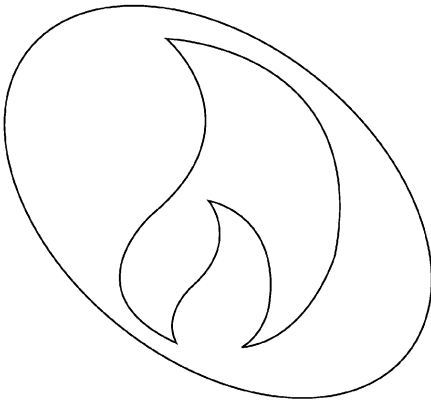


EUROMAID

*installation & operating
instructions and cooking guidance*

**Single oven
electric cooker
with grill**

Model : SC 205



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 qualified person in accordance with current regulations and used in a well ventilated space.

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 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.

Introduction

Welcome/Safety symbols	2
Safety in the home	4

Installation

Know your cooker/specification	6
Electrical connection and location	7
Installation	8

For the very first time

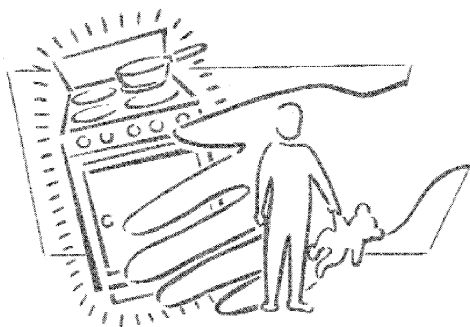
Preparation and burning off	8
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Operating

Operating the hob	9
Saucepan types/deep fat frying	10
Operating the grill	11
Operating the oven	12

Cooker care

Care & cleaning	13
Trouble shooting	14
Future transportation	14
Guarantee & service	15

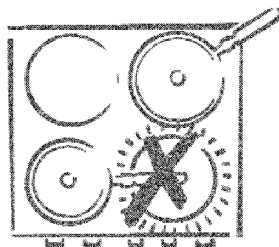


Look after yourself, family and friends



- **Young children should be supervised to ensure that they do not play with the appliance.**
- **The appliance is not intended for use by young children or infirm persons without supervision.**
- **In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed. Please refer to instructions for installation.**
- **Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.**
- **Ensure the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.**
- If the surface of the ceramic cooktop is cracked, switch off the appliance to avoid the possibility of electric shock.
- If the range is placed on a base, ensure measures are taken to prevent the appliance slipping from the base.
- During use surfaces get hot. Don't touch hot surfaces during use.
- Close supervision while cooking is essential at all times.
- 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 heating zones.

- 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 round-bottomed traditional woks. Use flat-bottomed types.
- Don't store items above the cooker that children may try to reach.
- 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.
- **Don't use a steam cleaner to clean a hob, oven or range.**



This appliance is not intended for use by person 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.

safety in the home



Look after your cooker and home

- Clean your cooker regularly, ideally after each use. Always turn off the mains electricity supply and allow the appliance to cool first.
- 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 hob 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, and/or trays directly on the oven compartment base.
- Don't line the grill pan with aluminium foil.
As this could result in an increased risk of fire or damage to your cooker.
- Don't use the cooker with glass panels removed.
- Do not store flammable items such as oven gloves, paper and similar items in the storage compartment.
- When grilling heavy smell food, please open the cooker door, and put the knob heat shield plate between the door and oven housing.

Don't use the cooker for

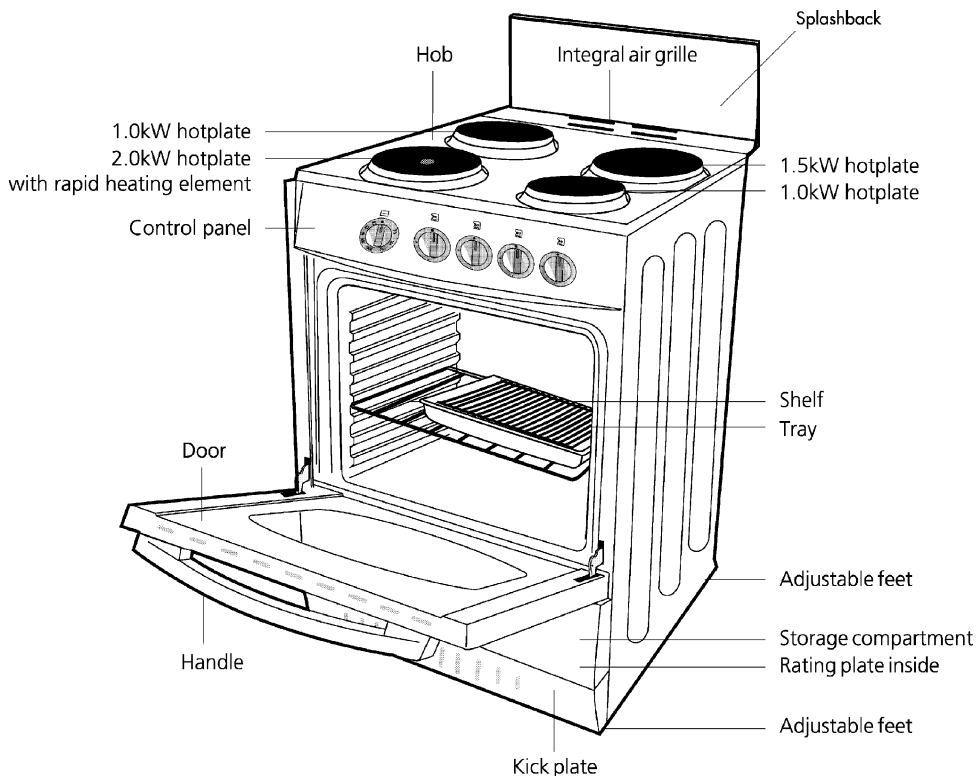
- Hanging towels and dish cloths etc on the handles.
- Warming plates under the grill.
- Heating the kitchen.
- Drying.

Food hygiene

- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.
- **Always refer servicing to a qualified appliance service engineer.**



know your cooker



specification

Supply voltage	230-240 V~ / 400-415 V 3N~
Supply frequency	50Hz
Maximum wattage	7400W
Grill wattage	1500W
Oven wattage	1900W
Hotplate wattage - Front left	2000W (*)
Hotplate wattage - Rear left	1000W
Hotplate wattage - Front right	1000W
Hotplate wattage - Rear right	1500W (*)

(*)protector

Unpacked external dimensions hxxxd mm	900 x 500 x 600
Packed external dimensions hxxxd mm	985 x 560 x 700

Accuracy

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

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

electrical connection

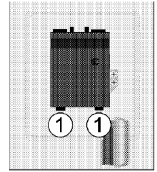
- Do not connect the cooker to the electricity supply until all packing and transit protectors have been removed.
- Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and frequency shown on the rating label corresponds with your power supply. The label is located in the storage compartment.
 - This product must only be installed by a qualified licensed electrician, failure to observe this instruction may result in operational problems and invalidation of the product warranty.
 - This appliance must be earthed.
 - The mains cable must pass through the cable clamp.
 - The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinets.
- Type with regard to protection against overheating of surrounding surfaces=X.
 - If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.



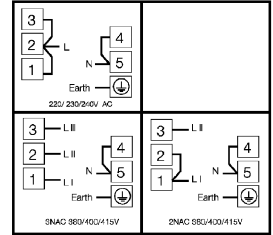
- If a cable without a plug is provided together with your oven (H05 V V-F 3G 2,5 mm²)

Take care to connect as below:

- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/Yellow cable = E (Earth)



- If your oven is supplied without supply cord use schema-I to choose supply cord and use schema-II for installation of cord. The cable length should be max 2m long for isolation safety.



Schema II

- Open the terminal block cover.
 - Connect the supply cable according to wiring diagram on the rear cover.
 - Fix the supply cable to main body with integrated screw via cable tightener.
 - Assembly the terminal block cover to its place.
- Your oven is suitable for single and three phase connection.

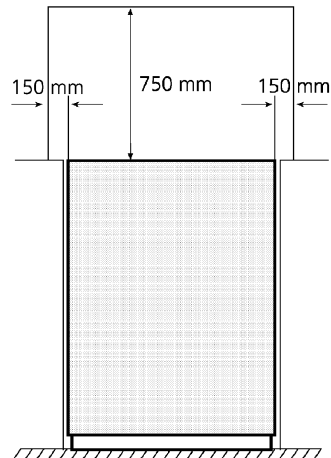
- The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinet.

Connection Type	Monophase	Three phase with Neutral	Two phase with Neutral
Voltage	220/230/240 V	220/230/240 V	380/400/415 V
Supply cord type (max 2m long)	3x2,5 mm ² H05 V V-F	5x2,5 mm ² H05 V V-F	4x2,5 mm ² H05 V V-F

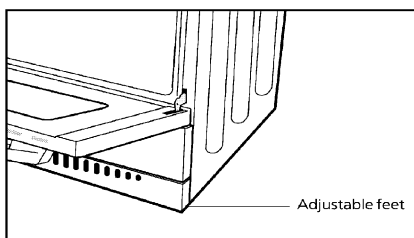
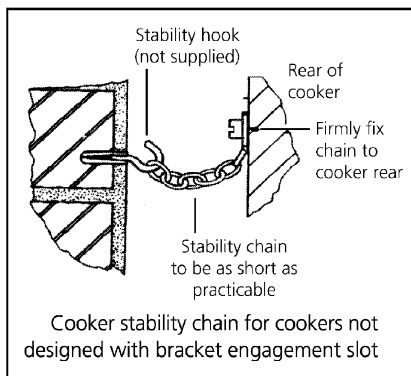
Schema I

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.
- 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.

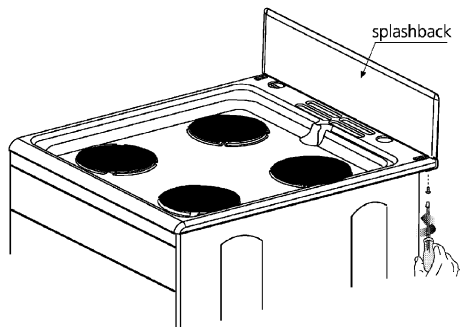


installation



Splashback assembling

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



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.

Hotplates

Adjust the hotplates to the mid position and leave on for about 8 minutes. Do not place any pans or other cooking utensil on the hotplates during this process.

Stability Chain

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

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.

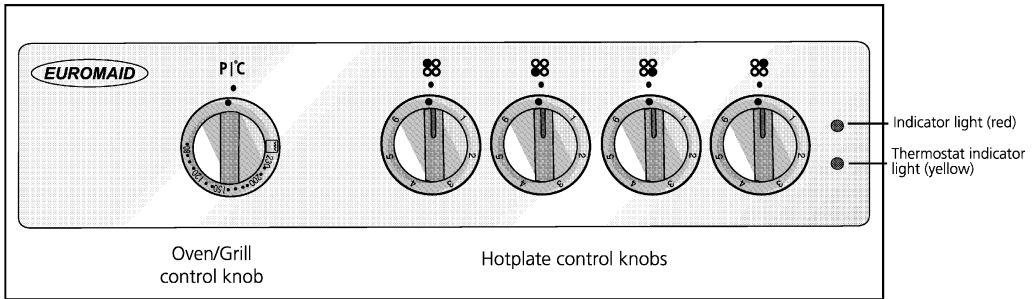
Grill/Oven

Open the door. Remove the tray, handle, wire rack and grill rack, and operate the grill for about 15 minutes. Then close the door and operate the oven at 200°C for about 15 minutes.

Cleaning

Before you start using your cooker, clean the appliance as recommended under Care and cleaning on page 13.

operating the hob



- 1 Rotate the control knobs in either direction to provide fully variable heat control.
- 2 When any one of the hotplates is on, the red indicator light on the control panel is on.
- 3 To switch a hotplate off turn the corresponding knob to ●.
 - The rapid heating hotplate is denoted by the red spot in the centre. (The red spot will wear with time - this is not a fault and operation is not affected.)

Knob position	Use
1	Warming
2-3	Simmering
4-5-6	Cooking-Frying-Boiling



Before retiring for the evening it is advisable to check that all the cooker controls have been switched off.

For best simmering results, we recommend you use the rear left hotplate.

If your hob has 'Over heat protection' Hotplates that have power bigger than 1000 W, have heat protector inside

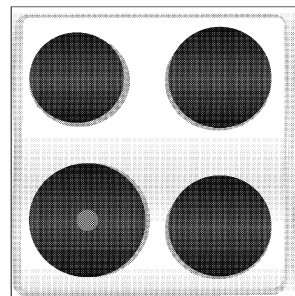
The thermal protector reduces the power, if excessive heat is detected during abnormal operating conditions.

Abnormal operating conditions are;

- When there is not any pot or saucepan on hotplate
- When all the water in pan or saucepan has evaporated.
- When there is excess boiling
- If bottom of pot is not smooth flat (i.e. if it is concave or convex)
- If one cooks meal with cold water, abnormal condition will end. In this case hotplate will run in full power.

Diameter 145mm 1000W
Use 6" diameter saucepan

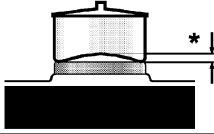
Diameter 180mm 1500W
* protector
Use 7" diameter saucepan



Diameter 180mm 2000W
* protector
Use 7" diameter saucepan

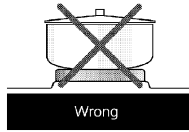
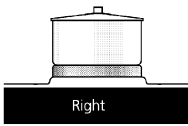
Diameter 145mm 1000W
Use 6" diameter saucepan

saucepan types

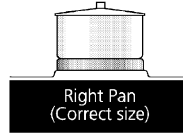


Diameter of pot bottom	* Max. concavity in cold condition	* Max. concavity in hot condition
145 mm	0.9 mm	0.5 mm
180 mm	1.1 mm	0.6 mm

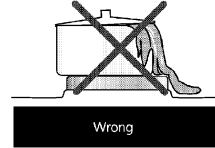
For best results we recommend the use of good quality saucepans with smooth flat bases. This gives the maximum use of the energy in the hotplate.



Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use. Never use recessed or ridged base saucepans. Use pans of the correct diameter. The base should be about the same size as the hotplate. Suggested sizes are 6" (15cm) for the small hotplates, 7" (18cm) for the large hotplates. If the pan is too small energy is wasted.



Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning. Place only dry pans on the hotplate. Do not place lids, particularly wet ones, on the hotplates.



Pressure cookers

Only use pressure cookers suitable for solid hotplates.

deep fat frying



- Never fill the pan more than 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

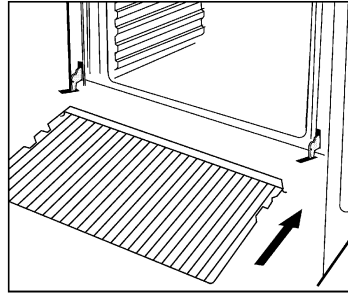
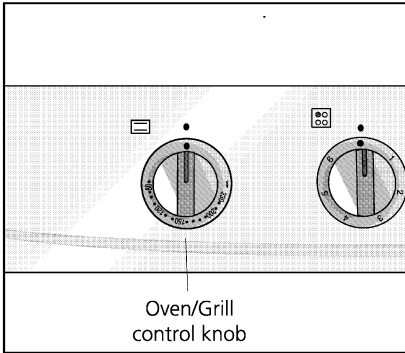
- Switch off the electricity supply.
- Smother flames with a fire blanket or damp cloth.

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

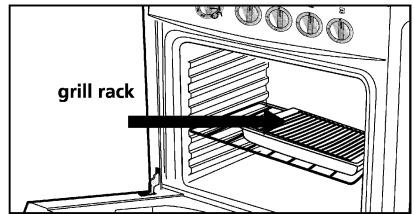



Do not use water on the fire. Leave the pan to cool for at least 30 minutes.

operating the grill



true direction

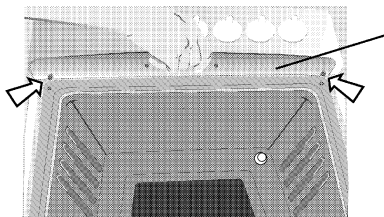


 **Warning:** Accessible parts may become hot when the grill is used. Children should be kept away.

- 1 Open the door.
- 2 Position the shelf in a suitable position.
- 3 Turn the grill on by turning the control knob clockwise to the grill symbol on the knob and allow to preheat for around 5 minutes.
- 4 The amber indicator light will glow to show that the grill has been switched on.

- Ensure the food is correctly positioned under the grill element.
- Do not line the grill pan with aluminium foil.
- When grilling thicker food, the grill rack should be turned over to its lowest position.


WARNING !: After preheating, **keep the front door fully open during grilling.** In order to prevent the knobs of the control panel from heating up, the knob heat shield plate must be placed in the pins at the bottom of the control panel shown in the figure.

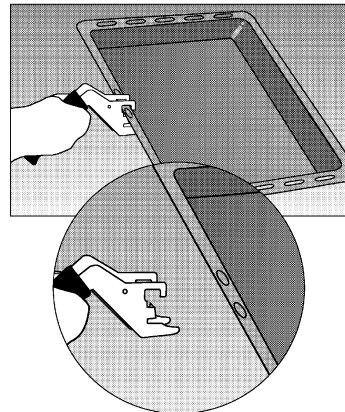


Use of grill pan handle

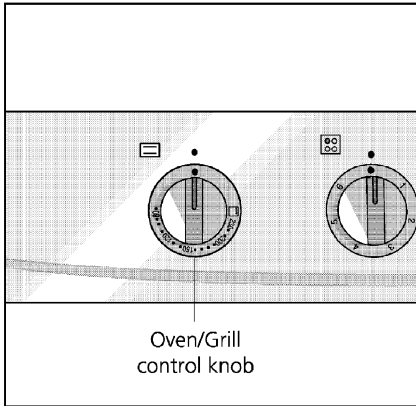
Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

The grill pan has a detachable handle. 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. Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.



operating the oven



- 1 Turn the oven on by rotating the oven control knob clockwise.
- 2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the knob.
- 3 The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.
- 4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.

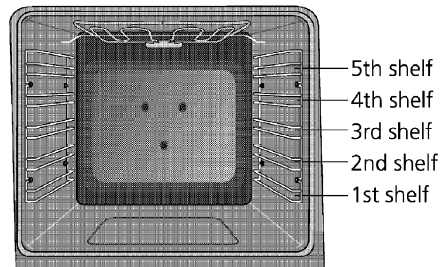


- The oven uses the outer top element and a concealed bottom element.
- Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.
- Check food is thoroughly cooked and is piping hot.

Temperature conversion

The oven temperature control knob is marked in degrees Celsius (sometimes called Centigrade). This chart will help when recipes show °F or use descriptive terms (as recommended by the Association of Manufacturers of Domestic Electrical Appliances).

Description	Celsius °C	Fahrenheit °F
Cool	70	150
	80	175
	100	200
	110	225
Slow	120	250
	140	275
	150	300
Fairly hot	160	325
	180	350
Hot	190	375
	200	400
Very hot	220	425
	230	450



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	1
Lamb	180°C - 200°C	25-30 mins per 450g + 30 mins	1
Pork	180°C - 200°C	30-35 mins per 450g + 30 mins	1
Poultry	180°C - 200°C	25-30 mins per 450g + 25 mins	1
Casseroles	140°C - 160°C	1.5-2 hours, dependant on quantity	2
Fruit cake	140°C - 160°C	Dependent on size	1-2
Small cakes	160°C - 180°C	20-25 minutes	3
Victoria sandwich	160°C - 180°C	20-25 minutes	2



Turn OFF at the mains before cleaning.

- Before switching on again ensure that all controls are in the OFF position.
- Make sure that the oven, grill and hotplates are sufficiently cool before you start cleaning.
- As the hotplates are of a solid type, 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.

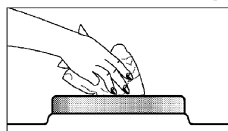
Vitreous enamel hob surround

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.

Hotplates

The cleaning of sealed hotplates should be done when they are cold.

- 1 Wipe the hotplates with a little domestic non-scratch cleaning cream following the



circular grooved pattern on the hotplate.

- 2 Wipe over with a damp clean cloth,

making sure that all the cleaner has been removed.

- 3 Dry by switching on for a few minutes.
- 4 Apply a thin coat of cooking oil from time to time to provide a protective coating.

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.

Grill elements

Wipe the grill elements with a damp cloth (ensuring they are sufficiently cool first) to remove any fat splashes. This will prevent fumes from any fat being burned off when the cooker is next used.

Oven interior



Remove the rod shelves for washing in the sink. Use a fine steel wool soap pad for removing stubborn stains from the rod shelves and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the surrounding clips the thermostat sensor which is located at the top right hand side of the oven.

Clean the interior 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.

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.

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 carefully preventing sudden shocks.

Over time...

- Slight discolouration of liners and other surfaces may occur in time. This does not affect the functioning of the appliance.
- The metal rings around the hotplates discolour when in use due to the heat. This is normal, is not a fault and operation of hotplates is not affected.

trouble shooting

If the cooker does not work

If the appliance does not operate check whether:

- The power supply is 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.

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 8.
- 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.

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.

ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD

ABN 11 051 297 557

Unit: 8/92A MONA VALE ROAD (Enter of Daydream street) WARRIEWOOD
NSW 2102

PH: 02 9999 2124 FAX: 02 9999 1684

EMAIL: EDAAU@bigpond.com web site www.euromaid.com.au

EUROMAID COOKER WARRANTY IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser subject to model type either 12 months or Two Years of ownership 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.

2 Year Warranty Products:

All built in appliances such as Ovens, Gas and Electric Cook tops.

1 Year Warranty Products:

All Free Standing Gas and Electric products including bench top and portable products.

Portable products ie MC110T are to be returned to the nearest service agent by the purchaser these products offer no in home warranty repair. Where the appliance is installed outside the normal service area of Electrical Distributors Australia Pty Ltd or its Appointed Service Agent the purchaser will pay the travel cost charges for the service agent to attend the repair or to take the appliance to the service centre.

Built In & Free Standing 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 cannot 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 and 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

GOLD COAST

ROSHAD APPLIANCE SERVICE
1/13 LEDA DRIVE
BURLEIGH QLD 4220
PH: 0755357044
FAX: 07 55357407

QUEENSLAND

ENDEAVOUR REFRIGERATION
167 ROBERTSON STREET
FORTITUDE VALLEY QLD 4006
PH: 073 8727444
FAX: 073 8522465

VIC

ALL STOVE SERVICE
73 HAVERSHAM AVE
WHEELERS HILL VIC 3150
PH: 1800631348
FAX: 0395748007

TASMANIA

BALDOCKS
222 LIVERPOOL STREET
HOBART TASMANIA 7000
PH: 03 62345995
FAX: 03 62348134

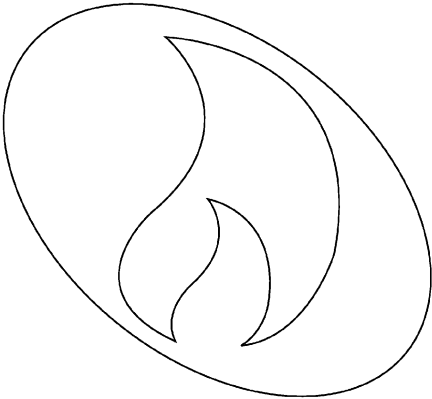
WESTERN AUSTRALIA

METROPOLITAN APPLIANCES
15 SHIELDS CRESCENT
MYAREE WA 6154
PH: 089 3301724 FAX: 089 3171296

SOUTH AUSTRALIA

PRESTIGE APPLIANCE REPAIRS CENTRE
4/65 STEPHENS AVENUE
TORRENSVILLE SOUTH AUSTRALIA 5031
PH: 08 83522022
FAX: 08 83522044

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT SYDNEY HEAD OFFICE PH: 02 9999 2124



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