

omega

OPERATING AND INSTALLATION INSTRUCTIONS

FOR

00885XR



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We aim to simplify any further appliance purchases. When researching our products you will find a range of icons that visually represent our products key features. Visit our website to learn more about these icons and the features and benefits of our products.

For warranty, instruction manuals, specifications and catalogues, please click the "Support" tab of our website omegaappliances.com.au.

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INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS

FOR OMEGA BUILT-IN ELECTRIC OVEN RANGE

OO885XR BUILT-IN ELECTRIC OVEN

CONGRATULATIONS

Thank you for choosing one of our many fantastic built in ovens. We are confident that you will now be able to meet your cooking needs. Before you use the oven we strongly recommend that you read through the whole user manual which provides the description of this 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.

CONTENTS

Important Safety Instructions	-----	Page 1
General Information	-----	Page 2
Appliance Details	-----	Page 3
Electrical Connection	-----	Page 4
Interior Light: Replacing the Lamp	-----	Page 5
Removing the Oven Door	-----	Page 5
Installation	-----	Page 6
Instructions for use	-----	Page 7
Controls	-----	Page 8
Oven Functions	-----	Page 9-11
Using the Display	-----	Page 12-14
Cleaning	-----	Page 15
Troubleshooting	-----	Page 16
Using the Oven	-----	Page 17-18
Warranty	-----	Page 19

DISPOSAL INFORMATION

- Most of the packing materials are recyclable. Please dispose of those 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

IMPORTANT: Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton.

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 insure that they do not play with the appliance.
2. In certain circumstances electrical appliances may be a danger hazard.
3. Do not place heavy objects in or on these appliances, or use for storage, or let children play or swing from the door. These appliances are designed for cooking food only.
4. 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.
5. The ovens are supplied with a set of cables for single phase connection. This is a high powered appliance and is required to be installed by an authorised person.
6. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, its service centre or similarly qualified persons in order to prevent a hazard.
7. 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.
8. 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.
9. Always grasp the oven door in the centre of the handle as the areas around the door edges may be hot due to the escape of hot air.
10. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking in this appliance.
11. 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.
12. Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
13. **WARNING** - 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. Children should be kept away. Use heat resistant cooking gloves where-ever possible when moving food and cooking utensils in and out of the oven.
14. Cleaning may only be commenced on the appliance once it has cooled down (best slightly warm). The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process. Do not use a steam jet or any other high pressure cleaning equipment to clean the appliance. Follow oven cleaner directions if these are being used.
15. 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.
16. When the appliance is not being used, the knobs must be kept in the 'OFF' position.
17. Where this appliance is installed in a caravan, it shall NOT be used as a space heater.
18. Do not modify this appliance.
19. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as it 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.
20. 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 outside 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.
21. This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.
22. 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.
23. The values indicated on the printed documents found on the product are values obtained in laboratory environment according to relevant standards. These values may vary according to the usage and environment conditions of product.

GENERAL INFORMATION

The oven data plate remains accessible following installation, and is exposed to view simply by opening the door. It shows all details needed to identify the appearance, and these must be indicated when ordering replacement parts.

OMEGA 	ser. Nr. 1506270006	
	FCADD5050033848	
Model : OO885XR	230-240V ~ 50 Hz	5350 W
Type: E88A / B151004DTC	Countries: AUS / NZ	
Stainless Steel	CE Made in Italy	VENUS D8 SM5104TC

Given the type and height of this built-in oven, it can be installed only in a full-height kitchen unit.

Particular care must be given to the instructions on installing the oven in the unit, especially the indications regarding the size and position of the ventilation opening, which is essential for proper cooling of the enclosure and of the oven itself.

To guarantee the safety of the user, the unit housing the oven must be manufactured from materials able to withstand temperatures up to 90°C. This includes core materials, laminates, facings and adhesives.

APPLIANCE DETAILS

Dimensions	
-height	888 mm
-width	595 mm
-depth	561 mm
-usable volume	58 + 32 litres
Electrical Details	
-rated voltage	230-240V ~ 50 HZ
-max rated input	5350 W
<i>This information can be found on the rating plate (data label) affixed to the inside of the door jamb.</i>	
Top Oven	
	Nominal electrical input in W (toll. +5 /-10%)
-interior light	25 W
-tangential fan unit	20 W
-upper heating element	750 W
-grill element	1750 W
-lower heating element	850 W
-maximum electrical input	1795 W
Main Oven	
	Nominal electrical input in W (toll. +5 /-10%)
-interior light	25 W
-radial fan unit	30 W
-tangential fan unit	10 W
-circular heating element	2300 W
-middle grill	1200 W
-double grill	2200 W
-upper heating element	1000 W
-lower heating element	1100 W
-maximum electrical input	2365 W
-power cable	H05 RN- F 3 x 2.5mm ² section

ELECTRICAL CONNECTION



LOCAL AUTHORITY REQUIREMENTS

Installation is only permitted by a licensed electrician, 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 FOR THE LICENSED ELECTRICIAN

This oven must be connected to a 220-240V 50Hz power supply. It is earthed via the cord.

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 suitable for the oven's power rating (also indicated on the appliance identification plate). A circuit breaker with a contact opening of at least 3 mm must be installed inside the supply circuit.

The switched outlet must be connected to a suitable earth wiring, in conformity to current safety regulations.

It should not be located above the appliance and no more than 1.25m away from it. 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.

After having installed the appliance, the switched outlet must always be in an accessible position.

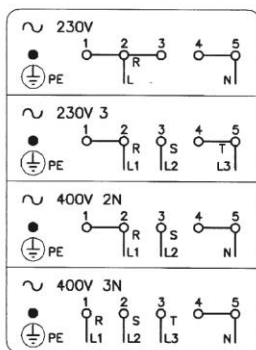
NOTE: For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire.

The mains terminal block is located on the back of the oven and the terminals are accessible by opening the terminal block cover. Note: The terminal cover should not be opened when the mains power is still connected to the appliance and never by an unauthorized person.

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 an installation which has not been earthed correctly.

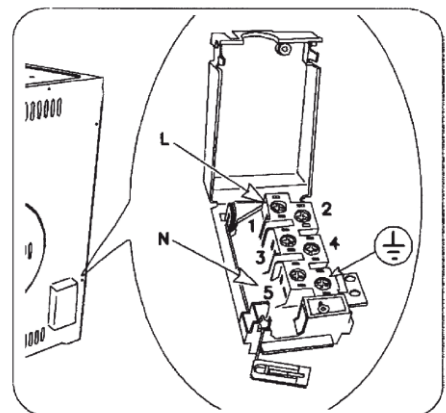
The use of adapters, multiple sockets and/or extensions, is not allowed.

CONNECTION DIAGRAM



CABLE TYPES AND SECTIONS

H05RR-F	
230V~	3 x 2,5 mm ²
230V 3	4 x 1,5 mm ²
400V 2N~	4 x 1,5 mm ²
400V 3N~	5 x 1,5 mm ²

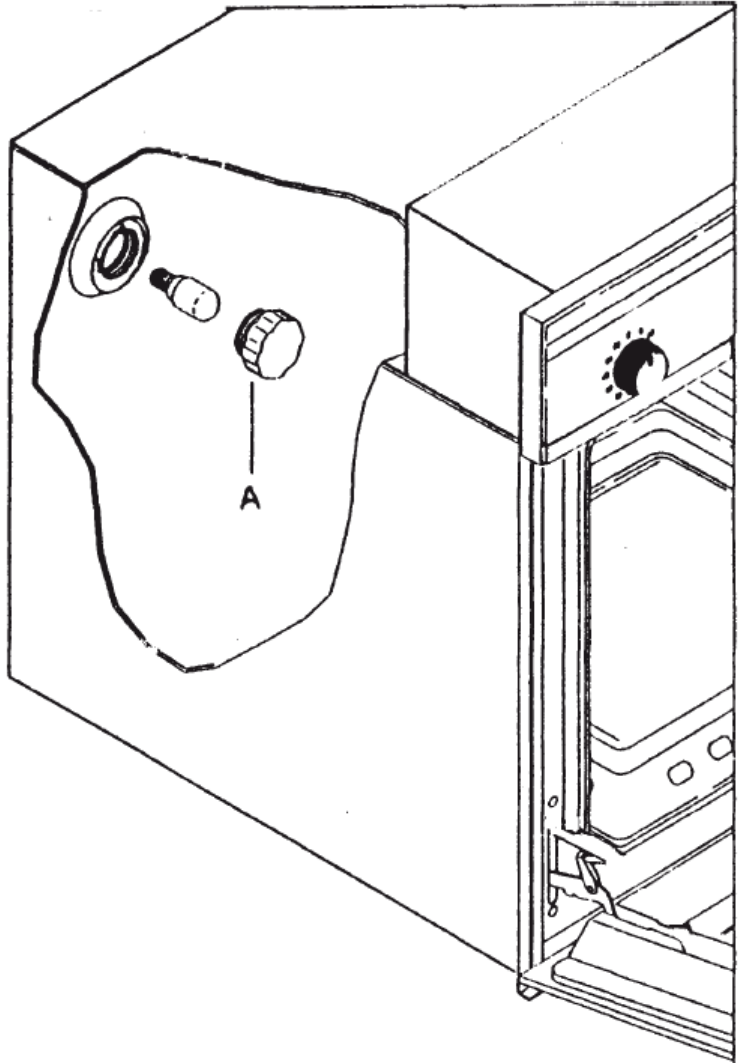


INTERIOR LIGHT: REPLACING THE LAMP

WARNING: Disconnect the appliance from the power supply before replacing the lamp to avoid the possibility of an electric shock.

- Unscrew the cover attached to the lamp holder; anti-clockwise.
- Unscrew the lamp and replace it with another high-temperature lamp (power rating 25W).
- Remount the cover and reconnect the appliance to the power supply

NOTE: Should you experience any difficulty, please contact your nearest after-sales service centre.

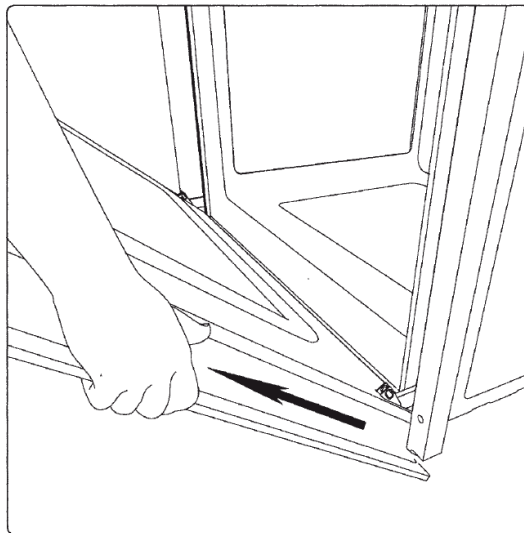
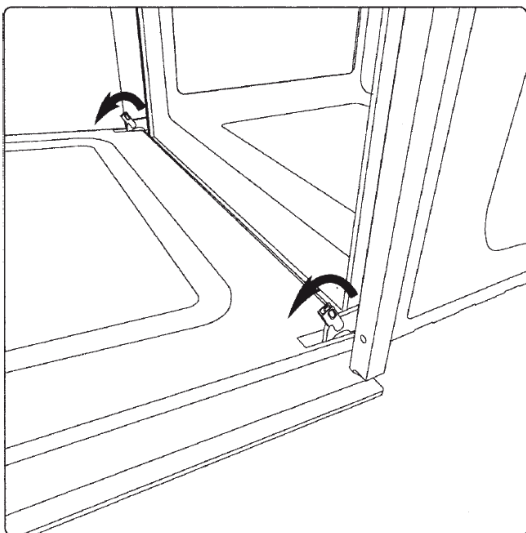


REMOVING THE OVEN DOOR

The door is easily removed, as follows:

- Open the door completely;
- Raise the two hinge levers as indicated in the drawing;
- Close the door again until a click is produced by the levers raised previously;
- Lift the door upward and away from the front of the oven to free it from the sockets.

To refit the door, locate the hinges in the sockets and return the two levers to the locking position.





CAUTION:
THIS APPLIANCE MUST BE INSTALLED BY A PROFESSIONAL ELECTRICIAN, AND IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS.
BEFORE CARRYING OUT ANY ADJUSTMENT OR REPAIR ON THE APPLIANCE, MAKE CERTAIN IT IS DISCONNECTED FROM THE POWER SUPPLY.

Statutory regulations, technical standards, directives

The appliance must be installed in conformity with current statutory regulations and in accordance with applicable safety standards.

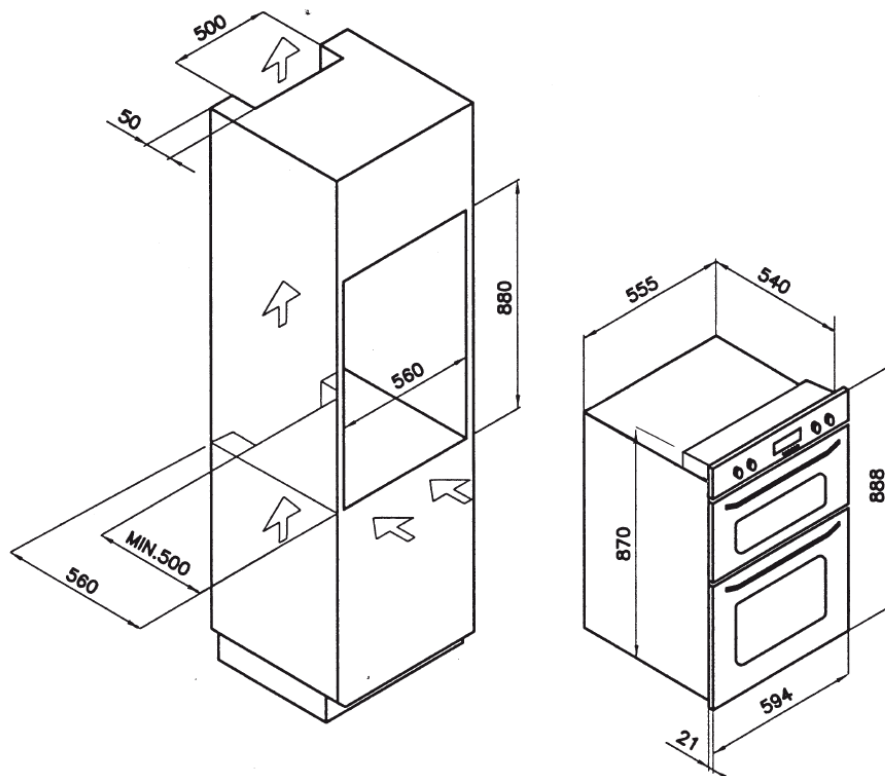
Installing the oven

The unit in which the oven is installed must be manufactured to a modular dimension of 600mm.

Openings of at least 50mm deep must be cut both in the bottom and in the top of the unit to ensure adequate ventilation (see below figure for essential dimensions).

During assembly, particular care must be taken not to pick up the oven by the door. As a general rule, the oven door should never be forced or subjected to undue stresses.

The oven must not be installed behind a decorative door in order to avoid overheating.



INSTRUCTIONS FOR USE

General Instructions

CAUTION: The oven door becomes hot during use. Be sure to keep children well away.

Do not use the oven as a room heater.

Always be very careful when connecting other electrical appliances to the power supply if these are situated near the oven: the power cables must not come into contact with hot parts of the oven.

To ensure the oven will always be safe, any servicing – especially of electrical parts – should be entrusted exclusively to a skilled professional.

Clean the oven every time after use: this will make it easier to remove dirt and ensure that deposits do not build up.

Use earthenware oven dishes, enameled steel or pyrex-type glass for roasting and baking, selecting a suitable size for the bulk and quantity of the food being cooked. Stainless steel ovenware is not recommended as the metal reflects heat.

If the interior light should fail, disconnect the oven from the electrical power before removing and replacing the lamp.

Using for the first time

Before using the oven for the first time, clean the interior thoroughly with liquid detergent and lukewarm water. Wipe off, then heat the oven to maximum temperature and leave on for 20 minutes. This will ensure that residual oil and grease used in the manufacturing process do not give off unpleasant smells when food is cooked in the oven. Once this has been done, the oven is ready for use.

CAUTION: Make certain that the oven is disconnected from the electrical power supply before carrying out any cleaning operation on the oven.

Final Checks

Having installed the oven in its enclosure, and before switching on, be certain to check that there are no live parts accessible and that all the packaging has been removed. At this point the oven can be switched on as described in the instructions.

CONTROLS



SELECTOR

The selector knob is used to select the different functions. Each is explained in detail. To select a function, turn the control knob to the desired oven function and then set the temperature with the thermostat control.

THERMOSTAT

The thermostat control knob is used to select the desired temperature for cooking. When the temperature inside you 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 with the thermostat light. It is normal for this to over during the cooking process, particularly when the door has been opened.

OVEN FUNCTIONS

TOP OVEN

The oven functions for the top oven are listed below.

Position 0: The oven is switched OFF.

Position 1: Oven interior light



Position 2: Lower heating element



Set the required temperature between 50 and 250°C. This setting is used typically for food to be reheated or warmed.

Position 3: Conventional cooking



Set the required cooking temperature between 50 and 250°C. The red light will go out soon as the selected temperature has been reached. The oven should be heated before any food is put in to cook.

Position 4:



Grill

Set the thermostat at a temperature between 50 and 250 °C. The red light will go out as soon as the selected temperature has been reached. The oven should be heated for a few minute before food is put under the grill (whether the door is open or closed).

Oven Accessories:

Baking Tray

Grill Insert

OVEN FUNCTIONS

BOTTOM OVEN

The oven functions for the bottom oven are listed below.

Position 0: The oven is switched OFF.

Position 1: Oven interior light



Position 2: Conventional cooking



Set the required cooking temperature between 50 and 250 °C. The red light will go out as soon as the selected temperature has been reached. The oven should be heated before any food is put in to cook.

Position 3: Traditional cooking + Fan assisted



Set the thermostat between 50 and 250 °C. This cooking mode integrates natural convection and a fan. This cooking mode is suited to bake bread, pizzas and lasagna.

Position 4: Lower heating element



Set the required temperature between 50 and 250°C. This setting is used typically for food to be reheated or warmed.

Position 5: Middle grill



Use the thermostat to set the desired temperature between 50 and 250°C, whilst keeping the oven door closed. This cooking mode is ideal for small amounts of food. Keep the door closed.

OVEN FUNCTIONS

Position 6:



Grill

Set the thermostat at a temperature between 50 and 250°C. The red light will go out as soon as the selected temperature has been reached.

Position 7:



Fan + Double grill

Set the thermostat to the required temperature between 50 and 250°C. Fan operation combined with the grill lets you cook particular foods quickly and deeply. We suggest you pre-heat the oven for a few minutes before inserting food. Keep the door closed.

Position 8:



Fan-forced cooking

The fan and the relative heating element come into operation, and heat will be Distributed uniformly around the entire chamber at the temperature selected with the thermostat, between 50 and 250°C. The oven should be heated before any food is put in to cook. Different types of food can be cooked simultaneously.

Position 9:



Fan-forced cooking + lower heating element

The fan, circular heating element and bottom heating element come on. Temperature can be adjusted between 50 and 250°C. This cooking mode is ideal for pizzas and other foods that require heat from below.

Oven accessories:

2x wire shelves

1x grill pan

USING THE DISPLAY

The electronic programmer incorporates the following functions:

- 24 hour clock with luminous display
- 24 hour timer
- Automatic cooking
- Semiautomatic cooking



The electronic programmer operates only on the main lower oven.

Symbols



When this symbol is displayed, the oven will operate when the temperature and cooking function are set. This symbol is normally on, and will turn off after automatic cooking has completed.







This symbol is shown when the beep timer is set. If it is blinking, this means that the beep timer has finished.



This symbol is shown when the oven is operating in automatic cooking mode. If it is blinking, this means that automatic cooking mode has completed, or hasn't been set correctly.





Digital Clock

The timer incorporates a digital electronic clock with luminous numbers indicating the hours and minutes. When the oven is first connected to an A.C. supply, or following a power cut, three zeroes will blink in the timer window. To set the clock, hold  and  at the same time until you hear a beep, then release them. Use  and  to adjust the clock to the correct time. Holding the button will cause the time to adjust quicker. Once the time has been set, wait approximately seven seconds until you hear a beep confirming the time has been set.

Normal cooking without using the timer

To operate the oven in manual mode – in other words, without using the automatic timer – the “**AUTO**” symbol must not be active.

Beep Timer

To set the beep timer, hold the centre button for approximately three seconds until you hear a beep and the display shows the  symbol flashing. Use the  and  buttons to adjust the timer to the required time. Once the time is set, press the centre button again until the display returns to the current time. The  will show solid and will no longer be flashing. The timer is now set. Once the timer runs out, the oven will beep. Press the centre button to stop this.

Automatic Cooking (Programmed start and stop times)



Figure 1

To cook food in the oven using the automatic timer, proceed as follows:

- **Establish how long the food needs to cook**
 - Press the centre button for approximately three seconds, then press it again until “dur” appears as in Figure 1. Use **+** and **-** to adjust the cooking duration.
- **Establish the cooking end time**
 - This is when the oven will shut off. If the display still shows “dur” from the previous step, press the centre button again until it shows “End”, as in Figure 1. Otherwise, hold the centre button for approximately three seconds, and then press it again until “End” appears as in Figure 1. Use **+** and **-** to set the required cooking end time.
- **Set the temperature and cooking function**
 - Use the dials for the lower oven to set the required temperature and cooking function. For example: 200C Fan-forced. Notice that the oven will likely not turn on at this time. Press the center button again until the display returns to the current time.

Once this is done, the display will show the “**AUTO**” symbol on the left-hand side.

Practical Example:

Current time: 12:30

Cooking time: 25 minutes

Cooking end time: 17:30

The oven will start cooking at 17:05 (17:30 – 25 minutes) at the set temperature and cooking function and will stop at 17:30. The oven will beep when it stops cooking. To disable it, press the centre button.

Semiautomatic Cooking

Only defining duration



Press the centre button for approximately three seconds until you hear a beep, then press it again until “dur” appears as in the image. Use **+** and **-** to set the required cooking duration, then press the centre button again until you return to the current time display. The oven will operate at the set temperature and cooking function for the set duration, and then will shut off.

Only defining end time



Press the centre button for approximately three seconds until you hear a beep, then press it again until “End” appears as in the image. Use **+** and **-** to set the required cooking end time, then press the centre button again to return to the current time display. The oven will operate at the set temperature and cooking function until the current time matches the set cooking end time, and then will shut off.

CLEANING

Never clean the oven with a high-pressure steam cleaning device, as it may cause a short circuit.

Before cleaning, switch the cooker off and let it cool down properly.

Front side of the casing

For cleaning of front part of the cooker, use the usual cleaning agents and follow the manufacturer's instructions. Never use any aggressive cleaning agents or dish cleaning accessories which might cause scratches. Use soft a cloth and liquid cleaners for cleaning the front glass door.

Stainless steel front

Clean the surface with mild detergent (soap) and soft sponge which does not scratch. Never use aggressive cleaners or solvents; you may damage the surface.

Enamel coated and plastic surfaces

Clean the knobs and handles with soft cloth and liquid cleaners, intended for use on smooth enamel surfaces.

Oven

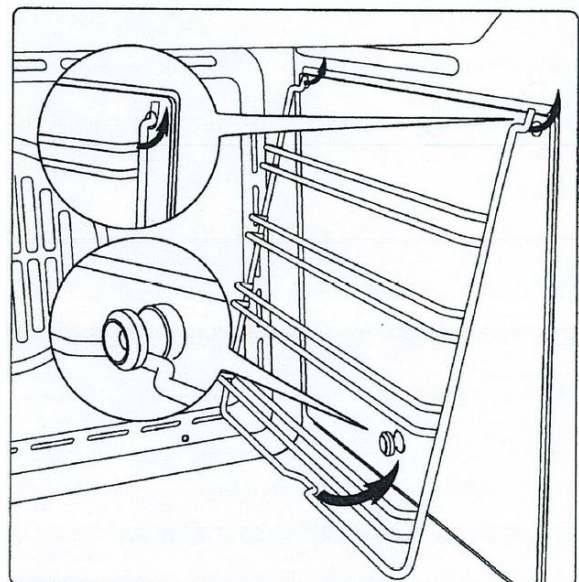
The oven may be cleaned in the usual manner (using oven cleaners and sprays). However, please take note of the following cleaning tips:

- Cool the oven completely before cleaning.
- The oven and the accessories must be cleaned after each use; otherwise stains can get burned in.
- Oven walls, sprayed with oil from roasting, are best cleaned with warm water and detergent when the oven is still tepid.
- A hard and heavily stained oven should be cleaned with special oven cleaning agents. Rinse the cleaner thoroughly and remove any detergent remaining before the next use.
- Never use aggressive cleaners such as polishing agents, dish cleaning accessories, corrosion inhibitors, or any other devices that might cause scratches.
- Coated, stainless steel or zinc-coated surfaces or aluminium parts must not come into contact with oven sprays, as they can cause damage or discolouration.
- When purchasing cleaning agents remember the environment and strictly follow the manufacturer's instructions.

IMPORTANT: Before carrying out any maintenance operations on the oven, set the automatic isolating switch to the off position.

The oven's side runners can easily be removed by disconnecting them from the peg at the bottom, turning them towards the inside of the oven and extracting them from the supporting holes. To put them back in place, reverse this procedure.

Clean the side grids only with conventional detergents.



TROUBLESHOOTING

If the oven does not operate:

- The oven may be unplugged from the power source or switched off at the power source.
- The household fuse may have blown or household power supply is off.
- The timer may not be set correctly.

If the oven does not heat:

- The heat may not be set correctly with the oven's temperature setting.

If the interior lighting lamp does not light:

- The lamps may be defective. If they are defective, you can change them following the instructions within this manual.

Cooking (if lower-upper part does not cook equally):

- Adjust the shelf locations, cooking period and heat values according to the manual.

Unit smoking when first used:

- This is a result of protective oils being removed and is to be expected with a first use.

Oven fan is still running even though knobs in off position:

- The cooling fan has activated to cool down the control. This is normal and may stay on for some time.

Clock flashing on display:

- Power failure or interruption.

If you have any further problems with your product, please call your Authorised Service Centre.

TRANSPORTATION

Keep the original carton of the product and use this packaging if the item needs to be transported. Follow the transport signs on the carton. Place a piece of paper between the upper cover and cooking panel, close the upper cover, and then tape to the side surfaces of the oven.

Tape cardboard or paper onto the inside face of the glass door as it will be susceptible to damage from the trays. Use cardboard covers for the wire grill and trays in your oven. Also tape the oven's covers to the side walls.

If the original carton is unavailable, take measures to protect the external surfaces (glass and painted surfaces) of the oven against possible blows, as well as the above.



USING THE OVEN

Set the selector for the type of cooking required.

Preheat the oven, setting the thermostat to the required temperature. Once the oven has heated to the selected temperature, the orange warning light will go out. This same light will appear again automatically during operation of the oven to indicate that the heating elements are on.

Remove the drip tray when using the oven for conventional baking, roasting etc. The tray should be left in place only when using the grill, as its purpose is to catch falling droplets of fat. Food should be placed in oven dishes with raised edges and positioned centrally under the grill. If fan-forced operation is selected, foods of different types can be cooked simultaneously (e.g. meat and fish), although in this case the respective cooking time must be observed.

If selecting fan-forced, temperatures must be set 10°C to 20°C lower than indicated in the table.

COOKING TEMPERATURES AND TIMES			
Dish	Temperature in degrees centigrade		Average cooking time in minutes
			
Sweets	175	160	55-65
Short pastry flan base	200	190	8-10
Fruit pie/tart	200	190	25-35
White leavened bread per 1kg flour	200	190	30-50
Shortcake biscuits	200	190	10-15
Savoury biscuits	200	190	15-20
Lasagna	225	210	40-50
Meat (cooking time based on thickness)			
Slow roast	175	170	12-15
Quick roast	200	190	12-15
Meat loaf	200	190	30-40
Poultry			
Duck 1.5-2kg	200	170	120-180
Goose 3kg	200	180	150-210
Roast chicken	200	190	60-90
Turkey 5kg	175	150	240 ca.
Game			
Hare	200	180	60-90
Leg of roebuck	200	180	90-150
Haunch of venison	175	175	90-180
Vegetable			
Vegetable souffle	200	180	40-45
Fish	180	170	40-45
Pizza	210	200	20-25
Grills			
Pork chop			8-12
Sausage			10-12
Grilled chicken			25-35

USING THE OVEN

COOKING TABLE FOR TOP OVEN - CONVENTIONAL COOKING

In heating system with top and bottom heaters operating. It is recommended to preheat the oven for 10 minutes.

DISHES	LEVEL	TEMPERATURE	COOKING TIME
Yorkshire Pudding	1	200 °C	30 - 40 min
Fatless Sponge Cake	1	180 °C	25 - 30 min
Small Cakes	2	190 °C	15 - 20 min
Fruit Plate Tart	1	200 °C	40 - 45 min
Scones	2	220 °C	10 - 15 min
Rich Fruit Cake	1	140 °C	2 - 3 hours

COOKING TABLE FOR THE TOP OVEN WITH GRILL OPERATING

Grilling is carried out with the door closed. It is recommended to preheat the oven for 5 minutes. Food is placed on the baking pan grid.

DISHES	LEVEL	TEMPERATURE	COOKING TIME	
			Side 1	Side 2
Pork steaks, Chops (4pcs)	3	225 °C	12 min	10 min
Grilled sausages (6 pcs)	3	225 °C	6 min	5 min
Toast (6 pcs)	3	225 °C	1min/25sec	1min/10sec

COOKING TABLE FOR THE MAIN OVEN WITH GRILL OPERATING

Grilling is carried out with the door closed. It is recommended to preheat the oven for 5 minutes. Food is placed on the baking pan grid.

DISHES	LEVEL	TEMPERATURE	COOKING TIME	
			Side 1	Side 2
Pork steaks, chops (4 pcs)	Topmost 5	250 °C	15 min	12 min
Roast beef (4 pcs)	Topmost 5	250 °C	10 min	8 min
Grilled sausages (6 pcs)	Topmost 5	250 °C	9 min	6 min
Toast (6 pcs)	Topmost 5	250 °C	1min/50sec	1min/30sec

AUSTRALIAN & NEW ZEALAND PRODUCT WARRANTY
STATEMENT OF STANDARD WARRANTY CONDITIONS

AUSTRALIAN CUSTOMERS

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

NEW ZEALAND CUSTOMERS

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantee Act 1993.

OUR WARRANTY

This product is also covered by the manufacturer's warranty set out in this document (Our Warranty).

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

This is in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled to under the Australian consumer law or the New Zealand Consumer Guarantee act 1993 relating to this product.

Our warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product will be repaired or replaced at the option of Omega, and all costs of installation, removal, cartage, freight travelling and insurance are to be paid by the customer.

Our warranty is subject to the following conditions:

1. That the purchaser contact Omega prior to any product repair.
2. That the purchaser carefully follows all instructions provided with the product and complies with all relevant electrical & plumbing regulations in their State when installing the product.
3. That the purchaser carefully follows the instructions provided in the owner's handbook relating to the proper use and care of the product and does not use the product for any purpose other than the DOMESTIC use for which it has been designed. If the appliance is used in commercial applications or for rental purposes, Our Warranty is limited to a warranty of Twelve (12) months covering all parts with Three (3) months on any labour cost of service or repair.

SERVICE AREA

The provision of service under Our Warranty is limited by the boundary / territory area of the nearest service centre. Travelling cost incurred for service outside this area is not covered by Our Warranty and service will incur commercial cost to be paid by the customer regulated by the number of kilometres travelled beyond the service area. These costs will be disclosed to you for acceptance by you prior to your claim being processed.

Microwave ovens must be returned to your nearest Authorised Service Centre for repair as they are a carry in serviceable appliance.

WHAT IS COVERED: By Our Warranty

During the warranty period, Omega or its authorised Service Centre will, at no extra charge, if your appliance is readily accessible without the need of special equipment and subject to the terms and conditions of this warranty, repair or replace any parts which it considers defective.

WHAT IS NOT COVERED: By Our Warranty

1. Products installed damaged or incomplete or not in compliance with the relevant electrical & plumbing regulations in their State.
2. Normal wear and tear e.g. cleaning, light globes, filters etc.
3. Failure resulting from power surges and electrical storms.
4. Insect or vermin infestation.
5. Unauthorised repairs or use of non- genuine Omega parts.
6. Any failure caused by the product not being used in accordance with the instruction and the installation manual provided with the product.
7. Misuse or abuse, including failure to properly maintain or service.
8. The clearing of blockages in pumps and hoses.
9. Damage which occurs during delivery or installation.
10. Claims to product surface coating due to liquid or solid spill-overs, accidental damage or damage caused from cleaning products not recommended by Omega.

HOW TO CLAIM OUR WARRANTY

You will need to contact Omega in Australia or New Zealand by using the contact details below.

IN AUSTRALIA

Omega is a division of Shiro Australia Pty Ltd
ABN 28 002 386 129
Head office: 104 Vanessa Street, Kingsgrove NSW 2208.
Phone: (02) 9415 5000.
Customer care: 1300 739 033.
Web: www.omegaappliances.com.au
Note: Please complete the following details when you have unpacked the product:

IN NEW ZEALAND

Omega is a division of Monaco Corporation
(Member of Shiro Australia Pty Ltd)
Address: 231 Bush road, Albany, North Shore City,
Auckland, New Zealand 0632.
Phone: (09) 415 6000.
Email: service@shiro.com.au

Model No.....

Serial No.....

Date of Purchase.....

Retailer.....