

ZANUSSI



 **Electrolux**

**ELECTRIC
DOUBLE OVEN
AND GRILL WITH
GAS HOB
ZCM 1030 X
ZCM 1031 X**

INSTRUCTION BOOKLET

For your safety

Warning: You must read these warnings carefully before installing or using the appliance. If you need assistance, contact our Customer Services Department on 08705 727727.

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs. Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Do's and Do Not's

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

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

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

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

Do take care when removing items from the oven, as the contents may be hot.

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

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

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

Do always allow the cooker to cool before cleaning.

Do always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

Do always keep ventilation slots clear of obstructions.

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

Do always use a CORGI registered Service Force engineer for servicing.

Do ensure that there is adequate ventilation in the room if the appliance is in use for prolonged periods.

Do ensure the control knobs are in the 'OFF' position when not in use.

Do not allow children near the cooker when in use as all surfaces will become hot during and after cooking. They can also injure themselves by pulling pans or pots off the hob.

Do not allow anyone to sit or stand on any part of the cooker.

Do not heat up unopened food containers as pressure can build up causing the container to burst.

Do not store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.

Do not fill a deep fat frying pan more than 1/3 full of fat, oil, or use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**

Do not place flammable or plastic items on or near the hob burners.

Do not use proprietary spillage collectors on the hob burners.

Do not use the cooker as a room heater.

Do not dry clothes or place other items over or near to the hob burners or oven doors.

Do not wear garments with long flowing sleeves whilst cooking.

Do not place inflammable materials in the oven or the compartment below the oven.

Do not allow fat or oil to build up in the oven trays, grill pan or oven base.

Do not place cooking utensils or plates onto the oven base.

Do not grill food containing fat without using the grid.

Do not cover the grilling grid with aluminium foil.

Do not place hot enamel parts in water, leave them to cool first.

Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and oven trays).

Do not use abrasive cleaners or powders that will scratch the surface of the stainless steel and the enamel.

Do not use this cooker if it is in contact with water.

Do not operate the cooker with wet hands.

Do not let the supply cables of electrical appliances, which are being used close to the cooker, come into contact with its hot surfaces.

Do not use unstable or misshapen pans as unstable pans can cause an accident by tipping or spillage.

Installation

This cooker must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.

For appliances installed in the Republic of Ireland please refer to NSAI-Domestic Gas Installations I.S.813 Current Editions and the ETCI Rules for Electrical Installations.

The cooker is heavy. Take care when moving it.

Any gas installation must be carried out by a registered Corgi, or similar, installer.

Remove all packaging before using the cooker.

Ensure that the gas and electrical supply complies with the type stated on the rating plate, located on the inside the front appliance drawer.

GENERAL INFORMATION

ENVIRONMENT PROTECTION

Packing disposal

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

WARNING: Risk of suffocation. Keep all packaging away from children.

This appliance complies with the following European Directives:

- 73/23/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 regarding CE Marking.
- This household appliance has been designed for cooking and it must therefore be used for this purpose only.

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.

A registration card is enclosed. If it is missing, you can register your 12 month guarantee by telephoning 08705 606 9876 or by visiting our website at www.zanussi-electrolux.co.uk

Keep the section meant for you, and when, if necessary, show it to the Service engineer together with the purchase receipt.

If you do not follow this procedure, you could be charged for any service visits that may be necessary.

For full Terms and Conditions of Guarantee please see the chapter 'Guarantee Conditions'.

TECHNICAL AFTER SALES SERVICE

Before leaving the factory, this appliance has been tested and set up by skilled personnel, in order to give the best performance results. Each repair or commissioning that may be necessary afterwards, must be carried out with a care and attention. For this reason, we recommend that you always use our authorized Service and always specify the nature of the problem and the model of your appliance.

For contact details please refer to 'Service and Spare Parts'.

RECOMANDATIONS AND PRECAUTIONS

ATTENTION:

- Before using the appliance, do not forget to remove the plastic films protecting some parts of the appliance (facia-panel, parts in stainless steel, etc.)
- Do not use the appliance as a space heater.
- When the appliance is not in use, we recommend to switch off the electricity supply to the appliance.

IN CASE OF FIRE:

- In case of fire, close the main valve of the gas supply and switch off the electricity supply to the appliance and never pour water onto burning oil. Do not store flammable products or aerosol containers near the burners, and do not spray them near lit burners.

FOR YOU AND YOUR CHILDRENS SAFETY

- Do not store items that are attractive to children above or near the appliance.
- Keep children well away from the appliance: some parts of the appliance and the pans become very hot during use, and during the cool down period after use.
- In order to avoid any accidental tipping, pan handles should be turned towards the back of the cooker, not out 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.

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.

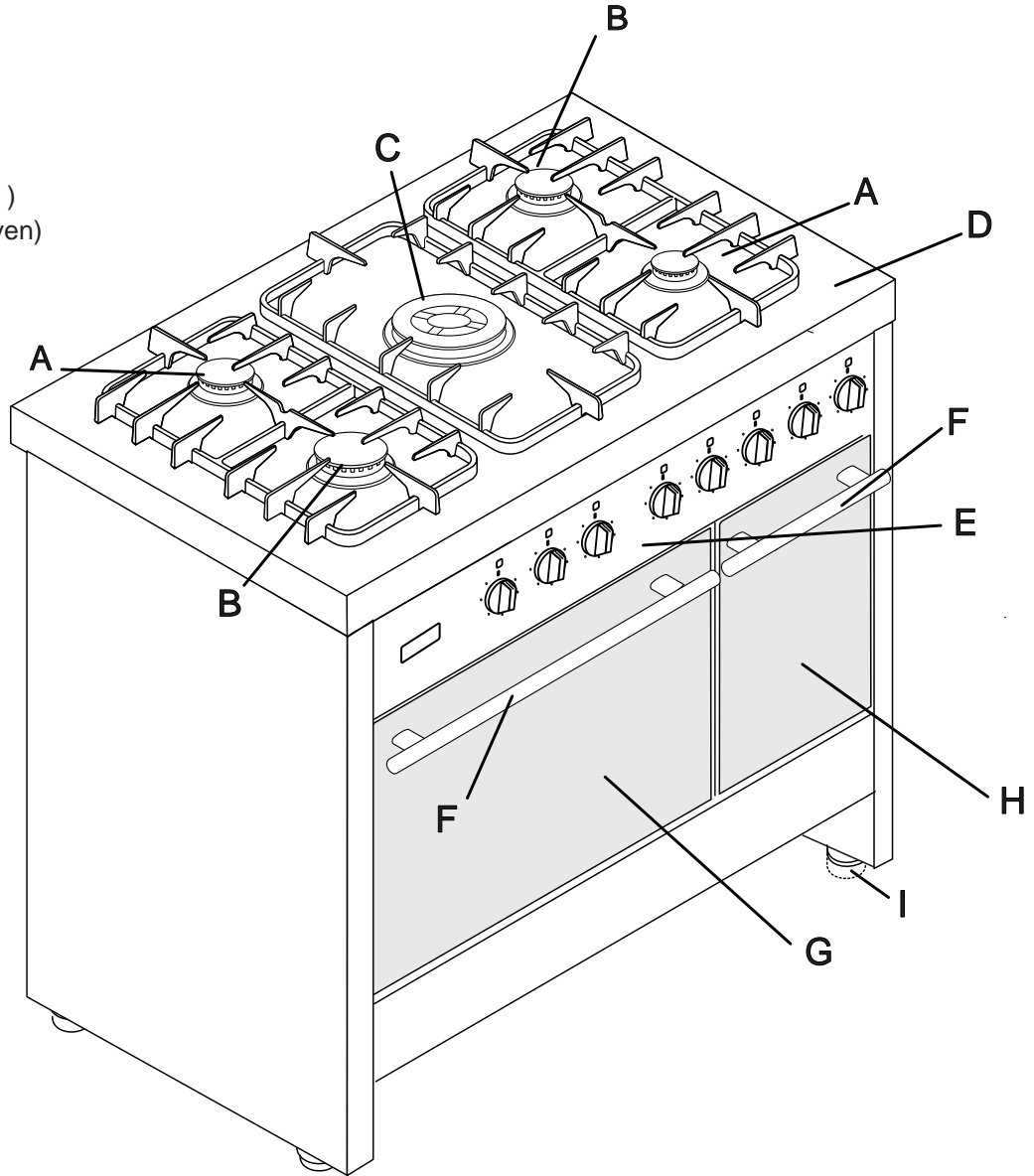
- Never cook food on the base of the oven.
- Keep fingers away from the area of the hinges when closing the door as it is possible to trap them.
- Do not let children sit down on or play with the oven door. Do not use the drop down door as a stool to reach cabinets above.

WARMING DRAWER

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

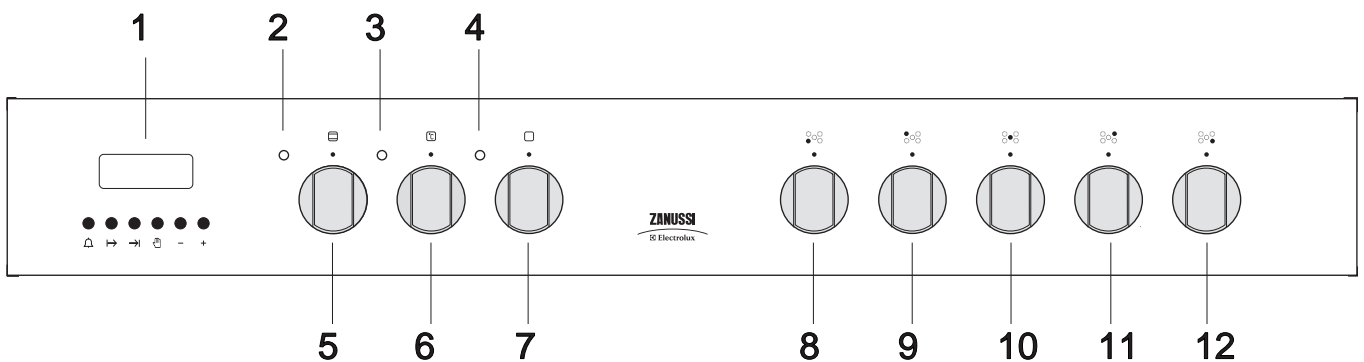
DESCRIPTION OF THE APPLIANCE

- A Semirapide burner
- B Rapide burner
- C Triple crown burner
- D Hob top
- E Control panel
- F Door Handle
- G Oven door (main oven)
- H Oven door (second oven)
- I Adjustable feet



Control panel

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



HOB USE

USING GAS BURNERS

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

- Black circle ● gas off
- Large flame 🔥 maximum setting
- Small flame 🔥 minimum setting

The minimum setting is at the end of the anticlockwise rotation of the knob. All operation positions must be selected between the positions of max. and min., never select them 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 minimum position then light with a match.

AUTOMATIC ELECTRIC IGNITION (optional)

To ignite the burner, press the knob of the selected burner and turn it anticlockwise to the minimum 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.

APPLIANCES WITH THERMOCOUPLES (if fitted)

Follow the same procedure described above to ignite the burners. In this case, once the burner is lit you have to hold the control knob pressed in for approximately 10 seconds until the burner flame stays on, if the flame does not stay on repeat the process. If for any reason the burner flame goes out, the safety valve automatically shuts off the gas supply to the burner in question.

ENERGY SAVING TIPS

- The diameter of the pan bottom should correspond to that of the burner. The burner flame must never extend beyond the diameter of the pan. Use flat-bottomed pans only.
- Whenever possible, keep a lid on the pan while cooking, this will save energy.
- Cook vegetables, potatoes, etc. with as little water as possible to reduce cooking times.

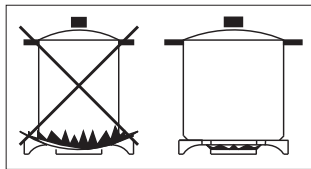


Fig.1

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

USE OF 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).**

Once this process is complete cooking can commence.





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

Note: The tables at page 6 give the main points for cooking some of the most common dishes. The cooking times recommended in these tables are approximate. After a few tries, we are sure that you will be able to adjust the times to get the results you want.

Recommended cooking tables


Cooking times vary according to the nature, type and quantity of the food. We recommend monitoring your first attempts and checking the results, as similar results are obtained by cooking the same dishes in the same conditions. The following three tables (I, II and III) provide guidelines.


TABLE OF CONVECTION AND TRADITIONAL COOKING TIMES (I)

TYPE OF COOKING	QUANTITY KG.	POSITION OF GUIDE FROM BOTTOM		TEMPERATURE °C		TIME IN MINUTES
		CONVECTION 	TRADITIONAL 	CONVECTION 	TRADITIONAL 	
BAKING						
WITH BEATEN MIXTURE, IN A TIN	1	1-3	2	175	200	60
WITH BEATEN MIXTURE, ON THE DRIPPING PAN	1	1-3	2	175	200	50
SHORT PASTRY, PIE BASE	0.5	1-3	3	175	200	30
SHORT PASTRY WITH MOIST FILLING	1.5	1-3	2	175	200	70
SHORT PASTRY WITH DRY FILLING	1	1-3	2	175	200	45
MIXTURE WITH NATURAL LEAVENING	1	1-3	1	175	200	50
SMALL CAKES	0.5	1-3	3	160	175	30
MEAT						
VEAL	1	2	2	180	200	60
BEEF	1	2	2	180	200	70
ENGLISH STYLE ROAST BEEF	1	2	2	220	220	50
PORK	1	2	2	180	200	70
CHICKEN	1-1.5	2	2	200	200	70
STEWES						
BEEF STEW	1	1	2	175	200	120
VEAL STEW	1	1	2	175	200	110
FISH						
FILLET, STEAK, COD, HAKE, SOLE	1	1-3	2	180	180	30
MACKEREL, TURBOT, SALMON	1	1-3	2	180	180	45
OYSTERS	1	1-3	2	180	180	20
TIMBALE						
PASTA TIMBALE	2	1-3	2	185	200	60
VEGETABLE TIMBALE	2	1-3	2	185	200	50
SWEET AND SAVOURY SOUFFLÉS	0.75	1-3	2	180	200	50
PIZZA AND CALZONE	0.5	1-3	2	200	220	30

- The times refer to cooking on one shelf only; for more than one shelf increase the time by 5-10'.
- The cooking times do not include preheating which takes **approximately 15'**.
- When cooking on more than one shelf, the guides are given in the preferential position.
- For beef, veal, pork and turkey roasts, either with bone or rolled, increase the time by 20'.


TABLE OF COOKING TIMES WITH GRILL AND VENTILATED GRILL (II)

TRADITIONAL GRILLING 				
TYPE OF COOKING	QUANTITY KG.	POSITION OF GUIDE FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES
CHICKEN	1-1.5	3	MAX	30 PER SIDE
TOASTED SANDWICHES	0.5	4	MAX	5 PER SIDE
SAUSAGES	0.5	4	MAX	10 PER SIDE
PORK CHOPS	0.5	4	MAX	8 PER SIDE
FISH	0.5	4	MAX	8 PER SIDE

GRILLING WITH VENTILATED GRILL 				
TYPE OF COOKING	QUANTITY KG.	POSITION OF GUIDE FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES
ROAST PORK	1.5	2	170	180
ROAST BEEF	1.5	3	220	60
CHICKEN	1.2	2	190	90

- The dripping pan for collecting cooking juices should always be positioned in the **1st guide from the bottom**.

TABLE OF DEFROSTING TIMES (III)

DEFROSTING 			
TYPE OF FOOD	QUANTITY KG.	POSITION OF GUIDE FROM BOTTOM	TIME IN MINUTES
READY-TO-EAT DISHES	1	2	45
MEAT	0.5	2	50
MEAT	0.75	2	70
MEAT	1	2	110

- Defrosting at room temperature has the advantage of not modifying the flavour and appearance of food.





WARNING – Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

CONVECTION OVEN

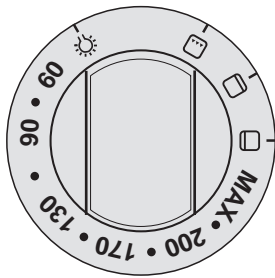
The oven is fitted with:

- 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

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



MULTIFUNCTIONAL OVEN

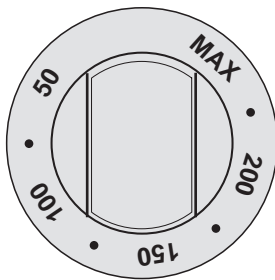
The oven is fitted with:

- 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.

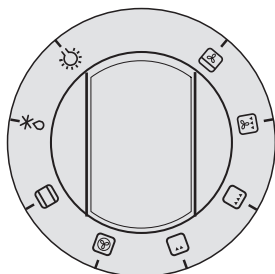
Oven thermostat knob

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



Oven selector knob

Depending on the type of oven, 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 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.

INSTRUCTIONS FOR USE OF CLOCK AND TIMER (ACCORDING TO THE MODELS)

“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
Minutes minder = bell symbol
The symbols light up when the corresponding functions are selected.

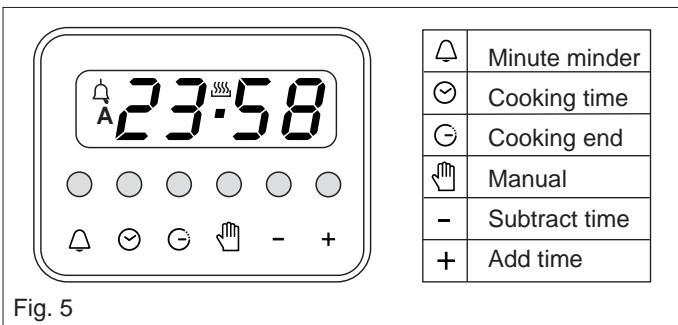


Fig. 5

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, switch off the electrical supply at the control switch.

Do not clean the appliance surfaces when still hot.

ENAMELLED SURFACES

Clean with a damp sponge using water and mild washing-up liquid.

Grease can be easily removed using hot water or a specific cleansing agent for enamelled surfaces. Do not use abrasive cleansers. **ALWAYS CHECK SUITABILITY ON THE PACKAGING.** Do not leave any acid or alkaline substances (lemon juice, vinegar, salt, etc.) on the enamel. **AGENTS CONTAINING BLEACH MUST NOT BE USED.**

Clean the parts in stainless steel with specific cleansers for stainless steel surfaces. **PERFORM A SPOT TEST ON AN INCONSPICUOUS**

ARREAR.

These detergents must be applied using a soft cloth.

PANSTANDS AND BURNERS

To clean the burners, remove them by pulling upwards and soak them for about 10 minutes in hot water with a little detergent. After having cleaned and washed them, wipe them carefully.

Make sure that gas jets are not blocked.

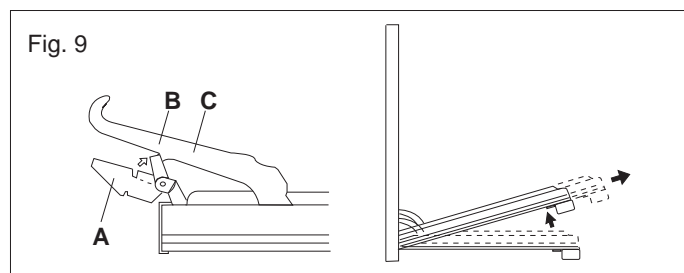
Clean the burners once a week or more frequently if necessary. **MAKE SURE YOU HAVE ASSEMBLED THE BURNERS IN A RIGHT WAY.**

BE CAREFUL NOT TO DAMAGE THE SPARK ELECTRODE (see fig. 14 A) .

OVEN DOOR

For some models, the oven door can be disassembled in the following way: open the oven door fully, hinges A are provided with two movable jumpers B; rotate the jumpers into the slot C, After that lift the door outward carrying out the two movements shown in the picture. To do that, grip the sides of the door at the centre and lift the door out by lifting up slightly and pulling gently outwards. In order to reassemble the door, introduce the hinges in their relevant slots. Before closing the door, do not forget to reset the movable jumpers B.

Attention, do not attempt to move the jumpers while the door is out of the oven, the hinges are under high spring tension.



OVEN

Clean the enamelled parts with a damp cloth using mild washing-up liquid and water.

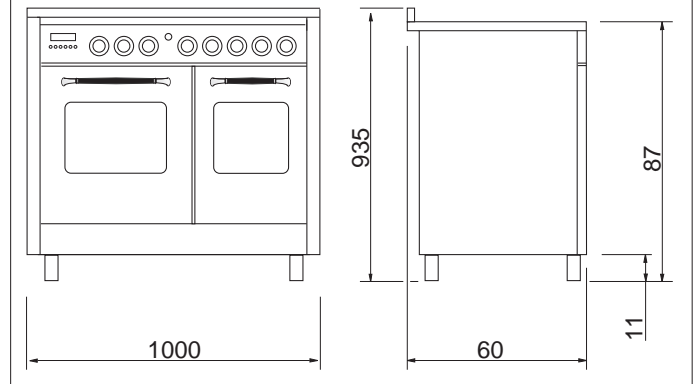
Grease can be easily removed using hot water or a specific cleansing agent for enamelled surfaces. Do not use abrasive cleansers.

ALWAYS CHECK SUITABILITY ON THE PACKAGING AND PERFORM A 'SPOT TEST' ON AN INCONSPICUOUS AREA

INSTRUCTIONS FOR THE USER

OVERALL DIMENSIONS

Fig. 10



WARNINGS

The technical data is indicated on the data plate placed on the rear of the appliance. The adjustment conditions are shown on the label stuck on the packaging and on the appliance. ' Do not use the oven door handle to move the appliance, such as removing it from the packaging. The appliance is in class 1 or class 2 subclass 1.

INSTALLATION IMPORTANT:

The adjacent furniture must be able to withstand a minimum temperature rise of 85deg C during periods of use. If the appliance is to be installed near units, leave the minimum gaps specified in the table below.

Location

Your cooker is heavy, so be careful when moving or positioning it. Do not try to move the cooker by pulling on the doors, handles or control panel. The cooker is designed to "slot in" between 600mm deep cabinets, spaced approximately 1000mm apart. It can also be used free-standing, with a cabinet to one side, in a corner setting or with its back to a wall. However, it must not be situated with either side closer than 20mm to a combustible wall or cupboard that is higher than the cooker. It should not be installed at the end of a run of cabinets if there is a cabinet at immediate right angles to the cooker door.

In case of installation between kitchen units, their sides must withstand a temperature of at least 85 degrees C.

The wall behind the cooker and 450mm above and across the width of the cooker, should be an incombustible material or easy clean surface such as ceramic tiles.

Any overhanging surface or cooker hood should be at least 750mm (28") above the cooker hob. We do not recommend positioning the cooker below wall cupboards, as the heat and steam from the cooker may cause damage to the cupboard and its contents.

The cooker may be located in a kitchen, or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m³.

LPG Models must not be installed in a room or internal space below ground level, e.g. in a basement.

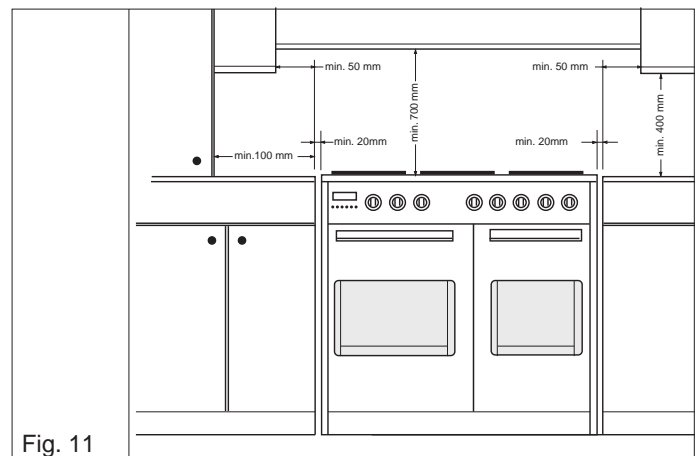


Fig. 11

The cooker is fitted with 4 legs for an eventual alignment in height with the furniture. To assemble them, it is necessary to raise the cooker and to **screw** the four legs into the suitable threadings placed on the corners on the bottom of the appliance.

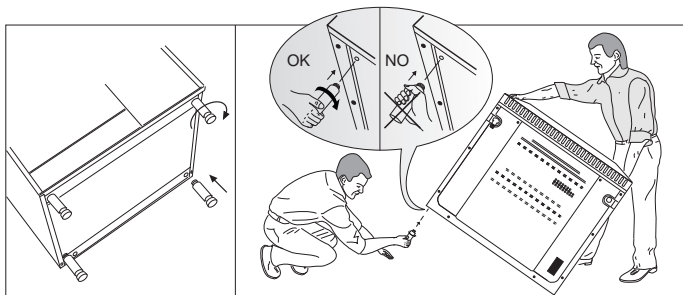


Fig. 12

GAS CONNECTION

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations (current edition) and the I.E.E Wiring Regulations.

Detailed recommendations are contained in the following British Standard Codes of Practice - B.S 6172, B.S 5440: Part 2 and B.S. 6891: Current Editions

For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas Installation I.S 813 Current Editions and the ETCI Rules for Electrical Installations.

IMPORTANT

This cooker is supplied for use on **Natural Gas Only** and cannot be used for any other gas without modification.

Conversion for use on LPG and 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 in accordance with the Gas Safety (Installation and Use) (Amendment) Regulations 1990 and the relevant building/I.E.E. Regulations.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulations.

In the **UK**, **CORGI** registered installers are authorised to undertake the installation and service work in compliance with the above regulations.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2: The room must have an opening windows or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² effective area unless it has a door which opens directly to the outside. If the room has a volume of less than 5m³, it will require an air vent of 100cm² effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine air vent requirements. Ensure that the room containing the cooker is well ventilated, keep natural ventilation holes or install a mechanical ventilation device (mechanical cooker 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. This cooker is not fitted with a device for discharging the products of combustion. Ensure that the ventilation rules and regulations are followed. Excess steam from the oven, vents out at the top back edge of the cooker, so make sure that the walls behind and near the cooker are resistant to heat, steam and condensation. Your cooker must stand on a flat surface so that when it is in position the hob is level. When in position check that the cooker is level by using a spirit level and adjust the 2 feet at the rear and the 2 feet at the front if necessary. It is important that the cooker is stable and level for the overall cooking performance.

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).

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.

In the UK, CORGI registered installers work to safe standards of practice. The cooker must also be installed in accordance with the current edition of BS 6172. Failure to install the cooker correctly could invalidate the warranty, liability claims and could lead to prosecution.

Gas Connection (all installation and service work must be carried by a CORGI registered engineer)

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, located on the inside the front appliance drawer.

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 an approved appliance flexible connection to BS 669. Models for use with LPG should be fitted with a hose suitable for LPG and capable of withstanding 50mbar pressure. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

Gas pressure may be checked on a semi-rapid hob burner. Remove the appropriate injector and attach a test nipple. Light the other burners and observe that the gas pressure complies with the gas standards in force.

Certain types of cookers can be connected to the supply both on the right and left hand side at the rear of the cooker. To reverse the position, remove the blanking plug and refit in the side not to be used. On completion carry out a gas soundness.

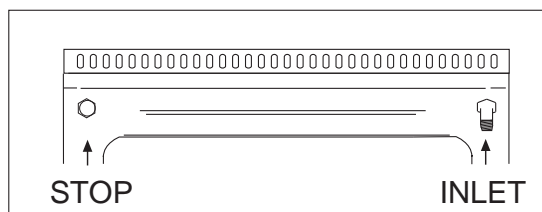


Fig. 13

ELECTRICAL CONNECTION

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

Ensure that the voltage is the same as that stated on the rating plate. The rating plate can be found on the back cover of this book.

WARNING! THIS APPLIANCE MUST BE EARTHED

The cooker must be connected to a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, which is adjacent to (but not above), and not more than 1.25m away from the cooker and easily accessible. We recommend that the cooker circuit is rated to 20amps.

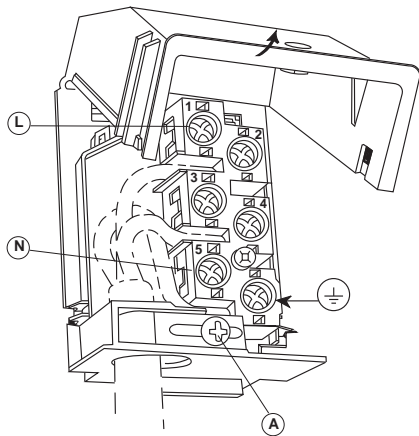
Cable type H05 RRF 3X 2.5mm²

Connecting the mains cable

Open the mains terminal block cover as shown over, unscrew the cableclamp «A» and unscrew (not fully) the screws in the mains terminal

block «L N E» which secure the three wires of the mains cable. Fit the cable and refit the cable clamp «A». Allow sufficient cable length for the cooker to be pulled out for

cleaning, but do not let it hang closer than 50mm (2") to the floor. The cable can be looped if necessary, but make sure that it is not twisted or trapped when the cooker is in position.



IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

- GREEN AND YELLOWEARTH
- BLUENEUTRAL
- BROWN.....LIVE

REPLACEMENT OF THE CABLE

In case the cable is damaged, replace it in accordance with the following instructions:

- switch the appliance off at the control switch
- open the box of the supply board as described on the picture above; - unscrew the clamp «A» fixing the cable;
- replace the cable with one of the same length and in accordance with the specification described on the table;
- the "green-yellow" earth wire must be connected to the terminal "⊥" and it must be about 10 mm longer than the live and neutral wires;
- the «blue» neutral wire must be connected to the terminal marked with letter «N.» - the live wire must be connected to the terminal marked with letter «L».

GAS ADJUSTMENT

Conversion to LPG (all work must be carried out by CORGI registered engineers)

- Always isolate the cooker from the electricity supply,
- change the injectors,
 - adjust the minimum flow of the burners.

REPLACEMENT OF HOB-TOP INJECTORS

In order to change the hob-top injectors, proceed as follows: remove the panstands, remove burner caps and crowns (see fig. 14 A) unscrew the injector (see fig. 14 B) and replace it with the stipulated injector for the new type of gas (see table D). Reassemble all of the burners, paying attention to place the burner crown carefully so as not to damage the spark electrode (fig.14 A).

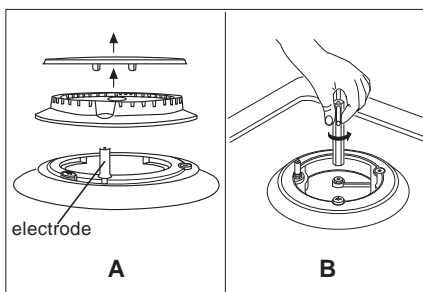


Fig. 14

TAB. D GENERAL INJECTORS TABLE						
Kind of gas	mbar	Nozzle N.	Burners Posizione-type	Power Watt		Consum.
				max.	min.	max.
NATURAL	20	1.15	-Rapide	3000	750	286 l/h
		0.97	-Semi rapide	1750	480	167 l/h
		0.72	-Auxiliary	1000	330	95 l/h
		1.28	-Triple crown	3300	1300	315 l/h
G.P.L.	30	0.85	-Rapide	3000	750	219 g/h
BUTANE	28	0.65	-Semi rapide	1750	480	128 g/h
PROPANE	37	0.50	-Auxiliary	1000	330	73 g/h
		0.93	-Triple crown	3300	1300	241 g/h

MINIMUM FLOW ADJUSTMENT FOR CONTROL KNOBS

In order to adjust the minimum flame setting proceed as follows: switch the burner on, and set the knob at the minimum position . Remove the knob from the tap, place a small bladed screwdriver down the centre of the tap shaft (fig. 15).

Attention: on taps with a security valve, the minimum adjusting screw «Z» is on the body of the gas tap.

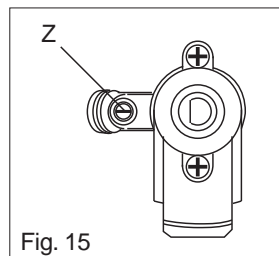


Fig. 15

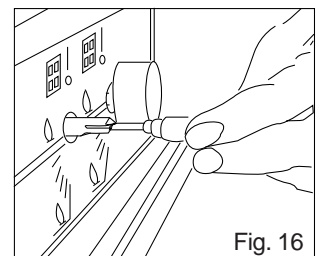


Fig. 16

Unscrew the adjusting screw in order to increase the flow or screw it to decrease the flow.

The right adjustment is obtained when the flame has a length of about 3 or 4 mm.

For butane/propane gas, the adjusting screw must be tight screwed.

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

Assemble the knob again.

APPLIANCE MAINTENANCE

WARNINGS

Oven lamp (the oven lamp is not covered by the guarantee)
Isolate the cooker from the electricity supply before attempting to replace the oven lamp.

The oven lamp used has a high temperature specification. To replace it, proceed as follows: remove the glass cover (A) and replace the lamp with one of the same type. Replace the glass cover.

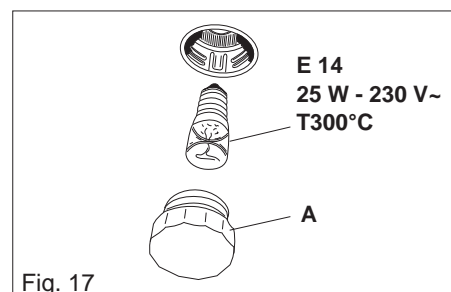


Fig. 17

