

OV-1-6S-GAS

# Installation and Operating Instructions

**Model:**

**OV-1-6S-GAS**

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

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



Dear Valued Customer,

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

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

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

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

Regards,  
The Parmco Team

**P A R M C O**

Inspiring kitchens, entertaining homes

Inspiring kitchens, entertaining homes

## *Parmco Appliances extended 7 year warranty*



### **The Warranty:**

- This appliance is intended for domestic use in the owners' home. Use of the appliance for commercial purposes will limit the warranty period (please see Parmco website for commercial details).
- Subject to the terms and conditions contained within this warranty, if the product is not of Acceptable Quality (as defined in the Consumer Guarantees Act) within 7 years of the date of original purchase, then Parmco Sales undertakes to repair or, at its sole discretion, replace the product.
- The warranty does not cover the costs of transport, mileage or travelling time if the product is located beyond 30km of a recognised Service Agent.
- This warranty is offered as an extra benefit, and does not affect other legal rights, which can not be modified or excluded by agreement.
- This warranty only applies to goods supplied and installed in the North and South Islands of New Zealand.
- The provisions of this warranty are in addition to the rights and remedies available to consumers under the Consumer Guarantees Act 1993.

### **The Warranty is not valid:**

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

### **Liability under this warranty will not be accepted for:**

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

Product _____ Date of purchase _____
Serial Number _____
Dealer / Retailer Name _____
_____
_____
Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period

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

*Subject to updates without prior notice,  
please visit [www.parmco.co.nz](http://www.parmco.co.nz) for the latest version.*

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### IMPORTANT NOTE

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

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



For this oven to function correctly, it is critical that the primary airflow to the upper and lower burners is correctly adjusted.

Please refer to the section "Adjusting the Oven Burner Primary Airflow" on page 16.

## IMPORTANT SAFETY INFORMATION

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

**WARNING:** If the information in this manual is not followed, a fire or explosion may result, causing property damage, personal injury, or death.

## BEFORE USING THIS APPLIANCE

### Read the instructions thoroughly

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

## FOR YOUR SAFETY

- If you smell gas:
  - Do not light any appliances.
  - Do not touch any electrical switch.
  - Do not use any phones in your building.
  - Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- This appliance is designed for non-commercial, household use only and must not be altered in any way.
- The appliance must be properly installed and grounded by a qualified installer. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.
- This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with New Zealand Electrical Standards requirements.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Before cleaning your oven or perform maintenance, always ensure the appliance is disconnected from the main supply.
- Never use your appliance for warming or heating the room.
- Always use oven gloves to remove and replace cookware in the oven.
- Packaging items that this appliance is delivered in, such as plastic bags, polystyrene, and nails, are potentially dangerous, and therefore appropriate measures must be taken to prevent children from coming into contact with them.

- This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance.
- Do not allow children to stand, sit or play with any part of the appliance.
- Do not use the drop down door as a stool to reach overhead cabinets.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible for their safety.
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep the appliance thoroughly cleaned. Food residues may cause fire risks.
- Do not use a steam cleaner to clean this appliance.
- Do not use water on grease fires. Smother fire or flame by using dry chemical or foam-type extinguisher.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the glass shattering.
- Always place oven racks in desired location while the oven is cool. If rack must be moved while the oven is hot, do not let the potholder contact hot surfaces in the oven.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glaze utensils are suitable for cooking range use without breaking due to the sudden change in temperature.
- Accessible parts may become hot during use. To avoid burns, young children should be kept away.
- Surface oven gas burners may be hot even though they have no flame, and areas near the surface may become hot enough to cause burns. Make sure hot areas have had sufficient time to cool, before touching them.
- After using the appliance, please ensure that all controls are in the “OFF” position.
- Avoid touching the oven with wet body parts.
- Let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers, as built-up pressure may cause the container to burst and result in injury.
- Do not obstruct the ventilation or heat dissipation slots.
- Do not allow power cables of other appliances to come into contact with hot parts of this appliance.
- This appliance is intended for indoor use only. Avoid exposing the appliance to atmospheric elements such as direct sunlight and rain.

- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE OR NEAR THIS APPLIANCE.**

For any enquiries please contact Parmco Appliances (09) 573 5678.

**For this oven to function correctly, it is critical that the primary airflow to the upper and lower burners is correctly adjusted.**

**Please refer to the section “Adjusting the Oven Burner Primary Airflow” on page 16.**

# USE AND CARE

## PRECAUTIONS AND GENERAL ADVICE

When the oven and grill are used for the first time, you should heat it at the maximum temperature for approximately 45 minutes to burn off any oily residues left by the manufacturing process. Turn off the appliance and allow to cool. Any odours that may be detected during this initial use are due to the evaporation of substances used to protect the appliance during manufacture and storage processes.

To avoid contact with any steam inside the oven, open the door in two stages: hold it open about 5cm for 4-5 seconds, then open it completely. If you have to check or carry out other procedures on food during cooking, do not leave the door open for extended periods of time to avoid a drop in the oven temperature which may impair cooking results.

## FRONT PANEL CONTROLS

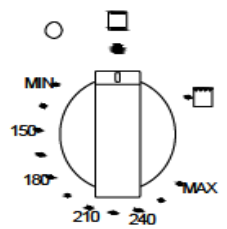
All the oven's control and monitoring devices are placed together on the front panel. The table below provides the key to the symbols used.



### Thermostat Knob

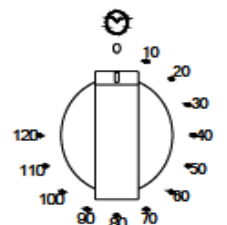
This knob lights the gas burner inside the oven. The cooking temperature is set by turning the knob anti-clockwise to the value required, between MIN and MAX.

For instructions for lighting the gas oven, refer to "Using the Gas Oven" on page 8.




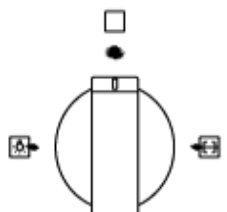
### Timer Knob

To use the timer, set the alarm by turning the knob clockwise. The numbers correspond to minutes (maximum 120 minutes). The setting is on a gradual scale and intermediate positions between the numbers can be used. At the end of the cooking, the alarm does not turn off the oven.



### Function Knob

The  setting turns on the internal light of the oven. The grill and rotisserie symbols are marked as:



## USING THE GAS OVEN

### Cooling Fan System

This appliance is equipped with a cooling system which comes into operation a few minutes after the oven is lit. The fan generates an airflow, which comes out above the door and may continue for a short time even after the oven is turned off.

### Lighting by Electronic Spark Ignition

Fully open the oven door and press the thermostat knob turning it anti-clockwise to the maximum temperature setting; this automatically activates the electric spark ignition. Once the burner has ignited, keep the knob pressed down for a few seconds to allow the thermocouple to heat up.

If the burner has not lit after 15 seconds, leave the oven door open and wait 1 minute before trying again.


### Lighting the Burner by Hand

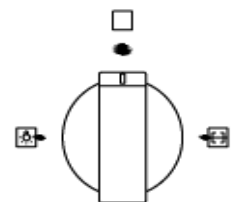
If for any reason the power is off or fails, you can light the burner by hand. Fully open the oven door and turn the thermostat knob anti-clockwise. Place a lit match close to the end of the flame pipe (A), positioned at the bottom centred of the oven, then press the thermostat knob. Once the burner has ignited, keep the knob pressed down for a few seconds to allow the thermocouple to heat up. Check that the burner has lit properly through the inspection holes (B). The cooking temperature is set by turning the knob clockwise to the value required, between 50°C and 231°C.



If the burner accidentally goes out, turn the knob to the off (●) position and wait at least one minute before relighting it again.

### Using the Grill

To turn on the grill function, simply turn the gas oven thermostat knob to the  position.



**WARNING:** The traditional baking setting of the gas oven cannot be used simultaneously with the grill/roisserie functions.

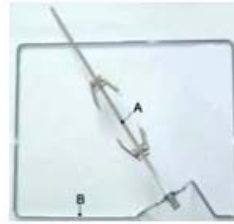


## Using the Grill and Rotisserie

Fit the spit rod into the motor housing located at the rear of the cavity while utilising the rotisserie rack supplied and select the grill function.

## Using the Rotisserie in cookers with normal oven.

Place the rotisserie shelf "B" on the second pair of runners from the bottom and fit the rod "A" into the hole in the back of the oven.



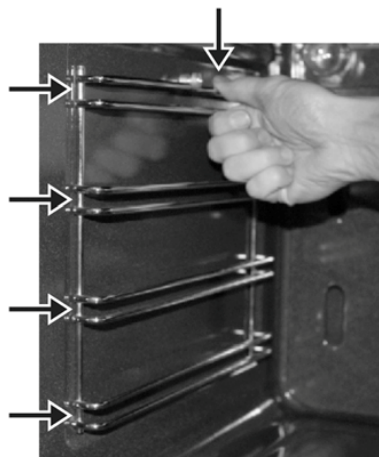
## Attention

- In enamelled models, grill and grill + rotisserie cooking operations must be carried out with the door ajar on the first catch, and the knob guard supplied fitted into the top of the oven cavity.
- Accessible parts may be very hot during and after using the grill; keep children away from the appliance.
- During rotisserie cooking operations, one of the pans supplied with the cooker should be placed on the bottom runners of the oven, to collect any grease and fat produced.
- When using the oven, remove all unused pans and shelves from its interior.
- During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or strays on it – this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

## Positioning the Oven Trays and Shelves

The baking tray, grill tray and wire shelves can be placed in any of the five available height positions. When positioning tray heights it is important to remember that this oven may perform differently to the way your previous appliance worked. To obtain the best cooking results please experiment with temperature, rack height and cooking times. To assist you in this process please refer to the "Cooking Guide" on page 9. When fitting the wire racks or trays, please ensure that they are located between the two wires that are closest together on the side racks. Wire racks have a safety stop so that they cannot be fully withdrawn by accident. To fully withdraw the wire racks, simply lift the front edge slightly and withdraw the rack from the oven. The baking tray does not have a stop position and can be fully withdrawn from the oven without interruption. **BE CAREFUL NOT TO ACCIDENTALLY FULLY WITHDRAW THE BAKING TRAY.**

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



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

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

## CLEANING AND MAINTENANCE

### CLEANING

Before cleaning or performing maintenance, make sure the appliance is disconnected from the electricity supply. To extend the life of your oven, it must be cleaned frequently.

- Never use a jet steam for cleaning inside the oven.
- The oven should be cleaned regularly each time the being used (after cooling down) to keep to stainless steel in a good condition.
- Clean the glass door and stainless steel using non-abrasive products or sponges and dry it with a soft cloth. Do not use abrasive cleaners, chlorine-based acids, or sharp scrapers to clean as they can damage the surface.
- Clean the shelves with hot water and non-abrasive detergents.
- Do not allow spills of food with high sugar content to dry inside the oven. If they dry for too long, they might damage the enamel coating inside the oven.

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

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

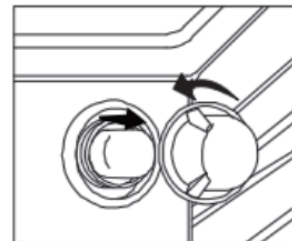
**Never place anything (including foil and oven trays) on the bottom of the oven when it is in operation as this may result in damage to the enamel.**

## MAINTENANCE

Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.

### Replacing the Oven Lamp

- Disconnect the oven from the power supply, and unplug the appliance if the plug is accessible.
- Remove the glass cover of the lamp-holder.
- Remove the lamp and replace with a lamp that is resistant to high temperatures (300°C), 220-240 V voltage, 25W wattage, and type G9.
- Replace the glass cover and switch on the oven, or plug the oven to the main power supply.
- Replacement lamps are available from Parmco Appliances.



### Removing the Doors

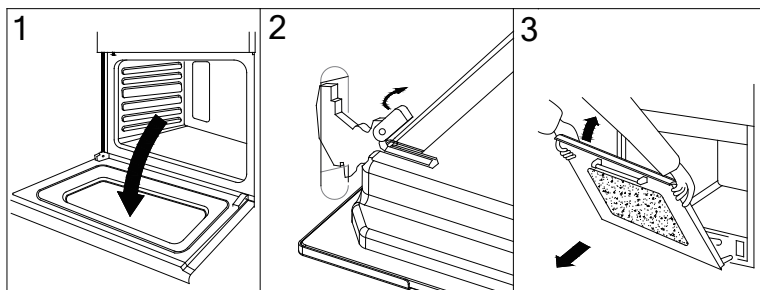
For a more thorough clean, you can remove the oven door. Choose the remove and assemble method

According to different structure of oven door purchased. Proceed as follows:

Oven door structure 1 remove and assemble procedure:

- Open the door fully ;
- Lift up and turn the small levers situated on the two hinges ;
- Grip the door on the two external sides ,shut it slowly but not Completely;
- Pull the door towards you ,pulling it out of its seat ;

Reassemble the door by following the above procedures backwards.



### Removing the Gaskets

- Remove the oven door as described above.
- Lift the tangs at the corner as shown in the figure.

## TECHNICAL DETAILS

Inner dimensions of the oven:

Width 43.5cm  
Depth 40.0cm  
Height 32.0cm

Inner Volume of the oven:

56 Litres

Voltage and Frequency of Power Supply:

220-240V ~50/60Hz or 50Hz

## DISPOSAL

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

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

## SERVICE AND PARTS

Before leaving the factory, this appliance was tested and adjusted by specialist skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the greatest of care and attention by an authorized personnel. For this reason, we strongly advise you to contact Parmco Service Department, specifying the nature of the problem, the model and serial number of the appliance. This data is provided on the data label adhered to the base of the appliance and on the duplicate data label in the operating pack.

## WARRANTY

Your new appliance is covered by warranty. The details of your warranty are in the back of this manual. Keep the purchase receipt that documents your purchase of the appliance and your purchase date, as you will need to provide these as proof of purchase for warranty repairs. Warranty cannot be claimed without proof of purchase.

## IMPORTANT NOTE

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

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

For this oven to function correctly, it is critical that the primary airflow to the upper and lower burners is correctly adjusted.

Please refer to the section “Adjusting the Oven Burner Primary Airflow” on page 16.

## INSTALLATION

- Before any service procedure, it is important to ensure that the appliance is DISCONNECTED from the electrical mains.
- Installation of this appliance and its connection to the electrical mains must only be carried out by authorized personnel.
- Installation of this appliance and its connection to the gas supply must only be carried out by a gas fitter.
- Do not modify this appliance.
- After removing the appliance from the packaging, make sure that it is undamaged. Otherwise, contact your dealer before operating this appliance.
- Make sure that this appliance is installed in accordance with the ventilation requirements.

### NOTES TO THE AUTHORIZED INSTALLER



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

#### Data Label

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

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

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

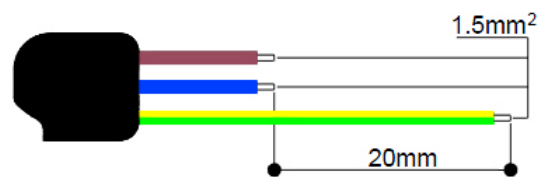
## Electrical Connection

It is necessary that all installation and connections are carried out by qualified personnel and that the connections meet all New Zealand Regulatory Requirements.

Before connecting to the mains, make sure that;

- The electrical counter, the safety valve, feed cable and socket are suitable to withstand the maximum load requirements as detailed on the rating label.
- The supply system is regularly grounded as per New Zealand Regulations.
- If a permanent connection is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact gap of at least 3mm, located in an easily accessible position close to the appliance.
- If a socket and plug connection is used, check they are of the same type and are compatible with each other.
- After connection of the appliance to the mains, ensure the cord does not come into contact with any parts of the appliance subject to heating.
- Never use reductions, shunts, or adapters which can cause overheating or burning.

Operation at 220-240 V~: use a type H05RR-F three wire cable (cable of 3 x 1.5mm<sup>2</sup>).



The earth wire (yellow-green) must be at least 20mm longer than the other wires for connection to the appliance.

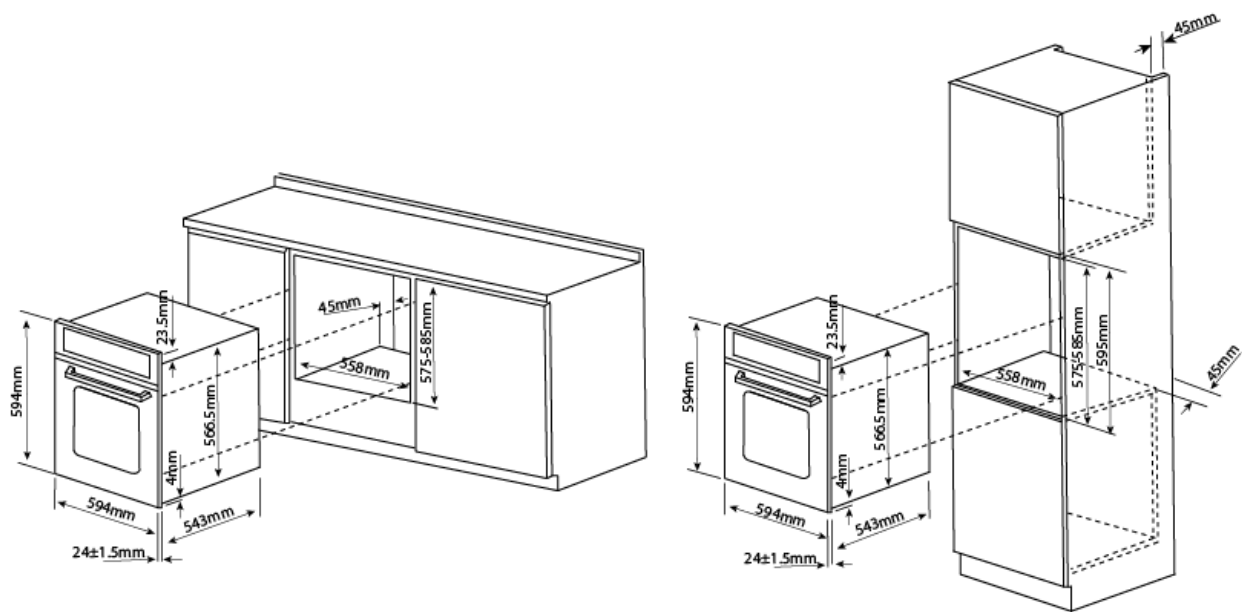


**When handling this oven it is essential that you always use the purpose provided handles recessed into the sides of the oven. This will ensure that the oven carcass and door is not stressed by lifting. DO NOT use the door handle when lifting this appliance into position. This could result in damage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

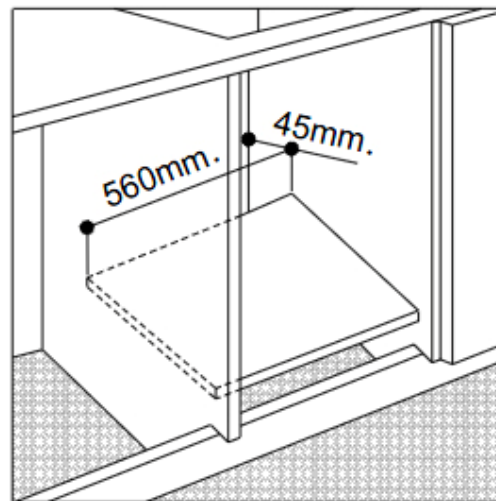
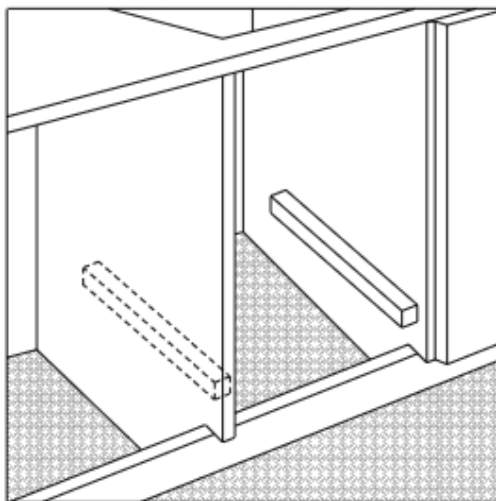
## Installation into Cabinetry

The power supply to the appliance must be shut down before any adjustment or maintenance work is performed. In addition, special care must be paid to the ventilation requirements, as correct ventilation is required for this oven to perform correctly. The oven must be installed as per the installation instructions below.

The figure below gives the dimensions for cut-out installation under the counter or an in wall cabinet unit.



A recommended installation method is resting the oven on two strips of wood. If the oven will rest on a continuous panel, there must be an aperture of at least 560mm wide by 45mm deep from the rear of the cabinet.



The panels that are immediately adjacent to the oven must be of a material that has heat resistant qualities. In particular, cabinets with veneer finishes must be assembled with glues that can withstand temperatures of up to 100°C. In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame. Never use the door for leverage when inserting the oven in the cabinet. Furthermore, never apply excessive pressure to the open door.

## Room Ventilation

The appliance may only be installed in a permanently ventilated room as specified by the relevant regulations. The airflow into the room must be sufficient for proper gas combustion and room ventilation. The air intake, protected by gratings, must be of suitable size (see relevant regulations) and located so that they are not obstructed in any capacity. The kitchen must be kept properly ventilated to disperse the heat and humidity produced by cooking processes.

## Combustion Gas Discharge

Combustion gases must be discharged by means of hoods connected to a flue with reliable natural draught or a fan extraction system. An effective extraction system requires careful design by an authorized specialist, and must comply with the regulation distances and positions. After installation, the qualified personnel must issue a certificate of compliance.

## Gas Connection

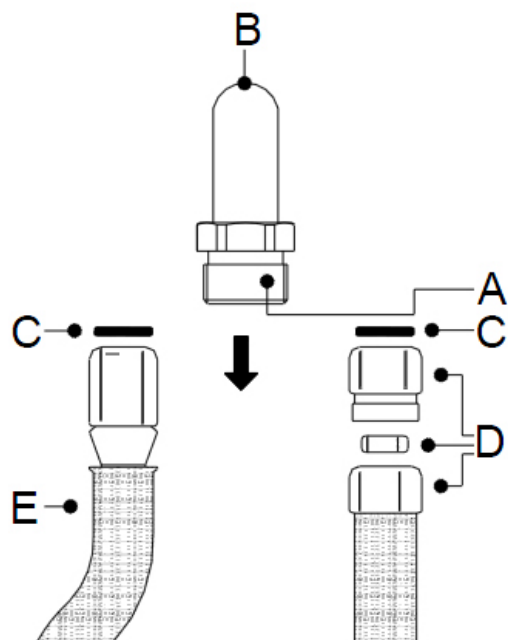
### Connection with copper pipe:

The connection to the gas supply mains must be made so that no stresses or strains of any kind are applied to the appliance. The connection can be made using the adapter unit **D** with two conical elements, always fitting the gasket **C** supplied.

### Connection with steel hose:

Use only continuous-wall stainless steel hoses compliant with the relevant regulations, and always fit the gasket **C** supplied between the fitting **A** and the hose **E**.

When connecting with a hose, ensure that the total length of the pipeline is not more than 2 metres. Also ensure that the hoses are not crushed or in contact with any moving parts.



## Adapting to Different Types of Gas

Before carrying out the operations below, disconnect the appliance from the electricity supply.

The appliance is supplied jetted for Natural Gas – the oven can be jetted for LPG using the brass jets supplied. This operation should be carried out by a registered gas fitter.

## Adjusting the Oven Burner

- Remove all accessories (pans, shelves, steel runners, etc).
- Lift the oven bottom plate and extract it so that the inside of the oven is as shown in the picture.





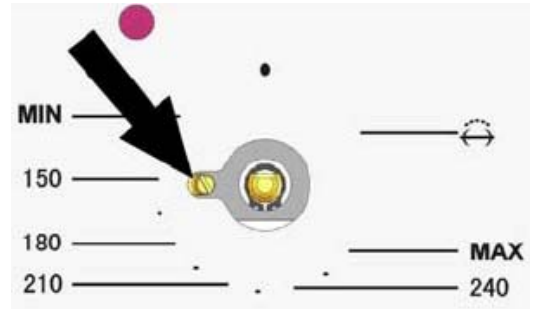
## Adjusting the Minimum Setting



**(Before adjusting the minimum setting, it is critical that the primary airflow has been adjusted correctly. Please see below.)**

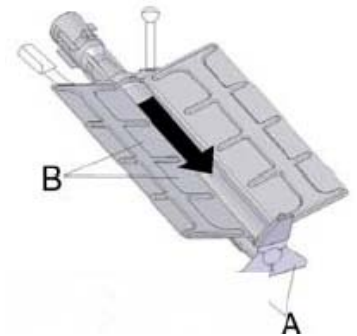
The oven thermostat has a screw for regulating the minimum setting, accessed by removing the thermostat knob. When the type of gas used changes, the minimum setting must be adjusted as follows:

- Light the oven burner and keep it operating at the highest setting for 10-15 minutes with the door closed. Then turn the knob to the minimum temperature setting, remove the knob, and use a straight-head screwdriver to adjust the setting.
- When using bottled gas (LPG), the adjuster screw must be turned fully clockwise. The diameter of the by-pass is stated in the “Burner and Nozzle Data Table” on page 17.
- When using natural gas, adjust the screw so that when the thermostat knob is turned from the maximum to the minimum setting, the flame always remains stable and uniform. Close the oven door and check that the burner remains on at the minimum setting.



## Changing the Nozzle

- Undo the oven burner fixing screws **A**.
- Move the burner **B** outwards until the nozzle is accessible.
- Use a 7 socket wrench to change the nozzle, fitting the relevant nozzle for the type of gas to be used by referring to the “Burner and Nozzle Data Table” on page 17.

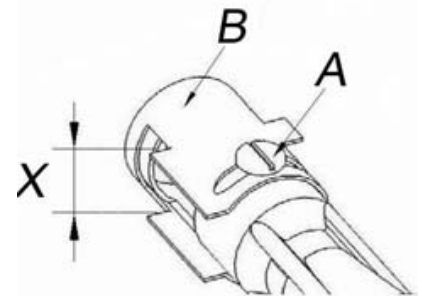


**For this oven to function correctly, it is critical that the primary airflow to the upper and lower burners is correctly adjusted.**

**Please refer to the section “Adjusting the Oven Burner Primary Airflow” below.**

## Adjusting the Oven Burner Primary Airflow

- Undo the adjuster screw **A** of the air regulator sleeve.
- Turn the regulator sleeve **B** into the position for the type of gas to be used. X = 5mm for Natural Gas (N); 15mm for G30/G31 (LPG).
- Tighten the adjuster screw and restore the seals.
- When the operation is complete, reassemble the burner correctly.



When the operation is complete, replace the nameplate on the back of the oven with the one provided for the new type of gas.

The regulator sleeve should be adjusted such that there is no flame “flicker”. The flame should be stable and even.

Burner and Nozzle Data Table

Natural Gas 2kPa					
Product Code	Burner type	No. of burners	Injector size in mm		Nominal Gas consumption per burner
			Natural Gas	Primary aeration Natural Gas	
OV-1-6S-GAS	Grill (top gas)	1	0.93 + 1.2mm sink hole	8.9 mm	5.4 MJ/h
	Oven (bottom gas)	1	1.18	Fully open	9.36 MJ/h

Universal LPG 2.75kPa					
Product Code	Burner type	No. of burners	Injector size in mm		Nominal Gas consumption per burner
			LPG	Primary aeration LPG	
OV-1-6S-GAS	Grill (top gas)	1	0.65	8 x 20 mm, 2 sides	6.12 MJ/h
	Oven (bottom gas)	1	0.77	11 x 20mm, 2 sides	9 MJ/h