



instruction booklet



Mixed-Fuel Cooker

EKM 70150

We were thinking of you
when we made this product

Welcome to the world of Electrolux

Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer a wide variety of quality products that make your life more comfortable. You find some examples on the cover in this manual. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind.

Good luck!

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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 is manufactured according to the following EEC directives:
2006/95 EEC - 93/68 EEC - 89/336 EEC - 90/396 EEC,
current edition..

Important safety information

You MUST read these warnings carefully before installing or using the hob. If you need assistance, contact our Customer Care Department on 08705 950 950.

- This appliance must be installed and serviced by a competent person as stated in the Gas Safety (Installation and Use) Regulations Current Editions and the IEE Wiring Regulations.
- 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 work of installation must be carried out by competent and qualified installers according to the regulations in force.
- Any modifications to the domestic electrical mains which may be necessary for the installation of the appliance should be carried out only by competent personnel.
- Check your appliance for any transport damage. Never connect a damaged appliance. If your appliance is damaged, contact your supplier.
- It is dangerous to modify, or attempt to modify, the characteristics of this appliance.
- Avoid installation of the appliance near inflammable material (e.g. curtains, tea towels, etc.).
- This appliance is heavy. Take care when moving it.
- This appliance cannot be positioned on a base.
- Remove all packaging before using the appliance.
- Some parts have a shock-resistant plastic film protection. Be sure to remove this plastic film before you

start operating the appliance and clean the parts involved using a soft cloth wrung out in warm water to which a little washing up liquid has been added.

- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.

People safety

- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- This appliance is designed to be operated by adults. Do not allow children to play near or with the appliance.
- The appliance gets hot when it is in use. Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the appliance.

During use

- This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Ensure a good ventilation around the appliance. A poor air supply could cause lack of oxygen.

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- This appliance is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.
- When in use the appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the appliance for a long period of time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Always stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the appliance.
- Unstable or misshapen pans should not be used on the hob burners as unstable pans can cause an accident by tipping or spillage.
- **To facilitate ignition, light the burners before placing pans on the grid.** After having lit the burners check that the flame is regular.
- Always lower the flame or turn it off before removing the pan.
- Never leave the appliance unattended when cooking with oil and fats.
- This appliance should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- Never use plastic dishes in the oven or on the hob burners. Never line any part of the oven with aluminium foil.
- Always ensure that the oven vent which is located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above the appliance.
- During cooking the storage drawer may become hot if the oven is on high for a long period of time, therefore flammable materials such as oven gloves, tea towels, plastic aprons etc. should not be stored in the drawer.
- Oven accessories such as baking sheets, will also become hot, therefore care should be taken when removing these items from the drawer whilst the oven is in use or still hot.
- Only heat-resistant plates may be placed in the drawer situated under the oven. **Do not put combustible materials there.**
- Never use steam or high pressure steam cleaners to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scraper to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Service

- This appliance 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.
- The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

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

These instruction are only valid in the countries whose symbols appear on this booklet's cover.

The gas cooktop

Control knobs on the gas hob

The knobs for using the gas hob of the cooker are found on the control panel. The regulation knobs could be turned in anti-clockwise direction until the small flame symbol, and vice-versa for the larger symbol.

■ No gas supply



Maximum gas supply



Minimum gas supply

☞ To light a burner:

Your cooker is provided with automatic integrated ignition:

1. Press the knob corresponding to the burner ring and turn it anticlockwise to the “Max” symbol (☞). The oven will light automatically.
2. Make sure the flame is even and turn the knob to the required setting.

After lighting the flame, **keep the knob pressed for about 5 seconds**; this is the time necessary to deactivate the safety valve, which would otherwise stop the delivery of gas. Make sure the flame is even and turn the knob to the required setting.

If the flame fails to light after a few attempts, check that the cap (shown in **figure 1** by letter **A**) and flame spreaders (letter **B**) are in the correct position.

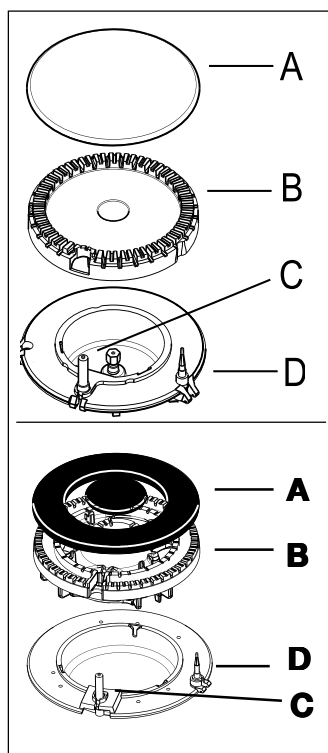
To turn off the flame, turn the knob clockwise to the ■ symbol.

To light the burner rings more easily, ignite them before placing cookware on the grate.

⚠ Do not keep the control knob pressed for more than 15 seconds. If the burner does not light even after 15 seconds, release the control knob, turn it the “off” position and wait for at least 1 minute before trying to light the burner again.

⚠ If the burner flame goes out accidentally, turn the control knob off and do not try to reignite for at least 1 minute.

⚠ Always lower the flame or turn it off before removing cookware from the burners.



- A** - Burner Cap
- B** - Flame spreader
- C** - Spark generator
- D** - Thermocouple

When lighting the hob manually (in case of lack of electricity): Hold a flame near the burner. Never turn the control knob before approaching the burner with the flame.

i When switching on the mains, after installation or a power cut, it is quite normal for the spark generator to be activated automatically.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

Burner	minimum diameter	maximum diameter
Semi-rapid (medium)	120 mm.	220 mm.
Rapid (big)	160 mm.	260 mm.
Auxiliary (small)	80 mm.	160 mm.
Triple crown	180 mm.	260 mm.

i Use only pans or pots with flat bottom.

! **If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the pan, causing the handle to overheat.**

i As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

! **Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.**

! The stainless steel can become tarnished if excessively heated. Therefore prolonged cooking with potstones, earthenware pans or cast-iron plates is inadvisable.

Also, do not use aluminium foil to protect the top during use.



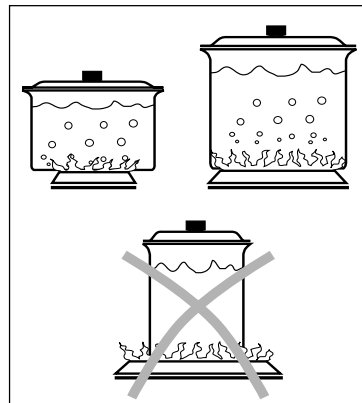
Do not place unstable or deformed pots on the rings: they could tip over or spill their contents, causing accidents.



Pots must not enter the control zone.



If the control knobs become difficult to turn, please contact your local Service Force Centre.

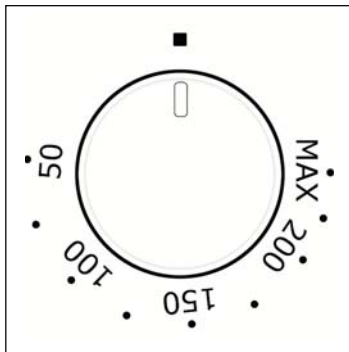


Electric oven


Oven function and thermostat control knobs


They enable you to select the most appropriate type of heating for the different cooking requirements by appropriately connecting the heating elements and adjusting temperature to the required level.


Turn the thermostat control knob clockwise to select temperatures between 50°C and 230°C (MAX).




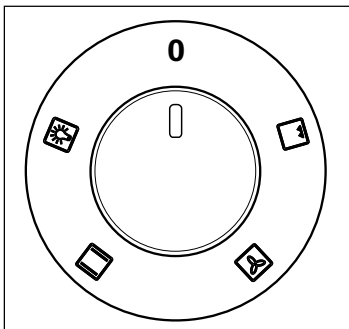
0 The oven is off.

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

 **Conventional cooking** - The heat comes from both the top and bottom element, ensuring even heating inside the oven.

 **Fan cooking** - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.

 **Inner grill** - It can be used for grilling small quantities.



The 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.

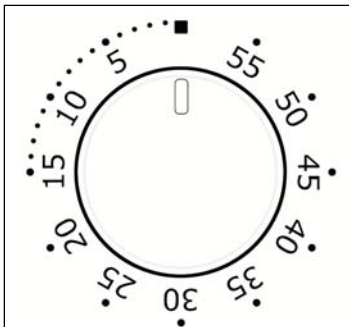
The Minute minder will not affect in any way the oven operation, if it is in use.

Oven Thermostat Pilot Light

The 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.

The Safety Thermostat

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequential 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.






Before the first use of the appliance

⚠ Before using the appliance, remove all packaging, both inside and outside the appliance, including the advertising labels and any protective film.

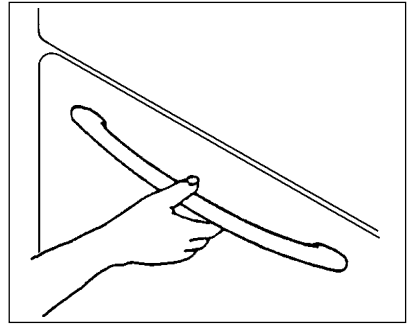
i Before cooking for the first time, carefully wash the oven accessories.

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 oven function control knob to conventional cooking .
2. Set the thermostat control knob to MAX.
3. Open a window for ventilation.
4. Allow the oven to run empty for approximately 45 minutes.


This procedure should be repeated with the full grill function  and fan cooking function  for approximately 5-10 minutes.

i Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm water to which a little mild washing-up liquid has been added.



⚠ To open the oven door, always hold the handle in the centre.

Hints and tips for using the hob

Start your cooking with a big flame by turning the knob to the symbol . Then adjust the flame as necessary.

The outside of the flame is much hotter than its inside (nucleus). Accordingly, the top of the flame should lick the bottom of the pan. Excessive flames mean a waste of gas.

In contrast with electric grids, gas burners do not require flat-bottomed pans: the flames lick the bottom and spread the heat all over the surface.

No special pans are required for gas burners. However, thin-walled pans transmit the heat to the food more quickly than thick-walled ones.

Since heat doesn't spread evenly on the pan's bottom, the food may only be partially heated. Consequently it is advisable to stir the food many times.

A thick pan bottom prevents partial overheating as it allows sufficient thermal compensation.

Avoid very small pans. Wide and shallow pans are more suitable than narrow and deep ones as they allow a faster heating. Cooking is not quickened by placing narrow pans on wide burners. The result is just a waste of gas. For a proper usage, place small pans on small burners and large pans on large burners.

Remember to cover pans to reduce gas consumption.

Pottery

Remember that a wide-bottomed pan allows a faster cooking than a narrow one.

Always use pots which properly fit what you have to cook.

Particularly make sure that the pans are not too small for liquids, since these could easily overflow.

Moreover, the pans should not be too large for a faster cooking. In fact, grease and juices may spread on the bottom and burn easily.

It is better to use non-openable moulds for baking cakes. In fact, an openable mould lets juices and sugar leak through, falling on the bottom of the oven and consequently burning on the bottom of the baking tray, making cleaning difficult.

Avoid putting plastic-handled pans in the oven as they are not heat-proof.

You should use pans with the right diameter to fit the burner, in order to make the most out of it, thus reducing gas consumption.

It is also advisable to cover any boiling casserole and, as soon as the liquid starts boiling, lower the flame enough to keep the boiling point.

Hints and tips for 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.

The shelf positions are counted from the bottom of the oven as shown in the diagram.

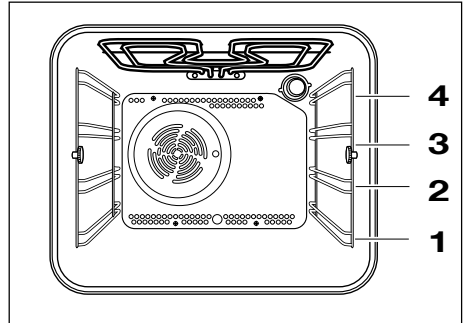
It is important that the oven accessories are correctly positioned.

Attention! - Do not place objects and cookware directly on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which has been inserted in the shelf runners.

Condensation and Steam

The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.

However, always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.



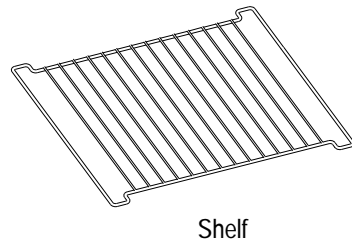
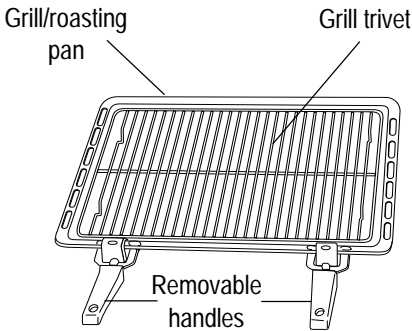
When food is heated, it produces steam in the same way as a boiling kettle does. When steam comes in contact of the oven door glass, it will condense and produce water droplets.

To reduce condensation, ensure the oven is well heated before placing food in the oven cavity. A short oven pre-heating (about 10 minutes) will then be necessary before any cooking. We recommend you to wipe away condensation after each use of the appliance.

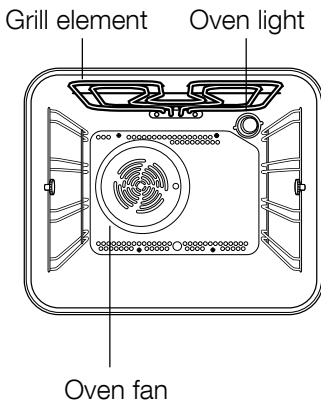
Cookware

- Use any oven proof cookware which will withstand temperatures of 230°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or 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.

Oven accessories


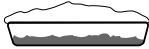


The oven cavity



Choosing a suitable cookware utensil

- A)** Aluminium, earthenware or Pyrex cookware utensils reduce base browning. They are therefore recommended for cakes or roasts.
- B)** Cookware made of cast iron, oven-proof porcelain, or cookware with non-stick surfaces and coloured exteriors, increase base browning, and are therefore recommended for cooking pizzas, tarts and in general all dishes which require even browning on both the top and bottom.

If you note that ...	then you can ...
the base of the food utensil is too light or slightly cooked and the surface is too dark 	choose a cookware of type B or move the cookware towards the bottom
the base of the food is too cooked or too dark and the surface is too light 	choose a cookware of type A or move the cookware towards the top

Hints and Tips on Cooking Fish and Meat

You can place meat in oven proof dishes, or directly on the oven shelf. In this case, remember to place the grill pan in the first position from the bottom with some water in it. This will prevent melted fat from falling onto the oven base.

White meat, poultry and fish in general, need to be cooked at a medium temperature (between 150°C and 175°C). If you need to cook red meat (slightly browned on the outside and more gently cooked in the inside), a higher temperature (between 200°C and 230°C) for a short time is recommended.

Hints and Tips on baking

Cakes usually need to be cooked at a medium temperature (between 150°C and 200°C).

A short oven pre-heating (about 10 minutes) is recommended when cooking cakes or baking. Once the cooking has been started, keep the oven door closed during all the cooking time, and check the cooking results through the oven door glass.

Hints and Tips on grilling

If you need to grill meat or fish, place them directly on the shelf after spreading a little oil on them.

In the grill function, heat comes only from the top element. Therefore, you need to adjust the cooking level depending on the thickness of the meat or fish.


Always remember to place the grill pan in the lower position with some water in it.

Cooking times

Cooking times vary according to the type of food to be cooked, its consistency, and volume. We suggest that you take particular note of your first cooking experiments with the oven, since operating in the same conditions for the same dishes you will of course obtain similar results.


Only experience will enable you to make the appropriate changes to values given on charts.

Conventional cooking

Turn the selector knob to the  symbol and set the thermostat to the required temperature.


In this way, heat is emitted from both above and below and the food is cooked evenly.

Grilling

Turn the selector knob to the  symbol and set the thermostat to the required temperature. When the grill is switched on the oven emits heat from the top only (particularly suitable for browning food).

 **Please note that the door should be closed during grilling.**










Fan cooking

Turn the selector knob to the  symbol and set the thermostat to the required temperature: in this type of cooking, heat is emitted from the heating elements at the top and bottom and a fan circulates hot air. This enables you to cook different dishes at the same time by placing them on different shelves. To cook two dishes at the same time, it is advisable to use the first and third guide from the bottom. For best results when using the oven for only one dish, use the oven guides nearest the bottom.

Cooking chart- Conventional and fan cooking

These charts are 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.

i **Cooking times do not include pre-heating time.**
A short oven pre-heating (about 10 minutes) is necessary before any cooking.


Weight (gr.)	TYPE OF DISH	Conventional Cooking 		Fan Cooking 		Cooking time  minutes	NOTES
		Level  1  2  3 4	temp. °C	Level  1  2  3 4	temp. °C		
	CAKES						
	Whisked recipes	2	170	2	160	45 ~ 60	In cake mould on the shelf
	Shortbread dough	2	170	2 (1 and 3)*	160	20 ~ 30	In cake mould on the shelf
	Butter-milk cheese cake	1	160	2	150	60 ~ 80	In cake mould on the shelf
	Apple cake	1	180	2 (1 and 3)*	170	40 ~ 60	In cake mould on the shelf
	Strudel	2	175	2	150	60 ~ 80	In cake tin on the shelf
	Jam-tart	2	175	2 (1 and 3)*	160	30 ~ 40	In cake mould on the shelf
	Fruit cake	1	175	1	160	45 ~ 60	In cake mould
	Sponge cake	1	175	2	160	30 ~ 40	In cake mould on the shelf
	Christmas cake	1	170	1	160	40 ~ 60	In cake mould on the shelf
	Plum cake	1	170	1	160	50 ~ 60	In cake mould on the shelf
	PASTRIES						
	Small cakes	2	170	2 (1 and 3)*	160	25 ~ 35	In baking tray
	Biscuits	3	190	3	170	15 ~ 25	In baking tray
	Meringues	2	100	2	100	90 ~ 120	In baking tray
	Buns	2	190	2	180	12 ~ 20	In baking tray
	Pastry: Choux	2	200	2 (1 and 3)*	190	15 ~ 25	In baking tray
	BREAD AND PIZZA						
1000	White bread	1	190	2	180	40 ~ 60	2 pieces in baking tray
500	Rye bread	1	190	1	180	30 ~ 45	In bread pan on the grid
500	Bread rolls	2	200	2	175	20 ~ 35	6-8 rolls in baking tray
250	Pizza	1	200	2 (1 and 3)*	190	15 ~ 30	On baking tray on the grid
	FLANS						
	Pasta flan	2	200	2 (1 and 3)*	175	40 ~ 50	In mould on the shelf
	Vegetable flan	2	200	2 (1 and 3)*	175	45 ~ 60	In mould on the shelf
	Quiches	1	200	2 (1 and 3)*	180	35 ~ 45	In mould on the shelf
	Lasagne	2	180	2	160	45 ~ 65	In mould on the shelf
	Cannelloni	2	200	2	175	40 ~ 55	In mould on the shelf
	MEAT						
1000	Beef	2	190	2	175	50 ~ 70	On shelf and dripping pan
1200	Pork	2	180	2	175	100 ~ 130	On shelf and dripping pan
1000	Veal	2	190	2	175	90 ~ 120	On shelf and dripping pan
1500	English roast beef rare	2	210	2	200	50 ~ 60	On grid and dripping pan
1500	medium	2	210	2	200	60 ~ 70	On grid and dripping pan
1500	well done	2	210	2	200	70 ~ 80	On grid and dripping pan
2000	Shoulder of pork	2	180	2	170	120 ~ 150	With rind-in dripping pan
1200	Shin of pork	2	180	2	160	100 ~ 120	2 pieces-in dripping pan
1200	Lamb	2	190	2	175	110 ~ 130	Leg-in dripping pan
1000	Chicken	2	190	2	175	60 ~ 80	Whole-in dripping pan
4000	Turkey	2	180	2	160	210 ~ 240	Whole-in dripping pan
1500	Duck	2	175	2	160	120 ~ 150	Whole-in dripping pan
3000	Goose	2	175	2	160	150 ~ 200	Whole-in dripping pan
1200	Rabbit	2	190	2	175	60 ~ 80	Cut in pieces
1500	Hare	2	190	2	175	150 ~ 200	Cut in pieces
800	Pheasant	2	190	2	175	90 ~ 120	Whole
	FISH						
1200	Trout/Sea bream	2	190	2 (1 and 3)*	175	30 ~ 40	3-4 fishes
1500	Tuna fish/Salmon	2	190	2 (1 and 3)*	175	25 ~ 35	4-6 fillets

If you wish to cook more than one dish at the same time, we suggest that you change the cooking levels of your dishes during the last 5-10 minutes in order to obtain a more uniform colour of your dishes. (*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets. Shelf positions are counted from bottom of the oven.

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i **Cooking times do not include pre-heating time.**
A short oven pre-heating (about 10 minutes) is necessary before any cooking.

Cooking Chart - Grilling 

TYPE OF DISH	Quantity		Level  4 3 2 1	temp. °C	Cooking time (minutes) 	
	Pieces	Weight (gr.)			Upper side	Lower side
Fillet steaks	4	800	3	MAX	12 ~ 15	12 ~ 14
Beef-steaks	4	600	3	MAX	10 ~ 12	6 ~ 8
Sausages	8	—	3	MAX	12 ~ 15	10 ~ 12
Pork chops	4	600	3	MAX	12 ~ 16	12 ~ 14
Chicken (cut in two)	2	1000	3	MAX	30 ~ 35	25 ~ 30
Kebabs	4	—	3	MAX	10 ~ 15	10 ~ 12
Chicken (breast)	4	400	3	MAX	12 ~ 15	12 ~ 14
Hamburger	6	600	3	MAX	10 ~ 15	8 ~ 10
Fish (fillets)	4	400	3	MAX	12 ~ 14	10 ~ 12
Sandwiches	4-6	—	3	MAX	5 ~ 7	—
Toast	4-6	—	3	MAX	2 ~ 4	2 ~ 3

Maintenance and cleaning

⚠ Before any maintenance or cleaning can be carried out, you must DISCONNECT the appliance from the electricity supply.

This appliance cannot be cleaned with steam or with a steam cleaning machine.

The hob top

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.

Pan supports

The pan supports are dishwasher proof. If washing them by hand, take care when drying them as the enamelling process occasionally leaves rough edges. If necessary, remove stubborn stains using a paste cleaner.

The burners

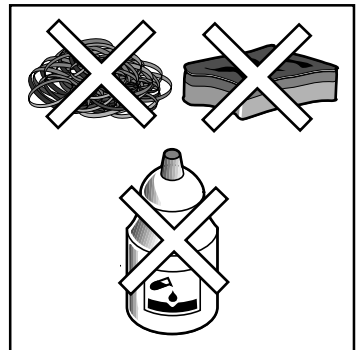
The burner caps and crowns can be removed for cleaning.

Wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.


After cleaning, be sure to wipe dry with a soft cloth.

Ignition electrode

The electric ignition is obtained through a ceramic "electrode" with a metal electrode inside. Keep these components well clean, to avoid difficult lighting, and check that the burner crown holes are not obstructed.



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.

- Never use steam or steam machines to clean the appliance.

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.

The oven door and its gasket

Clean the oven door glass with warm soapy water and a soft cloth only. Never use harsh abrasives.

 **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.

Models in stainless steel or aluminium:

We recommend that you clean the oven door using only a wet sponge and dry it up after cleaning with a soft cloth.

Never use steel wool, acids or abrasive products as they can damage the oven surface.

Clean the oven control panel following the same precautions.


The correct operation of the oven is ensured by a gasket placed round the edge of the oven cavity.

- Periodically **check** the condition of this gasket. If necessary, clean it without using abrasive cleaning products.
- If the gasket is **damaged**, call your local Service Centre. Do not use the oven until it has been repaired.

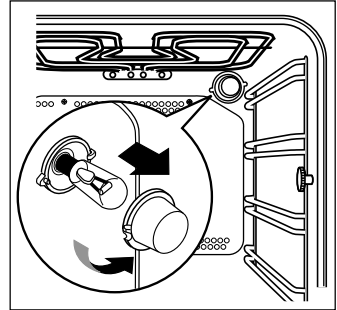
Oven lamp replacement

 **Disconnect the appliance from the electricity supply.**

If the oven bulb needs replacing, it must comply with the following specifications: electric power, 15 W/25 W; electric rate, 230 V (50 Hz); resistant to temperatures of 300°C; connection type: E14. These bulbs are available from your local Service Force Centre.

 To replace the faulty bulb:

1. Ensure the oven is disconnected from the electrical supply.
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace it with the new one.
4. Refit the glass cover.
5. Reconnect to the electrical supply.



Something not working

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

SYMPTOM	SOLUTION
<ul style="list-style-type: none"> ■ There is no spark when lighting the gas. 	<ul style="list-style-type: none"> ◆ Check that the unit is plugged in and the electrical supply is switched on. ◆ Check the mains fuse has not blown. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
<ul style="list-style-type: none"> ■ The gas ring burns unevenly. 	<ul style="list-style-type: none"> ◆ Check the main jet is not blocked and the burner crown is clear of food particles. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
<ul style="list-style-type: none"> ■ The oven does not come on. 	<ul style="list-style-type: none"> ◆ Check that a cooking function has been selected. ◆ Check that the time of day has been set (see chapter "How to set the time of day"). ◆ Check that the socket switch or the switch from the mains supply to the appliance are ON.
<ul style="list-style-type: none"> ■ The oven light does not come on. 	<ul style="list-style-type: none"> ◆ Select a function with the oven function control knob. ◆ Check the light bulb, and replace it if necessary (see "Oven lamp replacement").
<ul style="list-style-type: none"> ■ It takes too long to finish the dishes, or they are cooked too fast. 	<ul style="list-style-type: none"> ◆ The temperature may need adjusting.
<ul style="list-style-type: none"> ■ Steam and condensation settle on the food and the oven cavity. 	<ul style="list-style-type: none"> ◆ Refer to the contents of this booklet, especially to the chapter "Hints and Tips for using the Oven". ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
<ul style="list-style-type: none"> ■ The oven fan is noisy. 	<ul style="list-style-type: none"> ◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.

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

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Technical data

Appliance Class 1 and Class 2 sub class 1

APPLIANCE CATEGORY: **I12H3+**

Appliance gas supply: **G20(2H)20 mbar**

Dimensions

Height	900 mm
Depth	600 mm
Width	700 mm
Oven Capacity	53 litres

Gas Hob

Auxiliary burner	1 kW (3412 Btu/h)
Semi-rapid burner	2 kW (6824 Btu/h)
Rapid burner	3.2 kW (10918 Btu/h)
Triple crown burner	4 kW (13648 Btu/h)

Maximum power of cooktop **12.2 kW**

Electric Oven

Oven elements (Top+Bottom)	1800 W
Convection heating element	2025 W
Inner grill	1650 W
Convection fan	25 W
Oven light	25 W

Total rating **2050 W**

Supply voltage (50 Hz) 230 V

Burner characteristics

BURNER	NORMAL POWER kW	REDUCED POWER kW	NORMAL POWER				
			NATURAL GAS G20 (2H) 20 mbar		LIQUID GAS (Butane/Propane) 30 mbar		
			inj. 100/mm	m ³ /h	inj. 100/mm	g/h	
						G30	G31
Auxiliary burner	1,0	0,33	70	0,095	50	73	71
Semi-rapid burner	2,0	0,45	96	0,190	71	145	143
Rapid burner	3,2	0,75	121	0,305	88	233	229
Triple crown burner	4,0	1,20	146	0,381	98	291	286

By-pass diameters

Burner	Ø By-pass in 1/100 mm.
Auxiliary	28
Semi-rapid	32
Rapid	42
Triple crown	56

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.

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.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with B.S. Codes Of Practice: B.S. 6172/ B.S. 5440, Part 2 and B.S. 6891 Current Editions.

The following requirements for ventilation must be met.

The cooker should not be installed in a bed sitting room with a volume of less than 20m³, if it is installed in a room of volume less 5m³ an air vent of effective area of 100cm² is required; if it is installed in a room of volume between 5m³ and 10m³, an air vent of effective area 50cm² is required, while if the volume exceeds 11m³ no air vent is required. However, if the room has a door which opens directly to the outside, no air vent is required even when the volume is between 5m³ and 11m³.

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.

Location of the appliance

This cooker has been registered as a "Class X" appliance according to Fire Risk Regulations.

Any adjacent cabinets or walls must not exceed the cooker's height.

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

For information regarding the fitting of flexible supply pipes, the highest temperature at the rear of this cooker which may come into contact with the supply pipe is 70°C above ambient.

The minimum distance combustible material can be fitted above the cooker in line with the edges of the cooker is 420 mm. If it is fitted below 420 mm, a space of 50 mm. must be allowed from the edges of the cooker. However, it is recommended that a clearance of 500mm is allowed.

The minimum distance combustible material can be fitted directly above the cooker is 650 mm.

L.P.G. cookers MUST NOT be installed below ground level, i.e. in a basement, or aboard any boat, yacht or other vessel. Since the appliance is supplied with adjustable feet, it should be located as shown in the diagrams, according to the height adjustment.

For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas Installation I.S 813 Current Edition Section 7- Permitted Locations of Appliance.

Positioning the Cooker

Caution:

As this appliance is heavy, it should be situated on a suitable hard surface to ensure servicing and installation is made possible with minimal impact on the floor surface.

You may damage some soft or badly fitted floor coverings when you move the appliance. The floor covering under the appliance should be securely fixed so it does not ruck up when you move the appliance across it. Alternatively you could remove the floor covering. This appliance is heavy and care must be taken when moving it. **Do not** try to move the appliance by pulling the door handles.

This appliance has been designed to be placed close to furniture units not exceeding the height of the working level.

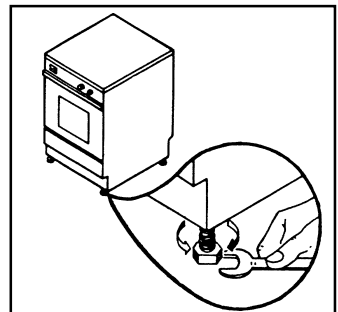
The distance between the hob and the side wall/furniture (if present) should be minimum 450 mm.



Curtains must not be fitted immediately behind the cooker or within 115 mm of the sides of the cooker.

Levelling

Adjustment to suit floor conditions or height is obtained by rotating clockwise or anti clockwise the feet at the front and rear of the appliance. A spirit level should be placed on one of the shelves to confirm the appliance is correctly levelled.



Mounting the splashback

The appliance is fitted with a metal splashback which should be fitted to the rear of the cooktop.

You will find the splashback inserted on top of the polystyrene packing.

Mount the splashback as follows:

1. Carefully clean the cooktop, removing any residue of the protective film and any traces of grease;
2. In a plastic bag you will find the two chrome supports and fixing screws to fasten the splashback;
3. Fasten the two supports at the back of the cooktop using the two screws, taking care not to obstruct the air vents (Fig. a).
4. Remove the protective film from the splashback;
5. Insert it into the supports as indicated in Fig. b, locking it to the ends with the four screws supplied.

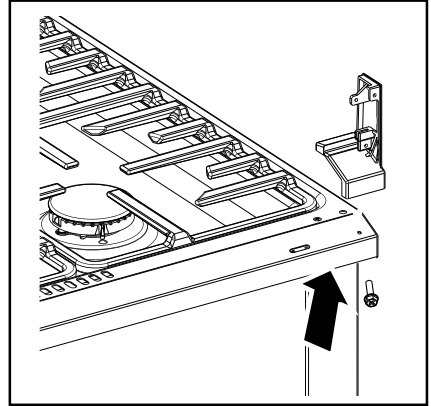


Fig. a

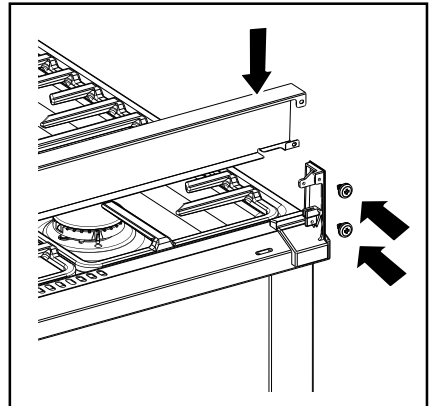


Fig. b

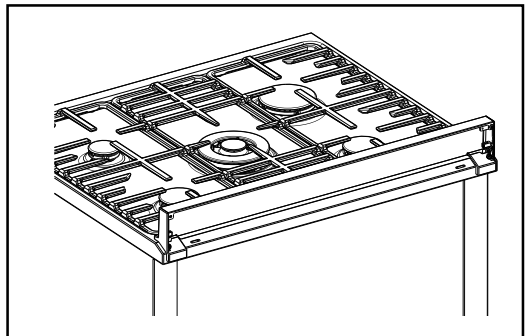


Fig. c

Fitting the Stability Bracket

(Not supplied)

If the cooker has to be installed with a flexible supply pipe, it is necessary that a stability device is fitted.

(See "Important Safety Requirements").

The stability bracket should be fitted by the installer and these instructions should be read in conjunction with the leaflet packed with the stability bracket.

Place cooker in its intended position and level cooker.

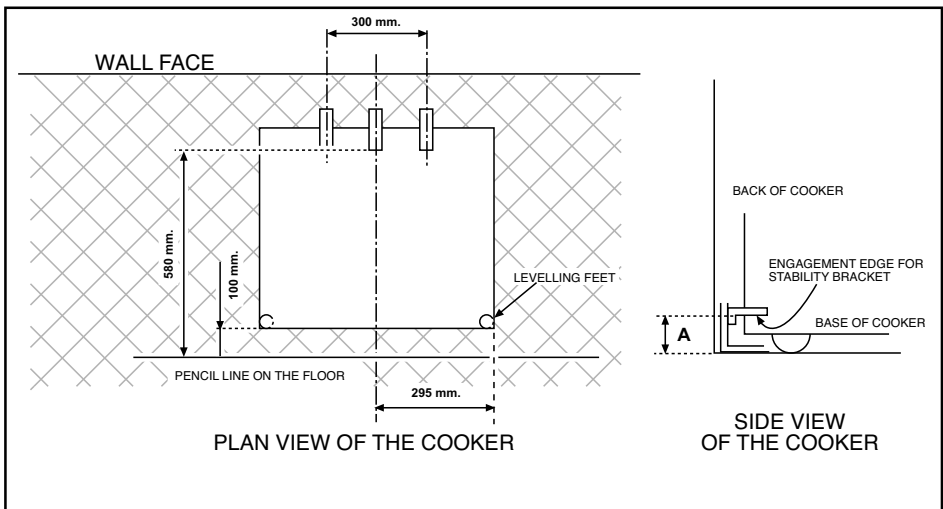
Mark off 295mm (11 1/2") from the right hand side of the cooker as shown, this is the centre line of the bracket fixing.

Draw a line 100mm (4") from the front edge of the levelling feet and remove cooker from its position. Mark off 580mm (23") back from this line on the centre line of the bracket to locate the front edge of the lower bracket.

Fix lower bracket (with two fixing holes) to the floor, then measure height from floor level to engagement edge on back of cooker, dimension 'A' of figure.

Assemble upper bracket to lower bracket so that underside of bracket is dimension 'A' +3mm (1/8") above floor level. Reposition cooker and check that top bracket engages into cooker back to a depth of 75mm (3"), as shown in figure.

Should the stability bracket currently installed not allow the cooker to stand correctly, ask the installer to replace it with the correct type.



Gas connection

IMPORTANT



This appliance must be installed and serviced by a competent person as stated in the Gas Safety (Installation and Use) Regulations Current Editions and the IEE Wiring Regulations.

Any gas installation must be carried out by a competent person to the relevant Gas Standards.

The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

Connecting to Gas

This cooker is designed to be installed with an appliance flexible connection. Connection is made to the RC 1/2 (1/2" B.S.P.) female threaded elbow supplied with the appliance (see Fig. 1) located just below the hotplate level on the rear right-hand side of the cooker.

The gas bayonet connector can be fitted directly behind the appliance or alternatively adjacent to the appliance on the left hand side. If fitted in a cupboard access must be available to disconnect and connect the flexible hose.

It is recommended that a bayonet type plug in micropoint flexible hose is used.

Recommended length - 4 feet x 3/8 inch bore.



When the final connection has been made, it is essential that a thorough leak test is carried out on the cooker and installation.

Ensure that the main connection pipe does not exert any strain on the cooker.

Note:

For certain types of gas bayonet connection used, it may not be possible for the appliance to be pushed fully back to the wall stops.

Important:

Flexible tubing MUST comply with BS.669 Current Edition.

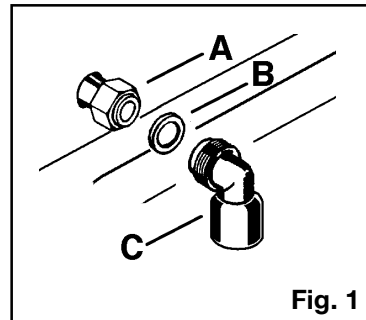


Fig. 1

- A)** End of shaft with nut
- B)** Washer
- C)** Elbow

Commissioning

When the hob has been fully installed it will be necessary to check the minimum flame setting. To do this, follow the procedure below.

- Turn the gas tap to the MAX position and ignite.
- Set the gas tap to the MIN flame position then turn the control knob from MIN to MAX several times. If the flame is unstable or is extinguished follow the procedure below.

Procedure:

- Re-ignite the burner and set to MIN.
- Remove the control knob. According to the different gas tap versions, the adjustment screw can be located down the centre of the gas tap control shaft or on the gas tap body itself (see diagram).
- To adjust, use a thin bladed screwdriver and turn the adjustment screw until the flame is steady and does not extinguish, when the knob is turned from MIN to MAX. Repeat this procedure for all burners.

Pressure Testing

- Remove left hand pan support and front left burner cap and crown.
- Fit manometer tube over the injector.
- Turn on the burner gas supply and ignite another burner supply.
- The pressure should be either:
 - (i) For Natural Gas 20mbar
 - (ii) For LP. Gas. The pressure must be set to 29 mbar for use on butane or 37 mbar for use on propane.
- Turn off the taps, disconnect the appliance.
- Check operation of each burner.

Conversion from Natural Gas to LPG

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 and the gas rate is adjusted to suit.

Method

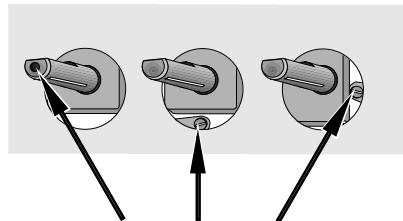
- Ensure that the gas taps are in the 'OFF' position
- Isolate the appliance from the electricity supply
- Remove all pan supports, burner caps, rings, crowns and control knobs.
- With the aid of a 7mm box spanner, the burner injectors can then be unscrewed and replaced by the appropriate LPG injectors (see Technical Data).

To adjust the gas rate

With the aid of a thin bladed screwdriver completely tighten down the by pass adjustment screw. Upon completion, stick the replacement gas type label on the back plate of the appliance.

IMPORTANT

The replacement/conversion of the appliance should only be undertaken by a competent person



Position of by-pass screw
(according to different gas
tap versions)

Electrical connection



Any electrical work required to install this cooker should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

THIS COOKER MUST BE EARTHED.

The manufacturer declines any liability should these safety measures not be observed.


This cooker is designed to be connected to a 230 V 50 Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the cooker rating plate. The rating plate is located on the oven frame.

The cooker is supplied with a 3 core flexible supply cord incorporating a 13amp plug fitted. In the event of having to change the fuse, a 13amp ASTA approved (BS 1362) fuse must be used.

Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code:

- Green and Yellow - Earth
- Blue - Neutral
- Brown - Live

— Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol  or coloured green and yellow.

— Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.

— Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

Upon completion there must be no cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath.



A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

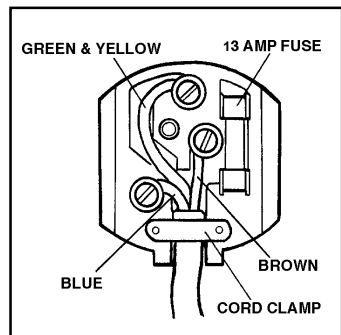
Permanent Connection

In the case of a permanent connection, it is necessary that you install a double pole switch between the cooker and the electricity supply (mains), with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations.

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



Ensure that the cooker supply cord does not come into contact with surfaces with temperatures higher than 50 deg. C.



Fitting between cabinets

If fitting the appliance between cabinets, ensure the minimum spaces are maintained as illustrated in Fig. 2.

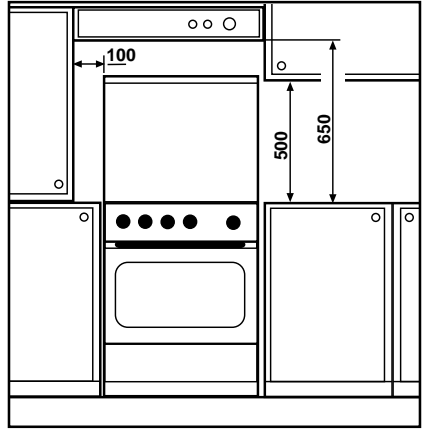


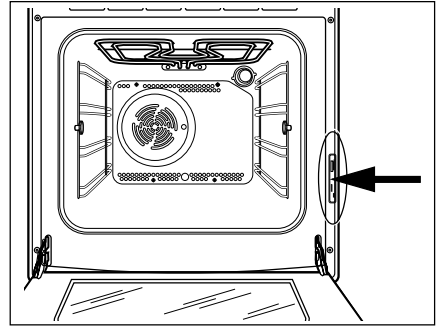
Fig. 2

The dimensions are indicated in millimetres.

Service and spare parts

If your appliance does not work correctly, even after carrying out all the checks which are listed in the previous chapter, then please contact your local Service Centre, giving clear and concise details of the fault, the appliance model (Mod.), the product number (Prod. No.) and the serial number (Ser. No.) marked on the rating plate. This plate is placed on the front external edge of the oven cavity (see figure).

This product should be serviced by an authorised engineer and only genuine spare parts should be used.



European guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

Guarantee/Customer Service

Standard guarantee conditions

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

- The appliance has been correctly installed and used only on the 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.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage 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 appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning 0870 5 929 929

Your telephone call will be automatically routed to the Service Force Centre covering your postcode 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

Before calling out an engineer, please ensure you have read the details under the heading "Something not working" When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and postcode.
2. Your telephone number.
3. Clear concise details of the fault.
4. The model and Serial number of the appliance (found on the rating plate).
5. The purchase date.

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

Customer Care

For general enquiries concerning your Electrolux appliance, or for further information on Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at

www.electrolux.co.uk

Customer Care Department

Electrolux Major Appliances

Addington Way

Luton

Bedfordshire, LU4 9QQ

Tel: 08705 950 950 (*)

(*) Calls may be recorded for training purposes

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

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Long Mile Road

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Republic of Ireland

Tel: +353 (0) 1 4090753

Email: service.eid@electrolux.ie

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