

Thinking of you

 **Electrolux**

notice d'utilisation
gerbruiks-aanwijzing
benutzerinformation
user manual



EKM11340KN
EKM11340CN



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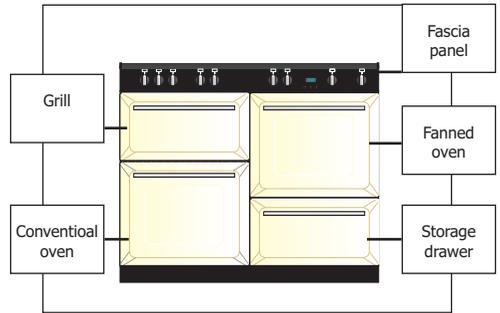
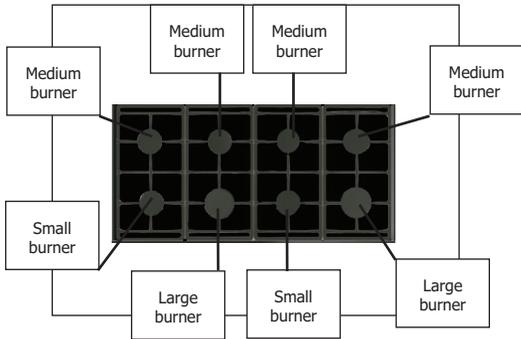
If you smell gas:

Do not try to light any appliance. Do not touch any electrical switch.

Call the Gas Emergency Helpline at TRANSCO on: **0800 111999**

About Your Cooker

The illustrations below show the cavity and hob layout available.



Before Using Your Cooker



Before using this appliance please make sure that you have removed all packaging and wrapping. Some of the furniture inside this appliance may have additional wrapping.



It is also advised that you turn the ovens and/or grill on for a short while, this will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.



We also recommend that you wash the oven shelves, the baking tray, the grill pan, and the grill pan trivet before their first use in hot soapy water, this will remove the protective oil coating.



Although every care has been taken to ensure this appliance has no burrs, or sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent any injury.



Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications cannot be guaranteed. Modification to design and material may be necessary subsequent to publication.



Please bear in mind that not all the sections inside this handbook are relevant to your appliance, but you should read carefully the sections which are relevant before installation and use. This will save you time.



Always use a registered installer for this appliance.



Environmental protection:

Electrolux are committed to protecting the environment and operates an Environmental Management System which complies with BS EN ISO 14001.



All packaging with this appliance is recyclable and environmentally friendly.

Please recycle whenever possible - contact your local authority for your nearest recycling centre.

Hob & Cooker Safety

- ✓ Always ensure that pan bases are dry, and flat before using them on the hob.
- ✓ Always position pans over the centre of the burner, and turn the handles to a safe position so they cannot be knocked or grabbed.
- ✓ Always use pans which are no smaller than 100mm (4"), or larger than 250mm (10").
- ✓ Always take care when removing food from the oven as the area around the cavity may be hot.
- ✓ Always use oven gloves when handling any utensils which have been in the oven as they will be hot.
- ✓ Always make sure that the oven shelves are resting in the correct position in between two runners. Do not place the oven shelves on top of the highest runner, this will lead to spillage and injury if the baking tray, or dish falls.
- ✗ Never use double pans, rimbased pans, old or misshapen pans, or any pan which is not stable on a flat surface.
- ✗ Never leave cooking fat, or oil, unattended.
- ✗ Never use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.
- ✗ Never use the hob for any other purpose than cooking food.
- ✗ Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of, the hob.
- ✗ Never leave the burner alight without a pan covering it. This causes a fire hazard.
- ✗ Do not place items on the grill door while it is open.
- ✗ Do not wrap foil around the oven shelves, or allow it to block the flue.
- ✗ Do not drape tea towels near the oven while it is on, this will cause a fire hazard.
- ✗ Do not pull heavy items, such as turkeys, or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- ✗ Do not use this appliance to heat anything other than food items, and do not use it for heating the room.



WARNING: Parts of the appliance may become hot while in use, always make sure that children are supervised when they are near to the appliance.

Always make sure that the burner caps, rings and pansupports are correctly placed. This will prevent pans becoming unstable while in use, and ensure an uninterrupted gas flow.



Call Customer Care for a service engineers visit if:

- You find over a period of time that the gas oven becomes hotter at a particular temperature - the thermostat may need replacing.
- The cooling fan fails to work.

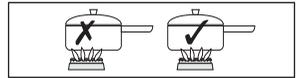
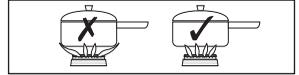
Using Your Gas Hob

Hob Ignition

- To *turn on*, place your pan onto the pansupports above the burner you wish to use.
- Push in and turn the selected control knob anticlockwise, to the full on symbol.
- If your hob has an ignition button or switch on the fascia, press it in until your burner lights.
- If your hob has automatic ignition it will spark next to the burner when you push in the control knob.
- To *simmer*, turn the control knob to the small flame symbol. This will ensure that the flame is just large enough to gently heat the contents of the pan.
- To *turn off*, turn the control knob clockwise to the 'off' position.
- Always make sure that your pans are placed correctly on the burners as shown, and do not allow the flame to extend over the base of the pan.

Energy Saving

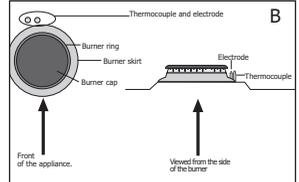
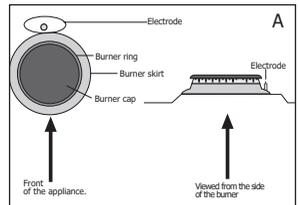
- Position pans centrally over the elements.
- Only heat the amount of liquid you need.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.
- Consider using a pressure cooker if possible.
- Vegetables in small pieces will cook quicker.
- Use a pan which is a close match to your element size.
- Smaller elements are ideal for simmering and stewing in smaller pans, while the larger elements are ideal for frying and boiling



How can I tell if my hob has thermocouples?

Picture A below: shows a burner without thermocouples.

Picture B below: shows a burner with thermocouples.



In the event of a power failure, or the ignition not working: Push in and turn the control knob to start the gas, then hold a lighted match or taper to the burner until it lights.



Use flat based pans which are the correct size for your burners and suitable for your hob type.

We recommend the following sizes:

100mm or 4" min.

250mm or 10" max.

Smaller or larger pan sizes may lead to slower cooking times.

Using Your Grill

Before you start grilling. . . .

Before you use the grill, make sure you have placed the grill shelf in the position you need as once the grill is on you may injure yourself if you try to move the shelf.

- **Do not** close the door while the grill is in use. We recommend that the door is fully open when grilling.
- Turn the selector control knob to the heat setting you require.
- To switch off, return the control knob to the 'off' position.
- The cooling fan will come on during use, and may continue to run for some time afterwards.
- To adjust your results, you can turn the grid over, or remove it altogether.

If your grill is a dual grill:

- The *dual grill* uses all of the top element and is ideal for grilling large quantities of food.
- The *single grill* uses part of the element only, and is better suited to grill smaller amounts of food.

The grill pan

This appliance comes with a grill pan, grill pan handle and a grid.

The handle of the grill pan is detachable to allow you to remove it while the pan is in use, this stops it from getting hot.

To attach the handle:

Place the handle over the narrow edge of the grill pan and slide to the centre as shown in the diagrams.

Shelf & Grid adjustments

Speed of grilling can be adjusted by changing the shelf position or the turning the grill pan grid.

- High: For thin foods and toasting.
- Low: For thicker meat pieces.

Aluminium Foil

Never cover the grill pan or grill trivet with foil, or allow fat to build up in the grill pan, as this creates a fire hazard.



Warning: Accessible parts may become hot when the grill is in use. Children should be kept away.



Types of grill

Fixed rate grill: has a full 'on' setting and 'off'.

Variable rate grill: has adjustable heat settings 1 (low) to 8 (high) or 5 (high) - depending on the model.

Single grill: has one grill element.

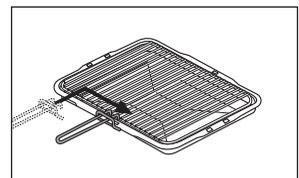
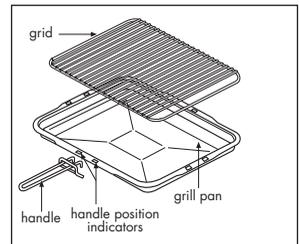
Dual grill: has two grill elements which can be used together, or as a single grill.



For best results:
Pre-heat the grill for about 3 minutes.



Please note: the grill pan handle is designed for sliding the grill pan into and out of the grill cavity. It is not to be used for lifting the pan.



Using Your Main Oven

Switching on the fan oven

- Use the main oven control to turn your oven on, and select your temperature.
- The thermostat indicator will come on to show that the oven is heating, and once the temperature is achieved, it will go out.
- To switch off the main oven, simply turn the control knob back to the '●' position.
- The cooling fan may come on during use, and may continue to run for some time afterwards.



Important: Never place food, or dishes on the base of the main oven, the element is here and it will cause over heating.

Using Your Main Oven

Switching on the conventional oven

As this is a conventional oven, you may need to pre-heat in order to achieve the results you want. This however depends on personal taste and preferences.

- Use the main oven control to turn your oven on, and select your temperature.
- The thermostat indicator will come on to show that the oven is heating, and once the temperature is achieved, it will go out.
- To switch off the main oven, simply turn the control knob back to the '●', or off position.
- The cooling fan may come on during use, and may continue to run for some time afterwards.



Important: Never place food, or dishes on the base of the main oven, the element is here and it will cause over heating.

Fan Oven Guide

- Some adjustment will have to be made to conventional cooking temperatures.
- The table below shows conventional cooking temperatures, fanned temperatures and gas marks.
For optimum results using the fanned oven setting, conventional temperatures need to be converted to the fanned oven temperatures.
- For example an item which would cook at 180°C will now cook at the fanned oven temperature of 160°C.
- This is a high efficiency oven, you may notice an emission of steam when the door is opened.
- When cooking chilled or frozen foods, use the recommended cooking times and temperature on the packaging. **Always** make sure the food is piping hot throughout before serving.
- There are no zones of heat, and no flavour transfer when using a fanned oven - allowing you to cook a greater variety of foods together.
- If you are cooking on more than one shelf, you may need to slightly increase the cooking time.
- Always make sure that there is enough space between dishes, to allow food to rise, and for air to circulate.

Conventional temp (°C)	'A' Efficiency oven (°C)	Gas mark (equiv.)
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180 - 190	160	4 - 5
200	170	6
220	180	7
230	190	8
250	200	9

Cooking Guide

Pre-heating

When using the conventional oven, we recommend pre-heating for around 5 to 15 minutes before placing your dishes in. This is especially important for items which are chilled, frozen, batter based, yeast based or whisked sponges.

If you are using a fanned function, you should still pre-heat but for a shorter time.

The items in the cooking guide below are based on a pre-heated oven, but can be adjusted to take into account personal taste.

Oven and bakeware

Always use high quality trays and tins for cooking. Poor quality tins and trays can warp in the oven producing uneven results.

Never use dishes which are cracked, damaged or not oven proof as heating may lead to shattering inside the oven.

Food Type	Temp. Setting °C			Time Approx.	Shelf Position
	Conv 	Fanned 	Intensive 		
Cakes					
Small cakes	190	175	-	15 - 25	7 & 13
Victoria sandwich	180	160	-	20 - 30	7
Semi rich fruit cake	150	125	-	2 1/2 - 3hrs	5
Christmas cake	150	125	-	2 1/2 - 3hrs	3
Puddings					
Bread & butter pudding	170	150	-	45 - 1hr	9
Fruit crumble	200	175	-	40 - 1hr	9
Miscellaneous					
Yorkshire pudding: large	220	200	200	40 - 45	11
small	220	200	200	15 - 20	12
Shortcrust pastry	200	180	180	depends on filling	top - middle

Roasting Guide

- Roasting times depend on the weight, shape and texture of the meat and personal preference. In order to calculate the roasting time, weigh the meat or poultry, **including the stuffing**, and follow the times given below.

Meat joints (including chicken) should be roasted at 180 - 200°C Conventional/ 160 - 180°C Fanned for 20 - 30 mins per 450g/1lb, plus 20 minutes on shelf position 2.

- Frozen meat must be **thoroughly** thawed before cooking. For large joints, it is advisable to thaw overnight.
- Frozen poultry must be **thoroughly** thawed before cooking. The time required depends on the size of the bird - eg: a large turkey may take up to 48 hours to thaw.
- When cooking stuffed meat or poultry, calculate the cooking time from the **total** weight of the meat **plus** the stuffing.
- Cooking joints in foil, covered roasters, lidded casseroles, or roasting bags will help to reduce meat shrinkage, give a more moist result and may reduce fat splashing. However, a slightly longer cooking times will be required, **add** 5 - 10 minutes per 450g (1lb) to the calculated cooking time. When using roasting bags do not exceed the temperatures recommended by the manufacturer, and do not allow the roasting bag to touch the sides or top of the oven.
- Use of a trivet with the roasting tin will reduce fat splashing during open roasting, and will help to keep the oven interior clean.
- The use of a roasting tin larger than that supplied is not advised, as this may impair performance and lead to extended cooking times.

Roasting Guide

Roast turkey

- Roasting turkey perfectly involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.
- The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.
- Turkey should be roasted at 180 - 190°C Conventional/160°C Fanned for 20 mins per 1lb, plus 20 minutes.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, **add** 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, **add** 5 minutes per 1lb to the cooking time.
- To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking. Always make sure that the turkey is cooked properly before serving.

Turkey Roasting times.

Most Turkeys are measured by the kilogram. Timing should be calculated in either of these ways:

40 minutes per 1kg plus 10 minutes per 1/4 kg.

or

20 minutes per 1lb, plus 20 minutes.

*The **maximum** size Turkey for this appliance is: 20lbs approximately 9kgs.*

Please do not attempt to roast a Turkey larger than this, as the results cannot be guaranteed.

General Baking Guide

Trouble-shooting - Fruit Cakes

PROBLEM	POSSIBLE CAUSE
Fruit sinking to the bottom	Low oven temperature which may cause the cake to take longer to set, allowing the fruit to sink. Or, too much liquid, or raising agent. The fruit may not have been properly washed and dried.
Cake sinking / dipping in the centre	Too much raising agent in the mixture. Too hot, or too cool an oven. Or, not enough liquid or insufficient creaming.
Surface cracks	Too small a tin, or too much mixture in the tin. Too much raising agent in the mix, plus not enough liquid or insufficient creaming. The oven may be too hot.
Hard outer crust with a damp patch inside	Oven too hot, therefore the cake baked too quickly. Too much sugar, or insufficient liquid.
Burnt outside	Oven temperature too high. Oven too small for the size of cake. Insufficient protection around the tin. Cake baked on too high a shelf.
Texture with pronounced holes.	Too much raising agent. Flour unevenly mixed.
Texture too close and cake insufficiently risen.	Not enough raising agent. Not enough liquid. Too cool in oven. Insufficient creaming.
Cake crumbles when cut	Not enough liquid. Baked for too long. Not enough sugar. Too much baking agent.
Too dry	Over baking. Insufficient egg or liquid. Too much raising agent.

Trouble-shooting - Sponge Cakes

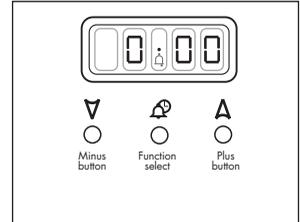
Domed top	Insufficient creaming of mixture. Cake baked on too high a shelf position, or at too high a temperature. Paper liners can cause the outer edge not to rise and the centre to peak.
Hollowed / sunken top	Too much raising agent. Oven temperature too low, or incorrect shelf position. Cake removed from oven before it's cooked. Use of soft tub margarine.
Very pale, but cooked	Oven temperature too low. Baked too low in the oven
Overflowing tin	Tin too small for the amount of mixture

Your LED Clock & Minute Minder

Through your minute minder you will be able to set the time of day and set the minute minder. Reading this section will help you to get the most out of this function.

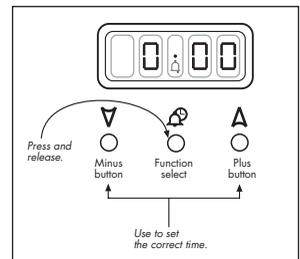
Minute Minder Symbols

Symbol	Symbol	What is it?
		Minute Minder: used for counting down time, ideal for when you're in the house, but Do not want to be standing in front of an oven. Simply set the number of minutes you want and the alarm will alert you once they have passed. Also used to set the time of day.
		Minus: Used for setting the time of day, and reducing the number of minutes or hours set on your Minute Minder.
		Plus: Used for setting the time of day, and increasing the number of minutes or hours set on your Minute Minder.



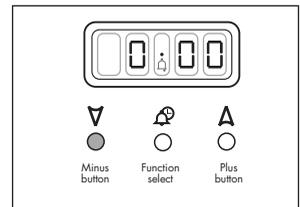
Setting the time of day

- Make sure that the electricity supply to the appliance is switched on. The display on the timer will start to flash.
- Press and release the Time Of Day button, then use the Plus and Minus buttons to set the correct time of day.
- The clock will be set approximately 7 seconds after the last Plus or Minus operation.
- Your timer has now been set to show you the time.



Changing the tone

- After the time of day has been set, you can choose to adjust the tone on your alarm.
- Press the minus button to listen to the first tone.
- Release the minus button, and press again for the second tone.
- *Repeat this action to listen to the third tone.*
- Once the minus button has been released, then that acts to select the last tone listened to.
- Always make sure that you can hear the tone you have chosen from rooms other than the kitchen.



Your LED Clock & Minute Minder

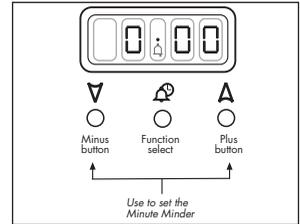
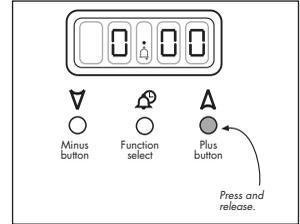
Setting the Minute Minder

- Press and release the Plus button. This will change the display from clock to Minute Minder.
- Use the Plus and Minus buttons to set the length of time you want the Minute Minder to run for.
- During the countdown, the Minute Minder has priority on the display - replacing the clock.
- When the countdown has finished, the alarm tone will sound. It can be re-set by pressing any of the buttons, but the longest it will sound for is 7 minutes.

Notes on the Minute Minder

When you are setting the Minute Minder, please be aware of the following details:

- The display will increase/decrease in units of 10 seconds, up to 99 minutes 50 seconds.
- The display will then increase/decrease in units of 1 minute from 1 hour 40 minutes upwards.
- The display format will then change format after 99 minutes and 50 seconds to 1 hour and 40 minutes.
- To cancel the Minute Minder at any time, use the Minus button to decrease the time remaining, or press the plus and minus button simultaneously. The clock display will then show the time of day.



i Please be aware that this timer is an alarm only - it won't turn off the oven when the time has elapsed. You need to turn off the oven manually. If you do not do this food may burn.

i **The maximum period you can set is 10 hours.**

Cleaning your Ovens

Cleaning the oven cavities

- Some foods can cause fat to spit, especially if you have open roasted, this leaves the inside of the cavity greasy.
- It is important to clean the oven cavity as a build up of fat can damage the appliance and may invalidate your guarantee.

Chrome plated parts.

- Use a moist soap filled pad, or place in a dishwasher.
- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.

Pristine enamel surfaces

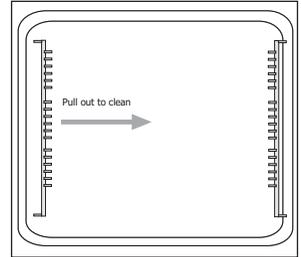
- The enamel can be cleaned by wiping the surfaces with a clean cloth which has been wrung out in hot, soapy water.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- Rinse well, and allow to dry before use.

Vitreous enamel surfaces

- The enamel can be cleaned by wiping the surfaces with a clean cloth which has been wrung out in hot, soapy water.
- Stubborn marks can be cleaned using a moistened soap filled pad, or a mild cream cleaner.
- Rinse well, and allow to dry before use.



Always allow your appliance to cool down, and switch off the electricity before you clean any part of it.



Do not use: Caustic or abrasive cleaners, bleaches, coarse wire wool or hard implements, these will damage your appliance.



Using a trivet while roasting meat may help to reduce fat splashes.

Cleaning your Gas Hob

Sometimes when a hob is not working well, it is because it needs cleaning.

Enamel parts

- Use a mild cream cleaner for example 'Cif'. Stubborn marks can be removed with a soap filled pad.

Stainless steel surfaces

- Only use a clean cloth wrung out with warm, soapy water and dried off with a soft cloth. For stubborn marks use a specialist stainless steel cleaner.
- **Do not** use steam cleaners.
- Sharp implements and objects can mark the surface of stainless steel, however they do become less noticeable in time.

Cast iron parts

- Ensure the parts have fully cooled and scrape off any stubborn marks, and bits of food with a plastic, or wooden cooking implement. Rinse in warm soapy water and dry with a tea towel.
- **Do not** clean in a dishwasher.
- If you notice any rusting on your griddle, or pansupports, simply clean in warm soapy water, then re-season.

Burner caps and heads

The slots in the burner head where the flames burn should be cleared of deposits.

- Clean with a nylon brush, rinse and then dry thoroughly. There may be brownish coloured markings on your burners, these are carbon deposits or fat stains and can be removed using a soap filled pad.
- **Do not** put burners in the dishwasher or soak them. Using dishwasher powders, washing up liquids and caustic pastes can damage the burners.
- Burner caps and heads must be repositioned correctly so that they sit squarely on to the hob as shown on the left.
- This is particularly important with stainless steel models as failure to reposition the caps correctly may result in discolouration of the stainless steel around the burners.

Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.



Always allow your appliance to cool down, and switch off the electricity before you clean any part of it.



Baby oil can be used to restore stainless steel finishes - but only use a few drops. Do not use cooking oils as they can contain salts which will damage the metal.

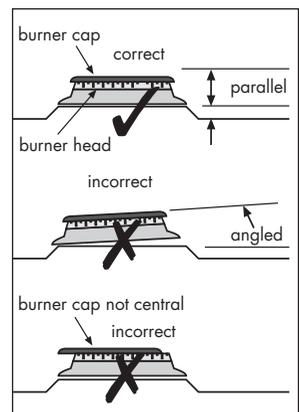


Do not use: undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts they can damage the appliance. Nylon pads can also be unsuitable



Seasoning the griddle:

Pour a drop of unsalted cooking oil onto the cooking side of the griddle, use kitchen roll to cover the griddle evenly. Olive oil is not suitable for seasoning. Regular seasoning prevents rust.



Cleaning your Appliance

Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.
- **Do not** use abrasive cleaners, such as "Cif", wire or nylon cleaning pads on these parts.

Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands.
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.

Enamel surfaces & parts

- Clean with warm, soapy water and a clean cloth.
- Dry with a soft clean towel or cloth.
- Do not use steam cleaners.

Glass parts

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.
- Rinse away any excess cleaner and dry with a soft cloth.
- Do not use abrasives or polishes as they will scratch and damage the glass.
- The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the **Stop** position.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- **Warning:** *Do not* operate the appliance without the glass panel correctly fitted.



Always allow your appliance to cool down, and switch off the electricity before you clean any part of it.



Take extra care when cleaning over symbols on the fascia panel, excessive cleaning can lead to the symbols fading.



Baby oil can be used to restore stainless steel finishes - but only use a few drops. Do not use cooking oils as they can contain salts which will damage the metal.



Do not use: undiluted bleaches, products containing chlorides or abrasive cleaners on aluminium or stainless steel, they can damage the appliance.

Glass door panels

For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date.

Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

Before you call. .

Please carry out the following checks on your appliance before calling for a service engineer.

It may be that the problem is a simple one which you can solve without the expense of a service call. In guarantee customers should make sure that the checks have been made as an engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Problem?	Advice
The ignition won't work. <i>(Gas and dual fuel models)</i>	<ul style="list-style-type: none">● Check there is a spark when the ignition button is depressed. If there is no spark, check the electricity supply is switched on at the socket.● Check that the gas supply is switched on.● Try another appliance in the socket, if that works replace the 3 amp fuse in the cooker plug.
There is condensation on the doors.	<p>Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:</p> <ul style="list-style-type: none">● Pre-heat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.● Whenever you can, cook wet foods at higher temperatures.● Do not leave food in the oven to cool down. <p><i>Automatic cooking will normally produce condensation when the oven is cooling down with food inside.</i></p>
There has been a power failure and the oven won't work. <i>(models with clocks and automatic programmers)</i>	<ul style="list-style-type: none">● Switch off the electricity supply.● When the power returns - re-set the programmer/Clock to the correct time of day. <p><i>This will allow you to use your appliance.</i></p>

Installing Your Cooker

Always make sure that your appliance is fitted correctly, by a competent installer. This is a Class 1 appliance regarding installation requirements.

Before you start

Always make sure that you have carefully read through the installation pages of this book - careful planning at the beginning will ensure a quick and easy installation.

- Take care when moving this appliance, it may be heavier than it looks! If you need to lift the appliance, make sure you use an appropriate lifting method.
- Soft, or uneven flooring may be damaged unless the appliance is moved with care.
- Do not attempt to move the cooker by pulling on the handles or doors, we recommend that you open the door and grasp the frame of the cooker. Please wear protective gloves for this, and make sure the door cannot trap your fingers.

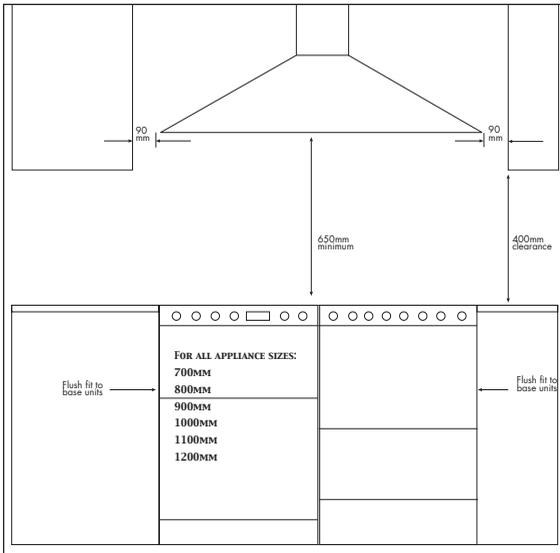
Please make sure that you have enough space for your appliance. Clearances and more installation details are given on the following page.

Installing Your Cooker

Clearances

This cooker may be fitted flush to the base units of your kitchen.

- No shelf, overhang, cupboard, or cooker hood should be less than 650mm above the hob top, but please check this with the hood manufacturers instructions.
- If your appliance has a side opening door, we recommend a side clearance of 60mm to allow the oven door to fully open.
- The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.
- The important dimensions are those around the appliance.



Installing Your Cooker

The information below is crucial to installing this appliance correctly and safely.

Ventilation Requirements

The room containing the appliance should have an air supply in accordance with BS 5440:Part 2.

- All rooms require an openable window, or equivalent, and some will require a permanent vent as well.
- For room volumes up to 5m^3 an air vent of 100cm^3 is required.
- For room volumes between 5m^3 and 10m^3 and air vent of 50cm^2 is required.
- If the room has a door which opens directly to the outside, or exceeds 10m^3 - no air vent is required.
- If there are other fuel burning appliances in the same room, BS 5440:Part 2 should be consulted to determine the air vent requirements.
- This appliance must not be fitted into a bed sitting room of less than 20m^3 or into a bath or shower room.

Windows and vents should not be blocked or removed without first consulting a competent engineer.

LPG only - do not install this appliance below ground level. This does not preclude installation into rooms which are basements with respect to one side of the building, but open to ground level on the opposite side.

Where standards have been revised - always use the most recent edition.

Failure to install appliances correctly is dangerous and could lead to prosecution.

Installing Your Cooker

The information below is crucial to installing this appliance correctly and safely.

UK Regulations & Standards

always refer to the most recent issue of the standards

- Gas Safety Regulations.
- Building Regulations - issued by the DEFRA.
- Building Standards (Scotland) (Consolidated) - issued by the Scottish Development Department.
- I.E.E. Wiring Regulations.
- Electricity at Work Regulations.
- BS 6172 Installation of Domestic Gas Cooking. For **LP Gas**, refer to BS 5482 Part 1, Part 2 or Part 3 as relevant.
- Installation and Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations.

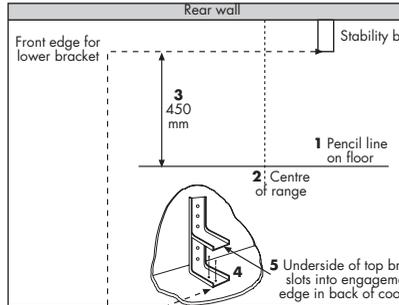
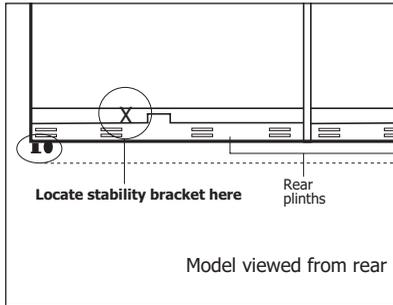
Failure to install appliances correctly is dangerous and could lead to prosecution.

Installing Your Cooker

Your stability bracket

You can buy a stability bracket from your supplier and it can fitted as follows:

- Place the cooker in position and draw a pencil line level with the front edge.
- Remove the cooker and mark off 450mm from the pencil line to locate the front edge of the lower bracket.
- Fix the bracket to the floor. Measure from floor level to engagement edge in the back of the cooker and add 3mm.
- Assemble the underside of the top part of the bracket to this height.
- See the drawings for the location of the bracket and the recommended positioning.



Levelling

Once your cooker is secure, place a spirit level onto a baking tray, on an oven shelf.

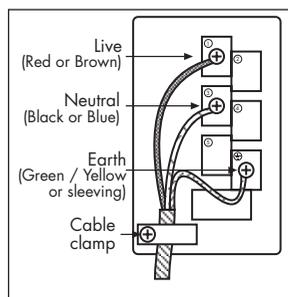
These cookers are fitted with adjustable feet and wheels which will allow you to adjust the height of the appliance until it is level. The feet, fitted to the front of the cooker, are adjusted by turning them clockwise, or anti clockwise - depending on how much you need to adjust the height. The wheels fitted to the rear of the appliance, are adjusted via the screws accessed through the front face of the cooker plinth. To raise the cooker, turn screws clockwise, or anti-clockwise to lower.

Installing Your Cooker

Connecting the electricity supply

Warning: This appliance must be earthed!

- This appliance must be fitted using a double pole unit of 30 ampere minimum capacity with 3mm minimum contact at all poles.
- Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance - use a flat bladed screw driver for this.
- Connection should be made with a 6.0mm² twin and earth cable.
- First strip the wires. then push the cable through the cable clamping the terminal block cover.
- Connect the cable to the terminal block and tighten the cable clamp screw - see diagram.
- Close the terminal box, ensuring that the cover is engaged on the locking tabs.
- Sufficient cable should be used to allow the cooker to be pulled out, but must hang clear of the floor so it does not become twisted or trapped when the cooker is pushed back.



Please ensure that the user has this copy of the handbook, and the appliance is in place. Thank you.

Installing Your Cooker

Connecting to the gas supply

The inlet to the appliance is ISO 7 - Rp $\frac{1}{2}$ " internal thread situated towards the top right corner of the rear.

Fit the bayonet connection. This should be located so as to ensure that the flexible hose does not kink.

Use a 900mm - 1125mm length of flexible hose.

Ensure that all pipe work is of the correct rating.

Natural Gas - Flexible connections should comply with BS 669. Parts of the appliance likely to come into contact with a flexible connector have a temperature of less than 70 °C.

LP Gas - For flexible connections use a bayonet type hose, suitable for use on LP Gas up to 50mbar pressure rise and 70 °C temperature rise. The flexible hose should be coloured black with a red stripe, band or label. If in doubt, contact your supplier.

For conversion to LPG, a conversion kit can be purchased. Contact the Electrolux helpline, quoting kit reference 012860201.

After installation make sure all connections are gas sound.

Commissioning

Pressure settings:

G20 Natural Gas @ 20mbar

G30 Butane @ 28-30mbar

G31 Propane @ 37mbar

Hob

Turn on gas supply and check for soundness at the hot-plate injector. Light two burners and check that the pressure is correct.

Grill

Turn the control knob to the full on position and allow the grill to operate for a few minutes.

Oven

Turn the control knob to the full on position and allow the oven to operate for a few minutes.

Technical Data - Notes

Type of gas:

Natural Gas II_{2H3}+*

Please see data badge your for specified gas

*type. * Can be converted from Natural gas to LP Gas*

Never attempt to convert an appliance -
unless the data badge states that you can.

Burner Aeration:

Fixed

Pressure setting:

G20 Natural Gas @ 20mbar

Electrical supply:

220 - 240V ~ 50Hz

Thermostat Phial location:

Front centre of oven roof.

Injectors used (hotplate)

Size	Natural Gas	LP gas
<i>Small</i>	77	50
<i>Medium</i>	104	70
<i>Large</i>	129	87
<i>Wok</i>	121 & 63	87 & 35

Countries of destination:



Technical Data - Notes

Fuel Type	Hotplate Burner / Element	kW Rating
Gas	<i>Hob - Small x 2</i> <i>Hob - Medium x 4</i> <i>Hob - Large x 2</i> <i>Total heat input</i>	1.0kW 2.0kW 3.0kW 16kW

Fuel Type	Conventional oven	Fanned oven	Single circuit grill	Energy rating
Electric @ 230V	1.9kW	2.3kW	1.7kW	A - A
Appliance size	110cm	Cooling fan	Stir fan	
Maximum load	5940W	10W	30W	

Contact Us

Should you need to get in touch with us (UK and Northern Ireland only), please call
Electrolux Helpline on:

0870 444 5866

08 27291 00 © 08.2006

Dual Fuel Range

Model Names: Electrolux EKM11340CN / KN

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www.electrolux.com

