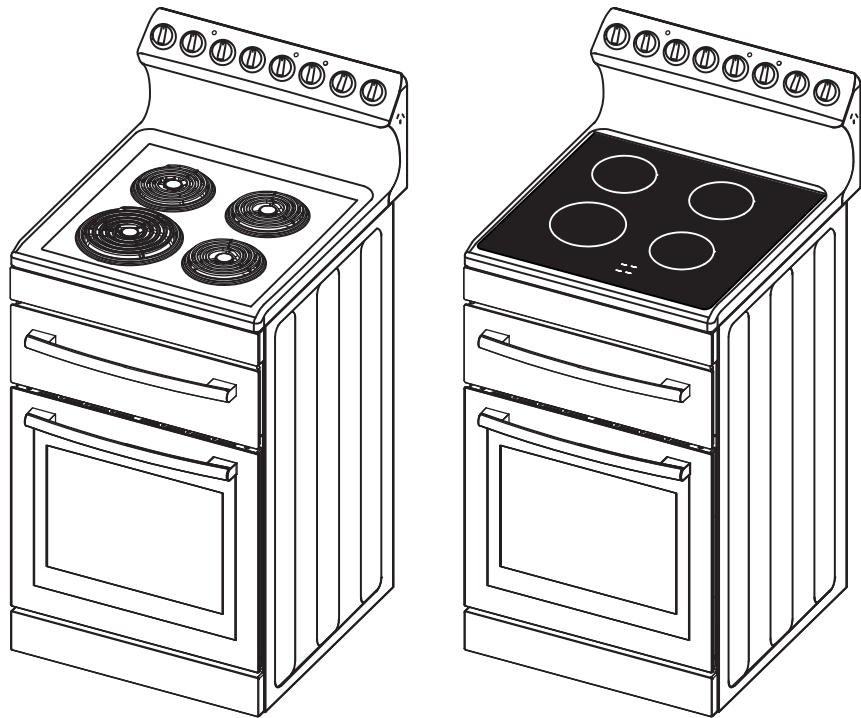


Installation and Operating Instructions

Model:

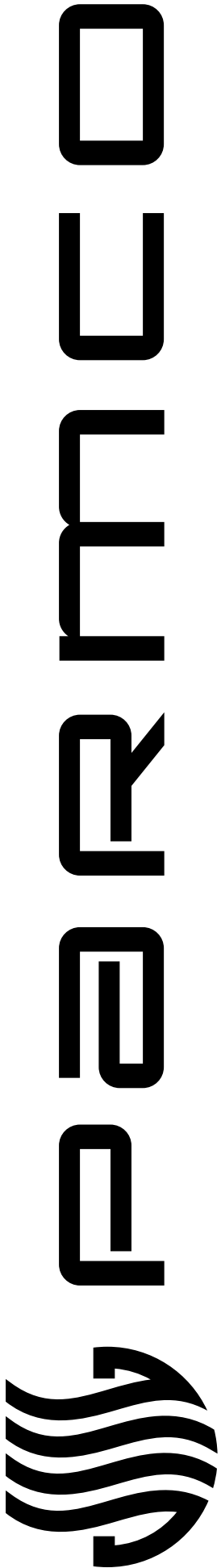
FS54R

FS54CER



For your convenience, we recommend to attach the serial number label HERE.

As part of Parmco Appliances commitment to improving and updating product ranges, we reserve the right to alter, change and update technical specifications and appearance attributes of all Parmco Appliances products. E&OE. 727626092015





PARMCO

Dear Valued Customer,

Thank you and congratulations on purchasing your new Parmco appliance.

All Parmco products are made to the highest quality and design standards. We are sure you will enjoy your new appliance.

As a note, please read through these instructions carefully. These will assist you in gaining a complete understanding of the functions and features offered by your appliance. Please take special note of all detailed technical information and installation instructions. It is essential that you follow these instructions to ensure the safety and reliability of this appliance.

Furthermore, not using appropriate personnel to install this appliance may affect any future warranty claims lodged, so please check with Parmco Appliances before any installation is carried out.

We hope you enjoy your new appliance. If you would like to find out more about this product or any other products in Parmco's extensive range, visit us online at www.parmco.co.nz.

Regards,

The Parmco Team



Cook



Vent



Clean



Cool



Laundry

INDEX

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We recommend that you read the instructions in this manual carefully before use for the best performance and to extend the life of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance. Always keep this manual in a handy location as you may need to refer to it in the future. Thank you.

1. Conditions Of Use

This appliance is intended for domestic use only.

2. Safety Precautions

- 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.
- Warning – ensure that no downward pressure is applied to the oven’s door when opened. In particular, do not allow children to climb or sit on the oven’s door.
- Warning - accessible parts can become hot during use, especially the oven door. Precaution must be taken to avoid burns or other personal injuries.
- Young children should be supervised to ensure they do not play with this appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot external and internal surfaces during use. We recommend using oven gloves.
- Install stove, shelving and fittings in accordance with this manual.
- Ensure all specified vents, openings and airspaces are not blocked.
- All electric appliances should only be installed by authorized personnel. If the supply cord is damaged, it must be replaced by the Parmco or an authorised service agent.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store flammable materials in the appliance or near this appliance.
- Do not attempt to modify this appliance as it may void the warranty.
- Appliances must be installed according to current laws and regulations in New Zealand by qualified personnel.

The Manufacturer and Retailers do not assume responsibility or any legal liability for personal injuries and property damage due to incorrect operation or installation.

3. Other Important Information



This appliance must not be used as a space heater.



Do not obstruct the ventilation slots on front or back of appliance.



Do not remove any labels or use abrasive/ corrosive cleaners on them.



According to the electrical safety regulations the appliance equipment must be properly earthed.



Do not use corrosive cleaners e.g. oven cleaners that contain caustic soda.

3.1 Steam and Condensation

- Often owners of new ovens will see a higher level of steam and condensation than they are used to in their previous appliance. This is normal and contributes to keeping the food moist during cooking. The amount of condensation will depend on the type of food (fresh, defrosted, frozen) being cooked and the cooking style (water in the roasting dish). Climatic conditions also contribute to the generation of condensation.
- When food is heated it produces steam in the same way a boiling kettle does. When steam comes into contact with the oven door glass it will condensate and produce droplets. To reduce condensation, ensure that the oven is well heated before placing food in the oven cavity. **Oven pre-heating is necessary before any cooking!**
- It is normal for steam to escape the oven when opening the door. To reduce the buildup of condensation pre-heat the oven for longer periods and occasionally open the door and carefully wipe away the condensation. Adjusting your cooking practices will also ensure a minimum build up of condensation.

4. Warnings for use of grill, oven and cooktop

4.1 Grill warnings

- Do not turn on the grill and leave it unattended.
- Do not cover the grill dish rack with foil.
- Placing thick portions of food under grill can be a fire hazard.
- Fat left on a grill dish is a fire hazard! Keep the grill clean and turn it off immediately after use.

4.2 Oven warnings

- Do not push down or apply any weight on oven's door.
- Do not line oven with foil or place anything on the bottom of the oven while cooking to avoid damaging the unit. Trapped heat will crack or craze the enamel floor of the oven cavity liner and will damage the element.
- Use of olive oil and other poly-unsaturated oils (vegetable oils) when roasting uncovered food causes deposits inside the oven which are very difficult to remove. Regular cleaning is recommended.

4.3 Coil element cooktop warnings

- Do not allow pots to boil dry, as it may damage the elements.
- Do not use the elements without a pot, fry pan etc.
- Do not allow cookware to overhang onto adjacent bench tops as this will cause scorching to the bench top surface.

4.4 Ceramic hotplates cooktop warnings* (selected models)

- Do not operate the ceramic cooktop without a pot, fry pan etc.
- Do not cook using rough or uneven surfaced pots or pans, as they may damage the ceramic surface.
- Do not cook on the ceramic cooktop without liquid or food inside pots as this may affect the hob's performance.
- If the surface of the ceramic cooktop is damaged, do not use the cooktop and contact Parmco Appliances.
- Do not allow cookware to overhang hob onto adjacent bench tops, this will cause scorching to the bench top surface.
- Maintain a regular cleaning routine to ensure best performance. Failure to do so will result in reduced cooking performance and possible damage.

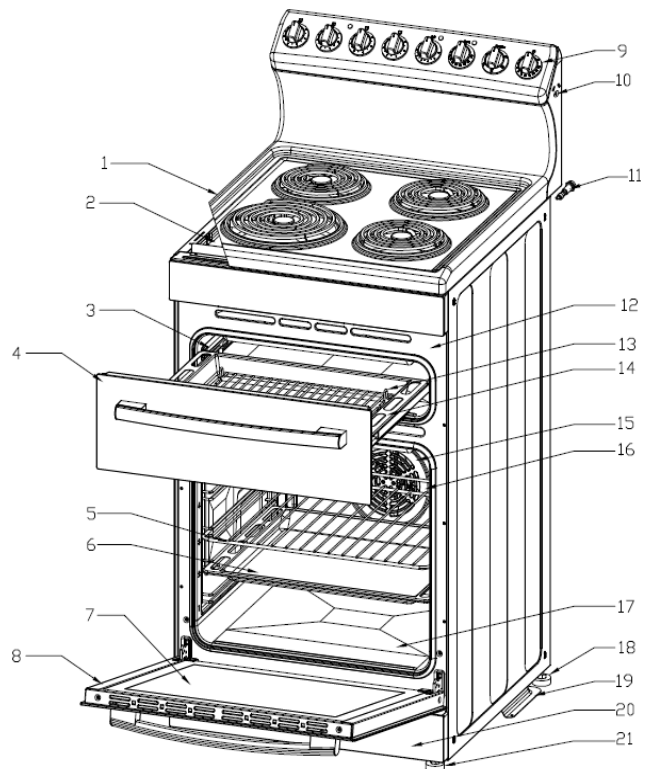
5. Installation, Cleaning and Servicing Warnings

- Only an authorised person must install this appliance.
- Before first time use, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazards, the Installation Instructions must be strictly adhered to.
- In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt plate must be installed.
- Where the appliance is installed next to cabinets, the cabinet material must be capable of withstanding 85°C.
- Only authorized personnel should carry out servicing (Certificate of Compliance to be retained).
- Always ensure the appliance is switched off before cleaning.
- Do not use caustic soda- based cleaners.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- Appliances requiring connection to 220-240V and must be earthed.

6. Product description

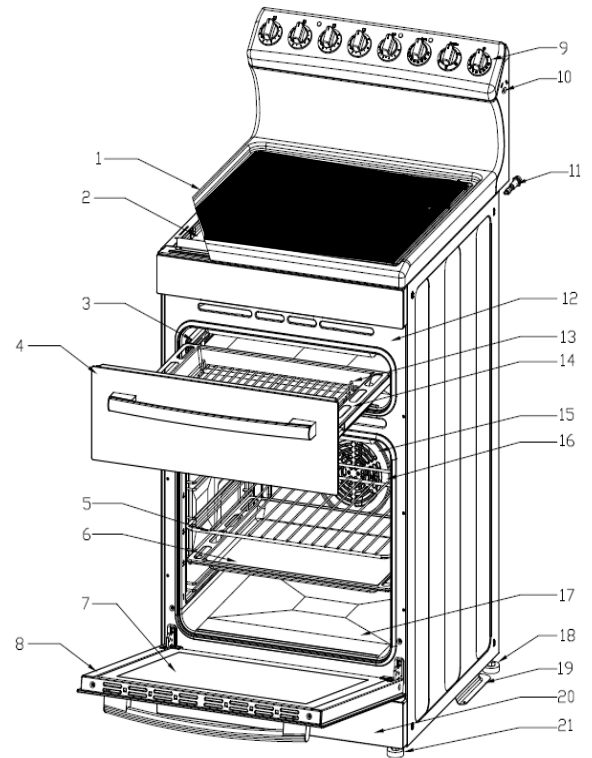
6.1 Electric stove with radiant coil elements description

1. Hob – radiant coil elements
2. Heat shield
3. Telescopic runner
4. Grill Drawer
5. Oven Shelf
6. Baking tray
7. Oven Inner Glass Door
8. Oven Door
9. Control Panel
10. Socket-outlet
11. Fuse holder
12. Grill Element (inside compartment)
13. Grill tray wire rack insert (reversible to adjust height)
14. Enameled grill tray
15. Fan & Element Cover
16. Oven rear fan forced element
17. Hidden oven base element
18. Rear adjustable anti slip feet(2)
19. Anti tilt floor bracket
20. Kick panel(stability bolt located kick panel)
21. Front adjustable anti slip feet(2)

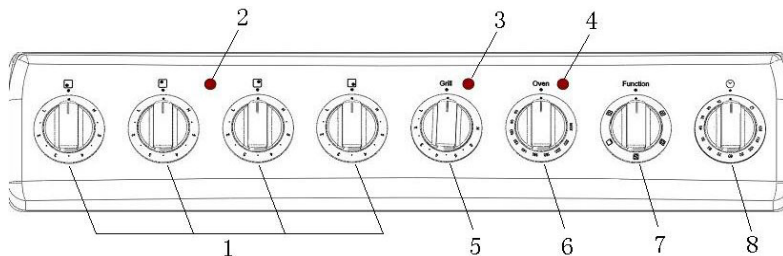


6.2 Electric stove with ceramic cooktop description (selected models)

1. Hob – ceramic hotplates
2. Heat shield
3. Telescopic runner
4. Grill Drawer
5. Oven Shelf
6. Baking tray
7. Oven Inner Glass Door
8. Oven Door
9. Control Panel
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19. Anti tilt floor bracket
20. Kick panel(stability bolt located kick panel)
21. Front adjustable anti slip feet(2)



6.3 Controls



1. Hotplate Control Knob - can be rotated in either direction
 - Adjusts temperature of hotplate.
2. Hotplate Indicator Lamp (where fitted)
 - Comes on when a hotplate is turned on.
3. Grill Indicator Lamp
 - Comes on when grilling is below set temperature, cycles on and off during grilling.
4. Oven Indicator Lamp
 - Lamp is on when oven element is heating up oven, then cycles on and off.
5. Grill Temperature Control Knob
 - Adjusts oven temperature.
6. Oven Temperature Control Knob
 - Adjusts grilling temperature.

7. Function switch Control Knob

- Sets Oven Function/Mode.

8. 120 Minute Ringer Timer (where fitted)

- Sets count-down time and if oven is being used, turns OFF the oven after the cooking time set has ended.

7. First time use of the appliance

7.1 Preparing your appliance for the first time

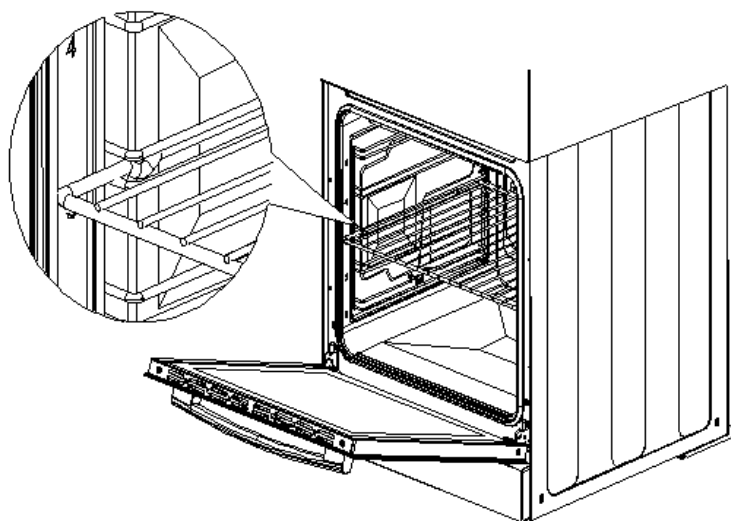
- Please wipe out the oven's inside cavity prior to first time operation with warm soapy water and polish dry with a soft clean cloth.
- New appliances can have an odor during first operation from components manufactured with the aid of oils. It is recommended to 'run in' your oven before you cook for the first time. Run the empty oven at 180°C for 1 to 2 hours, ensuring the room is well ventilated.
- Please install oven accessories as outlined in the "Maintenance" section.
- The grill element may have oils left on it from manufacturing. Before you cook on the grill for the first time, turn it on for 15 minutes with 10mm of water on the bottom of the grill dish.

If your upright cooker is fitted with a 120 minutes timer you must select a cooking time or turn the knob clockwise to the "👉" symbol to operate. If either of these are not selected the oven will not work.

7.2 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



8. Using the oven

8.1 Oven safety warnings

- Always follow the instructions for placing the shelves and side racks into the oven, to avoid accidents.
- Do not line the oven with foil, it will damage the enamel coating and will not be covered by warranty.
- Do not place cookwares or anything else on the bottom of oven as trapped heat will damage the oven enamel coating and could damage the concealed element.
- Do not touch the hot surfaces or heating elements inside the oven.
- Do not use the oven door as a shelf.
- Do not press down on the oven's door when opened.
- Do not place shelves on top of upper shelf runner as there are no stops for shelf withdrawal.

8.2 Operation


Set: 1) Oven Function, 2) Temperature, 3) Cooking Time

1) Oven Function Knob

Description of each oven function (mode)

- Lamp “”

The lamp of the oven is on. This is not a cooking function.

- Conventional cooking/ no fan (uses hidden bottom element) “”

Suitable for cooking cakes, biscuits and ideal for blind baking. Good for slow cooking at lower temperatures (below 150°C). Do not use the lowest shelf position as the food's base will burn being too close to the bottom element.

- Bottom Element with Fan(Pizza) Cooking “”

The bottom heating element and the fan come on. Suitable for pastries, pizza, cakes and puddings in baking tins or moulds. Do not use the lowest shelf position.

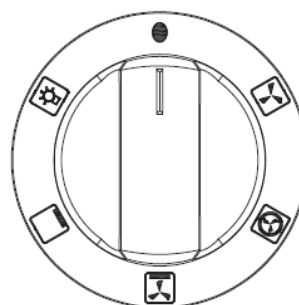
- Fan-forced Cooking “”

The rear circular heating element and the fan come on to distribute heat uniformly throughout the oven. Ideal for cooking on more than one level at a time. This mode is ideal for general purpose cooking such as baking cakes, muffins and roasting meat.

- Defrosting Mode “”

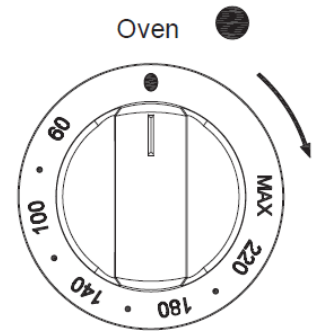
Only the fan operates. It is located at the back of the oven, making the heat at room temperature to circulate around the food. This mode is recommended for defrosting all types of food.

Function



2) Oven temperature (thermostat) knob


- Selection of cooking temperature is carried out by turning the knob clockwise to the temperature required, ranging between 60°C to MAX .
- The “oven indicator lamp” will come on when the oven is heating up. When it goes out it indicates that the set temperature has been reached. Regular ‘on & off’ is normal, indicating the oven’s temperature is constantly maintained.



3) Cooking time

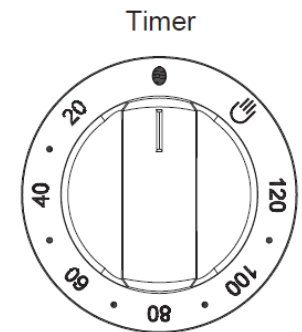
➤ 120 Minute Ringer Timer/ “Oven ON/OFF”


- **Operating oven without Timer :**

Turn the Timer knob counterclockwise to symbol 
The oven will operate with use of the timer function.

- **Operating oven using the Timer:**

To set the timer, simply turn the knob clockwise to the required number of minutes. The timer will automatically shut down the oven after the set time is up and it will ring at the same time.

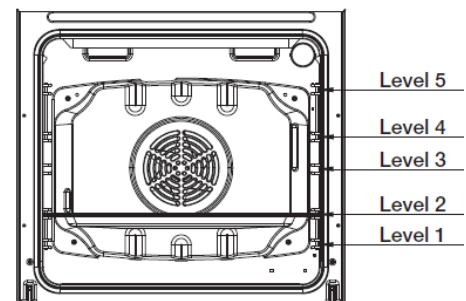


Note: Either the  or timer function must be selected for the oven to operate!

- **Oven shelf positions**

The main oven has 5 shelf positions to chose 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 host both standard oven shelves and baking trays.




8.3 Oven cooking guide

The following cooking guide is intended as a guide only. You may be required to set oven 10-20 degrees above or below this guide to get the wanted results. Adjustments may be needed to the cooking time to suit personal expectations. If you are new user of an fan forced oven, we recommend making these adjustments until you get to know the way your oven performs. When following cookbook recipes or pre-packaged goods you should carefully read their cooking times guidelines.

For best results, preheat your oven 15-20 minutes before cooking.

Food	Conventional Oven		Fan forced oven		Time in minutes
	Temperature (°C)	Oven shelf position	Temperature (°C)	Oven shelf position	
Plain or fruit scones			200	Any	10-15
Rolled biscuits	170	2-3	150	Any	10-15
Spooned biscuits	190	2-3	180	Any	12-15
Shortbread biscuits	160	2-3	150	Any	30-35
Hard individual meringues	110	2	100	Any	90
Soft individual meringues	180	2	165	Any	15-20
Pavlova	110	2	100	Any	75
Patty cakes	190	2-3	170	Any	15-20
Sponge	180	2-3	170	Any	20-30
Plain butter cake	180	2	170	Any	25-40
Rich fruit cake	140	2	130	Any	180
Shortcrust cornish pasty	180-200	2	160	Any	40-45
Shortcrust custard tart	180-220	1(3)	170-200	Any	20-30
Cream puffs	210	2	200	Any	25-30
Yeast bread	210	1	200	Any	25-30
Pizza	215	2	205	Any	12-20

*When using  you could use position 3 of the oven.

Meat/Poultry/Fish		Recommended temperature (°C)	Minutes per kilogram
Beef	Rare	180	35-40
	Medium	180	45-50
	Well done	180	55-60
Lamb	Medium	180	40
	Well done	180	60
Veal		170	60
Pork		200	60
Chicken		180	45-60
Duck		180	60-70
Turkey		180	40-45 (less than 10kg)
			35-40 (more than 10kg)
Fish		160-170	20

8.4 Understanding cooking problems

Problem	Causes	What to do
Uneven cooking	Incorrect shelf position	Select shelf that puts food in centre of oven
	Oven tray too large	Remove oven tray. Use smaller trays or dishes
	Trays not in centre	Put trays in centre
	Oven fan causing uneven browning or small cakes to lean over	Rotate food during cooking, or use Conventional Mode (i.e. no fan)
Baked products too brown on top	Oven not preheated	Preheat the oven
	Baking tins too large (diameter) for recipe	Use correct size tins
	Fan-forced mode with oven temperature too high	Check recipe. Reduce oven temperature by 10° – 20° C or more
	Cooking time too long	Next time, shorten cooking time
	Baking tins not evenly spaced	Stagger baking tins at least 3cm between tins and the oven walls
	Items to be cooked are not evenly sized or spaced on trays	Make into same size and shape and spread evenly over trays
Baked products too brown on bottom	Baking tins too large (diameter)	Use correct size tins
	Baking tins are dark metal or glass	Change to shiny, light tins or lower the temperature by 10°-20° C
	Food too low in oven	Cook one shelf higher
	Oven door opened too frequently during baking	Don't open the oven door until at least half the cooking time has passed
	Baking temperature too high	Lower the temperature
	Oven tray blocking heat (below thermostat)	Use higher shelf position for oven tray
Cakes have a cracked thick crust	Baking temperature too high	Lower the temperature
	Food too low in oven	Cook one shelf higher
	Cake batter over mixed	Mix just long enough to combine the ingredients
	Baking tin too deep	Check size of tin and use recommended size
	Baking tins dark	Change to shiny light tins
Baked products are pale, flat and undercooked	Baking temperature too low	Raise the temperature
	Food too low in oven	Cook one shelf higher
	Baking time too short	Increase cooking time
	Incorrect baking tin size	Use correct size tin
Cakes fallen in centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect for recipe	Check recipe
	Opening door too early during baking	Do not open door until the last quarter of cooking time
Roast meat and potatoes not browning in fan oven	Poor hot air circulation	Elevate food onto a rack to allow air circulation
	Oven temperature is too low	Increase temperature to 200° - 220° C
	Not long enough in oven	Continue cooking for another 15+ minutes

NOTE: Condensation on oven's door is normal, especially when the kitchen is cold.

Also spacing and size of food on trays and the number of baking dishes in the oven can affect air circulation.

Steam and Condensation

- Often owners of new ovens will see a higher level of steam and condensation than they are used to in their previous appliance. This is normal and contributes to keeping the food moist during cooking. The amount of condensation will depend on the type of food (fresh, defrosted, frozen) being cooked and the cooking style (water in the roasting dish). Climatic conditions also contribute to the generation of condensation.
- When food is heated it produces steam in the same way a boiling kettle does. When steam comes into contact with the oven door glass it will condensate and produce droplets. To reduce condensation, ensure that the oven is well heated before placing food in the oven cavity. **Oven pre-heating is necessary before any cooking!**
- It is normal for steam to escape the oven when opening the door. To reduce the build up of condensation pre-heat the oven for longer periods and occasionally open the door and carefully wipe away the condensation. Adjusting your cooking practices will also ensure a minimum build up of condensation.

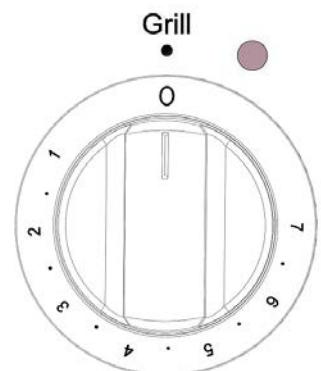
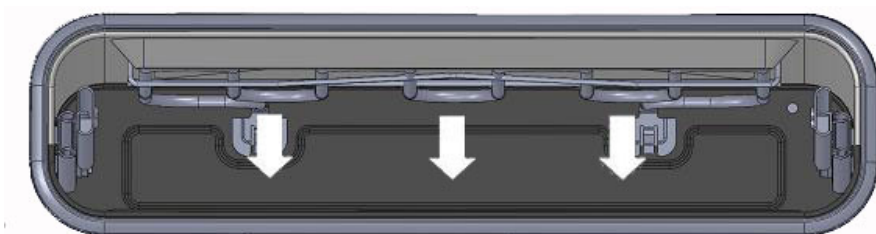
9. Using the grill

9.1 Grill safety warnings

- Always turn the grill off immediately after you have finished cooking. Pull the drawer out and remove the grill tray as fat left in the tray in the hot grill compartment will continue to smoke or could catch fire.
- Wash grill tray & insert after every use.
- Grill insert rack can be inverted to provide 2 different settings for the distance from top of food to grill element.
- Do not line the grill rack with foil.
- Do not leave the grill unattended and check progress of cooking every 1 – 2 minutes (especially bread).
- Do not try to grill food more than 25mm thick. Food may catch fire.
- Do not store flammable materials near the grill.

9.2 Grill information

- The grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, bread, cheese toasties and other quick-cooking foods.
- Preheat for 3 minutes
- Place food in the grill chamber.
- Grill with the door/drawer closed.



9.3 Using the grill

- Ensure grill wire rack is turned over to 'high' position in the enamel grill tray for toast, food less than 20mm thick, or turned over to 'low' position for food 20-25mm thick.
- Turn the grill control knob to adjust the temperature to get the desired result. Eg, toast 4 or 5, meat 6 or 7.

- Ensure that the enameled grill tray is positioned correctly on the pins located on the telescopic side runners. Insert the grill rack insert, choosing height level required for food being grilled, into the enameled grill tray and close the grill drawer fully.
- Preheat the grill. After 3 minutes, open the grill drawer and place food onto grill rack insert. Close the grill drawer.
- While grilling, slide out the grill drawer every 1 minute to check progress of toast and every 2-3 minutes for meats.

9.4 Handling grilling problems

Problem	Causes	What to do
Grilled meats burnt on outside and raw in centre	Meat too close to grill	Use inverted wire tray insert and/or reduce temperature setting
Excess grill smoke	Build-up of fats in grill	Clean grill enamelled tray and wire rack after every use Trim fat from meat prior to cooking
	Grilled steaks and Chops curling	Cut slits into fat with knife towards meat or remove all fat prior to grilling

10. Using the cooktop

10.1 Safety warning

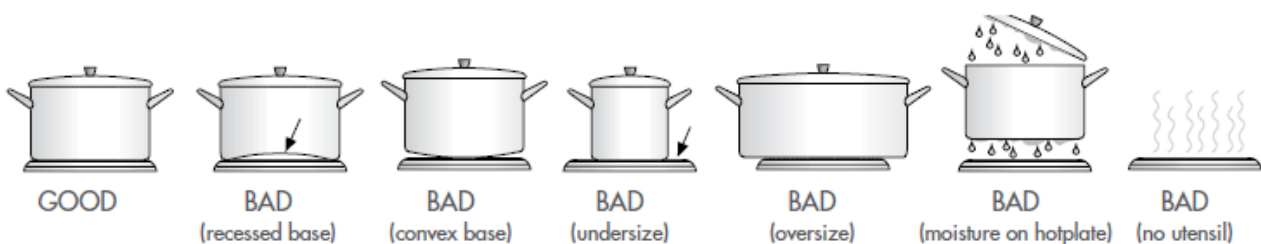
- Do not use pots and pans which are unsteady, as these could overbalance.
- Do not use mats, heat diffusers or wok stands. These will cause a temperature build-up which can damage the cook top.
- Do not turn on the cooktop's elements without any pots or pans or if they are empty.
- Do not let cooking pots overhang sides or front of hob as they can radiate too much heat onto control knobs or bench top surfaces.

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

10.2 Choosing Cooking Pots

Look at this diagram below which shows you which utensils to use on the hotplates and which utensils should not be used.

- 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 20 mm can damage the hob or surrounding surfaces.

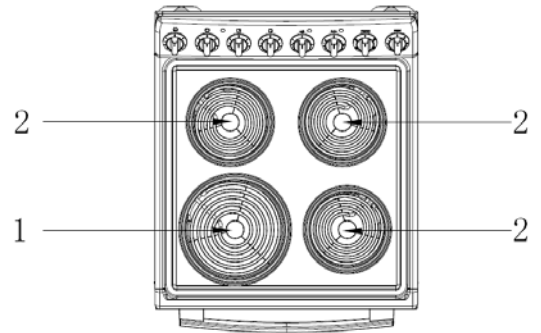


10.3 Using the radiant coil elements of your electric stove

Check the radiant coil elements position on your stove before using it for the first time, as shown in this image.

Radiant hotplates

- The high-speed radiant coil element heats rapidly from a cold start. This saves power.
- The radiant coil elements can be unplugged and the enamelled element dishes can be removed for cleaning any spillage.



Radiant Hotplate

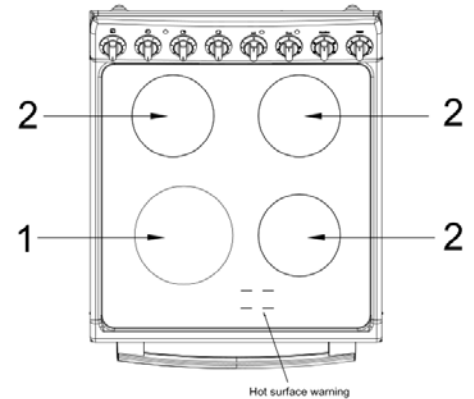
- 1 `Radiant Hotplate 2100W
- 2 `Radiant Hotplate 1300W

10.4 Using the ceramic cooktop of your electric stove* (selected models)

Check the cooking zones position on your stove before using it for the first time, as per the image below.

Ceramic hotplates

- Do not use the cooktop in the event of ceramic glass being cracked.
- The ceramic cooktop is made from a highly resistant ceramic glass that withstands heating and cooling without breaking. However like any glass it may break.
- The smooth glass surface has a pattern to show where the cooking zones are placed on the ceramic cooktop.
- When a cooking zone is in use, the hot surface warning light will come on. When the cooking zones are switched off, the hot surface indicator light will stay on until the temperature of the hotplate drops below 60°C.



Ceramic Hotplate

- 1 Radiation furnace plate 1800W
- 2 Radiation furnace plate 1200W

11. Power plug connection

11.1 Warning

- Use this socket with appliances that draw ≤ 10 Amps.
- Please make sure that panel of the socket outlet is dry.

11.2 Replacing the fuse

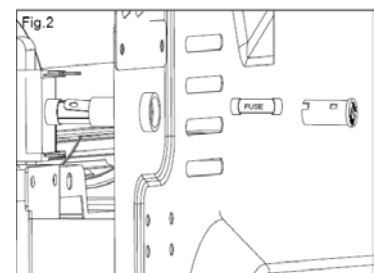
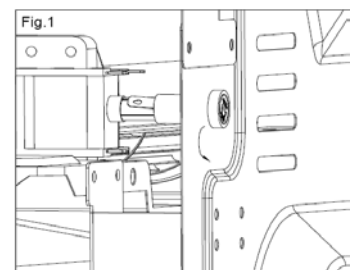
- First shut off the power supply to the stove.
- Use pliers insurance cover to open the fuse holder (Fig.1)
- Replace the fuse.

Voltage: 220V-240V;

Current: 15Amp;

Note:

1. It is extremely important to replace the fuse with the correct Amperage.
2. Do not plug a multibox power distributor and run more than one 10Amp appliance from this socket.



12. Maintenance

12.1 Safety warnings about cleaning

- Always make sure that the cooker is turned off before cleaning.
- Always clean the stove immediately after use.
- Do not use a steam cleaner to clean this appliance.
- Do not use caustic- based cleaners to avoid damaging aluminum parts and remove the enamel.

12.2 Cleaning the enamel

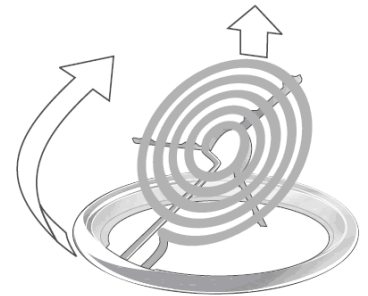
- Keep enamel clean by wiping it with a soft cloth and warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- Do not use abrasive cleaners, dry powder cleaners, steel wool or wax polishes.
- When using an oven cleaner product, follow the instructions from the product label carefully.

12.3 Cleaning the control panel

- Make sure control knobs are in off position.
- Clean the control panel by wiping it with a soft cloth and warm soapy water and squeezed dry.
- Take care when cleaning around knobs to ensure the printing on the control panel is not removed. This can occur when abrasive cleaners are used, therefore they are not recommended.

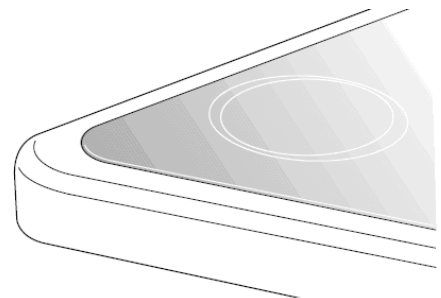
12.4 Cleaning the radiant coil elements

- These coiled hotplates are self cleaning. To clean the trim rings (if fitted), lift the front of element and remove trim rings, then wash it in warm, soapy water.
- To clean the enamelled element bowls, lift the element and pull it out from the socket pull. Remove the bowl and wash in warm soapy water.
- **DO NOT IMMERSE THE ELEMENTS IN WATER!**



12.5 Cleaning the ceramic cooktop (selected models)

- To clean everyday soiling on glass (fingerprints, marks, stains), we recommend using a scraper. The hotplate should be still warm, but NOT HOT. Apply a suitable ceramic cooktop cleaner, rinse and wipe dry with a clean cloth or paper towels.
- Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read and follow the label of your cleaner or scourer to see if it's suitable for your cooktop.
- Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even damage the glass surface.



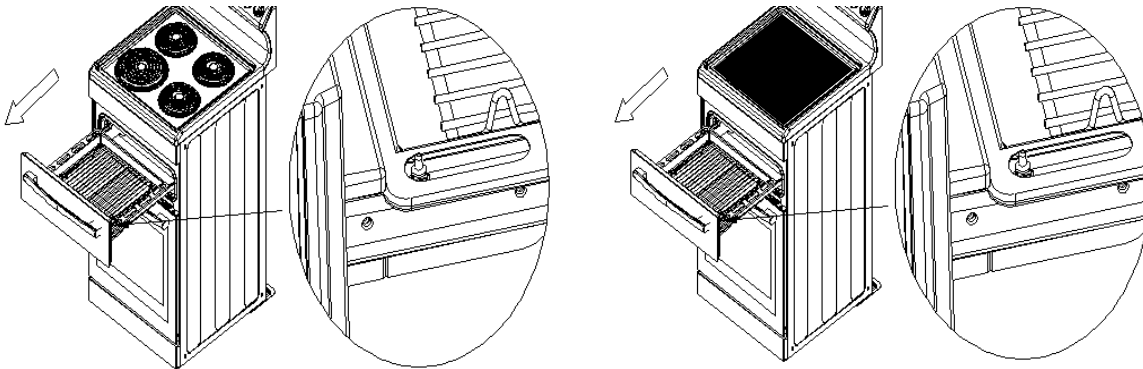
Note:

Do not use abrasive sponges or scourers, oven spray or stain removers on the ceramic cooktop of your stove. Doing so may damage, scratch or stain your ceramic cooktop. Any damage caused by incorrect cleaning methods will not be covered by warranty.

12.6 Cleaning the grill compartment

- Lift the enameled grill tray out.
- Clean the sides and bottom of compartment with hot soapy water.

If stronger action is needed use a nonabrasive oven cleaner applied with a nylon scourer.



12.7 Cleaning the Oven

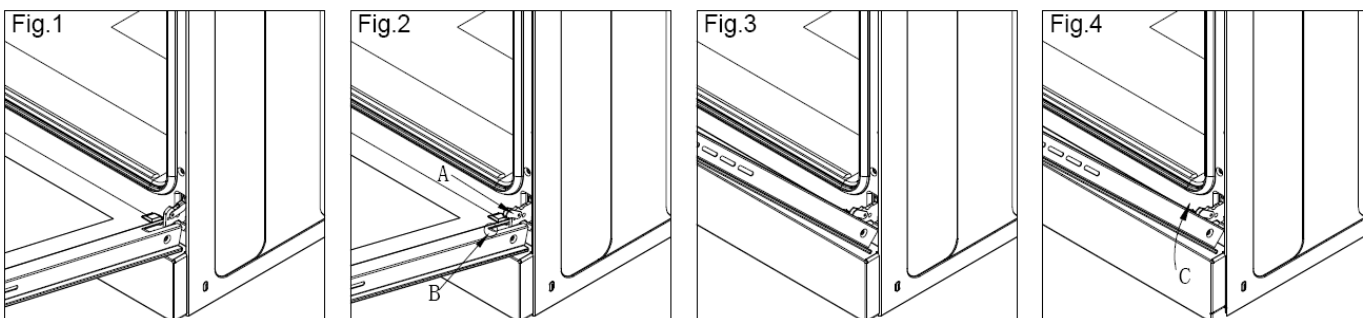
- Open the door fully.
- Remove oven shelves and side racks.
- Clean with hot soapy water.
- Thoroughly dry with a soft cloth to remove excess water that may be present.

12.8 Cleaning the oven door / How to remove the oven doors

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

- 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 approximately 30 degree angle upwards
- Gently close the door (fig.3) until left and right hinge levers A (fig.2) are hooked to part B (fig.2) of the door
- 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.

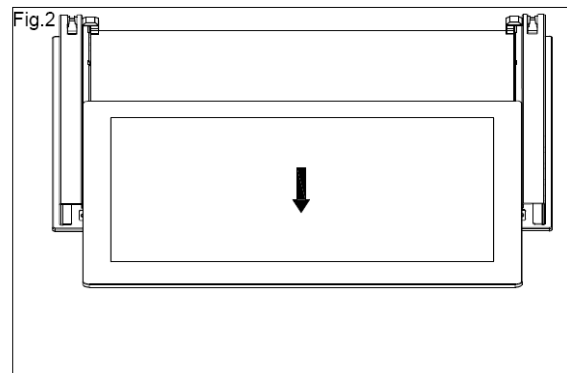
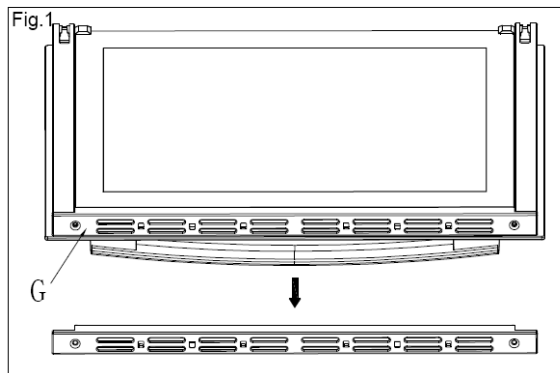
Removing the Inner Glass Panel



- Triple Glazed oven door (if fitted): Remove the top frame (G) by unscrewing the 2 screws, located on the left and right sides.
- Gently pull out the inner pane of glass (fig. 2). Also remove the centre pane of door glass, not shown here.
- Clean the glass panes with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.

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 panes fitted correctly. When re-fitting inner glass door panes ensure they go back in facing the same way they came out. The doors are coated with a very slight reflective coating to reflect the heat back into the oven cavity and keep the outer door cooler to touch.
- 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.

12.9 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 ;
 - Remove the glass cover of the lamp-holder by rotating anti-clockwise.
- Be aware that the glass may be difficult to remove if there is a build up of oil and grease created during cooking. In this case the glass may need to be cleaned with hot soapy water to break this build up.

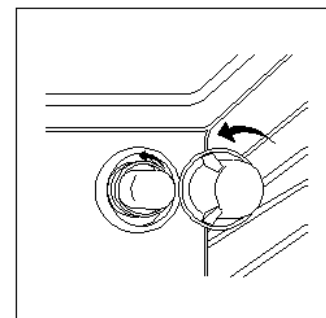
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:

Voltage: 220-240V

Wattage: 25W

Type: E 14

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



13. Troubleshooting

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

For cooking problems, refer to Handling Baking Problems.

Problem	Causes	What to do
Oven or grill not working	120 min Timer not in "Manual" position	Refer to 120 min 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
Unit smoking when first used	Protective oils being removed	This is normal
Odour on the first use of oven		This is normal
		Allow 2–4 hours for odour to dissipate (open all windows)
120 minute timer buzzer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark Then turn to the required number of minutes
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram

IMPORTANT NOTE

It is the law in New Zealand that this appliance must be installed by authorised persons. The installation must comply with all the appropriate New Zealand Standards and Regulatory Requirements with particular reference to the New Zealand Electrical Standards.

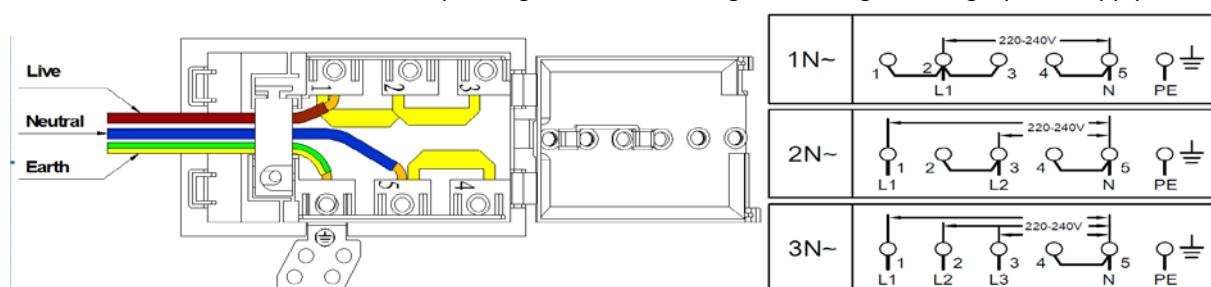
Any attempt to install this or any other Parmco product without an authorised person could result in damage to the product and a possible health hazard. Not having an authorised person install this appliance may result in all associated warranties from Parmco Appliances being null and void.

14. Installing the stove - power connections

Fitting on a Power Supply Cable

WARNING: Installation **MUST ONLY** be carried out by a qualified approved installer, ie. an Electrician.

- Using a screwdriver, prize open tabs of the Terminal board cover.
- Remove the wire clamp screw.
- Fasten the wires beneath the corresponding screw heads, using brass 'bridge' for single phase supply.



- Fasten cable clamp and close the cover of the terminal board.
- The AC power supply should be 220-240 V. For electric cookers, the minimum 45A fuse, or at least 45A a distribution circuit breaker.

Warning: Connect the power cord must be in accordance with the instructions listed in the table below

Wire cross-sectional area(mm ²)	L1	L2	L3	N	E
1N~	Min6	—	—	Min6	Min6
2N~	Min2.5	Min2.5	—	Min6	Min6
3N~	Min2.5	Min1.5	Min1.5	Min6	Min6

Connecting the supply cable to the mains

Install an approved circuit breaker with a minimum contact opening of 3 mm, between the appliance and the mains fuse box. The circuit breaker should be sized according to the load and should comply with current regulations in New Zealand (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50 °C with respect to the room temperature, anywhere along its length Before switching fuse ON in meter-box check:

- Earth continuity. The electrical safety of this appliance can only be guaranteed if the cooker is correctly installed and earthed, in compliance with regulations on electrical installations.
- The electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate
- Go to section "Installing your new cooker"

NOTE: All Upright cookers must comply to local regulations AS/NZS 3000:2007 guidelines. Qualified Electrician will have a copy of these guides that must be adhered to.

15. Installation Instructions

15.1 Safety warnings about installation

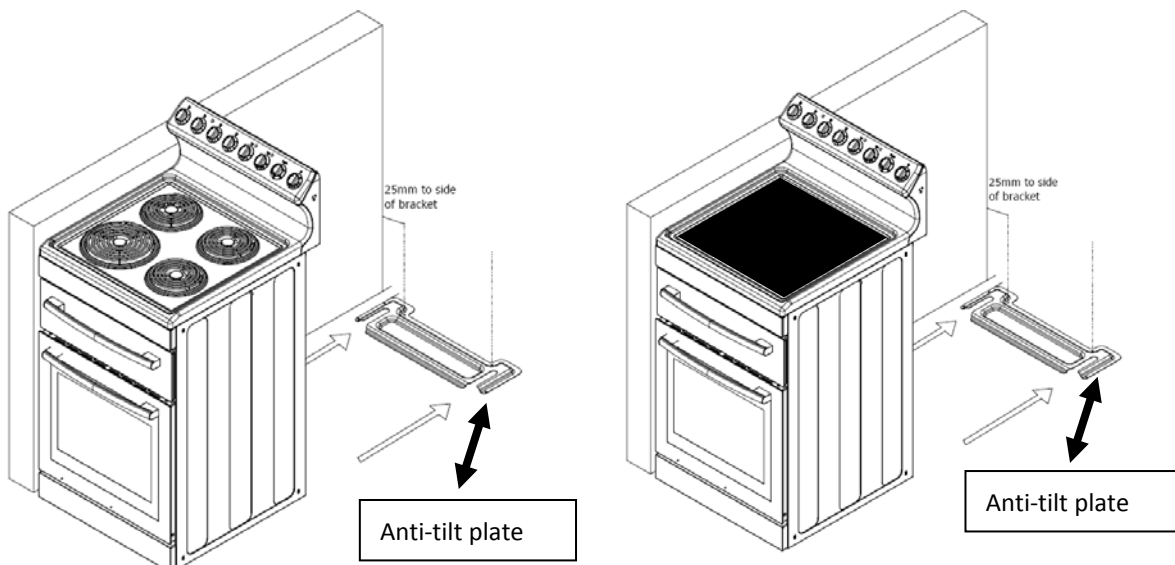
- The cooker must be installed and serviced only by an authorized person.
- The packing materials must be removed before installing the stove.
- You must follow the installation instructions in this booklet.
- The surrounding kitchen cabinets must be able to withstand 85°C. We will not accept responsibility for damage caused by installation in to kitchen cabinets which cannot withstand 85°C.
- The appliance must not be installed in a corner. It must be installed at least 100mm from the side wall.
- The vents openings and air spaces must not be blocked.
- The anti-tilt plate must be installed to avoid accidental tipping.
- The stabilizing bolt on the front of the cooker must be installed to avoid accidental moving.
- You must not pull the cooker by the door handles.
- If the supply cord or cable is damaged, it must be replaced by an approved service agent or Parmco.

15.2 Unpacking and Installation Instructions for the Installer

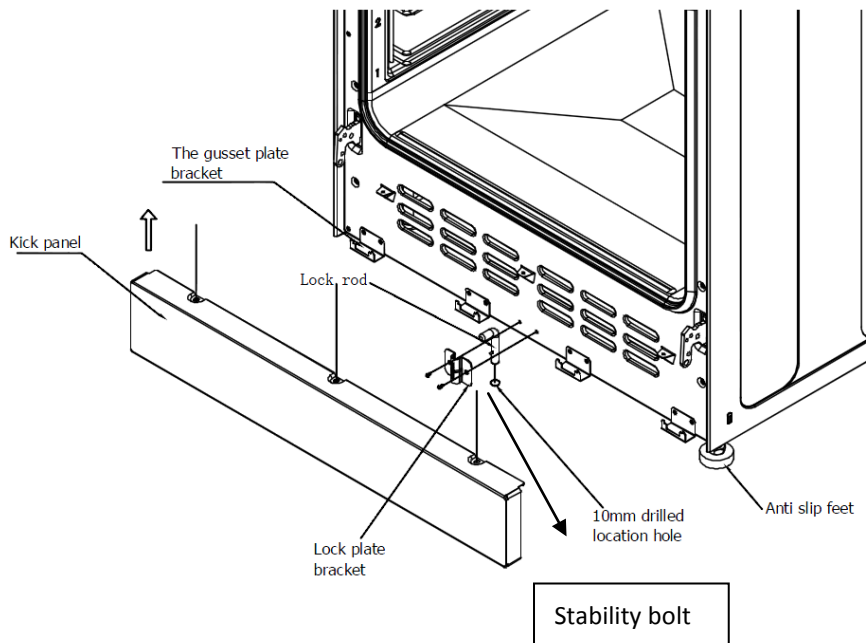
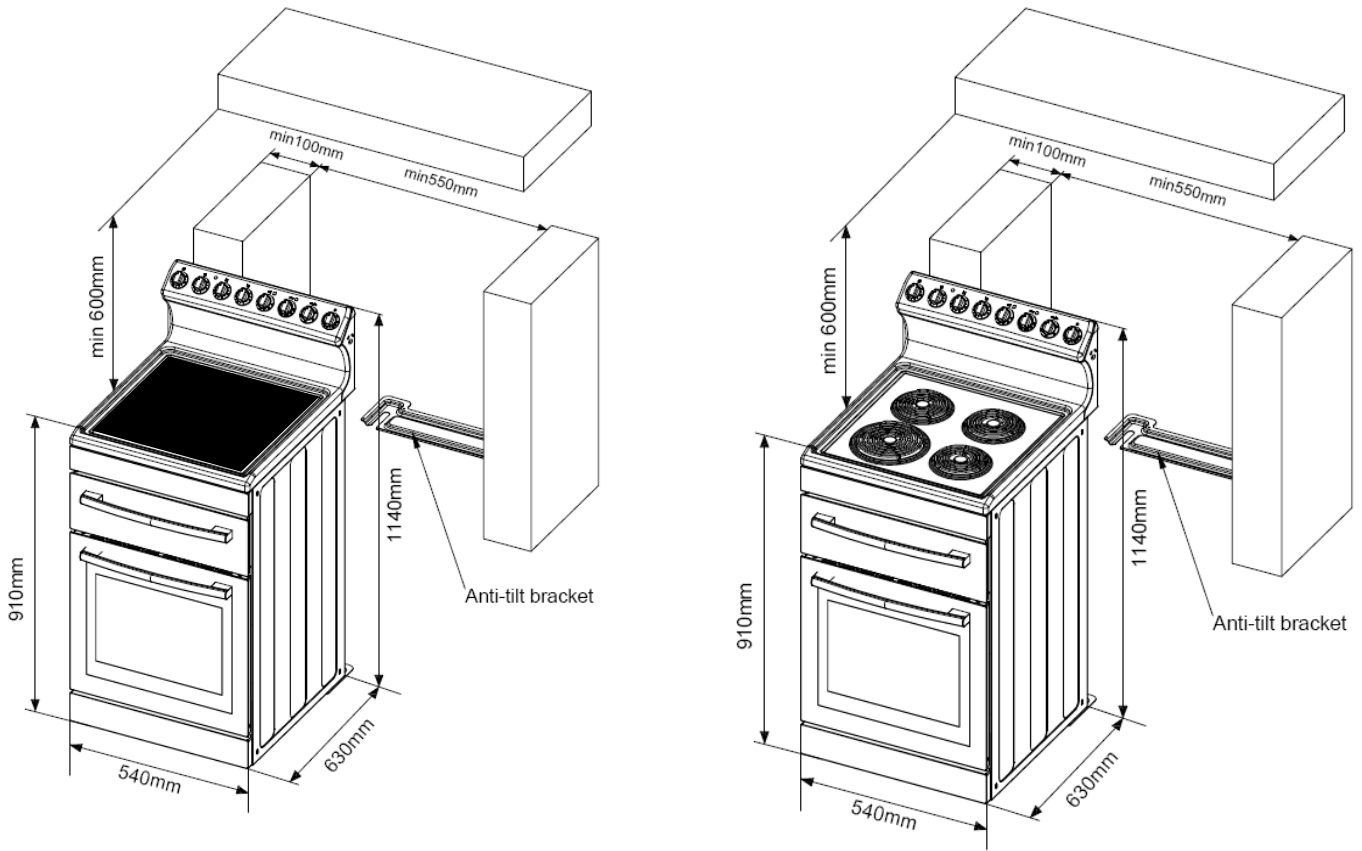
- Please check the product and make sure that there is no damage.
- Read the relevant Installation Sections of this manual.
- Check the attachment packing in good condition, complete accessories.
- Use screw driver to remove two fixed Anti-tilt plate screws and plate.

15.3 Installation Sequence

- Determine stove's position and anti-tilt plate.
- Securely fix the anti-tilt plate to the floor using the appropriate fasteners.
- Fasten the stability bolt bracket to the front frame using the 2 screws supplied.
- Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.
- Pull the cooker back out and drill the bolt location hole. Use a 10mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 30mm.
- Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 10mm drilled hole. Then slide the bolt through the bracket and into the hole.



- Connect Electricity supply/gas supply but do not turn on until installation is completed.
- Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the leveling feet as required.



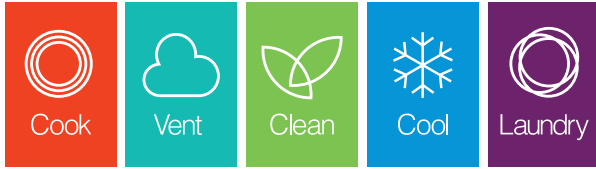
16. Technical specifications



Model	FS54R
Oven capacity(L)	70
Grill capacity(L)	20
Voltage(V)	220-240
Frequency (Hz)	50/60
Circuit breaker(A)	45
Fuse(A)	15
Oven power (W)	1710-2030
Grill power (W)	1650-1800
Hobs power (W)	Max 6000
Product dimension (mm)	540*630*1140
Gross/net weight (Kg)	63.5/54
Amps	32



Model	FS54CER
Oven capacity(L)	70
Grill capacity(L)	20
Voltage(V)	220-240
Frequency (Hz)	50/60
Circuit breaker(A)	45
Fuse(A)	15
Oven power (W)	1710-2030
Grill power (W)	1650-1800
Hobs power (W)	Max 5400
Product dimension (mm)	540*630*1140
Gross/net weight (Kg)	66.5/57
Amps	32



p: 09 573 5678
 f: 09 573 5699
 e: sales@parmco.co.nz
 w: www.parmco.co.nz

Parmco Appliances extended 2 year warranty



The Warranty:

- Subject to the terms and conditions contained within this warranty, if the product is not of Acceptable Quality (as defined in the Consumer Guarantees Act) within 2 years of the date of original purchase, then Parmco Sales undertakes to repair or, at it's sole discretion, replace the product.
- The warranty does not cover the costs of transport, mileage or travelling time if the product is located beyond 30km of a recognised Service Agent.
- This warranty is offered as an extra benefit, and does not affect other legal rights, which can not be modified or excluded by agreement.
- This warranty only applies to goods supplied and installed in the North and South Islands of New Zealand.
- The provisions of this warranty are in addition to the rights and remedies available to consumers under the Consumer Guarantees Act 1993.
- Products purchased as seconds or thirds may or may not carry a warranty. Please check with your reseller at the time of purchase for the warranty period being offered.

The Warranty is not valid:

- If the product is not installed and operated in accordance with the operating instructions.
- If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.
- If the products are purchased in a second hand condition from other parties (including but not limited to TradeMe, Sella, etc.)

Liability under this warranty will not be accepted for:

- Wear and tear from normal domestic use.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any costs associated with the repair, replacement, removal or reinstallation of products installed in a damaged condition.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- Service calls that relate principally to the following:
 - Instruction on how to use the product.
 - Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
- Wear and tear caused by normal use of the product.
- Normal or scheduled maintenance including blocked filters or ducting.
- Consumable items such as light bulbs.
- Any damage to hobs caused by spills when cooking.
- Any breakage or damage of glass items.
- Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
- Any aspect relating to the installation of the product, or damage caused during installation including blocked access for repair.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Product _____ Date of purchase _____

Dealer / Retailers Name _____

Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready. Warranty repairs must be authorized by Parmco.