



# User Manual & Installation Guide



Built in Electric Ovens

**EMRENT65E, EMRENT65EN, EMF69E, EMF69EN, EMF65EN**



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### **IMPORTANT:**

This oven is for domestic applications. It is NOT suitable for commercial applications of any kind. Do not install the oven if there is any doubt.

This oven must be installed by a qualified & licensed installer in accordance with these instructions.

If you do not retain proof of correct installation your warranty will be voided. If your oven is found to be incorrectly installed you will be liable for all service costs. If a warranty call is made and the oven is found to be incorrectly installed you will be charged for the service call even if the oven is not repaired. We will not service an incorrectly installed oven.

### **IF THE APPLIANCE IS DAMAGED DO NOT INSTALL. CALL 1300 307 917 FOR ASSISTANCE**

We know that the warnings in this manual are strongly worded but we want you to have a great experience with your new oven. The majority of service calls are due to incorrect installation or incorrect use of the oven. These ovens are carefully designed for use in Australian kitchens.

Dear Customer,

Thank you for purchasing one of our ovens. This manual has been written to assist you, and instruct you in the operation of your new oven. It will help you get the best performance and make full use of the oven's features.

The safety precautions and warnings are listed for your safety and the safety of others when operating this oven. Please keep this manual in a safe place for future reference.

Your oven has been designed for use in cooking of domestic (household) food. Any form of usage other than cooking food is considered dangerous and inappropriate. The manufacturer accepts no responsibility in the event of problems caused by improper use, incorrect use, or faulty installation.

A signed installation certificate indicating the installer's license number and details is required for warranty service. These ovens have been designed and constructed to meet the following standards:

*AS/NZS 60335-1 General Requirements for Domestic electrical appliances*

*AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances*

*AS/NZS 1044 Electromagnetic Compatibility Requirements.*

**IMPORTANT**

This oven is designed and intended for use in a domestic household application. It is not suitable for any non domestic application.

THIS OVEN SHOULD NOT BE USED IN A COMMERCIAL ENVIRONMENT.

*The guarantee will be void if the oven is used within a non domestic environment. This includes semi commercial, commercial or communal applications such as clubs and schools.*

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**PRODUCT IDENTIFICATION**

The model number is located on a label on the inside of the oven door.

Please ensure you read the instruction manual before you call for service, or a full service fee could be applicable.

Record model and serial number here:

Model number:.....

Serial number: .....

Date and place of purchase: .....

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**NOTE:**

The serial number is required when requesting service. This allows us to identify all of the components in your oven, the date of manufacture, and all technical details pertaining to your individual oven.

**NOTE:**

Surface temperatures for all components comply with the standards. Certain parts of a stainless steel oven can become very hot during and after use. On all models a cooling fan operates during the cooking cycle and continues to operate afterwards until the oven cools.

**WARNING ABOUT CUPBOARD MATERIALS**

**SURROUNDING SURFACES** - Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. If adjacent to vinyl wrapped surfaces, use installation kit from vinyl wrap supplier.

**IMPORTANT**

The oven is not intended for use by young children or infirmed persons unless they have been properly trained in the use of the oven.

## GENERAL WARNINGS ABOUT FIRST USE

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- DO NOT spray aerosols in the vicinity of this oven while it is in operation.
- DO NOT allow young children to use the oven
- DO NOT touch surfaces when they are hot
- DO NOT store flammable materials in the oven
- DO keep the oven clean to avoid fires

*WARNING - THIS OVEN IS NOT TO BE USED AS A SPACE HEATER.*

*If the oven fails to operate correctly, contact us on [info@emiliaappliances.com.au](mailto:info@emiliaappliances.com.au) and we shall respond promptly to your enquiry. Make sure you check through this manual first to be sure it is not something simple and easy to fix.*

**DO NOT ATTEMPT REPAIRS YOURSELF**

**DO NOT MODIFY THIS APPLIANCE**

**DO NOT INSTALL IF THE OVEN IS DAMAGED**

**THIS OVEN IS NOT FOR USE IN MARINE CRAFT**

The oven 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 supervised or instruction concerning use of the oven by a responsible person for their safety.

Young children should be supervised to ensure that they do not play with the oven. During use the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.

### **WARNING:**

Ensure the oven is switched off before replacing the lamp to avoid the possibility of electric shock.

### **WARNING:**

Accessible parts will become hot when in use. To avoid burns young children should be kept away.

This oven is not intended to be operated by means of external timer or separate remote control system

DO NOT use a steam cleaner to clean the oven.

DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass

If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.

This oven must not be installed behind a decorative door. The oven needs open space to allow the cooling system to function correctly. It is normal for air to exit at the front of the oven.

### **CAUTION:**

The cooking process has to be supervised. A short term cooking process has to be supervised continuously. In particular pay close attention when grilling.

### **IMPORTANT**

Remove all packing material and literature from the oven before use. A protective plastic film may be coated on the stainless steel both inside and on the outside of the oven. It must be removed before use. Clean the interior of the oven by wiping it down with soap and water.

### First Use

Switch on the empty oven on maximum to eliminate grease residues from manufacturing. There may be a slight odour at this time. Run the oven on maximum for 1 hour. Open the kitchen windows at this time. If this odour lingers use the oven and the odour will dissipate within a short period of time.

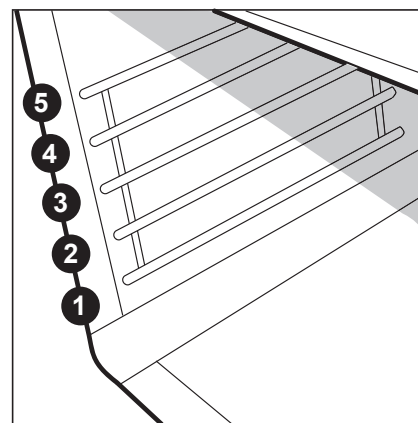
## INCLUDED WITH YOUR OVEN

### Side racks

The oven is fitted with side wall guides for positioning trays and racks at different heights. They can be snapped out for cleaning. There are 5 different levels for the oven racks.

To increase base browning use a lower shelf level and to increase top browning raise the shelf position.

*Always place dishes centrally on the shelf to ensure even browning.*



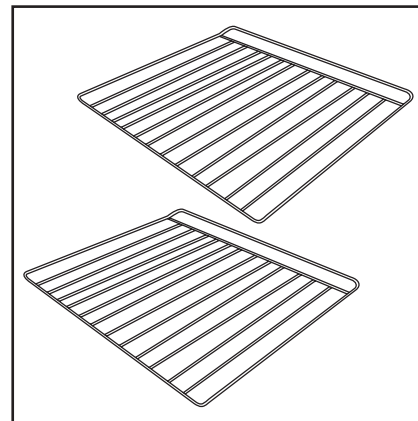
### Oven shelves

The oven comes with 2 racks (oven shelves) used to support containers for cooking food.

The shelves have been designed with safety stops. Slide the oven shelf towards you until it reaches the front stop. Then tilt it up at the front to clear the side supports and lift the shelf clear.

To install the shelf reverse the process.

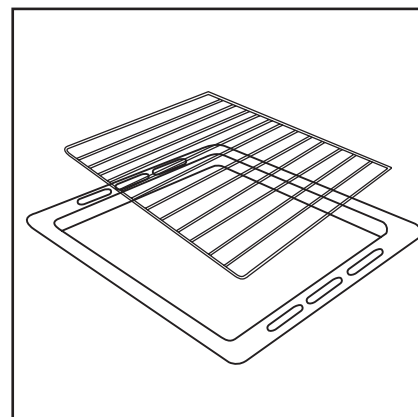
*If you are cooking on both shelves at the same time use a function that has fan operating to allow the hot air to circulate.*



### Grill tray and insert

The oven is supplied with a grill tray and rack insert. Use the grill insert to allow heat to flow around the item being cooked. Grilling is a relatively short cooking cycle and the function should not be considered for prolonged cooking cycles. If the grill over heats it will close down.

*Grill on a middle level and raise the shelf to a higher level for more top heat.*

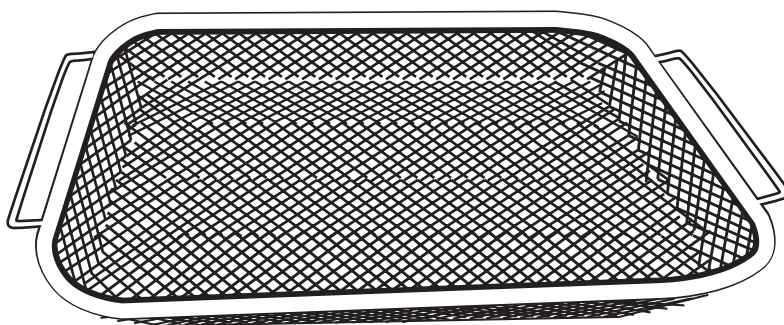


### Air Fryer

Oven model EMF69E comes with an airfryer basket and an air fryer cooking function.

The air fryer basket cooks frozen food such as oven fries or fish fillets perfectly. Follow the normal directions on the packet and turn the selector knob to the air fryer function.

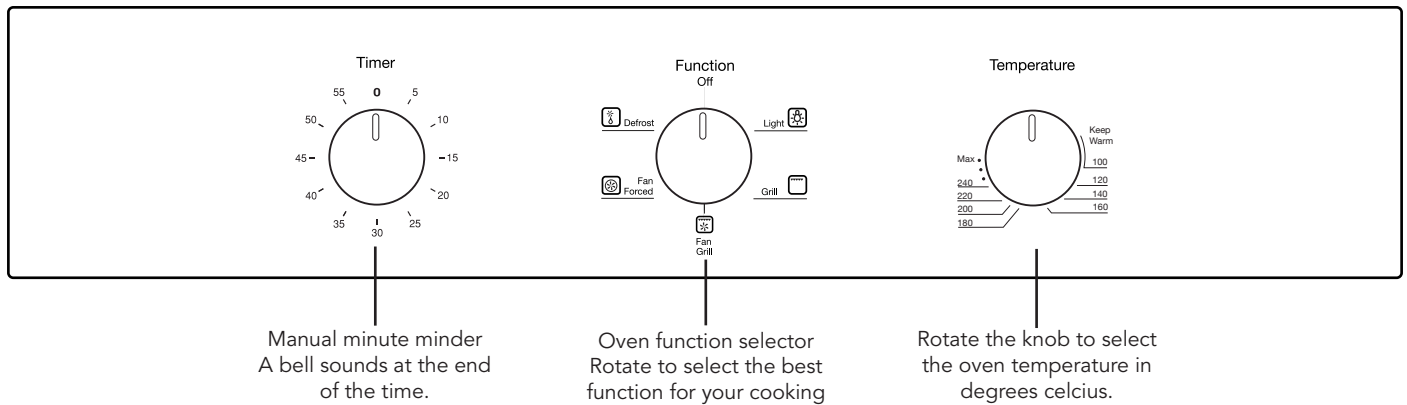
Rather than needing to turn the food while cooking just give the basket a shake part way through the cycle. Use the middle shelf and place the grill tray on the shelf below to catch crumbs. Experiment with other foods such as fresh vegetables, and try filling the grill tray with water to add steam.



## DESCRIPTION OF CONTROLS

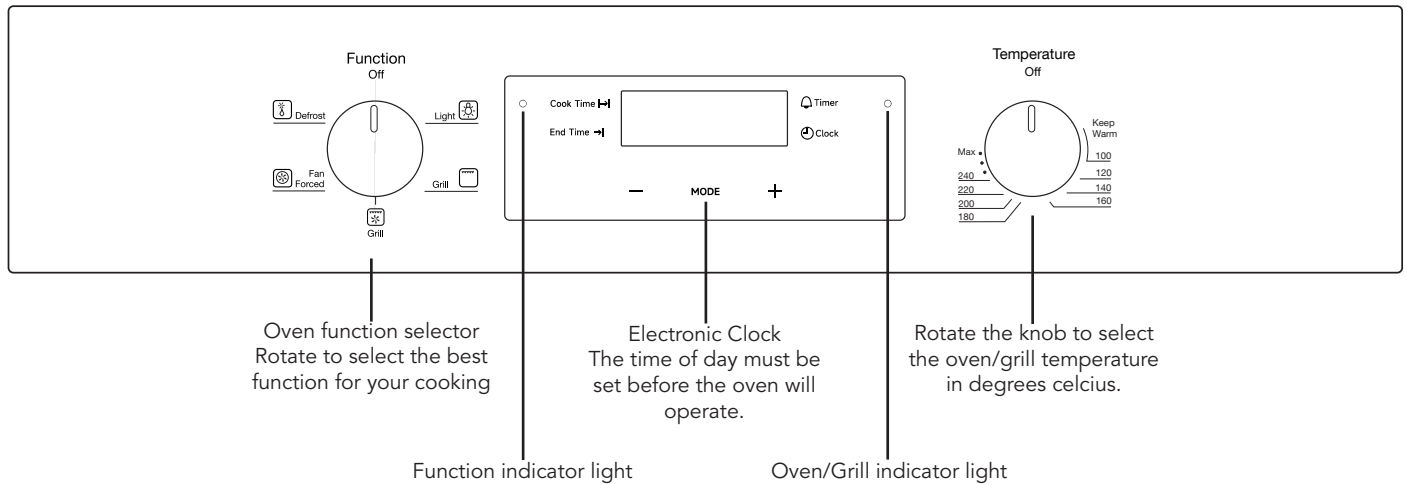
### Control panel identification

#### Model EMRENT65E, EMRENT65EN



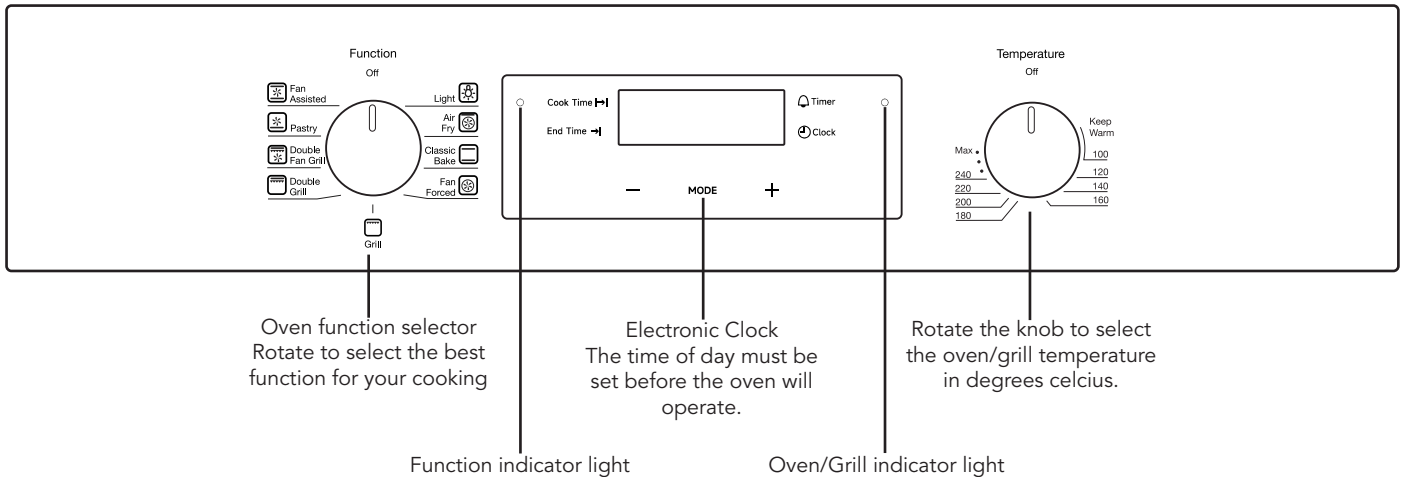
### Control panel identification

#### Model EMF65EN



### Control panel identification

#### Model EMF69E, EMF69EN



## USING YOUR OVEN FOR THE FIRST TIME

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### Cooking for the first time

*Note: On model EMF69E & EMF69EN- the clock must be set first*

Remove the grill tray and any packing materials. Position the oven shelf where you want it to be.

1. Select a cooking function - simply rotate the Function knob to the function you choose.
2. Select the oven temperature - rotate the temperature knob to the temperature you desire.

When finished rotate both knobs back to off. Remember that the cooling fan will continue to run even when the cooking is finished.

### Understanding your oven functions

Your oven has a number of cooking functions to choose from, depending on the model. Refer to the previous page to review what functions are on your oven.



#### Light

Select this function to illuminate the interior of the oven. This allows you to see into the oven when cleaning the oven or removing food after cooking. The light is halogen and it is a simple process to replace the light if needed and is detailed later in this manual



#### Grill

The top element operates. It is an infra red element which means it glows and is ideal for toasting, browning and general grilling. It operates with the door closed, recommended maximum cooking time is 30 minutes. Grill with the door closed - the grill will shut down if the oven over heats. Model EMF69E has double grill feature for faster cook.



#### Fan Grill

A fan operates while grilling which allows the heated air to circulate around the food being grilled. There is less requirement for turning the food and works very well on thicker cuts of meat. We recommend a temperature setting of 180C and number 3 shelf height. Grill with the door closed and note: The grill will shut down if the oven over heats.



#### Fan Forced

Air is forced through a circular element around the fan. This circulates the hot air around the oven cavity which allows for baking on more than one shelf. In some cases the food may need to be rotated and there may be some variation in browning. This is normal in fan forced cooking.



#### Air Fry (Model EMF69E)

This function is all about air movement and heat. The oven uses a top element and the rear element with the fan running to move the hot air rapidly through the cavity. The air fryer basket allows the hot air to circulate around the food from all angles speeding the cooking process and eliminating the need to rotate food.



#### Defrost

The fan circulates the ambient temperature air in the oven allowing you to efficiently defrost your food before cooking. The time to defrost is shortened significantly.



#### Fan assisted

Both the top and bottom element provide heat while the fan circulates the hot air evenly through the oven cavity. This function allows for cooking on 2 shelves at the same time. We don't recommend using the bottom shelf position on this function. The food on the highest position will cook faster so sometimes it may need to be swapped with the food on the lower shelf.



#### Classic Bake

The top and bottom elements provide heat at the same time. In this function the air inside the oven is stable so it makes this function ideal for baking something such as a soufflé.



#### Pastry

Heat from the bottom of the oven work well when baking pastries or finishing the base on a pizza. Not normally a function to use right through the cook, usually for finishing off to be sure the base is cooked through.



## GUIDE TO USING YOUR OVEN

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### The Cooling Fan Feature

Our ovens have a cooling fan that keeps all the exposed surfaces cool, protects your kitchen cabinets and reduces the amount of steam vapour in the oven. The cooling fan continues to run after the end of the cooking cycle. The fan will stop automatically once the residual heat in the oven has dissipated.

### Dish Selection and Use

The colour, material and thickness of a baking dish affects the cooking time.

Aluminium, ceramic, glass and shiny dishes reduce cooking and base browning. By comparison dark coloured dishes and enamelled cast iron type heavy dishes increase cooking and base browning.

Remember - all ovens are different and your oven may perform differently to your previous oven.

### Oven Shelves

Consider the shelf height for the item being cooked and the function selected

### Pre-heating

For best results we recommend pre-heating the oven for 30 minutes to get it good and saturated with heat to the correct temperature except when grilling, as that function barely needs any pre-heating.

### Condensation and steam

The oven has a fan inside the oven which circulates the air on fan assisted functions. It reduces cooking time and energy consumption by recirculating the hot steam in the cavity.

During cooking, steam may be produced and released when the door is opened which is completely normal. To reduce moisture build up in the oven pre heat prior to cooking and wipe the oven down after each use. Excessive moisture can damage the oven and cause leakage under the door.

### Hints and tips

Your oven may bake or roast differently to the oven you had before. We work and test very hard to achieve optimal performance in our ovens but sometimes there is a degree of experimentation with temperature and shelf position to reach the performance levels you are used to. Cooking a simple 'packet' cake using exactly the instructions on the box can be a good start to understand the unique characteristics of your oven.

We also suggest using a lower temperature setting to start with and then work from there. When cooking on multiple shelves we suggest adding a bit more time to the cooking cycle.

Make sure your oven dishes fit into the oven before turning it on and allow about 40mm clearance to the side of the oven so that hot air can circulate freely while cooking.

Always remove unnecessary trays from the oven when cooking. They affect the flow of air and the performance of the oven.

The benefit of cooking in an oven bag is that food tends not to dry out and the oven remains clean during cooking.

**Warnings about care and cleaning** - It is healthier and safer to keep the oven clean.

DON'T touch the elements inside the oven.

DON'T use strong detergents as they can leave spotting and corrosion marks.

DON'T use a steam cleaner as it can build up moisture in the oven and electrics.

DON'T use sharp implements as they can scratch the surfaces.

DON'T use abrasive cleaners, powder cleaners, steel wool or waxy cleaning agents.

DON'T use abrasive cleaners on the glass door as this can weaken the door glass and may lead to shattering.

DON'T let fats and oils build up in your oven. They are a fire hazard and can create smoke and nasty odours.

DON'T let the grill tray build up with fats and oils as they can flare up during the grill cycle

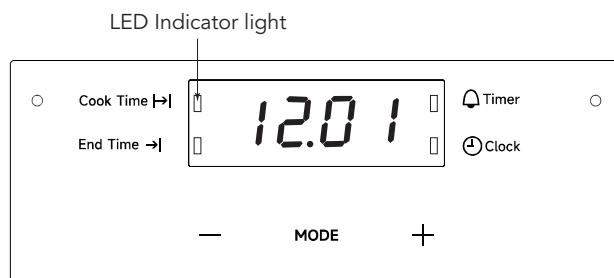
DONT use polyunsaturated oils in the oven. They leave a residue that is much harder to remove.

## CLOCK FUNCTIONS

### Model EMRENT65E & EMRENT65EN Minute countdown timer

The timer is a minute countdown timer. Rotate the timer control knob to the desired time up to 60 minutes at which time a bell will ring. For very short time periods turn the knob past the time and then back to it to load the timer mechanism.

### Model EMF69E/EMF69EN/EMF65EN Electronic Clock Functions



This model is fitted with an electronic clock that can be used to turn the oven off automatically. After the oven has been installed and connected to power 12.00 will display and the LED indicator next to the clock symbol will flash. *NOTE: The clock must be set before using the oven for the first time.*

#### Setting the Time

1. Press **MODE** until the LED indicator flashes next to the clock symbol.
2. To set the time of day press the **+** or **-** symbols while the clock LED is flashing.
3. After 5 seconds from the last change the clock LED will disappear and the time will be set.

#### Changing the time of day

Press **MODE** until the clock LED starts flashing and use the **+** and **-** symbols to change the time of day. After 5 seconds the clock will be set to the new time.

*NOTE: This clock uses a 24 hour display. Not AM and PM.*

#### Setting the minute minder

1. Press **MODE** until the Timer indicator LED begins flashing.
2. Set the countdown time by using the **+** and **-** symbols while the Timer indicator LED is flashing.
3. After 5 seconds from the last change, the Timer indicator LED will stop flashing, confirming the timer has been set. The countdown time remaining will appear on the display.
4. Once the set time has elapsed, a beeper will sound for 2 minutes. The time indication "0.00" and a flashing Timer indicator LED will appear on the display.
5. To stop the beeper, press **+** or **-** or **MODE**.

*NOTE: This feature has no effect on oven operation. With the minder operating, the time of day is not displayed.*

#### Setting the cooking duration

1. Select the desired function and temperature. The oven indicator light will shine and the element will switch on.
2. Press **MODE** until the Cook Time indicator LED begins flashing.
3. Set the cooking duration by using the **+** or **-** symbols while the Cook Time indicator LED is flashing.
4. After 5 seconds from the last change, the LED will stop flashing, and the time of day will be displayed.
5. It is also possible to set the time of day for the oven to switch on and off.

For example, a cook time of 50 minutes to end at 6pm (1800):

Set the cooking duration as per above instruction and then set the cooking end time at 6pm (1800). Now the oven will switch on at 5.10pm (1710) and cook for 50 minutes.

*NOTE: Account for the oven pre-heating time if necessary*

#### To check or cancel settings

1. To check your settings, press **MODE** until the indicator LED flashes next to the mode (cook time etc) that you want to display. After 5 seconds, the indicator LED will stop flashing and the time of day will be displayed.
2. To cancel a setting, press **MODE** until the indicator LED flashes next to the setting to be cancelled. Press and hold **-** symbol until the setting is cleared and the counter is at zero.

#### At end of cooking

1. When the set time has elapsed, the oven will turn off, the time will beep and Cook Time indicator LED will flash.
2. Turn both the Function control knob and Temperature control to the off position.
3. Press **MODE** or the **+** or **-** to stop the clock beeping.

## SUGGESTED SHELF POSITIONS - TEMPERATURES & COOKING TIMES

Dish	Shelf Position 5 = top		Temp Degrees C		Time
	Static	Fan Oven	Static	Fan Oven	Minutes
<b>Cakes</b>					
Chocolate cake	3	3	180-190	180	35-40
Creme Caramel	3	3	130-150	130	30-35
Cup Cakes	3	2 3	190-200	180-190	18-20 (35 cakes)
Fruit Cake	3	3 4	175-190	165-180	35-35
Jam Tarts	3	2 3	185-200	185-200	40-50
Nut Cake	3	2 3	190-200	180-190	40-45
Scones	2	1 2	190-230	180-190	17 (35 scones)
Sponge Cake	3	2 3	195-210	185	35-45
Swiss Roll	3	2 3	195-200	185-200	35-45
<b>Pastries</b>					
Brioches	3	2 3	190-200	180-190	25-30
Cookies	2 3	3	180	165	20
Pastry	3	2 3	220-240	190-220	18
Puff Pastry	3	2 3	230-250	200-230	10-15
<b>Pizza and Bread</b>					
Bread	3	3	215-230	215-230	40-50
Muffins	3	2	205-220	185-200	25-35
Pizza	2 3	2	215-230	195-210	20-30
<b>Baked Pasta</b>					
Lasagne	2	2 3	185-200	165-180	30-40
Macaroni	2	2 3	225-240	200-205	35-45
Pasta Bake	2	2 3	225-240	200-205	35-45
Vegetable bake	2	2 3	185-200	165-180	30-40
Baked in foil	2	2 3 4	215-230	195-210	20-25
Filletts or steak	2	2 3 4	175-190	155-170	15-20
Roast	2	2 3 4	195-210	175-190	25-30
Stewed fish	2	2 3 4	180-190	165-180	15-20
<b>Roast Meats</b>					
Beef 1kg	3	2 3 4	220-250	200-220	50-60
Lamb 1kg	3	2 3 4	190-220	180-200	50-60
Pork 1 kg	3	2 3 4	190-220	180-200	60-80
Veal 1 kg	3	2 3 4	190-220	180-200	60-80
<b>Roast Poultry</b>					
Chicken	3	2 3 4	205-215	195-210	40
Duck	3	2 3 4	210-220	195-210	120-180
Goose	3	2 3 4	210-220	195-210	120
Turkey	3	2 3 4	215-230	195-210	220
<b>Roast Game</b>					
Rabbit	3	2 3 4	215-235	200-220	40
Venison	3	2 3 4	190-220	180-200	50-60
Pheasant	3	2 3 4	205-215	195-210	40-50

## OVEN OPERATION NOTES

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The cooking information provided is intended purely as a guideline. Modify them to suit you experience, eating habits and personal taste.

The times indicated in the table do not include preheating of the oven, which is always recommended. The times and temperature indicated refer to average quantities of food - meats = 1/1.5kg; dough for confectionary, pizza, bread = 0.5/0.8kg.

Information in brackets with regards to shelves indicates the shelf to use when cooking several dishes together. All ovens are different and experimentation and use of the various cooking functions will determine the most effective way to use the oven to suit your cooking style. When cooking on different shelves simultaneously put all containers in the centre of the shelves.

<b>Problem</b>	<b>Cause</b>	<b>Solution</b>
Cooking Unevenly	Wrong location in oven Wrong size tray Heat variations in oven	Place food in the centre of the oven. Try alternatives Rotate food during cooking
Burning on Top	Oven not preheated Over sized baking tins Food too close to the top of the oven	Wait for oven to reach temperature first Use correct sized tins Place in the centre of the oven
Burning on Bottom	Temperature is set too high Baking tins too large or dark in colour Food too low in the oven Oven door being opened too often Poor heat distribution on the food	Reduce the temperature setting Use correct sized silver colour tins Place the food onto a wire rack in the pan to allow for heat to surround the food
Meat and potatoes not browning	Temperature set too high Food position too high in the oven	Reduce the cooking temperature Cook on a lower shelf height
Cakes have a hard split crust and seem over cooked	Cake tin is too deep Cake tin is dark in colour	Change to a correct size tin Change to a silver colour tin
Cakes sunk in middle and seem under cooked	Temperature set too low Baking time too short Door was opened too early	Increase the temperature Increase the cooking time Do not open the door until late in the cycle
Pastry is too dry	Too long in the oven and the moisture has dried out	Increase the cooking temperature by 10 degrees and reduce the cooking time
Cake is sticky on the outside but cooked well on the inside	Not cooked enough	Use less liquid in the mix Cook at a lower temperature Increase the cooking time
When cooking on multiple shelves one shelf is more cooked than the other.	Multi shelf cooking affects the heat transfer through the oven	Use a slightly lower cooking temperature Remove the food at different times in the cycle Make sure that the grill tray has been removed from the oven cavity.

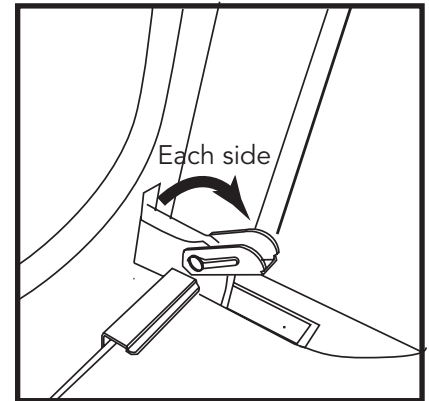
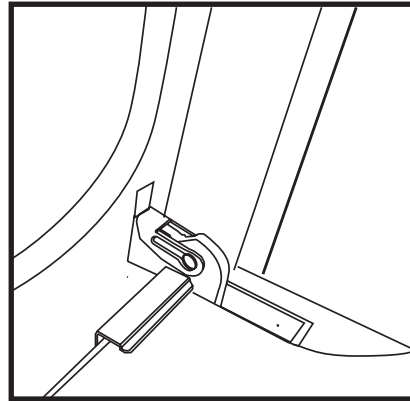
## OVEN MAINTENANCE

### Oven Door Removal

If at some time you wish to remove the oven door follow these procedures. Do not force the door on or off as you may damage the hinges.

1. Open the door fully flat.
2. Rotate the 'stirrups' on each side. They lock the hinges open.
3. Slowly close the door against the open stirrups and remove it from the oven.

To replace the door reverse the procedure and close the stirrups on each side.

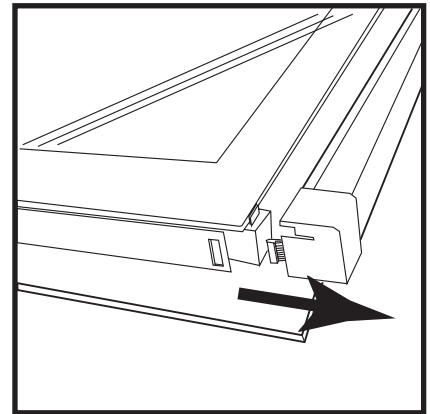
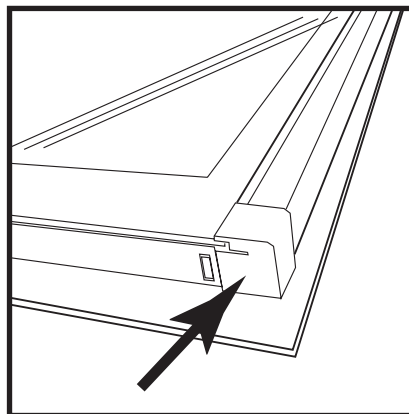


### Cleaning inside the door

The inner glass is removable to allow you to clean inside the oven door.

1. Open the door.
2. Press on the tabs as shown below.
3. The top cover will come away allowing you access to the sheets of glass inside the door.

TIP: If you take the glass out of the door be careful because the lighter weight of the door will make the hinges feel much stronger. Be sure to reassemble the glass exactly the same way it came out.

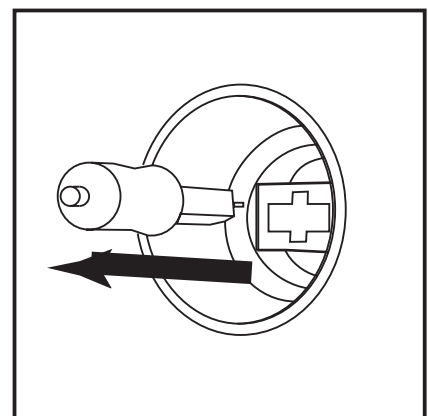
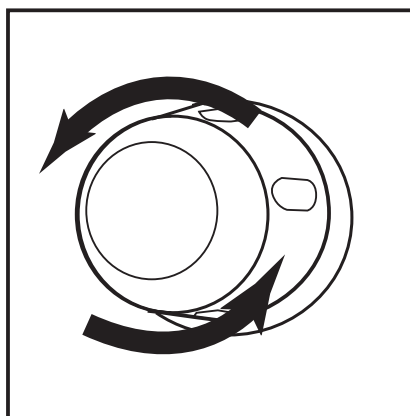


### Changing the oven light

**WARNING:** Before replacing the oven light make sure that the oven is disconnected from mains power and cooled down.

The oven light is a special halogen globe that can withstand high temperatures. A replacement globe is available from authorised service agents or Glem Gas Australasia.

1. Switch off the oven at the mains switch.
2. Remove the glass cover by unscrewing it from the light socket.
3. Remove the halogen globe by pulling it from the light socket and fit the replacement.
4. Refit the glass cover and reconnect the oven to the power supply.



**NOTE:** Over time the oven light can become quite tight in the holder making it need more effort to pull it out. Use a cloth to protect the globe and gently use pliers to provide good leverage to remove the globe being careful not to break the glass of the globe.

### Halogen light characteristics

Voltage AC220V-240V

Wattage 25W

Cap G9

DO NOT touch the new light globe directly with your hands.

## CLEANING THE OVEN

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**Do not use strong detergents to clean your oven. Many detergents or cleaning products will mark stainless steel. Oven cleaners are intended for cleaning the internal liner of the oven only and will possibly damage the inside of the door.**

**The oven and hob must be kept clean, as a build up of fat constitutes of a fire risk.**

A really great tip is to wipe the oven down with something like a baby wipe each time you cook and the oven will rarely need a major clean.

Every 3 to 4 years your oven should be thoroughly checked by an authorised service technician. Contact [info@emiliaappliances.com.au](mailto:info@emiliaappliances.com.au) for the service agent in your area

### 1. Cleaning of Stainless Steel:

In order that your oven retains its new appearance, care should be taken to protect the stainless steel finish. Never use gritty or abrasive sponges. We highly recommend stainless steel cleaners and protectors. Stubborn stains can be removed by soaking in hot water and stains can be prevented by using a clean cloth soaked in warm water before a spillage becomes cold or dries up. Acid materials like milks, vinegar, citrus juice can damage the most resistant surfaces. If a spill occurs wipe it up immediately.

### 2. Oven Spills:

Oven spills should be cleaned straight away. Leaving spills can also cause permanent damage to the enamel and make it extremely hard to remove later. A non-caustic oven cleaner is recommended such as non caustic "Mr. Muscle" to clean the the oven. Do not use abrasive scourers, sponges or cleaning products. Wipe the oven out regularly while the oven is still warm using hot soapy water and a soft cloth or even a baby wipe. The removal of side shelves supports makes cleaning easier.

### 3. Knobs and Control Panel:

All knobs are removable. Clean behind the knobs and the control panel to prevent grease and grime build up that can cause jamming of the knobs/gas taps etc. The stainless steel panel should be cleaned with a damp cloth, do not use anything abrasive as it may damage the finish and remove the printed graphics.

### 4. Cleaning of Oven Door:

The outer glass should be cleaned with a specific glass and mirror cleaner. Soapy water will work to remove stains and but may leave streaks. Do not use abrasive or aggressive cleaners on aluminium door frame components, if in doubt contact [info@emiliaappliances.com.au](mailto:info@emiliaappliances.com.au).

### 5. Cleaning all Other External Surfaces

The general rule is to use hot soapy water. To remove or prevent streaks finish cleaning with a clean cloth using just hot water.

### 6. Removal of Side Shelf Supports - All models:

The sides racks are removed by simply flexing the bottom rail off the support and unhooking at the top. To replace just reverse the procedure.

### 7. Grill Element/Top Element -

This element must never be sprayed with any detergents. A damp cloth and a bottle brush can be used to clean the roof of the oven and the element itself. Never soak the element and always dry it after cleaning as not doing so can lead to deterioration. It is important to clean this area regularly as fats spit up and stick to the ceiling and element while grilling and they may burn, smoke and give out unpleasant odours.

### **Electrical connection**

MODELS **EMRENT65/EMRENT65EN/EMF65EN** require min 16A fuse rating. Max power rating 2300W 9.6A  
MODELS **EMF69E/EMF69EN** requires min 16A fuse rating. Max power rating 3200W 15A

### **WARNING**

To avoid any potential hazard, you must follow our instructions when you install your oven. Failure to install the oven correctly could invalidate any warranty or liability claims and lead to prosecution.

*This oven must be installed by an authorised person according to all codes and regulations as stated in the local municipal building code and other relevant statutory regulations.*

- Wiring connections must be in accordance with AS/ NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information. The data plate is positioned inside the oven door.
- Disconnection in the fixed wiring must occur in accordance with the AS/NZS3000 wiring rules. Wiring should be protected against mechanical failure. Refer to AS/NZS3000. A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- The electrical supply must be appropriate and 240V 50Hz.
- The fuse and electrical wiring of the home must support the load of the oven.
- The oven must be earthed. Connect the oven to a properly earthed and rated power socket, as appropriate. If a socket needs to be installed or relocated this must be done by an authorised licensed electrician.
- In New Zealand the oven must be connected to the supply by a supply cord fitted with the appropriately rated plug that is compatible with the socket outlet fitted to the final sub circuit in the fixed wiring that intended to supply the oven.
- The Flexible cord of the oven must not be subject to direct heat and must be positioned after installation so its temperature does not exceed 75C.
- After electrical connection perform a test on the oven following the instructions of this manual. If the oven does not function disconnect it from the electrical supply and contact our service team.

### **Positioning the oven**

The oven is designed to be a built in fixture. The dimensions must be as per the dimensions in the diagrams. When positioning the oven do not use the door as a lever to insert the oven into the fixture and do not place excessive pressure on an open door.

*When installing the oven ensure that the supply cable does not kink.*

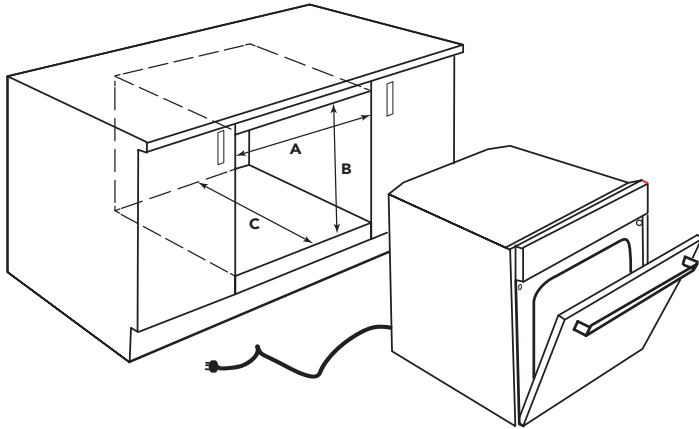
The cabinet must be capable of withstanding a temperature 70C. Installation into low temperature tolerant cabinetry eg vinyl coated may result in of the low temperature coating by discolouring or bubbling. If the oven is to be installed adjacent to vinyl wrapped surfaces used the appropriate installation kit. The manufacturer does not accept responsibility for damage caused by installation into low temperature tolerant cabinets.

After installation, test and ensure the oven is operating correctly before handing it over to the customer.

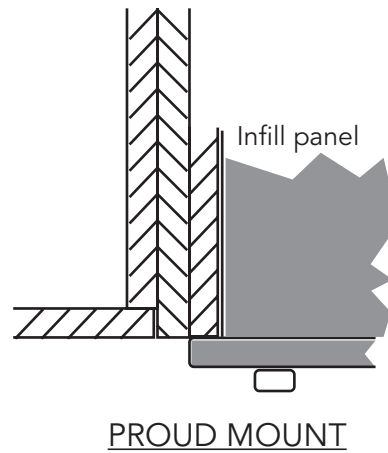
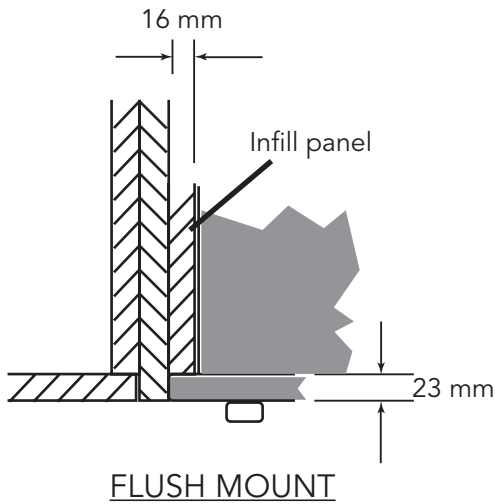
## OVEN INSTALLATION INTO KITCHEN CABINET

- If a power point is fitted it must be accessible with the oven installed, as the plug must be accessible after installation.
- The oven needs to be mounted onto a level flat surface for the full width and depth of the oven.
- The oven must not be installed behind a decorative door or in a recess where the cooling air may be compromised. This is an overheating risk.
- The oven must be fixed in position.
- The oven comes with a cable attached that needs to be terminated or plugged in according to the correct electrical standards by an authorised electrician.

The oven is designed to be installed into standard 600mm wide cupboard that allows a flush fit with the surrounding cupboard fronts. **DO NOT** install the oven recessed from the cupboard front surfaces as steam from the oven may cause damage. Follow the measurements in the diagrams for correct installation details.

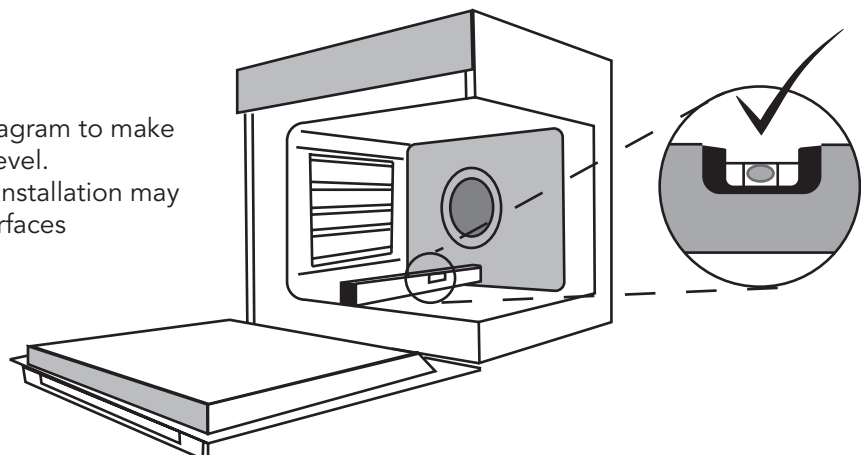


Style	A	B	C
Flush fit	600	600	581min
Proud fit	565	590	560 min



### Level the oven

Place a level as shown in the diagram to make sure that the oven is perfectly level. This is important as an uneven installation may lead to leaks onto cupboard surfaces





## PRODUCT WARRANTY

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Thank you for choosing an Emilia oven. The purchase of this appliance is an important investment in your home and so to protect your investment we urge you to complete the registration card attached, please return it immediately.

The benefits conferred by this warranty are in addition to all other conditions and warranties in respect of this product which the consumer may have under the Trade Practices Act 1874 of the Commonwealth of Australia and/or similar State or Territory Laws.

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

Glem Gas Australasia Pty Ltd warrants, this appliance to be free from defects in workmanship and materials for a period of:

- a) Where the appliance is intended to be used and is used for  
DOMESTIC USE - **36 MONTHS** FROM DATE OF DELIVERY TO THE ORIGINAL PURCHASER.
- b) Where the appliance is intended to be used and is used for  
COMMERCIAL USE - NO WARRANTY APPLIES. THIS IS A DOMESTIC APPLIANCE ONLY.

Glem Gas Australasia Pty Ltd, during the period of warranty, will at its option, and subject to the terms and conditions stated below, repair or replace free of charge this appliance or any component part, which upon examination by Glem Australasia Pty. Ltd.. is found to be defective.

### **This Warranty shall not apply:**

- a) If the rating plate has been removed or the serial number or other details on it have been removed or rendered illegible.
- b) If the appliance is connected to a voltage and power rating other than shown on rating plate.
- c) If the appliance has been subjected to misuse, abuse accident or want of care.
- d) If the appliance has been installed, operated or maintained contrary to the instructions supplied by Glem Gas Australasia Pty Ltd.
- e) If any defect or failure is due to connection to an inadequate power supply.
- f) If damage is caused by foreign objects in or on the appliance or by reason of its use for purposes other than that for which it was delivered.
- g) If a repair has been made or attempted by the purchaser.
- h) If you live more than 80 kilometres outside the service area of the Glem Gas Australasia service agents this warranty does not cover the cost of transport of the appliance for service or the service agent's travelling time. This cost has to be covered by the customer.

Light Globes

This warranty does not cover any glass damage or replacement of light bulbs.

Consequential Damage or Economic Loss

Glem Gas Australasia Pty Ltd accepts no liability pursuant to this Warranty for any cost or consequential damage or economic loss whether direct or indirect, to any person or property, arising from breakdown or failure of this appliance or any part thereof, and no responsibility is to be implied or accepted over and above the replacement value of the product.

Replacement Parts

Parts covered under warranty that need replacing i.e. seals, knobs and burner caps. These can be posted to customer to put on at their discretion.

This Warranty is given by Glem Gas Australasia Pty Ltd and no other person or organisation is authorised to vary its provisions and conditions.

**Complete this section and keep for your own record.**

Appliance Type	
Model No	
Serial No	
Purchased From	
Date of purchase	

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Please complete the section below and return to:

Glem Gas Australasia Pty Ltd, P.O.Box 63 Blaxcell PO South Granville NSW 2142  
or Scan/Photograph and email to info@emiliaappliances.com.au

**Cooker Model number** \_\_\_\_\_ **Serial number** \_\_\_\_\_

**Retailer name and address and date of purchase** \_\_\_\_\_

**Customer name and address** \_\_\_\_\_ **Postcode** \_\_\_\_\_

**Email address** \_\_\_\_\_ **Tel. number** \_\_\_\_\_

**Installer name** \_\_\_\_\_

**Installer signature** \_\_\_\_\_

**Installer License number** \_\_\_\_\_

**Installer compliance number** \_\_\_\_\_

**Installer telephone number** \_\_\_\_\_



**GLEM GAS AUSTRALASIA PTY. LTD.**

**Importers of Emilia Appliances**

P.O.Box 63 Blaxcell PO South Granville NSW 2142

Phone: 1 300 307 917

Email [info@emiliaappliances.com.au](mailto:info@emiliaappliances.com.au) for service

[www.emiliaappliances.com.au](http://www.emiliaappliances.com.au)