



Made in Australia

SIMPSON 2001

Operating
Instructions,

Cooking
Guide

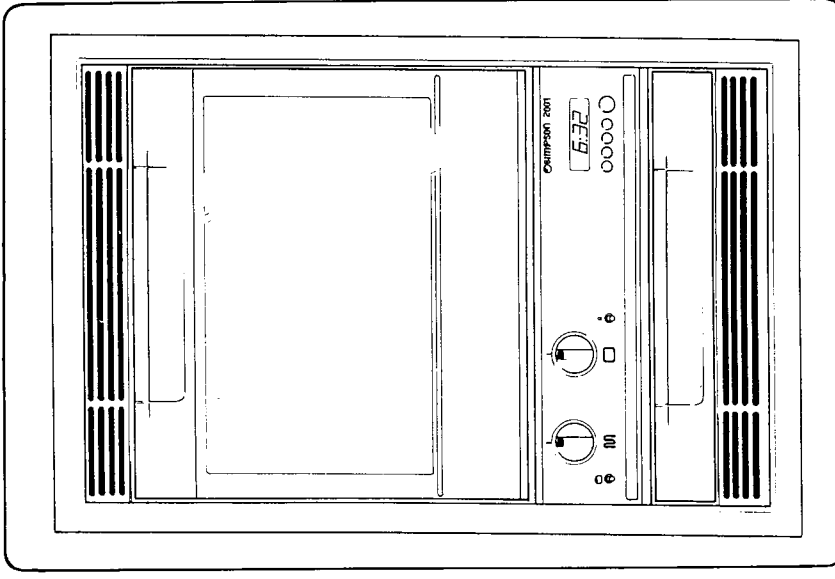
Model

68-642
68-646

SIMPSON LIMITED
RANGE DIVISION
P.O. BOX 21, PROSPECT,
SOUTH AUSTRALIA, 5082.

SIMPSON 2001

68-642
68-646



Simpson want you to enjoy your new Simpson 2001 Wall Oven, and to make the most of it. If there is anything about it you do not understand, this book should help. If not, please contact your nearest Service Department as listed on page 22, or contact your retailer for the service agent in your district.

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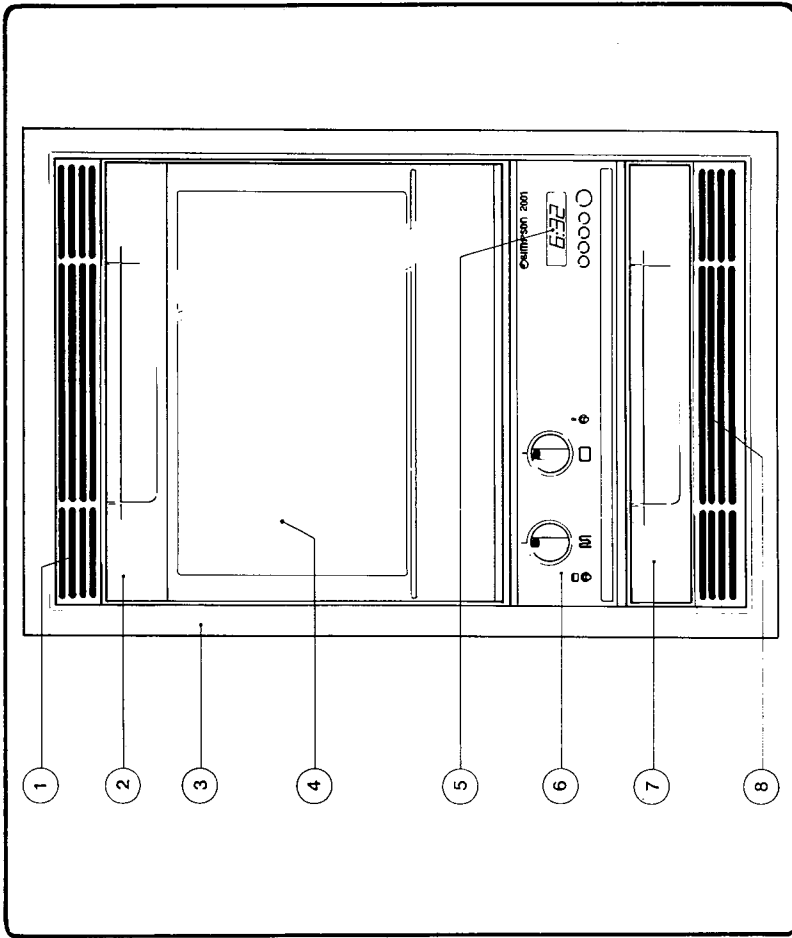
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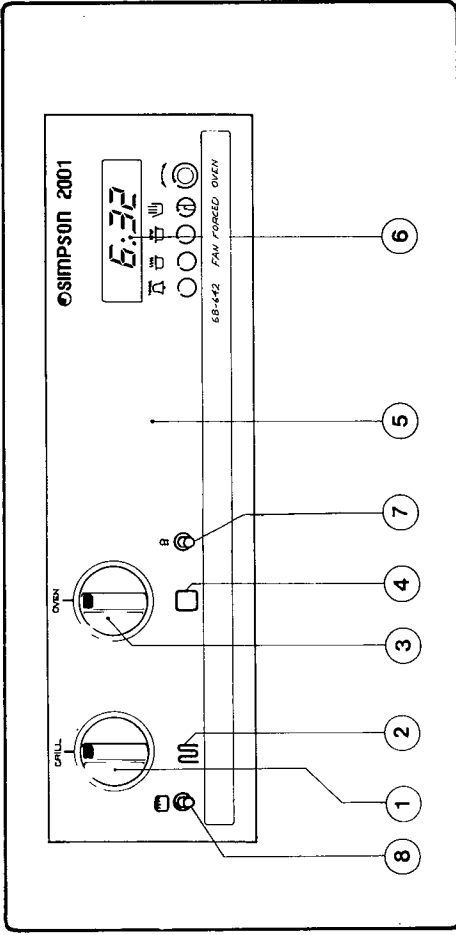
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




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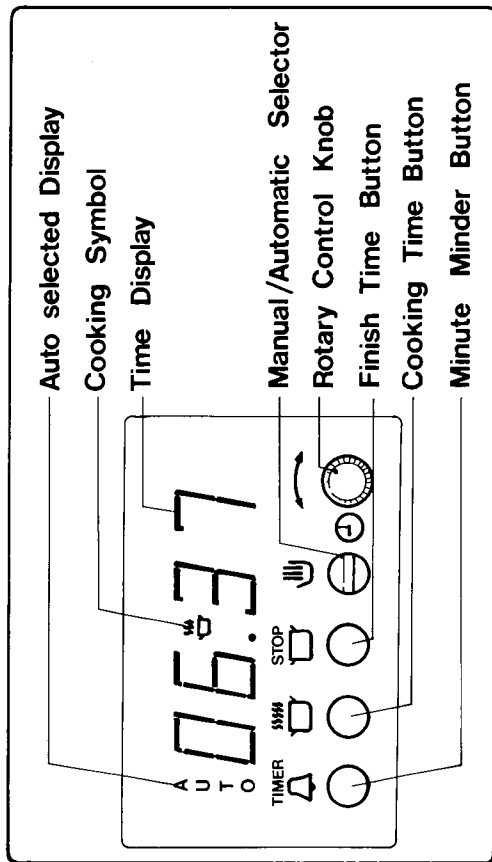


- 1 Front Flue Outlet see page 20
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- 5 **68-642 only** Automatic Oven Control and Time of Day Clock see page 6
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- 1 Grill Control
 - 2 Grill Control Symbol with inbuilt Pilot Light
 - 3 Oven Control
 - 4 Oven Control Symbol with inbuilt Pilot Light
 - 5 Glass control Panel
 - 6 **68-642** Fully Automatic Oven Control and Time of Day Clock
68-646 60 minute Ringing Timer
 - 7 Oven Light Switch
 - 8 **68-642 only** Browning Element
- Grill Control** 
The control may be set anywhere between 2 and HI.
Turn clockwise  for full grill.
Turn anticlockwise  for right hand half grill only.
- Oven Control** 
Temperature is shown in degrees Celsius.
Turn clockwise  to the setting required.
For automatic control, see page 8.
- Timer**  **68-646 only**
Turn clockwise  to time interval required. (Max. 60 mins.)
- Oven Light Switch**
Push down to turn light on.
On the 68-642 the symbol will light up.
Lift up to turn light off.
- Browning Element — 68-642 only**
Push down to turn element on and the symbol will light up.
Lift up to turn element off.
The element can be used in conjunction with the oven or on its own to enable top browning.

Fully Automatic Oven Control and Time of Day Clock — 68-642 only



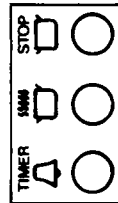
This control will show the time of day and can be used to automatically operate the finish time and cooking time of the oven.

The AUTO display will remain visible when an automatic programme has been selected.

The cooking symbol will light up when the selected programme is operating.

To set the Time of Day Clock

Push in any two of these three buttons.



The display will stop flashing and show a constant .

While pushing the buttons in turn the rotary control knob in either direction until the time of day is displayed, then release the buttons.

Note that the clock is a 24 hour clock, which means that:

- 10:00 equals 10:00 a.m.
- 15:00 equals 3:00 p.m. (15-12=3)
- 18:30 equals 6:30 p.m. (18:30-12:00=6:30)

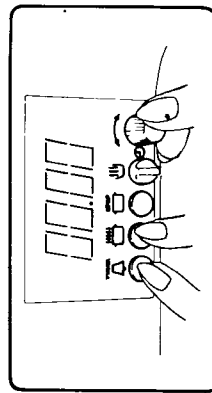
FLASHING OF DISPLAY, indicates that power failure or interruption has occurred. This is a feature that shows the clock must be reset.

See diagram below.

FLASHING OF TIME DISPLAY can be caused by incorrect setting of the finish time. Cancel the programme by depressing the cooking time button and turn back the control knob to .

Reset the programme as outlined under "FULLY AUTOMATIC COOKING CONTROL".

NOTE: The time of day cannot be set or be adjusted whilst the clock has been programmed for automatic cooking. Note the clock can still be in this mode even when the manual/automatic selection has been turned to manual.



Fully Automatic Oven Control and Time of Day Clock — 68-642 only (cont'd)

To Set the Minute Minder

This may be used as a time for up to 9 hours 59 minutes.

Press the minute minder button and hold this in until setting is complete.

Display will show 0:00.

Turn rotary control to the time required. Display will show time selected in hours and minutes.

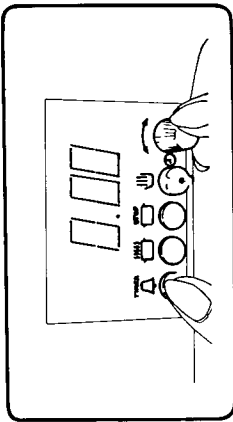
Release the minute minder button .

Display will again show time of day.

Minute minder button may be pressed at any time to show remaining time.

At the end of set time buzzer will sound.

To stop the buzzer press either minute minder button or cooking time button or finish time button .



Semi Automatic Cooking Control

For immediate start with automatic turn off.

Turn the manual/automatic selector to automatic setting, viz: .

Display will show time of day and flash AUTO.

Press the cooking time button and hold this in until setting is complete.

Display will show 0:00

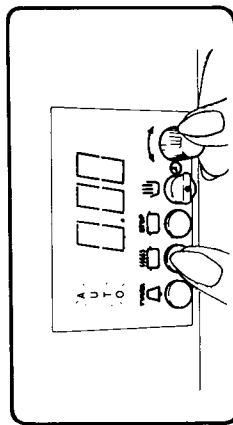
Turn rotary control to the cooking time required, in hours and minutes.

Release the cooking time button .

Display will show the time of day, AUTO and cooking symbol .

Set the oven control to the setting required.

At the end of time the AUTO will flash and cooking symbol will turn off.



The oven will be turned off.

The buzzer will sound.

The buzzer can be stopped by pushing either the minute minder , cooking time , or finish time buttons.

Turn the manual/automatic selector to manual setting, viz: .


Fully Automatic Oven Control and Time of Day Clock — 68-642 only (cont'd)


Fully Automatic Cooking Control

For automatic start with automatic turn off.


Turn the manual/automatic selector to automatic setting viz: 


Display will show time of day and flash AUTO.

Press the cooking time button  and hold this in until setting complete.


Display will show .

Turn rotary control knob to the cooking time required in hours and minutes.

Release the cooking time button 

Press the finish time button  and hold this in until setting is complete.

Turn the rotary control to the finish cooking time required.


Release the finish time button 

Display will show the time of day and AUTO.

Set the oven control to the setting required.




The oven will be turned on automatically.


At this time the cooking symbol  will illuminate.

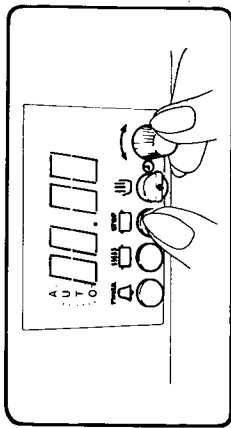
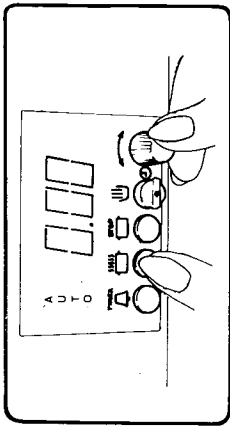
At the finish time selected the AUTO will flash and the cooking symbol  will turn off.

The oven will be turned off.

The buzzer will sound.

The buzzer can be stopped by pushing either the minute minder timer  , cooking  , or finish time  buttons.


Turn the manual/automatic selector to manual setting, viz: 





Fully Automatic Oven Control and Time of Day Clock — 68-642 only (cont'd)

Note these points:

During semi-automatic and fully automatic cycles the times set may be checked at any time by pressing buttons as listed below:


Press the cooking time button  to check the cooking time selected or, the cooking time still remaining.

Press the finish button  to check the finish time selected.

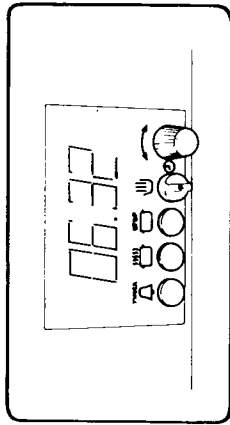
Minute minder  operates independent of other settings on the clock.

For Manual Cooking

To operate oven independently of the clock:

Turn manual/automatic selector to the manual setting, viz: 

You may now set cooking controls as required for manual cooking.



Timer — 68-646 only

The knob winds the mechanism and starts the timer. At the end of the time period a warning bell will ring.

To operate, simply turn the knob in a clockwise direction to the selected time interval. For short periods (less than 15 minutes) the knob should be turned approximately half way round and then returned to the desired setting to ensure ample ringing of the alarm. Any period up to one hour may be selected.

Operating Instructions

Grill:

CAUTION

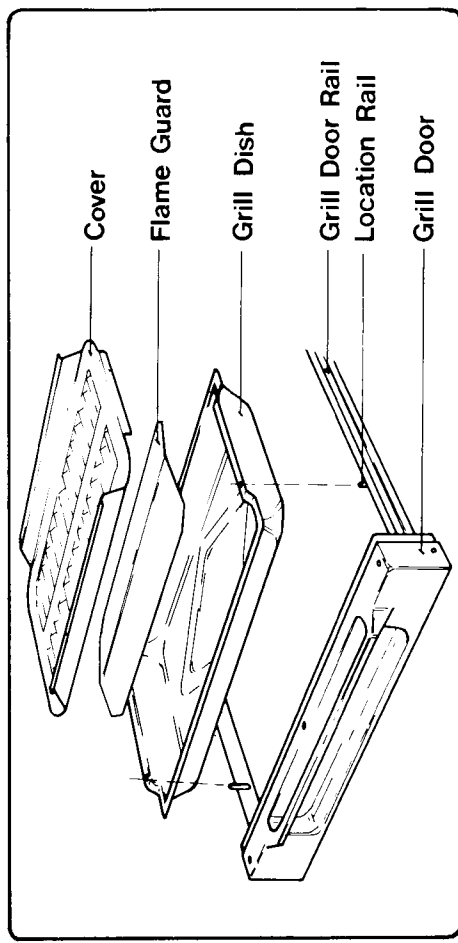
- The grill gets very hot very quickly.
- To give you optimum performance in your family size grill there are two 1100 watt heating elements.
- This is equivalent to two normal electric radiant room heaters.
- Treat the grill with respect and care.
- Do not leave the grill on unattended.
- Do not leave the grill on high without food in the grill dish for more than the recommended 2 minutes pre-heat time.
- Always completely close the grill drawer when the grill is in use.
- Always turn off the grill immediately after use as fats left in the grill dish may catch fire.
- Do not allow fats to build up in the grill dish. Clean before further use.
- Attention to these instructions will reduce your running costs.
- Please Note:** The grill will be switched off by a temperature limiter, should heat build up in the control panel area. It will be automatically reset after the timer and controls have cooled.

Operating Instructions

Grill (cont'd)

The grill control may be set between 2 and HI.

Turn clockwise ↻ for full grill or anticlockwise ↺ for right half only. Use half grill for small quantities of food.



To Use the Grill

- Place the cover and the flame guard in the grill dish and the grill dish on the location pins.
- Load food evenly across the cover in the grill dish, or across the right half for small quantities.
- Turn the grill control to HI to preheat for 3 minutes.
- Set minute minder to expected cooking time.
- Cut or score fat every 20 mm to prevent meat from curling.
- Cooking fumes are vented through the back of the grill compartment to the vent trim when front venting is used.
- For cleaning of the grill, turn to the cleaning instructions on page 16.

Fan Forced Oven

A thermostat controls the preset temperature.

Temperatures are marked in degrees Celsius.

When setting the temperature it is recommended the knob be turned to "HIGH", then turned back to the required setting.

The heating element is behind the fan baffle at the back of the oven.

The oven pilot light cycles with the oven element.

When cooking temperature is critical, the oven should be preheated for 20-25 minutes to allow for the oven temperature to stabilise.

The oven fan operates automatically when oven control is on.

Cooking fumes are vented out at the bottom of the oven door only when front venting is used.

Note: For best results and elimination of moisture and vapours from the kitchen, **rear venting is recommended.**

For oven care, turn to the cleaning section, page 17.

Containers

Cakes — Aluminium or tin pans.

Pies — Glass, aluminium, enamel or tin pans.

Breads — Aluminium or tin pans.

Oven Cooking Hints

Allow time for the oven temperature to stabilise before cooking cakes and pastries. When cooking temperature is critical, at least 20 minutes should be allowed for the oven temperature to stabilise.

Always centralise the cooking containers on the shelves being used.

You can bake on all shelves at the same time with similar results.

A three-course meal may be cooked in the oven at the same time.

Position shelves before heating.

Deep roasting/baking dishes could restrict the air flow to the food being cooked (especially when roasting) and thus increase the cooking time.

Cold Start Cooking

Many dishes may be started from a cold oven.

Allow normal cooking times where the oven takes 30 minutes or more to cook. For foods which cook in less than 30 minutes allow an extra 5 to 10 minutes cooking time. Baking positions in the oven will be the same as in a pre-heated oven.

Browning Element — 68-642 only

This element is used for quick browning tops of dishes, e.g. casseroles, deep grills, mornays, etc., and should be used during the last 15-20 mins. of baking.

Shelf position 4 is recommended for all food cooked in the oven when using the browning element.

When the browning element is turned on the symbol will light up.

Operating Instructions

Oven (cont'd)

Some Comments From Our Home Economist

- Generally cooks at lower temperatures and in a shorter time than conventional ovens.
- Roasting should be done on shelves 2 or 3, using a roasting dish.
- You should centre the trays on the shelves.
- 1 kilogram = 2 lbs. 3 ozs. (approx.)
- Note that the oven control is marked in degrees Celsius.

A Guide to Better Roasting in Your Fan Forced Oven

FOOD	OVEN TEMP. (Oven Control)	COOKING TIME per kg
Beef — Rare	200°	60 mins.
— Well Done	180°	70 mins.
Lamb, Veal	180°	60 mins.
Pork	200°	60 mins.
Fish	170°	30 mins.
Chicken or Duck	190°	60 mins.
Turkey or Goose	180°	60 mins.

NOTE: The above chart is a guide only. Times and temperatures may vary according to personal preferences and taste.

Operating Instructions

Oven (cont'd)

Scones Test Recipe

Ingredients:

- 6 metric cups self-raising flour (e.g. White Wings)
- 1½ level metric teaspoons salt
- 1½ level metric teaspoons baking powder
- 6 level metric tablespoons soft butter
- 3 metric cups milk (250 ml)
- Extra flour for rolling surface

Utensils:

Sifter, Bowl, Dinner Knife, Rolling Pin, 1 metric Cup, set of metric Measuring Spoons, 38 mm (1½") Scone Cutter, Oven Tray.

Method:

Preheat oven 200 deg. C. Sift flour, baking powder and salt into a bowl. Rub the butter into the flour until all the butter has disappeared. Add the milk all at once, to the flour mixture. Mix lightly with a dinner knife to form a soft sticky dough. Turn the dough onto a lightly floured surface and knead well until the mixture is smooth. Roll the dough with a rolling pin until it is 12 mm (½") thick. Cut the scones using a 38 mm (1½") round cutter.

Note: Cut all scones from one rolling of the dough.

Place 12 scones equally spaced on each tray supplied.

Allow the scones to stand 5 minutes before placing in the oven. Be sure the oven indicator light has gone off before placing scones in the oven on shelves 1, 3, and 5. Bake the scones 12-15 minutes. They should be a good colour and be springy to the touch when pressed on the sides. The bottoms of the scones should be the same colour as the tops.

Problems:

Scones too pale:

The oven is too cool.

The oven control should be adjusted to a higher temperature.

Scones too dark:

The oven is too hot.

The oven control should be adjusted to a lower temperature.

Scones — Colour Variation:

When using 3 trays a slight variation in colour should be expected.

Operating Instructions

Oven (cont'd)

Some Comments From Our Home Economist

- Generally cooks at lower temperatures and in a shorter time than conventional ovens.
- Shelf position 1 is recommended for single tray cooking.
- When using more than one tray for better results use shelf positions 1, 3 and 5 for 3 trays; 2 and 4 when using only 2 trays. Shelves are numbered from the bottom upwards.
- You should centre the trays on the shelves.
- Note that the oven control is marked in degrees Celsius.

A Guide to Better Baking in Your Fan Forced Oven

Food	Oven Control C°	Size/Quantity	Cooking Time
Apple Pie	160	3 dishes, 20 cm dia.	40-50 mins.
Baked Custard	160	1 dish, 6 x 12 cm dia. (in water bath)	45-60 mins.
Biscuits	160	3 trays, 12 per tray	12-15 mins.
Butter Cakes — Shallow	160	3 tins, 30 x 24 cm	30-40 mins.
Butter Cakes — Deep	160	3 tins, 20 x 20 x 6.5 cm	50-60 mins.
Casseroles	160	1 dish, 22 cm dia.	1½-2 hours
Meringues	100	3 trays, 12 per tray	1½-2 hours
Meringue Topping on Pies	190	1 dish, 20 cm dia.	5 mins.
Pavlova	100	3 trays, 4 x 18 cm dia.	45 mins. Allow to cool in oven
Pizza	200	3 trays, 28 cm dia.	30-40 mins.
Puff Pastry	200	3 trays, 6 per tray	10-20 mins.
Quiche	180	3 dishes, 25 cm dia.	35-45 mins.
Rich Fruit Cake	130	3 tins, 20 x 20 x 6.5 cm	2½-3 hours
Scones	200	3 trays, 12 per tray	12-15 mins.
Shortbread	130	3 trays, 2 x 22 cm dia.	40-50 mins.
Short Crust Pastry	190	3 trays, 12 per tray	12-18 mins.
Small Cakes	180	3 trays, 12 per tray	15-20 mins.
Souffles	160	1 dish, 6 x 12 cm dia.	35-45 mins.
Sponges	180	3 tins, 20 cm dia.	25-30 mins.
Swiss Roll	190	3 trays, 4 egg quantity	10-12 mins.

Note: The above chart is a guide only. Times and temperatures may vary according to personal preferences and taste.

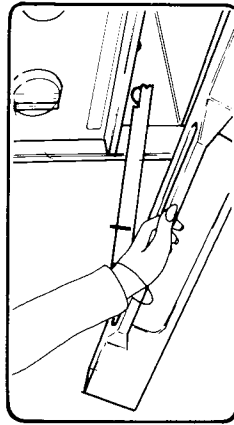
Cleaning Instructions

Grill

Allow hot fat in the grill dish to cool. While the grill dish, flame guard and cover are still warm, wash or brush in hot detergent water. The grill dish, flame guard and cover may be cleaned in a dishwasher.

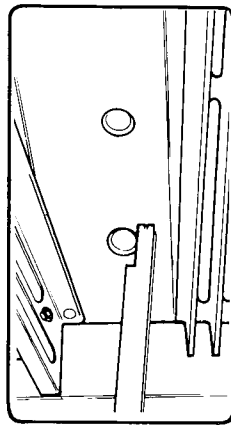
Grill Door — to remove

Remove the grill dish and cover.
Pull to the stop.
Lift at the handle.
Continue to pull clear.

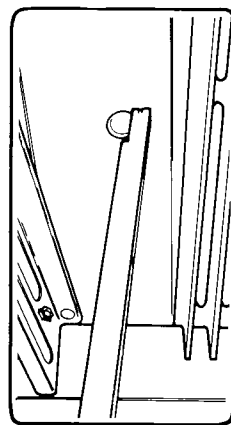


Grill Door — to replace

Align the grill door track ends with the rollers.
Lift track onto the rollers then push in, until the second set of rollers are reached.



Lift the handle slightly to clear the stop on the end of the tracks. Fit the tracks onto the rollers, lower the handle then push to the closed position.

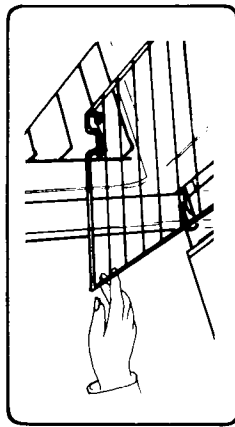


Cleaning Instructions

Oven

Shelves — to remove

Pull forward to the stop.
Lift the shelf up at the front to clear the stop.
Continue to pull clear.

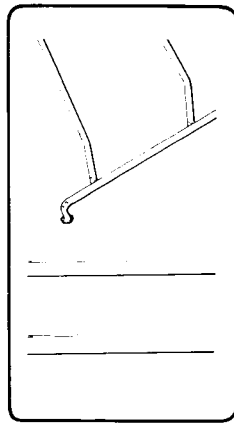


Shelves — to replace

Reverse above procedure.

Racks — to remove

Swing bottom of racks inwards and upwards.
Lift out of holes in oven wall.



Racks — to replace

Reverse above procedure.

Oven Walls

Clean the oven walls with an oven cleaner.
Follow the instructions on the oven cleaner.

CAUTION: Do not allow oven cleaner to get onto surround trim as this may damage the surround trim. If any over spray occurs, wipe off immediately. Should any slight mark remain, this can be removed with a cream cleanser. DO NOT use abrasive powder cleansers.

Surround Trim

Clean the surround trim with a damp cloth.
DO NOT use abrasive powder cleansers.

Cleaning Instructions

Oven (cont'd)

Baffle

Note: This baffle should not need to be removed at any time other than for service access to the oven element. The high temperatures and fan will help to reduce grease and food deposits building up behind the baffle.

Baffle — to remove

Turn off the oven control and the oven light.

Remove the oven shelves and racks.

Unclip the thermostat bulb from the middle of the baffle being careful not to bend it.

Remove the four (4) baffle securing screws.

Remove baffle.

Clean the baffle in hot detergent water.

Do not use abrasive powder cleaners.

Baffle — to replace

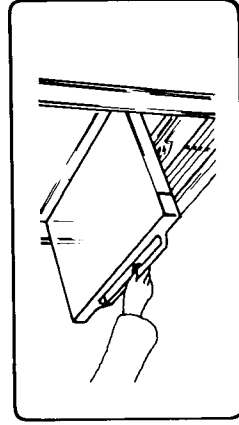
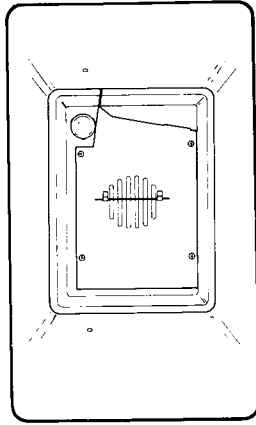
Reverse above procedure.

Note: Baffle should be repositioned as far as possible to the right hand side of the oven.

Oven Door — to slide under

Open the door fully.

Slide the door gently towards the back of the range until it stops.



Cleaning Instructions

Oven Door (cont'd)

Oven Door — to remove or realign.

Fully open the oven door. Move the locking latches toward you. Close door to its rest position. Push top slightly forward then lift gently up and out.

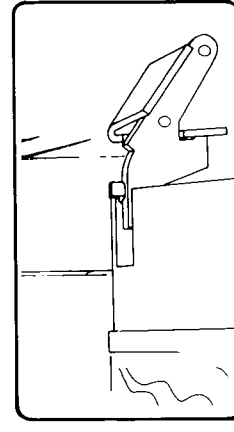
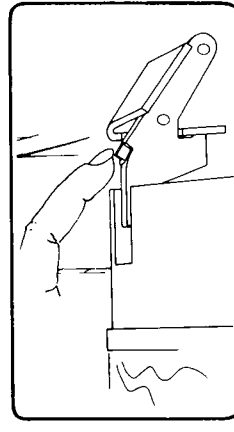
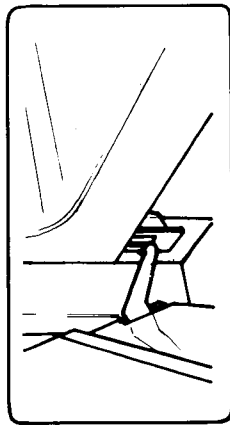
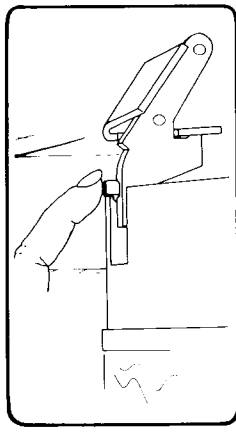
Oven Door — to replace.

Ensure the slide under mechanism is fully forward. Enter the hinge projections into their locations. Close the oven door while making sure that the door is central within the trim.

Caution: If you open the door at this point the hinge projections will be under spring tension and if incorrectly inserted may snap closed (keep fingers clear). Press the bottom of the oven door until the hinges click into position. If this does not occur refer to step *. Open the door fully.

Push the locking latches fully back toward the oven.

* If hinges are not in the correct position. Partially open the door and ensure the locking latches are in their correct position, refer diagram. If locking latch needs repositioning observe "caution" note above and use screwdriver or similar tool. Then repeat above steps and complete refitting of the door.



Maintenance Instructions

Repairs You Can Do Yourself

Oven Lamp Replacement

Oven lamps are available from Simpson Appliance Service Limited, Service Department.

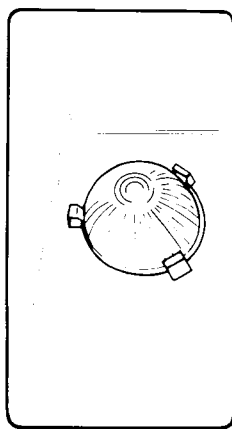
Turn off the oven light switch.

Turn the glass cover anticlockwise.

Pull out the glass cover.

Unscrew the lamp and replace with a new 15 watt small Edison screw oven lamp (48 mm long overall E14 cap).

Replace the glass cover in the clips and turn clockwise to lock under clips.



Fuse Replacement

The Fuse is located behind the stainless steel cover underneath control console.

Turn off power at the main switchboard.

Remove two (2) hex head screws one each end in the cover arrowed.

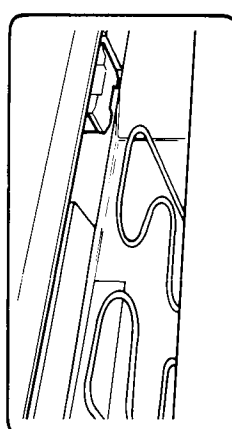
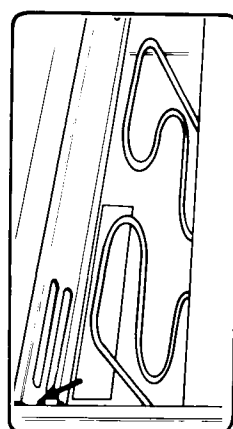
Remove the cover.

Renew fuse with 20 AMP fuse wire — **ONLY.**

If fuses of more than 20 AMPS are fitted, the guarantee will be void.

To replace reverse above procedure.

If the fuse continues to blow, call the Service Department.



Maintenance Instructions

Please Note

During cooking moisture may form at the venting sections of the appliance.

This is condensation of moisture driven out of the food being cooked and is normal.

It should be wiped off as required.

Problems and Repairs

Check the chart before calling the serviceman.

You may be charged for service, even in the guarantee period if failure is due to causes listed below:

Problem	Possible Cause
Oven, grill, not working.	Controls incorrectly set. Fuse blown or power supply off.
Grill not working.	Overheating, causing the high heat protector to operate. The grill will switch on again after the overall wall oven temperature drops.
Oven light not working.	Fuse blown. Lamp blown or loose in socket.
Oven door will not close.	Door locking latches not pushed fully back. Door not slid fully forward in slide-under track.
Fumes coming from grill compartment.	Front/Rear flue outlet is blocked.
Timer — 68-642 only Flashing display.	Power failure or interruption. Reset time of day and any cooking functions which may have been set.

Service

Have you followed the instructions in this book? It may save you time and money to read through this book before calling the Simpson service department.

Before telephoning the service department, check the model and serial numbers of your wall oven. Open the oven door, and you will find these numbers on the bottom flange of the oven front.



Simpson Cares

- For Service or Spare Parts contact:
Simpson Limited (Incorporated in South Australia)
31 College Street, WHINSTANES 4007
- BRISBANE:** Phone: 268 5055
Service: Phone: 268 2021
Spare Parts: Phone: 32 4500
- GOLD COAST:** Simpson Appliance Service Limited (as Agent for Simpson Limited)
(Incorporated in South Australia)
60 Marigold Street, REVESBY 2212
- SYDNEY:** Phone: 772 0133
Service: Phone: 774 4044
Spare Parts: Phone: 772 0111
Administration: Phone: 61 5117
Service Only: Phone: 27 1711
Service Only: Phone: 24 6637
- NEWCASTLE:** Phone: 320 1666
Spare Parts: Phone: 320 1616
Administration: Phone: 320 1600
- WOLLONGONG:** Phone: 260 5511
Spare Parts: Phone: 260 6888
Administration: Phone: 260 6444
- MELBOURNE:** 17-37 Abbotstord Street,
WEST MELBOURNE 3003
Service: Phone: 72 8888
Spare Parts: Phone: 31 4455
- ADELAIDE:** Blackburn Street, KILBURN 5084
Spare Parts: Phone: 272 3311
Administration: Phone: 272 3422
- HOBART:** 3 Howard Road, DERWENT PARK 7010
Service & Spares: Phone: 72 8888
Service Only: Phone: 31 4455
- LAUNCESTON:** 160 Beechboro Road,
PERTH: BAYSWATER 6053
Service: Phone: 272 3311
Spare Parts: Phone: 272 3422
- CANBERRA:** Frank Reynolds Pty. Ltd.,
75-77 Collie Street,
FYSHWICK, A.C.T. 2609
Service & Spares: Phone (062) 80 5066
- DARWIN:** Kelvinator Service Pty. Ltd.,
1667 Coonawarra Road,
WINNELLIE, N.T. 5789
Service & Spares: Phone: (089) 84 3777

If you live in a country area and are unsure of your nearest SIMPSONS/MALLEYS Service Agent, your Retailer should be able to advise you.
NEW ZEALAND: Please direct service enquiries to the SIMPSON retailer from whom you purchased your appliance.

Due to continuing product improvements, changes may be made to any model at any time.

GUARANTEE

FOR PRODUCTS SOLD IN AUSTRALIA ONLY.

In addition to all statutory rights which you, the Consumer have under all the relevant Laws in respect of this Appliance, during your first year of ownership as the original purchaser of this appliance. We guarantee that any fault caused by faulty material or workmanship, becoming apparent will be rectified free of charge for parts and labour provided that all service is performed during normal working hours by Simpson Appliance Service Limited, Simpson Limited, or their designated Agent. Where the Appliance is installed outside the normal servicing area of the above, the Purchaser must pay the cost of transporting the appliance to and from the Agent or the Agent's travelling cost to and from the Purchaser's home.

This protection is yours for normal household use only, on products within the Commonwealth of Australia. Commercial usage restricts the guarantee to 90 days from date of purchase.

This guarantee does not cover failure due to accidental damage, misuse, negligence or consequential damage.

Electrical damage can occur if this appliance is incorrectly installed — any such damage and consequential damage will not be covered by this guarantee. Use an accredited or a licensed installer.

Light bulbs being expendable items are not covered by this guarantee.

SIMPSON LIMITED (INC. IN SOUTH AUSTRALIA).

P.O. BOX 21, PROSPECT, ADELAIDE, SOUTH AUSTRALIA 5082.

FOR PRODUCTS SOLD IN NEW ZEALAND ONLY

This Simpson product is covered by a twelve months warranty from the date of purchase within the following terms.

Any defect becoming apparent as a result of failure of material or workmanship will be rectified free of charge by the Simpson Retailer from whom the product was purchased.

Further your Simpson Retailer undertakes during this period to provide without charge any necessary adjustments or other warranty service required to maintain the product within its designed operating purpose.

CONDITIONS

The above warranty is given on the understanding that the purchaser follows carefully the instructions given in the instruction book concerning the proper use and care and does not use the appliance for any other use other than the domestic purposes for which it has been designed. Use of the appliance for Commercial purposes is not covered by this warranty.

When the product is installed outside the normal servicing area of the Retailer or his Agent, the purchaser must pay the cost of transporting the product to and from the Simpson Retailer or his Agent or pay the Simpson Retailer's or his Agent's travelling costs to and from the purchaser's home.

This warranty shall not apply to normal wear and tear, defects resulting from accident, negligence, alteration or misuse or to consequential damage and shall not apply where the product is not in the possession of the original purchaser nor where it has been dismantled, repaired or serviced by any other than an authorised Simpson Retailer or serviceman. This warranty is in lieu of all other warranties expressed or implied and all other obligations or liabilities on our part in respect of the sale of the product and we do not assume nor authorise any person to assume for us any other liability in connection with this said purchase.

APPLIANCE MARKETING LIMITED

36 WELLES STREET, P.O. BOX 261, CHRISTCHURCH, NEW ZEALAND.

Accessories

Check this list of packed accessories supplied with your wall oven.

- Oven Shelves 3
- Oven Shelf Supports 2
- Scone Trays 3
- Grill Dish 1
- Grill Dish Cover 1
- Flame Guard 1
- Instruction Book 1
- Installation Instructions 1