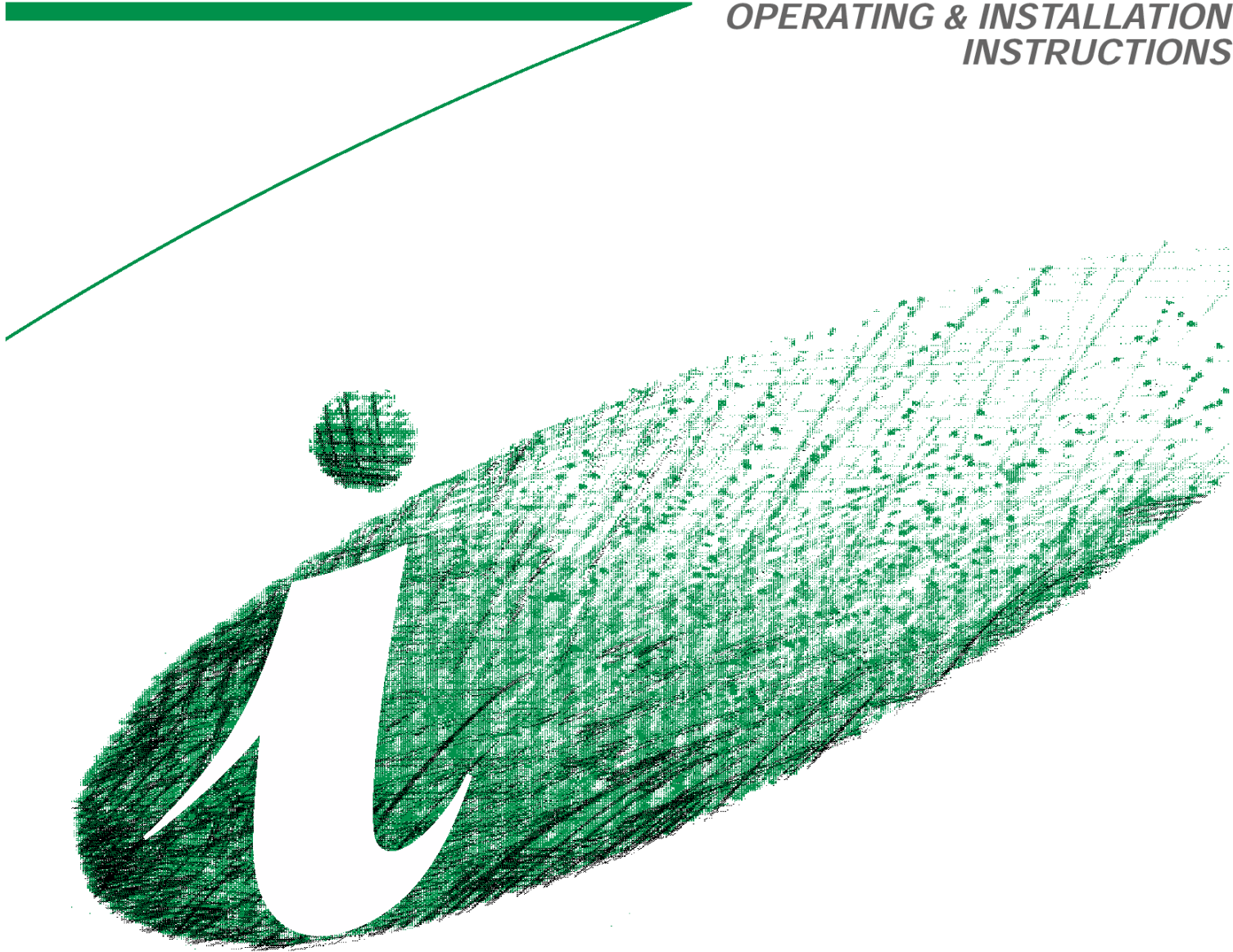
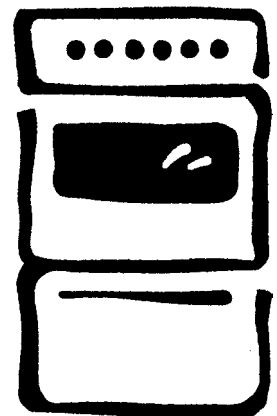


MOFFAT 

*OPERATING & INSTALLATION
INSTRUCTIONS*



ELECTRIC COOKER
ESC 5061 W



GB

CONTENTS

Instructions for the user

Important Safety Information	4
Description of the appliance	5
Operation	6
- Electric hotplates	6
- Hints & Tips	7
- Using the electric oven	8
- Using the electric grill	9
- Hints & Tips	10
Maintenance and Cleaning	12
Something Not Working	14
Service & Spare Parts	15
Customer Care	15
Guarantee conditions	16

Instructions for the installer

Technical features	17
Important safety requirements	18
Location	18
Electrical connections	19

How to read the instruction book

The symbols below will guide you when reading the instruction book



Safety instructions



Step by Step Operation



Advice and recommendations



Environmental Information

IMPORTANT SAFETY INFORMATION



You MUST read these warnings carefully before installing or using the appliance. If you need assistance, contact our Customer Care Department on 08705 950950.

Installation

- This cooker must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- This cooker is heavy. Take care when moving it.
- Remove all packaging before using the cooker.
- Ensure that the electrical supply complies with the type stated on the rating plate.
- Do not attempt to modify the cooker in any way.
- Never leave the cooker unattended when cooking with oil and fats.
- This cooker should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- Never use plastic dishes in the oven or on the hob hotplates. Never line any part of the oven with aluminium foil.
- Always ensure that the oven vent, which is located at the centre back of the hob, is left unobstructed to ensure ventilation of the oven cavity.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above the cooker.

Child Safety

- This cooker is designed to be operated by adults. Do not allow children to play near or with the cooker.
- The cooker gets hot when it is in use. Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the cooker.

During Use

- This cooker is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Do not use this cooker if it is in contact with water. Do not operate the cooker with wet hands.
- The grill pan will become hot during use, always use oven gloves when removing or replacing a hot grill pan.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooker.
- Unstable or misshapen pans should not be used on the hob burners as unstable pans can cause an accident by tipping or spillage.

Service

- This cooker should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

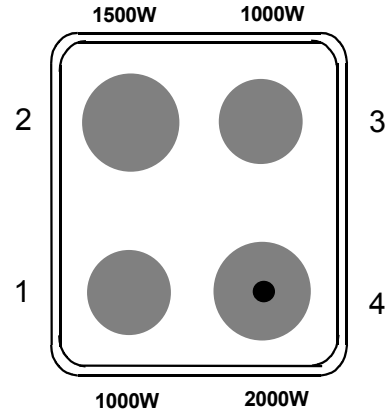
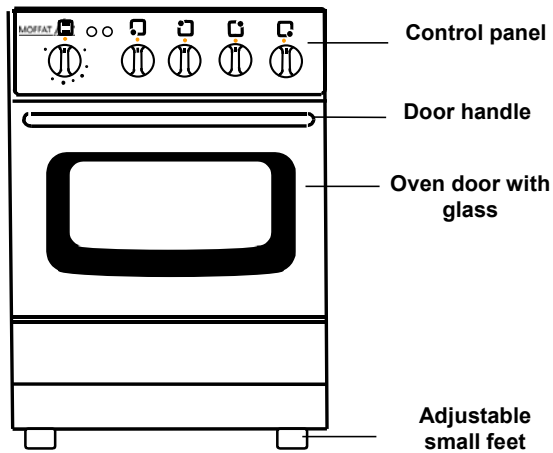
Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

DESCRIPTION OF THE APPLIANCE

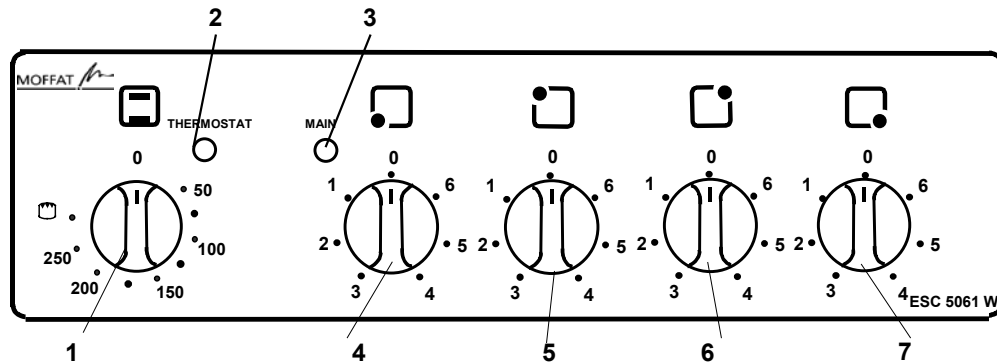
Hob



1. Hot plate \varnothing 145 – 1000W
2. Hot plate \varnothing 180 – 1500W
3. Hot plate \varnothing 145 – 1000W
4. Hot plate \varnothing 180 – 2000W

Control panel

Model : ESC 5061 W



1. Oven function control knob
2. Oven thermostat pilot light
3. Main pilot light
4. Front left hotplate control knob
5. Back left hotplate control knob
6. Back right hotplate control knob
7. Front right hotplate control knob

Electric Hotplates

To switch on a hotplate, turn the relevant control knob to the required heat setting.

The control knob is numbered 0 – 6

0 – OFF

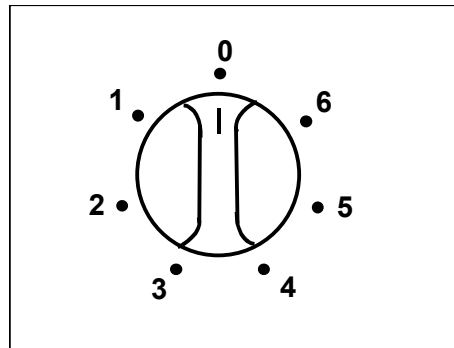
1 – Minimum

6 – Maximum.

The hob has two types of hotplates:

Normal Hotplates

We recommend the plates are switched to maximum (6) for a short while to boost the plate, and then adjusted to the required setting.



Rapid Hotplate (Front right)

The rapid hotplates indicated by a red spot, will heat up more quickly than a normal plate.



Over a period of time the red spot may disappear, this will not affect the performance of the hotplate.



It is important to note that the hotplate may smoke and produce a slightly unpleasant odour when used for the first time. This is quite normal and will disappear after some time.

Suggestions for the correct setting of the plates are given in the following table:

OFF	0	
Very Gentle	1	To keep food warm To melt butter and chocolate
Gentle	2	To prepare cream-sauces, stews and milk puddings or to fry eggs
Slow	3	Dried vegetables, frozen food, fruit, boiling water or milk
Medium	4	Boiled potatoes, fresh vegetables, pâtés, soups, broths, pancakes or fish
High	5	Larger stews, meat roll, fish, omelettes, steaks
Fast	6	Steaks, escalopes and frying

Saucepans for use on solid plates should have several characteristics:

- They should be fairly heavy duty
- They should fit the heat area exactly, or be slightly larger for efficient use, **NEVER** smaller.
- They should have a flat base to ensure good contact with the plate.

This is particularly important when using pans for high temperature frying or pressure cooking.

As soon as liquid starts boiling, turn down the plate control knob so that it will barely keep the liquid simmering.

You can switch off the plate a short while before you finish cooking, and the final stage will be completed on the accumulated heat. Similarly, stews etc. cooked in well covered saucepans cook at lower temperature which is more economical.

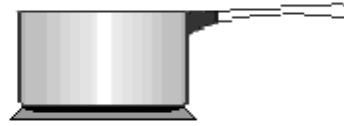
⚠ Ensure pans are large enough to avoid liquids being split into the plates. Never leave the plates on without a pan on them or with an empty pan on them.

⚠ Take care never to lean or reach over a hot electric plate. Always point pan handles inward or over the work surface next to the hob to avoid accidentally knocking over a pan as you pass by.

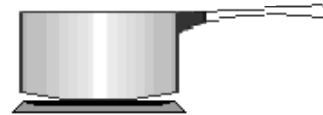
⚠ Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

⚠ If the control knobs become difficult to turn, please contact your local Electrolux Service Centre.


Good use



**Bad use
(Power waste)**



Using the electric oven


-  Before the first use ensure that the room is well ventilated: V.M.C. (Mechanic ventilation) or opened window.

Before the First Use of the Cooker


Remove all packaging both inside and outside of the cooker, before using it.

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

1. Remove the oven accessories.
2. Remove any adhesive labels or protective films, if there are any.
3. Turn the thermostat control knob to 250°C and heat the oven for about 45 min.

This procedure should be repeated with the grill  function for approximately 5-10 minutes.

Clean the accessories with a soft detergent. Rinse and dry carefully.

-  **During cooking, the oven door is hot. Take care that children do not play near it.**

The electric oven is equipped with 3 heating elements:

- 2 heating elements (top and bottom) for using the oven.
- 1 heating grill element, placed in the middle of top for grilling with door half opened.


Use

The oven can be used in traditional cooking or for grilling, but not simultaneously.

Control knob

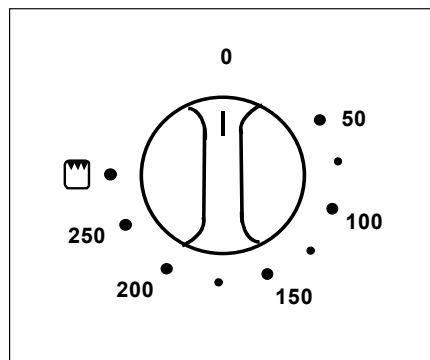
The control knob is used to select the desired temperature and to select either the grill or oven function.

Explanations of symbols:

- 0 Off positions
- 50-250 Temperature selection (bottom and top heat)
-  Grill

To select the temperature turn the knob clockwise until the pointer indicating the desired temperature between 50° – 250°C.

The temperature will be kept constant by the thermostat.



Cooking in the oven

Traditional cooking

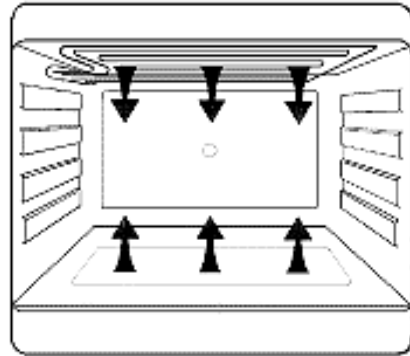
Traditional cooking is made by natural convection the heated air.

It is necessary to pre-heat the oven.

How to proceed ?


For small cakes, pastry, Victoria sandwich.


1. Preheat the oven the thermostat on position chosen for cooking:
 - about 8 min. for position 50°C to 150°C;
 - about 15 min for position 175°C to 250°C;
2. Insert the meal



Using the electric grill

Electric grill

 **When grilling, the accessible parts of the appliance are hot and the appliance should not be left unattended. Take care that children do not play near it. While the grill is operating leave the oven door half open and put the grill deflector "A" into place. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven, or the grill deflector.**

 **The grill pan will become hot during use, always use oven gloves when removing or replacing a hot grill pan.**

The grill is used for grilling all kind of meat which remain tender, toast or browning dishes already cooked.


Slide the dripping pan under the grid on the lowest shelf to collect the juice and fat.

For turning off the heating elements.


Turn the knob anticlockwise to position off "0".

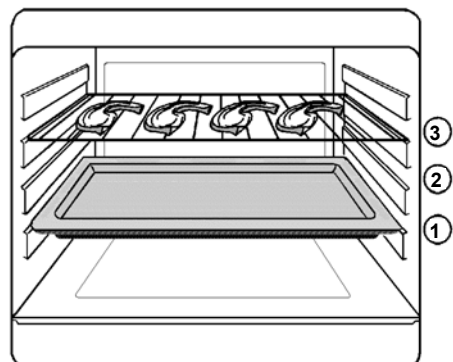
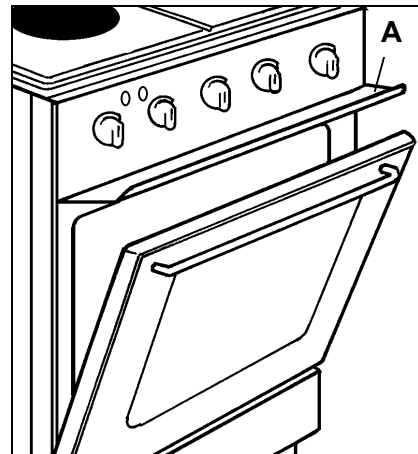
Grilling

Heat comes from the top of the oven. It is suitable for grilling meat (beef bacon, pork bacon ...) that remains tender, for toast or to brown already cooked.

 **When using the grill it has to be supervised, half open and pull the protective screen "A" into place.**

Grilling

- Prepare the meat to be grilled, lightly brush it with oil on both sides.
- Place it on the trivet.
- **Put the grill deflector in place.**
- Turn the oven knob to the grill position .
- Put the dripping pan in the level 1.
- Slide the shelf into level 2 or 3 depending on the thickness of the meat to be grilled.
- Use level 3 for the thin pieces to be roasted




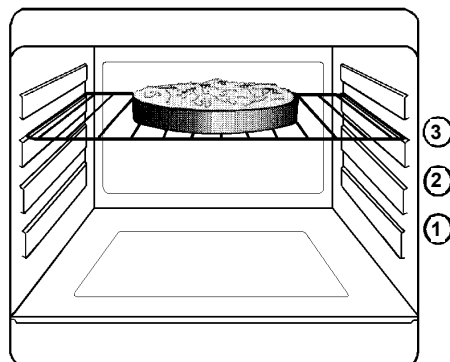
(toasts, pork bacon, sausage, small fish...)

- Use level 2 for thick pieces of meat to be grilled (beef bacon, large fish, poultry).
- When the first side is brown, turn the meat without pricking it in order that the juices are not lost.
- Grill the second side.
- Salt when ending the cooking.

Cooking time has to be determined by the thickness of the piece to be grilled not by its weight.

Browning

- **Fix the grill deflector.**
- Turn the oven knob to the grill position .
- Place the dish on the grid and slide it in level 2 or 3.
- Leave the dish under the radiation of the grill for a few minutes.



Cooker operation pilot light (Main)

This light will illuminate when any of the hotplate knobs are turned on and remains lit while the hotplates are in use.

Oven thermostat pilot light

This light will illuminate when a temperature is selected and remain lit until the selected temperature has been reached. It then cycles on and off to indicate that the temperature is being maintained.

Hints and Tips

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

Cookware

Use any ovenproof cookware, which will withstand temperatures of 250°C.

Oven dishes, etc. must not be placed directly on the oven base.

Oven Cooking

- Turn off the oven 5 minutes before the end of cooking time, and use residual heat to complete the cooking.
 - The thickness, the material and the colour of the pan will influence the cooking results.
 - When cooking, certain dishes increase in volume, ensure the pan is large enough.
 - To prevent fat dripping when roasting use tall rim pans proportional to the item being roasted.
 - Prick the skin of poultry and sausages with a fork before cooking to avoid spitting.
- Use heatproof glass dishes for soufflés.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.

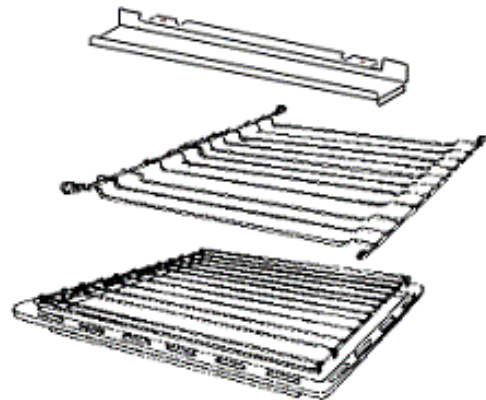
B Enamelled cast iron, anodised aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

Accessories delivered with the appliance


The following accessories are supplied with your appliance.

- 1 trivet
 - A dripping pan / roasting tray with roasting grid in it.
- A grill deflector

In addition to the accessories supplied we recommend you only use heatproof dishes/pans (according to the manufacturer's instructions).




MAINTENANCE AND CLEANING

 **Before any maintenance or cleaning can be carried out, you must DISCONNECT the cooker from the electricity supply.**

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

 **Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.**

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

 **To prevent damaging or weakening the door glass panels avoid the use of the following:**

- Household detergent and bleaches
- Impregnated pads unsuitable for non stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

Oven Cavity

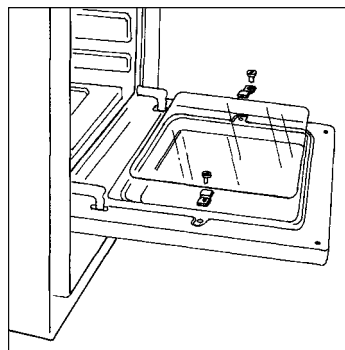
The enamelled oven cavity is best cleaned whilst the oven is still warm.

Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Oven Door Glass

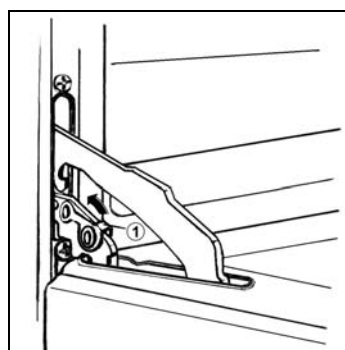
The internal oven door glass can be removed for cleaning. For this purpose remove the 2 fixing screws. Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite, or Bar Keepers Friend be used.

Always support the door while removing the glass panel as the door may spring closed due to its lighter weight.



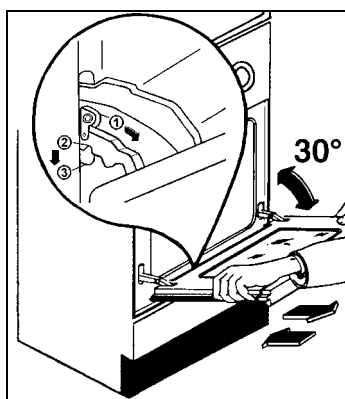
Removing the Oven Door


1. Open the door completely.
2. Turn the two locking levers (1) on the hinge arms fully upwards.
3. Hold the oven door at the sides using both hands and close the door partially to a 30° angle.
4. Lift the door and pull out.



Hanging the Oven Door

1. Hold the oven door at the sides using both hands and hold the door at an angle of approx 30°.
2. Introduce and then push the hinges into the cut-outs on the front of the oven, ensuring that the supports (2) of the hinge arms are correctly placed in the cut-outs (3) of the hinge support.
3. Turn the locking levers (1) fully downwards.



 **DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter. If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.**

IMPORTANT: The inner door glass must be in place when using the oven.

The Hob Top

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.

The Hotplates

Spills onto the actual plate should be removed using warm water and a soft brush, nylon or plastic scourer. To keep the plates looking as new, hotplate conditioner can be purchased from most hardware stores, e.g. "4 Hob" by HomeCare Products (follow the manufacturer's instruction for use).

Alternatively, wipe the plates with a drop of olive oil on a kitchen towel to avoid rust. It is important to note that the plate will smoke a little and produce a slightly unpleasant odour when next used.

Drying

Important: After cleaning, dry the hotplates thoroughly by switching on to a low-medium setting for a few minutes.



Restoring

To maintain the appearance of your sealed hotplates apply a little salt-free vegetable oil or restorative agent (i.e. :Collo Electrol", or Minky Hotplate Cleaning Cloths) periodically.

To apply vegetable oil: first heat the hotplate on a medium setting for 30 seconds then turn off. Pour a very small amount of salt-free oil onto a dry cloth or kitchen paper. Apply a thin coat of oil to the hotplate surface and wipe off any excess. Heat the hotplate on a medium setting for 1 minute.

To apply restorative agent: first heat the hotplate on a medium setting for 30 seconds then turn off. Apply a very thin coating of Collo Electrol (using the applicator). Heat a hotplate on a high setting for 2-3 minutes to cure. Some smoke will occur, this is normal and nontoxic. (NB: this product is a restorative agent not a cleanser. It is available from hardware stores).

Stainless steel parts: the stainless steel spill rings may become straw coloured with use. Use a proprietary stainless steel cleaner to remove this straw discolouration. This also applies to the area around the hotplates on stainless steel hobs.

SOMETHING NOT WORKING

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Force Service Centre.

IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Symptoms	Solutions
The hob hotplate does not heat up	Check: <ul style="list-style-type: none"> - that the unit is connected and the electrical supply is switched on - the mains fuse has not blown - the correct control knob has been turned.
The hotplate is not giving satisfactory results	Check: <ul style="list-style-type: none"> - the hotplate is clean and dry - the pan is the correct size for the hotplate - the pan has a flat bottom - the setting is correct for the type of cooking.
The oven does not come on	Check: <ul style="list-style-type: none"> - check if a cooking function/temperature has been selected correctly - the socket switch or the switch from the mains supply to the cooker are ON.
It takes too long to finish the dishes, or they are cooked too fast	Check: <ul style="list-style-type: none"> - the temperature may need adjusting
Steam and condensation settle on the food and the oven cavity	<ul style="list-style-type: none"> - refer to the contents of this booklet, especially to the chapter "Using the Oven". - Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

If after these checks, the appliance still does not operate correctly, contact your local Service Force Centre. When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate*)
5. The purchase date

* The rating plate can be found on the lower left hand corner of the front frame of the cavity.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

SERVICE AND SPARE PARTS



In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

08705 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working" and have the model number and purchase date to hand.

In-guarantee customers should ensure that the checks under the heading "Something Not Working" have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown. Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

Moffat has an agreement with Electrolux who will undertake all servicing requirements for your appliance.

CUSTOMER CARE

For general enquiries concerning your Moffat appliance and or for further information on our products, contact our Customer Care Department by letter or telephone as follows:

Customer Care Department
Moffat
55-77 High Street
Slough
Berkshire
SL1 1DZ
Tel: 08705 950 950 (*)

(*) calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

Standard Guarantee Conditions

We Moffat undertake that if, within 12 months of the date of the purchase, this Moffat appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by an Electrolux Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday. Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
- Appliances found to be in use within a commercial or similar environment, plus those, which are the subject to rental agreements.
- Products of Moffat manufacture which are not marketed by Moffat.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
- The electrical supply complies with the specification given in the rating label.
- The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care Centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898


INSTRUCTIONS FOR THE INSTALLER

TECHNICAL FEATURES

Free standing


Class X

Hob	Front right	Hot plate \varnothing 180mm (rapid)	2000W
	Back right	Hot plate \varnothing 145mm (normal)	1000W
	Front left	Hot plate \varnothing 145mm (normal)	1000W
	Back left	Hot plate \varnothing 180mm (rapid)	1500W
	Total rating		
Oven	Oven	Electric	
	Oven power	1700W	
	Grill	Electric	
	Grill power	1800W	
Total rating		1800W	
Accessories	Oven grid	Chromed	
	Roasting tray	Enamelled	
	Roasting grid	Chromed	
	Protective screen	Enamelled	
Supply	Rated voltage		240/415V
	Rated frequency		50 Hz
	Total rating		1800W
Dimensions	Height to the hob	880 - 890 mm	
	Width	500 mm	
	Depth	600 mm	

 This appliance complies with the following EEC Directives :
73/23 - 90/683 ; (Low Voltage Directive) and subsequent modifications,
89/336 (Electromagnetical Compatibility Directive)
93/68 (General Directives) and subsequent modifications.

IMPORTANT SAFETY REQUIREMENTS

Important

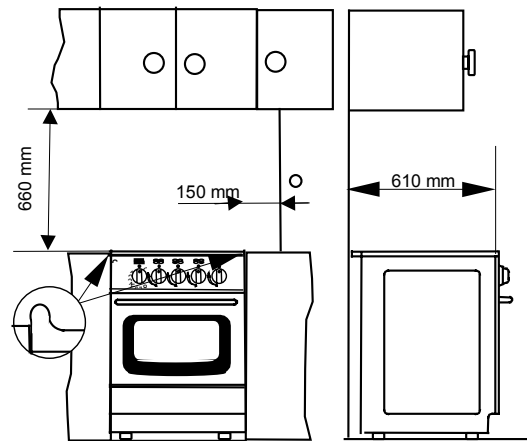
 This cooker must be installed in accordance with the IEE Wiring Regulations (Current Edition). Detailed recommendations are contained in the following British Standards Codes Of Practice:
B.S. 6172/ B.S. 5440, Par.2 and B.S. 6891
Current Editions.

LOCATION

The cooker has been registered as a "Class X" appliance according to Fire Risk Regulations. Any adjacent cabinets or walls must not exceed the cooker's height.

The cooker may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom, shower room or garage.

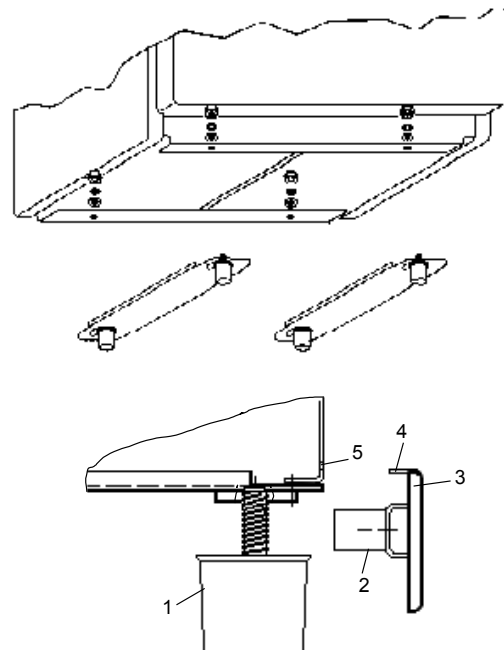
The minimum distance combustible material can be fitted above the cooker in line with the edges of the cooker is 660mm (see fig.)



Levelling

Fix the support with two legs with the washer and nuts, delivered with the cooker, see the figure.

- Unscrew the legs as far as possible (approx. 16mm from fully screwed in).
- Place the plinth (pos.3) so that the springs (pos.2) reach the threaded area of the legs and the clamp of the plinth (pos.4) is in front of the holes (pos.5) on the under side of the structure.
- Push the plinth towards the appliance with both hands until the springs fasten on the legs and the clamps go into the corresponding holes.
- Adjust the legs as necessary.



ELECTRICAL CONNECTIONS

Important

⚠ Any electrical work required to install this cooker should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

⚠ THIS COOKER MUST BE EARTHED

⚠ The manufacturer declines any liability should these safety measures not be observed.

This cooker is designed to be connected to a 240V, 50Hz electrical supply.

To connect to the electricity supply, use cable type H05 RR-F.

Before connection, make sure the electricity supply voltage is the same as that indicated on the rating plate.

The cooker is supplied without supply cable. A 3 core flexible supply cord must be fitted, in accordance with the specification given in the table no.1.

The electrical connection should be made using a double pole isolating switch (cooker control switch) with at least 3mm contact separation in all poles. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating or deterioration.

The switch should be sited within 2m of the cooker and be easily accessible at all times.

The yellow-green earth wire must not to be interrupted by the switch.

⚠ Ensure that the cooker supply cable does not come into contact with surfaces with temperatures higher than 50 °C.

Table no.1

Connection type	Single phase (UK)
Cable connection to the terminal block	
Mains Voltage	240 V
Voltage of heating elements	240 V
Fuse capacity	32 A
Cable section	3x6 mm ²

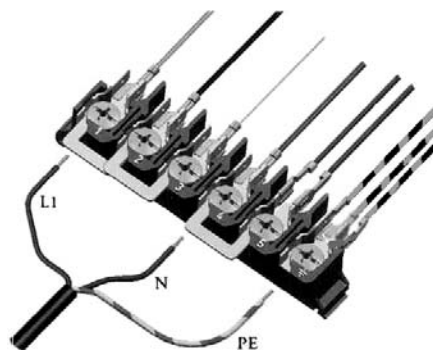
NOTE: The earth wire should be about 2 cm longer than the live and neutral wires.

Before connecting check that:

- The fuse and household electrical installation can carry the absorbed current of the appliance (see rating plate);
- The cooker connection outlet or the cooker control switch is easily accessible when the appliance is installed.

How to proceed?

- Unscrew and remove the protective cover at the back of the appliance;
- Connect the power cable to the terminal block of the cooker according to the table no.1;
- Secure by means of cable clamp;
- Make sure that the connection to the terminal block is matching the supply system, see table no.1;
- Refit and screw the protective cover on the back of the appliance.



Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>