



**omega**

Instruction Manual

Free Standing Oven

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OF910FX

OF910FXCOM

OF995FXCOM

## Thank you for purchasing an Omega appliance

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

Omega caters to style-savvy customers who look for balance between stunning form and clever function. This means a combination of sleek, chic, sophisticated design yet effortless functionality. And we source from the best. The best craftsmanship. The best innovation. From the best international design-houses.

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

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

### Further Information

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

### Registering Your Warranty

For peace of mind you can register your warranty at [omegaappliances.com.au](http://omegaappliances.com.au). Further information on the Warranty can be found at the end of this manual.

### Contact Us

Our customer service team is here to help you with any question or concern. Both teams are on call Monday to Friday 9.00am to 5.00pm and of course you can always send an email at your convenience.

#### Australia Contact Details

Monday to Friday 9.00am – 5.00pm  
Email: [support@residentiagroup.com.au](mailto:support@residentiagroup.com.au)  
Phone: 1300 11 4357

#### New Zealand Contact Details

Monday to Friday 9.00am – 5.00pm  
Email: [customercare@monacocorp.co.nz](mailto:customercare@monacocorp.co.nz)  
Phone: 09 415 6000

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**READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.**

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

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

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

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## **Disposal Information**

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

## Important Safety Warnings

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Please read these operating instructions carefully.

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

## Important Safety Warnings

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

### Electrical Safety

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

## Important Safety Warnings

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### Gas Safety

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

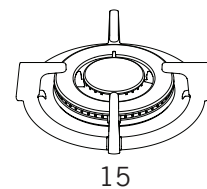
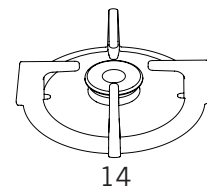
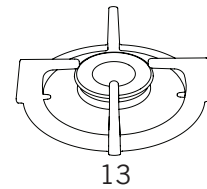
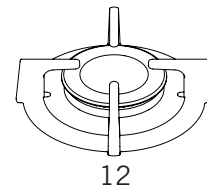
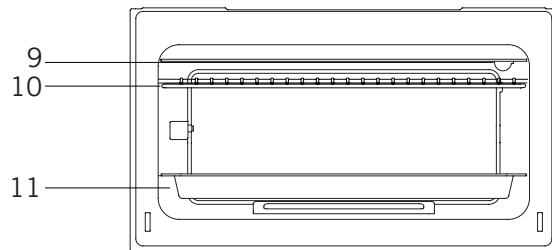
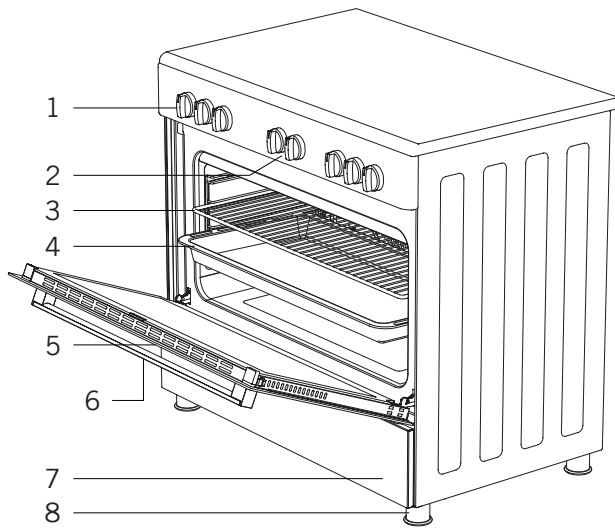
### What to do when Gas Odour is Detected

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

### Intended Use

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

## Product Information



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

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

## Technical Data

Specifications	90x60
Outer width	900 mm
Outer depth	610 mm
Outer height	925 mm
Lamp power	15-25 W
Bottom heating element	2000 W
Top heating element	1500 W
Grill heating element	2500 W / 3250 W
Turbo heating element	2200 W x 1 / 1250 W x 2 / 1800 W x 2
Supply voltage	220-240V AC/380-415V AC 50/60 Hz
Hot plate 145 mm *	1000 W
Hot plate 180 mm *	1500 W
Hot plate rapid 145 mm *	1500 W
Hot plate rapid 180 mm *	2000 W

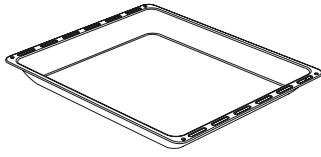
Burner Specifications	Gas Natural 1.00kPa			ULPG 2.75kPa		
	Injector	Gas flow	Power	Injector	Gas flow	Power
Wok Burner	1.60	m <sup>3</sup> /h	MJ/h	0.92	g/h	MJ/h
	mm			242		
				12.00		
Rapid Burner	1.55	m <sup>3</sup> /h	MJ/h	0.90	g/h	MJ/h
	mm			211.7		
				11.00		
Semi-Rapid Burner	1.20	m <sup>3</sup> /h	MJ/h	0.70	g/h	MJ/h
	mm			141		
				7.00		
Auxiliary Burner	0.90	m <sup>3</sup> /h	MJ/h	0.50	g/h	MJ/h
	mm			76.3		
				3.30		

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



## Accessories

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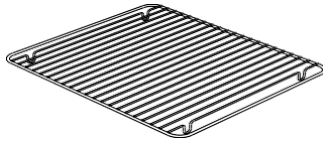
### **Deep tray**

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



### **Wire grill**

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



### **In tray wire grill**

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



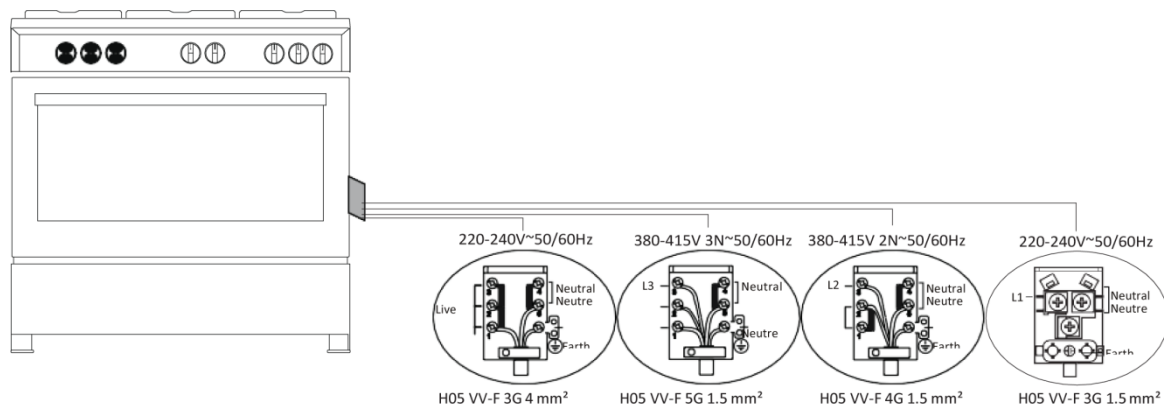
### **Splash back**

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

# Installation Instructions

## Electrical Connection

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



## Gas Connection

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

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

# Installation Instructions

## For LPG Connection

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

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

## For Natural Gas Connection

**WARNING:** Natural gas connection should be done by an authorized service. For natural gas connection, place a gasket in the nut at the edge of the natural gas connection hose. To install the hose on the main gas pipe, turn the nut. Complete the connection by doing a gas leakage control.

## Gas hose passage way

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

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

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

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

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

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

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

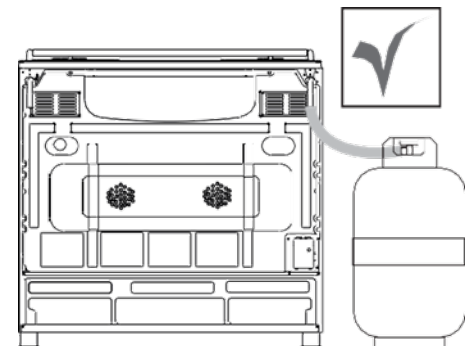
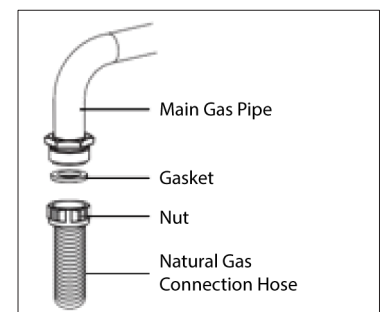
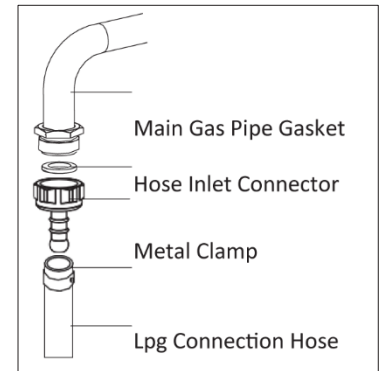


Figure 1

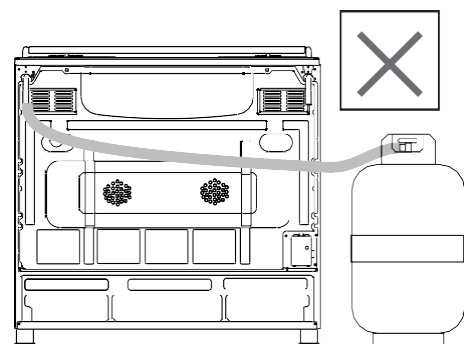


Figure 2

# Installation Instructions

## Changing the Nozzle

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

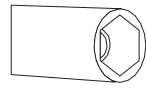


Figure 3

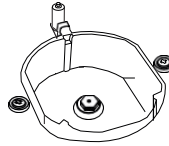


Figure 4

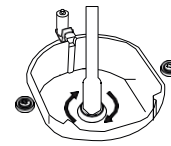


Figure 5

## Ventilation of Room

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

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

## Reduced Gas Flow Rate Setting for Hob Taps

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

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

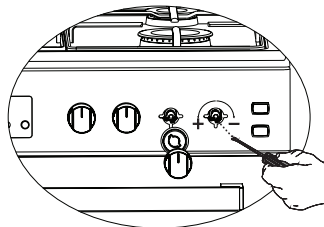


Figure 6

## Installation Instructions

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

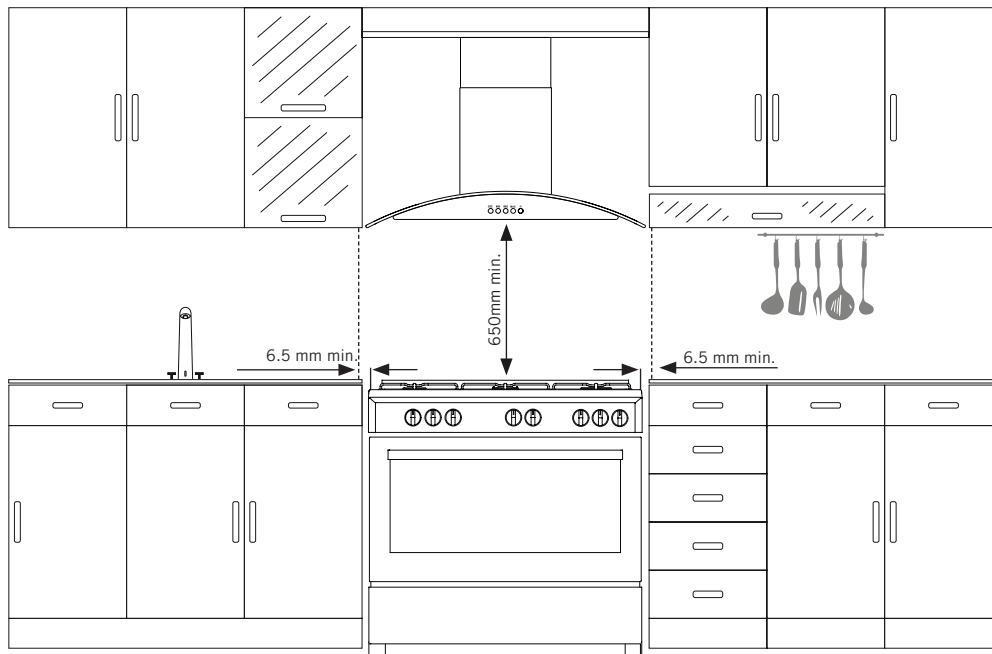
**WARNING:** It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

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

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

### Right Place for Installation and Important Warnings

The appliance should not be placed on soft surfaces such as carpets. The kitchen floor must be durable enough to hold the weight of the unit and any other kitchenware that may be used on the oven. When installing a range hood, it must be installed a minimum of 650 mm above the cooktop. If the instructions of the range hood specify a different height, the greater of the two must be used.



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

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

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

# Installation Instructions

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## Attaching the Feet

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

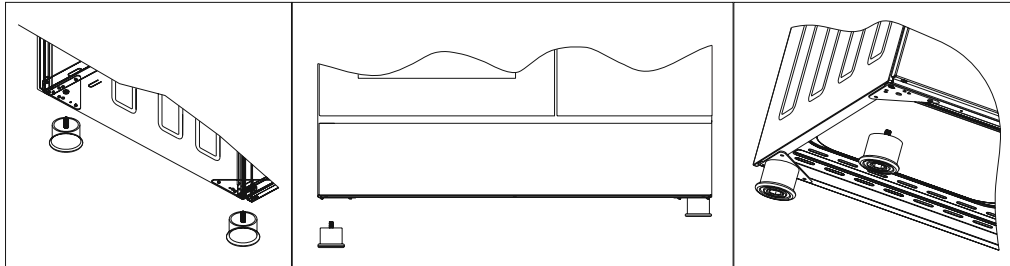


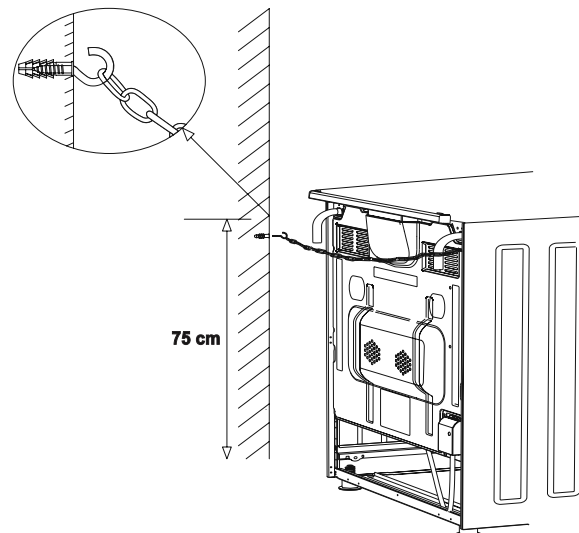
Figure 7

Figure 8

Figure 9

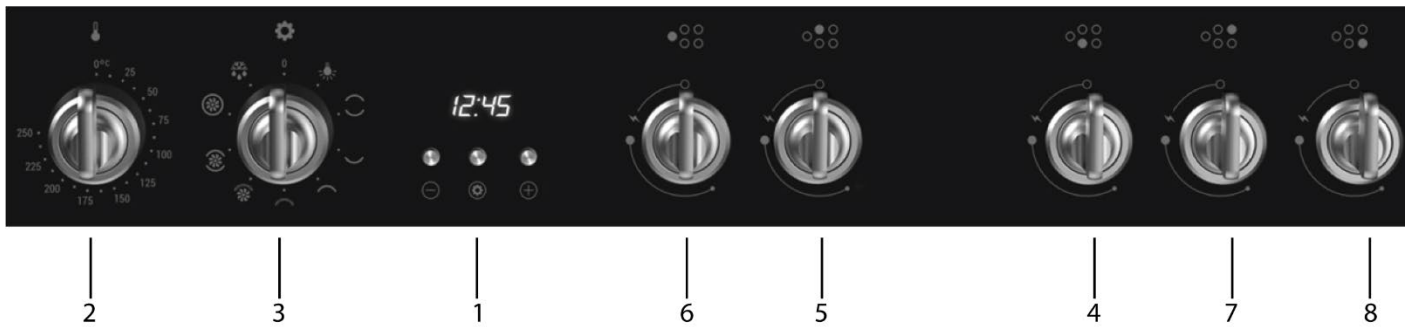
## Chain Lashing Illustration

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



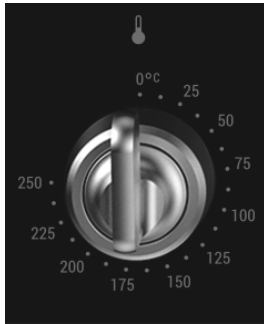
# Operating Instructions

## Controls



- |                              |   |
|------------------------------|---|
| 1. Digital timer             | 5. Rear left heater                         |
| 2. Thermostat                | 6. Far left heater (Wok burner or hotplate) |
| 3. Function selection button | 7. Rear right heater                        |
| 4. Front left heater         | 8. Front right heater                       |

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



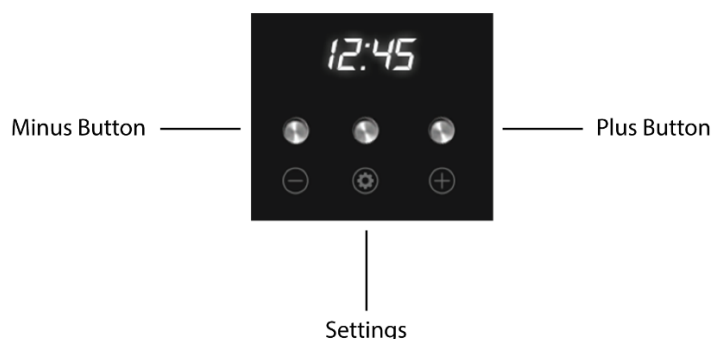
**Oven Thermostat Control:** The oven thermostat control is used to select the desired temperature for cooking. When the temperature inside your oven reaches the value set, the thermostat will cut the circuit and the thermostat light will go off. When the temperature falls below the set value, the thermostat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

## Using Oven Heating Elements

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

# Operating Instructions

## Oven Timer Control



### OVEN STATUS ICON

If on, oven is ready for cooking, or is cooking. If off, the oven is not cooking



### MINDER ICON

If on, the Minute Minder is running. If flashing, the minute minder can be adjusted using the minus & plus buttons. If off, the Minute Minder is not active.



### CHILD LOCK ICON

If on, the Child Lock is active. If off, the Child Lock is not active.



### AUTOMATIC COOKING ICON

If on, a timer function is running. If flashing, a timer function has completed or power has been reset. If off, no timer function is running.

## TIME OF DAY ADJUSTMENT

When first turned on (or power has reset), the automatic cooking status icon will flash, indicating the time of day must be set for the oven to run correctly. Turn off oven functions. Press the plus and minus buttons simultaneously for 3 seconds until the digits flash. Adjust the time of day using the plus and minus buttons. The time is set 6 seconds after the last button is pressed (digits stop flashing).

## SETTING THE MINUTE MINDER

The minute minder is a timer that does not affect the cooking functions. Maximum length is 10 hours (in minute increments). Press the central timer button once to enter the minute minder mode (the minute minder icon flashes). While the icon is flashing, adjust the minute minder time using the plus and minus buttons. The time is set 6 seconds after the last button is pressed (icon stops flashing), or by pressing the central button once more. When time has elapsed, the buzzer will sound (for 5 minutes) and the minute minder icon flashes. Disable this by pressing any button.

## SETTING A COOKING DURATION TIMER FUNCTION

This timer function allows cooking to start immediately and finish after a pre-set time (up to 23 hours, 59 minutes). First place food in oven and set the oven function and cooking temperature. Press the central timer button twice. The automatic cooking icon will flash and the display will alternate between "dur" and the duration for cooking. Adjust the duration time with the plus and minus buttons. The duration is set 6 seconds after the last button is pressed (icon stops flashing) and the display will show the current time. When the duration has elapsed, the oven will turn off, the buzzer will sound (for 5 minutes) and the automatic cooking icon flashes. Turn the oven function and thermostat controls off and disable the buzzer by pressing any button.

## SETTING A FULLY AUTOMATIC TIMER FUNCTION

This timer function differs from the previous one with the cooking start time delayed. Set up the oven as above and set the duration for cooking. While the display is still flashing, press the central timer button one more time. The display will now alternate between "End" and the duration time. Use the plus and minus buttons to adjust the end time. The function is set 6 seconds after the last button is pressed (icon stops flashing) and the display will show the current time. The oven and oven status icon will turn off (as it is a delayed start) but the automatic cooking icon will continue to flash. When the time to start arrives, the oven and oven status icon will turn on, and the automatic cooking icon will stay on. Once the set duration has elapsed, the oven will turn off, the buzzer will sound (for 5 minutes) and the automatic cooking icon flashes. Turn the oven function and thermostat controls off and disable the buzzer by pressing any button.

**omega**



# Operating Instructions

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## CHILD LOCK

The child lock is intended to stop any unauthorised adjustment of the timer functions, and comes on 30 seconds after a timer function is set. To deactivate it (to adjust a timer function), press and hold the central timer button for 3 seconds (the child lock icon will turn off and the buttons can be used).

## SETTING THE BUZZER TONE

There are 3 different buzzer tones. To adjust, first press the minus button for 3 seconds. Scroll through the tones by pressing the plus or minus buttons. The last tone heard will be the one set 6 seconds after the last button is pressed.

## SETTING THE DISPLAY BRIGHTNESS

There are 8 brightness settings. To adjust, press the plus button for 3 seconds. Scroll through the different settings by pressing the plus or minus buttons. The last brightness setting viewed will be set 6 seconds after the last button is pressed.

## Using Oven Heating Elements

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

## Using the Grill

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

### To Start the Grill

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

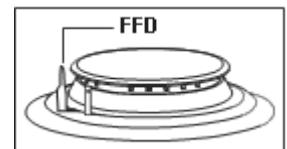
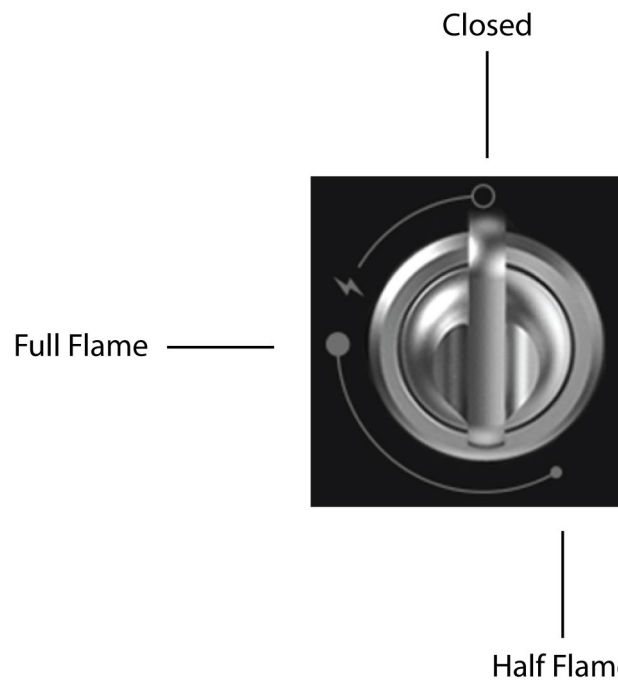
### To Stop the Grill

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

**WARNING:** Keep the oven door closed while grilling.

# Operating Instructions

## Using Gas Burners



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

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

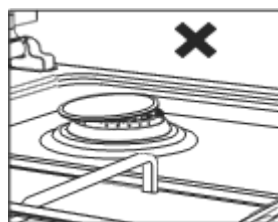


Figure 13

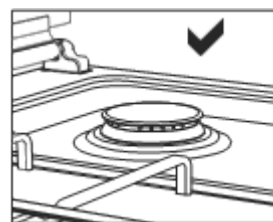











Figure 14

# Operating Instructions

## Function Dial



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

	Defrost		Light
	Fan forced		Conventional
	Conventional + Fan Assist		Bottom Element
	Maxi grill + fan assist		Top Element
	Maxi grill		



### Defrost Function

You can start the defrost operation by putting the frozen food into oven and bringing the function control knob to the indicated mark. This function will not cook/bake the food; it only helps to defrost it within a short time.

Put the food to be defrosted on the wire rack that you will place on the centre rack support. To collect the water that accumulates due to the melting ice, insert an oven tray onto a lower rack. This function is perfect for finishing off the defrosting process for frozen food that has been in the refrigerator from the evening before and may not be completely thawed out.



### Fan Forced Function

This Fan Forced function uses the turbo heater (located in the back of the oven) to evenly disperse the heat in the oven. This function is suitable for cooking multiple dishes on various oven shelves. Adjust the function control knob so it indicates the Fan Forced function symbol. Adjust the thermostat control knob of your oven to a temperature recommended on the cooking table for the cooking operation you wish to perform.

Preheating of the oven for about 10 minutes is recommended. Place the food in a suitable container, then place into oven and cook for the required time.

If you are going to cook using two trays at the same time, while adjusting the cooking temperature, select the temperature that is the lowest among the levels suitable for your food of choice. Cooking with two trays requires additional cooking time compared to cooking with one tray. Usually, the food on each tray does not finish at the same time so you may need to take the tray of cooked food out of the oven, and continue the cooking operation for the remaining tray. After cooking, turn off the oven function and temperature control knobs and set the timer to off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work near with caution and keep children away from the cooling oven.

**omega**

## Operating Instructions

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### Fan Assist Function

This is the function where the heat coming from the lower and upper heating elements is circulated into the oven by the fan motor and blade. Adjust the function control knob so it indicates the Fan Assist Function symbol and adjust the oven timer to the recommended time for cooking. Adjust the thermostat control knob to the temperature required on the cooking table for the Fan Assist Function and preheat oven for 10 minutes. Based on the conventional function, this combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the heat throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate into the food. Food baked using this function, such as pastry often brown faster than on the conventional function alone.

After cooking, turn off the oven function and temperature control knobs and set the timer to off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work near with caution and keep children away from the cooling oven.



### Maxi-Grill with Fan Function

This function will ensure complete, fast and all over grilling by working the fan, the grill and the upper heating element at the same time. Adjust the function control knob so it indicates the Maxi-Grill with Fan function symbol and adjust the oven timer to the recommended time for cooking. Set the oven's thermostat control to the required temperature. After a preheating period of 10 minutes, put your food into the oven. For grilling, put the food on the rack and sit over the tray. Place the rack on the highest shelf (4). Placing the rack above the oven tray will ensure that any marinade, fat or oil dropping from the food will be collected. When grilling, the oven door must be closed.

The Maxi-grill with fan function is ideal for cooking food to achieve a crispy skin (such as chicken thigh or breast with the skin on) and lightly browning meat such as lamb and seafood.

After cooking, turn off the oven function and temperature control knobs and set the timer to off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work near with caution and keep children away from the cooling oven.



### Maxi-Grill Function

This function is used for faster grilling and for grills with a lot of food. Adjust the function control knob so it indicates the Maxi-Grill function symbol. Set the oven's thermostat control knob to the required temperature. After a preheating period of 10 minutes, put your food into the oven. For grilling, put the food on the rack and sit over the tray. Place the rack on the highest shelf (4). Placing the rack above the oven tray provided will ensure that any marinade, fat or oil dropping from the food will be collected. When grilling, the oven door must be closed. On this function, all of the heating elements/coils of the grill operate. The higher grill temperature and function is ideal for cooking and browning meat (such as lamb or pork chops and cutlets), chicken and seafood (such as fish fillets, cutlets, tuna steaks or Atlantic salmon). This setting is also good for browning fruit crumbles or crumb topped dishes.

After cooking, turn off the oven function, temperature control knobs and set the timer to off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work near with caution and keep children away from the cooling oven.

## Operating Instructions

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### Conventional Cooking Function

The Conventional function allows heat to radiate evenly from the lower and upper elements into the oven ensuring even cooking of both sides of the food. Adjust the function control so it indicates the conventional Cooking function symbol. Adjust the thermostat control knob of your oven to a temperature recommended on the cooking table for the cooking operation you wish to perform. Preheating of the oven for about 10 minutes is recommended. Place food in a suitable container, then place into oven and cook for the recommended time. This function is preferred for making cakes (cupcakes, other cakes and sponges), biscuits, pastry, baked pasta (e.g. lasagne), casseroles and moist dishes, roasts and oven chips. After cooking, turn off the oven function and temperature control knobs and set the timer to off. Take the cooked food out of the oven and place it in a safe heatproof surface. As the oven will be hot, work near with caution and keep children away from the cooling oven.



### Upper Element Cooking Function

This function is used for grilling. Adjust the function control so it indicates the Upper Element cooking function symbol. Set the oven's thermostat control to the required temperature. After a preheating period of 10 minutes, put your food into the oven. For grilling, put the food on the grill rack and sit into the tray. Place the tray on the highest shelf. Placing the rack within the oven tray provided will ensure that any marinade, fat or oil dropping from the food will be collected. When grilling, the oven door must be closed. This setting is ideal for toasting bread, cheese melts and melting cheese topped dishes or finishing off a dish to lightly brown on the surface. Also used for herb and garlic bread. After cooking, turn off the oven function and temperature control knobs and cancel the timer program if in use. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.

## Maintenance and Cleaning

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

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

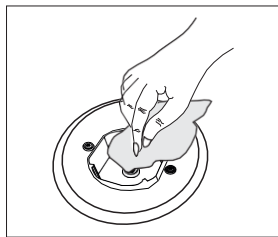


Figure 15

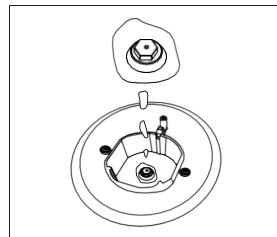


Figure 16

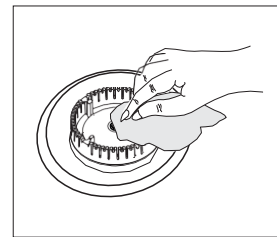


Figure 17

### Installation of Oven Door

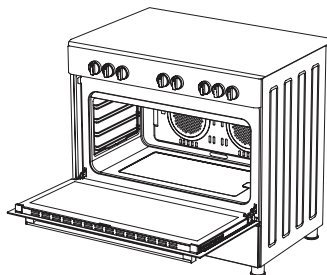


Figure 18

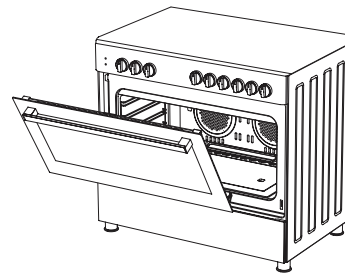


Figure 19

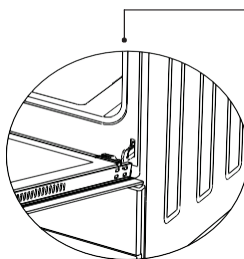


Figure 18.1

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

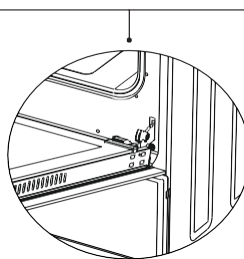


Figure 18.2

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

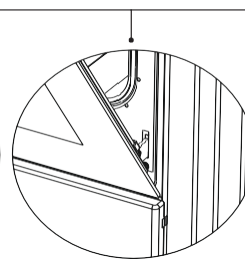


Figure 19.1

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

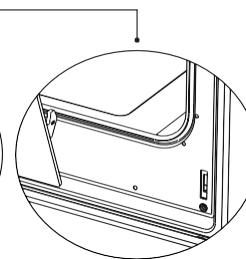


Figure 19.2

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

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

## Maintenance and Cleaning

### Cleaning And Maintenance of the Oven's Front Door Glass

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

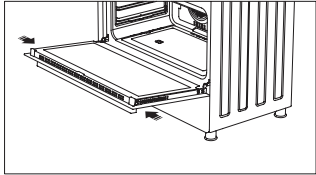


Figure 20

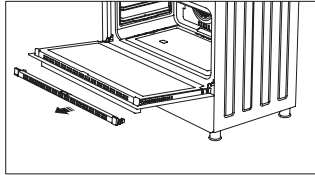


Figure 21

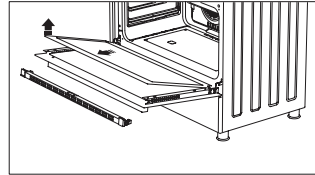
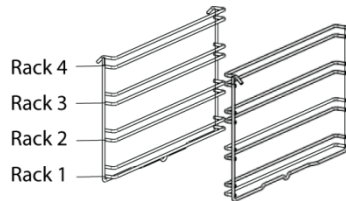


Figure 22

### Rack Positions



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


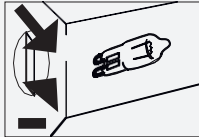


### Installing and removing wire racks

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

### Changing the Lamp

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

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

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

## Troubleshooting

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

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



## Warranty

### WARRANTY TERMS AND CONDITIONS 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 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 24 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, filters, seals or similar perishable parts.
4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.
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;

— THIS WARRANTY IS VALID IN AUSTRALIA ONLY —

## Warranty

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- (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 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

→ Service: 1300 11 HELP (4357)

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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.

— THIS WARRANTY IS VALID IN AUSTRALIA ONLY —



