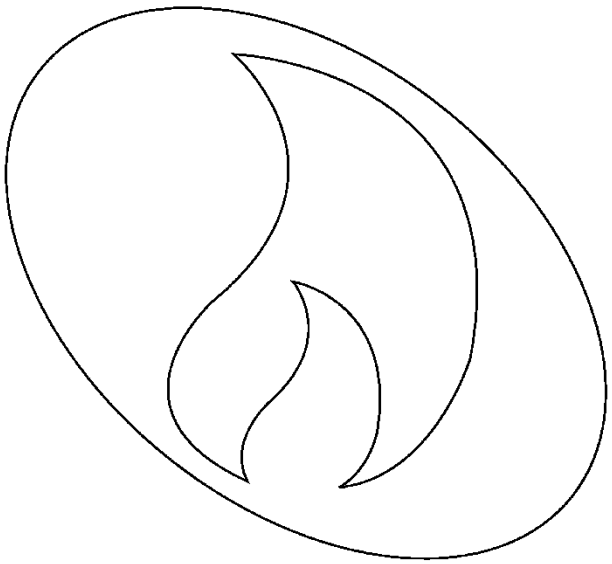
EUROMAID

installation & operating instructions and cooking guidance

Single oven gas cooker with grill

Models SCNG 7531 (Natural Gas Model)
SCLPG 7531 (Propane Model)



get the best from your new cooker

welcome

Dear customer

Congratulations on your choice of a Euromaid quality cooker which has been designed to give you lasting service.

The cooker must be installed by a suitably authorised person e.g. lic' gasfitter accordance with current local regulations and used in a well ventilated space. In accordance with current rules and regulations.

Please read these instructions thoroughly before installing or using - and keep for handy reference. Make sure you understand the controls prior to using your appliance. This cooker must only be used for its intended purpose, ie the cooking of food in the home. Failure to observe these instructions may invalidate your right to free service during the guarantee period.

If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details are on the back cover.

Euromaid Customer Service

safety symbols

The use of any appliance and cookers in particular (which use gas and high temperatures) require the following of basic common sense safety rules.

There is a danger of injury to the person and of damage to the cooker, the kitchen and your home.

These are itemised in the first section 'Safety in the home'. Where accidents are most common, we repeat these warnings in the main text using the following symbols:



Where you, other people, toddlers and children are at risk



Where there is a danger of damage to the cooker, utensils, surrounding areas and property

Please note them for your own safety.

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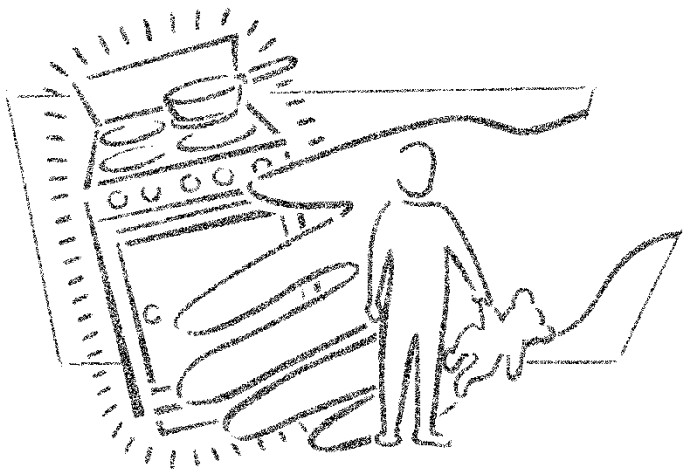
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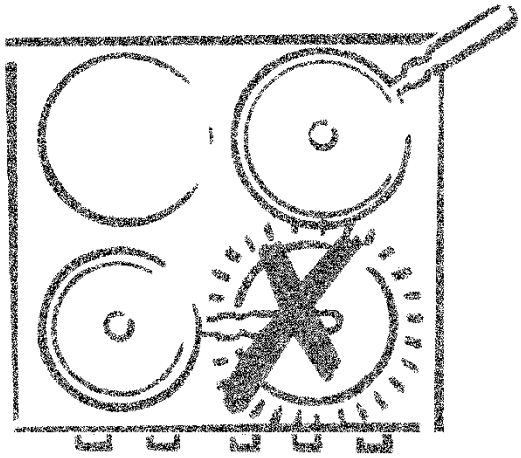
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Look after yourself, family and friends

- WARNING: Accessible parts may become hot when the grill is used children should be kept away.
- If the range is placed on a base, ensure measures are taken to prevent the appliance slipping from the base.
- Close supervision while cooking is essential at all times.
- Never use when judgement or co-ordination is impaired by the use of alcohol and/or drugs.
- Don't use or store aerosols near the cooker as most are highly inflammable.
- Special care should be taken when cooking oily and fatty food as overheating of such food can cause them to catch fire.
- Always use good quality oven gloves when removing hot utensils and the grill pan from the oven.
- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent burners.
- Check all controls on the appliance are switched off after use.
- Take care when opening the door. Let steam and hot air escape before removing the food.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Don't use water to extinguish oil or fat fires.
- Don't heat up unopened food containers as pressure can build up causing the container to burst.
- Don't use round-bottomed traditional woks. Use flat-bottomed types.
- Don't store items above the cooker that children may try to reach.

When using the grill function, the deflector shield must be fitted



Important Note: If this appliance is installed in a caravan or marine craft, it shall not be used as a space heater.

- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- WARNING: If the surface of the ceramic cooktop is cracked, switch off the appliance to avoid the possibility of electric shock.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Look after your cooker and home

- Clean your cooker regularly, ideally after each use. Always turn off the mains electricity supply and make sure pan supports, burners and other surfaces are cool before touching them.
- Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.
- Don't use biological washing powder or bleach products, harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- Don't allow anyone to sit or stand on the cooker or door.
- Don't move the cooker by pulling by the door and/or handle.
- Ensure that no flammable materials are adjacent to the cooker as the sides become hot during use.
- Don't store flammable materials, aerosols etc in adjacent cabinets.
- Don't place flammable or plastic items on or near the hob, and never place wet cloths etc. on the hob to dry.
- Keep all ventilation slots clear of obstructions.
- Don't leave a burner on for long periods when not covered by a pan.
- Don't cover shelves with metal foil as the air circulation in the oven will be disrupted.
- Don't place dishes, pans, trays directly on the oven compartment base.
- Don't line the grill pan with aluminium foil.
- Don't use the cooker with glass windows removed.
- Do not store flammable items such as oven gloves, paper and similar items in the storage compartment. It can only be used to store baking trays etc.

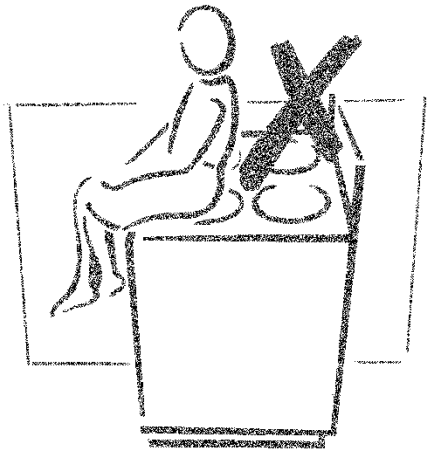
Don't use the cooker for

- Hanging towels and dish cloths etc on the handles.
- Warming plates under the grill.
- Heating the kitchen.
- Drying.

Food hygiene

- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.

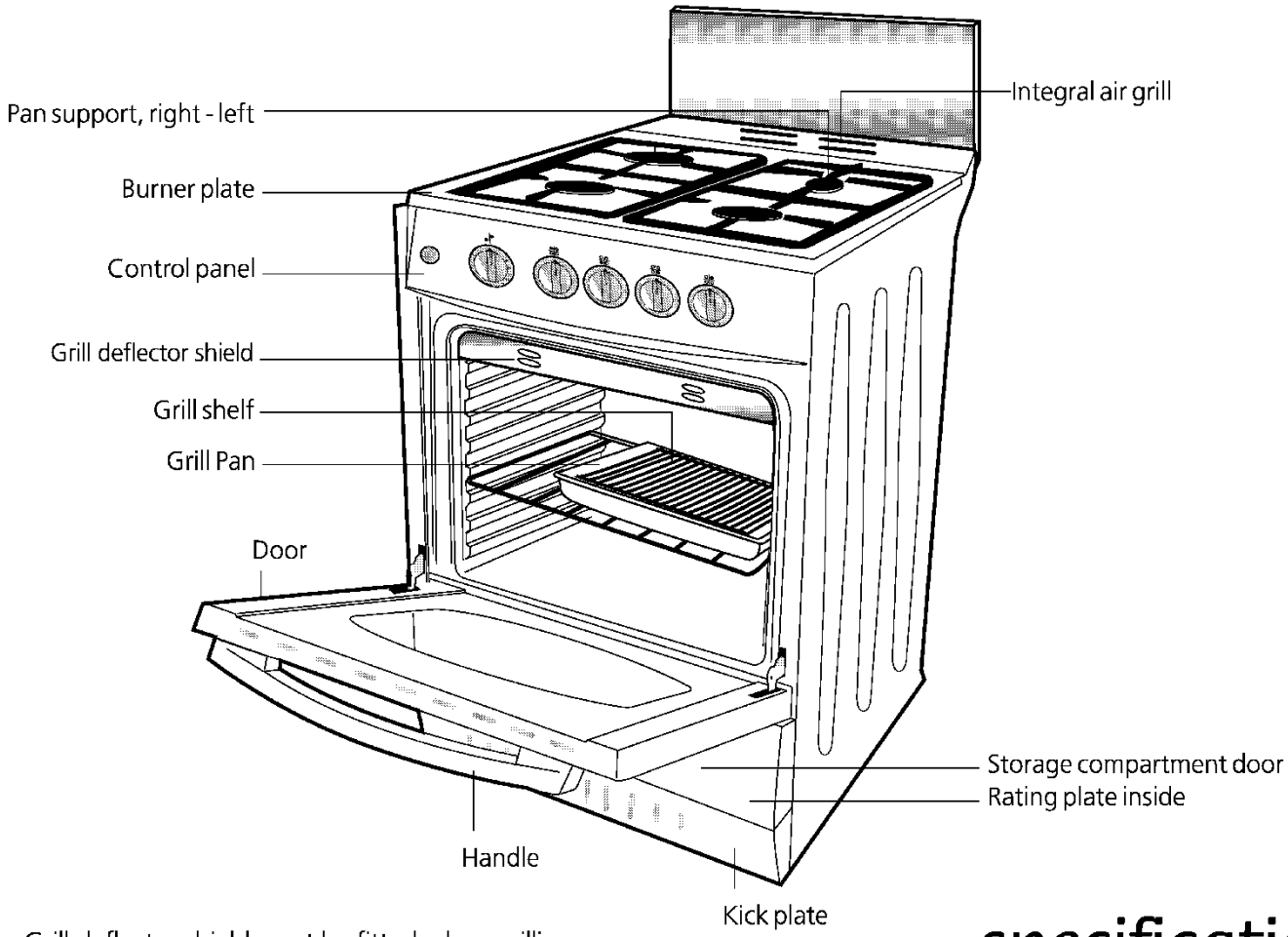
- **Always refer servicing to an authorised service person / agency.**



Caution

- **This appliance must be installed in accordance with these installation instructions.**
- **This appliance shall only be serviced by an authorised person.**
- **This appliance shall be installed only by an authorised person.**
- **Incorrect installatioh, for which the manufacturer accepts no responsibility, may cause personal enjury or damage.**
- **Always disconnect cooker from the mains power supply before carrying out any maintenance operations or repairs.**

This cooker has been designed and constructed in accordance with the following codes and regulations:
AG101 / AS4551 - Approval requirements for Domestic Gas Cooking Appliances
AS / NZS 3350-1 - General requirements for Domestic Electrical Appliances
AS / NZS 3350-26 - Particular Requirements for Domestic Electrical Cooking Appliances
AS / NZS 1044 - Electromagnetic Compatible Requirements.



Grill deflector shield must be fitted when grilling

specification

External dimensions width x depth x height	
500mm x 600mm x 900mm	
Front-right rapid burner capacity	
Nominal rate	3000W (10.8 MJ/h)
Rear-left semi-rapid burner 1 capacity	
Nominal rate	2500W (9.0 MJ/h)
Rear-right small burner 2 capacity	
Nominal rate	2000W (7.2 MJ/h)
Front-left small burner 2 capacity	
Nominal rate	2000W (7.2 MJ/h)

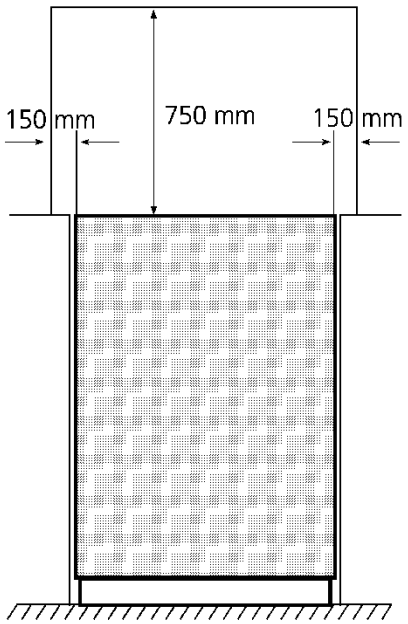
Supply voltage	240V~ 50Hz
Oven burner	
Nominal rate	2500W (9.0 MJ/h)
Grill burner	2000W (7.2 MJ/h)
Ignition	Auto electric all burners
Safety device	Gas valves are lockable

Accuracy

Note that times and temperatures in this book are for guidance only.

Because we continually strive to improve our products, we ay change our specifications and designs without prior notice.

location

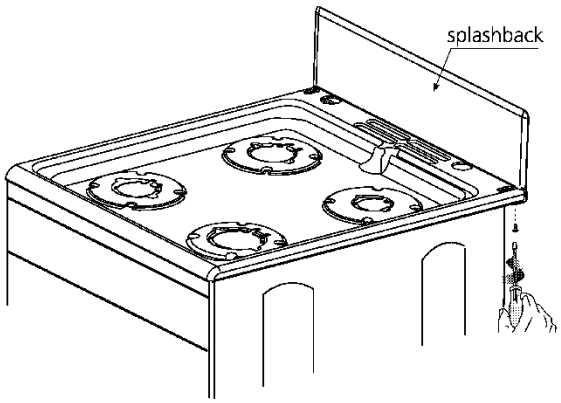


- Excess steam from the oven is expelled at the rear of the appliance therefore the wall behind the cooker needs to be protected against grease and moisture. Ensure fit to splashback.
- The cooker is designed to fit between kitchen cabinets spaced over 500 mm apart. The space either side of the cooker must be a minimum of 15 mm. It can be used with cabinets on one side or both sides as well as in a corner setting. It can also be used free-standing.
- Adjacent side walls above the appliance must not be nearer to the cooker than 150mm and should be of heat resistant material. Leave at least 750 mm clearance above the hob.

LP Gas only

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Failure to install appliances correctly is dangerous and could result in prosecution.



Splashback assembling

1. Please take splashback from warmer drawer.
2. Dissassemble two screws from back of the burner plate's.
3. Place the splashback acording to the drawing, screw the splashback to the burner plate's with two screws.

electrical connection

Electrical requirements

Before you insert the plug into the wall socket make sure that the voltage and the frequency shown in the rating label corresponds to your electricity supply.

We recommend that this appliance be connected to the mains supply via a suitable switched and fused socket in a readily accessible position.

Should the mains lead of the appliance become damaged or need replacing at any time, it must be replaced by a special purpose made mains lead which can only be obtained from a Euromaid Authorised Service Agent.

Warning

This appliance must be earthed

If the electrical system is to be modified to suit local conditions, contact a licensed or suitably qualified electrician to carry out the work.

Mains cable routing

The mains cable should be routed away from the appliance, the ventilation slots and the vent outlet. It should not be obstructed when pushed into position between the appliance and the wall.

Clearances

Installation clearancesand protection of combustible surfaces shall comply with the current local reğulations eg. AG 601 (AS 5601) Gas installations code. Installation shall comply with the dimension in Figf 1 bearing in mind that.

Overhead Clearances

In no case shall the clearances between the highest part of the cooker less than 600mm or for an overhead exhaust fan 750mm. All other downward facing combustible surfaces less than 600 mm above the cooker surface shall be protected for the full width of the cooking surface accordance with the standarts noted above. In no case shall the clearance be less than 450mm.

Rear and side clearances

Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm the surface shall be protected in accordance with the standarts to a height of not less than 150mm above the cooking surface for the full width or depth of the cooking surface.

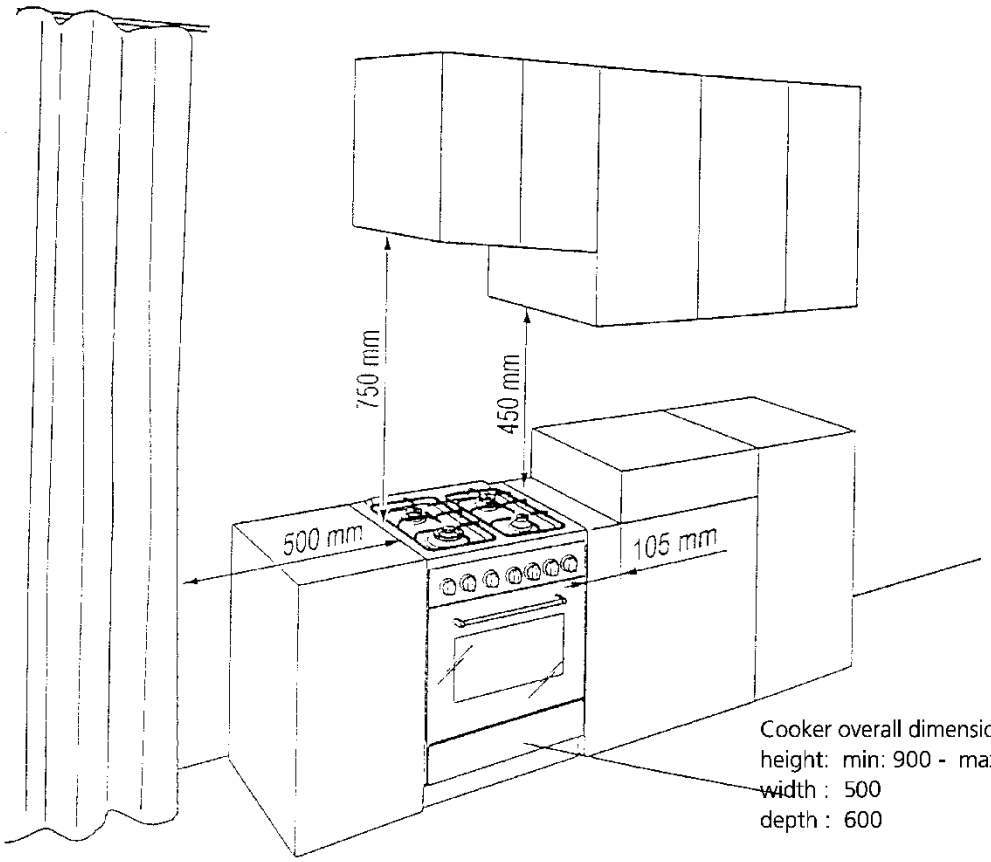
Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200mm, the horizontal surface shall be greater than 10mm below the surface of the hob, or the horizontal surface requirement above.

Protection of combustible surfaces

The standarts above specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65°C above room temperature.

If the cookir is located on a pedestal it is necessary to provide safety measures to prevent falling out.

figure.1



Cooker overall dimensions (mm)
height: min: 900 - max :935
width : 500
depth : 600

Unpacking

All packing materials, protective film and transit protectors must be removed.

Installers

The appliance must only be installed by a qualified person.

In the UK, CORGI registered installers (including the Regions of British Gas) undertake to work to safe and satisfactory standards.

Regulations

The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations 1996 and the relevant Building Regulations. Detailed recommendation are contained in the following British Standard Codes of Practice-B.S.6172, B.S.5440: part 2 and B.S.6891.

For LP gas refer to B.S. 5482 parts 1, 2, 3 as relevant.

Ireland only

This appliance must be installed in accordance with the Domestic installation of gas (Irish Standard) appliances ref. ICP3 and addenda 1 to 4 also IR, NIS 813 for ventilation.

Failure to install the appliance correctly could invalidate the warranty and lead to liability claims and prosecution.

Levelling

The appliance should be located on a level surface. The two front feet can be adjusted as required. To ensure that your appliance is standing level adjust the two front feet by turning clockwise or anticlockwise until the product is in firm contact with the floor.

Kick plate

A kick plate is supplied packed inside the oven. It is important that is fitted correctly as follows.

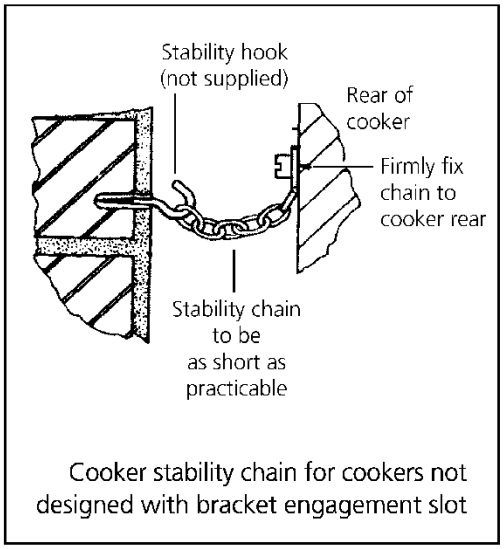
1 Insert the metal fixing lugs into the two holes on the bottom of the cooker.
2 Push the kick plate downward to ensure that it is located correctly.

Check that is fitted correctly by gently pulling the kick plate towards you. If it detaches from the cooker then repeat the above procedure.

Warning Failure to locate the kick plate correctly may result in the kick plate being damaged by heat.

Stability Chain

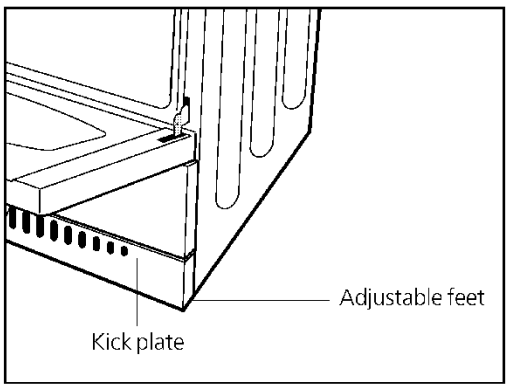
The cooker must be secured by the security chain to the wall or partition behind the cooker.

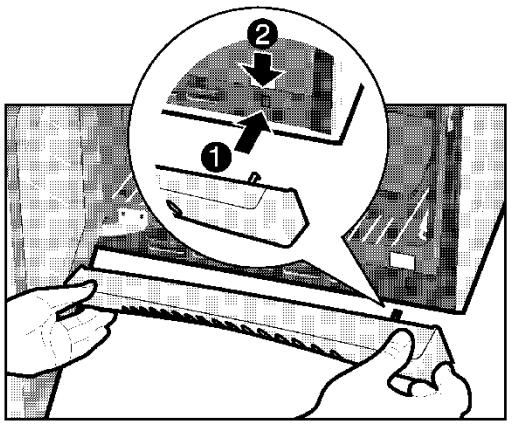


Cooker stability chain for cookers not designed with bracket engagement slot

Australia

Appliance to be installed in accordance with the local authority requirements for gas, electricty and any other authority having jurisdiction





Installation to be carried out by an authorized person.

Gas supply

Your oven must only be used on natural gas or LP gas (propane).

This appliance is suitable for connection with an AGA approved hose assembly.

Natural Gas

Appliance should be connected using an isolation valve, union and regulator. This appliance is suitable for installation with a hose assembly.

LP Gas

Appliance should be connected using an isolation valve and union(regulator not required). This appliance is certified for installation with a hose assembly.

- Connecting with hose assembly

Where a hose assembly is to be used for the gas connection to this appliance it must :

- Comply to AS1869 Class B 10 mm diameter, be AGA gas.
- Be a schort as possible , but in no case belonger than 1.2 m
- This appliance is suitable for installation with a hose assembly.
- The hose must not be able to tuch any hot surface of be kinked when appliance is installed.

At the completion of the installation, test for leaks.

Warning: Do not use Naked FLame to test for leaks.

To ensure correct operation of the appliance it is necessary to set the correct pressure for the appliance 1.0kPa for Natural Gas and 2.75 kPa for LPG (Propane). Check the pressure by connecting the pressure gauge or manometer to test point as shown on adjacent figures. Set pressure with 2-3 burners operating on high.

Check for correct operation of burners, ignition system etc and demonstrate operation of appliance to customer.

If burner low setting requires adjustment refer to conversion procedure for adjustment.

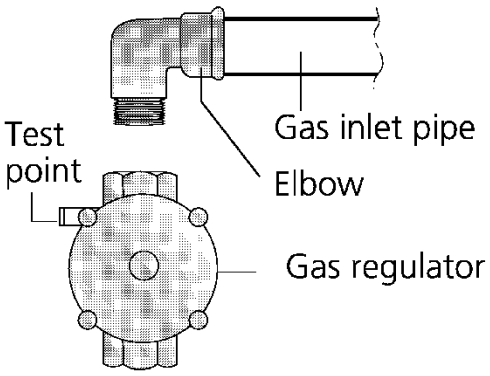
Injector sizes

Burner	N.G.	L.P.G.(P)
Small	1.24mm	0.73mm
Medium	1.41mm	0.81mm
Large	1.50mm	0.88mm
Grill	1.24mm	0.73mm
Oven	1.41mm	0.81mm

Gas leaks

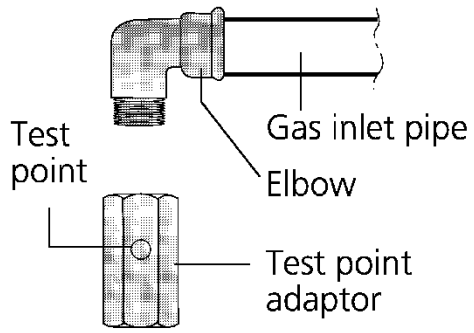
If you smell gas, turn off all gas controls and extinguish any open flame. Open a window to ventilate the room. Don't touch any electrical switches. Contact your local Gas Supplier immediately.

Gas connetction for NATURAL GAS



1.0 kPa

Gas connetction for **LPG** PROPANE GAS



2.75 kPa

SUITABLE FOR FLEXIBLE HOSE CONNECTION

CONNECTION HOSE MUST COMPLY TO AS1869 CLASS B 10 mm DIAMETER & BE AGA CERTIFIED LENGHT OF HOSE IS TO BE AS SHORT AS POSSIBLE HOSE LENGHT MUST NOT EXCEED 1.2 M

THE HOSE MUST NOT BE KINKED OR BE ABLE TO TOUCH ANY HOT SURFACE WHEN INSTALLED.

ventilation



Natural ventilation is important for the correct functioning of the appliance and your own safety.

Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system, for example, an extractor fan or cooker hood that ventilates to the outside.

Room considerations and built-in ventilation

The appliance must not be installed in a room without a window or other controllable opening. If it is installed in a room without a door which opens directly to the outside, a permanent opening is required. The size of the free area of a permanent opening must be as follows:

Room volume	Opening
Up to 5m3	100cm2
5m3 to 10m3	50cm2
Above 10m3	None
In cellar or basement	65cm2

These requirements apply for a full cooker equivalent, however if there are other fuel burning appliances in the same room. The regulations in force for the UK and Ireland should be consulted.

preparation and burning off



Important for asthmatic sufferers

Before using for the first time, protective coatings need to be burnt off. Fumes will be emitted but this is quite normal.

Ensure the room is very well ventilated during the burning off process. Avoid directly inhaling the fumes during this process.

Grill / Oven

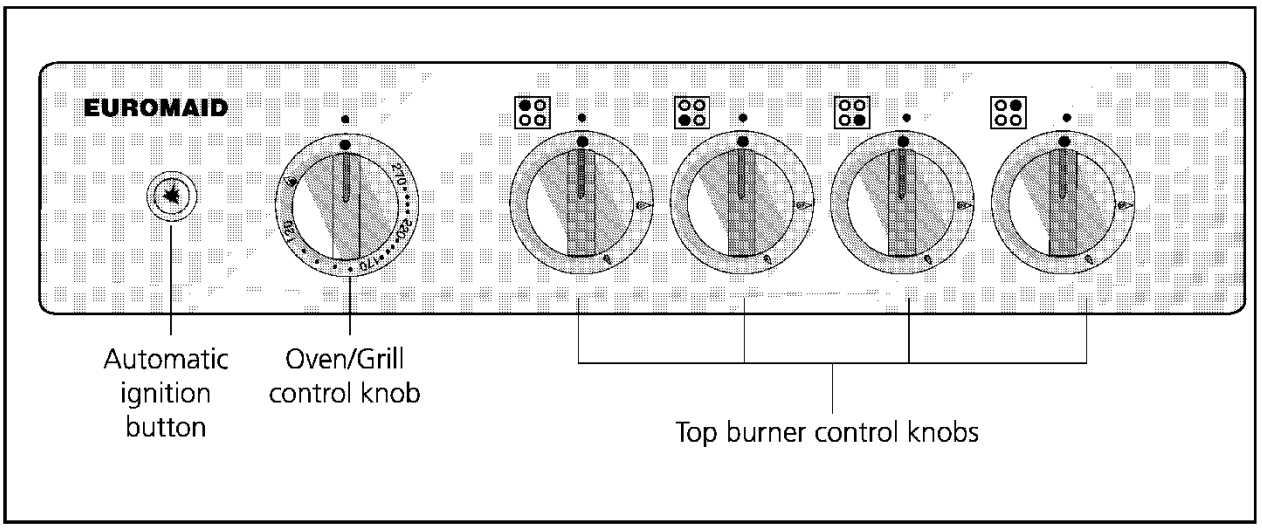
Open the door. Remove grill pan, handle and wire rack, shelves and baking tray and operate the grill for about 15 minutes.Then operate the oven at 220°C for 30 minutes.

Cleaning

Before you start using your cooker, clean the appliance as recommended under Care and cleaning on page 17.

If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorised service agent.

operating the hob



Turning on and off

The burner control knobs have a safety feature.

1 Push the appropriate knob in slightly and turn anti-clockwise to the required setting.
2 Press the ignition button.
3 To switch a burner off turn the corresponding knob to ●.



- Turning the control knob fully anti-clockwise to the small flame symbol enables you to simmer without accidently switching off.

Ignition button

- Pressing this button provides a spark at all burners, only the one turned on will light.
- If a hob burner doesn't light, press again until it does.

Flame control

- When turning on a hotplate burner, stay and make sure that it has lit, and adjust the flame immediately .
- **Selection of the correct flame height is especially important to safety.** Adjust the burner flame so that it does not extend beyond the bottom of the pan, any higher and the flame becomes inefficient and can be a potential fire hazard.
- To make sure that the cooker is operating safely, periodic checks are advised.
- At low settings, do not leave the burners unattended for long periods of time.
- The burner flames should burn with a visible bluish cone within the main flame, and with no sign of yellowness. If at the first lighting they are very noisy and yellow, turn out at once and check that the burner cap has been correctly replaced. If on re-lighting there is no improvement, ask your supplier to check them. The inner portions of the flames as described above may not be very clear, but this is not detrimental in anyway.

The pan supports are not interchangable.

saucepans

Pan choice

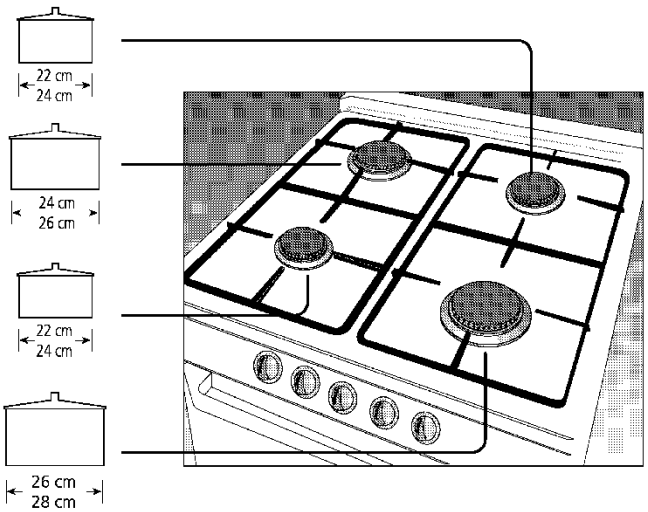
In choosing pans, look for pan handles that can be held easily and will stay cool. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.

Pan size

For maximum efficiency and safety, use the recommended pan sizes for each burner.

- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.
- Do not place lids on the burners.

Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.



deep fat frying



- Never fill the pan more than the one-third full of fat or oil.
- Never leave unattended during heating or cooking.
- Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
- Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
- Never heat fat or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

In the event of a chip pan or other pan fire

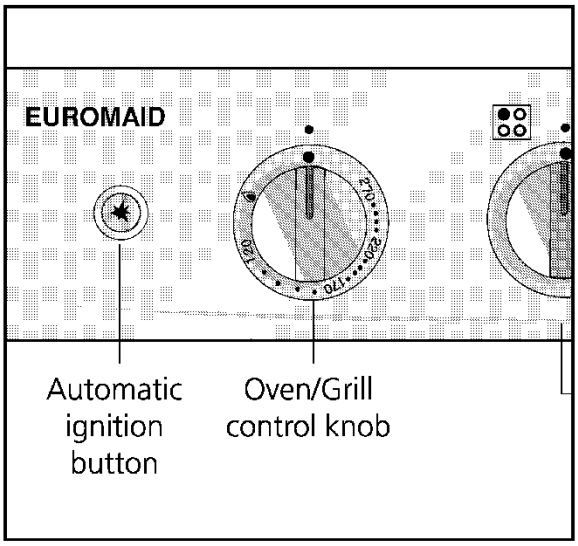
1 Turn off the cooker.
2 Smother flames with a fire blanket or damp cloth.

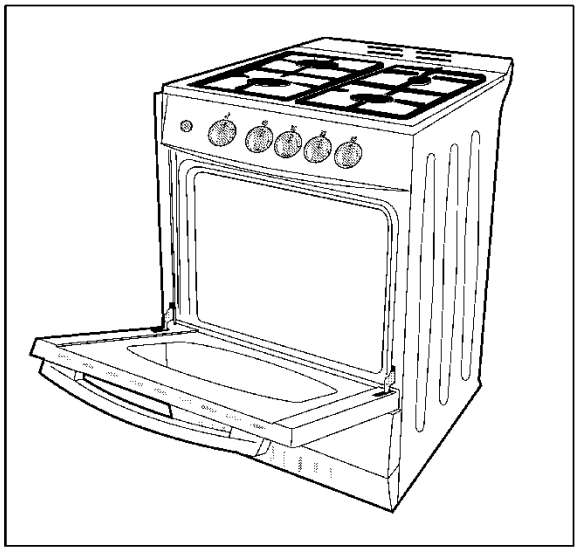
Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.



Do not use water on the fire.
Leave the pan to cool for at least 30 minutes.

operating the grill





Parts may become hot when the grill is in use, children must be kept away.

The door must be kept open during grilling at all times.

There is a safety device that prevents the build-up of gas inside the cavity if the burner doesn't light or goes out for any reason.

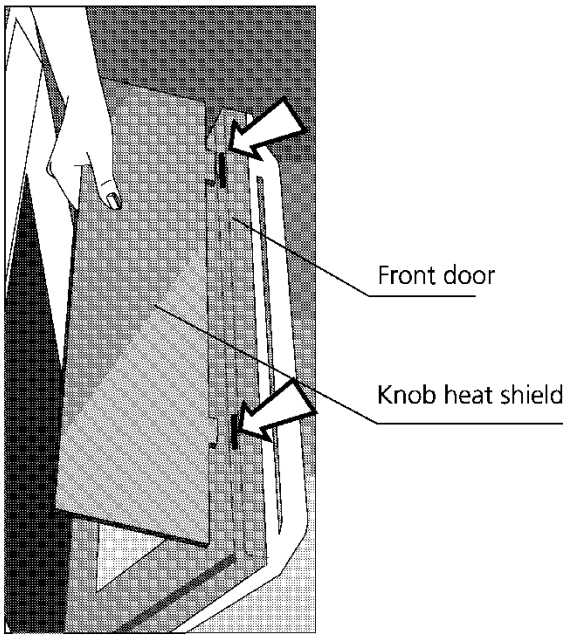
1 Open the grill door.
2 Position the shelf in a suitable position.
3 Press and turn the control clockwise to the large flame symbol.
4 While keeping it depressed, press the ignition button to light the burner.
5 Keep the control depressed for 15 seconds after the burner has lit to over-ride the safety device.
6 Allow the grill to preheat for 5 minutes.
7 The grill can be operated at the max setting.
8 To switch off turn the knob anti-clockwise to the ● off position.

In order to prevent the knobs of the control panel from heating up, center the knob shield plate between the front cover and the oven housing without leaving any gap.

WARNING: Grill deflector shield must be in correct position when using grill

WARNING: Wait for appliance to cool before removing grill deflector

- If the burner doesn't light the first time, press the ignition button once or twice again. If it still doesn't light, turn off and wait for 1 minute to allow gas to disperse before trying again.
- Do not hold the control in for more than 15 seconds.
- Ensure the food is correctly positioned on the grill pan under the grill burner.
- Oiling the grill rack prevents meat sticking on the wires.
- Do not line the grill pan with aluminium foil.
- Always remove the grill pan from the compartment as soon as you have finished grilling, it makes the pan much easier to clean. When grilling, if meat is placed too near the grill burner the fat may ignite.



Grilling guidelines

Use max setting for toast, for sealing and fast cooking of foods.

For thicker foods requiring longer cooking, turn the control to the lower setting after the initial sealing on both sides.

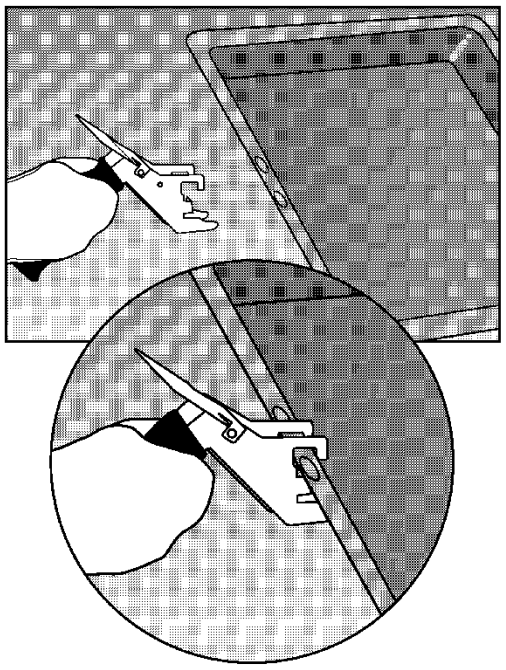
When grilling thicker food, the grill rack should be turned over to its lowest position.

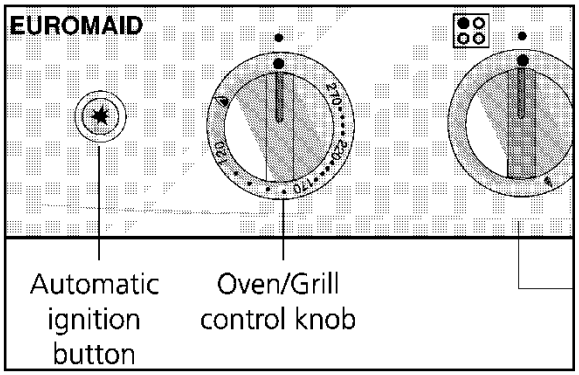
Use of grill pan handle

Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

The grill pan has a detachable handle which can be fixed if required using the screw provided. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.

Always take care not to touch hot surfaces when using the grill pan handle. Ensure when using the grill pan handle that it is centralised and secure. If the handle is left in position when grilling, it will get very hot.



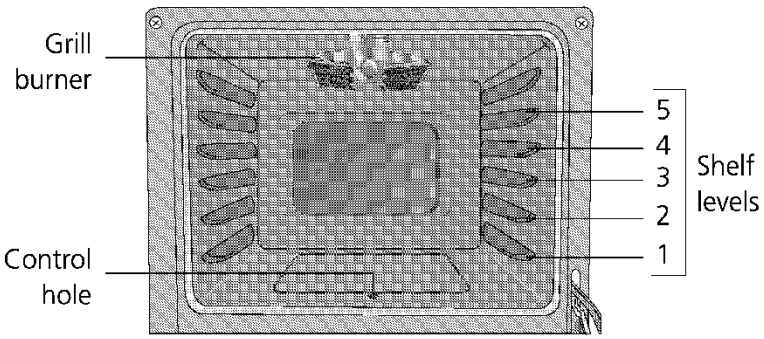


Parts may become hot when the oven is in use, children must be kept away.

There is a safety device that prevents the build-up of gas inside the cavity if the burner doesn't light or goes out for any reason.

1. Open the door.
2. Adjust the shelves to the positions required.
3. Press and turn the control anti-clockwise to 270°C.
4. While keeping it depressed, press the ignition button to light the burner.
5. Keep the control depressed for 15 seconds after the burner has lit to over-ride the safety device. You can see if it has lit by looking through the control hole in the base of the oven.
6. Close the door.
7. Allow 10 minutes for pre-heating.
8. Set the knob as required or as recommended in the chart.
9. To switch off turn the knob clockwise to the ● off position.

- If the burner doesn't light the first time, press the ignition button once or twice again. If it still doesn't light, turn off and wait for 1 minute to allow gas to disperse before trying again.
- Do not hold the control in for more than 15 seconds.
- Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.
- Check food is thoroughly cooked and is piping hot.
- Do not heat an unopened glass or metal container in the oven.
- Do not allow spillovers to accumulate as these may present a fire hazard.
- The oven has several openings and vents designed in. They must not be blocked or covered.
- Do not use aluminium foil on the oven bottom.



Oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

Food	Temperature	Cooking time	Shelf position
Beef	180°C - 200°C	25-30 mins per 450g + 30 mins	3-4
Lamb	180°C - 200°C	25-30 mins per 450g + 30 mins	3-4
Pork	180°C - 200°C	30-35 mins per 450g + 30 mins	3-4
Poultry	180°C - 200°C	25-30 mins per 450g + 25 mins	3-4
Casseroles	140°C - 160°C	1.5-2 hours, dependant on quantity	3-4
Fruit cake	140°C - 160°C	Dependent on size	4
Small cakes	160°C - 180°C	25-35 minutes	4
Victoria sandwich	180°C - 190°C	20-25 minutes	4



Turn OFF at the mains before cleaning.

- Before switching on again ensure that all gas controls are in the OFF position.
- **Make sure that the oven, grill and burners are sufficiently cool before you start cleaning.**
- A residual heat will remain after you switch off the cooker so take care not to touch hot surfaces.

Exterior

Use a damp cloth to clean the outside. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

Burners

The pan supports can be removed and the top burner plate can be cleaned with soapy water and rinsed with a dry cloth.

Wash and rinse the gas burner caps and the pan supports with soapy water. Never wash them in a dishwasher. For the dirt and stains on the burner heads that does not wash off, use a proprietry metal surface cleaner.

Hob surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs or end caps as damage will occur. Take extreme care when removing and re-fitting control knobs. Never operate the appliance without all control knobs fitted. The correct control knob must be fitted to the corresponding control.



Warning

Be carefull to do not occurs injuires while you cleaning around the grill burner which has sharp pints.

Grill / oven interiors

Take out all trays and pans. Clean out the interior with a piece of moist, soapy cloth. Then, clean it once more with a wet piece of cloth and leave it to dry.

Never wash the aluminium pastry tray in the dishwasher.

We recommend that grill elements be wiped with a damp cloth to remove any fat splashes. This will prevent fumes from any fat being burned off when the cooker is next used.



Never clean the inside of the grill or oven and trays with hard brushes, steel pads or knives.

Do not use cleaning agents containing acid or chlorine on the handle. Cleaning can be performed using a soft piece of cloth and soapy water or commercially available special surface cleaners.

Oven door

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal.

Ensure that the door seal is dry after cleaning. Do not lift the door seal.

Door glass

Do not use the following to clean the door glass; house hold detergents, bleach, scouring pads, rust removers.

The inner glass door panels can be removed for cleaning. Open the door fully and gently lift out the glass using extreme care to ensure that the edges of glass are protected. Clean as above, but do not use house hold detergents, bleach, scouring pads or rust removers. Reinstall the glass panels carefuuly preventing sudden shocks.

Over time...

- Slight discolouration of liners and other surfaces may occur in time. This does not

trouble shooting

If the cooker does not work

If the appliance does not operate check whether:

- The power and gas supply are on.
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The control has been set correctly.

If the appliance is still not operating after the above checks, please refer to the section on how to obtain service.

Please ensure that the above checks have been made as a charge will be made if no fault is found.

Always refer servicing to an authorised service person / agency. It is recommended that the appliance be serviced at least every 2 years to ensure appliance continues to operate correctly and safely (this is not covered by warranty)

Performance characteristics when in use

- **When using your appliance for the first few times, an odour and/or smoke may be emitted which is normal** - see page 11.
- It is normal for the metal parts to produce noise when in use, this is due to expansion and contraction.
- When in use, steam may be produced which is normal and not a fault of the cooker.
- At the end of a cooking session, it is normal to have a momentary puff of steam when the oven door is opened. This should disperse in a few seconds.
- If, whilst cooking, steam produced comes in to contact with cool surface's on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.

future transportation

Keep the original carton and other packaging material in a safe place. Transport the cooker in its original carton. Follow the instructions that are printed on the carton.

To prevent the accessories inside the oven from damaging the oven door, tape a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

If you do not have the original carton

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

The oven must be transported upright. Do not place other items on the top of the cooker.

guarantee

Your Euromaid cooker is guaranteed for twelve months from the date of the original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period. The guarantee is subject to the following provisions.

- The guarantee does not cover accidental or transit damage, misuse, cabinet parts, knobs or consumable items such as light bulbs.
- The guarantee does not cover repairs or service calls required as a result of inexpert or faulty installation.
- The product must be correctly installed and operated in accordance with the instructions contained in the operating instruction booklet.
- The product is designed for domestic use only. The installation of this product on business premises for commercial use will invalidate the guarantee.
- The guarantee is only valid within the boundaries of the Australia.
- The guarantee will be rendered invalid if the product is resold or has been affected by inexpert repair.
- Euromaid disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

service

ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD

ABN 11 051 297 557
SUITE 16 NO./7 NARABANG WAY BELROSE NSW 2085
PH:02 99861699 FAX: 02 99861196 EMAIL:EDAAUST@bigpond.com

EUROMAID COOKER & HOT PLATE WARRANTY

IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser during the first one or Two Years of ownership (subject to model and type as listed below) that any part with defective material be replaced free of charge, provided that all service work is carried out by Electrical Distributors Australia Pty Ltd or the nearest appointed service agent.

Models Subject to 12 months Warranty:
ADO640, BT180, BT220, MCI110T, SCI1531, SCNG7531, SCLPG7531,MDA200.
Any new models released not stated above are also 24 months warranty.

Models Subject to 24 months Warranty:
1505TI, AO975SS, AO985SS, AO980SS, AO 970WH, BMSS7, BMWH7, AO 970SS.

Where the appliance is installed outside the normal service area of Electrical Distributors Australia Pty Ltd or it's Appointed Service Agent the purchaser will pay the travel cost charges to take the appliance to the service centre.

Portable Appliances:
For Bench top or portable appliances the purchaser must arrange their own transport to our nearest authorised Service Centre, these portable items do not offer in Home Service.

Built In Appliances:
Access must be granted within normal working hours and our Service Agents must have easy access to these built in appliances and charges will be the responsibility of the purchaser where the service technician can not obtain easy access to remove the appliance for inspection prior to repair.

This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God or accident.
The above Warranty is for Domestic application only is limited to THREE (3) Months in Commercial Applications.

AUTHORISED SERVICE AGENTS:

NSW
ALL GENERAL WHITEGOODS
4/11 HALLSTROM PLACE
WETHERILL PARK 2164 NSW
PH: 02 97561511 FAX: 02 97561091

VIC
ADVANTAGE APPLIANCES
54/170 FORSTER ROAD
MT WAVERLY VIC 3149
PH:03 95588044 FAX:0395442102

WESTERN AUST.
METROPOLITAN APPLIANCES
15 SHIELDS CRESCENT
MY AREE WA 6154
PH: 089 3301724 FAX: 089 3171296

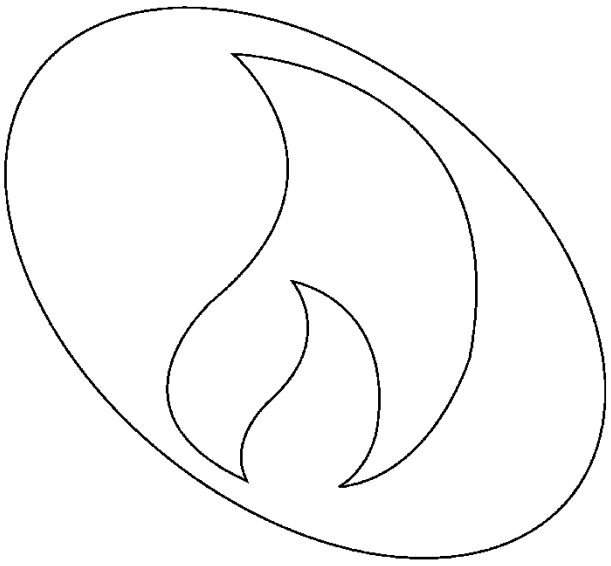
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167 ROBERTS ROAD
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GOLD COAST
ROSHAD APPLIANCE SERVICE
1/13 LEDA DRIVE
BURLEIGH QLD 4220
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TASMANIA
BALDOCKS
222 LIVERPOOL STREET
HOBART TASMANIA 7000
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SOUTH AUST.
PRESTIEGE APPLIANCE REPAIRS CENTRE
SHOP 4/394 HENLEY BEACH ROAD
LOCKLEYS SOUTH AUSTRALIA
PH: 088 352202 FAX: 088 3522044

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT HEADSYDNEY OFFICE PH:02 99861699



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