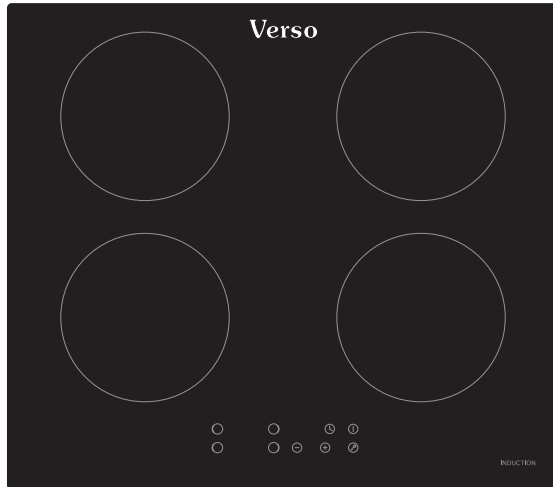




# Installation and Operating Instructions

**Model:**  
**VERSO 4I Hob**



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

727626022014



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, as 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 only allow a qualified technician to install this appliance 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 on the web at [www.parmco.co.nz](http://www.parmco.co.nz).

Regards,  
**The Parmco Team**



# INDEX

<b>Important Safety Warnings</b>	2
<b>1. Product overview</b>	6
1.1 Top view	6
1.2 Control panel	6
<b>2. What is Induction Cooking</b>	7
<b>3. Using the Touch Controls</b>	7
<b>4. Using the right cookware</b>	8
<b>5. Using your Induction Hob</b>	9
5.1 To start cooking	9
5.2 When you have finished cooking	10
<b>9. Locking the controls</b>	11
<b>10. Using the timer</b>	12
<b>12. Cooking guidelines</b>	15
<b>13. Heat settings</b>	16
<b>14. Cleaning and Maintenance</b>	17
<b>15. Troubleshooting</b>	18
<b>16. Failure Display and Inspection</b>	19
<b>17. Technical Specifications</b>	20
<b>18. Installation Instructions</b>	20

## IMPORTANT SAFETY WARNINGS

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- Never leave the appliance unattended when in use. Boil-over causes smoking and greasy spillovers may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- Do not operate your cooktop by means of an external timer or separate remote-control system.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons.
- This product is intended for domestic household, indoor use only.
- Power line connection: The power cord should be connected in compliance with the relevant New Zealand standard, to an 3×20A omni-polar circuit breaker.
- If the appliance is being connected directly to the mains an Omni-polar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- Please use a dedicated power protection switch.
- Do not wash the induction hotplate directly with water as excess water entering the hob is a hazard.
- Never have the induction hotplate working without food or liquid within the cooking vessel as this will affect its operational performance and may damage the unit.
- Do not heat unopened canned goods directly on the induction hob as there is a danger of explosion due to heat expansion.
- After being used for a long time, the corresponding heating zone of the induction hotplate will be hot. Do not touch the ceramic surface to avoid personal injury.
- We suggest that you should periodically check that there are no objects (glass, paper, etc) that could obstruct the ventilation inlets under your induction

hotplate.

- Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they will get hot.
- If the surface is cracked, switch off the appliance and contact Parmco Appliances. To avoid the possibility of electric shock do not continue to use a damaged hob.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not clean this appliance using steam cleaners.
- After use, switch off the hob element at its control. The pan detector cannot be relied on as a means to ensure the element is turned off as other metallic objects on the element will activate the power.

## **Safety Precautions**

Your safety is important to us. Please read this information before using your cooktop.

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

## **Cut Hazard**

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use it with extreme care and store it safely , out of reach of children. Failure to use caution could result in injury or cuts.

## **Operation and maintenance**

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

## **Health Hazard**

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.

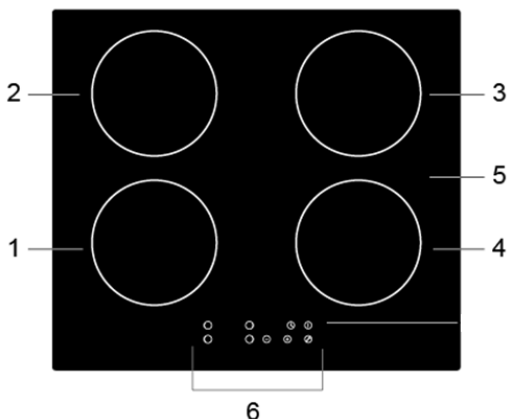
## **Hot Surface Hazard**

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.
- Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

**Congratulations** on the purchase of your new Induction Hob. We recommend that you carefully read this Manual as it provides information for a safe installation, use and maintenance. For installation, please refer to the installation section. Keep this manual in a safe place for future reference.

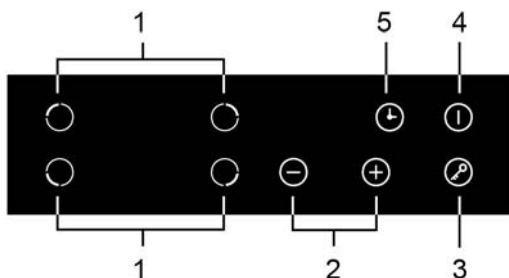
## Product Overview

### Top View



1. max. 1500 W zone
2. max. 2000 W zone
3. max. 1500 W zone
4. max. 2000 W zone
5. Glass plate
6. Control panel

### Control Panel

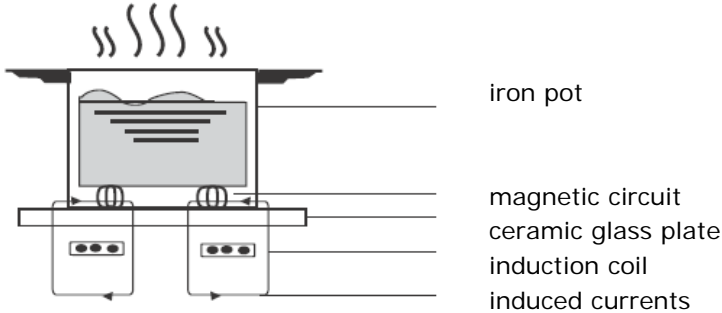


1. Heating zone selection controls
2. Power/Timer controls
3. Keylock control
4. ON/OFF control
5. Timer control



# What is Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

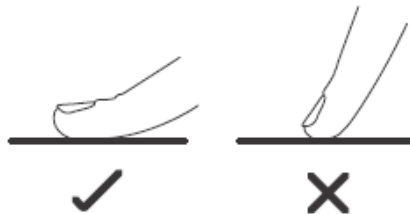


## Before using your New Induction Hob

- Read this guide, taking special note of the ‘Safety Warnings’ section.
- Remove any protective film that may still be on your Induction hob.

## Using the Touch Controls

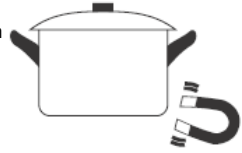
- The controls respond to touch, so you don’t need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



## Choosing the right Cookware

• Only use cookware with a base suitable for induction cooking. Look

for the induction symbol on the packaging or on the bottom of the pan




! • You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

• If you do not have a magnet:

1. Put some water in the pan you want to check.

2. Follow the steps under 'To start cooking' section.

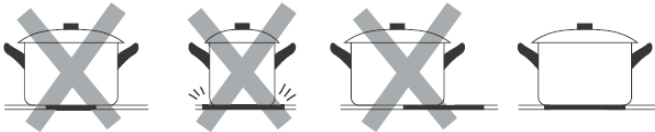
3. If  does not flash in the display and the water is heating, the pan is suitable.

• Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

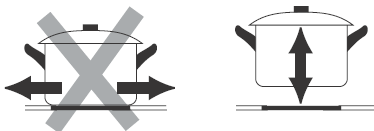
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pots with a diameter less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.




Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



# Using your Induction Hob

## To start cooking

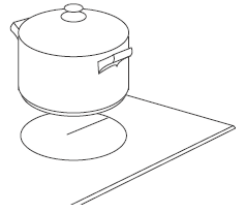
1. Touch the ON/OFF  control.

After the hob is powered on, the buzzer beeps once and all displays show “-” or “- -” indicating that the induction hob has entered in standby mode.



2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.

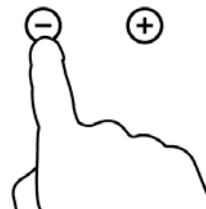


3. Touch the heating zone selection control, and an indicator next to the key will flash



4. Adjust the heat setting by touching the “-” or “+” control.

- If you don't choose a heat setting within 1 minute, the Induction hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.



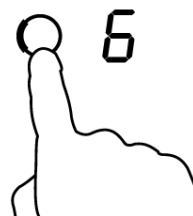
## If the display flashes alternately with the heat setting...

- You have not placed a pan on the correct cooking zone or,
- The pan you're using is not suitable for induction cooking or,
- The pan is too small or not properly centered on the cooking zone.

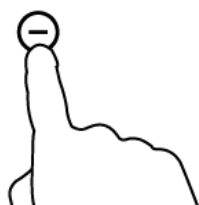
Heating does not take place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minute if no suitable pan is placed on it.

## When you have finished cooking

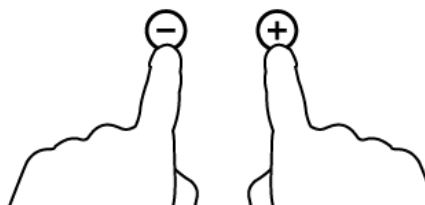
1. Touch the heating zone selection control that you wish to switch off.



2. Turn the cooking zone off by scrolling down to "0" or touching "-" and "+" control together. Make sure the display shows "0"



OR



3. Turn the cooktop off by touching the ON/OFF control.



#### 4. Beware of hot surfaces

H will show which cooking zone is still too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function - if you want to heat further pans, use a hotplate that is still hot.



## Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When this function is activated, all controls except the ON/OFF control are disabled.

### 1. To lock the controls

Touch the keylock control. The timer indicator will show “ Lo “

### 2. To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch and hold the keylock control for a few seconds
3. You can now start using your Induction hob.



When the hob is in lock mode, all controls are disabled except the ON/OFF button. You can always turn the induction hob off with the ON/OFF button in an emergency, but you have to unlock the hob first in the next use.

## Over-Temperature Protection

An equipped temperature sensor can monitor the temperature inside the Induction hob. When an excessive temperature is reached, the Induction hob will stop operating automatically.

## Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically goes on standby mode in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

## Auto Shutdown Protection

Auto shut down is a safety protection function for your induction hob. It shuts down automatically if you ever forget to turn off your cooking. The default working times for various power levels are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

When the pot is removed, the induction hob will immediately stop heating and automatically switch off after 2 minutes.



People with a heart pace maker should consult with their doctor before using this unit.

## Using the Timer

You can use the timer in two different ways:

- As a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one or more cooking zones off after the set time is up.
- You can set the timer for up to 99 minutes.

## Using the Timer as a Minute Minder

### If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.

Note: you can use the minute minder even if you're not selecting any cooking zone.

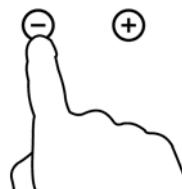
2. Touch the timer control. "10" will show on the timer display and start flashing.



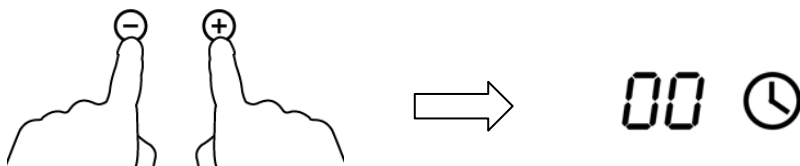
3. Set the time by touching "-" or "+" controls

*Hint:* Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.

Hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.



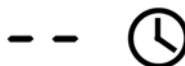
4. Touch the "-" and "+" together, to cancel the timer. The "00" will show in the minute display.



5. Once the time is set, it will immediately begin to count down. The display will show the remaining time and the timer indicator will flash for 5 seconds.



6. When the cooking time expires, the buzzer will beep for 30 seconds and the timer indicator will show "--".



## Setting the timer to turn one cooking zone off

1. Touch the heating zone selection control that you want to set the timer for (eg. zone 3).

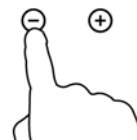


2. Touch the timer control and the minder indicator will start flashing, showing "10" in the timer display.



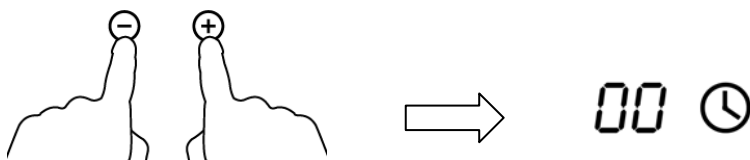
3. Set the time by touching the "+" or "-" timer control.

*Hint:* Touching the "-" or "+" timer control once will decrease or increase the time by 1 minute.



Touching and holding the "-" or "+" timer control will decrease or increase time by 10 minutes.

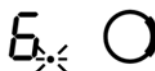
4. Touch the "-" and "+" together to cancel the timer. "00" will show in the minute display.



5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flashes for 5 seconds.

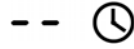


**NOTE:** The red dot next to the power level indicator will flash indicating that zone is selected.





6. When the cooking timer expires, the corresponding cooking zone will switch off automatically.



Other cooking zone will keep operating if they have been turned on previously.

## Cooking Guidelines

### Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce the cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

### Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the secret to delicious soups and tender stews as the flavours develop without overcooking the food.
- Some types of cooking, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the recommended time.

### Searing steak

To cook juicy flavorsome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.

4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more ‘well done’ it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

## For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

## Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"> <li>• delicate warming for a small quantity of food</li> <li>• melting chocolate, butter, and foods that burn quickly</li> <li>• gentle simmering and slow warming</li> </ul>
3 - 4	<ul style="list-style-type: none"> <li>• reheating and rapid simmering</li> <li>• cooking rice</li> </ul>
5 - 6	<ul style="list-style-type: none"> <li>• pancakes</li> </ul>
7 - 8	<ul style="list-style-type: none"> <li>• sautéing</li> <li>• cooking pasta</li> </ul>
9	<ul style="list-style-type: none"> <li>• stir-frying and searing</li> <li>• boiling water</li> </ul>

## Cleaning and Maintenance

What?	How?	Important!
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
<p>Boilovers, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, being careful of the hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• 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 permanently damage the glass surface.</li> <li>• Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>
<p>Spillovers on the touch controls</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</li> </ul>

## Troubleshooting

<b>Problem</b>	<b>Possible causes</b>	<b>What to do</b>
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware.  Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.  See 'Cleaning and Maintenance'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should go down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and requires no action. Do not switch the power to the induction hob off at the wall while the fan is running.

Pans do not become hot and appear in the display.	<p>The induction hob cannot detect the pan because it is not suitable for induction cooking.</p> <p>The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.</p>	<p>Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note the error code, switch the power off at the wall, and contact Parmco or an authorised technician.

## Failure Display and Inspection

If a malfunction comes up, the induction hob will enter in a protective state automatically and display one of the following error codes:

<b>Problem</b>	<b>Possible causes</b>	<b>What to do</b>
F3-F8	Temperature sensor failure	Please contact Parmco.
F9-FE	Temperature sensor of the IGBT failure.	Please contact Parmco.
E1/E2	Abnormal voltage supply	Check the power supply. Turn the unit on after the power supply is back to normal.
E3/E4	Abnormal temperature	Please check the pot.
E5/E6	Improper heat radiation	Please restart the induction hob after it cools down.

The above errors are some of the most common failures.

Please do not disassemble the unit by yourself to avoid any danger and damage to the induction hob, or void the warranty.

## Technical Specification

Cooking Hob	Verso 4I Hob
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	6400-7000W
Product Size D×W×H(mm)	590X520X60
Cut-out Dimensions A×B (mm)	560X490

*Weight and Dimensions are approximate. We continually strive to improve our products so we may change specifications and designs without prior notice.*

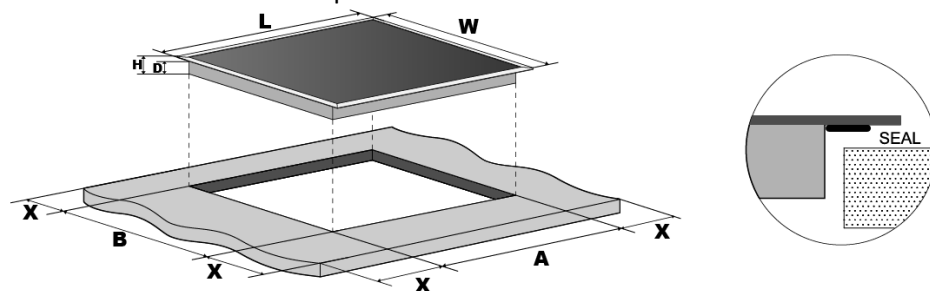
## Installation Instructions

### Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Make sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.

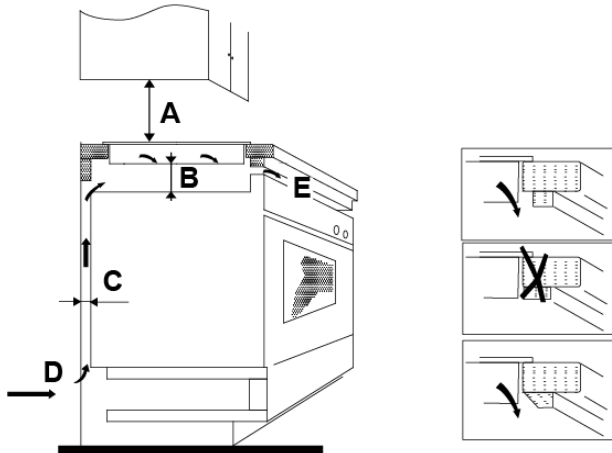


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	60	56	560 <sup>+4</sup> <sub>+1</sub>	490 <sup>+4</sup> <sub>+1</sub>	50 mini

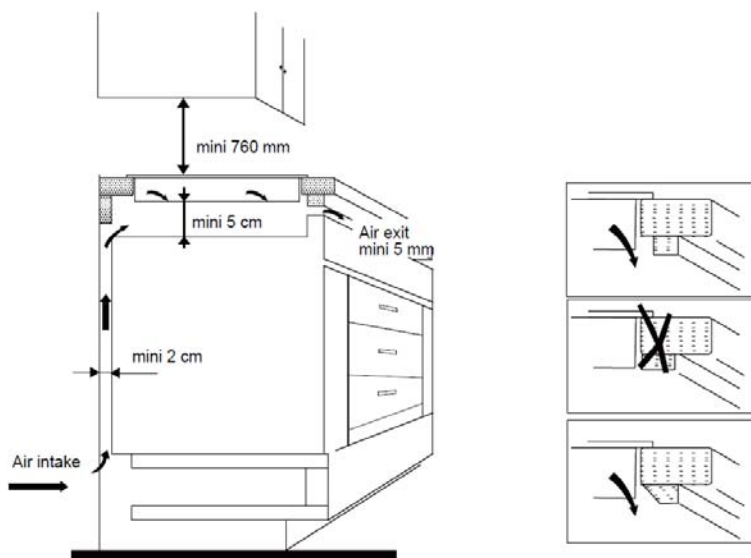
Under all circumstances, the Induction hob has to be well ventilated and the air inlet and outlet should not be blocked. This is essential to ensure that the Induction hob will be in a good working state.



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm



## **Before you install the hob, make sure that:**

- The work surface is square and level, and no structural members interfere with the space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation complies with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer once the hob is installed.
- You consult local building authorities or Parmco if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

## **After you have installed the hob, make sure that**

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

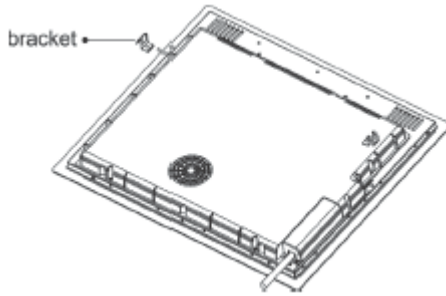
## **Before locating the fixing brackets**

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

## **Adjusting the bracket position**

Fix the hob on the work surface by screwing 2 brackets on the bottom of hob(see picture) after installation.





## Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. Do not attempt to install it yourself to avoid personal injuries and voiding the warranty.
2. The hob cannot be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
3. The induction hotplate shall be installed so that better heat radiation can be achieved to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be heat resistant.

## Connecting the hob to the mains power supply



This hob must be connected to the mains power supply by a qualified electrician only.

Before connecting the hob to the mains power supply, check that:

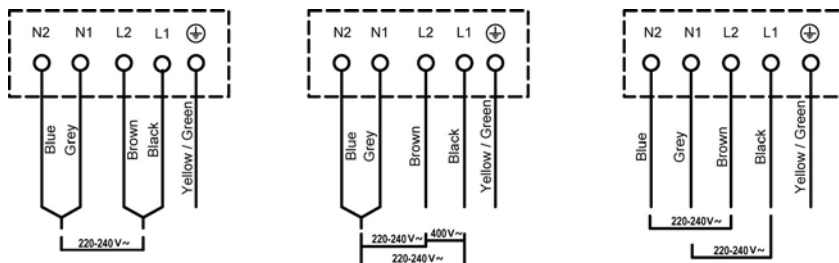
1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given in the rating plate.
3. The power supply cable sections can withstand the load specified on the rating plate. To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire. The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.



*Check with an electrician whether the domestic wiring system is suitable.*

*Any alterations must be made only by a qualified electrician.*

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



- If the cable is damaged or needs to be replaced, this operation must be carried out by a qualified electrician.
- If the appliance is being connected directly to the mains, an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorized technicians only.



**DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.**

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



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



# *Parmco Appliances*

## *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 its 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.

### 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.

### 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 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 ceramic glass 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.
- 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.

# Installation and Operating Instructions

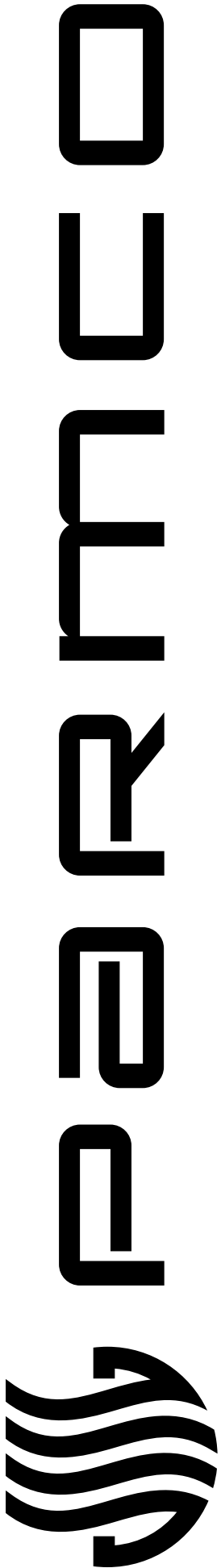
**Model:**  
**VERSO 9F OVEN**



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.

727626022014





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, as 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 only allow a qualified technician to install this appliance 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 on the web at [www.parmco.co.nz](http://www.parmco.co.nz).

Regards,  
**The Parmco Team**



# INDEX

	PAGE
Important Safety Information	
Before Using this Appliance	2
For your Safety	2
Product description	3
Cooking Functions	5
Operating Instructions	6
Cooking Guide	9
Maintenance	10
Installation Instructions	12
Accessories	16



## 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.**

# IMPORTANT SAFETY INFORMATION

We recommend that for best performance and to extend the life of your appliance you read the instructions in this owners manual thoroughly before using your new appliance. It will provide you with all the information you need to ensure its safe installation, proper use and maintenance. Retain this owners manual for future reference.

To maintain the efficiency, and safety of this appliance we recommend the following:

## **BEFORE USING THIS APPLIANCE**

### **Read the instructions thoroughly**

- Remove all plastic protective films on the appliance before operating the appliance.
- Remove the plastic film on the oven glass door (when provided).
- To condition the oven for its first use, it is necessary to allow oils and residues used to protect the appliances during manufacturing to burn off. Heat the empty oven at maximum temperature for 45 minutes. This allows unpleasant smells and smoke from protective oils used during manufacture and from new thermal insulation to burn off.
- Allow the unit to cool off and wash the oven out with soapy water and then rinse.

## **FOR YOUR SAFETY**

- This appliance is designed for non-commercial, household use only and must not be altered in any way.
- This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with New Zealand Electrical Standards requirements.
- Before maintenance or cleaning, always ensure that the appliance is disconnected from the mains.
- Always use oven gloves to remove and replace cookware in the oven.
- Packaging items such as plastic bags, polystyrene, nails, etc that this appliance is delivered in are potentially dangerous, and therefore appropriate measures must be taken to prevent children from coming into contact with them.
- This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance. Young children should be supervised to ensure they do not play with the appliance.
- Do not allow children to sit on or play with the oven door.
- Do not use the drop down door as a stool to reach overhead cabinets.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible for their safety.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.
- DO NOT use a steam cleaner to clean this appliance.

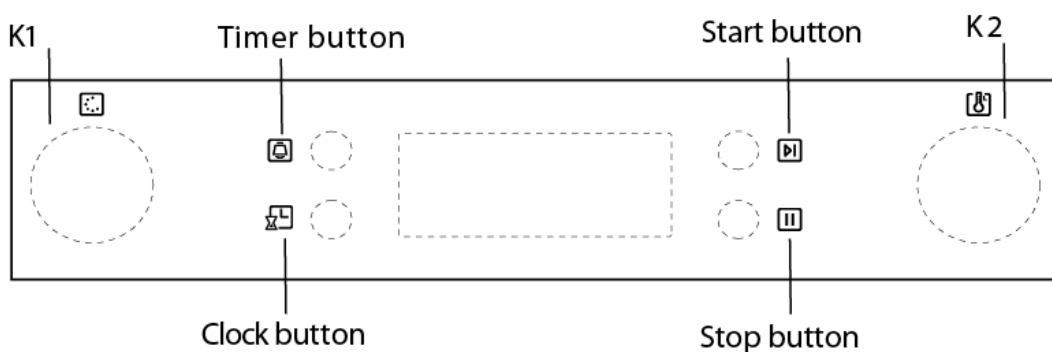
- NEVER line the oven with aluminium sheets as doing so may damage the enamel and elements.
- **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- After using the appliance, please ensure that all controls are in the “OFF” position.
- Avoid touching the oven with wet body parts.
- Avoid improper or dangerous use of this appliance.
- Do not obstruct the ventilation or heat dissipation slots.
- Do not allow power cables of other appliances to come into contact with hot parts of this appliance.
- This appliance is intended for indoor use only. Avoid exposing the appliance to atmospheric elements such as direct sunlight and rain.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE OR NEAR THIS APPLIANCE.**



## PRODUCT DESCRIPTION

This multi-function oven combines the advantages of traditional convection ovens with a modern fan assisted oven in a single appliance. It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes.

It is important to remember that this oven may perform differently to the way your previous appliance worked. To obtain the best cooking results, please experiment with temperature, rack height and cooking times. As a helpful guide to help you with this process please refer to the “Cooking Mode Table”.

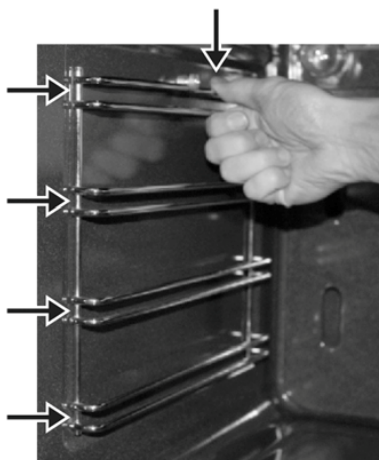




## Positioning the Oven Trays & Shelves

The baking tray, grill tray and wire shelves can be located in any of five height positions. When positioning tray heights, it is important to remember that this oven may perform differently to the way your previous appliance worked. To obtain the best cooking results please experiment with temperature, rack height and cooking times. As a helpful guide to help you with this process, please refer to the “Cooking Mode Table”. When fitting the wire racks or trays please ensure that they are located between the two wires that are closest together on the side racks. Wire racks have a safety stop so that they cannot be fully withdrawn by accident. To fully withdraw the wire racks simply lift the front edge slightly and withdraw the rack from the oven. The baking tray does not have a stop position and can be fully withdrawn from the oven without interruption. **BE CAREFUL NOT TO ACCIDENTALLY FULLY WITHDRAW THE TRAY.**

Fit the trays and shelves between the two closest wires as shown right












To remove the side support racks, push down on the wire below the locking pin, pull away from the oven wall until you can release the bottom of the support from the holes in the oven wall. To replace, reverse this procedure.

The first time you use your appliance, we recommend that you set the temperature to “MAX”, set the cooking mode selection knob to a cooking mode, and leave the oven operating empty for approx 45 minutes. Then turn off the appliance and allow it to cool. Any odours that may be detected during this initial use are due to the evaporation of substances used to protect the appliance during manufacture and storage.

**NOTE:** Place the baking tray provided on the bottom shelf position to prevent any spillages from dripping onto the bottom of the oven. **Never place anything (including foil and oven trays) directly onto the bottom of this oven when it is in operation as this could damage the enamel.** Only place your cookware (dishes, trays, aluminium foil etc) on the oven shelves provided with this appliance.




# COOKING FUNCTIONS

Symbol	Function description
	<b>Oven light:</b> Enables the user to observe the progress of cooking without opening the door.
	<b>Defrost:</b> The air circulation at room temperature enables quicker thawing of the frozen food without using any heat. It's a gentle but quick way to speed up the defrost time.
	<b>Bottom heat:</b> A concealed element at the bottom of the oven provides strong heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews, pastry and pizzas, where a crispy base is desired. The temperature can be set within the range of 60-120 C°; the default temperature is 60°
	<b>Convection cooking:</b> The top and bottom elements are on at the same time. The oven needs to be pre-heated first to the desired temperature. This function is ideal for cooking a single layer of foods such as cakes, breads, etc. To achieve best results, place the food in the centre of the oven. The temperature can be set between 50-250 C°; the default temperature is 220C°
	<b>Convection cooking with fan:</b> Both top and bottom elements plus the fan are working at the same time to provide even more heat, saving up to 30-40% energy. This function is suitable for big roasts using a high cooking temperature or grilling. The temperature can be set between 50-250C° ; the default temperature is 220C°.
	<b>Grill:</b> The inner grill element switches on and off to maintain temperature. For best results, use the top shelves for small items and the lower shelves for larger items. The temperature can be set between 180-240C° ; the default temperature is 210C°.
	<b>Double grill:</b> The inside radiant element and top element are both operating. The temperature can be set between 180-240C° ; the default temperature is 210C°.
	<b>Double grill with fan:</b> The inside radiant element and top element are working together with the fan. The temperature can be set between 180-240C° ; the default temperature is 210C°.
	<b>Fan forced cooking:</b> An element around the convection fan provides an additional source of heat for convection style of cooking. In the fan forced mode, the fan automatically comes on to improve air circulation within the oven and create even heat. The temperature can be set between 50-240C° ; the default temperature is 180C°.

# OPERATING INSTRUCTIONS


## 1. SETTING THE CLOCK

After the unit is connected to power, the symbols 0:00 will display on the control panel.

- Press  and the hour indicator will flash.
- Rotate "K2" clockwise to adjust the hour digits, the time should be within 0-23 hrs.
- Press  and the minutes indicator will flash.
- Rotate "K2" clockwise to adjust the minutes digits, the time should be within 0-59 min.
- Press  to finish the clock settings. " : " will flash.





**Note:** The clock is 24 hours, and must be set for the oven to function!

## 2. SEETING FUNCTION AND TEMPERATURE

- Rotate "K1" to choose the desired cooking function and the indicator will come on.
- Rotate "K2" to adjust the temperature.
- Press  to confirm the start of cooking. The default temperature for that cooking function will be displayed. The selected temperature will flash until the temperature has been reached, then it will beep and stop flashing.



### **Note:**

The step quantities for time adjustments of the coding switch are:

- 0 -- 0:30min: step 1 minute
- 0:30--9:00 hours: step 5 minutes
- The step quantity for temperature adjustment is 5° C, and for the grill function is 30° C.
- Rotate "K1" to adjust the cooking time when cooking begins, then press  to start cooking. If  is not pressed within 3 seconds, the oven will revert to the previous time and continue cooking.
- Rotate "K2" to adjust the temperature when cooking begins. The corresponding indicator will flash, then press  to start cooking. If  is not pressed within 3 seconds, the oven will revert to the default temperature setting.




## 3. ENQUIRING FUNCTION

During cooking, you can select the enquiring function; after 3 seconds the oven will return to the current working state.




- During cooking, press  to check the current time.
- If the clock was set, press  to check the remaining time.

#### 4. CHILD LOCK FUNCTION

- **To LOCK:**

Press the  and  simultaneously for 3 seconds. A long beeping sound will indicate the child lock function has been activated and the  symbol will illuminate.

- **To UNLOCK:**




Press the  and  simultaneously for 3 seconds. A long beeping sound will indicate the child lock function has been deactivated and the  symbol will disappear.



Note: To quickly stop cooking while in cooking mode, press the stop button.

#### 5. TIMER FUNCTION





The oven has a 9 hours timer function. The timer can only be used when the oven is in standby mode and the clock is set.

To set the timer, follow the instructions below:

- Press the timer button 
- Rotate "K2" to set the hour.
- Press the timer button again 
- Rotate "K2" to set the minutes.
- Press  to start the time.


**Note:** After the time is set, the oven buzzer will sound 10 times, and the  symbol disappears. You can cancel the timer by pressing the  button.

#### 6. START/PAUSE/CANCEL FUNCTION

- If the cooking time has been set, press  to start cooking. If the cooking is paused, press  to resume cooking.
- During cooking, press  once to pause cooking. Press  twice to cancel the cooking.

#### 7. ENERGY SAVING




To save energy the display can be turned off.

- While in standby and timer mode, press  for three seconds. The LED display will go off and set in the energy-saving mode.
- If there is no operation in 10 minutes while in standby mode, the LED display will turn off into the energy saving mode.
- While the oven is in energy-saving mode, you can press or rotate any key to exit this mode; the display will turn on.



#### 8. PROGRAMMABLE COOKING FUNCTION

You can set the oven to turn on at a specific time, cook for a specific time period with a specific cooking function and temperature. The clock must be set to the correct time of day for this function to work correctly.




- **Step 1 : Set the correct time of day.**

- (1) Push the  button to select the hour. Turn the K2 knob to desired time.
- (2) Push the  button to select the minutes. Turn the K2 knob to desired time
- (3) Push the  button to set the clock time.

- **Step 2: Set the desired start time for the cooking to begin**


- (1) Push the  button to select the hour. Turn the K2 knob to desired time.
- (2) Push the  button to select the minutes. Turn the K2 knob to desired time

- **Step 3 : Select the cooking function**


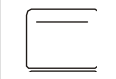



- (1) Turn the K1 knob to select the desired cooking function
- (2) Press the  button to set the cooking function and bring up the time. You will notice  symbol appears in the bottom left of the screen.
- (3) Turn the K1 knob anticlockwise until the desired cooking duration is reached.
- (4) Turn the K2 knob until the desired cooking temperature is selected.
- (5) Press the  button to start the function.

The oven will automatically turn on at the set time and cook for the set duration using the selected cooking function and temperature. The oven will then shut off.

**Note:**

- The oven lamp will be on for all functions.
- Once the cooking programme has been set, but the  button is not pressed within 5 minutes, the current time will display and the cooking setting will be cancelled.
- The beeper sounds when effectively pressed, otherwise there will be no response.
- The beeper will sound five times to remind you when the cooking time has finished.

# COOKING GUIDE

Selector knob setting	Food Type	Weight (in KG)	Rack height From bottom	PreHeat Time (mins)	Temp Deg C	Cook Time (mins)
<b>Traditional Cooking</b> 	Duck	1	3	15	200	65-75
	Roast Beef	1	3	15	200	70-75
	Roast Pork	1	3	15	200	70-80
	Roast Lamb	1	3	15	200	70-80
	Biscuits		3	15	180	15-20
	Tarts		3	15	180	30-35
<b>Browning</b> 			3/4	15	220	
<b>Grill</b> 	Fish	1	4	5	MAX	8-10
	Kebabs	1	4	5	MAX	6-8
	Vegetables	1	3/4	5	MAX	10-15
	Veal	1	4	5	MAX	15-20
	Cutlets	1	4	5	MAX	15-20
	Hamburgers	1	4	5	MAX	7-10
	Toasted sandwiches		4	4	MAX	2-3
<b>Fan Assisted Grill</b> 	Chicken	1.5	3	5	MAX	55-60
<b>Baking</b> 	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Sponge cake	0.5	3	15	160	25-30
	Small cakes On 2 racks	0.6	2-4	15	190	20-25
	Biscuits on 3 racks	0.7	1-3-5	15	180	20-25
	Meringues on 3 racks	0.5	1-3-5	15	90	180

**Please note the above is a guide only and you will need to vary temperatures, times and rack height combinations to achieve the results you want.**

# MAINTENANCE

- **Cleaning the oven:**

Before cleaning your appliance or performing maintenance, make sure that the cooking mode selection knob and cooking temperature selection knob is set to the “OFF” position. To extend the life of your oven, it must be cleaned frequently.

The inside of the oven should be cleaned soon after use when the oven is still warm (not hot) with warm soapy water. The soapy water should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers, acidic cleaners etc, as these may damage the enamel. If stains are particularly tough to remove, use cleaners specifically recommended to clean ovens and follow the instructions provided. **Never use a steam cleaner to clean the inside of this oven.**

If you are using the oven for an extended period of time, or if you are cooking dishes that contain a lot of water, condensation may form on the oven door. Dry it using a soft cloth and try reducing the cooking temperature.

There is a rubber seal surrounding the oven. Check the condition of the seal on a regular basis. If necessary, clean it but avoid using abrasive products or objects to do so. Should it become damaged please contact Parmco Appliances service department. We recommend you avoid using the oven until it has been repaired.



**Never place anything (including foil and oven trays) on the bottom of the oven when it is in operation as this may result in damage to the enamel.**

Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth. Do not use abrasive cleaners or sharp scrapers to clean the oven door glass since they can scratch the surface and may result in shattering of the glass.

- **How to remove the oven door**

You can remove the oven door for better access to the oven when cleaning.

- Open the door fully.
- Locate the hinge assembly (1).
- Lift the hinge tab to the open position (2).
- Gently close the door until the hinge assembly is against the door (3).
- Lift the door up and out at the same time.
- To replace the door reverse the above procedure, making sure that the hinge is correctly located on the small rebate in the hinge arm (4).

1

2

3





- **Replacing the Oven Lamps**

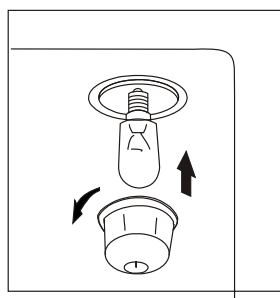


**WARNING:** Ensure that the appliance is turned off before replacing the oven lamp/s to avoid the possibility of electric shock.

Remove the glass cover of the lamp-holder as shown below.

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

- Voltage 220 - 240V
- Wattage: 25W
- Type: E14



### **Disposal**

Parmco has a commitment to being environmentally responsible. To avoid potential negative impacts on the environment, please ensure that this appliance is disposed of correctly. This product must not be treated as household waste. Instead it should be handed over to an appropriate collection point for recycling of electrical, electronic and steel components. Disposal should always be carried out in an environmentally appropriate manner.

For more detailed information about treatment, recovery and recycling of this product, please contact your local City Council office.





## 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 possible health hazard. Not having an authorised person install this appliance may result in all associated warranties from Parmco Appliances being null and void.

## INSTALLATION INSTRUCTIONS

- Installation of this appliance and its connection to the electrical mains must only be carried out by authorised personnel. Before any service procedure, it is important to ensure that the appliance is DISCONNECTED from the electrical mains.
- DO NOT MODIFY THIS APPLIANCE.
- After removing the appliance from the packaging, make sure that it is undamaged. Otherwise, contact your dealer before operating this appliance.
- Make sure that this appliance is installed in accordance with the ventilation requirements.

## NOTES TO THE AUTHORISED INSTALLER



This appliance shall only be installed by an authorised person. This appliance shall only be installed in complete accordance with the Electrical Standards of New Zealand. All local regulations, building code requirements and all other statutory requirements must be met.

### Data Label

The data label is located at the rear of the appliance. A duplicate data label is supplied to adhere to a suitable accessible area next to the appliance. The data label on the appliance must NEVER be removed.

Before any procedure, it is important to check that the appliance is DISCONNECTED from the electrical mains. Parmco declines all responsibility for any damage deriving

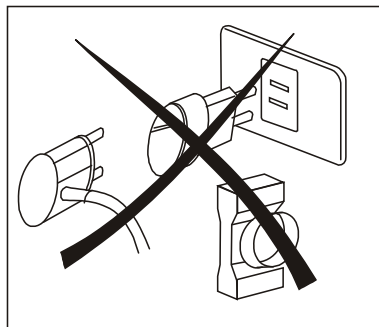
from installations that are in breach of the regulations in force or from failure to comply with these installation instructions.

## ELECTRICAL CONNECTION

The appliance comes fitted with an approved 15 amp cord which may be connected to a correctly earthed socket outlet. It is necessary that all installation and connections are carried out by qualified personnel and that the connections meet all New Zealand Regulatory Requirements.

Before connecting to the mains make sure that:

- The electrical counter, the safety valve, feed cable and socket are suitable to withstand the maximum load requirements as detailed on the rating label.
- The supply system is regularly grounded as per New Zealand Regulations
- The socket or omnipolar switch can easily be reached after the appliance is installed.
- After connection of the appliance to the mains, ensure the cord does not come into contact with any parts of this appliance subject to heating.
- Never use reductions, shunts, adaptors which can cause overheating or burning.

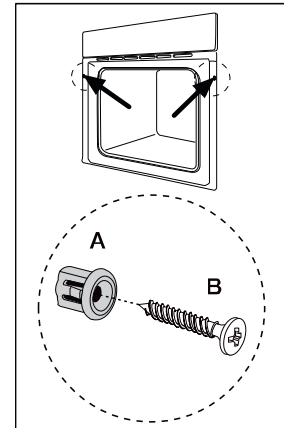


**When handling this oven it is essential that you always use the purpose provided handles recessed into the sides of the oven. This will ensure that the oven carcass and door is not stressed by lifting. DO NOT use the door handle when lifting this appliance into position. This could result in damage to the hinges.**

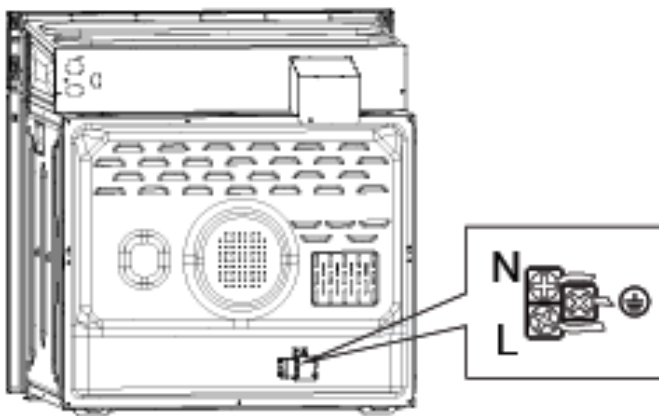
# INSTALLATION INTO CABINETRY

- **Securing the oven to the cabinet**

1. Fit oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven in the kitchen cabinet using the two instance holders "A" which fit the holes in the oven frame cavity, then use the two screws "B"



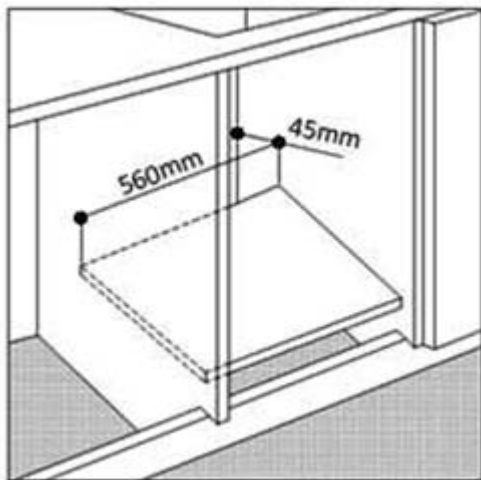
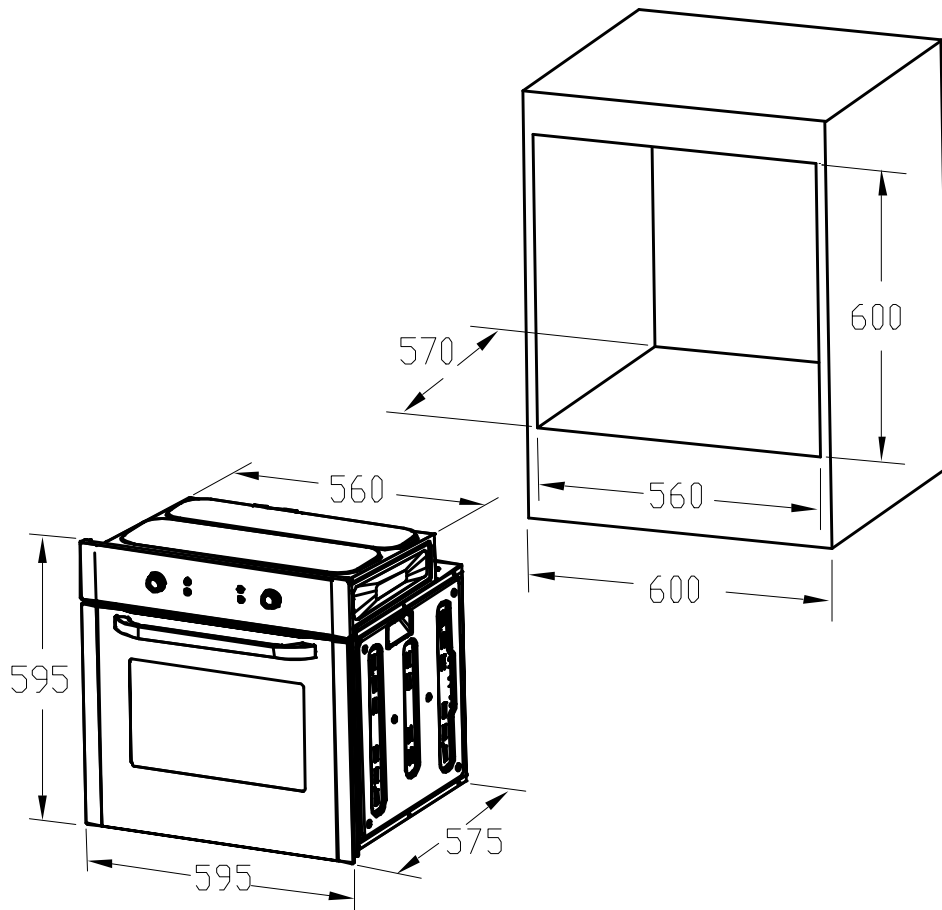
- **Electrical connection**



- **Installation**

Please note the rear panel of the cabinetry must be removed to ensure adequate ventilation.

The power switch or socket that connects to the appliance should not be located in the installation housing, but rather in an adjacent cabinet or above the worktop.



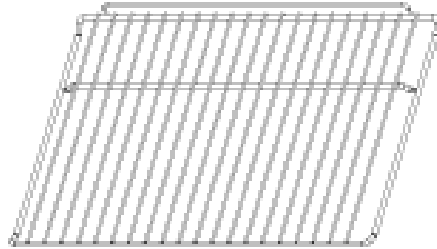
In order to ensure adequate ventilation, the back of the cabinet unit must be removed. If the oven will rest on a continuous panel there must be an aperture of at least 560mm wide by 45mm deep from the rear of the cabinet.



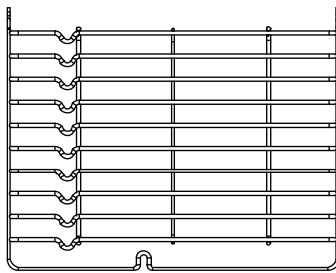
The panels that are immediately adjacent to the oven must be of a material that has heat resistant qualities. In particular, cabinets with veneer finishes must be assembled with glues that can withstand temperatures of up to 100°C. Special attention must be paid to the edge banding finish on the cabinetry. Special care must be taken with vacuum applied veneers commonly referred to as “thermowrap”. If in doubt, always refer to the technical data supplied by the kitchen cabinetry manufacturer.

## ACCESSORIES

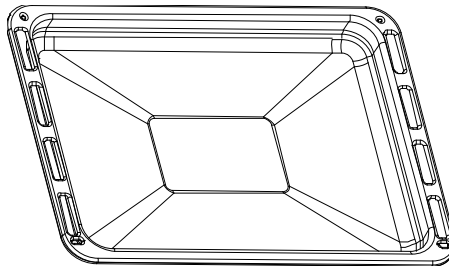
**Wire shelves:** For grilling dishes, to support cake pans or roasting dishes.



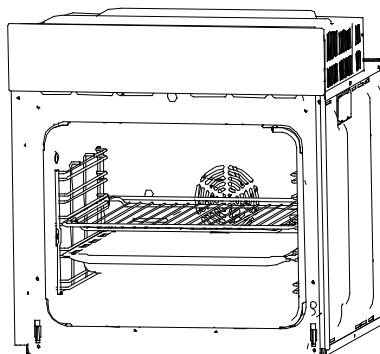
**Slider bracket:** These shelves support the rails on the right and left hand side of the oven and can be removed for cleaning.



**Drip pan:** To be used for grilling and to collect fat/spillage of meat juices.



Correct placement of the shelves between the side rails is imperative for safety operation. This will ensure that during the tray or shelf removal, hot food items will not slide out!





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



# *Parmco Appliances*

## *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.

### 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.

### 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 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 ceramic glass 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.
- 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.