

Description: **ROBINHOOD FREESTANDING COOKER 60CM STAINLESS STEEL CERAMIC**

Model Number: **RHFS60XC**



Model pictured: RHFS60XC

Actual unit may differ from image above

Contents

Congratulations!

Thank you for choosing one of our appliances. Before you use the appliance, we strongly recommend that you read through the whole user manual which provides important safety instructions and description of the product and the proper use of its functions.

To avoid the ever-present risks involved with using an electrical appliance it is vital that the oven is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. It is important that you retain these instructions and your proof of purchase along with any other important documents about this product for future reference.

Due to continual product development, Robinhood reserves the right to alter specifications or appearances without notice.

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Disposal Information

- Most of the packing materials are recyclable. Please dispose of these materials through your local recycling depot or by placing them in 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 Instructions

When using electrical appliances, in order to reduce the risk of fire, electric shock, and/or injury to persons, basic safety precautions should always be followed, including

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the 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.
2. Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
3. After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your Authorized Service Centre. As packaging materials can be dangerous to children, they need to be collected immediately and put out of reach.
4. In certain circumstances electrical appliances may be a danger hazard. Check the conformity of voltage and power settings, which are specified on the information sticker attached to the appliance and/or packaging, with the usage conditions available.
5. Do not place heavy objects in or on these appliances, or use for storage, or let children play or swing from the doors. These appliances are designed for cooking food only.
6. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It should not be used in a marine environment or outdoors and must be fully built in. Do not use the appliances until fully installed.
7. This is a high powered appliance and is required to be installed by an authorised person. If a 3 phase installation is required, the installer must supply the cables as recommended in this manual.
8. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer or similarly qualified persons in order to prevent a hazard.
9. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed, which includes changing a lamp.
10. Electrical connection must be made as per local wiring rules and regulations. Do not disconnect the appliance with wet hands or bare feet, and do not disconnect the power cord with extreme force.
11. For ovens, the appliance needs sufficient air circulation while it is operating. Carefully read the part of this manual, where installation procedures are explained, and make sure the relevant conditions are satisfied.
12. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking in this appliance.
13. Do not store or use flammable materials or aerosols near the oven. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
14. Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
15. **WARNING** – Accessible parts may become hot during use. To avoid burns young children should be kept away. The oven will become hot during and directly after use. Do not touch any components during this time, as they may be hot and can cause burns. Do not touch the heating elements inside the oven to avoid burns. Use heat resistant cooking gloves where-ever possible when moving food and cooking utensils in and out of the oven.
16. Cleaning may only be commenced on the appliance once it has cooled down and turned off. Do not use a steam jet or any other high pressure cleaning equipment to clean the appliance.
17. Wash all accessories in hot soapy water or in a dishwasher, wipe dry with a paper or cloth towel. If you use your oven for an extended period of time, condensation may form. Dry it using a soft dry cloth.
18. When the appliance is not being used, the knobs and buttons must be kept in the 'OFF' position.
19. Where this appliance is installed in a caravan, it shall NOT be used as a space heater.

Important Safety Instructions

20. Do not modify this appliance.
21. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as they can scratch the surface, which may result in the glass shattering. Clean the glass door using warm damp cloth and dry it with a soft cloth.
22. All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 50°C above the ambient temperature of the room it is located in, whilst in use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above. Any damage caused by the appliance being installed without adhering to the temperature limits set out above will be the liability of the owner.
23. The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
24. The values indicated in the cooking guide sections are values obtained in a laboratory environment according to relevant standards. These values may vary according to the usage and environmental conditions of the product.
25. When you first run your oven, a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time, you need to ventilate the environment in which the oven is installed.
26. Do not leave the oven while cooking with solid or liquid oils. There may be flaming up on conditions of extreme heating. Never pour water onto the flames occurring from oil. Immediately turn the oven off and cover the saucepan or fry pan with a lid or fire blanket in order to smother the flame.
27. Do not leave anything on the door when they are open. You may unbalance the product or break the griller door. Do not allow children to play, swing or sit on the doors.
28. Do not stare at the hob elements.
29. The appliance is not suitable for use with an external timer or a separate remote control system.
30. The appliance must not be installed behind a decorative door in order to avoid overheating.
31. The oven range must not be placed on a base.
32. **WARNING** – Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
33. Danger of fire: Do not store items on the cooking surfaces.
34. **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
35. **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
36. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

Appliance details

Electrical Details:

Rated Voltage: 220-240 Vac 50 Hz
Max Rated Input: 7120-8450 W

This information can be found on the rating plate (data label) affixed to the appliance.

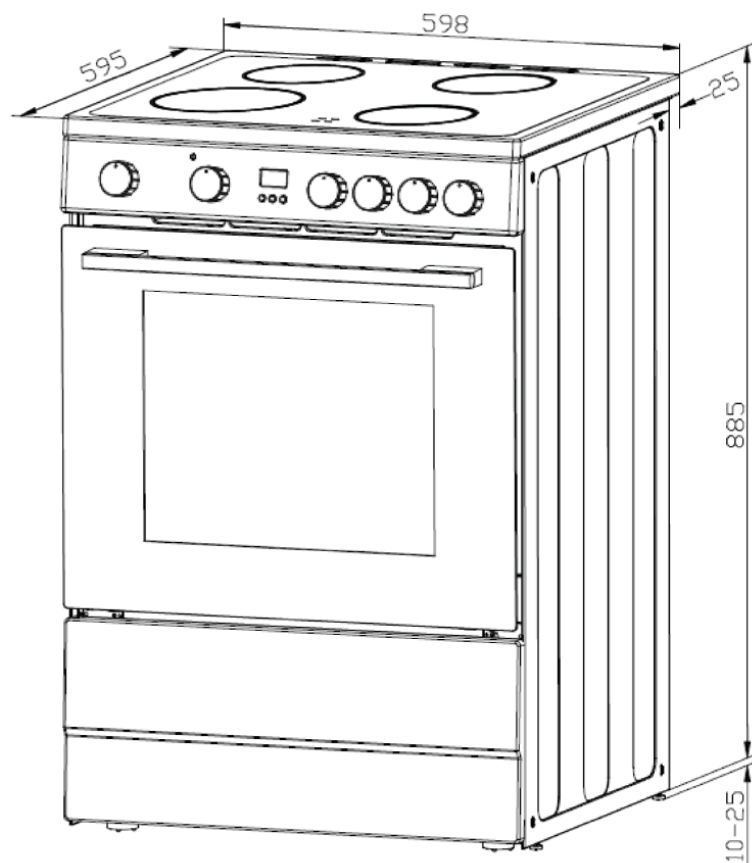
Ceramic Hob	Rating
Total Power	4960-5880 W

Oven	Rating
Total Power	2160-2570 W

Lamp Power	Rating
Oven Lamp	220-240 V, 25W, Type: E14

Sizes:

Relevant sizes:	Depth (mm)	Width (mm)	Height (mm)
External oven size:	595	598	895



Installation Instructions

Electrical Connection



Local Authority Requirements

Installation is only permitted by an authorized person, and carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage which the manufacturer accepts no responsibility.

Electrical Installation

Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the oven's power rating (also indicated on the identification plate).

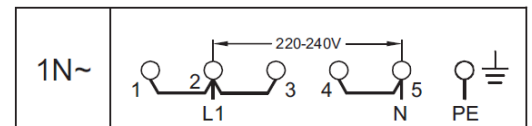
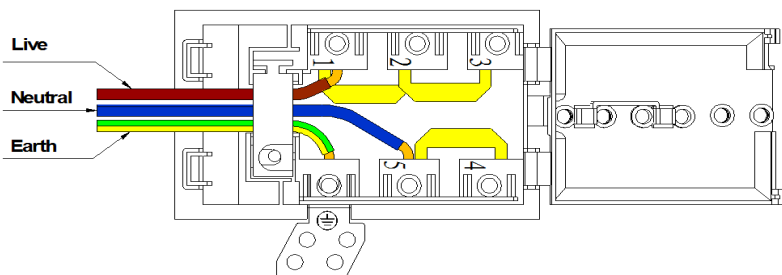
NOTE: For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire.

After having installed the appliance, the switched outlet must always be in an accessible position. The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.

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

The appliance is to be connected to a single phase 220-240Vac 50 Hz supply.

The appliance is designed for fixed connection to the mains. Means for disconnection with a suitable - isolating switch must be incorporated in the fixed wiring in accordance with the wiring rules. The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75 °C at any point along its length.



Wire cross-sectional area(mm ²)	L1	N	E
Connection mode			
Single phase 1N~	Minimum 4mm	Minimum 4mm	Minimum 4mm

Installation Instructions



Any adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use. The power supply to the appliance must be switched off before any adjustments or maintenance work is done on it.

Preparation for Installation and Use

The information given below contains rules that are necessary for correct positioning and service operations. They should be read without fail, especially by the technician who will position the appliance.

Installation of Freestanding Cooker

The Freestanding Cooker can be placed close to other furniture on the condition that the freestanding cooker is at least 10mm higher than the level of the surrounding furniture. Do not place the freestanding cooker near a refrigerator.

When choosing a place for the freestanding cooker, ensure that there are no flammable or combustible materials in close vicinity, such as curtains, oil, cloth etc. These can quickly catch fire.

There must be at least a 2 centimetre clear space between the back cover of freestanding cooker and any wall for air circulation.

Furniture surrounding the freestanding cooker must be made of materials resistant to temperatures 85°C above ambient temperature or more.

The freestanding cooker is designed to fit between kitchen cabinets spaced over 550mm apart. The space either side of the freestanding cooker needs only be sufficient to allow withdrawal of the freestanding cooker for servicing. It can be used with cabinets on one side or both sides as well as in a corner setting. It can also be used free-standing.

NOTE: The appliance must not be installed in a corner. It must be installed at least 100 mm from side wall.

Installation Steps

- Determine the position for the freestanding cooker and anti-tilt plate.
- Securely fix the anti-tilt plate to the floor with the appropriate fasteners.
- Fasten the stability bolt bracket to the front frame with the two screws supplied.
- Position the freestanding cooker into the anti-tilt plate and mark the position of the stability bolt hole.
- Remove the freestanding cooker and drill the bolt hole at the marked location. Use a 10mm masonry or wood drill bit. When drilling into concrete, ensure a minimum hole depth of 30mm.
- Reposition the freestanding cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 10mm drilled hole. Slide the bolt through the bracket into the hole.
- Slide the freestanding cooker back into the anti-tilt plate until there is a 2cm gap between the rear of the freestanding cooker and the wall.
- Check the height and level of the freestanding cooker. If required, pull the freestanding cooker back out and adjust the leveling feet.
- Connect the electricity supply but do not turn on until installation is complete.

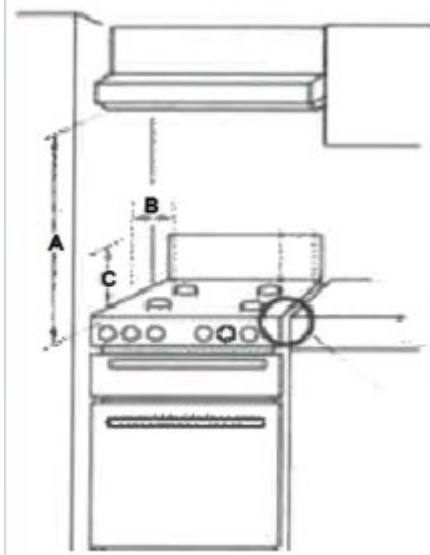
NOTE: Only a qualified person should install the appliance, according to the instructions provided. The manufacturer and supplier deny all responsibility for improper installation, which may cause harm to people and animals and damage to property.

Installation Instructions

Choosing a Location for the Appliance

There are several points to pay attention to when choosing a location for your freestanding cooker. Make sure to take into account our recommendations below in order to prevent any problems or dangerous situations.

- When choosing a location for the freestanding cooker, ensure that there are no flammable or combustible materials in the vicinity which can quickly catch fire, such as curtains, oil, cloth etc.



Side clearance – (Measurement B & C)

Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 220mm, the surface shall be protected to a height of C, of not less than 150mm above the hob for the full dimension (width or depth) of the cooking surface area.

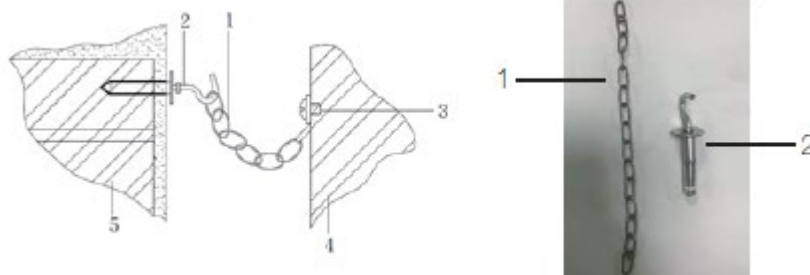
Overhead clearance – (Measurement A)

The exhaust fan/rangehood should be at a minimum height of 65 cm from the cooking surface of the cooktop.

If there is no exhaust fan/rangehood, the height should not be less than 70 cm.

Safety Chain

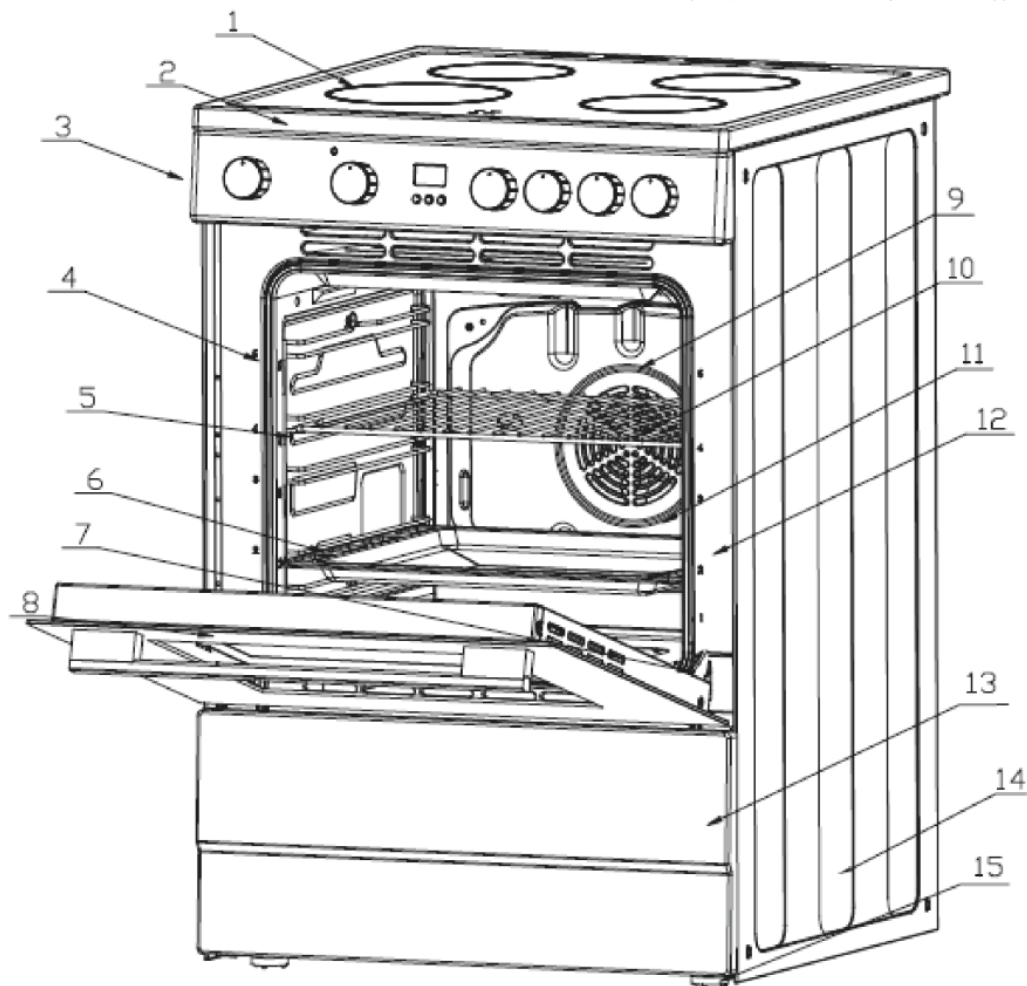
Fasten hook (1) by using a proper peg to the kitchen (5) and connect safety chain (3) to the hook via the locking mechanism (2).



1. Safety chain (supplied and mounted to oven
2. Stability hook
3. Firmly fix chain to cooker rear
4. Rear of cooker
5. Kitchen wall

Operating Instructions

Description of Freestanding Cooker

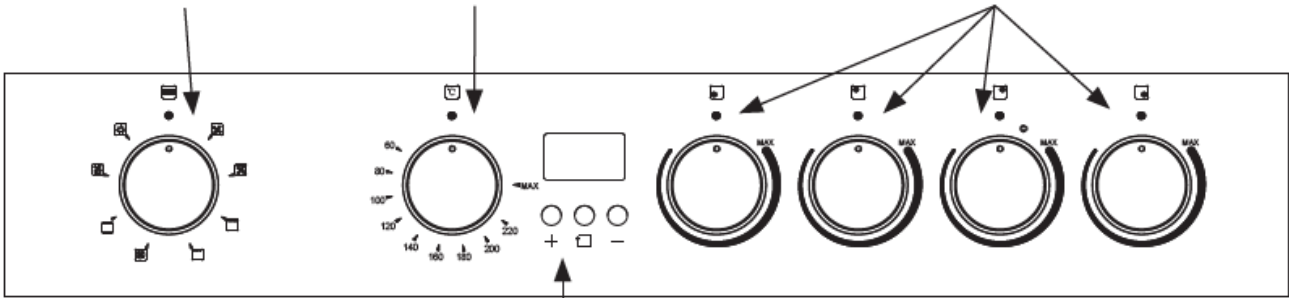


- | | |
|-------------------|--|
| 1. Ceramic Hob | 9. Oven Element (hidden under floor – conventional model only) |
| 2. Ceramic Burner | 10. Oven Element (fan forced models only) |
| 3. Control Panel | 11. Fan & Element Cover (fan forced models only) |
| 4. Guide Bracket | 12. Door Seal |
| 5. Shelf | 13. Drawer Panel |
| 6. Baking Tray | 14. Side Panel |
| 7. Hinge | 15. Anti-Slip Feet |
| 8. Oven Door | |

Operating Instructions

Front Control Panel

1. Function switch control knob 2. Oven temperature control knob 3. Ceramic control knobs



4. 3 button programmable timer

1. Function switch control knob
Sets the desired oven function

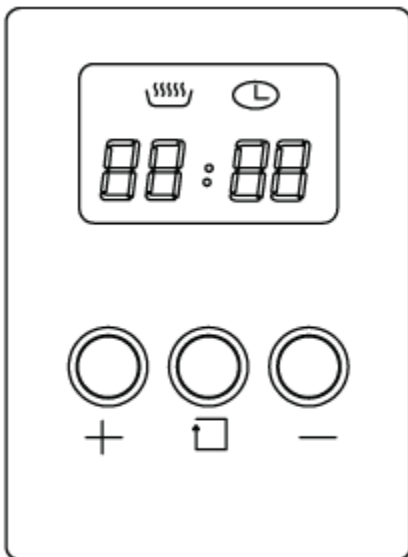
3. Ceramic control knobs
Ceramic and adjusts individual temperature

2. Oven temperature control knob
Sets oven temperature

4. 3 button programmable timer
Sets the clock

Preparing your product for the first time

- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.
- New appliances can have an odor during first operation. It is recommended to 'run in' your oven before you cook for the first time. Run the oven at 180°C for 2-4 hours and ensure that the room is well ventilated.
- Please install oven furniture as outlined in the "Fitting Oven Accessories and Cleaning" section.
- Set the time on your oven in order for your oven to work.



- Your Robinhood oven is fitted with a 3 button programmable timer; you must set the time of day before you can operate your appliance.
- The default time is "00.00" on the display when the oven is initially connected to the power supply and the "Ⓛ" icon will be flashing.
- To set the time, press the "-" or "+" buttons. 15 seconds after the last change, the "Ⓛ" icon will disappear, confirming the time has been set.

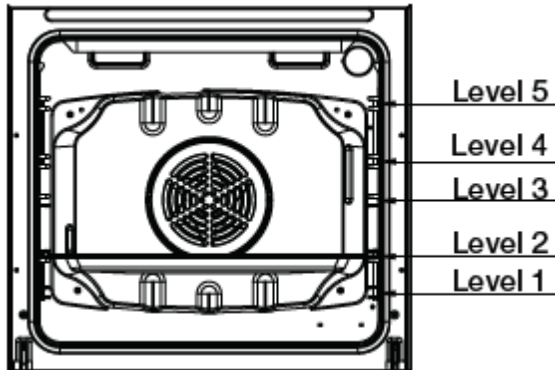
Note: The clock has a 24-hour display

Operating Instructions

Preparing your product for the first time

Oven shelf positions

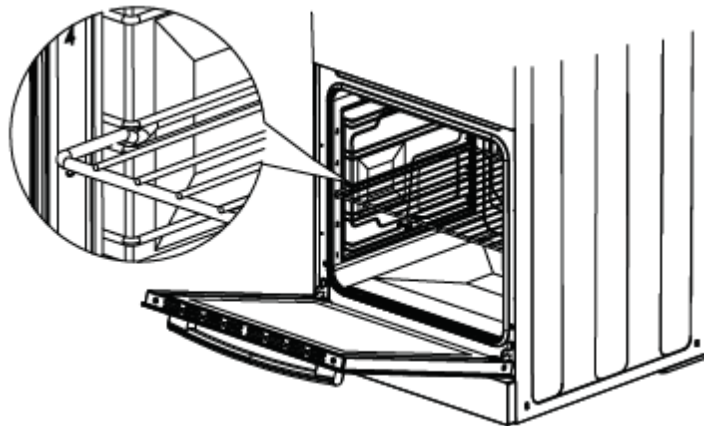
- The main oven has 5 shelf positions to choose from. Position 1 is the position at the bottom of the oven and position 5 is located at the highest point of the oven.
- The 5 position side rack system can house both the standard oven shelves and baking tray.



Fitting oven shelves

- Ensure shelf orientation is correct (refer picture).
- The shelf has a safety bar fitted to reduce the risk of dishes sliding off the shelf, this is the rear of the shelf.
- Slide into oven at an angle until raised back of shelf is past the stop on side runners.
- Lower front of shelf and push in until stop is reached.

Note: The top ledge is not a shelf position



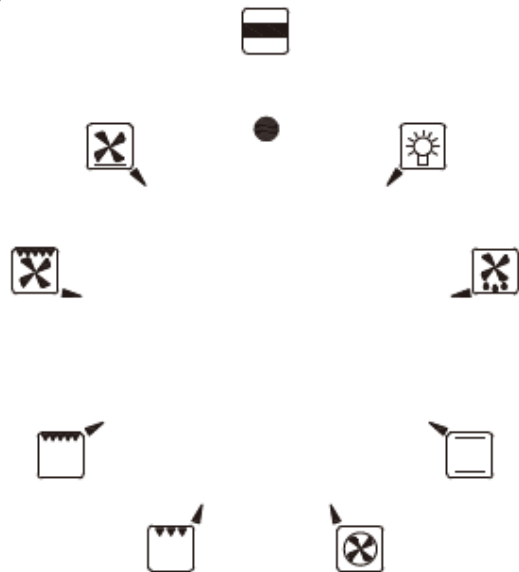
Oven Safety Warnings

- Always follow the instructions for putting the shelves and side racks into the oven, to avoid accidents.
- Do not line the oven with foil, it will damage the enamel.
- Do not place cookwares or anything else on the bottom of conventional oven model as trapped heat will damage the oven.
- Do not touch the hot surfaces or heating elements inside the oven.
- Do not use the oven door as a shelf.
- Do not push down on the open oven door.
- Do not place shelves on top of upper most shelf runner as there are no stops for shelf withdrawal.

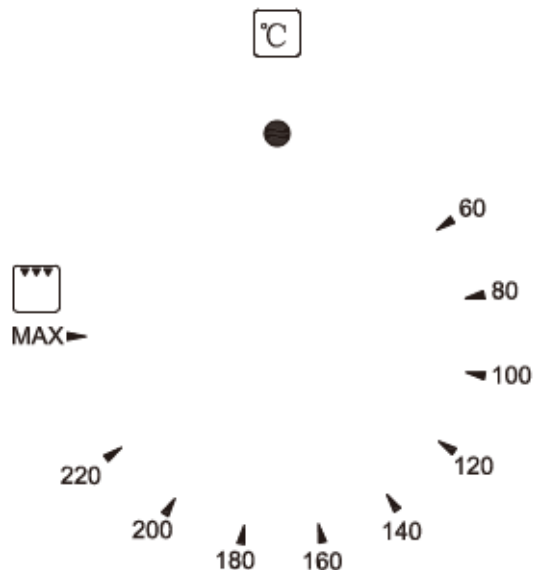
Operating Instructions

Using the Oven of your Freestanding Cooker

1) Oven Function



2) Temperature



Turns the oven light on only, the light remains on for all other functions.



The fan starts operating. To use this function, take your frozen food and place it in the oven on a shelf on the third slot from the bottom. It is recommended that you place an oven tray under the defrosting food to catch the melting ice. This function will not cook or bake your food; it will only help to defrost it.



The lower heating elements and upper heating elements will start operating. This function emits heat, ensuring even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta and lasagne. It is best to cook on one shelf at a time with this function. It is recommended to pre-heat the oven for approximately 10 minutes.



The ring heating element and fan will start operating. This function evenly disperses the heat in the oven. All foods on racks will be cooked evenly. It is recommended to pre-heat the oven for approximately 10 minutes.

Operating Instructions



The grill heating element will start operating. This function is ideal for grilling and toasting foods use the upper shelves of the oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray underneath to catch drips of oil and fat. It is recommended to pre-heat the oven for approximately 10 minutes.

When grilling, the oven door must be closed and the oven temperature should be set to 190-200°C.



The grill heating element and upper heating elements will start operating. This function is ideal for faster grilling and for covering a larger surface area, such as grilling meats. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop foods sticking. Always place a tray underneath to catch any drips of oil and fat. It is recommended to pre-heat the oven for approximately 10 minutes.

When grilling, the oven door must be closed and the oven temperature should be set to 190-200°C.



The grill heating element, upper heating elements and fan will start operating. This function is ideal for faster grilling of thicker foods and for covering a larger surface area. The fan will ensure even cooking. Use the upper shelves of the oven and place foods in the center of the grid. Lightly brush the wire grid with oil to stop foods sticking. Always place a tray underneath to catch any drips of oil and fat. It is recommended to pre-heat the oven for approximately 10 minutes.

When grilling, the oven door must be closed and the oven temperature should be set to 190-200°C.

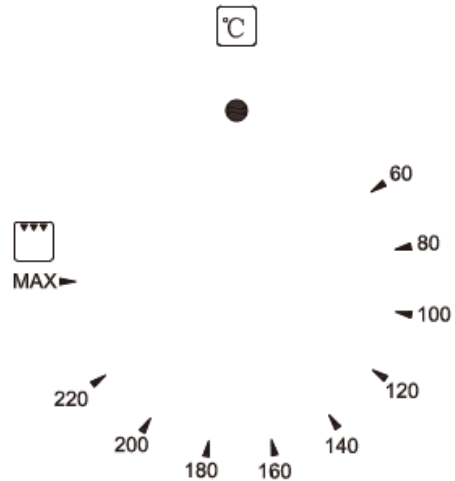


The ring heating element, lower heating elements and fan will start operating. This function is ideal for baking food evenly, such as pizza, in a short time. While the fan evenly disperses the heat of the oven, the lower heating element ensures the cooking and crisping of the base of the food.

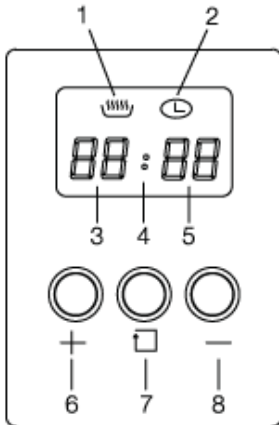
Operating Instructions

Oven Temperature (Thermostat) Knob

- Selection of cooking temperature is carried out by turning the knob anti-clockwise to the required temperature, between 60°C to MAX.
- If the appliance is electric the “oven indicator lamp” will come on when the oven is heating up. When it goes out it means that it reaches the required temperature. The oven indicator lamp going ‘on & off’ during use is then normal. This means that oven temperature is being constantly maintained at the selected level.



Using the Programmable Clock



1. Heating indication
2. Clock indication
3. Hour indication
4. Second indication
5. Minute indication
6. Up
7. Down
8. Down

Starting-up procedure

After power on, the screen will display “00: 00 ” and “⌚ ” clock indicator will be on.



Time of day setting procedure



NOTE: Digital clock is displayed in 24 hour format



When “⌚ ” clock indicator and hour indication are flashing, press “+” plus key or “-” minus key to select a number value from (0-23) for the hour time, then press “□” set key to change to the minute setting. Whilst flashing press ‘+’ plus key or ‘-’ minus key to select a number value from (0-59) for the minute time. The “⌚ ” clock indicator will remain flashing for 15 seconds once the time is set and neither of the “+” plus key or “-” minus keys are pressed again whilst flashing.

Operating Instructions



Duration timer setting procedure

Press "  " selection button 3 times until "  " heating indicator is flashing, then press " + " up key or the " - " down key to select the cooking duration time in hours. Then press the

"  " selection button to enter the cooking duration time in minutes setting. The "  " heating indicator will remain flashing for 15 seconds once the cooking duration time is set and neither of the " + " up key or " - " down keys are pressed again whilst flashing.

Alternatively press the "  " selection button and the oven will start cooking immediately. If duration timer setting does need to exceed 59 minutes then initially the "  " selection button should be pressed 4 times instead of 3 to bypass the hour duration selection.

Audible 'End of Cooking' buzzer

The buzzer will sound for up to 60 seconds at the end of the cooking time duration that has been set has been reached. The "00: 00" display and "  " heating indication will flash for this period unless the "  " selection button is pressed. The clock will return to the time of day display when either of the above two actions occur.

Remarks

- If you press "+ " plus key or " - " minus key for more than 3 seconds, the value will change quickly.
- When setting the Time of Day or Duration Timer the ":" does not blink; however, it will blink when either normal Time of Day mode or Duration Timer is displayed.

Operating Instructions

Cooking Guide

Dishes	Fan-forced			Conventional		
	Thermostat (°C)	Shelf Position	Cook Time (min)	Thermostat (°C)	Shelf Position	Cook Time (min)
Layered Pastry	170 – 190	1, 2 or 3	35 – 45	170 – 190	1 or 2	35 – 45
Cake	150 – 170	1, 2 or 3	30 – 40	170 – 190	1 or 2	30 – 40
Cookie	150 – 170	1, 2 or 3	25 – 35	170 – 190	1 or 2	30 – 40
Grilled Meatballs						
Watery Food	175 – 200	2	40 – 50	175 – 200	2	40 – 50
Chicken				200	1 or 2	45 – 60
Two-tray Cake	160 – 180	1 or 4	30 – 40			
Two-tray Pastry	170 – 190	1 or 4	35 – 45			

Dishes	Intensive Bake			Grill		
	Thermostat (°C)	Shelf Position	Cook Time (min)	Thermostat (°C)	Shelf Position	Cook Time (min)
Layered Pastry	170 – 190	1 or 2	25 – 35			
Cake	150 – 170	1, 2 or 3	25 – 35			
Cookie	150 – 170	1, 2 or 3	25 – 35			
Grilled Meatballs				200	4	10 – 15
Watery Food	175 – 200	2	40 – 50			
Chicken	200	1 or 2		200	Cook with skewer	50 – 60
Two-tray Cake				200	3 or 4	15 – 25
Two-tray Pastry				200	4	15 – 25

Operating Instructions

Using the cooktop of your freestanding cooker

Cooktop Safety Warnings

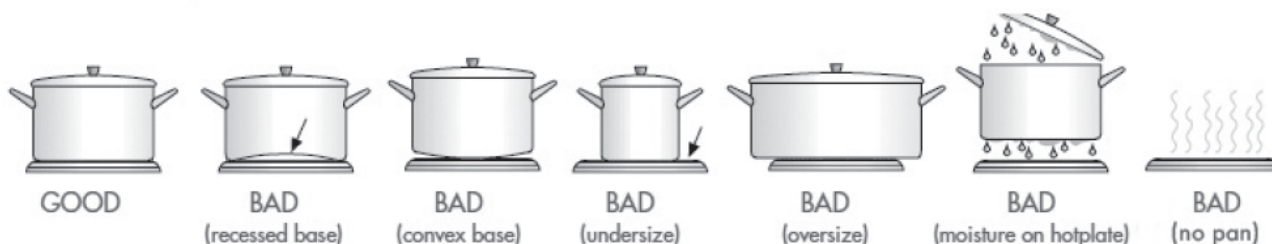
- Do not use if the ceramic glass top is cracked or broken.
- Do not leave aluminum foil on the hot ceramic hotplates (permanent damage will occur)

NOTE: Stored heat in the hotplate can be used for the last few minutes of cooking. Simply turn off the control.

Choose the right saucepans

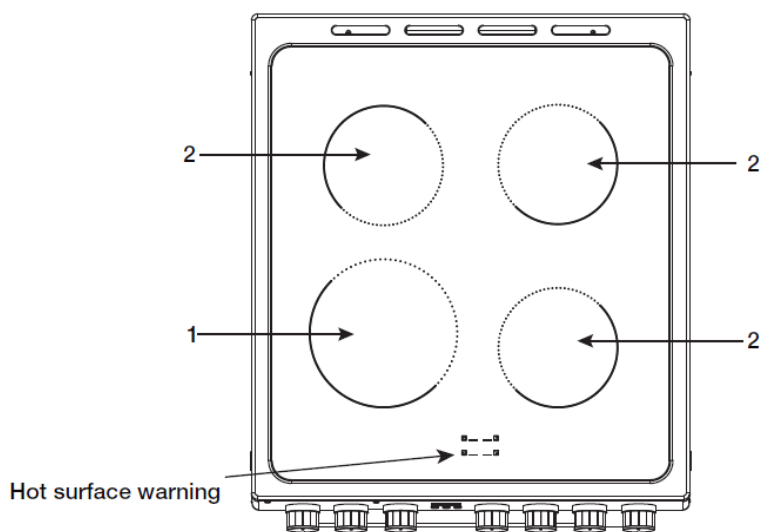
The image below will help you in making sure that the correct saucepans are used on your cooktop.

- Always use pots and pans with flat bottoms. Uneven or thin bottoms will waste energy and cook slowly.
- Always use pots and pans which are slightly larger than the hotplate. Small pans waste energy.
- Always put dry pots and pans on the hotplates.
- Do not use pots and pans which are too large. Pans which overhang the hotplate more than 50 mm can damage the hob
- Check the hotplates on your cooker against the diagrams below before you use your cooker for the first time.



Cooking Zone Configuration

1. Front Left Element
1800W
2. Front Right and Rear Left Element
1200W



Operating Instructions

Before First Use

- Do not use the cook top if the glass is cracked.
- The ceramic cook top is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. However, it must be remembered that as it is glass, it may break.
- The smooth glass surface has a pattern to show where the elements under the glass are located.
- When a hotplate is on, the hot surface warning light will come on. After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C

Cleaning the Enamel

- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- Do not use abrasive cleaners, dry powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, then follow the instructions on the product carefully.

Cleaning the Control Panel

- Make sure control knobs are in off position.
- Clean the control panel by wiping it with a soft cloth dipped in warm soapy water and squeezed dry.

Cleaning the Electric Cooktop

- Remove all spilt food with a razor blade scraper while the hotplate is still warm – **NOT HOT**.
- If aluminum foil, plastic items or foods with a high sugar content melt onto glass, use the razor blade scraper to remove immediately before the hotplate has cooled, otherwise pitting of the surface may occur. High sugar content foods include jam, fruit, carrots, tomatoes and peas.
- When the ceramic hotplate has cooled, wipe clean with dishwashing detergent on a damp cloth.

Note: Do not use abrasive sponges or scourers, oven sprays or stain removers on ceramic hotplates. These may damage, scratch or stain the ceramic cooktop. Any pitting, staining or scratching will not be covered by warranty.

Cleaning and Maintenance

Cleaning the Oven

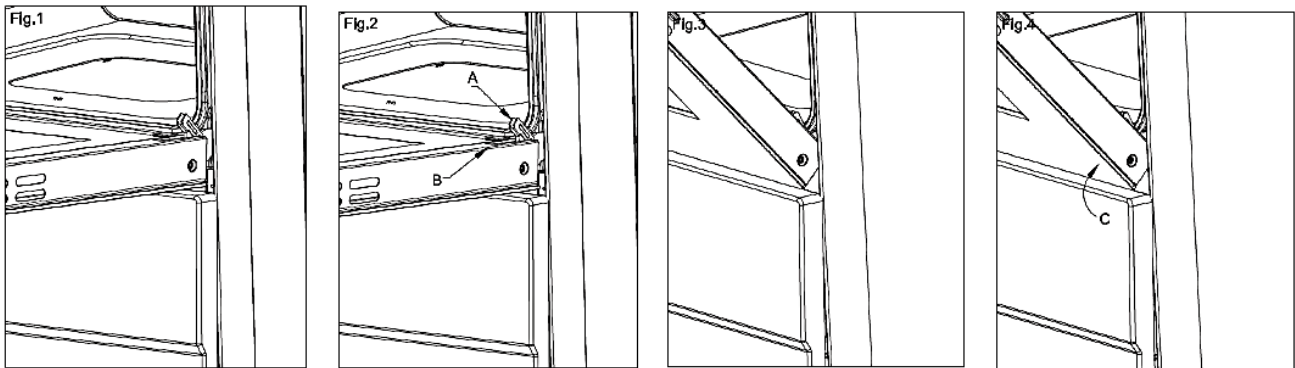
- Open the door fully.
- Remove oven shelves and side racks.
- Clean in hot soapy water.

Cleaning the oven door / How to remove the oven doors

For a more thorough clean, you can remove and disassemble the oven door.

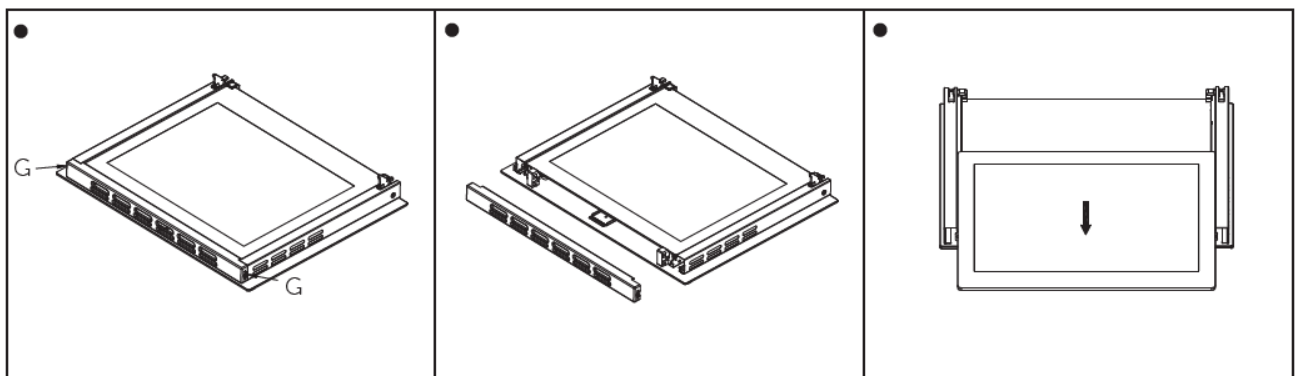
Oven door removal and assemble procedure:

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



Removing the Inner Layer of Glass

- Double oven door: Remove the seal G by unscrew the no.2 bolts (fig.1)
- Gently pull out the inner layer of glass (fig.2)
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.



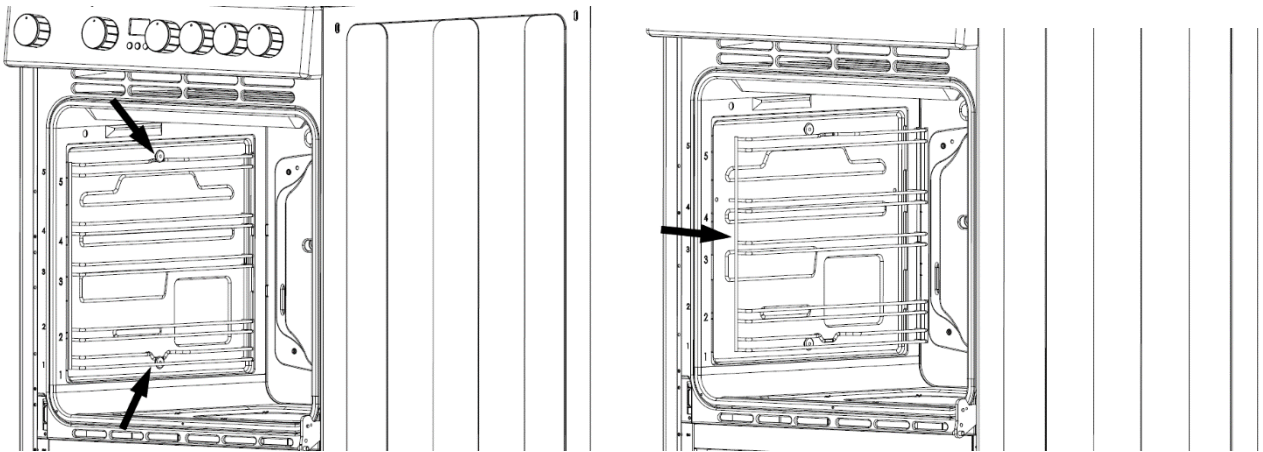
Cleaning and Maintenance

Cleaning the door glass

- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.
- Do not use the oven without the inner door glass fitted.
- 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.

Removing of the side racks

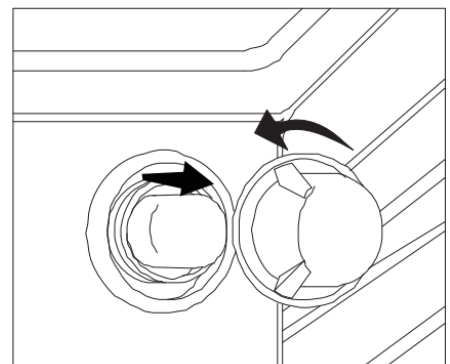
Press the two fixed points as the arrow marked below, then the racks will be bent downwards. Take out the side back and let it left the fixed points.



Replacing the Oven Lamp

- Disconnect the oven from the power supply at the fuse-box by means of the switch used to connect the appliance to the electrical mains; or unplug the appliance (gas)
- Remove the glass cover of the lamp-holder by rotating anticlockwise
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage: 230V
 - Wattage: 25W
 - Type: G9

Replace the glass cover. Reconnect the appliance to the mains power supply.



Troubleshooting

Solving Problems

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call by and avoid unnecessary inconvenience and expense.

Problem	Possible causes	What to do
No spark obtained when gas burner knob is pushed / turned	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Spark plug is wet or dirty	Dry or clean spark plug
Burner will not light even though spark can be seen/heard	Gas supply valve is turned off	Turn on gas supply
	Burner crown & cap not positioned correctly	Remove parts and refit carefully
	Port blockage in ignition area	Make sure that ports and ignition area are clean and dry
Oven or grill not working	Digital Clock not set properly	Refer to digital timer instructions
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
Oven light not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door closing properly, Check that door is fitted properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it

Troubleshooting

Problem	Possible causes	What to do
Digital timer display flashing	Power failure or interruption	Reset time of day
	Household fuse blown or power supply is off	Check fuses, power supply
Unit smoking when first used	Protective oils being removed	This is normal
Odour on first use of oven		This is normal
		Allow 2–4 hours for odour to dissipate (open all windows)
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram
Clock display off	Household fuse blown or power supply is off	Check fuses, power supply

Note: Only service centers should carry out servicing. Otherwise warranty may be void.

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, Refrigeration - 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.
 - 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.
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.

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

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.

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New Zealand
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