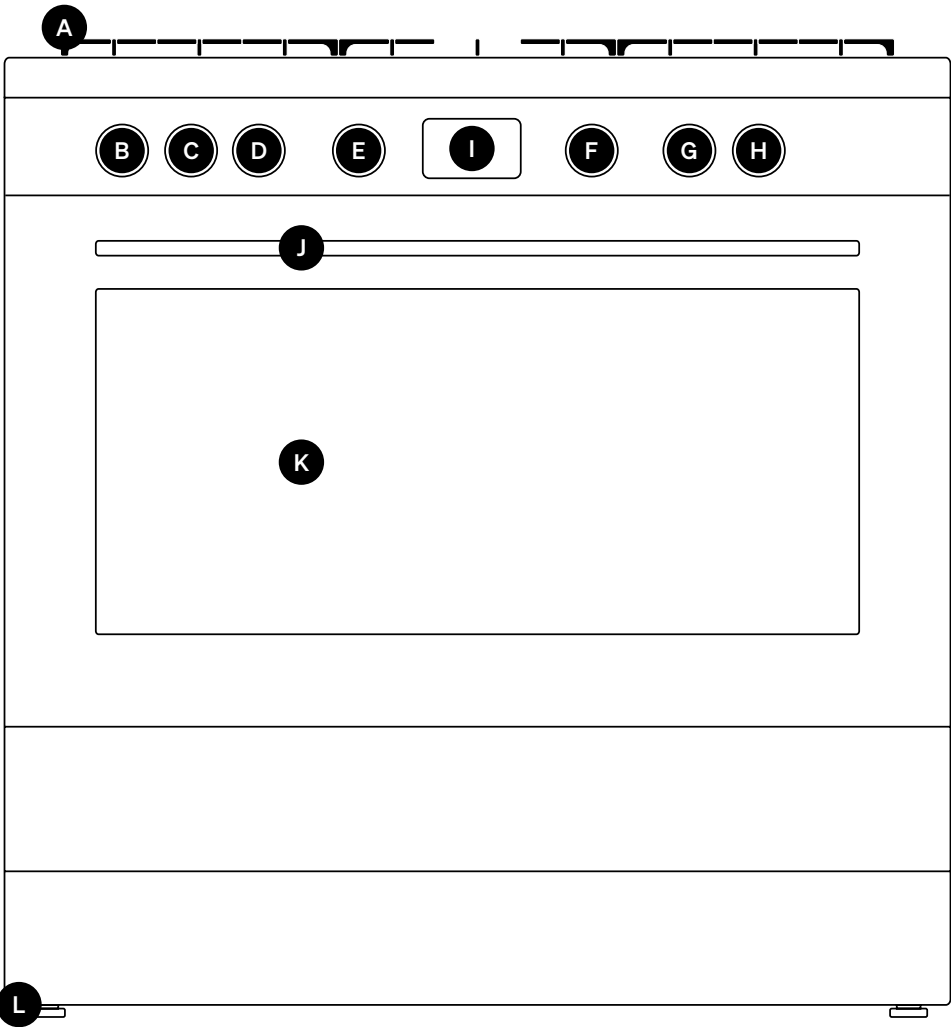
- According to AS/NZS standards, the lowest part of the cooktop body or edge must sit a minimum of 10 mm above the adjacent benchtop's finished surface. This ensures adequate protection from lateral heat transfer.

# Your Freestanding Cooker

MODEL: OFOGC9010X

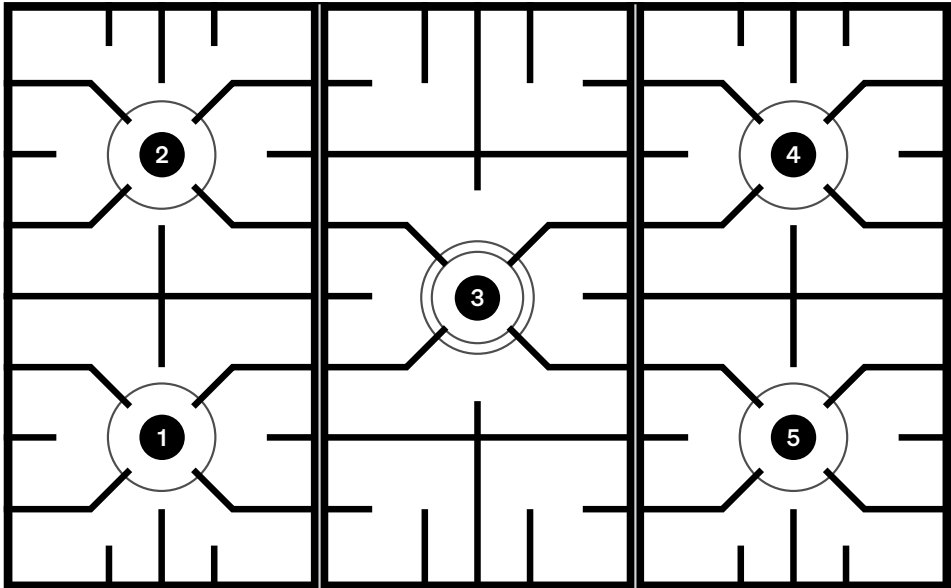
## Key

- A. Cast Iron Trivets
- B. Front Left Burner Control Knob
- C. Rear Left Burner Control Knob
- D. Center Wok Burner Control Knob
- E. Function Knob
- F. Temperature Knob
- G. Rear Left Burner Control Knob
- H. Front Left Burner Control Knob
- I. Touch Control LED Display
- J. Door Handle
- K. Door
- L. Height Adjustable Feet



## Top View

- 1. Rapid Burner, 11.8 MJ/h
- 2. Semi-Rapid Burner, 6.84 MJ/h
- 3. Triple Ring Wok Burner, 18.72 MJ/h
- 4. Semi-Rapid Burner, 6.84 MJ/h
- 5. Auxiliary Burner, 3.6 MJ/h

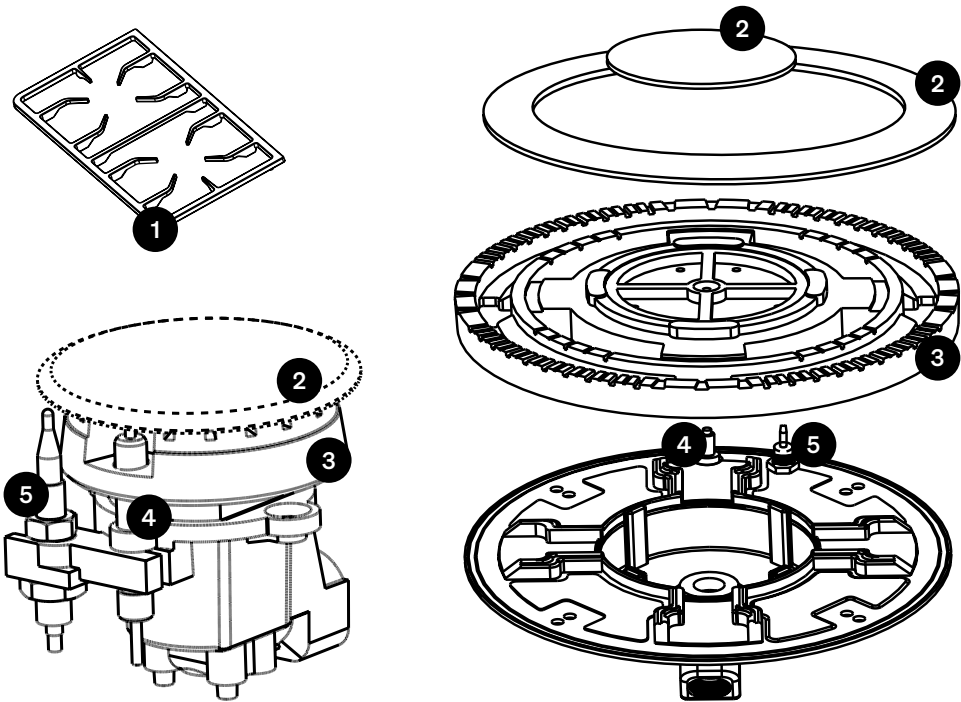


**Note:** Diagrams in this manual are for explanation only. While your appliance's appearance may vary slightly, these differences won't affect its operation.

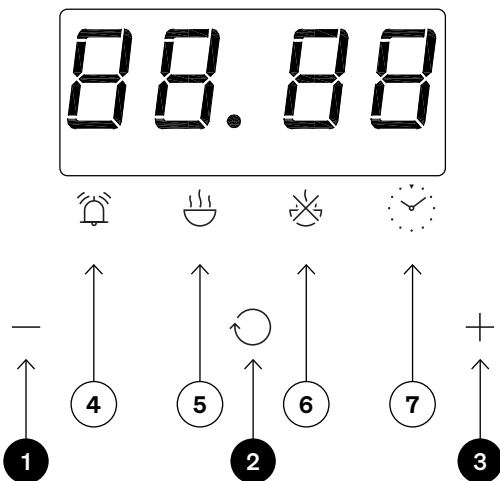
# Your Freestanding Cooker (Continued)

## Burner Diagram

1. Cast Iron Trivets
2. Burner Cap
3. Burner Head
4. Spark Plug
5. Safety Valve



## The Digital Display



## Key

- |                            |                      |               |
|----------------------------|----------------------|---------------|
| 1. Minus / Decrease Button | 4. Alarm*            | 7. Clock*     |
| 2. Function Button         | 5. Set Cooking Time* | 8. LED Screen |
| 3. Plus / Increase Button  | 6. End Cooking Time* |               |

\* Indicators sit above these icons on the LED screen and illuminate when the function is selected.

# Your Freestanding Cooker (Continued)

## Parts and Accessories

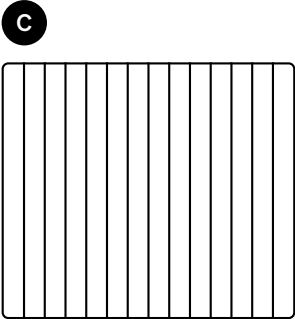
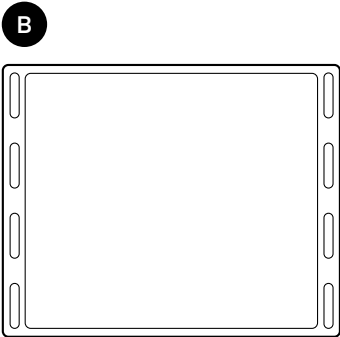
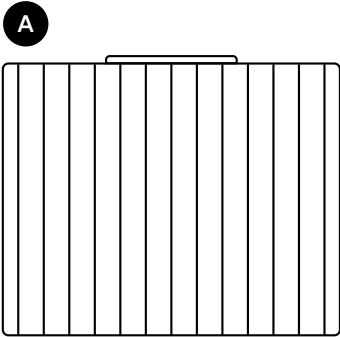
Your Freestanding Cooker comes with the following accessories:

- A. Chrome Wire Shelves (×2)

For roasting and grilling dishes; or for placing trays.
- B. Enamelled Baking Tray (×2)

Designed for cooking large quantities of food such as cakes to pastries and frozen foods. It serves as a reliable vessel for collecting fats, spills, and savory juices while ensuring even baking and easy cleanup.
- C. Grill Insert (×2)

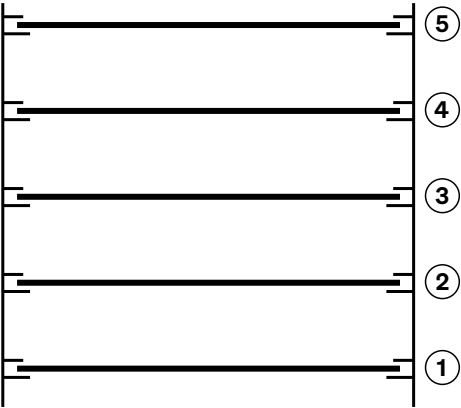
Place inside the baking tray when grilling.
- \* User Manual (×1)
- \* Quick Start Guide (×1)



## Shelf Placement

To ensure oven shelves operate safely and effectively, correct placement of between the side rails is critical. Shelves and pans only can be used between the first and fifth levels. Shelves should always be used with the correct placement to ensure that food is cooked evenly and safety, and that during removal hot food items do not slide out.

For most cooking scenarios, we recommend placing the sliding shelves on position 2 and 4.



\* Not pictured, also available online: [www.omegaappliances.com.au](http://www.omegaappliances.com.au)

# Technical Specifications

## Specifications Chart

|                                |                                   |                                     |
|--------------------------------|-----------------------------------|-------------------------------------|
| Model                          | OFOGC9010X                        |                                     |
| Capacity                       | 148L Gross / 133L Net             |                                     |
| Oven Shelf Positions           | 5 × Shelf Positions               |                                     |
| Rated Voltage                  | 220–240V~                         |                                     |
| Rated Frequency                | 50–60Hz                           |                                     |
| Rated Power                    | 3000–3600W                        |                                     |
| Burner Output: Auxiliary (×1)  | NG: 3.6 MJ/h (Injector 0.90 mm)   | ULPG: 3.6 MJ/h (Injector 0.53 mm)   |
| Burner Output: Semi-rapid (×2) | NG: 6.84 MJ/h (Injector 1.18 mm)  | ULPG: 6.84 MJ/h (Injector 0.70 mm)  |
| Burner Output: Rapid (×1)      | NG: 11.8 MJ/h (Injector 1.55 mm)  | ULPG: 10.8 MJ/h (Injector 0.90 mm)  |
| Burner Output: Wok Burner (×1) | NG: 18.72 MJ/h (Injector 2.10 mm) | ULPG: 18.72 MJ/h (Injector 1.18 mm) |
| Weight (Net)                   | 72 kg                             |                                     |
| Dimensions (W × D × H)         | 900 × 600 × 900–920 mm            |                                     |

## Oven Functions

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### Light

This feature provides visibility into the oven cavity to monitor your dishes without needing to open the door, ensuring efficient cooking and convenience.

Additionally, the oven light feature aids in maintaining a clean oven by allowing you to easily inspect and clean the oven cavity.

The light will automatically be on when any of the electrical heating elements are in operation.



### Conventional

Temperature Range: 60°C – Max.

On this setting, the top and bottom heating elements come on. This is the classic, traditional type of setting and the conventional function is still unequalled when it comes to cooking dishes with multiple ingredients.

It remains the best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking. When cooking in conventional mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven.



### Fan Forced

Temperature Range: 60°C – Max.

The rear heating element and the fan come on, guaranteeing heat distributed uniformly throughout the oven.

This function is ideal for baking and cooking delicate foods: especially cakes that need to rise and for the preparation of certain dishes on 3 shelves at the same time.



### Fan & Grill

Temperature Range: 60°C – 200°C.

This function offers you the benefits of both Bake and Grill functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for Fan & Grill.

You can use this function for large cuts of meat, giving you a result that is similar to rotisserie cooked meat.

When using this function, it is not necessary to turn the food over during the cooking cycle. Place your food on the 2nd or 3rd oven rack from the bottom and put the grill dish on the lowest shelf position to catch any spills. For best results, set the temperature to 200°C.



### Grill

Temperature Range: 60°C – Max.

The Grill function directs radiant heat from the powerful upper element onto the food.

You can use the this function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.

When using Grill, always make sure to have the oven door closed. Preheat your grill for 3 minutes to get the best results, this will help seal in the natural juices of steak, chops etc. for a better flavour.

Your grill dish can be slid into either of the 2 spaces within the upper pairs of support rails.



### Maxi Grill

Set the thermostat knob to Max.

Both elements on the top come on directing radiant heat from the two powerful upper elements onto the food.

You can use the this function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.

When using Maxi Grill, always make sure to have the oven door closed. Maxi Grill allows you to take full advantage of the large grill dish area and will cook faster than normal Grill.

For best results it is recommended to preheat your grill for 3 minutes. This will help seal in the natural juices of steak, chops etc. for a better flavour.

## Oven Functions (Continued)

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### Intensive Bake

Temperature Range: 60°C – Max.

This function combines the rear and top heating elements with the fan to ensure consistent, uniform heat throughout the oven. It is ideal for cooking multiple dishes at once—so long as they require the same temperature setting—thanks to the even air distribution.

Intensive Bake is especially suited for dishes requiring a gratin finish or longer cooking times, such as lasagne, pasta bakes, roast chicken, and potatoes. The excellent heat distribution allows for lower roasting temperatures, helping retain juices for more tender meat and reduced weight loss. It's also ideal for roasting vegetables like zucchini, pumpkin, or sweet potato, bringing out their natural sweetness with minimal seasoning.

Up to two racks can be used simultaneously, following the "Cooking on More Than One Rack" guidelines under the Practical Oven Advice section.



### Fan Bake

Temperature Range: 60°C – Max.

Fan bake mode activates both the top and bottom heating elements in conjunction with the fan, ensuring even heat distribution throughout the oven.

This mode is particularly suitable for swiftly cooking pre-packaged dishes without the need for preheating. Examples include frozen or pre-cooked meals. It's also beneficial for certain homemade dishes.

For optimal results, we recommended to use only one specific cooking position (the second from the bottom). Please refer to the "Practical Advice" section for further guidance.



### Fan Forced with Steam Assist

Temperature Range: 220°C – Max.

This function combines fan-forced heat with added steam for enhanced cooking results. It helps retain moisture, improves heat distribution, and delivers juicier interiors with golden, crispy finishes—ideal for bread, pastries, and roasts.

Before preheating, pour approximately 150 ml of water into the circular cavity well located at the base of the oven.

**WARNING:** Do not refill the cavity well during cooking or when the oven is hot.

Preheat to your desired temperature (220°C–Max), then place food inside as per your recipe. For best results, always preheat the oven and avoid opening the door during cooking to maintain steam levels.

**CAUTION:** Be careful of escaping hot steam when opening the oven at the end of cooking.

Once the oven has cooled, wipe away any excess water from the cavity well.



### Defrost

The fan makes the air circulate at room temperature around the food.

This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using the fan, the defrosting time is approximately halved. The thermostat knob can be at any position as no heating element will come on.

**NOTE:** The Grill with Fan and Rear Element function can also be used to thaw quickly white or red meat and bread by setting the temperature to 80°C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C.

# Oven Operating Instructions

## First Use


**IMPORTANT:** The first time you use your appliance, we recommend you set the thermostat to the highest setting with the Fan Forced function selected and leave the oven on for half an hour with nothing in it and the oven door shut. Then, turn off the oven and open the oven door and let the room air in. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

**NOTE:** Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food. For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Place your cookware (dishes, aluminum foil, etc.) on the shelves or grill insert provided with the appliance.

## Ventilation

When cooking is finished, or in a paused or standby state, and if the oven cavity temperature is over 75°C, the cooling fan will operate for 15 minutes, or alternatively until the oven cavity temperature becomes lower than 75°C.



## Using Your Oven

This oven has a digital display with a 24 hour clock and 3 control buttons. When the power is connected, the LED screen displays '12:00' while the illuminated bar on an LED screen above the  symbol flashes.



### Setting the time when power is first connected

To set the correct time, press the + or - button to advance forward or backward until the correct time is displayed. Don't touch a button for 5 seconds and the time will be locked in.



### Adjusting the time





Press the function button () repeatedly until an illuminated bar on the LED screen above the clock symbol () flashes, then press + or - button to set the time. Don't touch a button for 5 seconds and the time will be locked in.

### Manual operation setting


When the power is first connected, the oven will automatically be in manual operation as soon as the time is set. Manual operation will only be overridden if the power to the oven is switched off or if an automatic cooking time is selected (by pressing the function button) and an illuminated bar on the LED screen above  or  is flashing.

### Automatic setting

This setting allows you to select the cooking time () end time () temperature (using the temperature knob) and the cooking function (using the function knob). The oven will turn on and start cooking according to the selected cooking function/temperature and then switch off automatically at your desired end time or after the duration you have set.

1. Press the function button () repeatedly until an illuminated bar on the LED screen above  flashes, then press + or - button to set the time frame for cooking.
2. Press the function button () repeatedly until an illuminated bar on the LED screen above  flashes and then press + or - button to set the time to switch off.
3. To select your desired cooking temperature and cooking function, turn temperature and function knobs.
4. Next, the illuminated bars on the LED screen above the respective icons will flash, indicating that the automatic cooking feature of the oven is set.

For example: if cooking time takes 50 minutes and you want it to finish at 18:00:

1. Press the function button () repeatedly until an illuminated bar on the LED screen above  flashes and set the cooking time 50 minutes.
2. Press the function button () repeatedly until an illuminated bar on the LED screen above  flashes and set the finish time to 18:00.
3. Next, the current time will be displayed and the illuminated bars on the screen above will flash indicating that the automatic cooking feature is set. When the clock displays 17:10, the oven will start cooking automatically. While cooking the relative bar in the screen will flash.
4. When the clock displays 18:00, the oven will automatically turn off. The alarm will sound and the illuminated bar on the screen will flash. Press any button to stop the alarm.



## Oven Operating Instructions (Continued)



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### Semi-automatic setting

There are two methods of semi-automatic cooking:



#### 1. Start cooking now + set cooking time


This setting allows you to start cooking immediately, set the cooking time (up to 10 hours) as well as the temperature and cooking function. The oven will cook according to the selected cooking function + temperature and then switch off automatically once the cooking time has elapsed.

1. Press the function button (  ) repeatedly until an illuminated bar on the LED screen above  flashes, then press + or - button to set the time frame for cooking.
2. Set the cooking temperature and function by turning the temperature and function knobs.

The oven will start immediately, the illuminated bar on the screen above  will flash. After the cooking time has elapsed, the oven automatically turns off. The alarm will sound and the illuminated bar on the screen will flash. Press any button to stop the alarm.

#### 2. Start cooking now and set the finish time:




1. Press the function button (  ) repeatedly until an illuminated bar on the LED screen above  flashes, then press + or - button to set the time to finish cooking (up to 23 hours and 59 minutes)
2. Set the cooking temperature and function by turning the temperature and function knobs.

The oven will start immediately, the illuminated bar on the screen above  will flash. When the finish time has been reached, the oven automatically turns off. The alarm will sound and the illuminated bar on the screen will flash. Press any button to stop the alarm.

If any button is pressed during semi-automatic cooking, the set cooking time will be displayed on screen. If the finish time is set to the current time, the semi-automatic setting will be cancelled.

### Timer





The screen on this oven has a digital countdown timer which can be set up to a maximum of 23 hours and 59 minutes.

To set the timer, press the function button (  ) repeatedly until an illuminated bar on the LED screen above  flashes. Then press + or - button to set the countdown timer. After 5 seconds, the time will be set and begin to count down. When the set time is reached the illuminated bar above  disappears and the alarm will sound. Press any button to stop the alarm.

Note: After pressing the function button, you have 5 seconds to enter any timer settings or it will automatically cancel.

If there is a power failure, all settings (including the time display) will be lost. At this point, the time and any settings will need to be re-set.

# Oven Cooking Guidelines

| Function   | Food                      | Weight (kg) | Shelf Spot* | Pre-heat (min.) | Temperature | Cook Time (min.) |
|--|---------------------------|-------------|-------------|-----------------|-------------|------------------|
|    | Duck                      | 1           | 3           | 15              | 200         | 65–75            |
|  | Roast veal or beef        | 1           | 3           | 15              | 200         | 70–75            |
|  | Pork roast                | 1           | 3           | 15              | 200         | 70–80            |
|  | Biscuits (short pastry)   | -           | 3           | 15              | 180         | 15–20            |
|  | Tarts                     | 1           | 3           | 15              | 180         | 30–35            |
|    | Flat-fish (flounder)      | 1           | 4           | 5               | Max         | 8–10             |
|  | Squid and prawn kebabs    | 1           | 4           | 5               | Max         | 6–8              |
|  | Fillet of thin white-fish | 1           | 4           | 5               | Max         | 10               |
|  | Grilled vegetables        | 1           | 3/4         | 5               | Max         | 10–15            |
|  | Veal steak                | 1           | 4           | 5               | Max         | 15–20            |
|  | Cutlets                   | 1           | 4           | 5               | Max         | 15–20            |
|  | Hamburgers                | 1           | 4           | 5               | Max         | 7–10             |
|  | Mackerels                 | 1           | 4           | 5               | Max         | 15–20            |
|  | Toasted sandwiches        | -           | 4           | 5               | Max         | 2–3              |
|  | Flat-fish (flounder)      | 1           | 4           | 5               | Max         | 8–10             |
|  | Prawn kebabs              | 1           | 4           | 5               | Max         | 6–8              |
|  | Fillet of thin white-fish | 1           | 4           | 5               | Max         | 10               |
|  | Grilled vegetables        | 1           | 3/4         | 5               | Max         | 10–15            |
|  | Veal steak                | 1           | 4           | 5               | Max         | 15–20            |
|  | Cutlets                   | 1           | 4           | 5               | Max         | 15–20            |
|  | Hamburgers                | 1           | 4           | 5               | Max         | 7–10             |
|  | Mackerels                 | 1           | 4           | 5               | Max         | 15–20            |
|  | Toasted sandwiches        | -           | 4           | 5               | Max         | 2–3              |
|  | Grilled chicken           | 1.5         | 3           | 5               | 200         | 55–60            |
|  | Calamari                  | 1.5         | 3           | 5               | 200         | 30–35            |

Note: Cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

\* From bottom.

## Oven Cooking Guidelines (Continued)

| Function | Food                     | Weight (kg) | Shelf Spot* | Pre-heat (min.) | Temperature | Cook Time (min.) |
|----------|--------------------------|-------------|-------------|-----------------|-------------|------------------|
|          | Tarts                    | 0.5         | 3           | 15              | 180         | 20–30            |
|          | Fruit cakes              | 1           | 2/3         | 15              | 180         | 40–45            |
|          | Fruitcake                | 0.7         | 3           | 15              | 180         | 40–50            |
|          | Sponge cake              | 0.5         | 3           | 15              | 160         | 25–30            |
|          | Filled pancakes          | 1.2         | 2-4         | 15              | 200         | 30–35            |
|          | Small cakes              | 0.6         | 2-4         | 15              | 190         | 20–25            |
|          | Cheese puffs             | 0.4         | 2-4         | 15              | 210         | 15–20            |
|          | Cream puffs              | 0.7         | 1-3-5       | 15              | 180         | 20–25            |
|          | Biscuits                 | 0.7         | 1-3-5       | 15              | 180         | 20–25            |
|          | Meringues                | 0.5         | 1-3-5       | 15              | 90          | 180              |
|          | Whole chicken            | 1.5         | 2           | 15              | 180         | 70–85            |
|          | Whole fish               | 1           | 3           | 10              | 170         | 30–40            |
|          | Salmon fillet            | 0.5         | 3           | 10              | 160         | 20–25            |
|          | Vegetables (roasted)     | 0.5         | 3           | 10              | 180         | 25–35            |
|          | Bread (artisan)          | 0.6         | 2           | 20              | 200         | 30–40            |
|          | Dinner rolls             | 0.3         | 3           | 15              | 190         | 15–20            |
|          | Frozen Pizza             | 0.3         | 2           | –               | 250         | 12               |
|          | Frozen Pies              | 0.5         | 2           | –               | 200         | 20–35            |
|          | Frozen Turnovers         | 0.3         | 2           | –               | 200         | 25               |
|          | Frozen Lasagne           | 0.5         | 2           | –               | 200         | 35               |
|          | Frozen Spring Rolls      | 0.4         | 2           | –               | 180         | 25–30            |
|          | Frozen Chicken morsels   | 0.4         | 2           | –               | 220         | 15–20            |
|          | Pre-cooked chicken wings | 0.4         | 2           | –               | 200         | 20–25            |
|          | Biscuits (short pastry)  | 0.3         | 2           | –               | 200         | 15–18            |
|          | Fruitcake                | 0.6         | 2           | –               | 180         | 45               |
|          | Cheese puffs             | 0.2         | 2           | –               | 210         | 10–12            |

Note: Cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

\* From bottom.

## Practical Oven Advice

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The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

### Preheating

If the oven must be preheated (this is generally the case when cooking leavened foods), the Grill with Fan and Rear Element mode can be used to reach the desired temperature as quickly as possible in order to save on energy.

Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

### Cooking on More Than One Rack

If you have to cook food using several racks, use either the Fan Forced, Intensive Bake, Fan Bake, or Fan Grill as these are the only modes that allow you to do so.

When cooking delicate food on more than one rack, use the Fan Forced mode, which allows you to cook on 3 racks at the same time: the 1st, 3rd and 5th from the bottom.

When cooking other food on several racks, use the Intensive Bake function keeping the following suggestions in mind:

- The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- As a general rule, use the 2nd and 4th rack from the bottom, placing the items that require greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
- When cooking items that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required and place the more delicate food on the 4th rack from the bottom. Lastly, take the food requiring less time out of the oven first.
- Use the dripping pan on the lower rack and the wire shelf on the upper.

## Baking Cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly. Do not open the oven door during baking to prevent the cake from dropping. Some general rules and tips are as follows:

- **Pastry is too dry**  
Increase the temperature by 10°C and reduce the cooking time.
- **Pastry dropped**  
Use less liquid or lower the temperature by 10°C.
- **Pastry is too dark on top**  
Place it on a lower rack, lower the temperature, and increase the cooking time.
- **Cooked well on the inside but sticky on the outside**  
Use less liquid, lower the temperature, and increase the cooking time.
- **The Pastry sticks to the pan**  
Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

## Cooking Fish and Meat

When cooking white meat, fowl and fish, use temperature setting from 180–200°C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is best to start with a high temperature setting (200–220°C) for a short time, then turn the oven down afterwards.

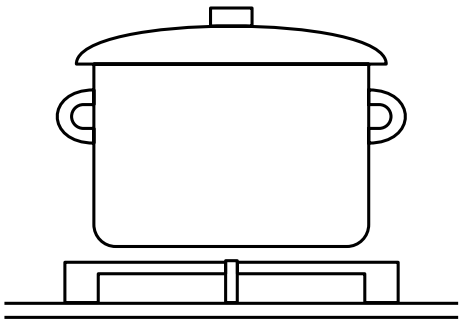
In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the grid and place the dripping pan beneath it to catch the fat. Make sure that the wire shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights.

# Cooktop Operating Instructions

## Cooking the Gas Cooktop

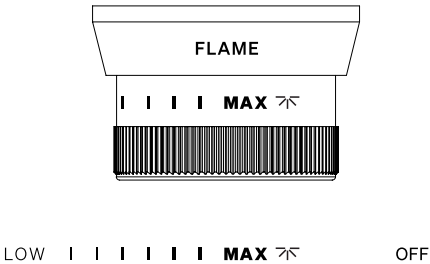
Place a suitable pan on the burner you wish to use, following page Choice of Cookware guide.

Make sure that the bottom of the pan and the surface of the cooktop are clean and dry, and that there are no cracks or oil build-up present.



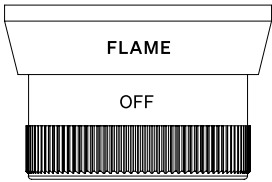
To begin cooking, take note of the burner you wish to use and find the corresponding control knob. Press down for approximately 5 seconds, and the flames will then emit.

Note that the heat level must be set within the ‘LOW’ to ‘MAX’ settings.



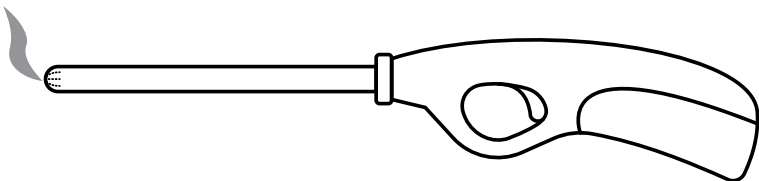
When you have finished cooking, turn the control knob clockwise towards the ‘OFF’ position, and once the flames from the burner have dispersed, simply let go.

Note that the burner that was previously used will be hot for some time, so caution should be always be exercised even after cooking is over.



Your cooktop has been fitted with an electric ignition. When the cooktop has been connected and the power is on, pressing any knob will release sparks to all burners, instantly.

However, in the absence of electrical power, for example a local power outage, you can carry out the ignition directly to the burner with a hand-held ignition source, such as a lighter.



## Cooktop Operating Instructions (Continued)

### Choice of Burner

Below is a guide to using your cooktop's burners:

- Auxiliary: For special low heat and slow cooking.  
Cookware Size: Ø90mm – Ø160mm.
- Semi-Rapid: For normal cooking and simmering.  
Cookware Size: Ø130mm – Ø180mm.
- Rapid Burner: For fast heating with medium pots.  
Cookware Size: Ø150mm – Ø260mm.
- Wok Burner: For quick heating with large cookware.  
Cookware Size Ø210mm – Ø260mm.

For best results, centre your cookware on the desired burner and adjust the flame level so that it does not extend past the cookware's edge. Below are some examples of pot placement.

### Choice of Cookware

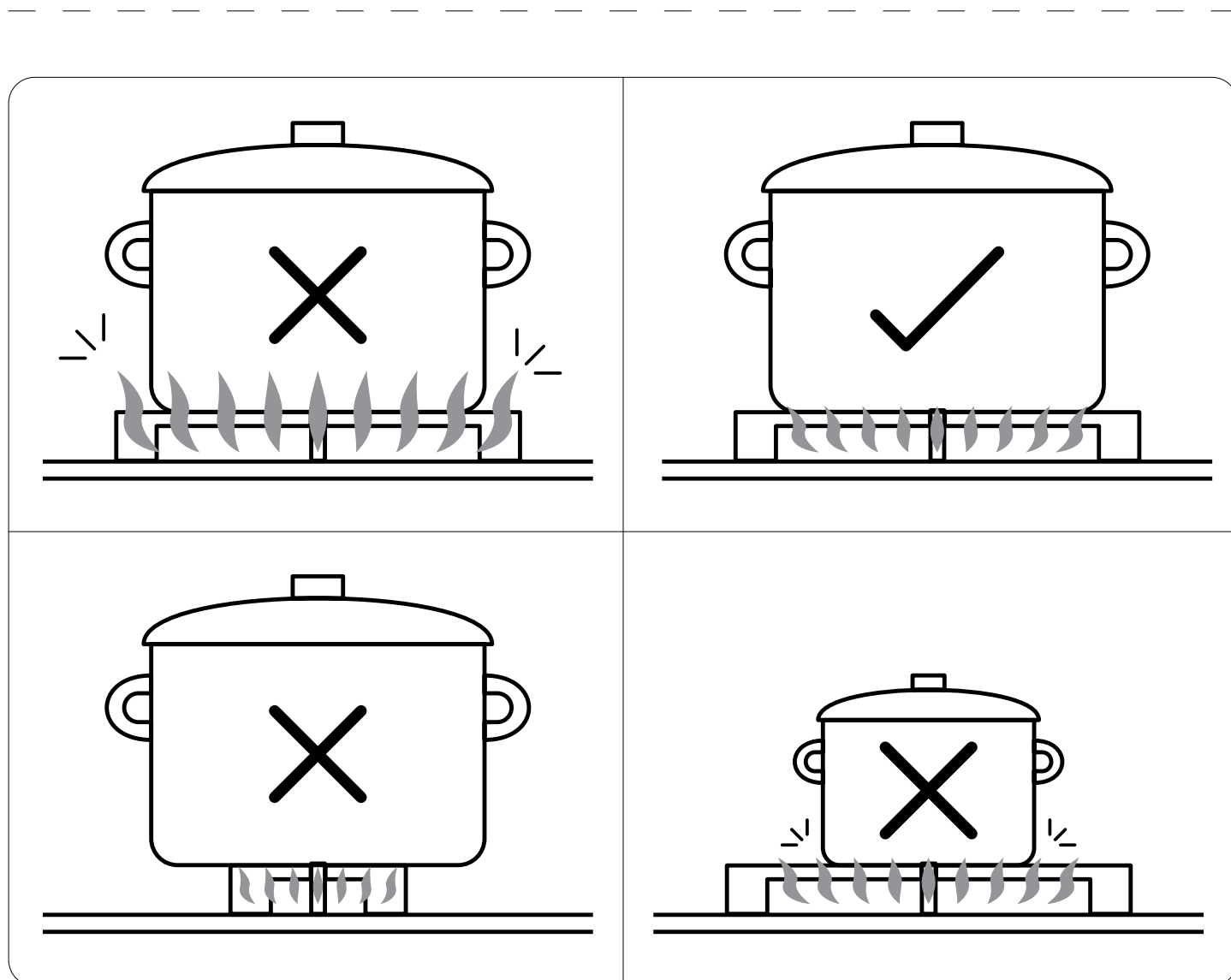
Many common pots and pans, such as those made from aluminium, ceramic, cast-iron and stainless steel may be used on your new gas cooktop.

Ensure that the pots or pans are steady and have flat bases to avoid dangerous spill-over of hot liquids and wasted energy.

Do not use cookware with jagged edges, coarse or uneven surfaces, chipped bottoms or a curved base.

Make sure that the base of your cookware is smooth, sits flat against the trivets, and is the same size as the chosen burner, and always centre your pan on the cooking zone.

For best practice, gently lift cookware off the trivets—avoid sliding them, as the bottom of your cookware, and the trivets' surface may become scratched.



# Cleaning & Maintenance

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## Prior to Cleaning the Oven

- Before any maintenance and cleaning, turn off the appliance and disconnect the power.
- Set all controls in their off positions: **O**
- Wait until the inside of the unit is not hot but only slightly warm—cleaning is easier than when warm.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry.
- In case of heavy soiling, use hot water with non-abrasive cleaning product.
- For cleaning the oven door glass, do not use abrasive cleaners or sharp metal scrapers, as these can scratch the surface or lead to the glass being damaged.
- Never leave acidic substances (lemon juice, vinegar) on stainless steel parts.
- Do not use a high pressure cleaner for cleaning the unit.
- The baking tray and wire shelving may be washed in mild detergent. Alternatively, you can place them in a dishwasher and run a program that does not exceed 30°C
- You can wash the baking tray and wire shelving with mild detergent. Alternatively, you can place them in a dishwasher and run a program that that does not exceed 30°C.

**NOTE:** If cleaning in a dishwasher, it is not advisable to use rinse aids.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- The enamelled, steel or aluminium parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them; stainless steel could get stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap; The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc.) and abrasive sponges for dishes or acids (such as lime scale remover) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of oven.

- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Center. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminum foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

## Bulb Replacement

To replace your oven cavity's lamp bulb, follow this guide:

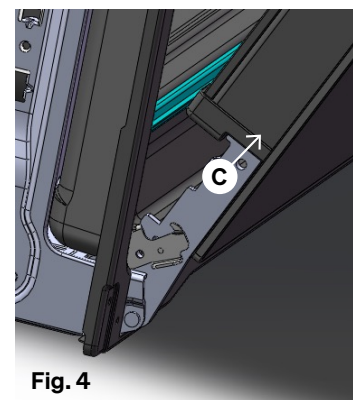
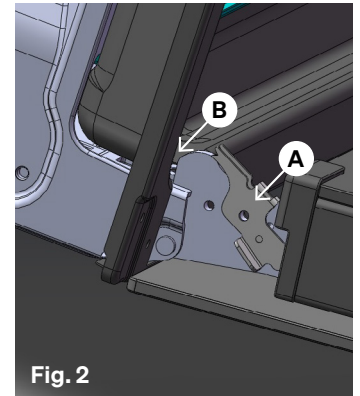
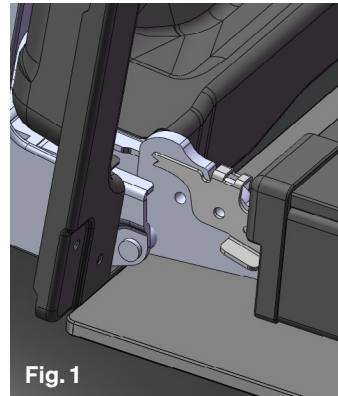
- Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
- Unscrew the glass lamp cover by turning it counter-clockwise (note, it may be stiff) and replace the bulb with a new one of the same type.
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
  - Voltage: 220-240V
  - Wattage: 25W
  - Type: G9
- Replace the glass cover and reconnect the oven to the mains power supply.

## Cleaning & Maintenance (Continued)

### How to Remove the Oven Door

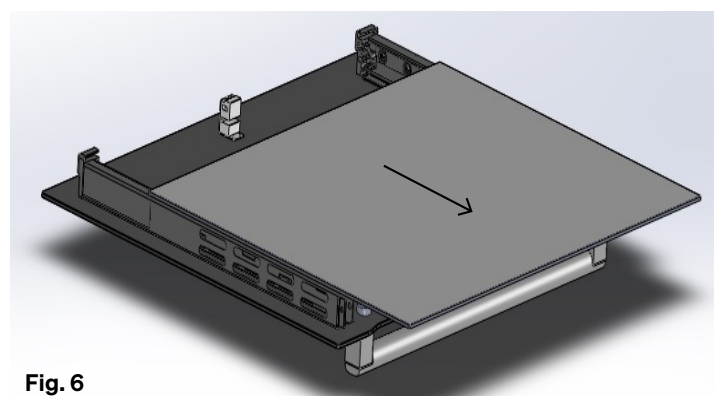
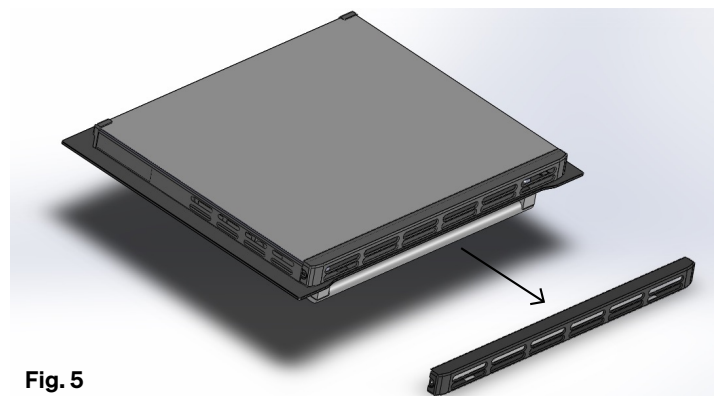
For a more thorough clean, you can remove the oven door. Choose the remove and assemble method. Proceed as follows:

- Oven door structures 1 remove and assemble procedure:
- Open the door to the full extent (fig. 1)
- Open the lever A completely on the left and right hinges (fig. 2)
- Hold the door as shown in fig. 3
- Gently close the door (fig. 3) until left and right hinge levers A are hooked to part B of the door (fig. 4)
- Withdraw the hinge hooks from their location following arrow C (fig. 4)
- Rest the door on a soft surface;
- To replace the door, repeat the above steps in reverse order.



### Removing the Inner Pane of Glass

- Double oven door: Remove the seal G by unscrew the no. 2 bolts (fig. 5)
- Gently pull out the inner pane of glass (fig. 6)
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.





## Cleaning & Maintenance (Continued)

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### How to Remove the Inner Side Racks

Removing the Inner Side Racks is optional but allows for a more thorough clean. Proceed as follows:

- Carefully push the front of the side racks toward the rear of the oven cavity.
- Pull the front end of the shelf support away from the side wall.
- Pull out the rear of the side rack supports to dislodge them from the cavity mounting holes.

To reinstall the Inner Side Racks:

- Reinsert the rear of the side rack supports into the cavity mounting holes.
- Push the side racks towards the rear of the oven cavity.
- Push the front end back into the side wall.


### Steam Refresh

Your oven is designed with a circular cavity well at the base of the oven, making steam-assisted cleaning a relatively simple and effective way to remove grease and grime from your oven cavity.

Before you start, you will need the following:

- A Dishcloth
- Water, 200 ml
- Dishwashing Detergent, 1 tsp
- Scrub brush or sponge (Do not clean using hard tools such as bristle brushes, wire scourers or sharp objects)
- Towel or cloth

**NOTE:** Fill the cavity well with water only when the oven is cold.

1. Ensure the oven is empty by removing all shelves, trays and side racks.
2. Place a cloth on the base of the oven, mix a teaspoon of detergent into 200ml of water and pour it over the dishcloth into the cavity well.
3. Set the oven to the Conventional function (  ) with a temperature setting of 130°C and run the oven for 24 minutes. The steam created from the water will help loosen any baked-on grime and grease.
4. After 24 minutes, turn off the oven and let it cool down slightly, but not completely. The oven should still be warm, but not hot enough to burn you.
5. Once the oven has cooled to a safe temperature, use a scrub brush or sponge to wipe down the interior surfaces. The steam should have loosened the grime, making it easier to remove. Pay special attention to any stubborn spots.
6. Use a towel or cloth to wipe away any remaining moisture and loosened grime from the oven cavity. Ensure the oven is completely dry before using it again.
7. Once everything is clean and dry, reassemble the oven by reinstalling the side racks and place the any other removable items back into the oven.

## Cleaning & Maintenance (Continued)

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### Before Cleaning the Cooktop

- Read this user manual carefully, taking special note of the 'Safety Information' chapter in particular.
- Prior to cleaning ensure that the cooktop is both turned off, and has been given the chance to properly cool down.
- NEVER place trivets or burners in the dishwasher, instead opt for hand-washing followed by immediate drying.

### Trivets & Cooktop Burners

- Trivets and burners can be lifted up and removed for cleaning. See page 18 for a guide to burner assembly.
- Persistent stains may require some rubbing with a nylon scourer or creamed powder cleansers. Household enamel cleaners are available, follow the manufacturer's instructions in their use. Harsh abrasive cleaners, powder cleaners, steel wool or wax polishes should not be used.
- Always thoroughly dry burners after cleaning or spillage. When cleaning them, ensure that all the flame ports are free of any blockage. If necessary, you can use a toothpick or brush to clear ports.
- The outer surface of the burner caps have a polished finish; extra care needs to be taken to avoid scratching during cleaning. In instances of heavy soiling, it may be necessary to apply a non-abrasive cleaning compound and rub with a cloth until the soiling is removed.

### Ignition Spark Plug & Flame Sensor

- Gently clean both with a damp cloth to avoid lighting difficulties. Ensure that they are dry before use.

### Cooktop Surface

- **CAUTION:** In some cases it is helpful to clean up and remove spillages immediately, while the hob is still hot. This is especially the case for sugary foods such as jam, or melted plastics and foil; all of which can damage the hob if left. If cleaning while the cooktop is hot, exercise caution and wear protective clothing.

### Stainless Steel

- Stainless steel surface may discolour over time. This is normal due to the high cooking temperatures. Each time the cooktop is used, it should be cleaned with a product that is safe and suitable for stainless steel, such as a soft cloth or sponge with detergent and warm water.

### Gas on Glass

- The cooktop's surface material is made of toughened glass, manufactured to the highest possible standards for both safety and reliability. However, it must always be remembered that as it is glass, it may break, so always take care of it. To clean the glass surface, use a soft cloth or sponge with detergent and warm water.
- **WARNING:** If the surface of the cooktop becomes cracked, switch off the appliance immediately to avoid the possibility of electric shock. A cracked cooktop is considered a serious fault, and if it occurs you should contact our After Sales Support Team immediately.

### Burner Injector Jet

- Ensure the injector remains free of any foreign material. If necessary, use a thin piece of wire to clear the orifice.

# Troubleshooting

## For Minor Oven Faults

| Problem  | Possible Cause  | Solution  |
|--|---|---|
| The oven is not turning on.  | There may be a break in the power supply.                       | Check the household fuse box for any blown fuses and replace as necessary. Also ensure that a safety switch hasn't tripped.   |
| The oven light is not working.   | The light globe may be loose or, has blown.                     | When the oven has cooled and is switched off, remove the globe cover and ensure that the globe is tightly secured.<br>If blown, refer to the Cleaning & Maintenance chapter under the Bulb Replacement section. |
| The oven is burning the top of my dish whilst the underside is under-done.   | Not enough heat is emitting from the bottom of the oven cavity. | Try using the Conventional cooking functions.<br>Try lowering the temperature.<br>Try using a lower shelf position.   |
| The oven is burning the underside of my dish whilst the top is under cooked. | Excessive heat is emitting from the bottom of the oven cavity.  | Try using the Conventional cooking functions.<br>Try lowering the temperature.<br>Try using a higher shelf position.  |
| The oven is burning the outside of my dish whilst the inside is under-done.  | The temperature is set too high.                                | Lower the oven temperature and increase the cooking duration.   |
| The outside of my dish is too dry even though it looks cooked.               | The temperature is set too low.                                 | Increase the oven temperature and decrease the cooking duration.  |
| HE1 fault code appears in the display.                                       | Temperature sensor error.                                       | To organise an authorised service agent, please contact our After Sales Support by calling 1300 11 4357, or by emailing <a href="mailto:support@residentiagroup.com.au">support@residentiagroup.com.au</a>      |
| HE2 fault code appears in the display.                                       | Probe temperature sensor error.                                 | To organise an authorised service agent, please contact our After Sales Support by calling 1300 11 4357, or by emailing <a href="mailto:support@residentiagroup.com.au">support@residentiagroup.com.au</a>      |

## For Serious Faults

Some minor faults can be fixed by referring to the table above, however if an emergency or serious fault occurs, immediately set all controls to their off positions and disconnect the power from the source.

If a serious fault occurs, DO NOT attempt to repair the oven yourself, instead wait for a service agent to do so.

For assistance or to organise an authorised service agent contact our After Sales Support by calling 1300 11 4357, or by emailing [support@residentiagroup.com.au](mailto:support@residentiagroup.com.au).

Please note that if a service agent is asked to attend whilst the product is under warranty and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the service agent to perform any necessary repair. If your appliance is installed in such a way that a service agent is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

Please refer to the Warranty Information to learn more.

## Troubleshooting (Continued)

### For Minor Cooktop Faults

| Problem   | Possible Cause  | Solution   |
|---|---|--|
| One of the burners is not lighting up, even though the sparker appears to be working normally.    | The knob may not have been pushed down long enough to deactivate the burner's flame safeguard.  | Repeat the lighting procedure, however this time hold the knob down for 5 seconds or longer.   |
|   | A gas supply valve may be shut off.   | Turn on the appliance's gas supply.  |
|   | You may have accidentally turned a different knob that does not correspond to the burner you want.  | Carefully ensure that the knob you are turning corresponds to the burner you want to light.  |
|   | A port blockage in the burner's ignition area may have occurred, likely due to irregular cleaning.  | Ensure that the ports in each of the burner's ignition areas is clean and dry.   |
|   | It's possible the ignition spark plug may be wet or dirty.  | Gently clean and dry the ignition spark plugs before resuming.   |
| When holding down a control knob, no spark is being emitted.                                      | The cooktop's electricity supply is disconnected or has been turned off.<br><br>A local power outage can also affect the cooktop's functioning. | Ensure the cooktop is connected to the power, and that the power has been switched on.<br><br>Check if there is a power outage in your home or area. |
|   | It's possible the ignition spark plug may be wet or dirty.  | Gently clean and dry the ignition spark plugs before resuming.   |
| Flames emitted from the burner are uneven, or tending to lift.                                    | The flame ports may be blocked or wet.  | Carefully clean and then dry the ports.  |
|   | A burner cap may be incorrectly fitted.   | Ensure the components are well fitted.   |
| Flames from the burner are not staying lit after the knob has been released.                      | The knob may not have been pushed down long enough to deactivate the burner's flame safeguard.  | Repeat the lighting procedure, however this time hold the knob down for 5 seconds or longer.   |
|   | The knob may not have been set between the valid power levels, Low–Max.   | In order for the burner to stay lit, the knob must be set between levels Low–Max.  |
|   | There may be dirt or spillage covering the flame safeguard sensor.  | Carefully clean and dry the flame safeguard sensor before resuming.  |
| The cookware is not heating up well, and cooking is happening too slowly.                         | An incompatible piece of cookware may have been used.   | Please refer to page 30 for further instructions regarding cookware.   |
| The cooktop surface, surrounding benchtop, or the cooktop control knobs have started overheating. | An incompatible piece of cookware may have been used.   | Please refer to page 30 for further instructions regarding cookware.   |
|   | The cookware may not be placed on the burner and trivets properly.  | Ensure that the cookware is centred correctly on the burner and trivet.  |

Purchase Details

Attach your receipt to this page

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For future reference, please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice.

Store Details

|            |               |
|------------|---------------|
| Store Name |               |
|            |               |
| Address    |               |
|            |               |
| Telephone  | Purchase Date |
|            |               |

Product Details

|            |
|------------|
| Model No.  |
|            |
| Serial No. |
|            |

# Warranty Information

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## **WARRANTY TERMS AND CONDITIONS BUILT-IN OVENS**

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

1. In this warranty
  - (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
  - (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
  - (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
  - (d) 'ASR' means Residentia Group authorised service representative;
  - (e) 'Residentia Group' means Residentia Group Pty Ltd of 165 Barkly Ave, Burnley VIC 3121, ACN 70 600 546 656 in respect of Appliances purchased in Australia;
  - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
  - (g) 'Warranty Period' means:
    - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 36 months, following the date of original purchase of the Appliance;
  - (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.
3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, seals, filters or similar perishable parts.
4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.

## Warranty Information

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5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
  - (a) travel of an authorised representative;
  - (b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.
6. Proof of purchase is required before you can make a claim under this warranty.
7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):
  - (a) the Appliance is damaged by:
    - (i) accident
    - (ii) misuse or abuse, including failure to properly maintain or service
    - (iii) normal wear and tear
    - (iv) power surges, electrical storm damage or incorrect power supply
    - (v) incomplete or improper installation
    - (vi) incorrect, improper or inappropriate operation
    - (vii) insect or vermin infestation
    - (viii) failure to comply with any additional instructions supplied with the Appliance;
  - (b) the Appliance is modified without authority from Residentia Group in writing;
  - (c) the Appliance's serial number or warranty seal has been removed or defaced;
  - (d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.
8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.
9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
10. For Appliances and services provided by Residentia Group in Australia, the Appliances come with a guarantee by Residentia Group that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. At all times during the Warranty Period, Residentia Group shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
12. Missing parts are not covered by warranty. Residentia Group reserves the right to assess each request for missing parts in a case by case basis. Any parts that are not reported missing in the first week after purchase will not provide free of charge.
13. To enquire about claiming under this warranty, please follow these steps:
  - (a) carefully check the operating instructions, user manual and the terms of this warranty;
  - (b) have the model and serial number of the Appliance available;
  - (c) have the proof of purchase (e.g. an invoice) available;
  - (d) telephone the numbers shown below.
14. You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you, in order to enable Residentia Group to meet its obligations under this warranty.

### IMPORTANT

Before calling for service, please ensure that the steps in point 13 have been followed.

Contact Service: Please call 1300 11 HELP (4357)

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

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

EST. 1981

# Designed to Enhance

**omega**