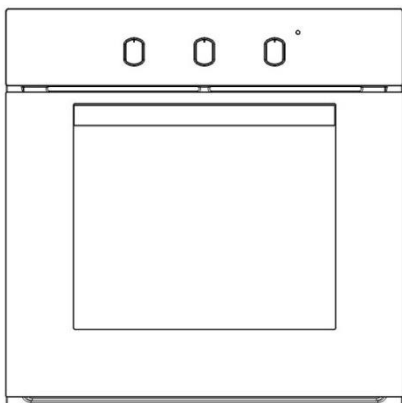


Description:

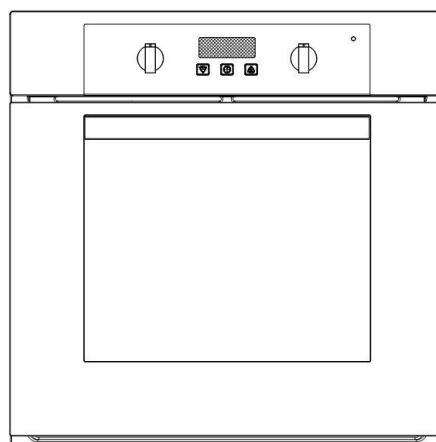
**Robinhood 9 Function Fan Forced Stainless Steel 60cm Oven**

Model Numbers:

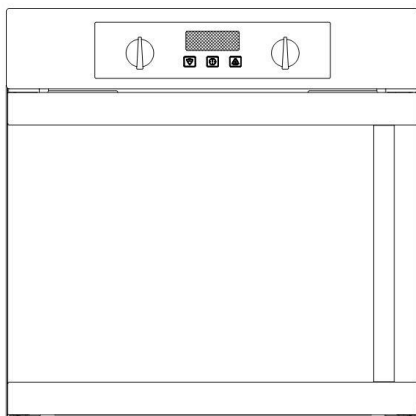
**OBA609C56SS, OBB609K56SS, OBS609C56SS**



**OBB609K56SS**



**OBA609C56SS**














**OBS609C56SS**




**MUST BE  
INSTALLED  
BY A LICENSED  
ELECTRICIAN**

## Warning and safety information

-  This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
-  Do not leave this oven unattended or unsupervised whilst children or infirmed are present.
-  During use the appliance will become hot, care should be taken to avoid touching heating elements inside the oven.
-  Accessible parts may become hot during use, to avoid burns young children should be kept away.
-  The installation of this oven is to be carried out by using only a qualified electrician.
-  This oven is to be installed in accordance with the local, national building, electrical and plumbing codes.
-  If the power supply cable is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person to avoid a hazard
-  The oven is not intended to be operated by means of an external timer or separate remote-control system.
-  Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.
-  Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass doors since they can scratch the surface, which may result in shattering of the glass
-  Do not clean the oven with an steam cleaner

## Installing the built in oven

-  **Important: the power supply to the appliance must be turned off before any adjustments or maintenance work.**


### Installation of Built-in Oven

To ensure the proper working order of the built-in appliance, the kitchen unit must be of a suitable size.

To provide adequate ventilation, the oven should be installed according to the dimensions shown on the following page. The rear panel of the cabinet must be removed so that air can circulate freely and the panel to which the oven is fitted should have a gap of at least 70mm at the rear.

The unit panels next to the cooker must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of 120°C.

Where the oven is to be matched with a cooktop, it is essential to follow the instructions contained in the cooktop installation manual.

-  In accordance with safety standards, once the appliance has been mounted, there must be no possible contact with electrical parts. Any protective parts must be secured so that they can only be removed with the use of tools.



## Installation- *continued*

### Electric connection

Cookers with a three-pole power supply cable are designed to operate with single phase alternated current at the supply frequency and voltage indicated on the data plate (at the rear of the oven). The earthing conductor of the cable is the yellow-green conductor.

### Connecting the power supply cable to the mains

The appliance must be directly connected to the mains using an circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains, suitable for the load indicated and complying with current directives (the earthing wire must not be interrupted by the circuit-breaker).

The power supply cable must be positioned so that it does not exceed 50°C more than room temperature at any point of its length.

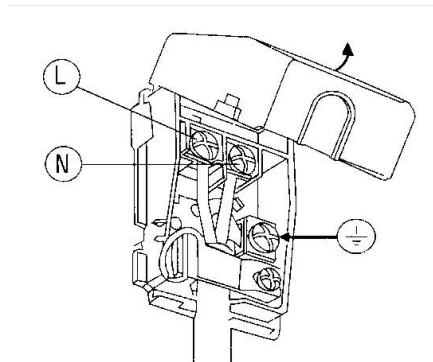
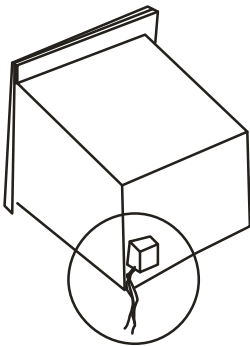
Before making the connections check that:

- the household circuits can support the appliance load (see data plate);
- the power supply system has an efficient earthing connection which complies with the provisions of current regulations;
- The socket or circuit-breaker is easily accessible once the cooker has been installed.

### Fitting on a power supply cable

Opening the terminal board:

- Using a screwdriver, press on the side tabs of the terminal board cover;
- Pull open the cover of the terminal board
- To install the cable, proceed as follows:
- Remove the wire clamp screw and the three contact screws L-N
- Fasten the wires beneath the screw heads using the following colour scheme; Blue( N) Brown( L), Yellow- Green
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.



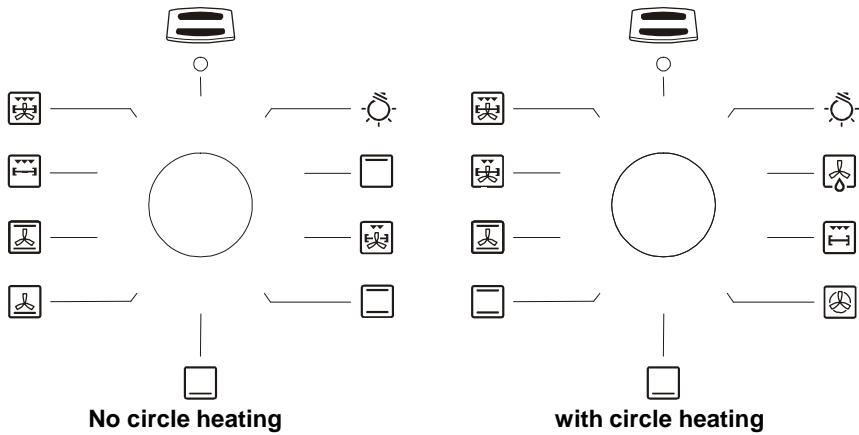
# Instruction on use

## Control panel features

This oven combines in a single appliance the advantages of traditional convection ovens with those of modern forced air ventilation ovens.

It is an extremely versatile appliance that allows you to easily and safely choose between 9 different cooking modes. The selection of the various functions can be obtained by putting the programmer to the manual position or setting a beginning/end of cooking program and successively by turning the selector and thermostat knobs on the control panel.

## Oven functions



## Instructions on use - *continued*

### Oven light

When the selector knob is in any position other than the "0" position, the oven light comes on.

Attention: The first time you use the oven we recommend that you set the thermostat on the highest setting and leave the oven on for about a half an hour with nothing in it. Then, open the oven door and let the room air. 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 is installed.

### Convection mode

Set the thermostat knob (c) between 50°C and 250°C.

The outer heating elements at both the top and the bottom of the oven will come on. The heat is distributed uniformly from top to the bottom. The convection mode is recommended for preparing meat-based dishes featuring of liquids. It still remains the best cooking mode for dry pastries and fruit in general. When cooking in convection mode, only use one dripping-pan or cooking rack at a time, otherwise the heat distribution will be uneven. Select from among the various rack heights based on whether the dish needs more or less heat from the top or bottom.

### Fan assisted convection mode

Set the thermostat knob (c) between 50°C and 250°C.

The outer heating elements at both the top and the bottom of the oven are activated, as well as the fan. Based on the convection model, this combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent foods from burning on the surface, allowing the heat to penetrate into the food.

### Lower heating element

Set the thermostat knob (C) between 50°C and 250°C by turning knob to this position. The oven light and lower heating element come on.

This position is recommended for finishing the cooking of food (in baking trays) which is already superficially well-cooked but still soft inside.

### Upper heating element

Set the thermostat knob (C) between 50°C and 250°C by turning knob to this position. The oven light and upper heating element come on. This position is recommended for finishing off the cooking of food (in baking trays) which is already inside well-cooked but still soft superficially.

### Upper heating element grill

Set the thermostat knob (C) between 50°C and 250°C. The grill components and upper heating element come on.

### Grill

Important: do not set thermostat knob (C) to over 175°C. During grilling, keep the oven door closed. Food is cooked in the grill by the downward thermal rays produced by an incandescent electric heating element. The high, direct grill temperature immediately browns meat, thus stopping juice dispersion and keeping meat tenderer. The grill is particularly recommended for cooking dishes requiring a high superficial temperature.

### Fan assisted grill

Important: do not set thermostat knob (C) to over 175°C. During grilling, keep the oven door closed. All grill components and fan work. In this setting, the central heating elements of the top are work. This combination of features compulsory in the air in the oven for the entire cycle increased non-direct heating elements heat radiation effect. This will allow the heat to penetrate the internal food, and avoid food surface Charred

### Fan assisted the central heating elements

Important: do not set thermostat knob (C) to over 175°C. During grilling, keep the oven door closed. The central heating elements of the top are activated as well as the fan. This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent the food from burning on the surface, allowing the heat to penetrate into the food.

### Maxi grill

Important: do not the thermostat knob (C) to over 175°C. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated. For more intensive grilling, select this function

### Fan assisted Grill

Important: do not the thermostat knob (C) to over 175°C. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated, as well as the fan. This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevents foods from burning on the surface, allowing the heat to penetrate into the food.

### Fan assisted maxi grill

Important: do not the thermostat knob (C) to over 175°C. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated, as well as the fan. This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevents foods from burning on the surface, allowing the heat to penetrate into the food.

### Gentle pastry mode

Set the thermostat knob (C) between 50°C and 250°C. The lower heating element and the fan come on. This setting is ideal when cooking delicate foods, especially pastries that need to rise, because the heat rising from the bottom facilitates leavening. Please note that with this feature it takes a rather long time to reach higher temperatures in the oven. Therefore, if high temperatures are needed, we recommend that you use the " Conventional " setting.

### Fan forced mode

Set the thermostat knob (C) between 50°C and 250°C. The circular heating element and the fan will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 rack levels can be used at the same time. This cooking mode is ideal for au gratin dishes or those which require an extended cooking time.

Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is tender and a decrease in the loss of weigh for the roast. The ventilated mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appearance. The ventilated mode can also be used to thaw white or red meat, fish and bread by setting the temperature to 80°C-100°C

### Defrost

Select this function to thaw more delicate foods. In this mode you use only the cold air circulation. The thermostat light (E)

This indicates that the oven is heating up. When the light goes out, the required temperature has been reached. When the light alternately comes on and goes out, it means that the thermostat is working properly to maintain the oven temperature.

## Multi-Skewer Rotisserie

This oven is equipped with a removable multiple skewer rotisseries positioned on the sides , after fitting the food to the spit (S), block it with the two forks (F) and then proceed as follows.

- Fit the knob protection as shown in figure 1 below.
- Position the spit support as shown in figure 2
- Fit the end off the spit into the motor (M) at the back of the oven
- Fit the support into the circular groove in the spit
- Unscrew and remove the handle (A)
- Place the oven tray with a little water on the lowest shelf of the oven
- Turn the knob to the selected position (figure 3) to start up the motor
- Partially close the oven door
- When the cooking time is up, screw the handle back on the spit and remove the whole spit from the oven, use an oven glove to protect yourself from burns



Figure 3

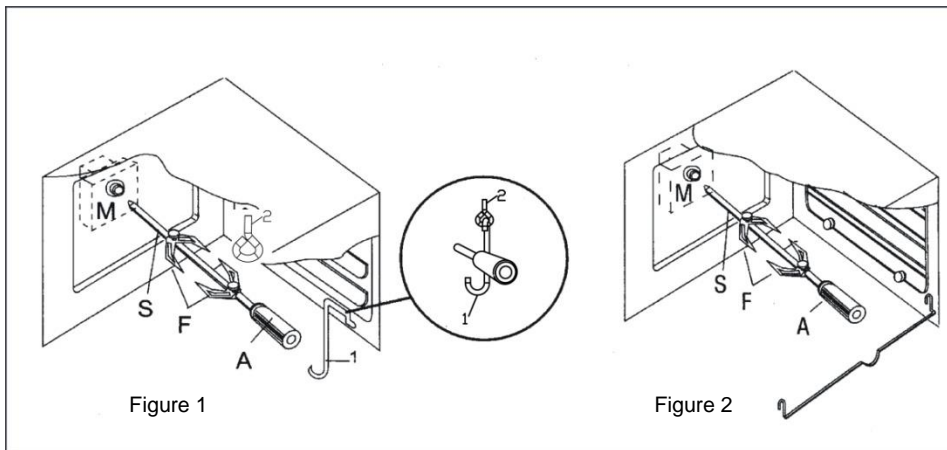


Figure 1

Figure 2

## Timers

Our ovens can be fitted with different types of timers:

### Manual timer

Turn the knob clockwise to set the desired cooking time, the timer can be adjusted from 1 to 60 minutes. A sound signal will inform you that the chosen time is up.

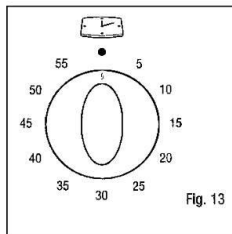


Fig. 13

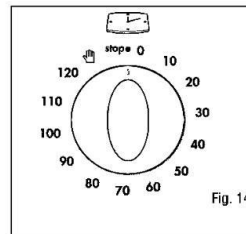


Fig. 14



## Instructions on use - *continued*

### LED programmer

#### Features

24 hours clock with automatic program and minutes counter

#### Functions

cooking time, cooking end time, manual position, clock, minutes counter, times to be set up to 23 hours 59 minutes.

#### Display

4-figures, 7 segments display for cooking times and time of day.

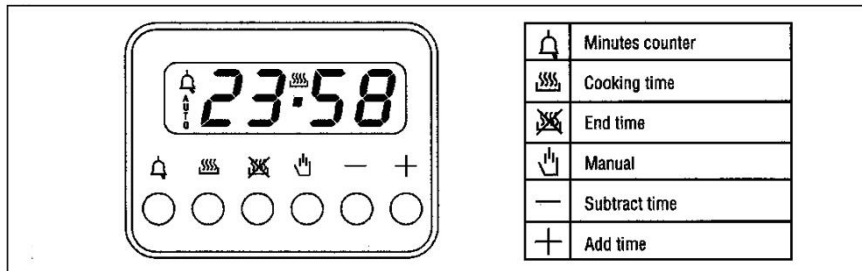
- cooking time and manual function = saucepan symbol
- Automatic function = AUTO
- Minutes counter = bell symbol

The symbols light up when the corresponding function are selected

#### Setting

To set, press and release the desired function, and within 5 seconds set the time with +and –buttons.

- 1 1/2 kg.
- 1 kg.
- 2 kg.
- 1 1/2 kg.
- 1 1/2 kg.
- 1 1/2 kg.
- 1 1/2 kg.
- 2 1/2 kg.



#### The +and– buttons.

The +and –buttons increase or decrease the time at a speed depending on how long button is **pressed**

#### Setting the time

Press any two buttons (cooking time, end time, minutes counter) at the same time, and +or –button to set the desired time .this deletes any previously set program.

The contacts are switched off and the AUTO symbol flashes.

#### Manual use

By pressing the manual button the relay contacts switch on, the AUTO symbol switches off and saucepan symbol lights up. Manual operation can only be enabled after the automatic program is over or it has been cancelled.

#### Automatic use

Press the cooking time or end time button to automatically form the manual to the automatic function.

#### Semi-automatic use with cooking time setting

Press the cooking time button and set the desired time with +or -, the AUTO and cooking time symbols light up continuously. The relay switches on immediately. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. The sound signal rings and the AUTO symbol flashes.

#### Semi-automatic use with end time setting

Press the end time button. The time of day appears on the display. Set the cooking end time with +button. The AUTO and cooking time symbols light up continuously. The relay contacts switch on. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. When cooking time is up. The AUTO symbol flashes, the sound signal rings and both the relay and the cooking time button switch off.

## Instructions on use - *continued*

### Automatic use with cooking time and end time setting

Press the cooking time button and select the length of the cooking time with +or –button. The AUTO and cooking time symbols light up continuously. The relay switches on. By pressing the cooking end time button the next cooking end time appears on the display. Set the cooking end time with +button. The relay and the cooking time symbol switch off .the symbol lights up again when the time of day corresponds to the cooking start time. When the cooking time is up, the AUTO symbol flashes, the sound signal rings, the cooking time symbol and the relay switch off

### Minutes counter

Press the minutes counter button and set the cooking time with +or –button.

The bell symbol lights up when the minutes counter is operating, when the set time is up, the sound rings and the bell symbol switches off.

### Sound signal

The sound signal starts at the end of a program or of the minutes counter function and it lasts for 15minutes. To stop it, push any one of the functions buttons.

### Start program and check

The program starts 4seconds after it has been set. The program can be checked at any time by pressing the corresponding button.

### Setting error







A setting error is made if the time of day on the clock falls within the cooking start and end times. To correct the setting error, change the cooking time or cooking end time the relays switch off when a setting error is made.

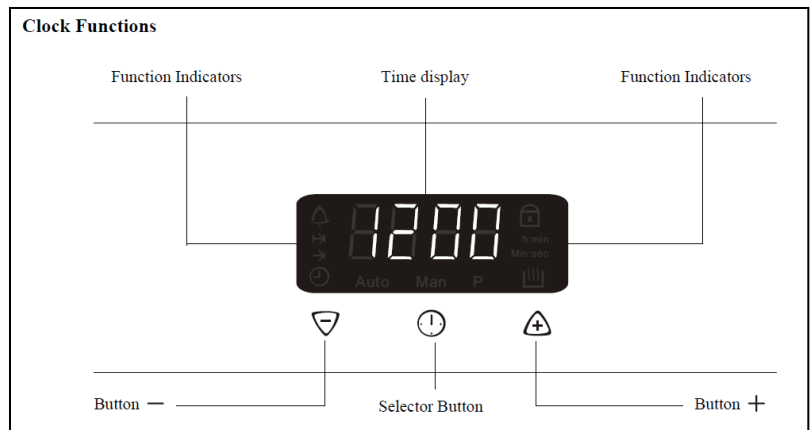
### Cancelling a setting

To cancel a setting, press the cooking time button and then press the –button until 00 00 appears on the display. A set program will automatically cancel on completion.

### Operating instructions for touch control timer

#### Overview of functions and symbols:

	Minute reminder
	cooking time
	End of cooking time
	time of day
	Child lock
	Cooking pot
<b>Auto</b>	Automatic mode
<b>Man</b>	Manual mode
<b>P</b>	Pyrosysis mode (option)
<b>L1, L2, L3</b>	acoustic signal
<b>23:59</b>	7 segment display
<b>99:00</b>	Maximum adjustable minter setting
<b>23.59</b>	Maximum adjustable cooking time
<b>H:</b>	min display hour: minutes
<b>-</b>	minuses display minutes: seconds



For individual design variants, the 3 conductive keys can be fitted at different positions.

## Instructions on use - *continued*

### Manual mode

The timer remains in manual mode if no cooking time or end of cooking time is selected. The relay contact is closed and the symbol Man is displayed. The time of day is shown on the 7-segment display units the timer is active.

### Automatic mode

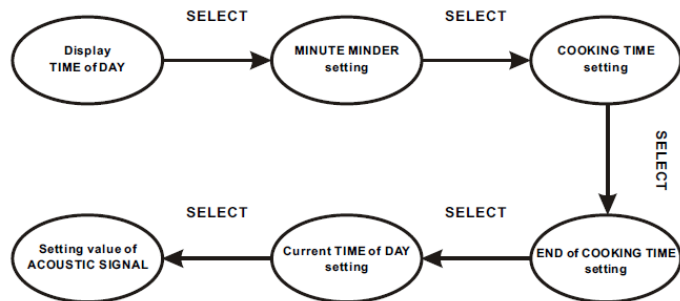
If a cooking time or a end of cooking time is selected, the timer switches to automatic mode. The relay contact is closed during the set cooking time. The symbol Auto is displayed until the cooking time or the end of the cooking time has expired.

### Touch Control

#### Touchpad SET (+) and SET (-)

- Touching SET (+) or SET (-) pad momentarily: touching pads momentarily increases res. Decreases time by one minute (or the volume of the acoustic signal by one step).
- Touching SET (+) or SET (-) pad momentarily: permanent touching increases res. Decreases the speed of time setting automatically.
- Rate of change: Permanent actuation for 2...5 seconds → app.3 min/sec Permanent actuation for more than 5 seconds → app. 20 min/sec

Using Touchpad SELECT allows stepping through the sequences of function.



- Touching Touchpad SELECT momentarily, the next following function is chosen.
- Touching Touchpad SELECT permanently causes no automatic change. Touching
- Touchpad SELECT for more than 10 seconds an acoustic signal sounds and the select mode terminates automatically.

#### Touch pads SET (+) and SET (-)

Within 5 seconds after selection of a function, the time or the signal volume can be set with Touchpad SET (+) or SET (-).

### Functions

#### Start of a function

5 seconds after setting, a set time or volume is accepted and the chosen function starts automatically. The display shows the current time of day, except the timer is active. In this case the display shows the remaining time of the timer.

#### Power ON / initial operation

After connecting the unit to the mains, the display shows the default time of day at 12:00 h:min flashing. In order to avoid the elements to automatically switch on after a power failure, the relay contact opens as soon as power returns. Touching any pad the relay contact closes and the display shows the default time 12:00 h: min permanently.

The colon and the symbol ⌚ continue to flash. It is possible now to set the current time of day as described in this manual

## Instructions on use - *continued*

### Time of day

Select time of day mode

Step through the sequences of function with Touchpad SELECT until the symbol  flashes.

### **Set time of day**

Set time of day by SET (+) or SET (-) as described in this manual

Display: 0.....24h

Format: h: min


### **Set acoustic signal volume**

Step through the sequences of function until the display shows the chosen acoustic signal L1, L2 or L3. The signal volume can be increased res. Decreased with Touchpad SET (+) or SET (-). The acoustic signal sounds in the selected volume.


Acoustic signal volume    L1 = low, L2 = medium, L3 = loud

### **Timer (timer)**

#### **Set Timer**

Selection as described earlier, until the symbol  timer is flashing. The timer can be set with Touchpad SET (+) or SET (-) acc up to a maximum of 99:00 min: sec


#### **Timer runs down**


5 seconds after setting the timer count down starts in steps of seconds to 0:00 min : sec. The display shows the symbol  timer . The remaining time is displayed continuously. While setting other functions the timer counts down covertly.

#### **Modifying / Deleting timer**

The remaining time can be changed anytime by using Touchpad SET (+) or SET (-). The countdown is deleted by setting to 0:00 min : sec.


#### **Timer has expired**

The timer time has expired once the timer time has reached 0:00 min : sec. The symbol  timer flashes and an acoustic signal sounds.


- Press any Touchpad, the timer mode terminates automatically.
- The display shows the current time of day.
- The acoustic signal and the timer symbol  are switched off.

### Cooking time


#### **Set cooking time**

Selection as described in earlier, until the symbol cooking time  is flashing. The cooking time can be set with Touchpad SET (+) or SET (-) acc. . The maximum cooking time is 23:59 h: min.

#### **Cooking time runs down**

5 seconds after setting the MANUAL mode changes to the automatic mode. The display shows the symbol cooking pot  and the current time of day, except the timer is active. The cooking time counts down covertly in steps of minutes.

#### **Modifying / Deleting cooking time**

Selection /Setting as described earlier. until the symbol cooking time  is flashing. The cooking time can be changed with Touchpad SET (+) or SET (-) acc.

#### **Cooking time has expired**

Once the cooking time was expired, an acoustic signal sounds. The relay contact opens and the display shows 0:00 h: min. the symbol Man flashes.


After 7 min. at the latest or after touching any of the Touch pads the acoustic signal stops. The symbol Man flashes further on.

Touching SELECT again, causes a change to the manual mode. The symbol Man is displayed continuously, the relay contact closes and the current time of day is displayed except the timer is active.

## Instructions on use - *continued*

### **End of cooking time**


#### **Set end of cooking time**

Selection as described earlier. Until the symbol end of cooking  is flashing. The end of cooking can be set with Touchpad SET (+) or SET (-).

The display shows the current time of day plus the set cooking time. The end of cooking time can be set with Touchpad SET (+) or SET (-).

The cooking time can be modified, the latest end of cooking time is limited to the current time of day plus 23:59 h: min.

#### **End of cooking time runs down**

5 seconds after setting, the manual mode changes to the automatic mode. The display shows the symbol cooking pot  and the current time of day, except the timer is active.

### **Modifying / Deleting end of cooking time**

Selection as described earlier, until the symbol end of cooking is flashing. The end of cooking time can be modified with Touchpad SET (+) or SET (-).

If end of cooking time is set without setting a cooking time first, the end of cooking time can be deleted by counting back by SET(-) until it equals current time of day.

If both, an end of cooking time plus a cooking time have been set, the end of cooking time can be deleted.

### **End of cooking time has expired**

#### **Delayed cooking**

The relay contact automatically closes upon the calculated start time and opens after end of cooking time is reached.

Calculation of start time as below:

#### Example 1:

Current time of day	selected cooking time	selected end of cooking time
10:00 h: min	1:15 h:min	12:15 h: min


Calculation of start time: end of cooking time minus cooking time = 12:15 h:min – 1:15 h:min = 11:00 h:min

#### Example 2:

Current time of day	selected cooking time	selected end of cooking time
10:00 h: min	1:15 h:min	11:15 h: min

Calculation of start time: end of cooking time minus cooking time = 11:15 h:min – 1:15 h:min = 10:00 h:min

Example 2 shows that the earliest end of cooking time equals to current time of day (in this case 10:00 h: min) plus cooking time (in the case 1:15 h: min). Therefore in this case the earliest end of cooking time is 11:15 h: min.

Cooking time starts as soon as the start time is reached. The relay is closed and the symbol cooking pot  is displayed.

#### **Set delayed cooking**

Set desired cooking time, set desired end of cooking time, the delayed cooking runs down

The relay contact is opened and the symbol cooking pot is off until start time is reached. Cooking time starts as soon as the start time is reached. The relay is closed and the symbol cooking pot is displayed.


### **Activation of child lock**

#### **Child lock**

To avoid unwanted selection, setting resp. change of functions, the unit disposes a child lock function.

#### **Activation of child lock**

The child lock function can be activated while time of day is displayed in manual mode, regardless whether a cooking time or an end of cooking time runs down in automatic mode.

Child lock function is activated by touching SET (+) for a minimum of 5 seconds until the child lock symbol  is displayed, from this moment on all other functions are locked.

**Exception:** If a function, e.g. cooking time has expired; the acoustic signal can be terminated by touching any Touchpad, although the child lock is active.

Touching any of the Touch pads while child lock is activated causes an acoustic signal and the child lock symbol flashes for two seconds.

#### **Deactivation of child lock**

The child lock function is deactivated by touching Touchpad SET (+) again for a minimum of 5 seconds until the child lock symbol switches off, from this moment on all functions are selectable again.

#### **Child lock in manual mode**

Activating the child lock in manual mode completely locks the appliance by switching off the relay contact. The symbol Man is switched off.

After deactivation, the symbol Man is displayed again and the relay contact closes.

#### **Power failure while child lock is activated**

The child lock remains activated after a power failure, before renewing the settings, the child lock has to be deactivated.



## Maintenance

### How to keep your oven in good condition

 **Important: Before cleaning your oven, or performing maintenance, disconnect it from the power supply.**

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

- Do not use steam equipment to clean the appliance
- The enamelled or stainless steel 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 to rinse thoroughly any 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) and abrasive sponges for dishes or acids (such as lime scale-remover, etc...) 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.
- 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 Customer Service. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminium 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.
- 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.

### **If you choose our self-cleaning oven, you can observe the following instructions:**

#### **Inside the oven door:**

Clean the surface with a cloth moistened with hot water and non abrasive liquid detergent, then rinse and dry thoroughly.

#### **Inside the oven:**

The inside of your oven is coated with a special self-cleaning micro porous enamel glaze which, at a normal cooking temperature of between 200 and 300°C, oxidises and completely eliminates all grease spots or other substances that inevitably attack the inner walls of the oven.

This way, cleaning is kept right down to a minimum: as a matter of fact, you just need to rub the surfaces of the oven with a wet cloth regularly, after cooking, to remove the thin layer of ash that may have been deposited during cooking, in order to maintain the self-cleaning property of the oven intact.

After cooking where liquid has overflowed or when the dirt has not been eliminated completely (for example when grilling food, and the temperatures reached are not high enough for the full self-cleaning action of the enamel to be performed), we recommend you leave the oven on at maximum temperature so that all grease residue and the like are eliminated.

If, after long-term use, you find evident grease stains deposited on the self-cleaning oven walls, probably due to your failing to follow the above maintenance advice, clean the surfaces thoroughly with hot water and a soft cloth (do not use any detergents), then rinse and dry thoroughly.

Do not remove any dry caked-on grease using sharp objects, as these could etch the self-cleaning coating.

If the self-cleaning surfaces inside the oven are damaged or worn, due to incorrect or poor maintenance or after many years of use, you can request a kit of self-cleaning panels to line the inside of the oven. To order these, just contact an authorised Service Centre.

The self-cleaning panels and the enamelled parts should be washed with warm water, abrasive powders and corrosive substances should be avoided.

### **Replacing the light bulb**

Turn off the supply of power to the oven by turning off the circuit breaker connecting it to the mains, or by removing the plug if it is accessible;

Unscrew the glass cover attached to the lamp holder;

Unscrew the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:

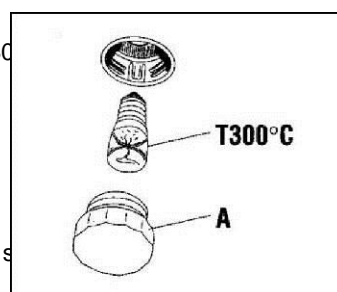
<b>Voltage:</b>	AC220V-240V
<b>Wattage:</b>	15W
<b>Socket:</b>	E 14
<b>Temperature rating:</b>	300 degrees centigrade



Remount the glass cover and reconnect the appliance to the power supply.

#### **WARNING:**

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





## Disassembling/assembling the oven door

To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (fig. 1-2):

- Open the door completely and lift the 2 levers “B” (fig.1);
- Now, shutting the door slightly, you can lift it out by pulling out the hooks “A” as shown in figure 2.

To reassemble the door:

- With the door in a vertical position, insert the two hooks “A” into the slots;
- Ensure that seat “D” is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again

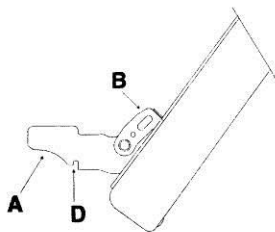


Fig 1

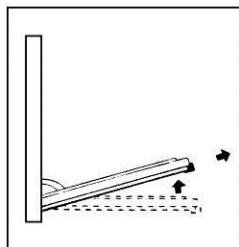
















Fig 2

## Technical information

Oven size	56 litres
Width	595mm
Depth	540mm
Height	595mm
Voltage	220-240 / 50hz
Wattage	2700-3220W

Oven Specifications	
Lower element	1200W
Upper element	1000W
Medium grill element	1900W
Total Grill element	1000+1900W
Circular element	2100W
Oven light	15W
Accessories specifications	
Synchro motor	4W
Shaded motor (back)	25W
Shaded motor (top)	15W

## Important information

-  The appliance may be built-in and connected to the power supply only by a qualified technician.
-  Particular areas of the cooktop surface (adjacent to the hotplates) are hot during operation.
-  Hot oil ignites readily, so be sure have the preparation of such food (fries) under constant control.
-  Hotplates may not be left in operation empty, without any dishes on top.
-  Never use the appliance as a room heater.
-  Never use the ceramic-glass cooktop as a working surface. Sharp objects may damage the cooktop surface.
-  Never place any metal objects upon the induction hotplate, such as knives, forks, spoons, pot lids, and the like, as they may get very hot.
-  Preparation of food in aluminium or plastic cookware is not allowed. Never place any plastic objects or aluminium foil upon the cooktop surface.
-  In case any other appliances are plugged in the electric mains close to the cooktop, prevent contact of the plug cable with the hot cooking zones.
-  Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below or near the appliance.
-  Never use cracked or broken ceramic-glass cooktop. In case you notice any visible cracks on the surface, cut the power supply immediately and contact Customer Service.
-  In case of any malfunction, disconnect the appliance from the power supply and call customer service.
-  Do not use high-pressure steam cleaner or hot steam to clean the appliance.
-  The appliance is manufactured in compliance with the relevant safety standards.

## Warranty Certificate (Australia)

### Terms and Conditions

If you are a consumer under the Australian Consumer Law, 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

1. Shriro Australia Pty Limited ("Shriro") also warrants the following Robinhood products against manufacturing defects and faulty materials, under normal use and subject to the exclusions in this certificate, for a period of:

**Rangehood, Ovens, Cooktops, Dishwashers** - 24 months from date of original purchase for domestic use.

**Uniduct** – 12 months from date of original purchase for domestic use.

**Ironing centre** – 12 months from date of original purchase for domestic use.

**Taps, including Pull-out and Mixer taps** – 5 years on parts only from date of original purchase domestic for use, 24 months parts and labour from date of original purchase for domestic use

**Sinks sets**– 5 years on stainless steel sink including draining bench from date of original purchase for domestic use, 6 months on all stainless steel accessories, including wire rack, colander and tray from date of original purchase for domestic use.

**Laundry Tub** - 5 years on stainless bowl, 24 months on Tap, Cabinet and other components from the date of original purchase for domestic use. "Original purchase", when used in this certificate, means purchase by the customer directly from Shriro or one of its approved suppliers.

2. This warranty is limited to the repair or replacement, at our option, within the warranty period of any component part which we at our discretion determine to contain faulty materials or a manufacturing defect in breach of this warranty. This warranty is subject to terms and conditions set out in this certificate.

3. The warranty only applies within Australia.

4. For warranty service outside of capital city metropolitan area or 30 km from nearest authorised service agent you will be liable for reasonable travelling expenses and the cost of transport of the product or parts to and from the service agent

5. To make a claim under this warranty, you must produce the original invoice or other purchase documentation as proof of the original purchase date. You must send your claim to Shriro Australia Pty Limited, 104 Vanessa Street, Kingsgrove NSW 2208 within 7 days of any alleged defect or failure of the product first becoming apparent, you are responsible for the expense of making a claim under this warranty.

This warranty is given by:

Shriro Australia Pty Ltd

ABN 28 002 386 129

Telephone: 1800 648 556

Facsimile: 1800 628 577

Email: [enquiries@robinhood.com.au](mailto:enquiries@robinhood.com.au)

[www.robinhood.com.au](http://www.robinhood.com.au)

Attention Customer Services Manager

### Warranty exclusions

1. The warranty does not apply where, in Shriro's opinion:

The defect is caused by misuse, wear and tear, dirt, fire or accidental damage.

The product has been repaired or serviced by an unauthorised person.

The product was not installed in accordance with our instructions.

The product was purchased overseas or was not designed for use in Australia.

The product was not used, cleaned or cared for in accordance with our instructions.

The product was used outdoors.

2. All Robinhood Rangehoods are suitable for indoor use only and not suitable over BBQs or charcoal cookers designed for outdoor use.

3. In addition, this warranty does not extend to damage or defects which in our opinion, directly or indirectly arise from or are due to: exposing the product to acidic or corrosive materials or chemicals such as dyes, solvents, denture cleaner or acetone; using inappropriate household cleaning products such as abrasive cream or powder cleansers, furniture polish, bleach, mentholated spirits, drain cleaners, sugar soap, metal pads and strongly alkaline or acidic cleaners; heat damage, including from washing the product at high temperatures;

impact or mishandling the product, including the impact caused by objects scraped along, thrown or dropped on the product surface or excessive weight being placed on the product; structural or support changes in or affecting the building or the application where the product has been installed; failure to clean or maintain the product as recommended; or any other causes specified in the product information as being excluded from this warranty.

4. Variations with the colour or gloss within the product or any ageing or fading of colour, shine or gloss level over time are not covered by this warranty. The warranty does not cover visual imperfections or blemishes in the surface and edges of the product that were not brought to your supplier's attention at the time you inspected the product.

5. We will not be responsible under this warranty for, nor pay the costs of, removing the existing product, or reinstalling the new product, or any associated costs or damages.

6. Charcoal filters and light bulbs are not covered by this warranty

The benefits given by this warranty are in addition to other rights and remedies of consumers under any law in relation to the goods which cannot be excluded.

This warranty certificate is not intended to create a contract between Shriro Australia Pty Limited and the purchaser.

### New Zealand

Monaco Corporation Ltd

Telephone: (09) 415 6000

Facsimile: (09) 415 7400

Email: [enquiries@robinhood.co.nz](mailto:enquiries@robinhood.co.nz)

[www.robinhood.co.nz](http://www.robinhood.co.nz)

### Australia

Shriro Australia Pty Ltd

ABN 28 002 386 129

Telephone: 1800 648 556

Facsimile: 1800 628 577

Email: [enquiries@robinhood.com.au](mailto:enquiries@robinhood.com.au)

[www.robinhood.com.au](http://www.robinhood.com.au)

# Warranty Certificate (New Zealand)

## Terms and Conditions

The following conditions apply in respect of the warranty given in this certificate:

1. Monaco Corporation Limited ("Monaco") warrants the following Robinhood products against manufacturing defects and faulty materials, under normal use and subject to the exclusions in this certificate, for a period of:  
**Rangehood, Ovens, Cooktops, Dishwashers** - 24 months from date of original purchase for domestic use.  
**Uniduct** – 12 months from date of original purchase for domestic use.  
**Ironing centre** – 12 months from date of original purchase for domestic use.  
**Taps, including Pull-out and Mixer taps** – 5 years on parts only from date of original purchase domestic for use, 24 months parts and labour from date of original purchase for domestic use  
**Sinks sets**– 5 years on stainless steel sink including draining bench from date of original purchase for domestic use, 6 months on all stainless steel accessories, including wire rack, colander and tray from date of original purchase for domestic use.  
**Laundry Tub** - 5 years on stainless bowl, 24 months on Tap, Cabinet and other components from the date of original purchase for domestic use.

"Original purchase", when used in this certificate, means purchase by the customer directly from Monaco or one of its approved suppliers.

2. This warranty is limited to the repair or replacement, at our option, within the warranty period of any component part which we at our discretion determine to contain faulty materials or a manufacturing defect in breach of this warranty. This warranty is subject to terms and conditions set out in this certificate.
3. The warranty only applies within New Zealand.
4. The customer must produce the original invoice or other purchase documentation as proof of the original purchase date.

## Warranty exclusions

1. The warranty does not apply where, in Monaco's opinion:  
The defect is caused by misuse, wear and tear, dirt, fire or accidental damage.  
The product has been repaired or serviced by an unauthorised person.  
The product was not installed in accordance with our instructions.  
The product was purchased overseas or was not designed for use in New Zealand.  
The product was not used, cleaned or cared for in accordance with our instructions.  
The product was used outdoors.
2. In addition, this warranty does not extend to damage or defects which in our opinion, directly or indirectly arise from or are due to:  
Exposing the product to acidic or corrosive materials or chemicals such as dyes, solvents, denture cleaner or acetone;  
Using inappropriate household cleaning products such as abrasive cream or powder cleansers, furniture polish, bleach, mentholated spirits, drain cleaners, sugar soap, metal pads and strongly alkaline or acidic cleaners;  
Heat damage, including from washing the product at high temperatures;  
Impact or mishandling the product, including the impact caused by objects scraped along, thrown or dropped on the product surface or excessive weight being placed on the product;  
Structural or support changes in or affecting the building or the application where the product has been installed;  
Failure to clean or maintain the product as recommended; or  
any other causes specified in the product information as being excluded from this warranty.
3. Variations with the colour or gloss within the product or any ageing or fading of colour, shine or gloss level over time are not covered by this warranty. The warranty does not cover visual imperfections or blemishes in the surface and edges of the product that were not brought to your supplier's attention at the time you inspected the product.
4. Costs incurred on installation or removal of a product, or any reinstallation of a product, or any associated costs, are not covered by this warranty.
5. Monaco will not be liable for consequential or indirect loss or damage whatsoever and however arising out of or in connection with the supply, performance or removal of the product, including (but not limited to) loss of profit, loss of revenue, loss of contract, loss of goodwill or increased cost of workings, even if due to the negligence of Monaco or any of its approved suppliers, employees or agents.
6. Charcoal filters and light bulbs are not covered by this warranty
7. This warranty and the statements contained in this certificate or other documents given to you do not exclude, restrict or modify the application of any term implied into this warranty by statute, provided that (to the extent any statutory provision permits Monaco to limit its liability for a breach of an implied condition or warranty) Monaco's liability for such breach is limited to the payment of the cost of replacing the product, repairing the product or acquiring an equivalent product.
8. Subject to clause 5, our obligations under this warranty are limited to those set out in this certificate, and this warranty is expressly instead of all other warranties, express or implied, including any implied warranty of merchantability or fitness for a particular purpose and notwithstanding any course of dealing between the parties or custom and usage in trade to the contrary.

Terms and conditions are subject to change.

### New Zealand

Monaco Corporation Ltd  
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### Australia

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