

- GB -

Instructions booklet

 **Electrolux**

mod. EKM 90460 X
EKM 10460 X

GENERAL INFORMATION

SAFEGUARDING THE ENVIRONMENT**Packaging disposal** 


Sort packaging into different materials (cardboard, polystyrene etc.) and dispose of them in accordance with local waste disposal laws.

This appliance complies with the following European Directives:

- 2006/95/EEC regarding "Low Voltage".
- 89/336/EEC regarding "Electromagnetic Disturbances".
- 90/396/EEC regarding "Gas appliances"
- 89/109/EEC regarding "Materials in contact with food"
- Moreover the above mentioned Directives comply with Directive 93/68/EEC.
- This appliance must be installed in accordance with the regulations in force and must only be used in well ventilated rooms. Consult the instructions booklet before installing and using the appliance.
- This household appliance has been designed for cooking and it must therefore be used for this purpose only.

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery

and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

DEAR CUSTOMER,

- Carefully read these instructions before using the appliance and keep them for future consultation.
- Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

WARRANTY

Your new appliance is covered by a warranty. The warranty certificate is herewith enclosed. If it is missing, ask the retailer for it, indicating date of purchase, model, and data plate number which are printed on the data plate identifying the appliance (fig. 9 *).

Keep the part intended for the user, and show it upon request to the After-sales Service, along with proof of purchase.

If you fail to do so, the after-sales service will be obliged to charge you in full for any repair work carried out.

Original spare parts should be purchased only from our After-sales Service and Spare Parts Authorised Centres.

AFTER-SALES SERVICE

Before leaving the factory, this appliance has been tested and set up by skilled personal, in order to ensure optimum performance.

Any repair or intervention subsequently required must be carried out with the utmost care and attention.

For this reason, we recommend you always contact the Sales Centre or your nearest After-sales Service. Always specify the nature of the problem and the appliance model.

RECOMENDATIONS AND PRECAUTIONS

ATTENTION:

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated:

keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present. Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

- Before using the appliance, remember to remove the protective plastic film present on some parts of the appliance (facia-panel, parts in stainless steel, etc.)
- Do not use the appliance for the purpose of heating.
- When the appliance is not in use, we recommend **you unplug it from the mains electricity and shut the gas tap.**

IN THE EVENT OF FIRE:

- In the event of fire, **immediately shut the main valve of the gas supply, unplug the appliance from the mains. Never, under any circumstances,** pour water on burning oil.
- Do not store flammable products or aerosol containers near the burners, and do not vaporize them near lighted burners.

FOR YOUR SAFETY AND THAT OF YOUR CHILDREN.

- Do not store items that are attractive to children above or near the appliance.
- Keep children well away from the appliance: bear in mind that some parts of the appliance and the pans become dangerously hot during use, and that they take a while to cool down.
- In order to avoid any unintentional accidents, pan handles should be turned inwards to the rear of the cooker, not outwards into the room or over adjacent burners.
- When cooking, do not use clothes with large flared sleeves; in case of accidental contact with a lit burner.

The appliance must not be used by people (including children) with limited physical, sensory or mental abilities, or without experience or expertise, unless they have received instructions for using it from those responsible for their safety. Young children should be supervised to ensure they not play with the appliance.

WARNING - OVEN:

When the oven or the grill are in use, accessible parts can become very hot; it is necessary to keep children well away from the appliance.

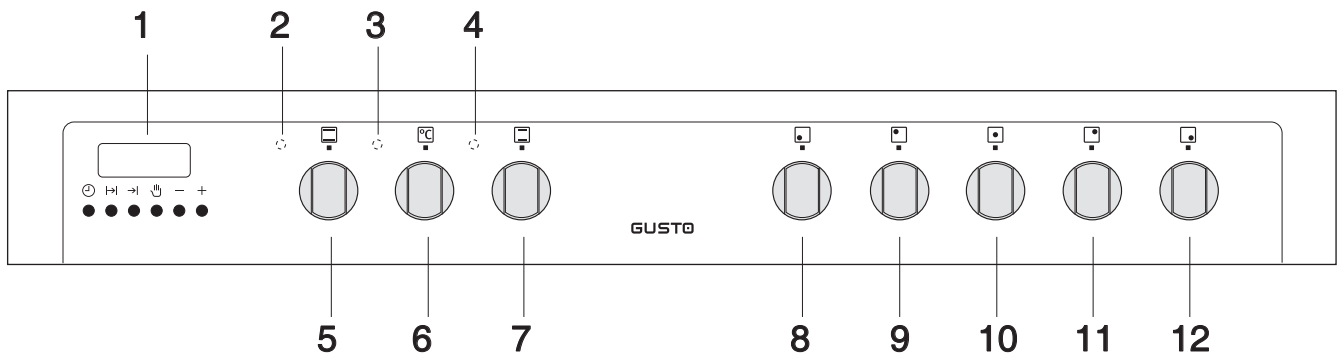
- Never cook food on the base of the oven.
- Keep fingers away from the area of the hinges when closing the door as it is possible to trap them.
- Do not let children sit down on or play with the oven door. Do not use the drop down door as a stool to reach cabinets above.

WARNING DRAWER

DO not place inflammable materials or plastic utensils in the warming drawer (situated below the ovens).

Control panel

- 1 Electronic clock
- 2 Oven indicator light (main oven)
- 3 Oven indicator light (function)
- 4 Oven indicator light (second oven)
- 5 Control knob function (main oven)
- 6 Thermostat knob (main oven)
- 7 Control knob function (second oven)
- 8 Control knob (rapid burner left)
- 9 Control knob (semi rapid burner left)
- 10 Control knob (Triple crown burner)
- 11 Control knob (semi rapid burner right)
- 12 Control knob (auxiliary burner)



COOK-TOP USE

USING THE GAS BURNERS

The following symbols are found on the control panel next to each knob:

- Circle ● gas off
- Large flame 🔥 maximum setting
- Small flame 🔥 minimum setting

The minimum position is at the end of the anti-clockwise rotation of the knob. Knob positions must be set between max. and min.; never set the knobs between max. and off.

MANUAL IGNITION

(during mains power failure)

To ignite the burner, press the knob of the selected burner and turn it anticlockwise to the maximum position then light with a match.

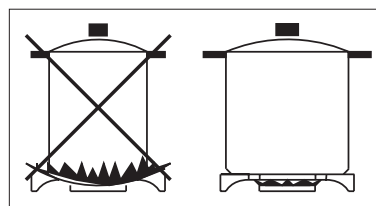
AUTOMATIC ELECTRIC IGNITION

To ignite the burner, press the knob of the selected burner and turn it anticlockwise to the maximum position. Keeping the knob pressed in, the automatic ignition of the burner will operate.

In case of power failure, the burner can also be lit using a match.

ENERGY SAVING TIPS

- The diameter of the pan bottom should be the same as that of the burner. The burner flame must never exceed the pan's diameter.
- Use flat-bottomed pans only.
- Whenever possible, keep a lid on the pan while cooking. This allows you cook using less heat.
- Cook vegetables, potatoes, etc. with as little water as possible to reduce cooking times.



BURNERS	PANS	
	Ø min.	Ø max
RAPID	180 mm	220 mm
SEMIRAPID	120 mm	200 mm
AUXILIARY	80 mm	160 mm
TRIPLE CROWN	220 mm	260 mm

USING THE ELECTRIC OVEN

Before the first use of the oven

The first time the oven is used, it may give off smells, these are caused by residues left by the production processes and is quite normal. Ensure there is adequate ventilation in the room before performing this action. **(It is necessary to heat up the oven at the maximum temperature for about 30-40 minutes in order to burn off these residues).** It is perfectly normal for the oven to smoke when first used; wait for the smoke to stop before placing food into the oven.

The oven is fitted with: a grill shelf for cooking food in oven dishes or for placing directly on the grill shelf itself, a drip-tray for cooking sweets, biscuits, pizzas, etc., or for collecting juices and fats from food cooked directly on the grill shelf.

Note: The following tables provide a guide for cooking some of the most popular dishes. The cooking times recommended in these tables are approximate. After a few attempts, we are sure that you will be able to adjust the times to get the results you want.

ATTENTION: Always use the oven with the oven door closed.

Conventional cooking table

Dish	Temp. °C.	Minutes
Fish	180-240	acc. to size
Meat		
Roast beef	250	30 per kg.
Roast veal	200-220	30 per kg.
Chicken	200-240	50 about
Duck and goose	220	acc. to weight
Leg of mutton	250	30 per kg.
Roast pork	250	60 per kg.
Soufflés	200	60 per kg.
Sweets (pastries)		
Tea-cake	160	50-60
Sponge finger	160	30-50
Shortcrust pastry	200	15
Puff pastry	250	15
Fruit flan	200-220	30
Meringues	100	60
Quiches, etc.	220	30
Quick sponge	120-140	60
Buns	160-180	45

GB

Fan oven cooking table

Dish	Temp. °C.	Minutes	Weight kg.
First courses			
Lasagne	200-220	20-25	0,5
Oven-baked pasta	200-220	25-30	0,5
Creole rice	200-230	20-25	0,5
Pizza	210-230	30-45	0,5
Meat			
Roast veal	160-180	65-90	1-1,2
Roast pork	160-170	70-100	1-1,2
Roast beef	170-190	40-60	1-1,2
Roast beef joint	170-180	65-90	1-1,2
Roast fillet beef (rare)	180-190	40-45	1-1,5
Roast lamb	140-160	100-130	1,5
Roast chicken	180	70-90	1-1,2
Roast duck	170-180	100-160	1,5-2
Roast goose	160-180	120-160	3-3,5
Roast turkey	160-170	160-240	5 approx.
Roast rabbit	160-170	80-100	2 approx.
Roast hare	170-180	30-50	2 approx.
Fish	160-180	acc. to weight	
Sweets (pastries)			
Fruit flan	180-200	40-50	
Plain sandwich cake	160-180	35-45	
Sponge sandwich cake	200-220	40-45	
Sponge cake	200-230	25-35	
Currant cake	230-250	30-40	
Buns	170-180	40-60	
Strüdel	160	25-35	
Cream slices	180-200	20-30	
Apple fritters	180-200	18-25	
Sponge finger pudding	170-180	30-40	
Sponge finder biscuits	150-180	50-60	
Toasted sandwiches	230-250	7	
Bread	200-220	40	

WARNING –


Accessible parts will become hot when in use.
To avoid burns and scalds children should be kept away.
Do not touch the heated elements inside the oven.

CONVECTION OVEN




The oven is fitted with:

- a lower heating element;
- an upper heating element.

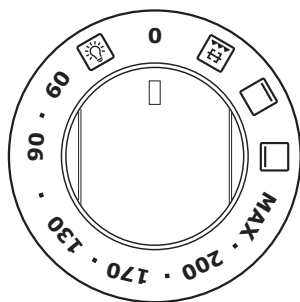
It is possible to select the desired temperature into the oven by turning clockwise the thermostat knob and depending on the models, one or more functions:

- Oven off
-  Oven light

60 - max Upper + lower heating element on

-  Upper heating element on
-  Lower heating element on
-  Grill element on + turnspit

Note: The appliance must be used with the oven door closed.



MULTIFUNCTIONAL OVEN

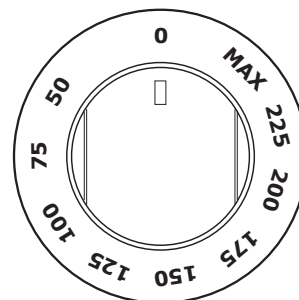
The oven is fitted with:

- a lower heating element;
- an upper heating element;
- a circular heating element surrounding the fan.

N.B.: Always set the temperature on the thermostat knob before selecting any of the functions.

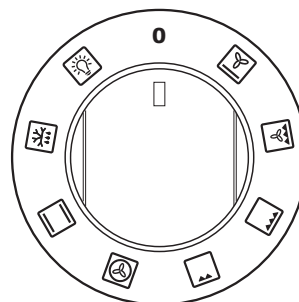
Oven thermostat knob

To obtain an oven temperature between 50°C and MAX°C, turn the knob clockwise.



Oven selector knob

It is possible to select one of the following functions turning the selector knob clockwise.





Note:

All the functions mentioned above, switch the oven light on. A warning light on the control panel will stay lit until the selected temperature is reached; after it will light up intermittently.

Use of the oven



The appliance must be used with the oven door closed.

Note: ovens with separate thermostat and function selectors.

When the functions   are used, place the thermostat knob between 180 ÷ 200°C as maximum temperature.

ATTENTION:

The temperature shown on the control panel corresponds to the temperature in the oven centre only when the functions selected are

 or .



Oven lamp

When you turn the control knob to this position, the light will be on for all the following operations.



Defrosting with fan

The air at ambient temperature is distributed inside the oven for defrosting food faster.



Natural convection

Both the lower and upper heating elements operate together.

This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food.

You obtain very good results when cooking on a shelf adjusting the temperature between 50 and MAX°C.



Fan oven

Both the fan and the circular heating element operate together. The hot air is adjustable between 50 and MAX°C and is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish etc) at the same time without affecting taste and smell. It is ideal for delicate pastries.



Medium grill

It is ideal for grilling and gratinating small quantities of traditional food. The thermostat knob must be placed on the maximum position.



Full grill

It is ideal for grilling and gratinating traditional food. Set the thermostat control knob to the 200°C position.



Thermal grilling

The air which is heated by the grill element is circulated by the fan which distributes the heat on the food. The fan assisted grill function can replace the need to use the rotisserie. You can obtain very good results also with large quantities of poultry, sausage, red meat. Set the thermostat control knob to the 200°C position.



Air forced lower heating element

The air which is heated by the lower heating element is circulated by the fan which distributes the heat on the food. This function can be used between 50° and MAX°C.

USE OF THE GRILL



Install the grid on the third shelf from the oven bottom, at about 12 cm from the surface.

The shelf position can be changed as required depending on personal taste and the type of food.

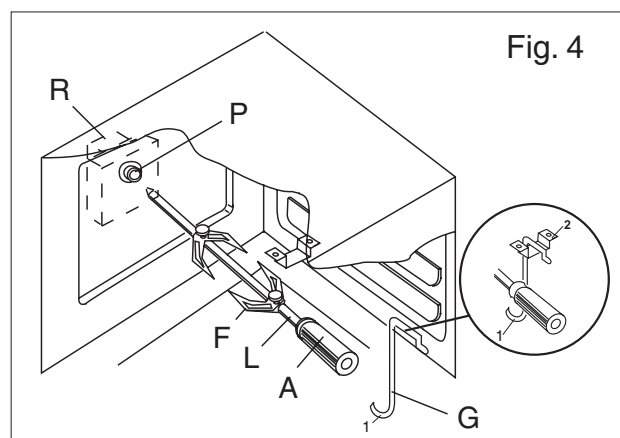
Heat the oven 5 minutes before introducing the food.

USE OF THE TURNSPIT

To use the turnspit follow the instructions below.

- Thread the chicken or cubes of meat for roasting on the spit **L**. Ensure that it is secured properly between the two forks **F** and balance it correctly to avoid unnecessary strain on the transmission **R** (fig 4).
- Rest the spit on the support **G**, after having fitted the opposite end into socket **P** of the transmission **R** (fig 4)
- Place the drip-tray with some water under the turnspit, on the lowest level.
- To remove the spit, operate in the opposite direction using knob **A** and protecting gloves (see fig. 4).

To operate the turnspit, turn the knob to position  .



INSTRUCTIONS FOR USE OF CLOCK

“LED” PROGRAMMER (Fig. 5)**Features**

24 hour clock with automatic programme and minute minder.

Functions

Cooking time, cooking end time, manual position, clock, minute minder, times to be set up to 23 hours 59 minutes.

Display

4-figures, 7-segments display for cooking times and time of day.

Cooking time and manual function = saucepan symbol

Automatic function = AUTO

Minute minder = bell symbol

The symbols light up when the corresponding functions are selected.

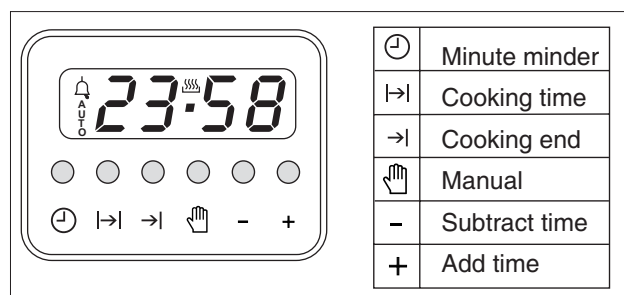


Fig. 5

Setting

To set, press and release the desired function, and within 5 seconds set the time with + and - buttons.

+ and - buttons.

The + and - buttons increase or decrease the time at a speed depending on how long the button is pressed.

Setting the time

Press any two buttons (cooking time, end time, minute minder at the same time, and + or - button to set the desired time.

This deletes any previously set programme and the “AUTO” symbol flashes.

Manual use

By pressing the manual button the “AUTO” symbol switches off and the saucepan symbol lights up.

Manual operation can only be enabled after the automatic programme is over or it has been cancelled.

Automatic use

Press the cooking time or end time button to switch automatically from the manual to the automatic function.

Semi-automatic use with cooking time setting

Press the cooking time button and set the desired time with + or -.

The AUTO and cooking time symbols light up continuously. The relay switches on immediately. When the cooking end time corresponds to the time of day, the relay and cooking time symbol switch off, the sound signal rings and the AUTO symbol flashes.

Semi-automatic use with end time setting

Press the end time button. The time of day appears on the display.


Set the cooking end time with + button. The AUTO and cooking time symbols light up continuously. The relay contacts switch on. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. When the cooking time is up, the AUTO symbol flashes, the sound signal rings and both the relay and the cooking time button switch off.

Automatic use with cooking time and end time setting

Press the cooking time button and select the length of the cooking time with + or - button. The “AUTO” and cooking time symbols light up continuously. The relay switches on. By pressing the cooking end time button the next cooking end time appears on the display. Set the cooking end time with + button.

The relay and the cooking time symbol switch off. The symbol lights up again when the time of day corresponds to the cooking start time. When the cooking time is up, the "AUTO" symbol flashes, the sound signal rings, the cooking time symbol and the relay switch off.

Minute minder

Press the minute minder button  and set the cooking time with + or - button. The bell symbol lights up when the minute minder is operating.

When the set time is up, the audible signal rings and the bell symbol switches off.

Audible signal

The audible signal starts at the end of a programme or of the minute minder function and it lasts for 15 minutes.

To stop it, push any one of the function buttons.

Start programme and check

The programme starts 4 seconds after it has been set.


The programme can be checked at any time by pressing the corresponding button.

Setting error

A setting error is made if the time of day on the clock falls within the cooking start and end times.

To correct the setting error, change the cooking time or cooking end time. The relays switch off when a setting error is made.

Cancelling a setting

To cancel a setting, press the cooking time button  and then press the - button until 00 00 appears on the display.

A set programme will automatically cancel on completion.

CARE AND MAINTENANCE

Before cleaning the appliance, turn off the mains gas tap and unplug the appliance or disconnect power at the main circuit breaker of the electrical system.

Do not clean appliance surfaces when still hot.

Do not use steam cleaners to clean the oven.

CAUTION:

Do not use rough or abrasive materials or sharp metal scrapers to clean the glass doors of the oven since they may scratch the surface and cause the glass to break.

ENAMELLED SURFACES

Clean with a damp sponge using soap and water.

Grease can be easily removed using hot water or a specific cleansing agent for enamelled surfaces. Do not use abrasive cleansers.

Do not leave any acid or alkaline substances (lemon juice, vinegar, salt, etc.) on the enamel. Clean the parts in stainless steel with specific cleansers for stainless steel surfaces.

These detergents must be applied using a soft cloth.

GRIDS AND BURNERS

To clean the cooktop burners, remove by pulling upwards and soak them for approximately 10 minutes in hot water with a little detergent. After cleaning and washing them, dry them carefully.

Make sure that burner holes are not clogged.

Clean the burners once a week or more frequently if necessary.

MAKE SURE YOU HAVE ASSEMBLED THE BURNERS CORRECTLY.

OVEN

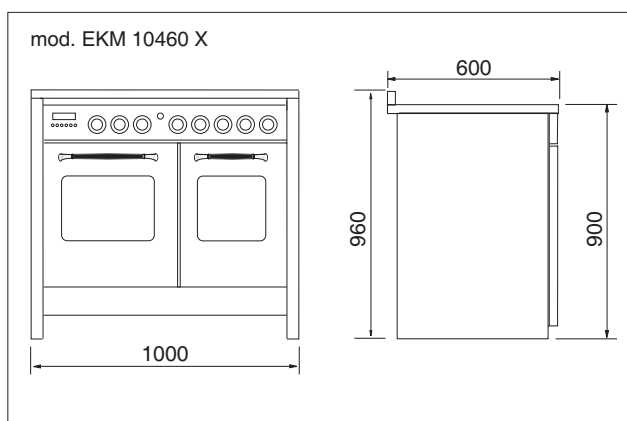
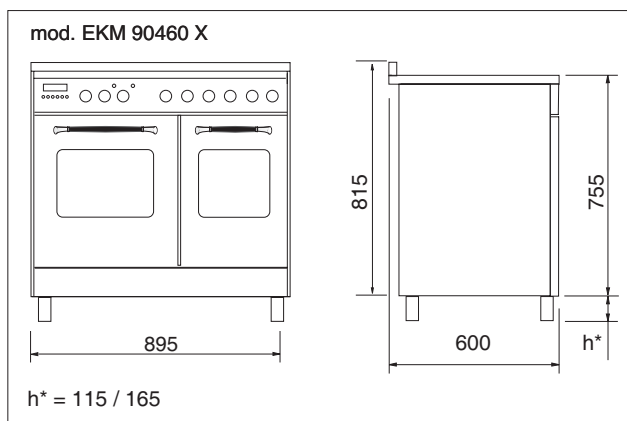
Clean enamelled parts with a damp sponge using soap and water. Grease can be easily removed using hot water or a specific cleansing agent for enamelled surfaces.

Do not use abrasive cleansers.

Install shelves by locating them in the horizontal guide rails on the oven walls.

INSTRUCTIONS FOR THE USER

OVERALL DIMENSIONS



WARNINGS

Do not use the oven door handle to move the appliance, for example to remove it from the packaging.

The appliance is in class 1 or class 2 subclass 1.

IMPORTANT:

Any adjacent furniture must be able to withstand high temperatures (min. 90°C).

If the appliance is to be installed near units, leave the minimum gaps specified in figure 7B .

The cooker must not be placed on a pedestal

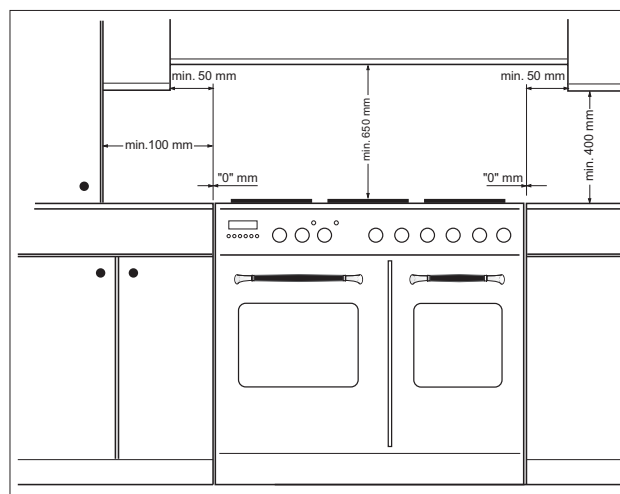


Fig. 7B

The cookers are fitted with 4 legs for easy adjustment of height to suit adjacent furniture (Fig. 8 / 8A).

Mod. EKM 90460 X (fig. 8).

To assemble legs, lift the cooker up and screw the four legs into the suitable threadings located at the corners on the underside of the appliance (fig 8).

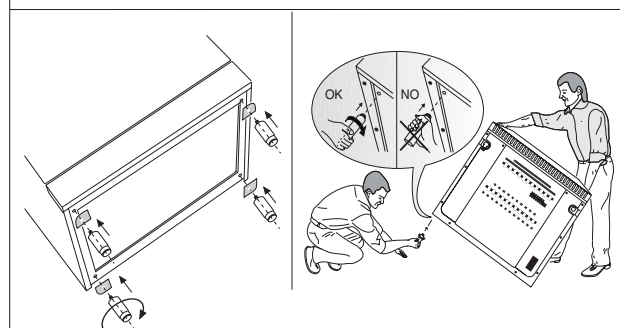


Fig. 8

Mod. EKM 10460 X (fig. 8A).

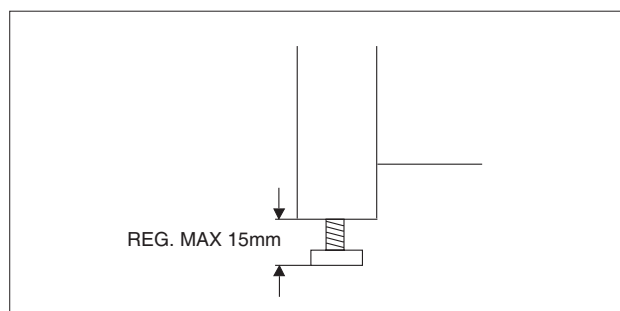


Fig. 8A

TO FIX THE COOKER TO THE REAR WALL

WARNING - For safety reasons and to prevent tipping of the appliance, these stabilizing means must be installed.

The cooker is equipped with 2 chains fixed on each side at the rear of the cooker near the top (see Fig. A).

The chains are fitted with "spring clips" which must be clipped to the "screw eyes" provided with the cooker. Install the "screw eyes" as follows :

1. Drill four 6mm holes (position 1 - 2 - 3 - 4) in the wall as in Fig. A.
2. Insert part "R" into the holes then screw in the "screw eyes" part "G" see Fig. B. Note: If the part provided is not suitable for the wall material please use an appropriate device to ensure secure holding of the "screw eyes" to the wall.
3. Bring the cooker near the wall and clip the chains on the "screw eyes" as in Fig. C.

IMPORTANT: If the cooker is moved for any reason (e.g. maintenance) resulting in the cooker being unclipped from the wall, the cooker must be re-clipped to the wall at the completion of the task.

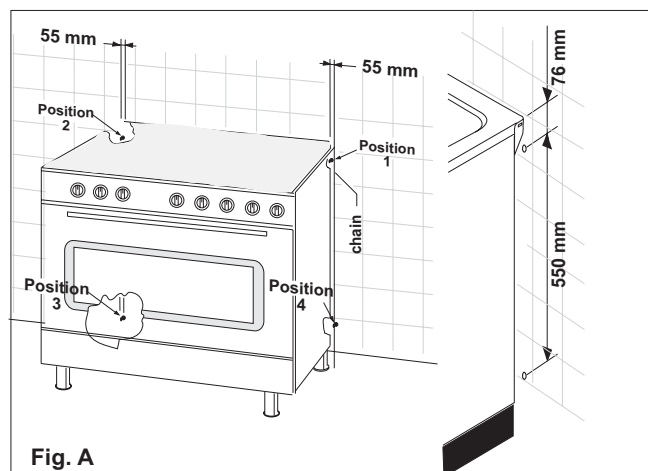


Fig. A

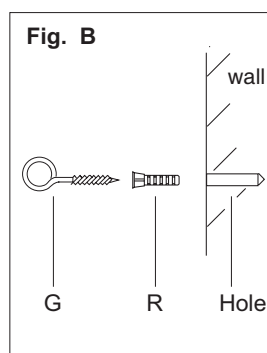


Fig. B

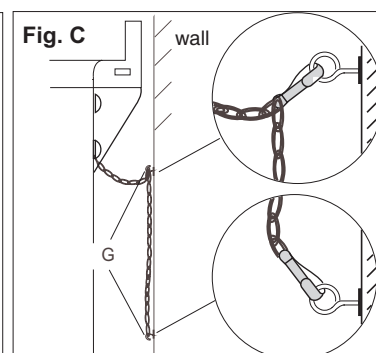


Fig. C

GAS CONNECTION

The gas and electricity connections and any adjustments must be made by specialised staff.

This appliance shall be installed in accordance with the regulations in force and only in a well-ventilated space. Read the instructions before installing or using this appliance.

IMPORTANT

We recommend to check whether the appliance has been foreseen for the kind of gas distributed. Conversion for use other gases must only be undertaken by a qualified person. For information for use on other gases contact your local Service Centre. The cooker must be installed by a qualified person, conforming to local regulations. Failure to install the appliance correctly could invalidate any

manufacturers warranty and lead to prosecution under the above quoted regulations.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with local regulations.

Remember that the quantity of air necessary for combustion must never be less than 2m³/h for each kW of power (see total power in kW on the appliance data plate see fig. 9 *).

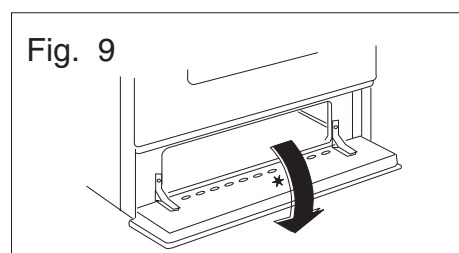


Fig. 9

Gas Safety (Installation & Use) Regulations

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the **Installation & Use Regulations**. It is in your interest and that of safety to ensure compliance with the law.

For UK:

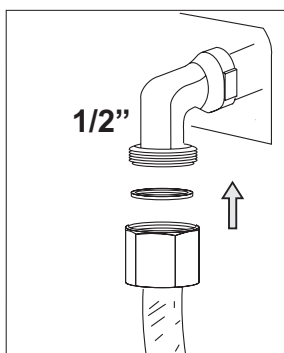
This appliance must be installed by a qualified electrician / competent person **gas safe register**. Safety may be impaired if installation is not carried out in accordance with these instructions.

The appliance must be installed in accordance with All relevant British Standards (latest editions).

Gas Connection

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the rating plate which can be found on the back cover. This appliance is not designed to be connected to a combustion products evacuation device. Particular attention should be given to the relevant requirements regarding ventilation.

Connection to the cooker should be made with connection in accordance with local regulations.



In order to guarantee that the cooker works safely and has a moderate energy consumption and long service life, you must ensure that the supply pressure corresponds to the values given in table D.

If this is not the case, a special pressure regulator must be fitted to the gas supply pipe in accordance with the relevant standards. The cooker must be connected to the gas supply pipe such that the cooker is not subjected to any kind of stress.

A special valve for routinely turning the gas supply on/off must be installed between the gas inlet tube to the room and the hob, in order to cut off the gas supply after cooking in the event of accidents during cooking. This valve must be easily accessible at all times, and should be closed during long periods of no use.

The gas tube must be routed in such a way that it is not fed through hot areas and does not come into contact with any hot parts of the appliance, e.g. the underside of the hob. Tube installation must be carried out in such a way as to ensure that it runs freely and that it cannot come into contact with or be bent by any movable parts in the kitchen, e.g. drawers.

The cookers can be set for supply both on the right or lefthand side (fig 12). In this case it is sufficient to reverse the position of the cad nipple reducer. At the end make sure that there is no leakage of gas.

Warning: do not use flames to check any gas leakages.

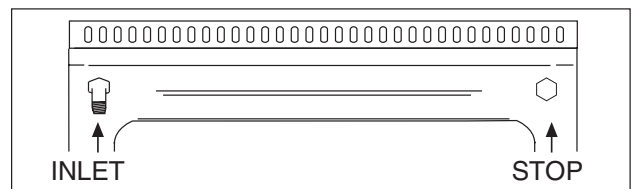


Fig. 12

GAS ADJUSTMENT

Always isolate the cooker from the electricity supply, shut off the gas supply temporarily and proceed as follows.

- change the injectors,
- adjust the minimum flow of the burners.

REPLACEMENT OF COOKTOP INJECTORS

To change the cooktop injectors, proceed as follows: remove the grids, remove burners and flame-spreaders (see fig. 13), change the injector (see fig. 14 and replace it with another one suitable for the new type of gas (see table D).

Re-assemble everything in reverse order, ensuring you position the flame-spreader correctly.

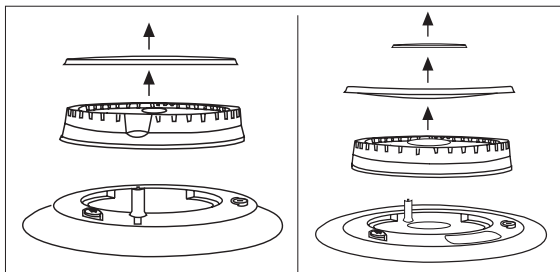


Fig. 13

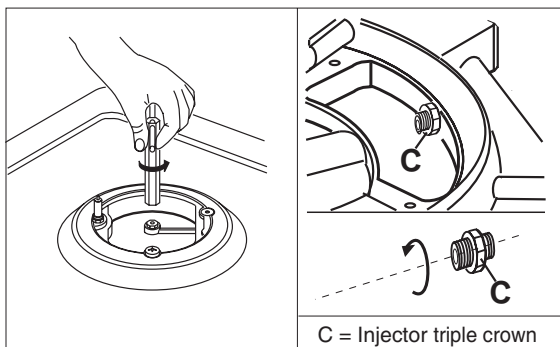



Fig. 14

MINIMUM FLOW ADJUSTMENT FOR COOKTOP TAPS

To adjust the minimum, proceed as follows: switch the burner on, and turn the knob towards the minimum flow position . Remove the knob from the tap, introduce a small screwdriver in to the tap rod (fig. 15). Attention: in taps with security valve, the minimum adjustment screw "Z" is placed outside the tap rod (fig. 16).

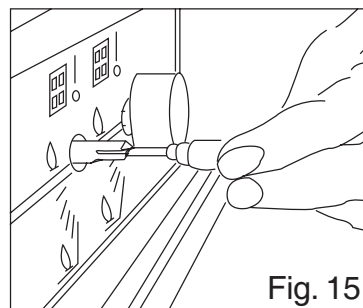


Fig. 15

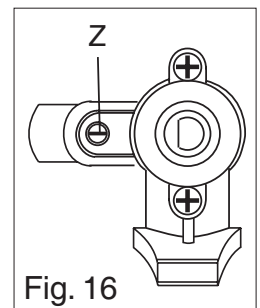




Fig. 16

Loosen the adjustment screw in order to increase the flow or tighten it to decrease the flow.

The proper adjustment is obtained when the flame is approximately 3 or 4 mm in length.

For butane/propane gas, the adjustment screw must be fully screwed down.

Make sure that the flame does not go out when passing quickly from the max. flow  to the minimum flow .

Assemble the knob again.

TAB. D

GENERAL INJECTORS TABLE				
Kind of gas	mbar	Nozzle N°	Burners	Power KW
				max.
NATURAL G 20	20	128	Rapid	3,00
		101	Semi rapid	1,75
		77	Auxiliary	1,00
		141	Triple crown	3,80
BUTANE G 30	28-30	87	Rapid	3,00
		66	Semi rapid	1,75
PROPANE G 31	37	50	Auxiliary	1,00
		96	Triple crown	3,80

Cat. II 2H3+

ELECTRICAL CONNECTION

This appliance must be installed by a qualified person in accordance with the latest IEE Regulations and in compliance with the manufacturer's instructions.

Check that the voltage is the same as that stated on the rating plate. The rating plate is located on the back cover.

WARNING! THIS APPLIANCE MUST BE EARTHED

If a fixed appliance is not equipped with supply cable and plug, the power supply must be fitted with a disconnect switch in which the distance between contacts permits total disconnection in accordance with overvoltage category III, as required by installation regulations.

We recommend that the cooker circuit is rated to 20 amps.

Cable type HO5 RRF 3 X 2.5 mm²

Connecting the mains cable (fig. 16A).

Open the mains terminal block cover as shown, unscrew screw "A" the cable clamp, and loosen the screws in the mains terminal block "L N E" which secure the three wires of the mains cable. Fit the cable and refit screw "A", the cable clamp.

Allow sufficient cable length for the cooker to be pulled out for cleaning, but do not let it hang lower than 50mm (2") from the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.

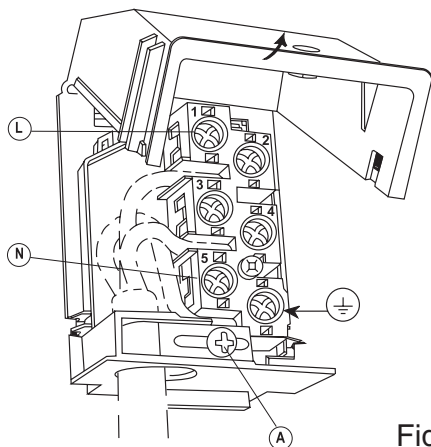


Fig. 16A

IMPORTANT

The wires in the mains cable are coloured as follows:

GREEN AND YELLOWEARTH

BLUENEUTRAL

BROWN.....LIVE

REPLACING OF THE CABLE

If the cable becomes damaged or worn, replace it, observing the following instructions:

- open the box of the supply board (see fig. 16A);
- unscrew screw "A" that secures the cable;
- replace the cable with one of the same length and which corresponds to the features described in the table; switch the appliance off, and shut the gas tap;
- connect the 'green-yellow' earth wire to the terminal "⊥", leaving it approximately 10 mm longer than the live wire;
- connect the "blue" neutral wire to the terminal marked "N";
- connect the live wire to the terminal marked "L".

APPLIANCE MAINTENANCE

WARNINGS

Isolate the cooker from the electricity supply before attempting to replace the oven lamp.

The oven lamp is of a special type designed to withstand high temperatures. To replace it, proceed as follows: remove the protective glass (**A**) and replace the burnt-out bulb with one of the same type (fig. 18).

Re-fit the protective glass.

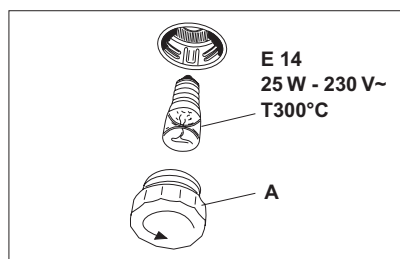


Fig. 18

For your safety

The product should only be used for its prescribed purpose, namely for domestic cooking of foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

ALWAYS

Always make sure you understand the controls before using the cooker.

Always check that all controls on the cooker are turned off after use.

Always stand back when opening an oven door to allow heat to disperse.

Always use dry, good quality oven gloves when removing items from the oven.

Always take care when removing items from the oven, as they may be dangerously hot.

Always keep the oven doors closed when the cooker is not in use.

Always place pans centrally over the burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.

Always keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.

Always allow the cooker to cool before cleaning.

Always follow the basic principles of food handling and hygiene to prevent proliferation of bacteria.

Always keep ventilation grilles free from obstructions.

Always turn off the electricity before cleaning or replacing an oven lamp.

NEVER

Never allow children near the cooker when in use as all surfaces will become hot during and after cooking.

Never allow anyone to sit or stand on any part of the cooker.

Never heat up unopened food containers as pressure can build up causing the container to burst.

Never store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.

Never fill a deep fat frying pan more than 1/3 full of fat or oil and never use a lid with this type of pan.

NEVER LEAVE PANS UNATTENDED WHILE COOKING.

Never place flammable or plastic items on or near the hob burners.

Never use proprietary spillage collectors on the hob burners.

Never use the cooker for the purpose of heating.

Never dry clothes or place other items over or near to the hob burners or oven doors.

Never wear garments with long wide sleeves whilst cooking.

Never place flammable materials in the oven or the compartment below the oven.

Never allow fat or oil to build up in the oven trays, grill pan or oven base.

Never place cooking utensils or plates on the oven base.

Never grill food containing fat without using the grill rack.

Never cover the grill rack with aluminium foil.

Never place hot enamel parts in water, leave them to cool first.

Never allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and oven trays).

Never use abrasive cleaners or powders since these could scratch the surface of the stainless steel and the enamel.

