DIMENSION AND INSTALLATION GUIDE

catalytic self clean liner kit

Suitable for Built-in and Freestanding Ovens

IMPORTANT – Ensure that your oven is turned off before proceeding.

Before the catalytic liners can be installed the wire shelves and side racks need to be removed.

Removing the Side Racks (shelf supports)

- Grasp the shelf supports at the front.
- Pull them firmly inwards.

Installing the Catalytic Liners

- The catalytic liners will attach to each side of your oven. There will be a left hand and right hand side version.
- Position the first liner as per the diagram. The black, shiny side of the liner should be facing the oven wall, the hooks pointing down and the front edge will have a narrow strip before the vertical slot (when compared to the strip at the rear edge). Note that the diagram shows the left hand liner. The right hand side will be a mirror image of this.
- Line the hooks up with the slots provided in the oven wall, push them in and then allow the liner to slide down to final position. The access hole for the side racks should be visible see diagram.





Inserting the Side Racks (shelf supports)

- Insert the largest peg into rear access hole provided.
- Then locate the front peg into the front access hole and push firmly. The rack will snap into place.

Removing and replacing the Catalytic Fan Baffle

- Remove the 2 retaining screws on the top edge of the fan baffle.
- Pull the top edge towards you and then disengage to bottom tabs from the oven back.
- NOTE: The fan baffle must be replaced after cleaning.
- Insert the two tabs at the bottom of the fan baffle into their corresponding slots in the oven back.
- Push the top home and insert screws firmly into appropriate holes.
- The fan baffle must not be loose.

Operation

Catalytic self clean panels are coated with a specially formulated enamel coating, over a base of regular enamel. This enamel coating has a rough surface which is also porous. During normal cooking, fats and other food spatter is partially absorbed into the surface and then oxidises away. This oxidisation of the fat works best if the oven is set at high temperatures. You will find that if they do a lot of lower temperature baking, say around the normal 180°C, then the cleaning process may not be complete. Every now and then you should turn the oven on to 260°C for around one hour to completely remove the soil.

Cleaning

Should the panels become heavily soiled, they will need to be taken out of the oven and cleaned by hand. They should be soaked in warm, soapy water for at least 2 hours and then wiped clean with a soft cloth. Solid cleaning powders, creamy cleansers, caustic oven cleaners, steel wool or other scourers will ruin the catalytic surface and must NEVER BE USED.

IMPORTANT

This is a guide of product dimensions only. For complete installation instructions, refer to the manual provided with product.



