

ZANUSSI

MIXED
FUEL
COOKER

ZCM930X

INSTRUCTION BOOKLET

GB

Please read this instruction booklet before using the appliance.

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 727727.

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.
- Any gas installation must be carried out by a registered CORGI installer.
- Remove all packaging before using the cooker.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the cooker in any way.

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.
- When in use a gas cooker will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the cooker for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- 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.
- 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 burners. 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.

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.

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How to read the instruction book

The symbols below will guide you when reading the instruction book



Safety instructions



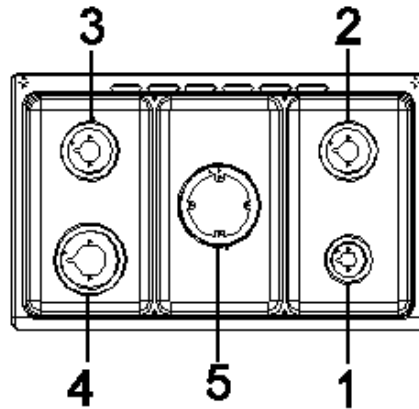
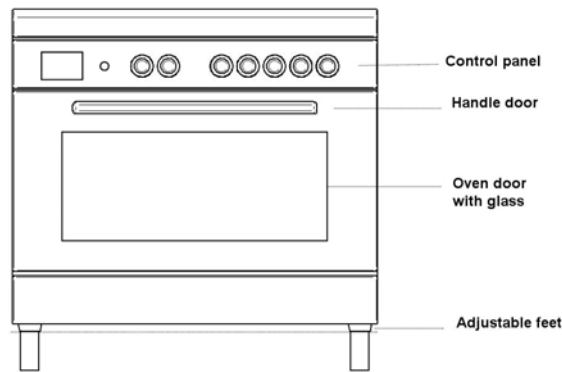
Step by Step Operation



Advice and recommendations

DESCRIPTION OF THE APPLIANCE

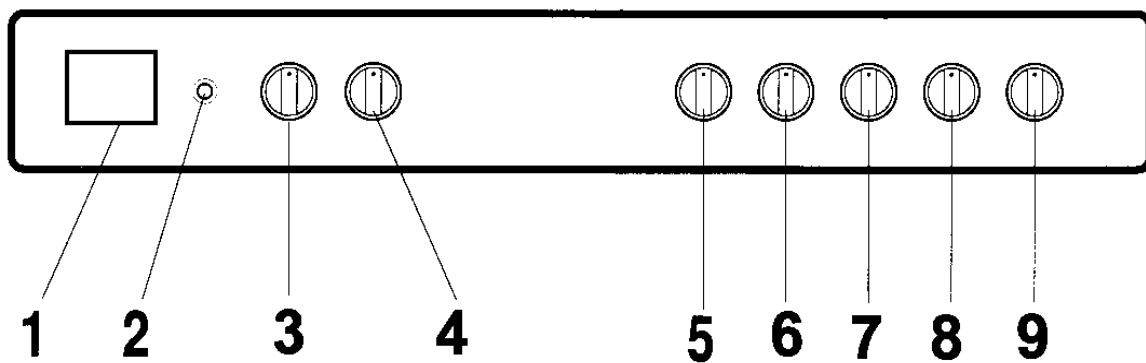
Hob



1. Front right burner (auxiliary)
2. Back right burner (semi-rapid)
3. Back left burner (semi-rapid)
4. Front left burner (rapid)
5. Central burner (wok)

Control panel











Model : ZCM 930X

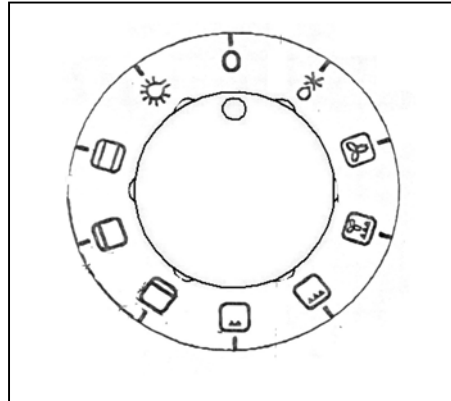


- | | |
|-----------------------------------|--|
| 1. Electronic Timer | 6. Back left burner knob (semi-rapid) |
| 2. Ignition switch | 7. Central burner knob (wok) |
| 3. Thermostat control knob | 8. Back right burner knob (semi-rapid) |
| 4. Oven Function control knob | 9. Front right burner knob (auxiliary) |
| 5. Front left burner knob (rapid) | |

USING THE APPLIANCE

Oven function control knob

-  OFF
-  Light
-  Conventional Oven – The heat comes from both the top and bottom elements.
-  Top Element – The heat comes from the top element only.
-  Bottom Element – The heat comes from the bottom element only.
-  Single Grill – The single inner grill element will switch on.
-  Dual Grill – Both the inner and outer grill elements will come on.
-  Hot Air Grilling – This is an alternative method of cooking associated with foods that are normally cooked with the grill. The grill element and fan operate.
-  Fan Oven – This allows roasting and/or baking on any shelf simultaneously.
-  Defrost function – The fan operates without heat.



Thermostat control knob

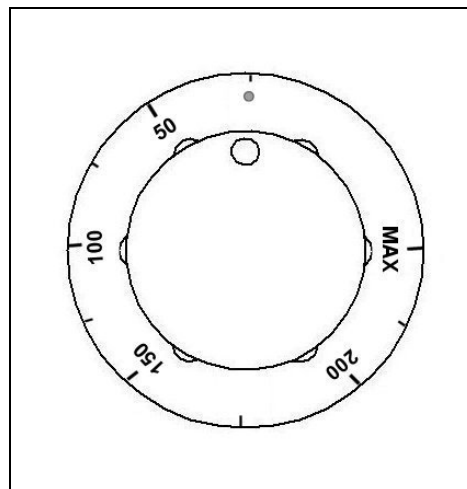
Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C (MAX).

Thermostat control light

The thermostat control light will come on when the thermostat control knob is turned. The light will remain lit until the correct temperature is reached. It will then cycle on and off to show that the temperature is being maintained.

Main oven light

This light will illuminate when the oven/grill knob is turned on and remains lit while the oven is in operation.



Before the First Use of the Cooker



Before first use ensure that the room is well ventilated, V.M.C. (Mechanic ventilation), or a window is open.



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. Detach the adhesive labels and any foil protection if there is any.
3. Turn the oven function control knob to conventional cooking.
4. Turn the thermostat control knob to 250°C.
5. Allow the oven to run for about 30 min.

This procedure should be repeated with the grill for about 10 min.

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



During cooking in the oven the oven door will become hot. Take care that children do not play near it.



During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Using the Conventional Oven

Set the function control knob to Conventional oven and select the desired temperature using the thermostat control knob and wait until the orange light goes out off before putting any food in the oven.

The oven is equipped with 5 shelf positions at different heights which can be used to insert shelves or the tray. To keep the oven as clean as possible it is recommended that meat is cooked on the tray or on the shelf that has been inserted inside the tray.

The table on the following page lists the cooking times and the position of the tray for different types of foods. The times quoted should be used as a guide only, it may be necessary to increase or decrease the temperature to suit individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Conventional Oven Cooking Chart

Food	Temp °C	Shelf Position	Minutes
Meat			
Roast Pork	225	4/5	60-80
Roast Beef	250	4/5	50-60
Roast Veal	225	4/5	60-80
Roast Lamb	225	4	40-50
Roast Hare	250	4/5	40-50
Roast Rabbit	250	4	60-80
Roast Turkey	250	4	50-60
Roast Goose	225	4	60-70
Roast Duck	250	4/5	45-60
Roast Chicken	250	4/5	40-45
Fish			
	200-225	3	15-25
Pastry			
Fruit Pie	225	3	35-40
Tea Cake	175-200	3	50-55
Brioche	175-200	3	25-30
Sponge Cake	220-250	3	20-30
Ring Cake	180-200	3	30-40
Sweet Puff Pastries	200-220	3	15-20
Raisin Loaf	250	3	25-35
Strudel	180	3	20-30
Apple Fritters	200-220	3	15-20
Toast Sandwich	250	4	5
Bread	220	4	30
Pizza	220	3	20

Using the top element only

This function is suitable for finishing cooked dishes such as lasagne, shepherd's pie and cauliflower cheese.

Using the bottom element only

This function is particularly useful when blind-baking pastry. It can also be used to finish off quiches or flans to ensure that the pastry base is cooked through.

Using the fan oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven. The advantages of fan cooking are:

Faster Preheating

As the oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times.

For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones soufflés etc.

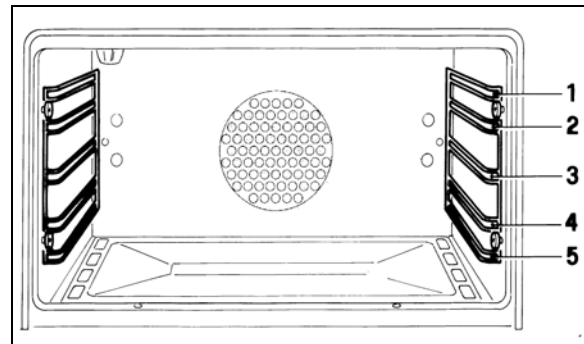
Lower Temperatures

Fan oven cooking generally requires temperatures 20-25°C lower than conventional cooking.

Even Heating for Baking

The fan oven has even heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. There is no mixing of flavours.

Please note that shelf positions are counted from the top downwards.





Fan Oven Cooking Chart

Food	Shelf Position	Temp °C
Biscuits	3	180-190
Bread	4	210-220
Casseroles	3	130-140
Cakes Small & Queen	3	160-170
Sponges	3	160-170
Rich Fruit	3	130-140
Christmas	3	130-140
Meringues	4	90-100
Fish	3 or 4	170-190
Fruit Pies & Crumbles	3	190-200
Milk Puddings	3	130-140
Pastry Choux		
Shortcrust		
Flaky		
Puff		
Plate Tarts	4	180-190
Quiches / Flans	3	170-180
Scones	3	210-220
Roasting: Meat & Poultry	4 or 5	180-190

Using the grill

Grilling

Turn the oven function control knob to either  for the inner grill only or  for the dual grill.

Heat comes from the top of the oven. It is suitable for grilling meat that remains tender, for toast or to brown foods that are already cooked.



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



When grilling, the accessible parts of the appliance are hot. Take care that children do not play near it.



Always grill with the door closed.

- Prepare the meat to be grilled, lightly brush it with oil on both sides.
- Place it on the grill.
- Turn the oven control knob to the appropriate position.
- Slide the shelf into position 1 or 2 depending on the thickness of the meat to be grilled.
- Use guide 2 for thick pieces to be roasted (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.
- Flavour when ending the cooking.

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

Browning

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

Using Hot Air Grilling

This function uses both the grill element and the fan. Turn the function control knob to the appropriate position. To achieve optimum cooking results, it is advisable to place the oven shelf in the middle position while the oven tray should be inserted at the bottom.

IMPORTANT: When using the hot air grilling function, set the thermostat knob no higher than 175°C, which is between the 150°C and 200°C setting, to avoid overheating the front of the appliance.

The door MUST be closed while Hot Air Grilling.

Using Defrost

Turn the oven function control knob to defrost and ensure that the thermostat control knob is set to OFF.

The fan operates without heat and circulates air, at room temperature, inside the oven. This function is particularly suitable for delicate foods which could be damaged by heat, e.g. cream filled gateaux, pastries, bread and other yeast products

Hints and Tips

Cover food with a lid, aluminium foil or plastic film to prevent the food drying out during defrosting.

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.

Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

i 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. should 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.

Using the Hob

The Hob Burners

The symbol on the knob corresponds to a symbol on the control panel (See description of appliance).

- Off
-  Maximum level
-  Minimum level

Use the maximum level for boiling and the minimum for simmering.

Always choose positions between the minimum and maximum, never between maximum and off.

Ignition of the burners

- Turn the knob anticlockwise to the Maximum position (large flame)
- **At the same time, push the electronic ignition knob** (see fig). Keep it pushed until the gas ignites (1 spark / second).
- Release the knob and watch that the burner has ignited.
- Upon ignition, adjust the flame as required.

OR

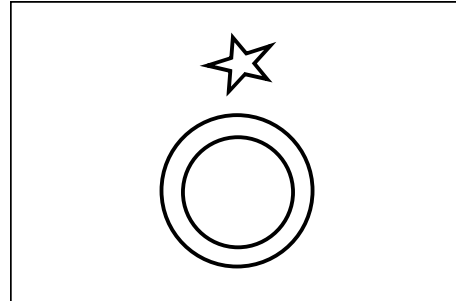
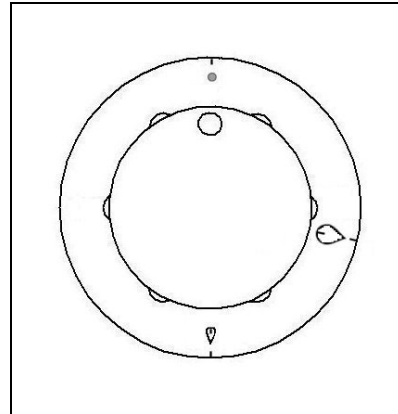
If there is a power failure

- Turn the knob anticlockwise to the maximum position (large flame) and ignite with a match.
- Release the knob and watch that the burner has ignited. Upon ignition, adjust the flame as required.
- If for any reason the flame should extinguish turn off the relevant control knob, leave for at least one minute and then re-ignite.

Extinguishing of burners

Turn the knob clockwise to mark « ● ».

 **Do not put anything on the hob that is liable to melt.**



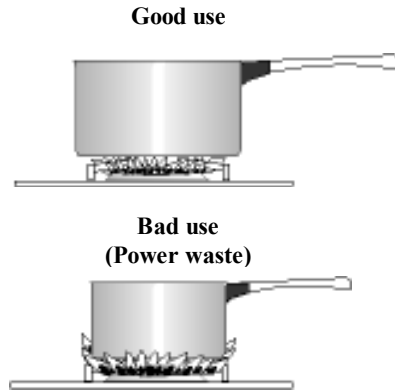
Selecting the Correct Burner

Above every knob there is a symbol for the corresponding burner.

For good cooking results, always choose pans which correctly fit to the diameter of the burner used. Choose pans with thick, flat bases.

We recommend that the flame is lowered as soon as the liquid starts boiling.

For correct ignition always keep the burner ring and spark plugs clean.



Burner	Diameter (mm)	
	min.	max.
Double Ring	220	226
Rapid	180	260
Semi-Rapid	140	260
Auxiliary	120	140

ELECTRONIC TIMER

Setting The Time

1. Press buttons 2 and 3 together. Release the buttons.
2. Within five seconds, press the + button until the correct time of day is shown. The cookpot symbol will be showing.

The increase and decrease buttons operate slowly at first, and then more rapidly. They should be pressed separately.

The Minute Minder

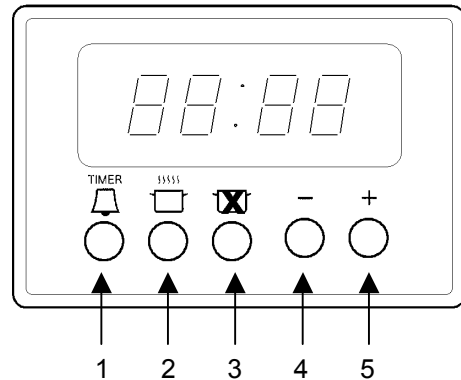
1. Press and release button 1.
2. Within 5 seconds press the + button until the display shows the time you want.

After a few seconds the display will again show the time of day.

When you are using the minute minder you can check the time remaining by pressing button 1.

At the end of the timed period an audible signal will be heard. Switch off the alarm by pressing button 1.

After a few seconds the time of day is shown in the display.



To Switch The Oven On and Off Automatically

1. Ensure that the clock is showing the correct time of day.
2. Place the food in the oven.
3. Set the length of time you want the food to cook for by pressing and releasing button 2 and then pressing button 5 until the correct cooking time is displayed. This must be completed within 5 seconds of pressing button 2.
The maximum cooking time is 23 hours 59 minutes.
The Cookpot and Auto symbols will show in the display.
After a few seconds the time of day shows in the display.
4. To set the time you want the food to be cooked by, press and release button 3. This will show you the earliest possible stop time.
If this is different to the time you want the food to be cooked by, press the + button within 5 seconds until the correct stop time shows in the display.
After a few seconds the time of day shows in the display and the Cookpot symbol goes out.
The 'Stop' time must not be more than 23 hours 59 minutes from the time of day. For example, if the time of day is 09.00 hours (9.00am) the latest 'Stop' time will be 08.59 (8.59am) the next day.
5. Turn the oven function to Fan oven and the temperature control knob to the correct setting.

The clock will work out what time the oven will switch itself on and will switch the oven off at the end. An audible signal will sound when cooking is complete. To cancel the sound, see below.

Returning The Cooker To Manual Or To Cancel An Automatic Programme

Once automatic cooking is complete an alarm will sound and the Auto symbol will flash to remind you that the oven needs to be set for manual operation.

1. To do this press buttons 2 and 3 and together.
After a few seconds the timer will show the time of day. The cookpot will show in the display and the oven will switch on again.
2. Turn off the oven control.

To Set The Timer To Switch Off Only

This is useful if you want to begin cooking immediately but have the Main Fan oven switch off whilst you are out.

1. Ensure the clock is showing the correct time of day.
2. Place food in the oven.
3. Set the length of time you want the food to cook for. Press and release button 2 and then within 5 seconds press the button until the correct cook time is showing.
After a few seconds the time of day shows in the display.
4. Turn the oven temperature control to the required setting. The oven indicator neon will come on.
If you want to check the time the oven will switch off simply press the button and the 'Stop' time will be displayed.

At the end of the cook time the oven will switch off, the alarm will sound and the auto symbol will flash.

5. To cancel and return to manual operation press buttons 2 and 3 together.
6. Turn off the oven temperature and oven function control knobs.

MAINTENANCE AND CLEANING

! The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

! Before cleaning, ensure all control knobs are in the OFF position, and the appliance has cooled completely.

! 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

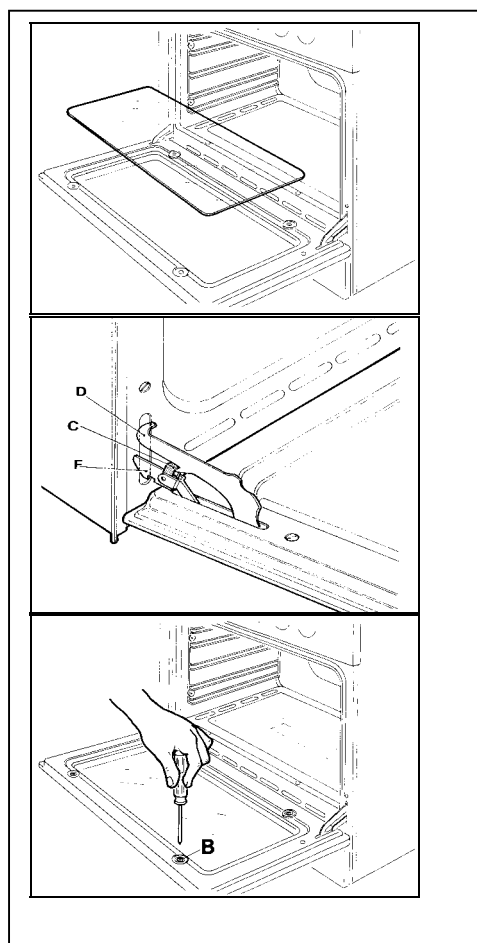
Stainless steel parts should be periodically cleaned with a proprietary stainless steel cleaner.

Oven Door

- The door can be dismantled for cleaning as follows:
- Open the door completely
- Insert hook C into the hinged part D.
- Partially close the door. to approximately half-way.
- Using both hands, pull the door towards you until it is released from the hinge.
- To replace the door, reverse the above procedure ensuring that part F locks into place.

The internal oven door glass can be removed for cleaning. To do this loosen the 2 fixing screws (B). 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



! 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 Force Centre who will be pleased to advise further.

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

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.

Hob

After every use wipe with a soft cloth well wrung out in warm water to which a little washing up liquid has been added, avoiding any leakage through the holes of the hob. Rinse and dry with a soft cloth.

To remove more stubborn stains, wet and leave to dissolve, do not scratch and avoid the use of abrasive or caustic products that could damage the enamel.

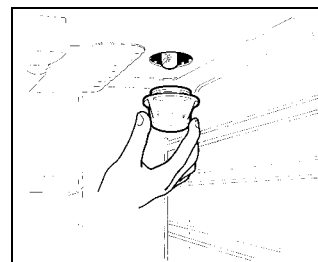
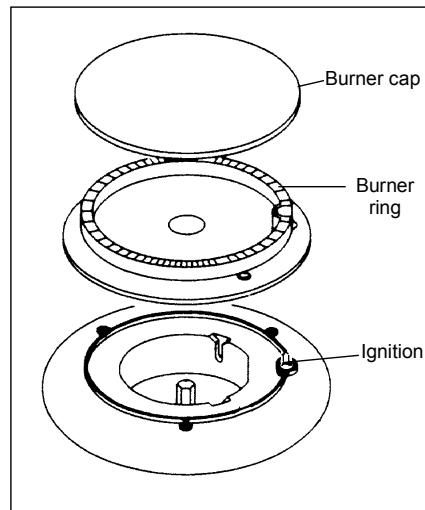
Burners

The burner caps and crowns can be removed for cleaning.

Wash the burners caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well-moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.

Always ensure that the burner caps and crowns are replaced in the correct positions.



Replacing the Light Bulb

To replace the oven bulb, unscrew the protection cap in the roof of the oven and replace the bulb with one of the same characteristics.

Voltage	230-240V (50Hz)
Power	25 W
Connection size	E14

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
1. No burner ignition	<p>Check that:</p> <ul style="list-style-type: none"> Gas supply is completely open The position of gas pipe is right The burner is not wet The burner cap and ring burner have been replaced correctly after cleaning
2. The gas ring burns unevenly	<p>Check that:</p> <ul style="list-style-type: none"> The main jet is not blocked and the ring burner is clean of food particles The burner cap and ring burner have been replaced correctly after cleaning
3. The oven does come on	<p>Check that:</p> <ul style="list-style-type: none"> a cooking function/temperature have been selected;
4. Cooking results are not satisfactory	<p>Check that:</p> <ul style="list-style-type: none"> the thermostat is placed correctly; the cooking time is adapted;
5. The oven smokes	<p>Check that:</p> <ul style="list-style-type: none"> the oven does not need cleaning; the meal does not overflow; there is no excessive fat / juice projection on the oven sides.
6. The oven does not work	<p>Check that:</p> <ul style="list-style-type: none"> the appliance is not unplugged; there is no power break. the fuse connections are intact.

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

- 1 Your name, address and postcode.
- 2 Your telephone number
- 3 Clear and concise details of the fault
- 4 The model and serial number (see rating plate*)
- 5 Date of purchase

* The rating plate can be found on the front flap of the storage compartment.

SERVICE & SPARE PARTS

If you require spare parts or an engineer contact your local Service Force Centre by telephoning:

08705 929 929

Your call will be routed to the Service Centre covering your postcode 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.

CUSTOMER CARE

For general enquiries concerning your Zanussi appliance or for further information on our products, contact our Customer Care Department by letter or telephone at the address below or visit our website at www.zanussi.co.uk

Customer Care Department
Zanussi
55-77 High Street
Slough
Berkshire SL1 1DZ

Tel: 08705 727 727 (*)

(*) Calls may be recorded for training purposes.

GUARANTEE CONDITIONS

Standard Guarantee Conditions

We Zanussi undertake that if, within 12 months of the date of the purchase, this Zanussi 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 gas and 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 a Zanussi 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 Zanussi manufacture which are not marketed by Zanussi.

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 29 29
Germany	Nürnberg	+49 (0)800 234 7378
Italy	Pordenone	+39 (0)0434 39 4700
Sweden	Stockholm	+46 (0)8 672 5390
UK	Slough	+44 (0)1753 219897

TECHNICAL FEATURES

Free standing

Class 1

Hob	Pan support	Cast Iron	
	Central	Ultra-rapid	3,50 kW
	Front left	Rapid	3,00 kW
	Front right	Auxiliary	1,00 kW
	Back right	Semi-rapid	1,75 kW
	Back left	Semi-rapid	1,75 kW
	Total power		
Oven	Oven	Electric	
	Oven power		3,00 kW
	Grill	Electric	
	Grill power		3,00 kW
Total rating			3,00 kW
Accessories	Wire Shelf	Chromed	
	Baking Tray / Grill Pan	Enamelled	
	Baking Grid (Trivet)	Chromed	
Supply	Rated voltage		230 V
	Rated frequency		50 Hz
Dimensions	Height		900 mm
	Width		900 mm
	Depth		600 mm

 This appliance complies with the following EEC Directives :
89/336 (Electromagnetical Compatibility Directive) and subsequent modifications,
90/396 (Gas Appliance Directive)
93/68 (General Directives) and subsequent modifications.

This appliance can be installed as class 1 and as class 2 subclass 1.

ATTENTION: When the appliance is installed as class 2 subclass 1, the connection to the gas supply must only use metal flexible pipes that conform with the national standards in force.

INSTRUCTIONS FOR THE INSTALLER



SAFETY ADVICE

- Before installation ensure that the local distribution conditions (gas type and pressure) and the same as those stated on the rating plate of the appliance.
- This appliance must be installed only in a room with good ventilation.
- This appliance must not be connected to a flu. It has to be installed and connected in accordance with the rules in force. Special attention should be paid to the applicable disposal concerning ventilation.
- The adjacent furniture panels have to be heat proof or protected by such material.
- The adjusting conditions of this appliance are mentioned on the rating plate.

Connection to gas supply.

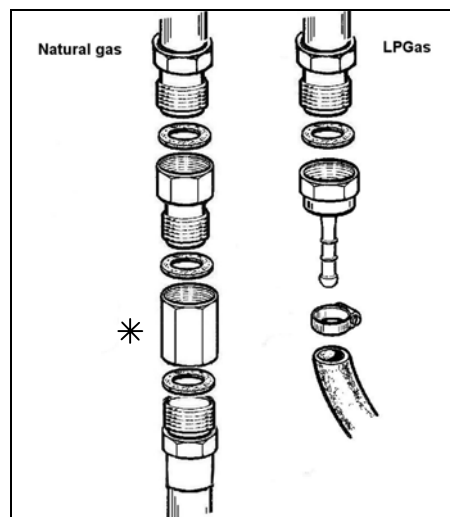
Check that the gas flow and the diameter of the supply pipe is sufficient to supply all the appliances of the installation.

- Check that all connections are tight.
- Install an accessible and visible gas tap to isolate the appliance.

This appliance utilises a threaded 1/2" gas cylindrical male fitting according to UNI-ISO 228-1.

To connect the appliance to the gas supply with a flexible rubber hose, a supplemental hose nipple fitting is needed which is supplied with the appliance.

- **Installation of flues and ventilation for gas appliances of rated input not exceeding 60 kW (1st, 2nd and 3rd family gases) – Part 2 Specification for installation of ventilation for gas appliances – BS 5440;**
- **Gas burning appliances – Part 3 Domestic cooking appliances burning gas – BS 5386;**
- **Specification for installation of low pressure gas pipe work of up to 20mm (R1) in domestic premises (2nd family gas) – BS 6891;**
- **Pipe threads for tubes and fittings where pressure-tight joints are made on the threads (metric dimensions) – BS 21: 1985;**
- **Flexible hoses, end fittings and sockets for gas burning appliances – BS 669;**
- **Installation of domestic gas cooking appliances (1st, 2nd and 3rd family gases) – BS 6172: 1990;**



* An adapter to convert the Gas Inlet from 1/2" BSP parallel thread to 1/2" BSP tapered (conical) thread is supplied, including washers. Ensure this is correctly fitted on installation.

ELECTRICAL CONNECTIONS

! 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 230V 50Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the cooker rating plate. The rating plate is located on the oven frame.

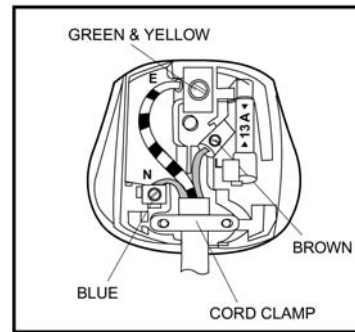
The cooker is supplied with a 3 core flexible supply cord incorporating a 13amp plug fitted. In the event of having to change the fuse, a 13amp ASTA approved (BS 1362) fuse must be used. Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	- Earth
Blue	- Neutral
Brown	- Live

- Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol or coloured green and yellow.
- Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.
- Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

Upon completion there must be not cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath.

! A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.



Permanent Connection

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 be interrupted by the switch.

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

Supply Cable

Note:

Check the rating plate for the value of the connected load to establish the fuse rating.

The cable supplied with the appliance is an X type connection (in compliance with standards EN60335-1, EN60335-2-6 and subsequent amendments) and can be installed without the need for specialist equipment.


If the supply cable becomes worn or damaged, it must be replaced by the manufacturer or its Service Agent with a cable of the same type.

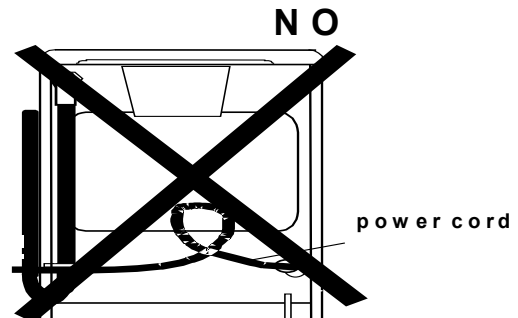
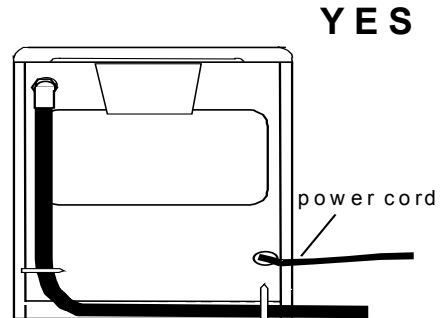
If the supply cable is replaced you must ensure that the earth wire is longer than the live and neutral wires and complies with all warnings regarding electrical connection.

Before connecting check that:

- fuse and household electric installation can bear the charge of the appliance (see rating plate);
- The plug used for connection is easily accessible once the appliance is installed.

Warning

 The supply cable must not run across the back of the oven.



TECHNICAL DATA

Table no.1

TABLE N°1: Conversion to various types of gas				APPLIANCE CATEGORY: II2H3+						
Burner	Types of Gas	Pressure	Nozzle Diameter	Rated Capacity				Reduced Capacity		by-pass Diameter
		Mbar	1/100 mm.	g/h	l/h	kw	kcal/h	kw	Kcal/h	1/100 mm.
Auxiliary	Natural G20	20	72	-	95	1	860	0,48	413	34
	Butane G30	28	50	73	-	1	860	0,48	413	34
	Propane G31	37	50	71	-	1	860	0,48	413	34
Semi-rapid	Natural G20	20	97	-	167	1,75	1505	0,6	516	36
	Butane G30	28	65	127	-	1,75	1505	0,6	516	36
	Propane G31	37	66	125	-	1,75	1505	0,6	516	36
Rapid	Natural G20	20	115	-	286	3	2580	1,05	903	52
	Butane G30	28	85	218	-	3	2580	1,05	903	52
	Propane G31	37	85	214	-	3	2580	1,05	903	52
Double Ring	Natural G20	20	135	-	334	3,5	3010	1,8	1548	65
	Butane G30	28	95	254	-	3,5	3010	1,8	1548	65
	Propane G31	37	95	250	-	3,5	3010	1,8	1548	65

INSTALLATION

Positioning

Remove all the packaging and install the cooker in a dry, ventilated room not near curtains, paper, alcohol, petrol etc.

The appliance must be set on a heatproof, level floor.

This appliance is approved to class "Y" (EN60335-2-6 plus subsequent amendments). This means that the appliance can be installed up against a wall with a distance of not less than 20mm (fig 2) or inserted between 2 walls (fig 1). Only one side wall can exceed the height of the work surface and it must have a distance of 70mm from the edge of the cooker.

Any walls of the adjacent kitchen furniture and the wall behind the cooker must be made with heat resistant material that can withstand a minimum temperature rise of 65K.

Any overhanging cabinetry installed above the work surface must be located at a distance of no less than 700mm.

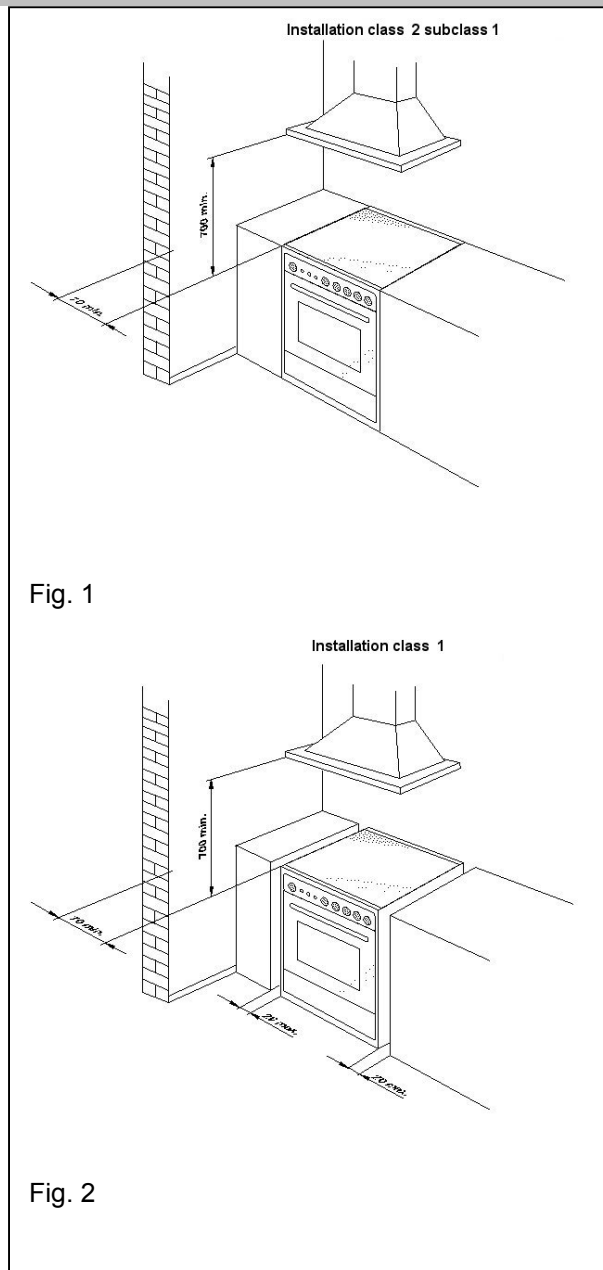
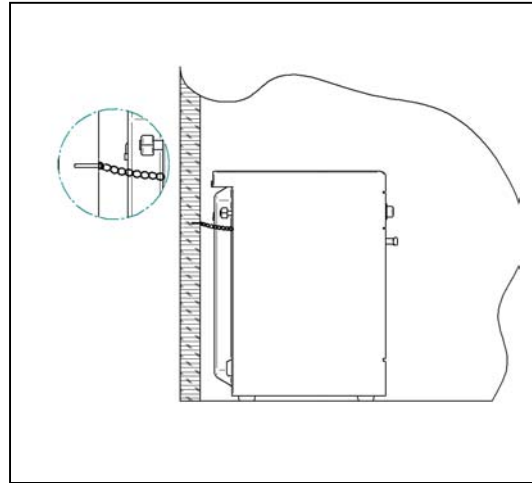


Fig. 1

Fig. 2

 **The cooking appliance must be fitted with a stability chain firmly secured to the wall**



Ventilation

The room containing the cooker should have an air supply in accordance with B.S. 5440: Part 2: Current Editions.

The following requirements for ventilation must be met.

The cooker should not be installed in a bed sitting room with a volume of less than 25m^3 , if it is installed in a room of volume less 5m^3 an air vent of effective area of 110cm^2 is required; if it is installed in a room of volume between 5m^3 and 10m^3 , an air vent of effective area 50cm^2 is required, while if the volume exceeds 11m^3 no air vent is required. However, if the room has a door, which opens directly to the outside, no air vent is required even when the volume is between 5m^3 and 11m^3 .

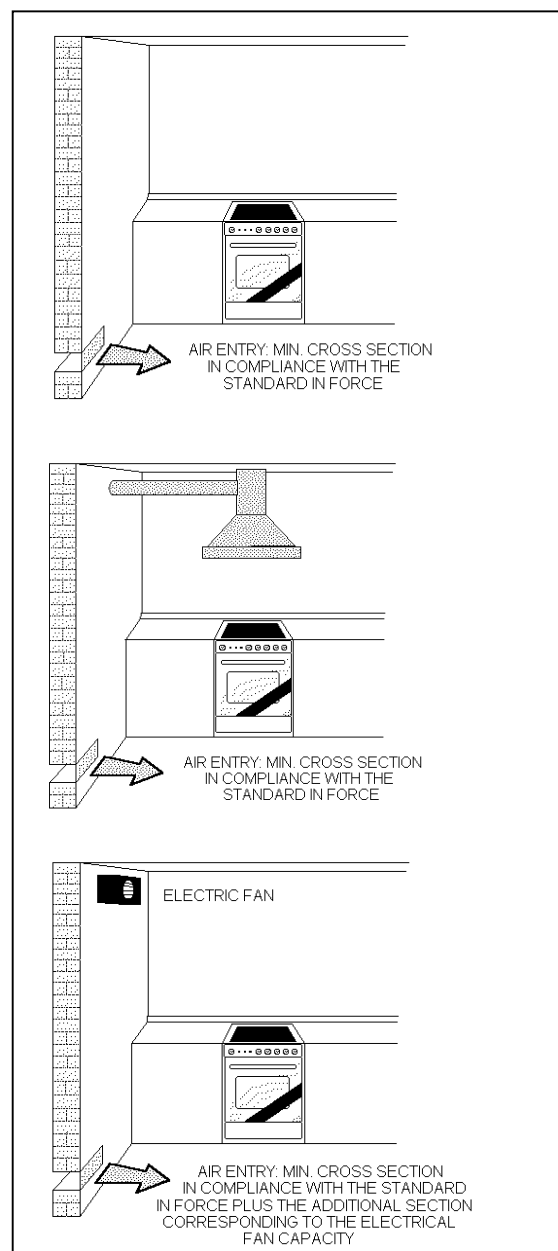
If there are other fuel burning appliances in the same room, B.S. 5440: Part. 2: Current Editions should be consulted to determine the requisite air vent requirements.

Location

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

For information regarding the fitting of flexible supply pipes, the highest temperature at the rear of this cooker which may come into contact with the supply pipe is 70°C above ambient.

If a cooker hood is installed above this cooker it must be a 90cm hood and installed according to the manufacturer's instructions.





GAS CONNECTIONS

Your cooker is delivered adjusted for the kind of gas stated on the rating plate

If the appliance is supplied with natural gas and the pressure for natural gas is 20mbar. The following method of connection to the gas supply must be used:

Rigid Connection

Where it is not possible to make the connection using a rubber hose, a rigid pipe work connection must be used.

Recommendations when using an appliance flexible connector are as follows:

- For NATURAL the gas installation pipes to the termination point shall comply with:

Specification for installation of low-pressure gas pipe work of up to 20mm (R1) in domestic premises (2nd family gas) – BS 6891;

Connection shall be by means of an appliance flexible connector for use with a self-sealing plug-in device, complying with:

Flexible hoses, end fittings and sockets for gas burning appliances – BS 669;

The appliance flexible connector should not be subjected to undue forces either in normal use or whilst connected or disconnected;

- The socket which the plug of the appliance flexible connector fits should be permanently attached to a firmly fixed gas installation pipe and positioned such that the appliance flexible connector hose hangs freely downwards.
- The appliance flexible connector should be positioned such that it will not suffer mechanical damage, e.g. abrasion from the surrounding kitchen furniture, which may be moved in use such as a drawer or door, or by being trapped by any stability device.

The bayonet connector should be accessible for disconnection after moving the appliance.

GAS CONVERSION

Ensure that the cooker is disconnected from the electricity and gas supply before this procedure is carried out.

Your cooker is designed to work with natural, propane or butane gas. It is not designed for butane or propane air.

The LPG conversion kit is available from your Service Force Centre and must be fitted by a Corgi Registered engineer.

For changing the gas type it is necessary to:

- replace the nozzles (hob);
- adjust the minimum level (hob);
- check the gas connection;

Replace the nozzles of the hob burners

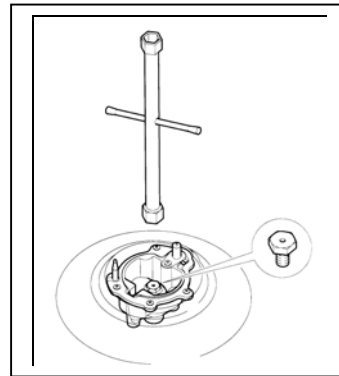
Every appliance has spare nozzles for every type of gas. The whole length of every nozzle is marked in millimetres on the nozzle.



Hob burners

- Remove the pan support;
- Remove the caps and the burner crowns;
- Using a No 7 socket spanner unscrew the nozzles and replace them with those required for the type of gas in use (see table no. 1).
- Reassemble the parts following the same procedure in reverse.

These burners do not need any primary air regulation.



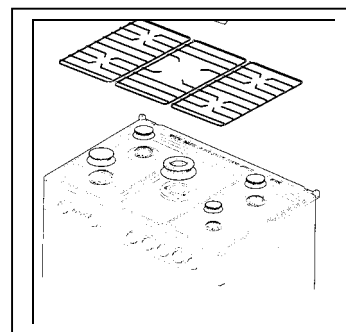
Adjustment of minimum level for the hob burners

The burner is correctly adjusted when the flame is stable silent and goes out without any noise.

When changing the type of gas check that the minimum level is correct. The air admission is correct when the flame is about 4 mm in length.

The top burners do not need adjustment of primary air.

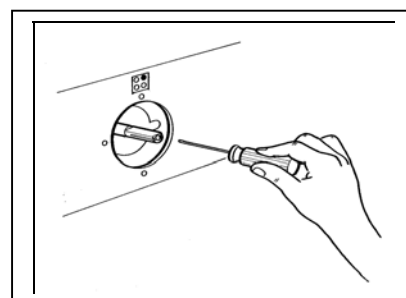
Check that, turning the knob quickly from the maximum position to the minimum one, the flame does not go out.



Hob burners

To adjust the minimum level:

- Light the burner and set the knob to the MINIMUM position.
- Remove the knob.



- If the cooker is not equipped with thermocouples on the burners, insert a small slotted screwdriver into the hole on the tap shaft and turn the screw to the right or left until the burner flame is adjusted to minimum.
- If the cooker is equipped with thermocouples, the screw is not located in the tap shaft, but on the valve body.
- Reassemble the parts following the same procedure in reverse.

Check that, when turning the knob quickly from the maximum position to the minimum one, the flame does not go out.



AFTER COMPLETION OF ANY REPAIRS, ADJUSTMENTS OR CONVERSION THE STATUTORY SAFETY TESTS MUST BE CARRIED OUT.



Stick the label supplied with the appliance (in the nozzles bag) onto the rating plate in accordance with the gas type utilised.

The grill burner always operates at maximum and therefore no minimum adjustment is necessary.


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The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

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