










## MULTI FUNCTION PROGRAM



- Colour:** Stainless Steel
- Model:** IOM6SE2
- Dimensions:** 597mm (H) x 595mm (W) x 540mm (D)
- Packaging:**
- |                            |                                |
|----------------------------|--------------------------------|
| <i>Carton Size</i>         | 66cm (H) x 66cm (W) x 68cm (D) |
| <i>Carton Cubic metres</i> | 0.296 cubic metres             |
| <i>Carton Weight</i>       | 33.5 kg                        |
- Oven Capacity:** 53 kg
- Fanned Oven (8) Function Selector Knob:**
-  Oven off
  -  Oven light on (stays on for all functions)
  -  Fan on (defrost)
  -  Top and bottom heating elements on
  -  Top and bottom heating elements and fan on
  -  Bottom heating element and fan on
  -  Rear heating element and fan on
  -  Grill heating element on
  -  Grill heating element and fan on
- Method of Installation:** Wall mounted or under bench
- Total Kilowatts:** 2650 W
- Maximum Amperage:** 11.05 amps. Recommended to use a 15 amp connection
- Electrical Connection:** Hard wired, single phase

Description	Nominal Data
Lower Heating Element of the oven	1000 W
Top heating element of the oven grill	800 W
Rear heating element of the oven	2000 W
Grill Heating Element	1800 W
Grill Heating Element and fan on	1850W
Oven Lamp	25 W – E 14 – T300
Top and Bottom heating elements on	2600W
Top and Bottom Heating Element and fan on	2650
Tangential cooling fan	18..22 W
Rear heating element fan	25..29 W
Supply Cable	H05 RR-F 3 x 1.5 mm <sup>2</sup> cross – section

## MULTI FUNCTION PROGRAM

- Temperature Selection:** 50 to 250 Celsius
- Ventilation:** Front vented
- Cooling fan:** Tangential safety cooling fan to reduce the temperature of the oven surrounds
- Electronic Programmer:** From 0.01 to 23.59 = hh,mm  
Allows for Automatic, semi - automatic and manual cooking with minute minder and 24 hour clock
- Tray Configuration:** Grill rack, Grill tray, Tray trivet, tray handle
- Method of Installation:** The oven can be fitted into a tall cabinet or a base module but to reduce the risk of the oven overheating there must be adequate supply of airflow, therefore provision must be made within the cabinetry for effective air circulation.

To make sure the appliance is properly aerated remove the rear panel of the base module or make a hole (A) as shown in figure.

Put the appliance in place and secure with the screws provided.

The oven must be supported by a base that will withstand its full weight. Screws are only used to locate the appliance inside its cabinet housing.

**Warning:** IAG Appliances have been tested and approved to the relevant Australian Standards. However if an oven is built into or close to cabinetry, the cabinetry must be able to withstand temperatures of 75° Celsius. Failure to do so may result in deterioration or discolouring of the cabinetry. This warning is particularly relevant where vinyl coated products are installed. In this instance oven heat deflectors should be used. IAG Appliances cannot accept responsibility for damage caused where the cabinetry fails to meet the above temperature tolerance requirements.

