

A black and white photograph of a cup of coffee. The cup is white and filled with a frothy beverage. On top of the coffee sits a large, round chocolate chip cookie. Several fresh raspberries are scattered on top of the cookie. The background is softly blurred, showing a patterned cloth.

MODELS

FFS5463W

GG54SSW

540mm Upright Electric Cooker
USER MANUAL

Euromaid

price, quality, performance

contents

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We recommend that you read the instructions in this Manual carefully before use for the best performance and to extend the life of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance. Always keep this Manual close to hand since you may need to refer to it in the future. Thank you.

Conditions of use

This appliance is intended to be used for domestic use, not commercial use.

Safety precautions

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Warning – ensure that no downward pressure is applied to the oven door when open. in particular, do not allow a child to climb on to open oven door
- Warning - accessible parts can become hot during use, especially the oven door. to avoid burns, young children must be kept away.
- Young children should be supervised to ensure they do not play with this appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot external and internal surfaces when in use. Use oven gloves.
- Install cooker, shelving and fittings in accordance with this Manual.
- Ensure all specified vents, openings and airspaces are not blocked.
- To ensure your safety all electric appliance should only be installed or service by qualified staff. If the supply cord is damaged, it must be replaced a service agent or similarly qualified person in order to avoid a hazard.
- To ensure your safety all electric appliance should only be installed or service by qualified staff. If the supply cord is damaged, it must be replaced by the manufacture, its service agent or similarly qualified staff in order to avoid a hazard.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store flammable materials in the appliance or near this appliance.
- Do not modify this appliance.
- Appliance must be installed according to current laws and regulations by qualified tradesmen/Installers

The Manufacturers and Importers/Distributors and Retailers shall not be liable to any legal liability, personal injury and property damage due to incorrect operation or incorrect Installation.

Other Important Safety Information



This appliance must not be used as a space heater.



Do not obstruct the ventilation slots on front or back of appliance.



Do not remove any labels or use abrasive/ corrosive cleaners on.



According to the electrical safety regulations the appliance equipment must be properly earthed.



Do not use corrosive cleaners eg oven cleaners that contain caustic soda.

Warnings for use of oven and appliance hob

Oven warnings

- Do not push down or apply any weight on open oven door.
- Do not line oven with foil or place anything on the bottom of the oven while baking to avoid permanent damage, as trapped heat will crack or craze the enamel floor of the oven cavity liner.
- Use of olive oil and other poly-unsaturated oils (vegetable oils) when roasting uncovered food causes deposits inside the oven which are very difficult to remove.

Hotplate and burner warnings

- Do not allow pots to boil dry, as damage to hotplate may result.
- Do not operate hotplates or burners without a pot, fry pan etc.
- Do not allow cookware to overhang hob onto adjacent bench tops, this will cause scorching to the bench top surface.
- Stainless steel sealing ring around the hotplate will discolour due to heat.

Disposal of packaging

Please recycle the cardboard and also any polystyrene packaging where possible.

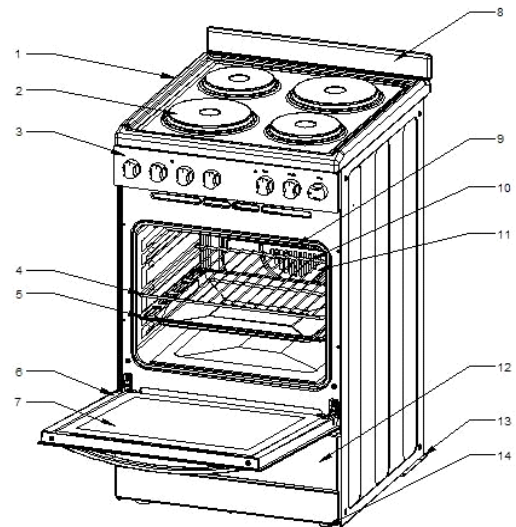
Installation, Cleaning and Servicing

- An authorized person must install this appliance. (Certificate of Compliance to be retained).
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the Installation Instructions must be followed.
- In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt plate must be installed.
- Where the appliance is installed next to cabinets, the cabinet material must be capable of withstanding 85°C.
- Only authorized personnel should carry out servicing (Certificate of Compliance to be retained).
- Always ensure the appliance is switched off before cleaning.
- Do not use caustic soda- based cleaners.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To be serviced only by an authorized person.
- Appliances requiring connection to 220-240V and must be earthed.

Product description

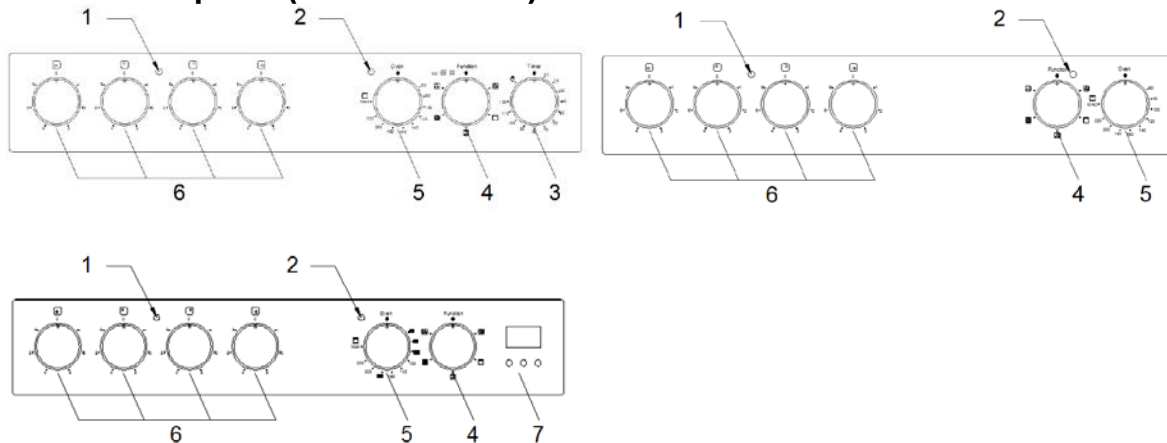
Description of electric cooker

1. Cooktop hob area
2. Hotplate Burner (4 of)
3. Control Panel
4. Chrome oven shelf (1 supplied)
5. Baking tray with grill insert (1 supplied)
6. Oven Door
7. Oven Inner Door Glass
8. Splashback (1 supplied)
9. Integrated Grill element
10. Fan forced oven element
11. Fan & element cover
12. Front panel
13. Anti-tilt bracket
14. Anti slip feet



Controls

Front control panel (various models)



1. Hotplate Indicator Lamp (where fitted)
 - Comes on when a hotplate is turned on.
2. Oven Indicator Lamp
 - Lamp is on when oven element is heating up oven or cycling on.
3. 120 Minute Ringer Timer (optional)
 - Sets "reminder" alarm count-down time or if oven is being used, switches oven OFF after cooking time set has ended.
4. Function switch Control Knob
 - Sets Oven Function/ Mode.
5. Oven Temperature Control Knob
 - Sets temperature for baking.
6. Hotplate Control Knob - can be rotated in either direction
 - Adjusts temperature of hotplate.
7. Programmable Clock (where fitted)
 - Sets baking/grilling reminder times.
 - Sets automatic cooking duration and stop time

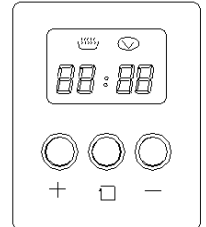
Note: Clock time must be set before oven can operate.

First time use of the appliance

Setting the time

*If you have purchased a model fitted with a 3 button programmable timer, you must set the time of day before you can operate your appliance. **Note:** The clock has a 24 hour display*

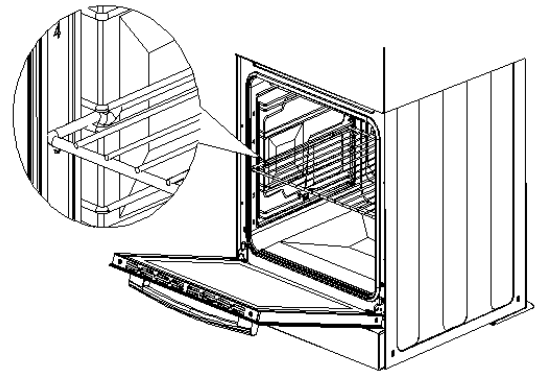
- After the appliance has been electrically connected “00.00” will be displayed and the “🕒” will flash.
- To set the time of day, press the “-” or “+” buttons. 15seconds after the last change, the “🕒” will disappear, confirming the time has been set.



Fitting oven shelves

- Ensure shelf orientation is correct (refer picture).
- Slide into oven at an angle until raised back of shelf is past the stop on side runners.
- Lower front of shelf and push in until stop is reached.

NOTE: *The top ledge is not a shelf position*



Preparing your appliance for the first time

- Wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.
- New appliances can have an odour during first operation. It is recommended to ‘run in’ your oven before you cook for the first time. Run the oven at 180°C for 2-4 hours and ensure that the room is well ventilated.
- Please install oven furniture as outlined in the “Fitting Oven Accessories and Cleaning” section.
- If your appliance is fitted with solid hotplates, turn heat setting to high for 3 minutes to fully harden the coating. When cooled, apply a thin coating of cooking oil to seal the surface.

Using the oven

Oven safety warnings

- Always follow the instructions for putting the shelves and side racks into the oven, to avoid accidents.
- Do not line the oven with foil, it will damage the enamel.
- Do not place cookware or anything else on the bottom of conventional oven model as trapped heat will damage the oven
- Do not touch the hot surfaces or heating elements inside the oven.
- Do not use the oven door as a shelf.
- Do not push down on the open oven door.
- Do not place shelves on top of upper most shelf runner as there are no stops for shelf withdrawal.

Using the oven of your electric cooker

Set: 1) Oven Function 2) Temperature 3) Cooking time

1) Oven Function

Description of oven functions (mode)



Lamp

The lamp of the oven is on. No heating elements are on.



Grill (uses upper element)

Suitable for grilling food or browning food.

Do not use lowest shelf position



Fan Assisted Grill cooking

The upper heating element and the fan come on. Suitable for Grilling food without turning over and using two shelves. *Do not use lowest shelf position*



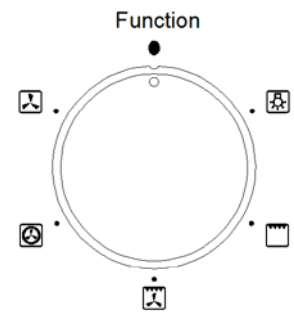
Fan-forced Cooking

The rear circular heating element and the fan come on to make heat distribution more uniformly throughout the oven. This mode is ideal for general purpose cooking on 3 shelves at the same time.



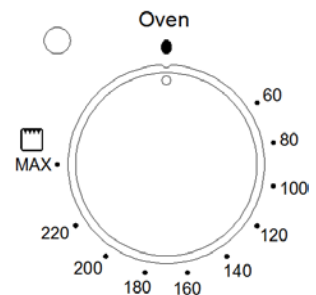
Defrosting Mode

Only the fan operates. It is located on the back of the oven, making the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food. By using the fan, the defrosting time is approximately halved.



2) Thermostat knob (Temperature setting)

- Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 60c to MAX.
- Oven indicator lamp will come on when the oven is heating up.
- When it goes out it means that it reached the required temperature.
- The lamp will cycle 'on & off' regularly during use which is then normal. It means that oven temperature is being constantly maintained at the selected level.



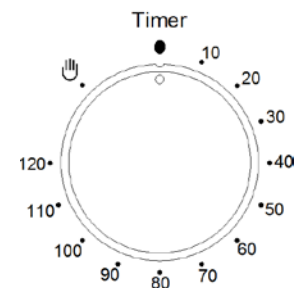
3) Set Cooking Time

120 Minute Ringer Timer with "Oven ON/OFF"

• **Operating oven without Timer** - Turn knob counter clockwise to "👤" symbol. The oven will operate without use of the timer function.

• **Operating oven using the Timer** - To set the timer, simply turn the knob clockwise to the required number of minutes. The timer will automatically shut down the oven after the set minutes and the timer will ring at the same time.

NOTE: For any time below fifteen minutes turn the knob past the fifteen then turn it back to the required number of minutes. When the timer returns to zero, the timer gives a short ring.

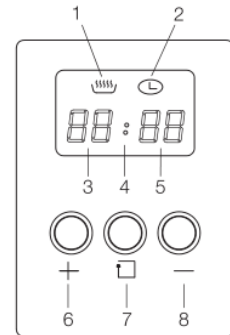


Information about the cooling fan

NOTE: Your cooker is fitted with a cooling fan that will run after the oven has been turned off. To reduce the time of the cooling fan running time it is suggested to open door ajar to assist in cooling down of oven.

3 button digital timer with "Auto-Off "feature (some models only)

- 1 Heating indication
- 2 Clock indication
- 3 Hour indication
- 4 Second indication
- 5 Minute indication
- 6 Increase button
- 7 Set / Mode button
- 8 Decrease button



Starting up display

After power is connected to the cooker, the screen will be "00: 00", and "🔥" (clock mode) indicator are visible.

Setting the current time

Press "🔥" set button to set the hours. When the *hour digits* are flickering, press "+" button or "-" button to set the correct hour. The press "🔥" set button to set the minutes. When the *minute digits* are flickering, again use the + and – buttons to set the minutes. Finish by pressing "🔥"

Setting the oven cooking period

Press "🔥" set button, more than once if necessary, select the Cooking Time Mode, identified by the "🔥" heating indicator and *hour digits* flickering. Press "+" or "-" to set the hours. Then press "🔥" to enter the minutes in a similar way. Finish by pressing "🔥". The display will now start counting down to indicate the remaining cooking time and "🔥" is also displayed.

Alarm & Oven 'Auto-Off' function

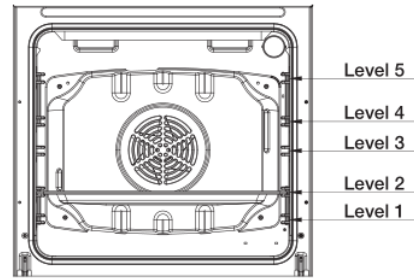
When the set cooking time has ended, power to the oven will automatically be disconnected and the alarm buzzer rings. At the same time, the screen will display "00:00". The "🔥" heating indication will be displayed until the buzzer is switched off by pressing any of the 3 buttons.

Remarks

- In the set mode, if you press and hold in "+" or "-" for several seconds, the digits change quickly
- After 10 seconds of no activity, the timer will change to clock mode automatically.
- When setting the clock or cooking time, when the ":" flickers, which means the timer is waiting for you to do something! (ie press one of the buttons). If any digits are flashing, then setting has not been completed and you are required to check/finish the setting.

Oven shelf location

(5 shelf positions side racks)



Oven cooking guide

The following is intended as a guide only. It is often required to set oven 10-20 degrees above or below this guide to get the result you want. Also adjustments are needed for the cooking time to suit personal desired results. Also you should follow the recipe guide when setting temperature and times.

. For best results when baking, preheat your oven for 15-20 minutes.

Food	Conventional Oven		Fan forced oven		Time in minutes
	Temperature (°C)	Oven shelf position	Temperature (°C)	Oven shelf position	
Plain or fruit scones	220	2(3)	210	Any	10-15
Rolled biscuits	170(180)	2	150(170)	Any	10-15
Spooned biscuits	190	2	180	Any	12-15
Shortbread biscuits	160	1(2)	150	Any	30-35
Hard individual meringues	110	2	100	Any	90
Soft individual meringues	180	2	165	Any	15-20
Pavlova	110(120)	1	100	Any	75
Patty cakes	190	2	180	Any	15-20
Sponge	180	2	170	Any	20-30
Plain butter cake	180	2	170	Any	25-40
Rich fruit cake	140(150)	2	130	Any	180
Shortcrust cornish pasty	180-200	2	160(180)	Any	40-45(10/35)
Shortcrust custard tart	180-220	1(3)	170-200	Any	20-30(10/25)
Cream puffs	210	2	200	Any	25-30
Yeast bread	210	1	200	Any	25-30
Pizza	200	2	220	Any	15-25

Shelf position is counted from the bottom shelf position up. Bottom shelf position is 1.

Meat/Poultry/Fish		Recommended temperature (°C)	Minutes per kilogram
Beef	Rare	200	35-40
	Medium	200	45-50
	Well done	200	55-60
Lamb	Medium	200	40
	Well done		60
Veal		180	60
Pork		200	60
Chicken		180-200	45-60
Duck		180-200	60-70
Turkey		180	40-45 (less than 10kg)
			35-40 (more than 10kg)
Fish		180	20

Understanding baking problems

Problem	Causes	Remedy
Uneven cooking	Incorrect shelf position	Select shelf that puts food in centre of oven
	Oven tray too large	Remove oven tray. Use smaller trays or dishes
	Trays not in centre	Put trays in centre
	Oven fan causing uneven browning or small cakes to lean over	Rotate food during cooking, or use Conventional Mode (i.e. no fan)
Baked products too brown on top	Oven not preheated	Preheat the oven
	Baking tins too large (diameter) for recipe	Use correct size tins
	Fan-forced mode with oven temperature too high	Check recipe. Reduce oven temperature by 10 – 20 or more
	Cooking time too long	Next time, shorten cooking time
	Baking tins not evenly spaced	Stagger baking tins at least 3cm between tins and the oven walls
	Items to be cooked are not evenly sized or spaced on trays	Make into same size and shape and spread evenly over trays
Baked products too brown on bottom	Baking tins too large (diameter)	Use correct size tins
	Baking tins are dark metal or glass	Change to shiny, light tins or lower the temperature by 10°-20 C
	Food too low in oven	Cook one shelf higher
	Oven door opened too frequently during baking	Don't open the oven door until at least half the cooking time has passed
	Baking temperature too high	Lower the temperature
	Oven tray blocking heat (below thermostat)	Use higher shelf position for oven tray
Cakes have a cracked thick crust	Baking temperature too high	Lower the temperature
	Food too low in oven	Cook one shelf higher
	Cake batter over mixed	Mix just long enough to combine the ingredients
	Baking tin too deep	Check size of tin and use recommended size
	Baking tins dark	Change to shiny light tins
Baked products are pale, flat and undercooked	Baking temperature too low	Raise the temperature
	Food too low in oven	Cook one shelf higher
	Baking time too short	Increase cooking time
	Incorrect baking tin size	Use correct size tin
Cakes fallen in centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect for recipe	Check recipe
	Opening door too early during baking	Do not open door until the last quarter of cooking time
Roast meat and potatoes not browning in fan oven	Poor hot air circulation	Elevate food onto a rack to allow air circulation
	Oven temperature is too low	Increase temperature to 200 - 220
	Not long enough in oven	Continue cooking for another 15+ minutes

NOTE: Condensation on oven door is normal, especially when kitchen is cold
Also spacing and size of food on trays and the number of baking dishes in the oven can affect air circulation.

Using the hotplates of your cooker

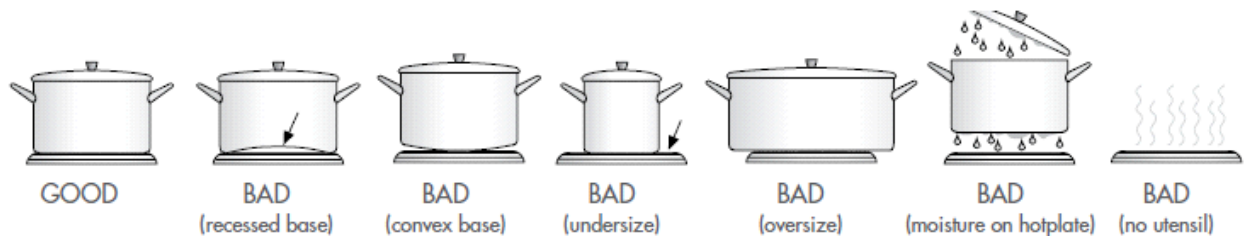
Hotplates safety warnings

- Do not use pots and pans which are unsteady, as these could overbalance.
- Do not use mats, heat diffusers or wok stands. These will cause a temperature build-up which can damage the cook top.
- Do not let cooking pots overhang sides or front of hob get too close to the hotplate control knobs.

Choosing cooking pots and pans

Look at this diagram below which shows you which utensils to use on the hotplates and which utensils should not be used.

- Always use pots and pans with flat bottoms. Uneven or thin bottoms will waste energy and cook slowly.
- Always use pots and pans which are slightly larger than the hotplate. Small pans waste energy.
- Always put dry pots and pans on the hotplates.
- Do not use pots and pans which are too large. Pans which overhang the hotplate more than 50 mm can damage the hob



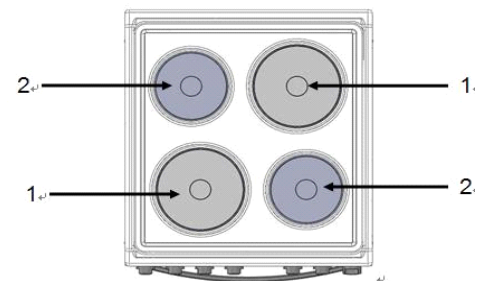
Using the hotplates of your electric cooker

Check the hotplates on your cooker against the diagrams below before you use your cooker for the first time.

Solid hotplates

- The strong solid-cast hotplates give wide contact for fast, efficient cooking.
- The hotplates are sealed all around which means that spilt liquids do not go under the hotplates.

NOTE: The stainless steel ring will tarnish with use.



Solid Hotplates

- | | | | |
|----|------------------------|------|-------|
| 1. | Electric heating plate | ø180 | 1500W |
| 2. | Electric heating plate | ø145 | 1000W |

Before first use

- The top surface of the hotplates are sealed with a heat resistant coating. Before using for the first time the hotplates should be heated for a short period without a pan to harden the protective coating.
- Turn the heat setting to high for approx 3 minutes to fully harden the coating. When the hotplates have cooled apply a thin coating of cooking oil to the hotplate to seal and protect the surface.
- After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C

Get to know your oven

Get to know your new oven with this 'Simple Test Cake' Although we strive for a perfect performing oven, it's possible that there will be some variation in colour when baking. Therefore, we suggest this simple, easy and delicious to make Simple Test Cake, it can help you understand your new oven. All ovens do sometimes have hot or cold spots, therefore it is important to judge with your eye as you may require to rotate during baking 'Simple Test Cake'

- 125g butter, softened to room temperature
- 1 cup caster sugar
- 1 teaspoon pure vanilla essence
- 4 large eggs
- 2 cups self-raising flour pinch of salt
- 4 tablespoons (80mL) full-cream milk

Method:

1. Butter base and sides of two, 20cm straight-sided round or square cake pans. Then line the base with grease proof or baking paper.
2. Preheat oven to moderate '180°C' (170°C fan forced) and ensure oven shelf is in position 2 of oven.
3. Cream softened butter and sugar until light in colour.
4. Add vanilla essence.
5. Then eggs one at a time, beating well after each addition.
6. Sift flour and salt into the mixture and beat until well combined.
7. Add milk and beat or stir to combine.
8. Spoon mixture equally between prepared cake pans.
9. Bake in preheated oven, shelf position 2 for about 25 to 35 minutes or until when tested with a fine cake skewer it comes out clean or the edges of the cakes have come away slightly from the sides of the cake pans.
10. Remove from oven to wire cake rack and rest for 5 minutes before removing from cake pans. Cool completely.

To Serve: sandwich together with your favourite jam or conserve, and dust top with pure icing sugar.

Foot Note: if desired substitute butter for either margarine or olive oil spread. Recipe is based on the Australian standard metric 250mL cup and 20mL tablespoon sets.

Cleaning the oven

Safety warnings about cleaning

- Always make sure that the cooker is turned off before cleaning.
- Always clean cooker immediately after use.
- Do not use steam cleaners. These may cause moisture build-up.
- Do not use caustic- based cleaners. These will damage aluminums parts, and remove enamel gloss.

Cleaning the enamel

- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- Do not use abrasive cleaners, dry powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, then follow the instructions on the product carefully.

Cleaning the control panel

- Make sure control knobs are in off position.
- Clean the control panel by wiping it with a soft cloth dipped in warm soapy water and squeezed dry.

Cleaning the electric cook top

DO NOT PUT ELEMENT IN WATER!



Solid hotplates

- For normal cleaning use a moist cloth.
- For very dirty hotplates use any commercial cleanser.(Hot plate cleaner).
- After cleaning, remove any cleanser remaining and dry the hotplate completely running the element for a short period.
- Use a thin coating of the hotplate cleaner to prevent rust or corrosion.
- Permanent heat- discolouration of the trim ring is normal

Note: Do not use abrasive sponges or scourers, oven sprays or stain removers on solid hotplates. These may damage, scratch or stain the hot plate. Any pitting, staining or scratching will not be covered by warranty.

Cleaning the Oven

- Open the door fully.
- Remove oven shelves and side racks.
- Clean with hot soapy water.

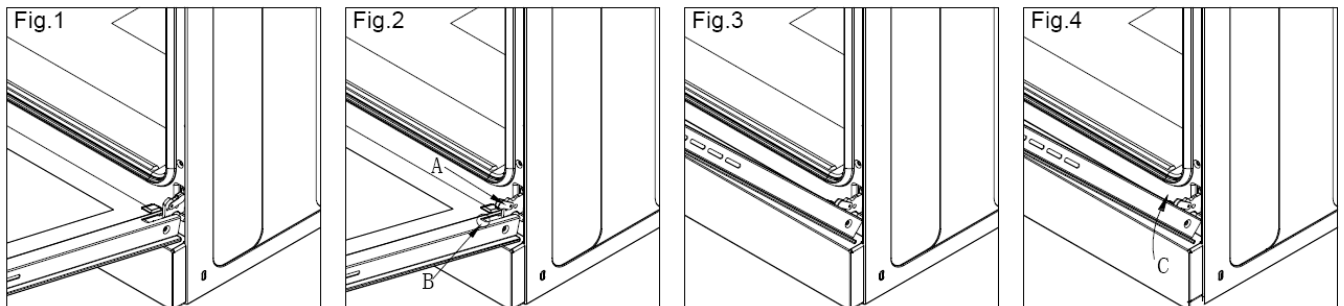
Cleaning the oven door / How to remove the oven door

For a more thorough clean, you can remove and disassemble the oven door.

Proceed as follows:

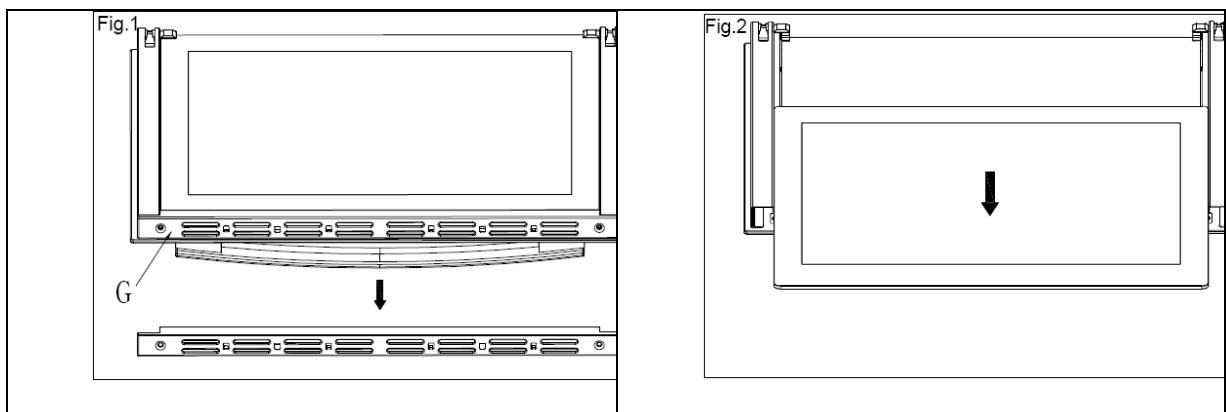
Oven door structures 1 remove and assemble procedure:

- Open the door to the full extent fig.1);
- Open the lever A completely on the left and right hinges (fig.2);
- Hold the door as shown in fig.3
- Gently close the door (fig.3) until left and right hinge levers A are hooked to part B of the door (fig.4).
- Withdraw the hinge hooks from their location following arrow C (fig.4).
- Rest the door on a soft surface;
- To replace the door, repeat the above steps in reverse order.



Removing the Inner Pane of Glass

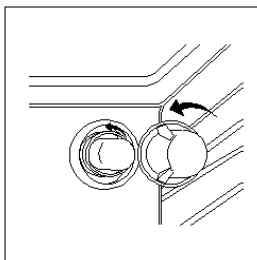
- Oven door: Remove the seal G by unscrew the no.2 screws (fig.1)
- Gently pull out the inner pane of glass (fig.2)
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.



Cleaning the door glass

- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.
- Do not use the oven without the inner door glass fitted.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Replacing the Oven Lamp



- Disconnect the oven from the power supply at the fuse-box by means of the switch used to connect the appliance to the electrical mains
- Remove the glass cover of the lamp-holder by rotating anti-clockwise
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage: 220-240V
 - Wattage: 25W
 - Type: E 14
- Replace the glass cover. Reconnect the appliance to the mains power supply.

Solving Problems

Problem	Causes	Remedy
Elements wont work	Circuit breaker tripped	Check circuit breaker
	Household fuse blown	Replace household fuse.
Oven or grill not working		
	120 min Timer not in "Manual" position	Refer to 120 min timer instructions
	Power not turned on	Switch on electricity
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
Oven light not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door closing properly, Check that door is fitted properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it
Unit smoking when first used	Protective oils being removed	This is normal
Odour on first use of oven	Manufacturing oils on elements	This is normal
		Allow 2–4 hours for odour to dissipate (open all windows)
120 minute timer buzzer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark Then turn to the required number of minutes
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram
Clock display off	Household fuse blown or power supply is off	Check fuses, power supply

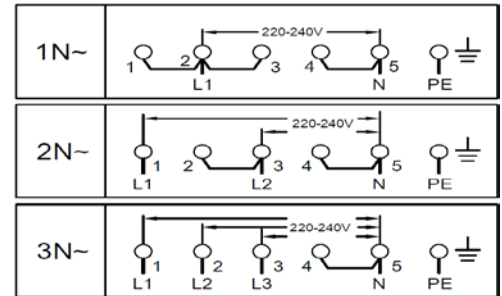
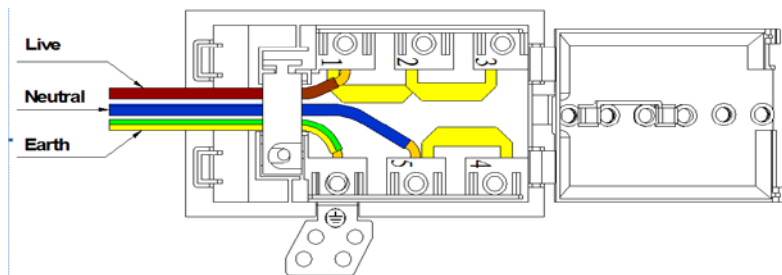
Note: Only Euromaid Authorised service agents should carry out servicing otherwise warranty may be void.

Installing cooker - power connections

Fitting on a Power Supply Cable

Connecting appropriate power supply ` terminal board/ connector block:

- Using a screwdriver, prize open tabs of the Terminal board cover.
- Remove the wire clamp screw.
- Fasten the wires beneath the corresponding screw heads, using brass 'bridge' for single phase supply.
- Fasten cable clamp and close the cover of the terminal board.
- The ac power supply should be 220-240 V, 50/60 Hz. For electric cookers, the minimum 32A circuit breaker.



Warning: Connect the power cord must be in accordance with the instructions listed in the table below

Wire cross-sectional area(m ²)	L1	L2	L3	N	E
Connection mode					
1N~	Min6	—	—	Min6	Min6
2N~	Min2.5	Min2.5	—	Min6	Min6
3N~	Min2.5	Min2.5	Min2.5	Min6	Min6

Connecting the supply cable to the mains

Install an approved circuit breaker with a minimum contact opening of 3 mm, between the appliance and the mains fuse box .The circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker). The supply cable should be positioned so that it does not reach a temperature of more than 50°Cwith respect to the room temperature, anywhere along its length Before switching fuse ON in meter-box check:

- Earth continuity. The electrical safety of this appliance can only be guaranteed if the cooker is correctly installed and earthed, in compliance with regulations on electrical installations.
- The electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate
- Go to section “Installing your new cooker”

Installing your new cooker

Safety warnings about installation

- The cooker must be installed and serviced only by an authorized person.
- A certificate of compliance must be supplied by Installer and is to be kept by the customer.
- The packing materials must be removed before you install the cooker.
- You must follow the installation instructions in this booklet.
- The surrounding kitchen cabinets must be able to withstand 85°C. We will not accept responsibility for damage caused by installation in to kitchen cabinets which cannot withstand 85°C.
- The appliance must not be installed in a corner. It must be installed at least 100mm from the side wall.
- The vents; openings and air spaces must not be blocked.
- The anti-tilt plate must be installed to avoid accidental tipping.
- The stabilizing bolt must be installed to avoid accidental moving.
- You must not pull the cooker by the door handles.
- Electricity isolation switch for electric models 32A plug, is to be installed in an accessible position near the cooker (but not behind cooker).
- If the supply cord or cable is damaged, it must be replaced by an approved service agent or a similarly qualified person in order to avoid a hazard.

Unpacking and installation Instructions for Installer

Unpacking

- Please check the product and make sure that there is no damage.
- Read the relevant Installation Sections of this Manual. Ensure all is understood..
- Confirm that product is compatible with available electrical connections. Ensure proposed installation position does not conflict with Installation Sections.
- Check the attachment packing in good condition, complete accessories.
- Use screw driver to remove two fixed Anti-tilt plate screws and plate.

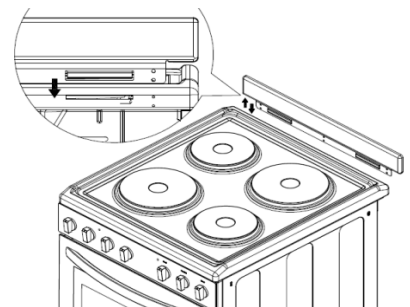
Locating the cooker

Study the diagrams below to be sure of the dimensions required to locate the cooker safely. Make sure that the top of the cooker is at least 10mm higher than the level of the bench tops. The appliance has been designed to fit in a 540mm wide gap in kitchen cabinets. The cooker may also be installed at the end of a line of benches or with a free space on either side.

NOTE: To ensure cooker stability, both the anti-tilt plate and anti-movement/ stability bolt must be installed on the cooker.

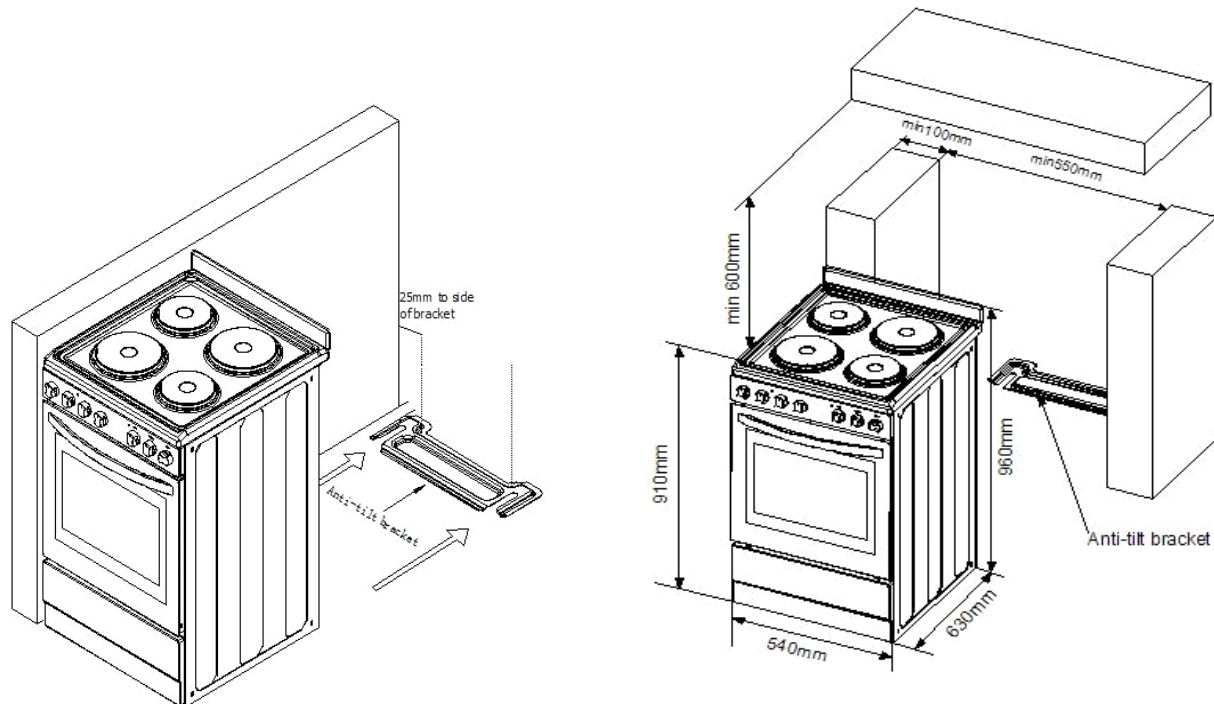
The installation the splash back

- Upon unpacking cooker, using a philips head screwdriver to remove splashback from rear of cooker.
- Position splash back into tabs at rear of cooker and push downwards gently until properly in position.
- Screw in splashback from behind to secure in place.



Installation Sequence

(Refer to diagram relating to minimum Clearances required for correct installation)



- Determine position of cooker and the anti-tilt plate
- Securely fix the anti-tilt plate to the floor with appropriate fasteners.
- Fasten the stability bolt bracket to the front frame with the 2 screws supplied.
- Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.
- Pull the cooker back out and drill the bolt location hole. Use a 10mm masonry or wood drill, depending on floor type. When drilling into concrete ensure a minimum hole depth of 30mm.
- Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 10mm drilled hole. Then slide the bolt through the bracket and into the hole.
- Connect Electricity supply but do not turn on until installation is completed.
- Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the leveling feet as required.

Ambry installation

Only a qualified person in compliance with the instructions provided must install the appliance. manufacturer declines all responsibility for improper installation, which may harm persons and damage property.

Important: - The power supply to the appliance must be turned off before any adjustments or maintenance work is to be carried out on the cooker. Air vents at the rear of the cooker should not be fully covered otherwise ventilation will be restricted and cause possible damage to the cooker.

Technical specifications

Model	GG54SSW
Oven net capacity (L)	70
Voltage (v)	220-240
Frequency (Hz)	50/60
Circuit breaker(A)	32amp
Oven power (W)	2.15kW
Cooktop power (W)	5.0KW
Product dimension (mm)	540*630*910
Package size (mm)	636*740*976
Gross / net weight (kg)	55.8 / 46.3



Model	FFS5463W
Oven capacity (L)	56
Voltage(v)	220-240
Frequency (Hz)	50/60
Circuit breaker(A)	32amp
Oven power (W)	2.15kW
Cooktop power (W)	5.0KW
Product dimension (mm)	540*630*910
Package size (mm)	636*740*976
Gross /net weight (Kg)	53.8 / 44.3



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