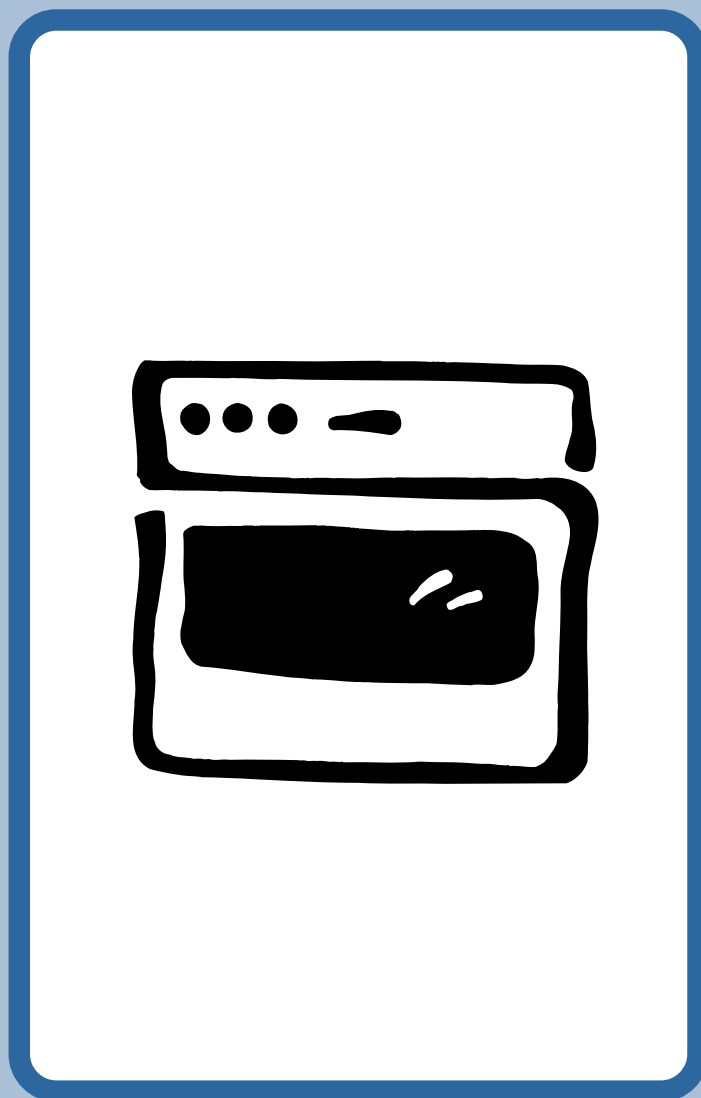


Gas ovens

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance



 **Electrolux** Premier

EPSOG

 **Electrolux**

Important Safety Information



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

Installation

- This oven must be installed by qualified personnel to the relevant British Standards.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Child Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.

During Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Do not block any of the oven vents. Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- Never place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Always use oven gloves to remove and replace food in the oven.
- Ensure that all control knobs are in the OFF position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

Service

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

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

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

Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Step by step instructions for an operation



Hints and Tips



Environmental information



This appliance complies with the following **E.E.C. Directives:**

- * **73/23 - 90/683** (Low Voltage Directive);
 - * **93/68** (General Directives);
 - * **89/336** (Electromagnetical Compatibility Directive)
- and subsequent modifications

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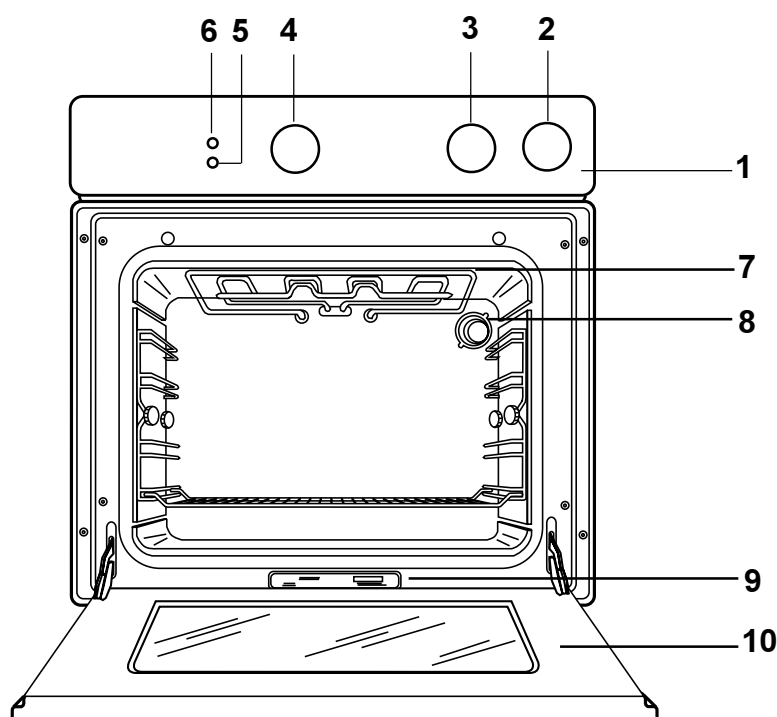
For the Installer

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Oven Door Protection Device

All our appliances comply with the European safety standards. Nevertheless, in order to ensure the highest safety level, and avoid small children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code (35791) and the Product No. shown on the rating plate.

Description of the Appliance



1. Control panel
2. Minute minder
3. Oven light and Electric grill control knob
4. Gas Oven control knob
5. Thermostat control light
6. Mains on light
7. Grill
8. Oven lamp
9. Rating label
10. Oven door

Controls

Oven Light and Electric Grill Control Knob



Oven Light - The oven light will be on without any cooking function.



Grill - The heat comes from the top element only



Range of temperature regulation (50-250°).

Minute minder

The minute minder will mark the end of a timed period with an acoustic alarm. The maximum timing is 60 minutes.

Turn the minute minder knob clockwise to the maximum time position, then turn it back to the required time.

The minute minder will not affect in any way the oven operation, if it is in use.

Mains on Light

The mains on light will come on when the oven function control knob is set.

Grill Control Light

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

Gas Oven Control Knob

Push in the control knob and turn it to gas mark 8. Upon ignition, keep the knob pushed down about 5/10 seconds, then turn the control knob to the gas mark you want.

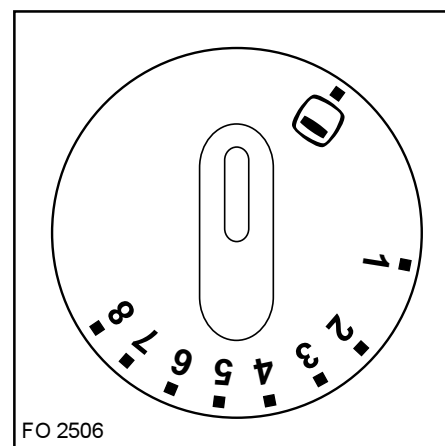
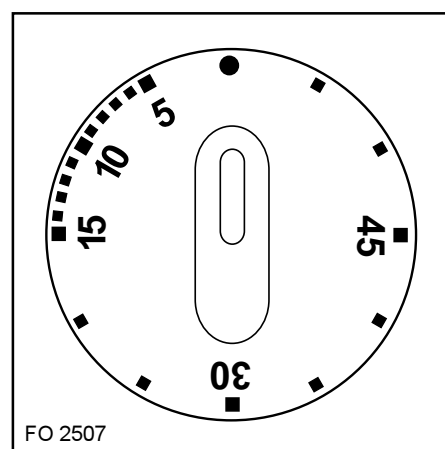
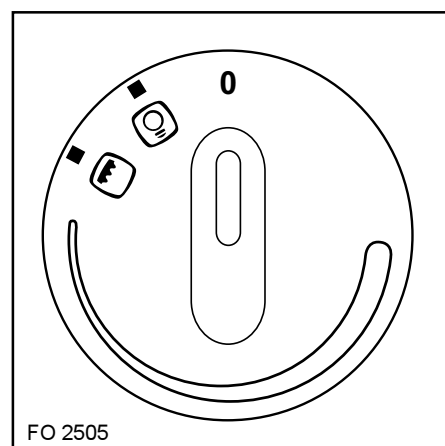
If the burner does not ignite, turn the control knob to zero, and try again, keeping the oven knob pushed in for a longer time. It is possible to check the flame through the holes in the bottom of the oven. The gas oven control knob must not be kept pushed in for over 15 seconds. If the oven burner does not light even after this time, release the knob, open the oven door and wait for at least 1 minute before trying to light the oven burner again.

OVEN TEMPERATURE CHART

Position	1	2	3	4	5	6	7	8
Temperatures °C	150	170	190	210	225	240	260	270

The Safety Thermostat (Electric Grill)

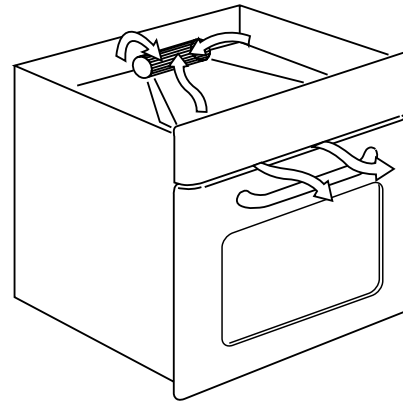
This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself.




Cooling fan

The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel, as shown in the diagram.


The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal.

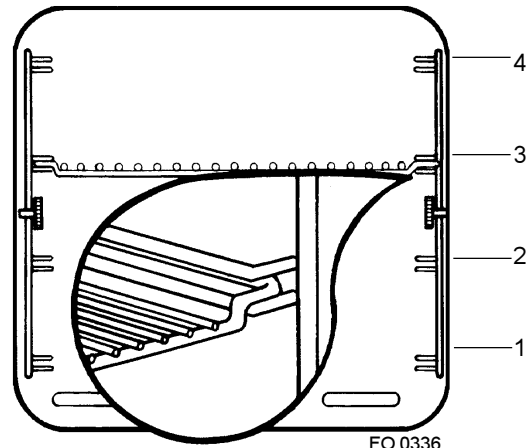


Before the First Use


 Remove **all packaging**, both inside and outside the oven, before using the appliance.


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

-  1. Switch the thermostat control knob to maximum position (8).
2. Open a window for ventilation.
3. Allow the oven to run empty for approximately 45 minutes.

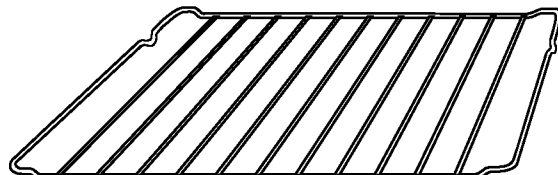


Using the Oven

-  **Always cook with the oven door closed.**
- Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support the door using the door handle, until it is fully open.
 - The oven has four shelf levels, and is supplied with two shelves. The shelf positions are counted from the bottom of the oven as shown in the diagram.

-  It is important that these shelves are correctly positioned as shown in the diagram.
- Do not place cookware directly on the oven base.

ANTI-TIP SHELF



Hints and Tips

Condensation and steam

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

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

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

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.

- Baking trays, oven dishes, etc. should not be placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

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




- A** Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.
- B** Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

Gas Oven Cooking Charts

FOOD	GAS MARK	SHELF POSITION	COOKING TIME
PUDDINGS			
Milk puddings	2	2	1½ - 2 hours
Baked sponge pudding	4	2	45-60 minutes
Baked custard	3	2	50-60 minutes
CAKES			
Rich Fruit Cake	2	3	2¼ hours
Christmas Cake	2	3	3½ - 4½ hours
Victoria Sandwich	4	2 or 3	20-30 minutes
Madeira Cake	4	2 or 3	1 hour
Small Cakes	5	3	15-25 minutes
Plate tart	6	2	50 minutes
Fruit pie	6	2	50 minutes
Mince pies	5	2 or 3	15-25 mins
Profiteroles	4	2	25 minutes
YEAST MIXTURES			
Bread	8	2 or 3	30-40 minutes
1lb Loaves			
Bread	8	2 or 3	30-40 minutes
2lb Loaves			
Rolls and Buns	8	2 or 3	10-20 minutes
ROASTING MEAT			
Beef	5	2 or 3	20-30 minutes per lb
Lamb	5	2 or 3	25-30 minutes per lb
Pork and veal	5	2 or 3	30-35 minutes per lb
Chicken	5	2 or 3	20 minutes per lb
Turkey	4	2 or 3	15-25 minutes per lb
Duck and duckling	5	2 or 3	25 minutes per lb
Stuffed poultry	5	2 or 3	25 minutes per lb

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Grilling

FOOD	Quantity		Grilling 		Minutes 	
	Number of pieces	Gramms	Shelf position 	tempe- rature °C	upper side	lower side
Steaks	4	800	4	max	10	8
Sausages	8	500	4	max	10	6
Chicken joints	6	800	3	max	30	20
Kebabs	4	700	4	max	12	10
Tomatoes	8	500	4	max	12	—
Fish filets	4	400	4	max	8	6
Toasts	4	—	4	max	8	—
Bread	4	—	4	max	2~3	1

Cleaning the Oven



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

Cleaning materials

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

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

The periodic lubrication of the gas thermostat must be carried out by qualified personnel, which you must refer to also in case of malfunctioning.

External cleaning

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



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

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

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite, or Bar Keepers Friend is used.



DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.

If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

Oven Cavity

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

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

Oven Shelves

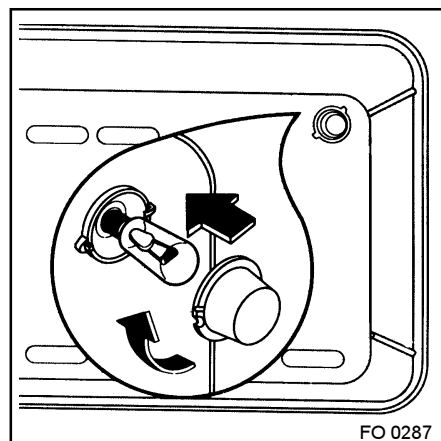
To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

Oven lamp replacement

Disconnect the appliance.

Unscrew the lamp and replace it with another suitable for higher temperatures (300°C) having the following characteristics:

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



Something Not Working

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

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

SYMPTOM	SOLUTION
■ The oven or grill will not light	◆ Check that the oven is switched on at the wall ◆ Check that the power supply has not been interrupted before the cooling fan has had time to cool the oven down ◆ Check that there is not a problem with your gas supply
■ Food is cooking too quickly or too slowly	◆ Check that you are using the recommended gas marks and shelf positions
■ The oven is not cooking evenly	◆ Check that the oven is installed properly and is level. ◆ Check that you are using the recommended gas marks and shelf positions
■ The oven light does not work	◆ Check the light bulb, and replace it if necessary (see "Oven lamp replacement")
■ Steam and condensation settle on the food and the oven cavity.	◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven". ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

If after these checks, the appliance still does not work, contact your local Service Force Centre.

When you contact the Service Force Centre, they will need the following information:

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

Service and Spare Parts



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

08705 929 929

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

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

Customer Care

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

Customer Care Department

Electrolux

55-77 High Street

Slough - Berkshire SL1 1DZ

Tel : 08705 950 950*

* calls to this number may be recorded for training purposes

Guarantee Conditions

Electrolux 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 any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

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

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

Exclusions

This guarantee does not cover:

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

European Guarantee

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

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

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

France	Senlis	+33 (0)3 44 62 22 22
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)20 78 77 50
UK	Slough	+44 (0)1753 219 898

Instructions for the Installer

Technical Data

APPLIANCE GAS SUPPLY: Natural Gas G20 20mbar

APPLIANCE CATEGORY: II 2H3+

Cabinet Dimensions

Minimum aperture height	580 mm
Minimum aperture depth	550 mm
Minimum aperture width	560 mm

Oven

Grill Element	1,827 W
Oven burner	2,700 W (Natural gas) 2,500 W (LPG)
Oven light	25 W
Cooling fan	25 W
Total rating	1,880 W
Supply voltage (50 Hz)	230-240 V

Important Safety Requirements

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations (current addition) 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.

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 100cm² is required; for room volumes between 5m³ and 10m³, an air vent with a minimum area of 50cm² is required. If the room has a door which 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, B.S. 5440: Part. 2: Current Editions 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.

Building in

Location of appliance

The appliance may be located in a kitchen, a kitchen/diner or bedsitting room but not in a bathroom, shower room or bedroom.

It is essential that there is a minimum clearance of 3mm between the top surface of the appliance and the inside top of the cabinet. The unit must be fitted into a cabinet conforming to Fig.2.

This oven unit may be used in a Built-in or a Built-under situation (see relevant diagrams). If the appliance is to be built-under a hob, it is recommended that the hob be installed before the oven unit.

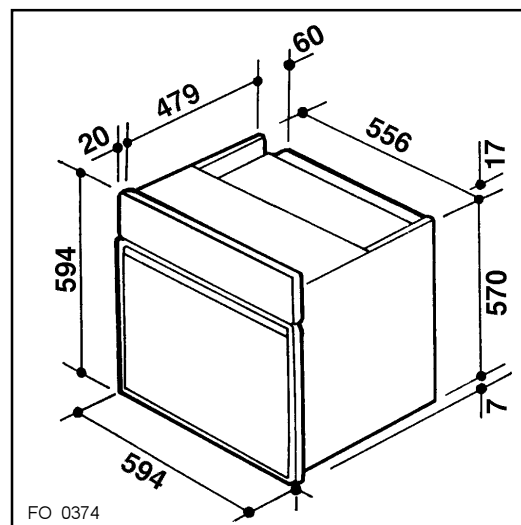


Fig.1 FO 0374

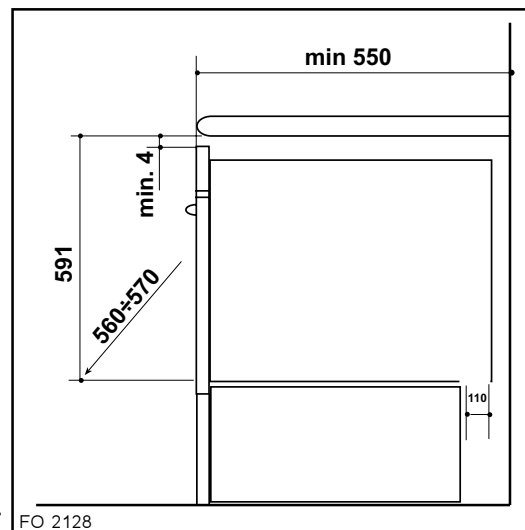
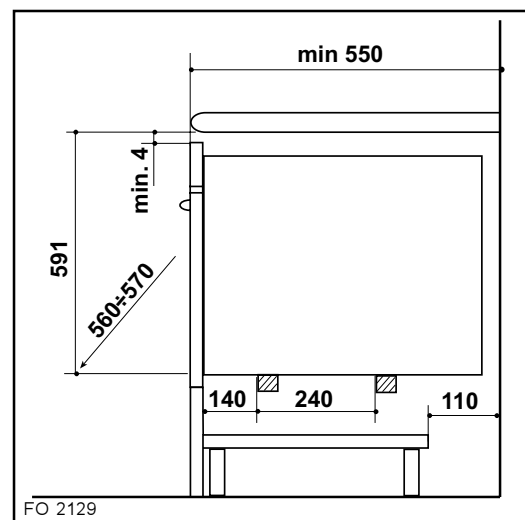
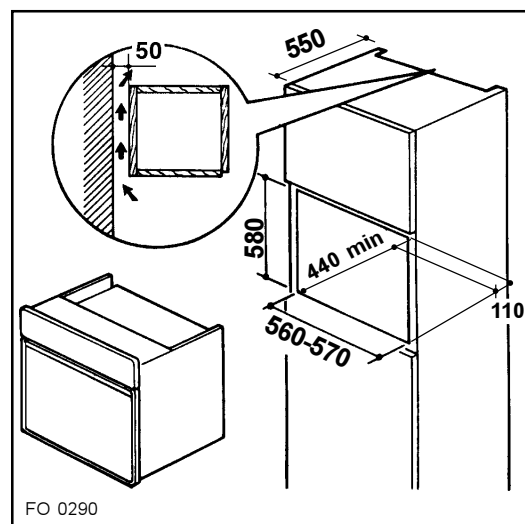
Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.

BUILDING IN

The surround or cabinet into which the oven will be built must comply with these specifications:

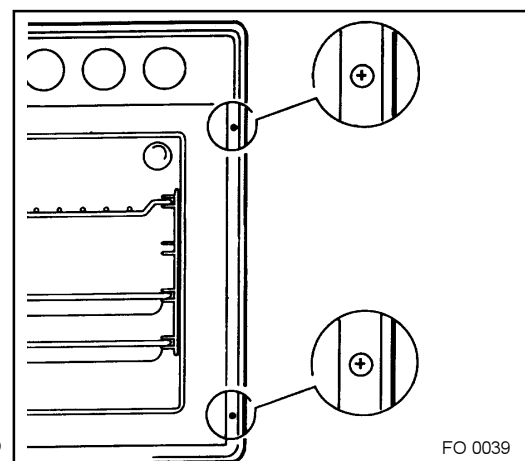
- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above the ambient temperature;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

Dimensions of the oven and recess required are given in the relevant diagrams (in millimetres).



Securing the oven to the cabinet


1. Fit the oven into the cabinet recess,
2. Open the oven door
3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame.



Electrical Connection

The oven is designed to be connected to 230-240V (50Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal
Letter N - Neutral terminal
 or E - Earth terminal



THIS OVEN MUST BE EARTHED

The cable used to connect the oven to the electrical supply must comply to the specifications given on the following page.

For Uk use only

Connection via	Min. size Cable/flex	Cable / flex type	Fuse
<ul style="list-style-type: none">• 13 A socket outlet• 13 A spur box	2.5 mm ²	3 core butyl insulated	13 A min.
<ul style="list-style-type: none">• Cooker Control Circuit	2.5 mm ²	PVC/PVC twin and earth	13 A

For Europe use only

Min. size Cable/flex	Cable / flex type	Fuse
1.5 mm ²	H05 RR-F	13 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 60°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.

Gas connection

Fitting the appliance and cabinet

The gas supply connection ramp is positioned in the front upper side of the oven, behind the control panel.

To carry out the gas connection, partially insert the oven in the recess (about 30 cm.) and operate on the connection ramp from the top. The gas connection can be carried out in both the following systems:

- 1) Fig. 6 — flexible metallic pipes (with maximum length up to 2 metres only) — screw the feed pipe to the 1/2" connection ramp, inserting the gasket provided between the pipe and the ramp;
- 2) Fig. 7 — rigid metallic pipe (soft copper - minimum diameter: 8 mm) — insert the copper pipe into the connection ramp after fitting the correct nut and olive onto the copper pipe using a male / female adapter (not supplied).

To carry out the connection:

- tighten (fig.8) the nuts by means of a 22 mm. spanner, in order to keep the ramp in position and not to cause any distortion to the gas supply circuit.

- completely insert the oven in the recess and secure it as indicated in the relevant paragraph.



Check the gas supply ramp and the gas connection pipe are not squeezed while the oven is positioned into the recess.

The use of rubber flexible hoses is not permitted.

WARNINGS

- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- Check the perfect sealing of the connection using leak detection fluid.

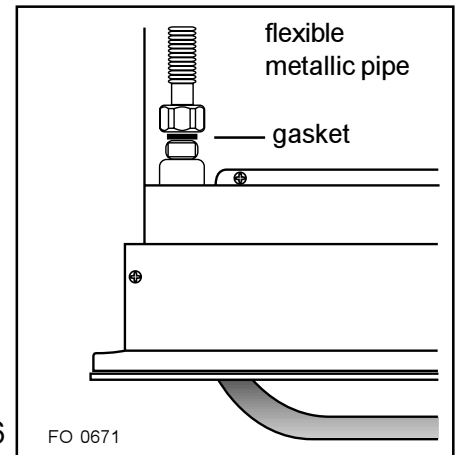


Fig.6

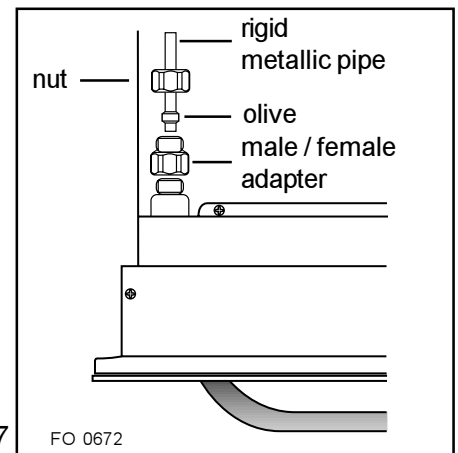


Fig.7

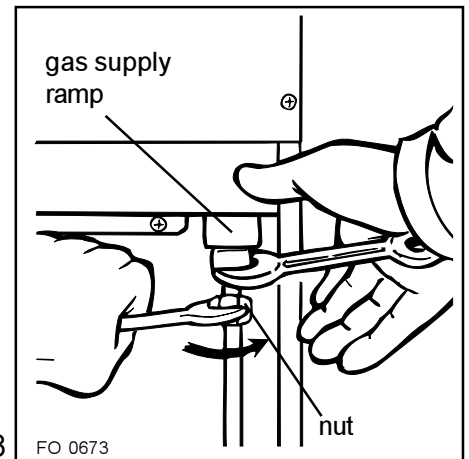


Fig.8

Conversion from Natural to LPG Gas

IMPORTANT

The replacement/conversion of the gas hob should only be undertaken by a CORGI registered engineer.

It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors are fitted. The gas rate is adjusted to suit. The oven burner does not need any primary air regulation.

Replacement of gas oven burner nozzle

To replace the gas oven nozzle, follow this procedure:

- remove the bottom of the oven;
- undo screw "a" and "b" and take the oven burner out;
- with a socket spanner 7 unscrew and remove the nozzle, situated in the bottom of the oven, and replace it with the correct one (see Table on this page);
- reassemble the burner following the same procedure backwards.

Minimum level adjustment of gas oven burner

To reach the thermostat by-pass screw and adjust the minimum level, act as follows:

- disconnect the appliance;
- take out the knobs;
- remove the front panel;
- in case of conversion from natural gas to LPG, tightly screw the by-pass screw of thermostat (see fig.);
- to convert from LPG to natural gas, unscrew the by-pass screw, until a regular small flame is reached.
- connect the appliance again;
- ignite the gas oven burner;
- turn the control knob to maximum position for at least 10 minutes;
- finally check that turning quickly the tap from maximum position to minimum position, the flame does not go out;
- reassemble the front panel and the knobs.

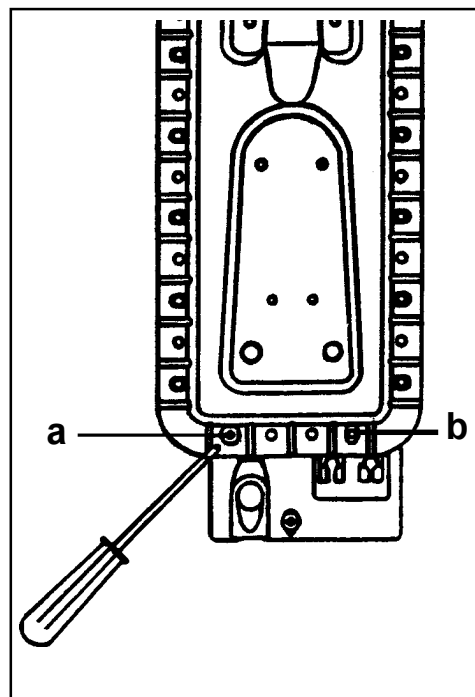


Fig.9

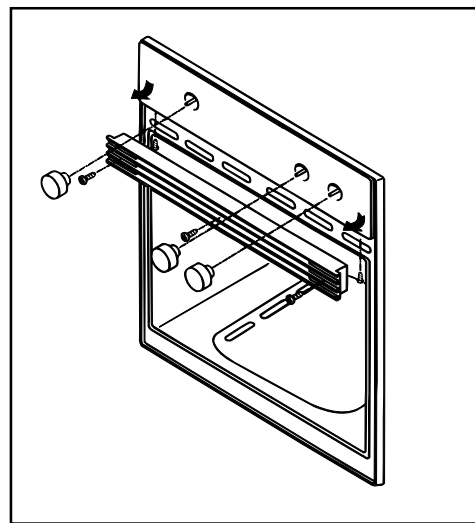


Fig.10

TYPE OF GAS	NOZZLES 1/100 MM	NOMINAL POWER KW	POWER IN		REDUCED POWER (KW)	BY-PASS 1/100 MM	GAS NOMINAL PRESSURE (mbar)	MIN PRESSURE mbar	MAX PRESSURE mbar
			m ³ /h	g/h					
Natural gas (G20)	114	2,7	257	-	1,1	Reg.	20	17	25
Butane (G30)	78	2,5	-	182	1,1	52	30	20	35
Propane (G31)	78	2,5	-	179	1,1	52	37	25	45

CUSTOMER CARE

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