
**54cm
Freestanding
Double Cavity
Cooker with
Ceramic Cooktop
M54DOCES
M54DOCEW**

Welcome

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Congratulations on purchasing your new Freestanding Cooker. The Mykin brand is proudly distributed within Australia by Residentia Group Pty Ltd.

Please refer to the warranty card at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at: www.residentia.group

At Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about your new dishwasher, it's features or importantly taking care of the appliance, our Support Team are here to help.

You can use our online Support Centre at anytime by visiting:
<http://support.residentiagroup.com.au>

Or you can contact us via phone by dialing: 1300 11 HELP (4357).

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance.

Again, thank you for choosing a Mykin appliance and we look forward to being of service to you.

Kind Regards,
The Residentia Team

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Safety Information

Important Safety Instructions

Read this manual thoroughly before first use. Safety precautions reduce the risk of fire, electric shock, and injury when properly followed. Keep this manual and your receipt in a safe place.

INSTALLATION ELECTRICAL SHOCK HAZARD

- **WARNING:** All electrical work associated with the installation of this appliance must be carried out by a licensed electrician.
- **WARNING:** This appliance must be installed by a suitably qualified person in strict accordance with all instructions in this manual.
- Disconnect the appliance from the mains power supply before servicing or maintenance.

Failure to follow the above advice may result in electrical shock or death.

Installation Safety

- This appliance must be installed in accordance with the Australian/New Zealand safety standards AS/NZS 60335.2.6:2014+A1 with AS/NZS 60335.1:2011+A1+A2+A3+A4.
- **Adjacent furniture:** When having the appliance installed, make sure that the adjacent furniture or housing, and all installation materials, are able to withstand a minimum temperature of 85° C above the ambient room temperature while the oven is in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above. We assume no liability for any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm near the appliance.
- **Ventilation:** Heat, steam and moisture will be created during use of the appliance. Take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, additional ventilation may be required. If in doubt about your ventilation requirements, consult your qualified installer.
- **Cables:** Do not allow electrical fittings or cables to come into contact with areas on the appliance that gets hot.
- **Curtains:** Do not install the oven next to curtains or soft furnishings.

- **Damaged cord:** If the power cord is damaged, it must be replaced by the manufacturer or a qualified service engineer in order to avoid a hazard.
- Secure the appliance using the provided anti-tilt bracket and safety chains.

General usage conditions and restrictions

- **Domestic use only:** This appliance is designed for indoor domestic use only, it is not intended for commercial use and this will void the warranty.
- **Intended purpose:** Only use this appliance for its intended purpose, in its intended environment and as described in this manual. Any other use may cause fire, electric shock or injury. It is not intended for commercial, trade or industrial use.
- **Follow instructions:** Make sure to observe all rules and provisions in this instruction manual. Do not allow anybody who is not familiar with the contents of this manual to operate the appliance.
- **Use common sense:** These instructions are not intended to cover every possible condition and situation. As with any electrical household appliance, common sense and caution are therefore always recommended when installing, operating and maintaining the oven.
- **Usage restriction:** 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.
- **Supervise children:** Young children do not recognise the risks involved when using electrical appliances.
- Make sure children younger than 8 years of age are kept away from the appliance during use and after use. If it is necessary for younger family members to be in the kitchen, ensure that they are kept under close supervision at all times.
- **Unattended:** Never leave the appliance unattended during use, as this is a fire risk. Oils and fats in roasting dishes may catch fire due to overheating.
- **No heater:** Do not use the appliance for heating a room or drying clothes. This appliance must not be used as a space heater.
- **No timer:** The appliance is not intended to be operated by means of an external timer or separate remote control system.

Safety Information (Continued)

- **After use:** Make sure to switch off the oven after use and before cleaning.
- **Damage:** Do not use the appliance if any part has been damaged or does not work properly. Only have it repaired by an authorised service centre. Incorrect repair could expose you to the risk of electric shock, fire or injury. Prolonged use of the unit in such conditions could cause fire or electrocution. In case of damage, contact our after sales support centre.
- **Liability:** We assume no liability for any eventual damages caused by misuse of the product or non-compliance with these instructions.
- **Do not use when faulty:** Do not use the appliance in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person. Contact our after sales support line for advice.
- **No storage:** Do not store flammable materials in the appliance or near this appliance.
- **No Aerosols:** Do not spray aerosols in the vicinity of this appliance while it is in operation.
- **Cleaning:** Clean the oven and cooktop on a regular basis so oils and fats do not accumulate and cause a fire risk. Make sure the appliance is switched off before cleaning. Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering. Do not use steam cleaning equipment for cleaning any part of the appliance. When cleaning the appliance, ensure that no part is immersed in water or other liquid.

Oven Use Safety

- **Oven door:** Do not place heavy objects on the oven door. Do not lean on the oven door when it is open, as this can damage the door hinges.
- **Grill:** Keep the oven door closed when using the grill function.
- **Oven cavity:** During cooking, never place pans or cookware directly onto the bottom of your oven. Always place them on the shelves provided.
- **Oven accessories:** When removing the baking/drip tray or oven rack from the hot oven, always use an oven mitt.
- **Aluminium foil:** Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element. You should also never line the base of your oven with aluminium foil.
- Do not line the oven with foil or place anything on the bottom of the oven while baking to avoid permanent damage, as trapped heat will crack or damage the enamel floor of the oven cavity.
- **Lifting/moving:** Do not attempt to lift or move the oven by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.
- **Fan guard:** The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.

Cooktop Use Safety

- Do not allow pots to boil dry, as damage to heating elements or the cooktop itself may result.
- Do not operate cooktop heating elements without a pot, fry pan, etc.
- Do not allow cookware to overhang the cooktop onto adjacent bench tops as this may cause scorching to the bench top surface.
- **WARNING: DANGER OF FIRE.** Do not store items on the cooking surfaces.
- **CAUTION:** The cooking process has to be supervised.
A short term cooking process has to be supervised continuously.
- **WARNING:** Unattended cooking on a cooktop with fat and oil can be dangerous and may result in a fire.

CAUTION: Do not touch hot surfaces

- The heating elements and other accessible parts including inside the oven cavity and on the cooktop become extremely hot during operation and can cause burns on contact. Take care when handling the food you are cooking to avoid touching hot parts inadvertently. Keep young children well away when using the appliance.

CAUTION: Opening the door

- Be careful when opening the oven door to avoid contact with hot parts of the oven and steam.

Safety Information (Continued)

Cleaning and Maintenance Safety

- **IMPORTANT:** Always switch off the appliance before carrying out any cleaning or maintenance tasks. Use the cooker isolation switch to turn off the appliance.
- Do not remove the control knobs to clean the control panel.
- **WARNING:** Avoid using harsh abrasive cleaners or sharp metal tools on the oven door glass. These can damage the surface and potentially cause the glass to shatter.
- Ensure that proper disconnection methods are included in the fixed wiring according to national wiring regulations.
- Do not install the appliance behind a decorative door. Doing so may restrict airflow and cause overheating.

Stability and Installation Safety



CAUTION: Possibility of Tilting

IEC Symbol 60417-6059 (2011-05)

This symbol indicates the risk of tilting. It is marked at the power supply entry and at least one additional visible location to remind the user to stabilise the appliance properly.



Anti-Tip Restraints

IEC Symbol 60417-6060 (2011-05)

This symbol indicates the need for anti-tip restraints. It is marked at the stabilising point to ensure the cooker is securely installed to prevent tipping.

Installation Instructions

Prior to Beginning Installation

- Make sure to check the condition of the appliance after unpacking it. Do not continue with installation if it has been damaged during transport.
- Safe operation of this appliance can only be guaranteed if it has been professionally assembled and installed in accordance with these instructions by a qualified technician. The individual who assembled and installed the appliance is liable for damages or faults resulting from an incorrect assembly or installation.
- **IMPORTANT:** Installation and maintenance must be carried out by an authorised service agent or similarly qualified technician.
- Ensure power to the appliance has been shut off before carrying out any installation or maintenance.
- It is vital that the appliance is properly earthed before completing the installation process.
- If a rangehood is to be fitted, follow the installation guidelines supplied with the rangehood.

General Installation Warnings

- The appliance must be installed by a licensed electrician.
- Please never try to modify or repair the appliance by yourself.
- The appliance should be installed with adequate ventilation.
- A certificate of compliance must be supplied by the 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 user manual.
- The surrounding kitchen cabinets must be able to withstand 100°C.
- The appliance must not be installed in a corner. It must be installed at least **100mm** from the side wall.
- Do not obstruct the vents, openings and air spaces on the appliance.
- The anti-tilt plate must be installed to avoid accidental tipping.
- The stabilising bolt must be installed to avoid accidental moving.
- You must not pull or lift the appliance by the door handles.

- A suitable isolating switch providing full disconnection from the mains power supply must be incorporated in the permanent wiring. The switch must be mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements). The isolating switch will be easily accessible to the customer with the oven installed.
- 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.
- According to the electrical safety regulations, the appliance must be properly earthed.

Positioning the Appliance

- **Keep Area Free of Hazards:** Ensure there are no combustible or flammable materials (e.g. curtains) near the installation area.
- **Heat-Resistant Surroundings:** Any furniture or cabinetry adjacent to the cooker must be constructed from materials resistant to temperatures over 100°C.
- **Follow Clearance Guidelines:** Position surrounding furniture, cabinets, and extractor fans according to the safety clearances shown in Figure 1.

Minimum Clearance Dimensions

- **Side Clearance (each side):** 65 mm minimum
- If using a rangehood, the overhead clearance (above cooktop surface) must be a minimum of 650 mm.
- If no rangehood is fitted, the minimum distance between the cooktop surface and any cabinetry or other structure must be a minimum of 750 mm.
- **Height of surrounding cabinets (with a rangehood):**
400 mm minimum from cooktop surface

Ventilation

- Ensure at least 2 cm of space between the rear of the cooker and the back wall for adequate ventilation and air circulation.

Installation Instructions (Continued)

Connection of the Appliance

Connecting the 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. The minimum 45A fuse, or at least 45A a distribution circuit breaker.

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°C above ambient temperature (or room temperature), anywhere along its length. Before switching the fuse ON within the meter-box, please 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.

Installation Instructions (Continued)

Positioning 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 550mm 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.

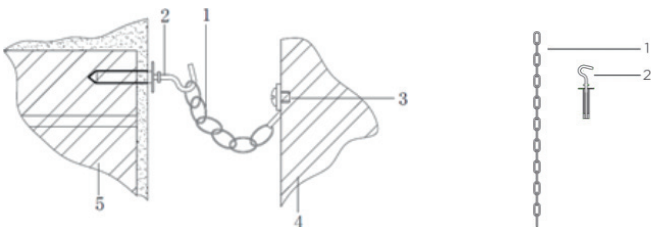
Levelling feet

The height and level of the appliance can be adjusted by rotating the feet located underneath the appliance at each corner. Rotate the feet to decrease or increase the height.

Safety chain

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven.

Fasten hook (1) by using a proper peg to the kitchen wall (5) and connect safety chain (3) to the hook via the locking mechanism (2).

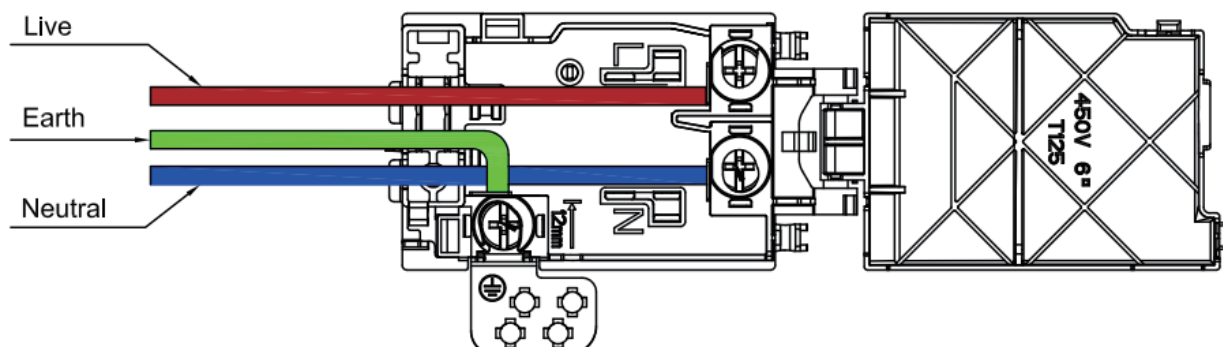


1. Safety chain (supplied and mounted to oven)
2. Stability hook
3. Firmly fix chain to cooker rear
4. Rear of cooker
5. Kitchen wall

Mounting or Replacing the Power Cord

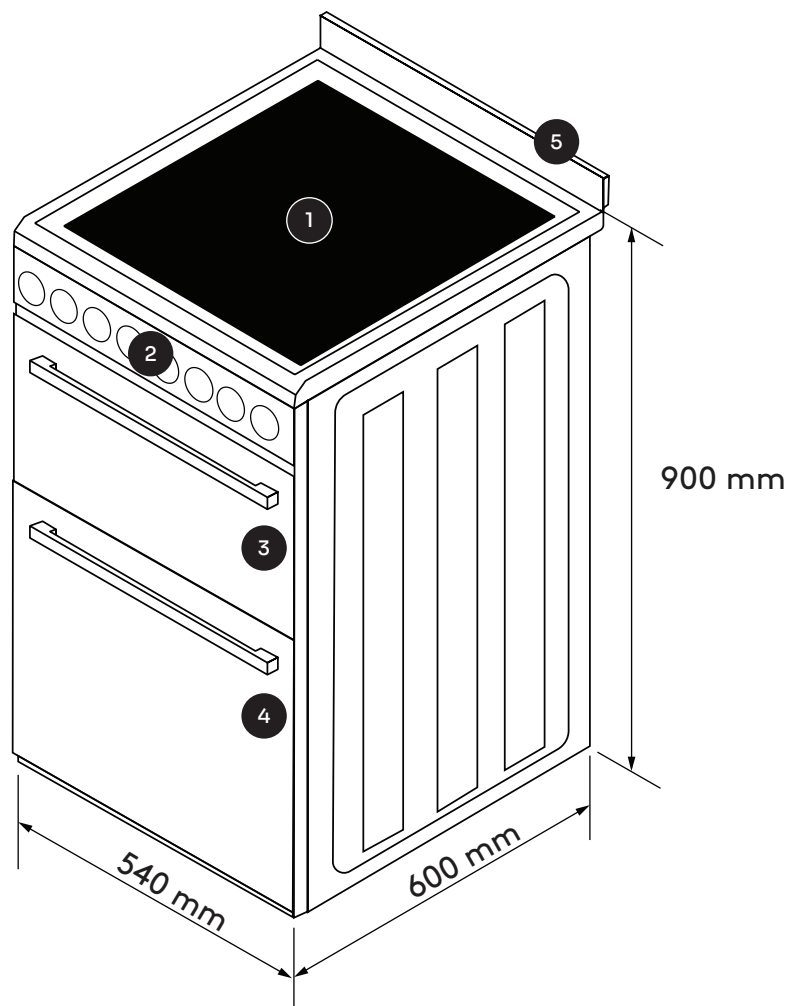
Warning! Connect the power cord must be in accordance with the instructions listed in the table below.

		Wire cross sectional area (mm ²)		
		L1	N	E
Connection Mode	1N~	Min 4	Min 4	Min 4



Your Appliance

Models: M54DOCES & M54DOCEW



Key

1. Ceramic Cooktop
2. Control Knobs
3. Upper Oven Door
4. Lower Oven Door
5. Splash back

Also included but not pictured:

- 1 × Baking Tray
- 1 × Grill Insert & Handle
- 1 × Chrome Shelf
- 1 × Anti-tilt Plate
- 2 × Screws

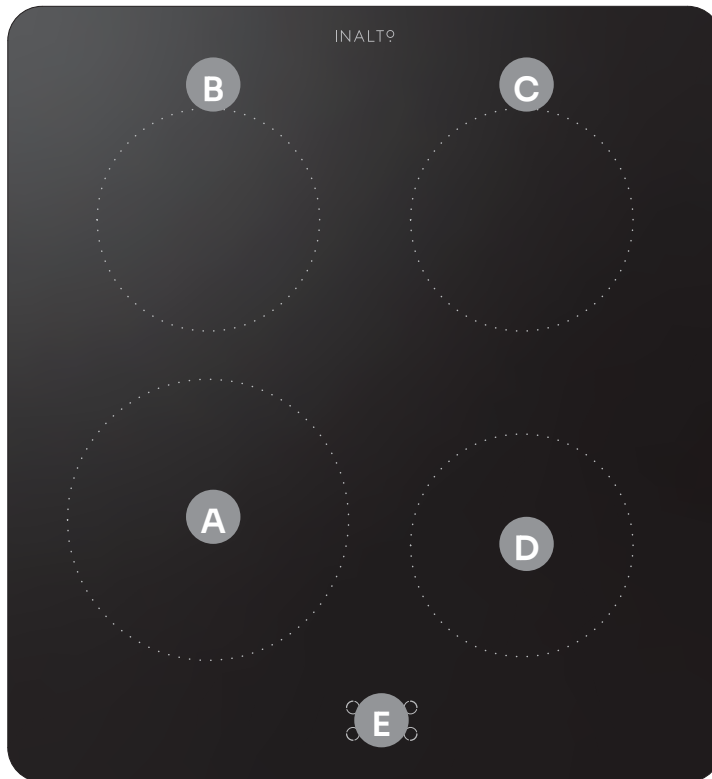
Note: The diagram on this page is for reference only. Your appliance may appear differently.

Operating Your Cooker

Cooktop Key

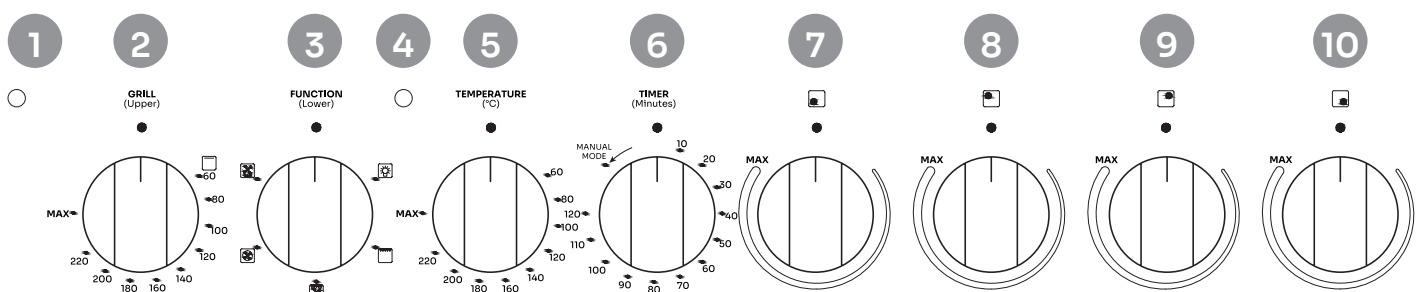
- A. Ø 192mm 1660-1960W Zone
- B. Ø 152mm 1100-1307W Zone
- C. Ø 152mm 1100-1307W Zone

- D. Ø 152mm 1100-1307W Zone
- E. Zone Indicators



Controls Key

- 1. Upper Oven Preheat Indicator
- 2. Upper Oven (Grill) & Temperature Knob
- 3. Lower Oven Function Knob
- 4. Lower Oven Preheat Indicator
- 5. Lower Oven Temperature Knob (°C)
- 6. Minute Minder Timer Knob
- 7. Bottom Left Zone (A)
- 8. Top Left Zone (B)
- 9. Top Right Zone (C)
- 10. Bottom Right Zone (D)



Operating Your Cooker (Continued)

Before First Use

Before using your new Mykin freestanding cooker for the first time, please read your manual thoroughly, even if you are familiar with this type of appliance.

Before Using Your Oven

- When your oven is switched on for the first time, it may give off an unpleasant smell. This smell is completely normal, and is due to the bonding agent used for the insulating panels within the oven.
- Wipe oven interior with warm soapy water and dry with a clean cloth.
- To remove the smell, run the empty oven on the Fan-Forced (Convection) cooking function at MAX for 1 hour. After the oven has cooled down, allow the door to be opened at a 45° angle to air out sufficiently.

Before Using Your Grill

- The grill element may have oils left on the grill during manufacturing process. Before you cook on the grill for the first time, turn on for 15 minutes with 1cm of water in the bottom of the baking tray.

Using your Oven

To start using your oven, simply select a Cooking Function (using your oven cooking function selection knob), then set your desired oven temperature by using the Oven Temperature control knob

Note: The oven indicator light will switch on to indicate the oven is heating up.

Using the Knob Controls

All operations are performed by means of the knob controls that can be found on the control panel at the front of your cooker.

Using the Ceramic Cooktop

To ensure safe and optimal use of your freestanding cooker's ceramic cooktop, follow these important guidelines:

General Safety and Use

- Avoid using mats, heat diffusers, or wok stands. These can cause excessive heat build-up, which may damage the ceramic glass surface.
- Never allow pots to boil over. Spills can leave marks and burnt-on residue that are difficult to clean and may affect the appearance and performance of your cooktop. Clean up any spills immediately to avoid stains or caked-on residue.
- Do not use the cooktop if the ceramic glass is cracked or broken. This could lead to electric shock or further damage. Contact a qualified technician immediately.
- Never place aluminium foil directly on the hot ceramic zones. This can cause permanent damage to the surface.

Manual Cooking Mode

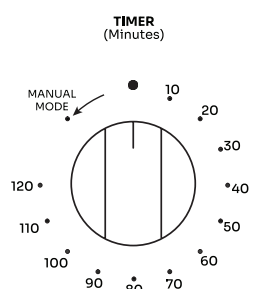
In the Manual Cooking Mode, the cooking duration is controlled by the user without a timer.

- Rotate the Timer Knob counter-clockwise to the Manual Mode position to engage Manual Cooking mode. This will stop the oven from automatically powering off while in the Manual Mode position.
- Then turn both the Temperature and Function Knobs to the required settings for your dish.
- Once you have finished cooking, turn all the knobs back to their original off positions: or OFF

Minute Minder Mode

When using the Minute Minder Mode, the Minute Minder Timer Knob is used to set the oven to automatically power off after your programmed number of minutes

- Rotate the Minute Minder Timer Knob clockwise to set your desired number of minutes (between 10 – 120 minutes).
- Then turn both the Temperature and Function Knobs to the required settings for your dish.
- At the completion of the set duration, an alarm will sound to indicate that cooking is complete. The oven will then automatically power off.



Operating Your Cooker (Continued)

Choosing the Right Cookware

Using the right cookware is essential for safety, energy efficiency, and even cooking results. Follow these guidelines to ensure your pots and pans are suitable for use on your ceramic cooktop:

Recommended Cookware

- Flat-bottomed pots and pans: Ensure full contact with the cooktop surface for efficient heat transfer.
- Dry cookware: Always place dry pots and pans on the cooking zones to avoid moisture-related damage or uneven heating.
- Slightly larger than the cooking zone: This helps maximise heat transfer and energy use without overheating surrounding areas.

Avoid the Following Cookware Types

- Cookware with a recessed base: This can prevent even heat distribution and reduce cooking performance.
- Cookware with a convex (rounded or domed) base: Minimal surface contact leads to poor heat transfer and longer cooking times.
- Undersized cookware: Using a pot or pan smaller than the cooking zone wastes energy and can lead to poor results.
- Oversized cookware: Pots and pans that significantly exceed the size of the cooking zone can cause heat to build up around the edges and potentially damage the cooktop.
- Cookware with moisture on the base: Always wipe the base dry before placing it on the cooktop. Moisture can cause sudden temperature changes that may damage the glass surface.
- No cookware: Never turn on a ceramic cooking zone without a pot or pan in place. Operating a hotplate empty can permanently damage the cooktop.

Oven Temperature Control Knob

- Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 60°C to MAX .
- The “oven indicator lamp” will come on when the oven is heating up. When this indicator light goes out it means that the oven has reached the required temperature. It is normal for this indicator light to alternate between on and off during use as this means that the oven temperature is being constantly maintained at the selected level.

Shelf Placement

To ensure the oven shelves operate safely, correct placement of the shelves between the rack supports is imperative. The shelves should be fitted facing the right direction. This will ensure that during careful removal of the shelf or tray, hot items should not slide out. (Fig. 4)

Note: The wire shelves and the roasting tray only can be used between the first and fifth layers.

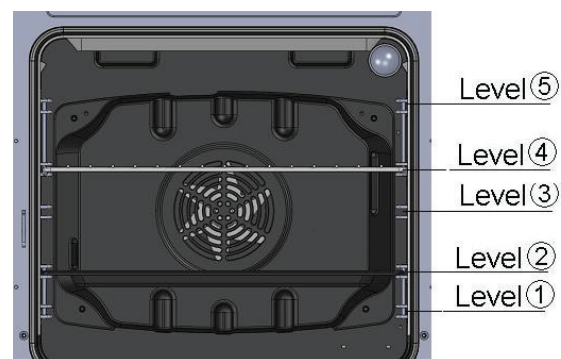


Fig. 4

Operating Your Cooker (Continued)

SYMBOL FUNCTION



Oven Lamp

The oven lamp illuminates the interior cavity, making it easy to monitor your food without opening the door and losing heat. The light automatically activates with all cooking functions for improved visibility throughout the cooking process.



Defrost

This function uses the oven's internal fan to circulate air at room temperature around the food. It gently and safely thaws frozen items without cooking them. Ideal for defrosting meats, baked goods, and delicate items such as pastries or seafood.

Temperature: No heat, fan only

Best For: Bread, cakes, frozen meat, fish, or ready-made meals



Fan-Forced (Convection)

A rear heating element works in tandem with a fan to evenly distribute hot air throughout the oven. This allows for consistent temperatures across all levels, making it possible to cook multiple dishes at once without flavour transfer.

Temperature Range: 50°C – 240°C

Best For: Roasting vegetables, cooking casseroles, baking multiple trays of biscuits or pastries



Grill

Provides intense radiant heat from the upper grill element only. This direct heat is excellent for browning, searing, or crisping the surface of food.

Temperature Range: 180°C – 240°C

Best For: Toasting, grilling sausages, chops, or vegetables, melting cheese toppings

Tip: Always grill with the oven door closed



Grill & Fan

Combines the top grill element with fan assistance to circulate hot air around the food. This enhances heat penetration and provides faster, more even grilling without the need to flip the food.

Temperature Range: 180°C – 240°C

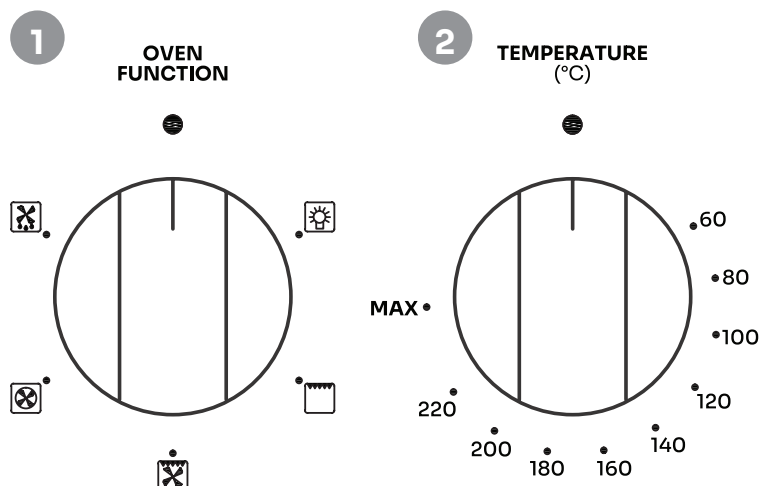
Best For: Grilled fish, chicken portions, kebabs, or large meat cuts

Tip: Do not use the lowest shelf position for this function

Controls

Key

1. Oven Function Knob
2. Temperature (°C) Knob



Operating Your Cooker (Continued)

Oven cooking guide

The following is intended as a rough guide. 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 expectations. For best results when baking, preheat your oven for 15-20 minutes.

(Note: Shelf position is counted from the bottom upwards, where the bottom shelf is position 1.

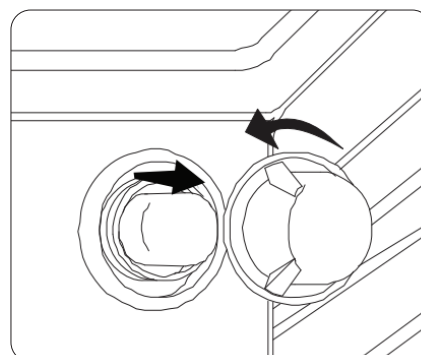
Food	Conventional Oven		Fan Forced Oven		Time in Minutes
	Temperature (°C)	Oven Shelf Position	Temperature (°C)	Oven Shelf Position	
Plain or Fruit Scones	220	2	210	Any	10-15
Rolled Biscuits	170	2	150	Any	10-15
Spooned Biscuits	190	2	180	Any	12-15
Shortbread Biscuits	160	1	150	Any	30-35
Hard Individual Meringues	110	2	100	Any	90
Soft Individual Meringues	180	2	165	Any	15-20
Pavlova	110	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	2	170	Any	25-40
Shortcrust Cornish Pasty	180-200	2	160	Any	40-45
Shortcrust Custard Tart	180-220	1	170-200	Any	20-30
Cream Puffs	210	2	200	Any	25-30
Yeast Bread	210	1	200	Any	25-30
Pizza	200	2	220	Any	15-25

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

Cleaning & Maintenance

CAUTION: Before cleaning any part of the appliance, make sure that all oven and cooktop controls are switched off and that the appliance has cooled down sufficiently.

- Never use a steam cleaner to clean any part of the appliance.
 - Frequency: After each use, make sure to clean the appliance thoroughly. This will prevent residual food stuffs becoming baked on the oven chamber surfaces, which will make the residues more difficult to remove. To avoid such stains, make sure to select a cooking temperature and function that is appropriate for the food you are cooking. Also make sure to place the food in an adequately sized dish and to use the drip tray where appropriate.
 - Appliance exterior: Clean the oven exterior with a wrung out soft cloth or sponge, dampened with warm soapy water. Do not use any abrasive cleaners.
 - Oven door: If the glass oven door is splattered with fat or other food residues, remove them with a cloth dampened in warm, soapy water. Then use a dry, lint-free cloth to remove any streaks. You can remove the door for thorough cleaning, as per the instructions on page 15.
 - Oven cleaners: If you use any form of oven cleaner on your appliance, you must check with the manufacturer of the cleaner that it is suitable for use on your appliance. Any damage caused to the appliance by a cleaning product will not be covered under your warranty.
 - Inside surfaces: Remove the oven rack and baking/drip tray from the oven before cleaning. Clean the oven cavity only with warm, soapy water, using either a sponge or soft cloth, then dry with a dry cloth. Do not use any abrasive cleaners, harsh detergents and hard or metal brushes on any oven surface. The oven rack and baking/drip tray should be cleaned separately in warm, soapy water and dried thoroughly before being put back into the oven.
 - Bottom of the oven: Any stains that may appear on the bottom of the oven are probably due to spilled food or food splashes, which will have occurred during the cooking process. These spills and splashes could possibly be a result of the food being cooked at an excessively high temperature, or being placed in cookware that is too small.
- Cooktop surface: Clean the cooktop surface only with warm, soapy water, using either a sponge or soft cloth, then dry with a dry cloth. Do not use any abrasive cleaners, harsh detergents and hard or metal brushes on any appliance surface.
 - Solid hotplates: For normal cleaning use a moist cloth.
 - For very dirty hotplates use any commercial cleanser.
 - After cleaning, remove any cleanser remaining and dry the hotplate completely by running the element for a short period.
 - Oil the hotplate after cleaning with a thin coating of cooking oil 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 hotplates. These may damage, scratch or stain the cooktop. Any pitting, staining or scratching will not be covered by warranty.
 - Bulb Replacement: For replacement of bulbs, please follow these instructions:
 1. Disconnect the power from the mains power outlet or switch off the circuit breaker of the units mains outlet.
 2. Unscrew the glass lamp cover by turning it anti-clockwise (Note: it may be stiff) and replace the bulb with a new one of the same type.
 3. Screw the glass lamp cover back in place.
 4. Reconnect to power.
 - Note: Only use 25W/220V-240V, T300° C halogen lamp type G9



Cleaning & Maintenance (Continued)

Removing the oven door

- To remove the oven door and subsequently the glass as well, please follow the following steps.
- 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.

Fig 1

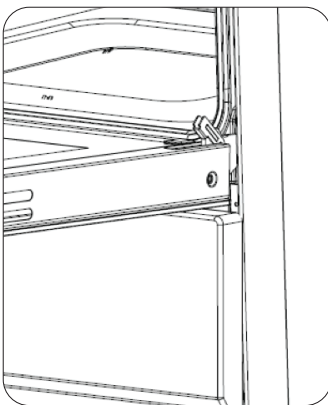


Fig 2

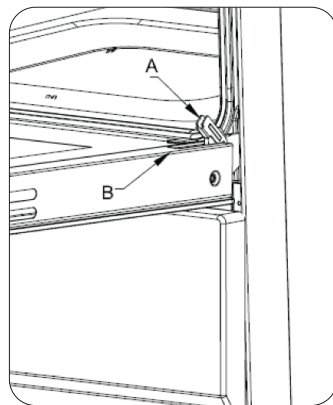


Fig 3

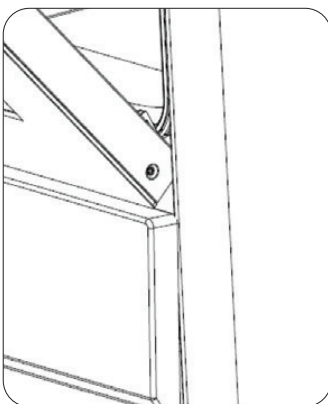
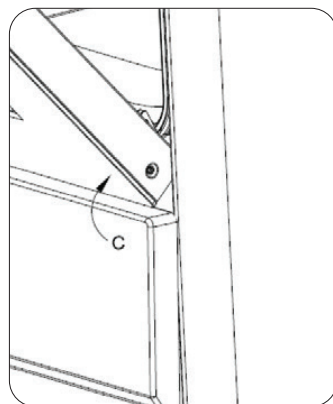


Fig 4



Removing the Inner Pane of Glass

- Oven door: Remove the seal G by unscrewing the no.2 bolts (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.
- To re-install the glass, simply follow the above instructions in reverse.

Fig 1

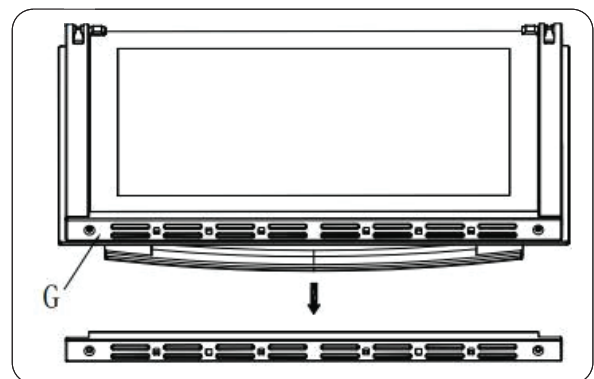
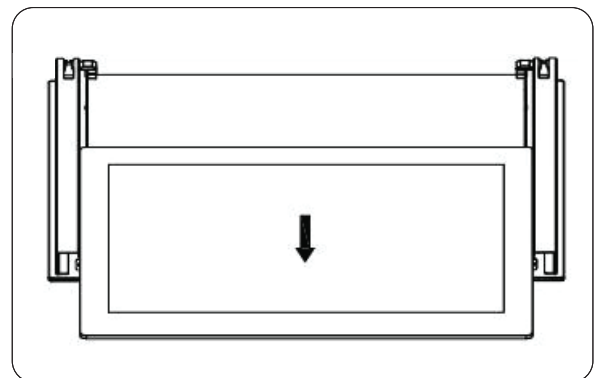


Fig 2



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.

Troubleshooting Guide

If you experience problems with your oven, or it appears not to be operating correctly, check on this page for solutions to common problems. If none of the solutions offered help you solve your problem, please contact our after sales support centre for advice; contact details are printed at the bottom of the page.

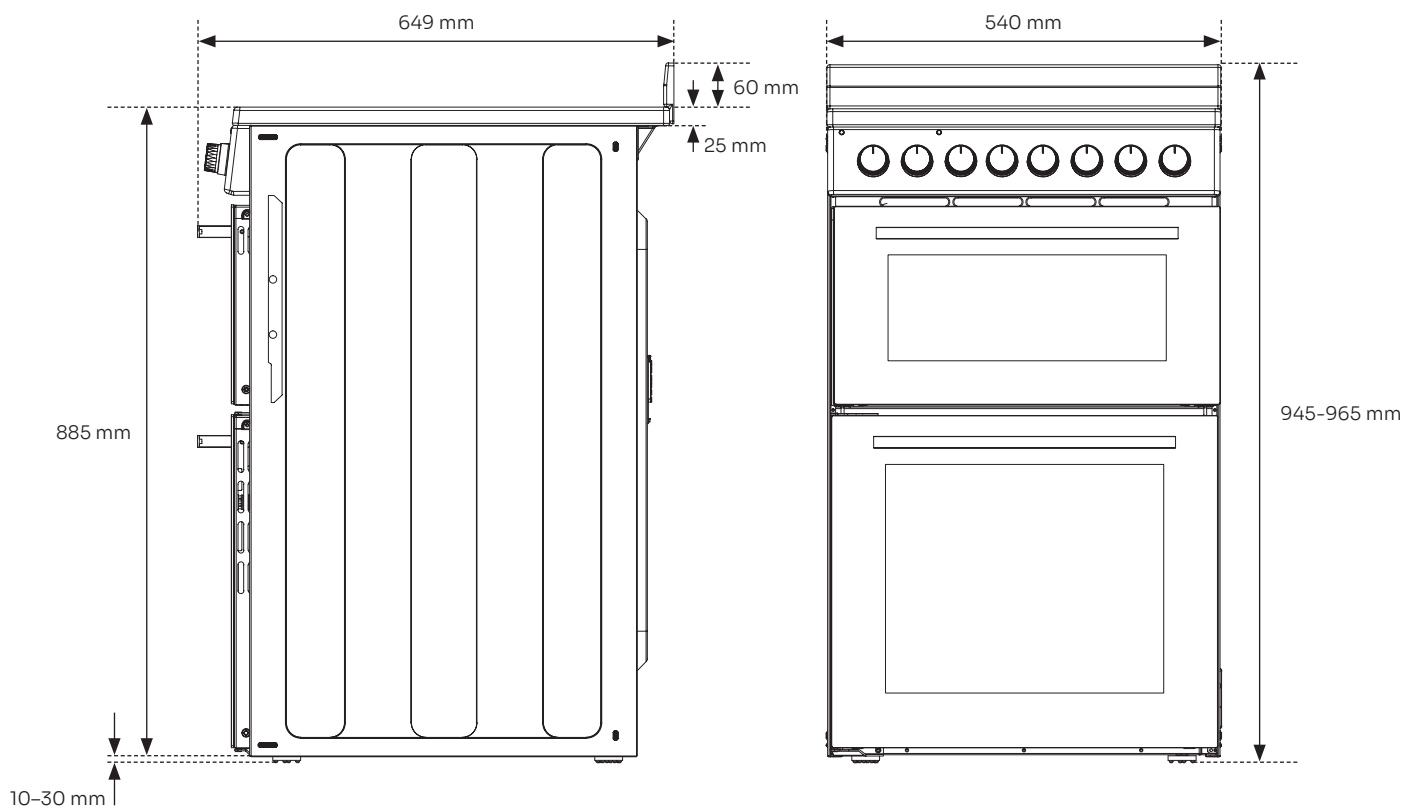
Do not attempt to repair the appliance yourself.

Problem	Causes	What to do
No spark obtained when gas burner knob is pushed / turned	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Spark plug is wet or dirty	Dry or clean spark plug
Oven or grill not working	Timer not set properly	Refer to timer instructions
	120min timer not in 'Manual' position	Refer to 120 min timer instructions
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
Oven light not working	Circuit breaker tripped	Check circuit breaker
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
Oven not hot enough	Lamp blown or loose in socket	Replace or tighten globe
	Heat escaping through in correctly sealed door	Check shelves or dishes are not preventing door closing properly, Check that door is fitted properly after door removal for cleaning
Unit smoking when first used	Door seal is worn or has moved	Replace seal or refit it
		This is normal
Oven shelf tight	Protective oils being removed	Allow 2-4 hours for odour to dissipate (open all windows)
		Remove shelf and insert as per diagram
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram

Technical Specifications

Specifications Chart

Model	M54DOCES	M54DOCEW
Total Capacity (Gross)	122L	122L
Top Oven Capacity (Gross)	39L	39L
Bottom Oven Capacity (Gross)	83L	83L
Oven Shelf Positions	5	N/A
Rated Voltage	220-240V	220-240V
Rated Frequency	50-60Hz	50-60Hz
Rated Power Cooktop	4960-5880W	4960-5880W
Rated Power Top Oven	1210-1440W	1210-1440W
Rated Power Bottom Oven	1990-2370W	1990-2370W
Rated Maximum Power	8160-9690W	8160-9690W
Small Cooktop Zone × 3	1100-1307W	1100-1307W
Large Cooktop Zone × 1	1660-1960W	1660-1960W
Dimensions (W × D × H)	540mm × 649mm × 945-965mm	540mm × 649mm × 945-965mm



**Attach your receipt
to this page**



Purchase Details

For future reference, please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice.

STORE DETAILS

STORE NAME | _____

ADDRESS | _____

TELEPHONE | _____ PURCHASE DATE | _____

PRODUCT DETAILS

MODEL NO. | _____

SERIAL NO. | _____

Warranty Information

AUSTRALIAN WARRANTY TERMS AND CONDITIONS

FREESTANDING COOKERS

This document sets out the terms and conditions of the product warranties for Residentia Group Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. **In this warranty**
 - (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
 - (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
 - (d) 'ASR' means Residentia Group authorised service representative;
 - (e) 'Residentia Group' means Residentia Group Pty Ltd of 165 Barkly Ave, Burnley VIC 3121, ACN 70 600 546 656 in respect of Appliances purchased in Australia;
 - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
 - (g) 'Warranty Period' means:
 - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 24 months, following the date of original purchase of the Appliance;
 - (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.
3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, seals, filters or similar perishable parts.
4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.
5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
 - (a) travel of an authorised representative;
 - (b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.
6. Proof of purchase is required before you can make a claim under this warranty.

Warranty Information (Continued)

7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):
 - (a) the Appliance is damaged by:
 - (i) accident
 - (ii) misuse or abuse, including failure to properly maintain or service
 - (iii) normal wear and tear
 - (iv) power surges, electrical storm damage or incorrect power supply
 - (v) incomplete or improper installation
 - (vi) incorrect, improper or inappropriate operation
 - (vii) insect or vermin infestation
 - (viii) failure to comply with any additional instructions supplied with the Appliance;
 - (b) the Appliance is modified without authority from Residentia Group in writing;
 - (c) the Appliance's serial number or warranty seal has been removed or defaced;
 - (d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.
8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.
9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
10. For Appliances and services provided by Residentia Group in Australia, the Appliances come with a guarantee by Residentia Group that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. At all times during the Warranty Period, Residentia Group shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
12. Missing parts are not covered by warranty. Residentia Group reserves the right to assess each request for missing parts in a case by case basis. Any parts that are not reported missing in the first week after purchase will not provide free of charge.
13. To enquire about claiming under this warranty, please follow these steps:
 - (a) carefully check the operating instructions, user manual and the terms of this warranty;
 - (b) have the model and serial number of the Appliance available;
 - (c) have the proof of purchase (e.g. an invoice) available;
 - (d) telephone the numbers shown below.
14. You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you, in order to enable Residentia Group to meet its obligations under this warranty.

IMPORTANT

Before calling for service, please ensure that the steps in point 13 have been followed.

Contact Service: Please call 1300 11 HELP (4357)

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

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



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part of the family