



user manual

Cooker

EKG6046
EKG6047

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Subject to change without notice



Safety information

These warnings are provided in the interests of your safety.

Ensure that you understand them all before installing or using the appliance.

Your safety is of paramount importance.

If you are unsure about any of the meanings of these warnings please contact customer care.



Warning! This appliance is intended for cooking purposes only. It must not be used for other purposes, for example room heating.



Warning! The grill door must be left open when grilling

Installation



Warning! This appliance is not suitable for installation in flats or other mutli occupancy dwellings as defined in clause 8.2.1 of IGE/G/5.

- The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a competent person as stated in the Gas Safety (Installation & Use) Regulations current editions and the IEE Wiring Regulations.
- The appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used.
- It is important that the appliance is suitable for your gas supply. Your installer should check the rating plate.
- Make sure that a stability chain is fitted.
- The appliance must be installed in an adequately ventilated room.

- If the appliance is to be placed on a base, measures must be taken to prevent the appliance from slipping. This appliance is heavy and care must be taken when moving it.
- Do not attempt to lift or move this appliance by the handles.
- All packaging, both inside and outside the appliance must be removed before the appliance is used.
- It is dangerous to alter the specifications or modify the appliance in any way.

Child safety

- Do not allow children to play with any part of the packaging.
- Do not allow children to sit or climb on the drop down doors.
- This appliance is not intended for use by children and other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- Children should be supervised to ensure that they do not play with the appliance.




Warning! Accessible parts may be hot during use. Young children should be kept away.


During use

- This appliance is not intended to be operated by means of an external timer or separate remote control system.

- This appliance has been designed for domestic use to cook edible foodstuffs only and must not be used for any other purposes.
- Take great care when heating fats and oils, as they will ignite if they become too hot.
- When you are lighting any burner check that it is lit before you leave the appliance. When turning off a burner, do not leave the appliance until the flame has gone out.
- Never place plastic or any other material, which may melt in or on the oven.
- Do not leave the grill pan handle in position when grilling, as it will become hot.
- Always use oven gloves to remove and replace the grill pan handle when grilling.
- Always support the grill pan when it is in the withdrawn or partially withdrawn position.
- Always use oven gloves to remove and place food in the oven.
- Ensure cooking utensils are large enough to contain foods to prevent spillage and boil over.
- The handles of saucepans, which are smaller than the heated area on the hob, will become hot.
- Ensure your hand is protected before handling the pan.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Ensure that all vents are not obstructed to ensure ventilation of the oven cavity.
- Never line any part of the appliance with foil.
- Always stand back from the appliance when opening the doors to allow any build up of steam or heat to release.

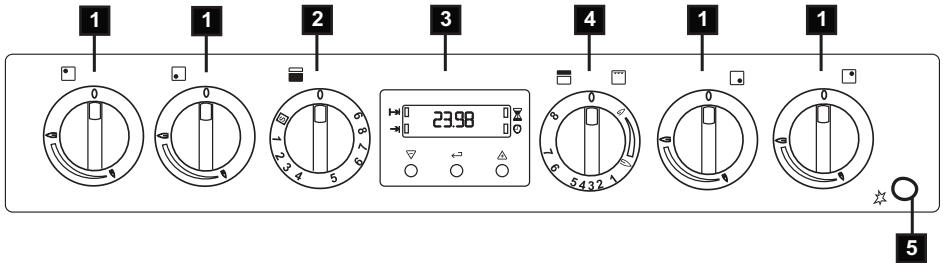
-  **Warning!** Never leave the appliance unattended when the oven door is open.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
 - Ensure that all control knobs are in the off position when not in use.
 - Do not stand on the appliance or on the open oven doors.
 - Do not hang towels, dishcloths or clothes from the appliance or its handles.
 - Do not use this appliance if it is in contact with water.
Never operate it with wet hands.

Care and cleaning

-  **Warning!** For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fat or other foodstuff could result in a fire especially in the grill pan.
- Do not leave the cookware-containing foodstuff, e.g. fat or oil in the appliance in case it is inadvertently switched on.
 - Do not disconnect the appliance from the gas supply if the supply pipe does not have a bayonet connection as described in the installation section. If this is the case contact the person who installed the appliance.
 - Always allow the appliance to cool before switching off at the wall before carrying out any cleaning/maintenance work.
 - Only clean this appliance in accordance with the instructions given in this book.
 - Never use steam or high-pressure steam cleaners to clean the appliance.

Product description

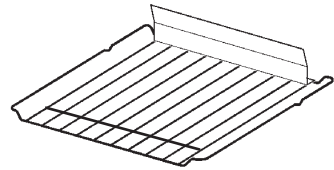
Control panel



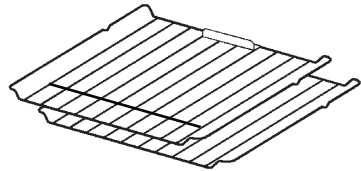
- 1** Hob controls
- 2** Main oven temperature control
- 3** Electronic timer
- 4** Top oven / Grill temperature control
- 5** Ignition switch

ted below please contact your local service force centre.

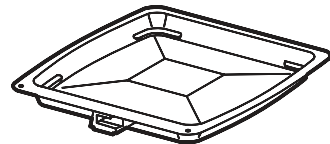
1 Cranked shelf (For grilling and top oven cooking)



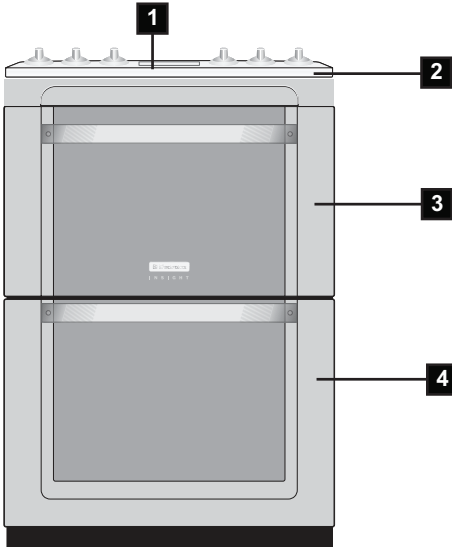
2 Cranked shelves (For main oven cooking)



1 Grill pan



The Appliance

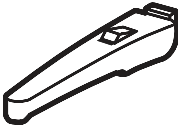


- 1** Hob
- 2** Control panel
- 3** Top oven / Grill
- 4** Main oven

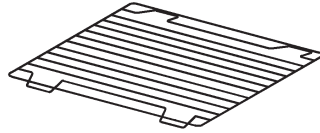
Grill and oven furniture

The following items of grill and oven furniture have been supplied with the appliance. If you require replacements of any of the items lis-

1 Grill pan handle



1 Grill pan grid



Before first use

Rating plate

- This is usually situated on the front frame of the appliance and can be seen upon opening either of the oven doors. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
- The appliance must be protected by a suitably rated fuse or circuit breaker.
- The rating of the appliance is given on the rating plate.
- Do not remove the rating plate from the appliance as this may invalidate the guarantee.

Preparing to use your appliance

- Wipe over the base of the oven(s) with a soft cloth using hot soapy water. Wash the furniture before use.
- We suggest that you run the oven(s) and grill for 10 – 15 minutes at maximum temperature, to burn off any residue from their surfaces.

- Warning!** Accessible parts may become hotter than in normal use. Children should be kept away.
- During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

The cooling fan for the controls

- The cooling fan comes on immediately when the grill/top oven is switched on and after a short time when the main oven is in

use. It may run on after the controls are switched off until the appliance has cooled.

- During the initial period the cooling fan may turn on and off, this is quite normal.

Warning! Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.

Condensation and steam

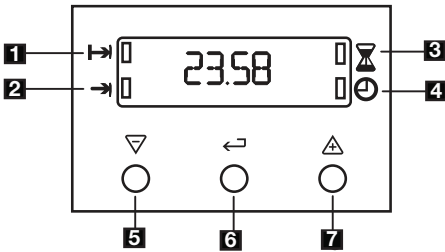
- When food is heated it produces steam similar to a boiling kettle. The vents allow some of this steam to escape. However, always stand back from the appliance when opening the door(s) to allow any build up of steam or heat to release.
- If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.
- To prevent discolouration, regularly wipe away condensation and foodstuff from surfaces.
- For your safety wall coverings at the rear of the appliance should be securely fixed to the wall.

Cookware

- Do not use baking trays larger than 30cm x 30cm (12" x 12") as they will restrict the circulation of heat and may affect performance.

Operation

The timer



Key

- 1** Cook time
- 2** End time
- 3** Countdown
- 4** Time
- 5** Decrease control
- 6** Selector control
- 7** Increase control

How to set the time of day

The oven has a 24 hour clock. When the electricity supply is first switched ON, the display will show 12.00 and the 'Time' indicator neon will flash.

To set the correct time press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached.

The 'Time' indicator neon will flash for 5 seconds and then go out.

- i** The increase and decrease control buttons operate slowly at first and then more rapidly. They should be pressed separately.

How to set the countdown

The 'Countdown' gives an audible reminder at the end of any period of cooking. This cooking period may be up to 2 hrs 30 mins. It is not part of the automatic control.

To set, press the Selector Control button until the 'Countdown' indicator neon is illuminated and the display reads 0.00.

To set the correct time duration depress the increase control (+) until the display indicates the interval to be timed.

If necessary depress the decrease control (-) to achieve the correct time interval.

- i** This must be completed within 5 seconds of first pressing the Selector Control button.

During the operation of the 'Countdown', the remaining time period will be shown in the display.

The 'Countdown' will sound intermittently for up to 2 minutes at the end of the timed period.

The sound can be stopped by pressing any button.

To cancel the countdown

If you change your mind and want to cancel the 'Countdown', press the Selector Control button until the 'Countdown' indicator neon flashes then depress the decrease control (-) until 0.00 shows in the display.

The 'Countdown' indicator neon will continue to flash for a few seconds and then return to the time of day.

Setting the oven timer control

The main oven only can be automatically timed.

When using the timer control for the very first time, it is advisable to let it operate while you are at home.

The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

To set the timer to switch on and off automatically

1. Ensure the electricity supply is switched ON and that the correct time of day is displayed.
2. Set the main oven controls to the required function and temperature.
3. Place food in the oven.
4. To set the length of cooking time, press the Selector Control button until the 'Cook Time' indicator neon is illuminated. Press the increase control (+) until the required length of cooking time is displayed. If necessary depress the decrease control (-) until the correct time interval is achieved. The maximum cooking time is 10 hours
5. Release the buttons. The 'Cook Time' indicator neon will be illuminated.

- i** Remember, this must be completed within 5 seconds of first pressing the Selector Control button.
- To set the 'End Time', press the Selector Control button until the 'End Time' indicator neon flashes. Press the increase control button (+) until the required stop time is displayed. If necessary depress the decrease control (-) until the correct time interval is achieved.
 - Release the buttons. The 'Cook Time' and 'End Time' indicator neons will be illuminated. The 'End 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 a.m., the latest 'End Time' would be 08.59 a.m. the next day.
 - The oven indicator neon should be OFF.

- i** When the automatic timed period starts, the oven indicator neon will turn ON and OFF periodically during cooking, showing that the temperature is being maintained.

To set the timer to switch off only

- Ensure the electricity supply is switched ON and that the correct time of day is displayed.
- Place food in the oven.
- To set the length of cooking time, press the Selector Control button until the 'Cook Time' indicator neon is illuminated. Press the increase control (+) until the required length of cooking time is displayed. Depress the decrease control (-) if necessary.
- Release the buttons. The 'Cook Time' indicator neon will illuminate and the time of day will be displayed after 5 seconds.
- Set the oven temperature. The oven indicator neon should be ON.
- To check the 'End Time' during the cooking period, simply press the Selector Control button once and the remaining time will be displayed.

To cancel an automatic programme

- To cancel an automatic programme press the Selector Control button until the 'Cook Time' indicator neon flashes. Press the decrease control (-) until the display reads 0.00.

- Release the buttons. The 'Cook Time' indicator neon will flash and after 5 seconds return to the time of day.
- Turn off the oven controls.

To return the appliance to manual

At the end of a timed cooking period, the indicator neon will flash and an alarm will sound for up to 2 minutes.

- To stop the sound press any of the three buttons.
- The display will return to the time of day.
- Turn off the oven controls.

Things to note

In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

Automatic cooking

It is advisable to leave food in the oven for as short a time as possible before automatic cooking.

Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality. When cooking is complete, do not leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

The gas hob

The gas hob has different burner sizes to suit different types of cooking:

To ensure maximum burner efficiency only use pots and pans with flat bases appropriate to the burner size used.

Larger burner (Rapid or triple crown where applicable) - use a large pan for food such as chips.

Medium burners (Normal) - use for everyday cooking.

Small burner (Simmer) - use for simmering foods such as soups and stews.

The largest pan which you should use on any burner is 230mm (9").


The base of the smallest pan should not measure less than 100mm (4").


Warning! Ensure the pan supports are correctly fitted before using the hob.

To light the hob burners

The hob ignition works by means of an electric spark system.

1. Lift up the lid. You cannot use the hob when the lid is down.
2. Push in and hold the control knob, turn to the large flame symbol (highest setting) and press the ignition button immediately. Keep the control knob depressed for up to 5 seconds, but no longer than 10 seconds. After this time release the controls. The flame should remain alight. If after 10 seconds the burner has not lit, stop operating the appliance and wait at least 1 min before attempting a further ignition of the burner.
3. When the burner has lit release the control and ignition button, adjust the setting as required.


 **Warning!** Warning: If the ignition button is not pressed immediately a build up of gas may cause the flame to spread.


 **Warning!** If you close the lid of the appliance while any of the hotplate burners are lit, the gas will go out. This is because it would be dangerous if the burners stayed on when the lid was closed.

Always use the control knob to turn off a burner. Do not use the lid as a cut-off device. This will only cut off the gas when the lid is closed. The gas will flow again when the lid is opened.

To turn off any burner


1. Turn the control knob to the off position.


 **Warning!** When lighting any burner, ensure that it is lit before you leave the appliance. When turning off a burner, ensure the flame has gone out before leaving the appliance.

 **Warning!** In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to reignite the burner for at least 1 min.


Things to note


If you are having any difficulty lighting a hob burner turn all the hob controls off and make sure the burner parts have been replaced correctly.

 **Warning!** Do not use the lid as a work surface or chopping board. This could damage the glass and reduce its strength.


 **Warning!** Place pans on the centre of the burners.
Position pans so the handles cannot be accidentally knocked or overhang the appliance.

Lift pans on and off the pan supports. Do not slide them across the hob.

 **Warning!** Take care to avoid burns and scalds when reaching across the hotplate.

 **Warning!** Take extra care when deep fat frying, do not cover the pan with a lid. Do not leave a pan unattended. If the pan catches fire, leave it where it is and turn off all controls. Place a damp cloth or a fitting lid over the pan to smother the flames. Never put water on the fire. Leave to cool for 30 minutes.


The grill

 **Caution!** Accessible parts may be hot when the grill is in use. Young children should be kept away.

When you first operate the grill you may hear some sounds as the burner heats up, this is quite normal and is not a fault on the appliance.

Using the grill

- Fully open the grill door.
- Push in and hold the control knob, turn to the large flame symbol (highest setting) and press the ignition button immediately. Keep the control knob depressed for up to 5 seconds, but no longer than 10 seconds. After this time release the controls. The flame should remain alight. If after 10 seconds the burner has not lit, stop operating the appliance and wait at least 1 min before attempting a further ignition of the burner.

 **Warning!** The grill door must be left open when grilling.

Things to note

- The cooling fan for the controls may operate after a time.

- Some smoke from fat splashes may be evident as the grill cleans itself.
- The Top oven cannot be operated when the grill is in use.
- The shelf in the grill/second oven is different from the shelves in the main oven. Only use the shelf with the solid metal plate in the grill/second oven.

Warning! Never cover the grill pan or grid with foil as this can lead to grill fires.

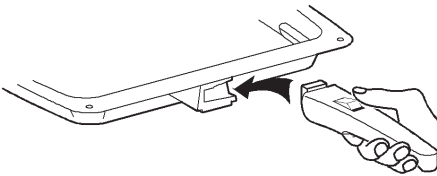
Warning!

The grill pan handle

The grill pan is supplied with a removable handle.

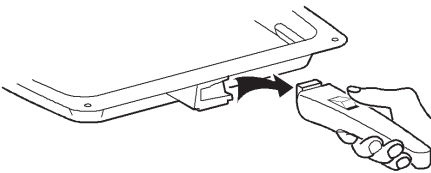
To attach the handle,

- Press the button on the handle with the thumb and insert the lip into the widest part of the bracket.
- Slide the handle towards the left and release the button.
- Ensure the handle is correctly located.



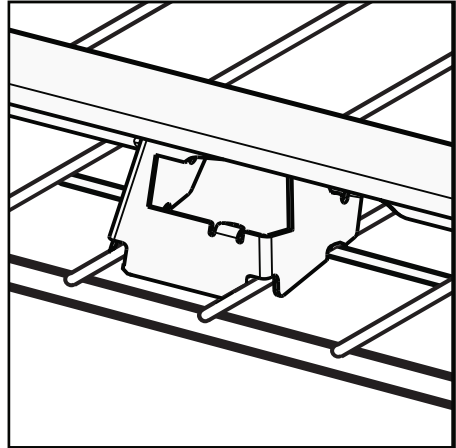
To remove the handle

- Press the button on the handle with the thumb and slide the handle towards the right.
- Release the button.



Warning! Always remove the grill pan handle during grilling.

Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill. Ensure that the cut out on the underside of the handle bracket locates between the bars of the shelf and over the cross bar on the shelf.



The top oven

The top oven is the smaller of the two ovens. It is designed for cooking smaller quantities of food.

Place single dishes on the centre of the shelf. You should turn all food round during cooking.

The top oven is also ideal for use as warming compartment to warm dishes and keep food hot.

Use the top oven when you want to warm plates. Use the lowest setting on the top oven temperature control.

Preheating

When you need to preheat the oven, we recommend you do so for 20 minutes.

For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Using the top oven

- Open the oven door.

- Push in and hold the control knob, turn to the large flame symbol (highest setting) and press the ignition button immediately. Keep the control knob depressed for up to 5 seconds, but no longer than 10 seconds. After this time release the controls. The flame should remain alight. If after 10 seconds the burner has not lit, stop operating the appliance and wait at least 1 min before attempting a further ignition of the burner.
- Turn the control knob to the required gas mark.
- Wait until the burner is showing large flames.
- Close the oven door.
- To turn the oven off, push in the control knob and turn to the off position.

Things to note

- The cooling fan for the controls may operate after a time.
- The grill cannot be operated when the top oven is in use.

Warning! Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur.

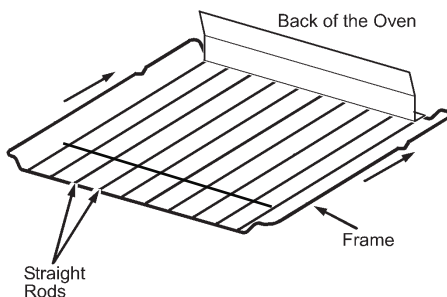
Warning! Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

To fit the top oven shelf

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.

To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front to that the stops clear the side supports. Lift shelf clear.

To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.



Main oven conventional cooking

Heat zones

There are zones of heat within the oven. The temperature in the middle is the gas mark you have chosen.

The top of the oven is slightly hotter and the lower shelf slightly cooler. The base of the oven is quite a lot cooler.

You can make use of these heat zones when you are cooking foods requiring different temperatures all at the same time. If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.

Preheating

When you need to preheat the oven, we recommend you do so for 20 minutes.

For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Using main oven conventional cooking

- Open the oven door.
- Push in the control knob and turn it to gas mark 9. After a few seconds the oven will light automatically. There will only be small flames at first.
- Turn the control knob to the required gas mark.
- Wait until the oven burner is showing large flames.
- Close the oven door.
- To turn the oven off, push in the control knob and turn to the off position.

Things to note

- If there is an electrical power failure you cannot use the main oven.
- The cooling fan for the controls may operate after a time.

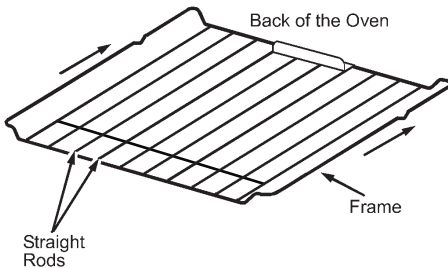
Warning! Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

The main oven shelves

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.

To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front to that the stops clear the side supports. Lift shelf clear.

To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.



Slow Cook

The slow cook setting gives a very low heat in the oven. It is particularly useful when you are cooking soups, stews and casseroles because the long slow cooking will make cheaper, tougher cuts of meat more tender. Some foods such as pastry and biscuits are not suitable for slow cooking because the temperature is too low.

Cover all food during cooking to prevent it from drying out.

You can uncover food for the last half hour if it is normally served golden brown.

Using slow cook

- You need to cook food at gas mark 6 for 30 minutes before you turn the oven down to the slow cook setting. This makes sure

that the temperature of the food gets hot enough to start the food cooking.

Food preparation - Slow cook

Joints of meat and poultry

- Do not cook meat joints over 2.7kg (6lb).
- Do not cook poultry over 2 kg (4lb 8oz).
- Cook on the middle shelf of the oven or above.
- Cook stuffing separately.
- Cook for at least six hours.
- Only cook joints of pork if you can make sure, by using a meat thermometer, that the temperature inside the joint is at least 88°C.
- For good air circulation always stand joints on a rack in a roasting tin or casserole.
- Thaw all frozen meat and poultry before you cook it.
- Prime cuts of meat do not benefit from slow cooking.
- Remove excess fat and skin unless it is browned first.

Soups, casseroles and stews

- Do not cook casseroles over 2.7 kg (6lb).
- Bring to the boil on the hotplate then cook on slow cook.
- Cook on the middle shelf of the oven or above.
- Cover food with a tight fitting lid or tin foil.

Vegetables

- Cut into small pieces.
- Dried beans must be pre-soaked then boiled in an open pan for 15 minutes before adding to any dish.
- Place vegetables under meat in casseroles.
- Cover food with a tight fitting lid or tin foil.

Milk puddings

- Cover the cereal with boiling water and leave it to stand for 30 minutes.
- Drain and make the pudding in the usual way.

Frozen foods

- Thaw thoroughly before cooking.

Thickening

- Toss meat in flour for casseroles. Alternatively blend cornflour with water and add it at the end of cooking.

Flavouring

- Flavours are held in the food because there is little evaporation. Adjust flavouring at the end of the cooking time.

Liquid

- Use slightly less liquid as there is little evaporation during cooking. Always add milk and milk products, for example cream to-

wards the end of cooking to prevent them from curdling.

Reheating

- Cool left over food quickly and then put it in the fridge. Do not reheat food using the slow cook setting. Reheat food in the usual way or in a microwave. Only reheat food once.

Helpful hints and tips

Using the hob

- Do not overfill pans or they will boil over.
- Do not use pans with very heavy handles, which cause the pan to tip.
- The hob surface should be allowed to cool before closing the lid.
- Any spillage should be removed from the lid before opening.
- Do not leave accidental spillage on the hob or removable parts. The spillage should be wiped up and the parts washed and carefully dried as soon as the hob, pan supports and burner parts are cool enough to touch.
- A flat-based Wok will stand stable on the pan supports. If you use a round Wok with a collar support, the collar must be the open wirework type otherwise the performance of the burner will be affected.

Using the grill

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices.
- Adjust the grid and grill pan runner position to allow for different thicknesses of food.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- When toasting bread use the shelf in position 1 with the grid in the high position.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.

- The food should be turned over during cooking as required.

Using the top oven

- Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the top downwards.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.
- Do not push dishes too far back as food will burn if it overhangs the burner flame
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect base browning. Enamel ware, dark, heavy or non stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.
- For economy leave the door open for the shortest possible time, particularly when placing food into a preheated oven.

Using the main oven

- Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the top downwards.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.
- Do not push dishes too far back as food will burn if it overhangs the burner flame.

- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.
- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

Cooking tables

Grilling chart

Food	Grilling Time (Total Hours)
Bacon Rashers	0:05 - 0:06
Beef Burgers	0:10 - 0:15
Chicken Joints	0:30 - 0:40
Lamb Chops	0:15 - 0:20
Pork Chops	0:20 - 0:30
Whole Trout/Mackerel	0:15 - 0:25
Plaice/Cod Fillets	0:10 - 0:15
Kebabs	0:20 - 0:30
Kidneys – Lamb/Pig	0:08 - 0:12
Liver – Lamb/Pig	0:10 - 0:20
Sausages	0:20 - 0:30
Steak – Rare	0:06 - 0:12
Steak – Medium	0:12 - 0:16
Steak – Well Done	0:14 - 0:20
Toasted Sandwiches	0:03 - 0:04

The times quoted above are given as a guide and should be adjusted to suit personal taste. Adjust the grill setting and the grill pan grid to suite different thicknesses of food.

Top oven cooking chart

The temperature and baking times are for guidance only, as these will depend on the consistency of the various ingredients and the number, type and size of baking tray or tins used. It may be necessary to increase or decrease the temperature to suit individual preference and requirements.

For best results, moist recipes (for example pizza, fruit flans etc) should be baked on one level.

To ensure optimal performance when cooking convenience foods, pizza or frozen and chilled ready meal, always preheat the oven first.

Food	Shelf position	Gas mark	Cooking Time (Total Hours)
Biscuits	3	4	0:10 - 0:20

Food	Shelf position	Gas mark	Cooking Time (Total Hours)
Small / Queen Cake	3	5	0:18 - 0:25
Sponge	3	4	0:18 - 0:20
Victoria Sandwich	3	4	0:18 - 0:25
Gingerbread	3	2	1:15 - 1:30
Meringues	3	1	2:30 - 3:00
Flapjack	3	5	0:25 - 0:30
Shortbread	3	3	0:45 - 1:05
Fruit Pies, Crumbles	3	6	0:40 - 0:50
Milk Puddings	3	3	1:30 - 2:00
Scones	3	7	0:08 - 0:12
Choux Pastry	3	6	0:30 - 0:35
Éclairs / Profiteroles	3	5	0:20 - 0:30
Flaky Pastry	3	6	0:25 - 0:40
Mince Pies	3	5	0:15 - 0:20
Pasta Lasagne etc.	3	5	0:40 - 0:45
Meat Pies	3	7	0:25 - 0:35
Quiche, Tarts, Flans	3	5	0:25 - 0:45
Shepherd's Pie	3	7	0:30 - 0:40
Soufflés	3	5	0:20 - 0:30
Fish	3	4	0:20 - 0:30
Fish Pie	3	6	0:20 - 0:25
Beef Casserole	3	3	2:30 - 3:00
Lamb Casserole	3	4	2:30 - 3:00
Convenience Foods	Follow manufacturer's instructions		
Baked Potatoes	3	5	1:00 - 1:30
Roast Potatoes	3	6	1:00 - 1:30
Large Yorkshire Puddings	3	7	0:25 - 0:40
Individual Yorkshire Puddings	3	7	0:15 - 0:25

Note: Shelf positions are counted from the top of the oven downwards.

To help pastry dishes brown on the underside cook on a metal plate or place on a baking tray.

Main oven cooking chart

The temperature and baking times are for guidance only, as these will depend on the consistency of the various ingredients and the number, type and size of baking tray or tins used. It may be necessary to increase or decrease the temperature to suit individual preference and requirements.

For best results, moist recipes (for example pizza, fruit flans etc) should be baked on one level.

To ensure optimal performance when cooking convenience foods, pizza or frozen and chilled ready meal, always preheat the oven first.

Food	Shelf position	Gas mark	Cooking Time (Total Hours)
Biscuits	2+4	4	0:10 - 0:20
Bread	3	8*	0:25 - 0:30
Bread rolls/buns	2	8*	0:15 - 0:20
Small / Queen Cake	2+4	5	0:18 - 0:25
Sponge	2+4	4	0:20 - 0:30
Victoria Sandwich	2+4	4	0:18 - 0:25
Madeira Cake	4	4	1:15 - 1:30
Rich Fruit Cake	4	2	2:15 - 2:30
Christmas Cake	4	2	3:00 - 4:30
Gingerbread	3	2	1:15 - 1:30
Meringues	5	1	2:30 - 3:00
Flapjack	3	5	0:25 - 0:30
Shortbread	3	3	0:45 - 1:05
Fruit Pies, Crumbles	3	6	0:40 - 0:60
Milk Puddings	3	3	1:30 - 2:00
Scones	2+4	7	0:08 - 0:12
Choux Pastry	2	6	0:30 - 0:35
Éclairs / Profiteroles	2	5	0:20 - 0:30
Flaky Pastry	2	6	0:25 - 0:40
Mince Pies	2+4	5	0:15 - 0:20
Pasta Lasagne etc.	3	5	0:40 - 0:45
Meat Pies	2	2	0:25 - 0:35
Quiche, Tarts, Flans	2	2	0:25 - 0:45
Shepherd's Pie	3	7	0:30 - 0:40
Soufflés	3	5	0:20 - 0:30
Fish	2	4	0:20 - 0:30
Fish Pie	3	6	0:20 - 0:25
Beef Casserole	4	3	2:30 - 3:00
Lamb Casserole	4	4	2:30 - 3:00
Convenience Foods	Follow manufacturer's instructions		
Baked Potatoes	2	5	1:00 - 1:30
Roast Potatoes	2	6	1:00 - 1:30
Large Yorkshire Puddings	2	7	0:25 - 0:40
Individual Yorkshire Puddings	2	7	0:15 - 0:25

*When baking bread cook for 10 minutes at gas mark 8 then reduce to mark 6 for the remaining cook time.

Note: Shelf positions are counted from the top of the oven downwards.

To help pastry dishes brown on the underside cook on a metal plate or place on a baking tray.

Roasting chart

Meat	Gas Mark	Cooking time
Beef/ Beef boned	5	20-35 minutes per 500g (1lb) and 20-35 minutes over
Mutton/Lamb	5	25-35 minutes per 500g (1lb) and 25-35 minutes over
Pork/Veal/Ham	5	30-40 minutes per 500g (1lb)
Chicken	5	15-20 minutes per 500g (1lb) and 20 minutes over
Turkey/Goose	5	15-20 minutes per 500g (1lb) up to 3500g (7lb) then 10 minutes per 500g (1lb) over 3500g (7lb)
Duck	5	25-35 minutes per 500g (1lb) and 25-30 minutes over
Pheasant	5	35-40 minutes per 500g (1lb) and 35-40 minutes over
Rabbit	5	20 minutes per 500g (1lb) and 20 minutes over

INTERNAL TEMPERATURES –


Rare: 50 - 60°C; Medium: 60 - 70°C; Well done: 70 - 80°C

The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 20 - 30 min. cooking time.

If you cover the food with foil or lid allow an extra 10-15 minutes for each ½kg (1lb)

Care and cleaning

 **Warning!** Before cleaning always allow the appliance to cool down before switching off at the electricity supply.

Cleaning materials

Before using any cleaning materials on your appliance, 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 and scourers should also be avoided.

Multi-surface antibacterial cleaning products should not be used on the ceramic hob or on the surrounding trims.


Cleaning the outside of the appliance

Do not use abrasive cleaning materials or scourers on painted or printed finishes as damage may occur.

Regularly wipe over the control panel, doors and appliance sides using a soft cloth and hot soapy water.

To prevent streaking finish with a soft cloth. Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish.

Any spillage on the stainless steel finish must be wiped off immediately.

 **Warning!** Do not attempt to remove any of the control knobs from the appliance as this may cause damage and is a safety hazard.

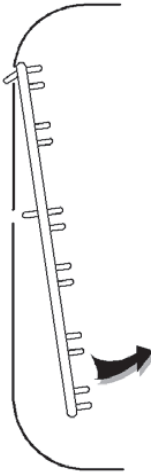
Cleaning the control knobs and handles

It is strongly recommended that only hot soapy water is used for cleaning the control knobs and handles.

ANY OTHER CLEANING MATERIALS MAY DULL THE SURFACE FINISH.

Removing and replacing the wire work runners

1. Remove all shelves and furniture from the oven.
2. Hold the wire work at the bottom, unclip from the cavity side and gently pull towards the centre of the oven.
3. Unhook the runner at the top and remove from the cavity.
4. To replace the runners, hook the wire work side runner into the cavity, slide back and press into place.



Warning! Ensure the wirework runners are firmly in position before replacing the oven shelves.

Cleaning the gas hob

Clean the hotplate top using a mild abrasive. Take care not to damage the spark electrodes. If the spark electrodes are damaged the burners will not light.

You can remove the pan supports, burner caps and burner crowns to clean them. Again take care not to damage the spark electrodes.

Clean the burner crowns and pan supports by soaking them in very hot soapy water. Aluminium based saucepans can leave shiny metal marks on the pan supports.

You can remove any stubborn stains by scouring with a soap impregnated steel wool pad.

If you look after the burner crowns and pan supports in this way they will stay reasonably clean.

However the surface will dull with time. After cleaning the appliance parts, dry them thoroughly before you put them back.

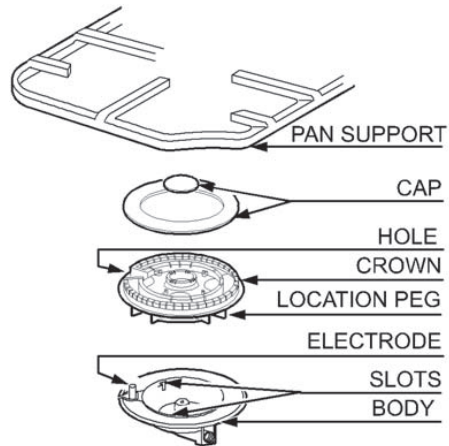
When replacing hob burner parts

1. Crown to body. (Do not try to force the crown on to the body).

Make sure that the hole in the crown is over the electrode. Check that the location pegs sit in the slots in the body. When the crown is in this position let it fall freely on to the body. Check that the crown can be moved slightly from side to side.

2. Cap to crown. Place cap centrally on the top of crown (enamel side up). Move side-ways and front to back to check the cap is properly fitted.
3. Check for ignition. If a burner will not light then you need to check the crown and cap positions.

Important! The 2 piece cap is only available for tripple crown burners. Not all models contain the tripple crown burner. In cases where there are no 2 piece caps you will receive a single solid cap.



Cleaning the shelves, wire work runners and grill/oven furniture

All removable parts, except the grill pan handle can be washed in the dishwasher.

The grill pan, grill pan grid, oven shelves and wire work runners may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

Cleaning the grill

Do not clean the grill burner itself. Cleaning the grill may cause the holes in the burner to become blocked preventing it from operating correctly.

Due to the nature of stainless steel the grill burner may tarnish through use over a period of time.

This is quite normal and is not a fault on the appliance. Clean the area around the grill frequently using hot soapy water.

Cleaning inside the grill and oven compartments

The sides and back of the grill/second oven and main oven compartments are coated with a special Stayclean coating. They should not be cleaned manually.

The vitreous enamel main oven base and grill compartment base can be cleaned using normal oven cleaners with care.

Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

Warning! Aerosol cleaners must not come into contact with elements, the door seal, or any painted finishes as this may cause damage.

i HINTS AND TIPS

Warning! Aerosol cleaners must not be used on Stayclean surfaces.

Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C.

It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish.

Slight discolouration and polishing of the Stayclean surfaces may occur in time. This DOES NOT affect the Stayclean properties in any way.

Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking.

Extra fat in the oven during roasting will increase splashing and soilage.

It is NOT necessary to add water to a meat tin when roasting.

The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures, as well as causing condensation.

Covering joints during cooking will also prevent splashing onto the interior surfaces.

Removing the covering for the last 20-30 minutes will allow extra browning if required.

Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over browned.

Cleaning the doors

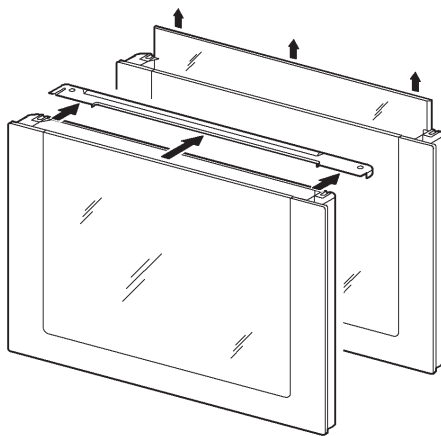
Warning! To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergents and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

Cleaning between the outer and inner door glass

The inner door glass is removable for cleaning.

1. Open the oven door to gain access to the top of the oven door.
2. To remove the top trim carefully push the trim towards the oven and lift off.
3. Hold the door securely in place with one hand before sliding the glass out with the other hand.
4. Clean the outer and inner glass using hot soapy water or Hob cleaner may be used. Do not use Hob cleaner on the Stainless Steel or painted finishes.

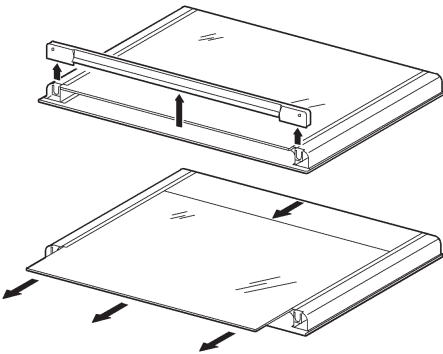


Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the outer door.

Warning! 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. Please contact your local Service Force Centre who will be pleased to advise further.

To replace the inner door glass

1. To ensure the glass is properly located the text 'This side up' should be facing towards you at the top edge of the door and facing into the cavity.
2. Holding the glass with both hands, gently slide the glass into the side trims of the oven door.
3. To replace the trim, line up the clips on the underside of the trim with the connectors at the top of the door.
4. Carefully slide the trim towards the door.
5. Ensure the trim is securely in place before closing the oven door.



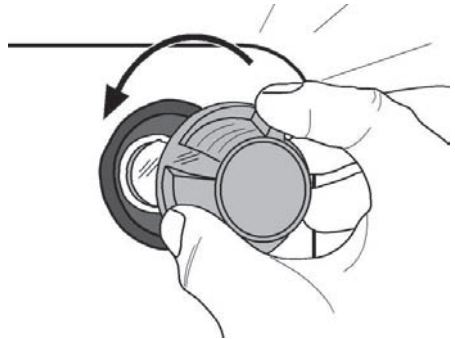
Warning! Do not attempt to use the oven without the glass being in place.

Replacing an oven light bulb

The type of bulb required is a 300°C 25 watt small Edison Screw.

Warning! Disconnect the appliance from the electricity supply before replacing the bulb.

1. Make sure the appliance is cool before replacing the bulb.
2. Open the door and remove the shelves and wire work runners.
3. Remove the glass cover by turning it to the left.
4. Unscrew the bulb by turning it to the left.
5. Fit a new bulb and then replace the glass bulb cover.
6. Refit the wire work runners and replace the oven shelves.
7. Restore the electricity supply and reset the time of day.



What to do if...

Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call.

In-guarantee customers should make sure that the checks have been made as the en-

gineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

Problem	Possible solution
The grill, ovens and timer do not work.	Check that the appliance has been wired in to the appliance supply and is switched on at the wall.

Problem	Possible solution
	Check that there is not a problem with your gas supply. You can do this by making sure the other gas appliances such as central heating or gas fires are working.
	Check that the main appliance fuse is working.
	If you have checked the above: Allow the appliance to cool for a couple of hours. The appliance should now be working normally.
The grill and top oven work but the main oven does not.	Check that the time of day has been set on the clock. Check that the oven is set for manual cooking.
The timer does not work.	Check that the instructions for the operation of the timer are being closely followed.
The oven is not cooking evenly.	Check that the appliance is correctly installed and is level.
	Check that the recommended temperatures and shelf positions are being used.
The oven light fails to illuminate.	The oven light bulb may need replacing.
	If the Main Oven is set for automatic cooking the light will illuminate when the cook time begins.
The oven temperature is too high or too low.	Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down slightly to achieve the results you want.
The hob burners will not light.	Ensure the burner parts have been placed correctly.
	Check that there is not a problem with your gas supply. You can do this by making sure the other gas appliances such as central heating or gas fires are working.
The flame colour is orange/yellow.	Due to the design of the burner the flame can appear to be orange /yellow (flame disturbance) in certain areas of the burner this is a natural occurrence.
The burner is not igniting or only partially lighting.	Check that the burner is dry and that food spillage or cleaning fluids are not present on the burner. This can be dried with a cloth and stubborn marks cleaned away with a dry nylon brush (old toothbrush etc).
The burner sounds noisy.	It is natural for the burners to emit noise as the gas is being drawn through the burner and may reduce as they heat up.
The burner is emitting a popping sound.	This is a natural occurrence when the burner is alight and does not affect the performance of the burner.
Noise.	It is normal for some metal parts on the cooker to produce noise when in use, this is due to expansion and contraction when heating up and cooling down.

Installation instructions

Important safety requirements

Warning! *This appliance is not suitable for installation in flats or other multi occupancy dwellings as defined in clause 8.2.1 of IGE/G/5.*

Where applicable Natural Gas and L.P Gas versions of this appliance are available. Check that this model is suitable for the type of supply available.

This appliance must be installed and/or serviced by a competent person, in accordance with the Gas Safety (Installation and Use) Regulations Current Editions and the IEE Wiring Regulations.

Detailed recommendations are contained in the following British Standards Codes of Practice - BS.5440: Part 2 and BS.6891. All British Standards must be 'Current Editions'.

Warning! This appliance must be installed by a qualified electrician / competent person (Gas Safe Register registered). Safety may be impaired if installation is not carried out in accordance with these instructions. Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable). Do not alter the electrical circuitry of this appliance.

Provision for ventilation

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with the current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation. The room containing the appliance should have an air supply in accordance with BS. 5440: Part 2 Current Edition.

All rooms require an openable window or equivalent and some rooms will require a permanent vent as well.

For room volumes up to 5m³ an air vent of 100cm² is required: for room volumes between 5m³ and 10m³ an air vent of 50cm² is required.

If the room has a door that opens directly to the outside, no air vent is required.

For room volumes that exceed 11m³ no air vent is required.

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

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Moving the appliance

You may damage some soft or badly fitted floor coverings when you move the appliance.

The floor covering under the appliance should be securely fixed so it does not ruck up when you move the appliance across it. Alternatively you could remove the floor covering.

This appliance is heavy and care must be taken when moving it.

Do not try to move the appliance by pulling the door handles.

To move the appliance open the grill door.

Raise the appliance off its front feet by lifting it from inside the oven. Pull the appliance forward.

When you replace the appliance push it back to the stop and make sure there is the same gap at each rear corner.

For your safety

Do not try to disconnect the appliance from the gas supply if the supply pipe does not have a bayonet connection, as described in the installation instructions. If this is the case contact the person who installed the appliance.

Location of the appliance

This appliance must not be installed in a bed-sitting room of volume less than 20m³ or in a bathroom, shower room or garage.

It is essential that the appliance is positioned as Fig 1. a.

Shelves, wall cabinets and cooker hoods must be fitted a minimum of 750mm directly above the top of the hotplate (or greater for cooker hoods if recommended by manufacturers instructions) and 400mm above the hotplate when fitted in line with the outside of the appliance.

If the units are intended to be fitted adjacent to the appliance but less than 400mm above the hotplate, then a minimum space of 50mm must be maintained between the sides of the unit and the appliance as Fig 1. b. Curtains must not be fitted immediately behind the appliance or within 150mm of the sides of the hotplate.

If fitted next to or between two base units a minimum space of 2mm must be left between each unit and the sides of the appliance.

The levelling feet fitted to the appliance will achieve a nominal height to hotplate of $907\text{mm} + / - 5\text{mm}$.

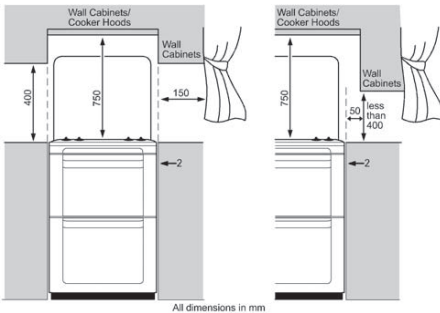


Fig 1.a

Fig 1.b

i L.P.G. cookers **MUST NOT** be installed below ground level i.e. in a basement or aboard any boat, yacht or other vessel.

Levelling the appliance

Adjustment to suit floor conditions or height is obtained by rotating clockwise or anti clockwise the feet at the front and rear of the appliance.

A spirit level should be placed on one of the shelves to confirm the appliance is correctly levelled.

Connecting to the electricity supply

⚠ Warning! This appliance must be earthed. Do not earth this appliance to the gas supply piping. Connect to 230 - 240V AC supply only.

Connection to the electricity supply should be made via a properly earthed, readily accessible wall socket. Which is adjacent to, but not directly above and not more than 1.7m away from the appliance and capable of electrical isolation.

The cooker point should be within 1.7m of the appliance to make it accessible to switch off the appliance in case of emergency.

The mains lead should be routed so that it cannot touch hot parts of the cooker i.e. the back panel above a height of 650mm from the floor. Should this plug not fit the socket outlet in your home it should be cut off and replaced with a suitable plug as outlined below.

If the supply cord is damaged, it must be replaced. Please contact your local Service Force Centre.

If the moulded plug is cut from the cable for any reason it must be destroyed or disposed of safely, as protruding wires will be an electrical shock hazard.

If the fitted plug is removed.

The flexible mains lead must be correctly connected as below to three pin plug of not less than 13amp capacity.

If a B.S. 1363 fused plug is used, it must be fitted with a 3 amp fuse which is approved to B.S. 1362.

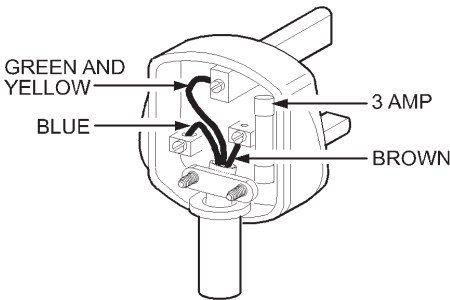
i Important: The wires in the mains lead fitted to the appliance are coloured in accordance with the following code.

- GREEN AND YELLOW = EARTH
- BLUE = NEUTRAL
- BROWN = LIVE

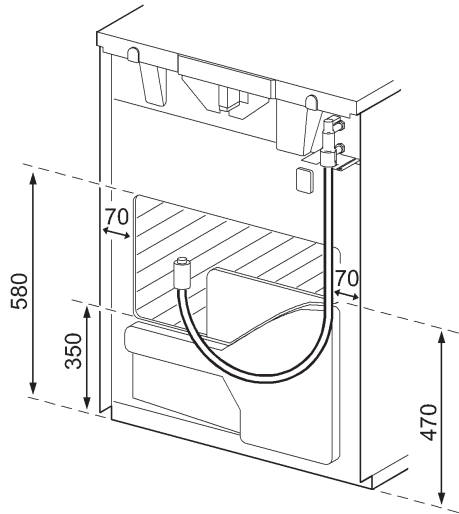
As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

The wire which is coloured green and yellow must be connected to the terminals in the plug which is marked with the letter E or by the earth symbol (⊕) or coloured green or green and yellow.

The wire which is coloured blue, must be connected to the terminal which is marked with the letter N or coloured black.
The wire which is coloured brown, must be connected to the terminal, which is marked with the letter L or coloured red.



Carry out a gas tightness test after connecting to the gas supply.
The gas bayonet connector must be fitted in the shaded area indicated.



Ensure that the cable does not become trapped when pushing the appliance into position.

If a moulded plug is fitted.

In the event of replacing a fuse in the plug supplied a 3 amp ASTA approved fuse to B.S. 1362 must be fitted.

i Note: The fuse cover must be refitted when changing the fuse.

In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been obtained and fitted.

Connecting to the gas supply

This appliance is designed to be installed with an appliance flexible connection only. Supply piping should not be less than R3/8. Connection is made to the Rc 1/2 (1/2" B.S.P.) female threaded entry pipe located just below the hotplate level on the rear left hand side of the appliance.

i **NOTE: ONLY LIQUID SEALANTS TO BE USED WHEN INLET GAS PIPE IS FITTED I.E.: DO NOT USE P.T.F.E. SEALANT TAPE.**

Take into account that it must be possible to pull the appliance forward sufficiently. Ensure the hose does not become trapped when pushing the appliance into position.

i **IMPORTANT: FLEXIBLE TUBING USED MUST COMPLY WITH BS.669 CURRENT EDITION.**

LPG Flexible connections must be a type suitable for L.P.G and capable of operation up to 50 mbar and carry a red stripe, band or label.

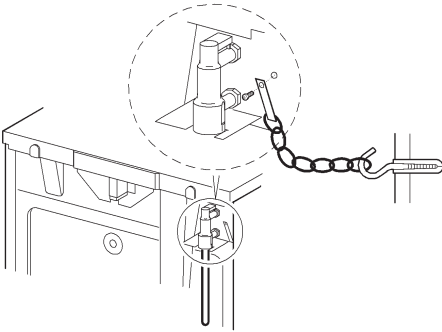
Fitting the stability chain

It is recommended that if the appliance is to be installed with a flexible supply pipe, a stability chain be fitted and is available from your supplier (see Important Safety Requirements).

These instructions should be read in conjunction with any leaflet packed with the stability chain.

1. Place the appliance in its intended position and level appliance.
2. Mark a position 100mm from the top of the rear right hand corner.

3. Measure down 150mm from this point. This gives the position of the wall anchor point for the stability chain.
4. The stability chain anchor point on the appliance is shown in the diagram



Pressure testing

1. The Rapid injector is used as a pressure test point.
2. Connect the pressure gauge to the Rapid injector.
3. Check the supply pressure by turning the Rapid burner on and one other hotplate burner full on and light the appropriate burner. The pressure should be either:- (i) For Natural Gas 20mbar (ii) For LP. Gas. The pressure must be set to 29 mbar for use on butane or 37 mbar for use on propane.
4. Turn off the taps, disconnect the pressure gauge.
5. Check operation of each hotplate burner.

Checking the hob

1. Lift the lid.
2. Fit the burner crowns and caps ensuring that they are correctly seated.
3. Fit the pan supports.
4. To light the hob burners push in and hold the control knob, turn to large flame symbol (highest setting) and press the ignition button immediately. Keep the control knob depressed for up to 5 seconds, but no longer than 10 seconds. After this time release the controls. The flame should remain alight.
5. Turn off the hob and wait 1 minute. Turn the hob control knob to large flame symbol (highest setting).
6. Do not depress or attempt to ignite the burner. No gas should flow.

Checking the lid shut-off device

1. Lift the lid
2. Turn one hotplate tap to its full on position and push the ignition button.
3. Close lid. There should now be no gas supply to the hotplate and the burner will go out.
4. Turn off the hotplate and lift the lid. The gas supply should now be restored to the hotplate, when the tap is turned on.

Checking the grill

Place the grill pan containing the grid, with the handle attached, into the grill compartment.
 Light the grill burner by turning the grill tap full on and pressing the ignition button on the fascia panel.
 As soon as the burner is lit the button can be released.

Checking the top oven

1. Turn the second oven thermostat control knob anticlockwise to Mk.8 and press the ignition button. As soon as the burner is alight the button can be released.
2. When the oven burner lights up there should be a low gas rate at first to the oven burner which is the F.S.D. by-pass rate.
3. When the F.S.D. phial has heated up it opens the F.S.D. valve and the main gas stream flows to the burner.
4. After 1 minute check that the flame covers the full width of the burner and is stable.
5. Set the oven control to Mk. 2, close the oven door and check that after about 10 minutes the flame size has reduced.
6. Turn off the control knob and check that the oven flames go out.

Checking the main oven

1. Turn on the oven thermostat control knob to mark 9 and press the ignition button. As soon as the burner is alight the button can be released.
2. There should now be a low gas rate to the burner, which is the F.S.D by pass rate.
3. When the F.S.D. phial has heated up it opens the F.S.D valve which allows the main gas supply to the oven burner.

4. After 1 minute check that the flame covers the full width of the burner and is stable.
5. Set the oven control to Mk 2, close the oven door and check that after about 10 minutes the flame size has reduced.
6. Turn off the control and check that the oven flames go out.

To set the time of day

Please refer to the Timer section.

General information

Instruct the user on how to use the appliance and its ignition system.

Refer the user to the wording on the inside cover which gives advice on the safe operation of the appliance.

Technical data

Dimensions

Height	900 mm (nominal)
Width	600 mm (nominal)
Depth	600 mm (to front of door panel)
Weight	66 Kg Net

Space for fixing at hotplate level 2mm minimum clearance.

Space for fixing above hotplate level See important note 'Location of Appliance'.

Minimum space above hotplate 750mm (If cooker hood is fitted refer to the cooker hood installations).

Minimum distance from rear wall 5mm (spacer given by pressed spacer on vent panel).

Connections

Gas connection:- Rear left hand side of appliance at hotplate level Rc ½ (½" B.S.P. female)

Electrical connection:- 230 - 240 V 50 Hz Mains connected at rear centre of appliance using at least 6mm² multi core PVC insulated cable.

Loading info : Gas hob

Natural Gas	R.H.F	R.H.R	L.H.R	L.H.F
Heat input	1.0kW (3412 Btu/h)	1.9kW (6483 Btu/h)	1.9kW (6483 Btu/h)	3.4kW (11600 Btu/h)
Injector Marking	070	096	096	136
L.P. Gas	R.H.F	R.H.R	L.H.R	L.H.F
Heat input	1.0kW	2.0kW	2.0kW	3.4kW
Injector Marking	050 (71.8g/h)	071 (136.5g/h)	071 (136.5g/h)	093 (244.12g/h)

Loading info : Grill

	Natural Gas	L.P. Gas
Heat input	2.7kW (9212Btu/h)	2.7kW (194g/h)
Injector Marking	120	95

Loading info : Top oven

	Natural Gas	L.P. Gas
Heat input	1.9kW (6483 Btu/h)	1.9kW (136.5g/h)
Injector Marking	099	070
Dual control by-pass marking	50	38

Loading info : Main oven

	Natural Gas	L.P. Gas
Heat input	1.9kW (6483 Btu/h)	1.9kW (136.5g/h)
Injector Marking	099	070
Thermostat by-pass marking	75	80


General

Spark Gap 3-4mm

Ignition (H.T. Spark)

GAS CATERGORY	COUNTRIES OF DESTINATION
CAT. I ₂ H	GB
CAT. I ₃ +	GB

Environment concerns

The symbol  on the product or on its packaging indicates that this product 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. 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. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

GB IE Guarantee/Customer Service**GREAT BRITAIN & IRELAND****Standard guarantee conditions**

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

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee

- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts

If your appliance requires service or spare parts, contact your local Service Force Centre:

0870 5 929 929 (Call will be routed to Service Force Centre covering your postcode area).

For address of local Service Force Centre and further information, please visit:

www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading "What to do if..."

When you contact the Service Force Centre you will need to give the following details:

Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date.

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

Customer Care

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

Customer Care Department, Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ

	Tel: (Calls may be recorded for training purposes)
Electrolux	08705 950 950
AEG-Electrolux	08705 350 350
Zanussi-Electrolux	08705 727 727

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland

Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

www.electrolux.com

To buy accessories, consumables and spare parts at our online shop please visit:
www.electrolux.co.uk