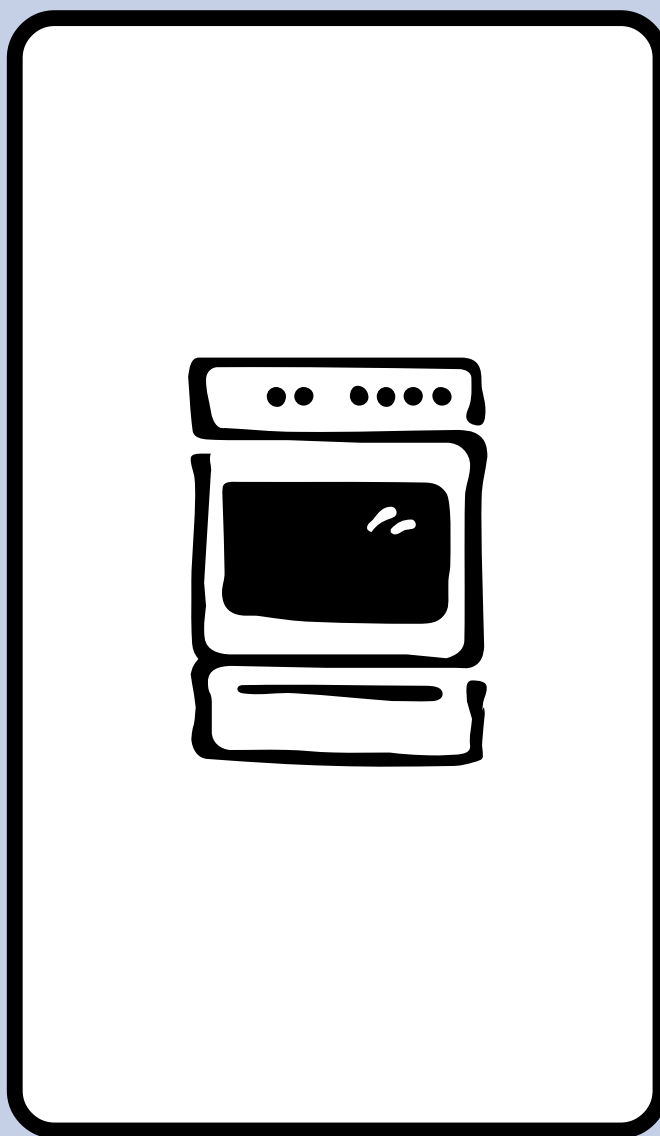


Gas cookers

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance



Mod. EK 5701



Important Safety Information



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

Installation

- This cooker must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- This cooker is heavy. Take care when moving it.
- Any gas installation must be carried out by a registered CORGI installer.
- Remove all packaging before using the cooker.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the cooker in any way.

Child Safety

- This cooker is designed to be operated by adults. Do not allow children to play near or with the cooker.
- The cooker 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 cooker.

During Use

- This cooker is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooker 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 cooker for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this cooker if it is in contact with water. Do not operate the cooker with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- Do not store flammable materials such as oven gloves, tea towels etc. in the drawer.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooker.
- Unstable or misshapen pans should not be used

on the hob burners as unstable pans can cause an accident by tipping or spillage.

- Never leave the cooker unattended when cooking with oil and fats.
- This cooker 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 cooker.
- The appliance (EK 5701 W/GR only) is fitted with a lid: this is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purpose.
- After using the cooker (EK 5701 W/GR only), the lid **MUST NOT** be closed until the hob and oven are completely cold. Do not use the lid to switch off the gas supply. The gas supply should always be turned off with the control knob.

Service

- This cooker 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.

Keep this instruction book for future reference and ensure it is passed on to any new owner.
These instructions are valid for UK only.

Contents

For the User

Important Safety Information	2
Description of the Cooker	4
Control Panel	5
Operation	6
Hob burners	6
Gas Oven	7
Before the First Use of the Cooker	7
Using the Oven	8
Using the Gas oven	9
Oven light pushbutton	9
Gas Oven Cooking Charts	10
Grilling	12
Maintenance and Cleaning	13
Cleaning the Oven	14
Something Not Working	16

For the Installer

Instructions for the Installer	20
Important Safety Requirements	21
Installation	22
Electrical connections	24
Commissioning	25
Conversion from Natural to LPG Gas	26

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



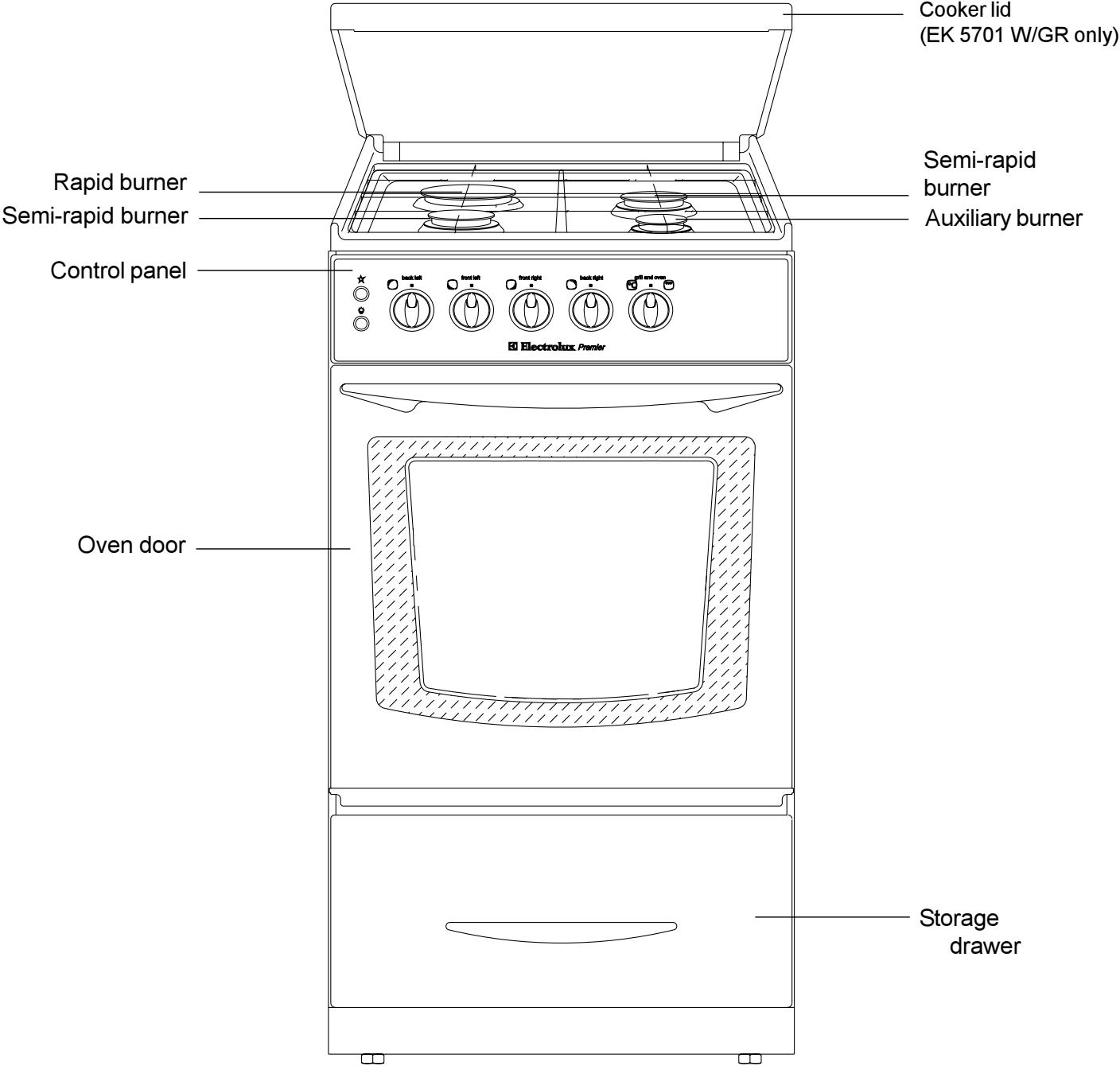
Environmental information



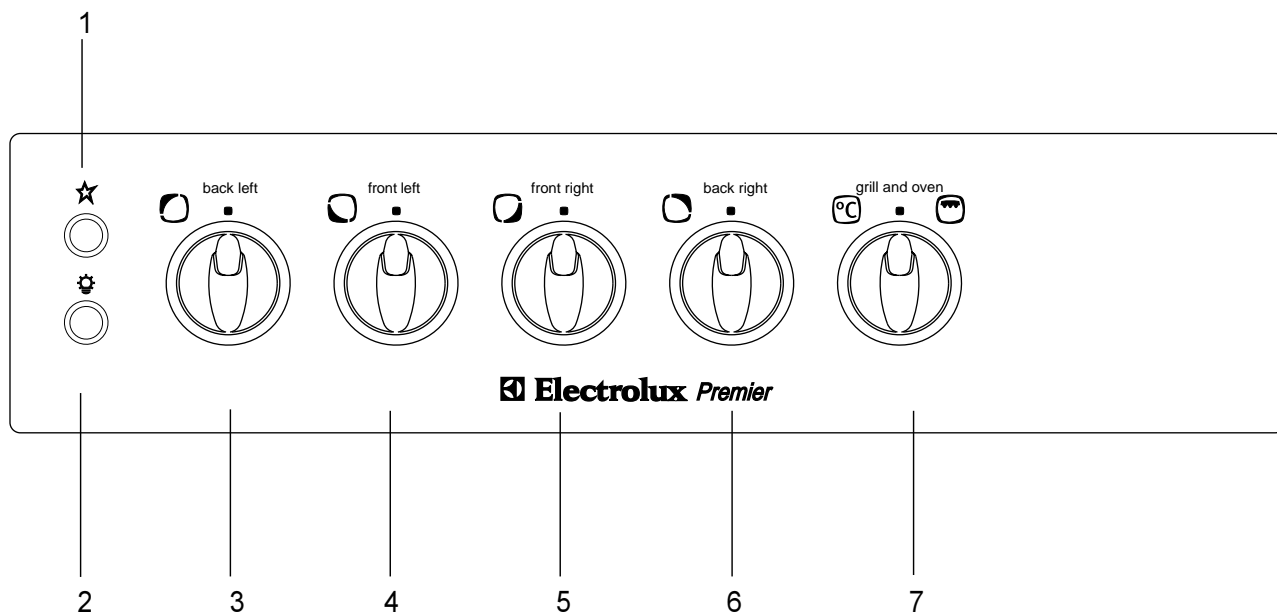
This appliance is manufactured according to the following EEC directives:

73/23 EEC - 90/683 EEC - 93/68 EEC - 89/336 EEC - 90/396 EEC, current edition.

Description of the Cooker

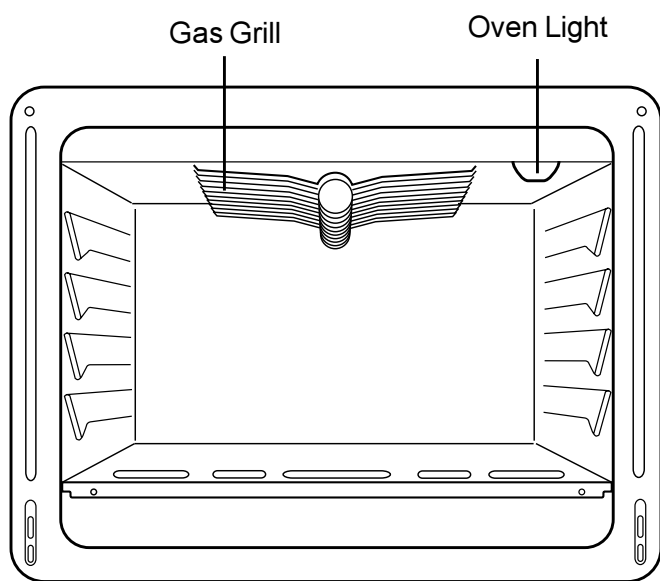


Control Panel

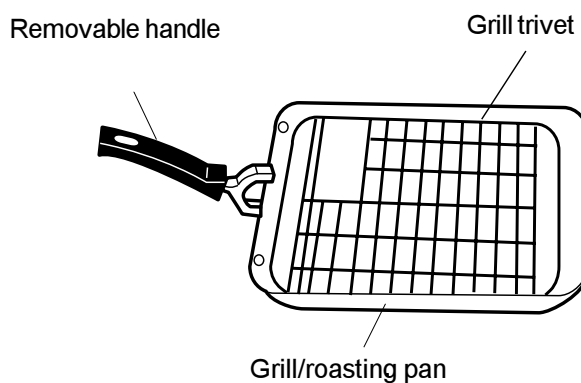


1. Electric Ignition push button
2. Oven Light push button
3. Back left burner control knob (rapid)
4. Front left burner control knob (semi-rapid)
5. Front right burner control knob (auxiliary)
6. Back right burner control knob (semi-rapid)
7. Oven function control knob

The Oven Cavity



Accessories



Operation

Hob burners

To light a burner, push in and turn the relevant control knob anticlockwise to maximum position. At the same time push the electric ignition button which is marked with a little spark. Then adjust the flame as required.

If the burner does not ignite, turn the control knob to zero, and try again.



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
Large (rapid)	180 mm.	260 mm.
Medium (semi-rapid)	120 mm.	220 mm.
Small (Auxiliary)	80 mm.	160 mm.



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.



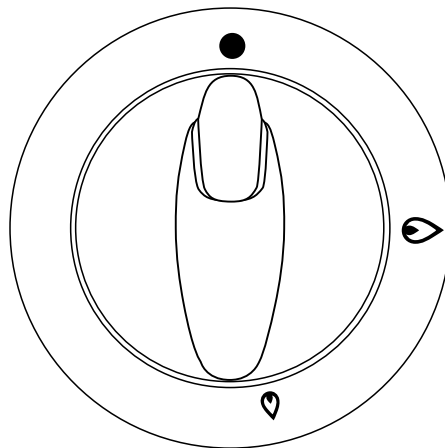
As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.



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




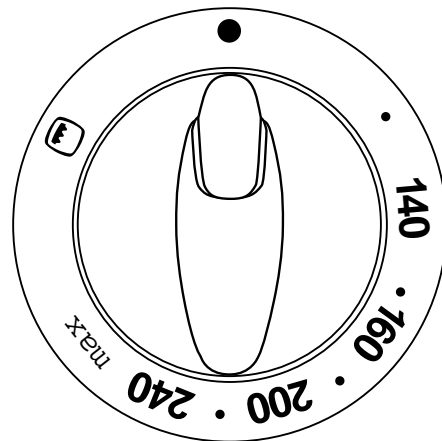
If the control knobs become difficult to turn, please contact your local Electrolux Service Centre.



Gas Oven

Oven Function Control Knob

- Oven switched off
- max Range of temperature regulation for conventional cooking
-  Grill - The heat comes only from the top element



Before the First Use of the Cooker




Remove *all packaging*, both inside and outside the cooker, before using it.

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



1. Ignite the gas oven burner (see page 9) and set the oven function control knob to MAX.
2. Open a window for ventilation.
3. Allow the oven to run empty for approximately 45 minutes.

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

Using the Oven



- Always cook with the oven door closed.
- Stand clear when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open.

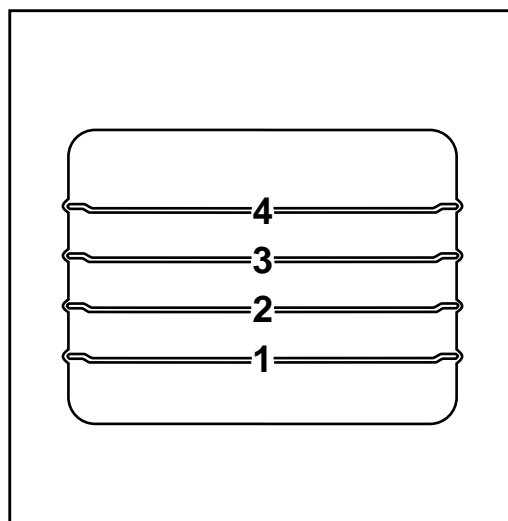


- The oven has four shelf levels, and is supplied with one shelf.

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

It is important that the shelf is correctly positioned as shown in the diagram.

- Do not place cookware directly on the oven base.
- When cooking in the oven (EK 5701 W/GR only), always leave the cooker lid open, in order to avoid overheating.



Hints and Tips

Condensation and steam

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

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven. To prevent discoloration, regularly wipe away condensation and also soilage from surfaces.

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed 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.

The effects of dishes on cooking results

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

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

Storage Drawer

The storage drawer is located underneath the oven cavity.



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.

Using the Gas oven

Before using your oven

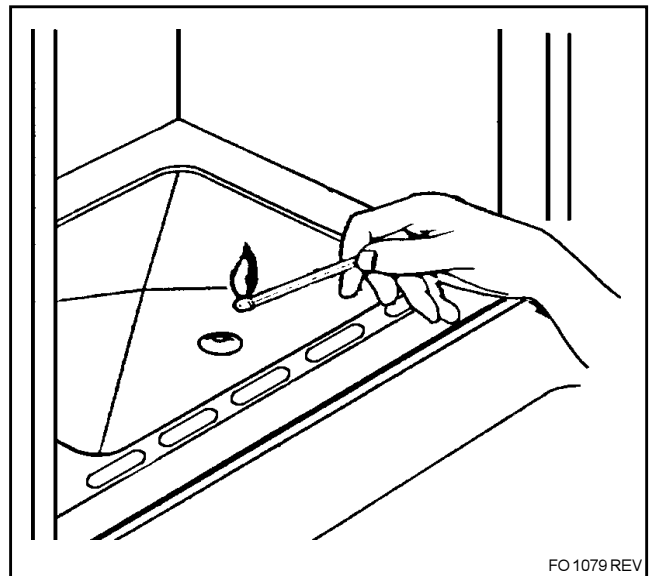
Switch the oven to MAX. and leave it to run empty for about 30 minutes to remove any unpleasant smell.

During cooking, the door should be opened as little as possible to avoid heat loss, and excessive fuel consumption.



To ignite the oven gas burner:

1. Open the oven door.
2. Hold a flame to the right-hand side hole (see fig.)
3. Press the oven control knob and turn it anti-clockwise until the maximum temperature is reached.
4. Firmly press the oven control knob for approximately 5 seconds, until the safety valve automatically keeps the oven burner lit.
5. Release the control knob and then gently close the oven door. To adjust the temperature, turn the knob to the required setting after a few minutes. If the oven burner accidentally goes out, turn the oven knob to "O" and wait at least 1 minute before trying to light the burner again.



FO 1079 REV


Oven safety device

The cooker features a thermocouple; if for any reason the flame should extinguish, the device will stop the gas flow.

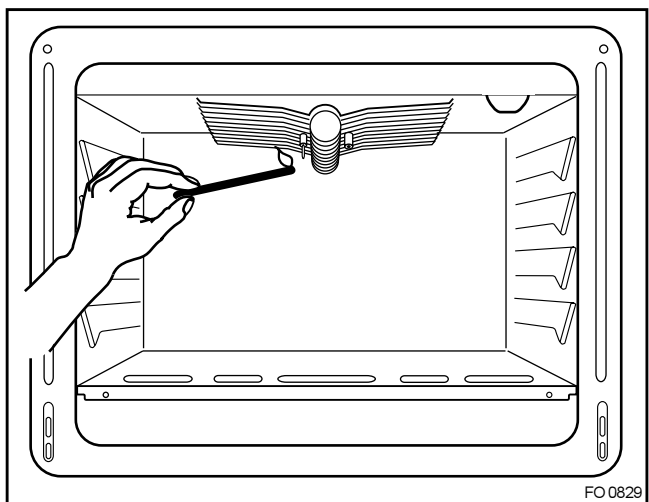
Oven light pushbutton

This button will turn the oven light on.

Grill burner ignition

1. Open the oven door.
2. Hold a flame to the gas grill burner holes (see fig.).
3. Press the oven control knob and turn it to .
4. Firmly press the oven control knob for approximately 5 seconds, until the safety valve automatically keeps the grill burner lit.

If the burner does not ignite, turn the control knob to zero, and try again.



FO 0829

Gas Oven Cooking Charts

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

FOOD	TEMPERATURE °C	SHELF POSITIONS	COOKING TIME
MEAT & POULTRY			
Beef with bone	160	2 or 3	20 minutes per lb + 20 minutes
Beef without bone	190	2 or 3	25 minutes per lb + 25 minutes
Lamb	160	2 or 3	20-25 minutes per lb + 20-25 minutes
Pork	175	2 or 3	25 minutes per lb + 25 minutes
Chicken	190	2 or 3	25 minutes per lb + 25 minutes
Duckling	160	2 or 3	30 minutes per lb + 30 minutes
Turkey	150	2 or 3	30 minutes per lb + 30 minutes
Casseroles	135	2 or 3	2 1/2 hours
YORKSHIRE PUDDING			
Small	200	2 or 3	25 minutes
Large	200	2 or 3	35 minutes
BAKED VEGETABLES	160	2	varies according to the vegetable
PASTRY			
Fruit Tart	175	2	35 minutes
Fruit Pie	175	2 or 3	35 minutes
Sausage Rolls	200	2 or 3	20 minutes
Choux Pastry	190	2 or 3	25-30 minutes
Vol au Vents	200	2 or 3	15 minutes
Jam Tarts	200	2 or 3	10-15 minutes

Gas Oven Cooking Charts

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

FOOD	TEMPERATURE °C	SHELF POSITION	COOKING TIME
PUDDINGS			
Egg Custard in a Bain Marie	135	2 or 3	1-1 1/4 hours
Pavlova	135	2 or 3	1 1/2 hours
Meringues	135	2 or 3	1 1/2 hours
CAKES			
Rich Fruit	150	2 or 3	3 1/2-4 hours
Cake 8"	150	2 or 3	
Plain Fruit Cake	160	2 or 3	2 1/2 hours
Victoria Sandwich	175	2 or 3	25-35 minutes
Madeira Cake	160	2 or 3	1 3/4-2 hours
Small Cakes	160	3	20-30 minutes
Ginger Bread	160	3	35-45 minutes
Flapjack	160	3	20-25 minutes
YEAST MIXTURES			
Bread 1lb Loaves	200	2 or 3	30-40 minutes
Bread 2lb Loaves	200	2 or 3	40-50 minutes
Rolls and Buns	200	2 or 3	15-20 minutes
Tea Rings	190	2 or 3	25-35 minutes
Scones	200	2 or 3	15-20 minutes
Shortbread	160	2 or 3 Change trays over halfway through the cooking time	25-35 minutes

Grilling



Grilling must be carried out with the oven door closed. The grill pan handle must be removed from the pan.



How to Use the Grill

1. Ignite the grill burner as explained at page 9.
2. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

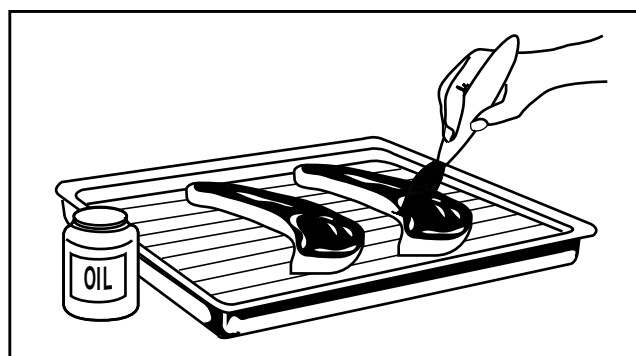
Preheat the grill for a few minutes before sealing steaks or toasting. Adjust the shelf level as necessary, during cooking.



Hints and Tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats
- When toasting bread, we suggest that the top runner position is used.
- The food should be turned over during cooking, as required.
- When grilling, we suggest that the dripping pan is placed directly on the oven base. The dripping pan prevents splashes of fat from soiling the floor of the oven.

Food	Grill Time (Min)
Bacon rashers	2-3 each side
Beefburgers	6-10 each side
Chicken joints	10-15 each side
Chops: lamb pork	7-10 each side 10-15 each side
Fish: whole trout/herring fillets plaice/cod	8-12 each side 4-6 each side
Kebabs	10-15 each side
Kidneys: lamb/pig	4-6 each side
Liver: lamb/pig	5-10 each side
Sausages	10-15 turn as required
Steaks: rare medium well	3-6 each side 6-8 each side 7-10 each side
Browning only	3-5



Maintenance and Cleaning



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

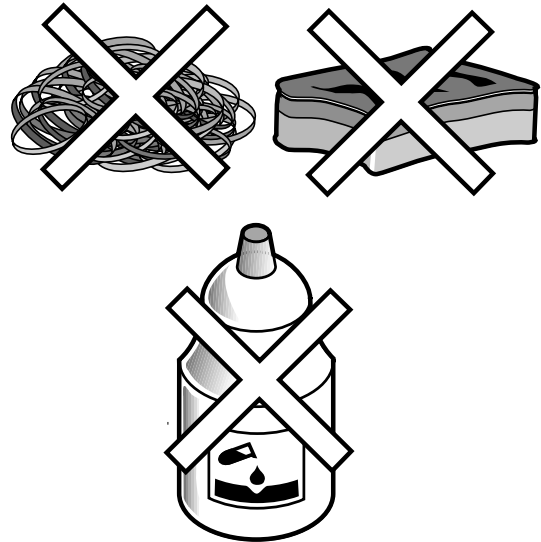
The Hob Top

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.

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.

External cleaning

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

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



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

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



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

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

Oven Shelves

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

Oven Cavity

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

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

Oven lamp replacement



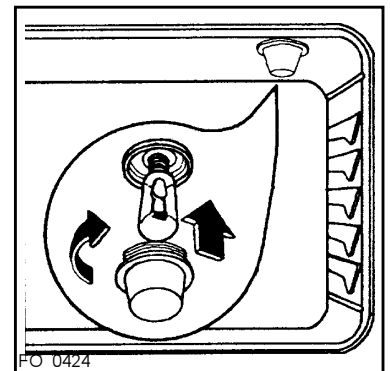
Disconnect the appliance.

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

Voltage: 230-240V (50Hz)

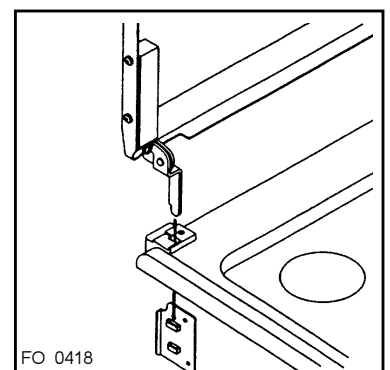
Power: 15W

Connection: E14




Lid cleaning (EK 5701 W/GR only)

The cooker lid can be disassembled, to allow a better cleaning(see fig.). After a proper cleaning, carefully reposition the lid into its hinges.



Cleaning around the flame spreader

-  - Remove the small flap.
- Slide forward the remainder of the lid.
- Lift from the back.

When cleaning around the flame spreader, particles can fall into the drawer below. We recommend placing some paper over the contents of the drawer whilst cleaning. Please ensure the paper is removed after cleaning or it may ignite.

We advise using a stiff dry brush to remove stubborn grease deposits around the base of the unit (see Fig.).

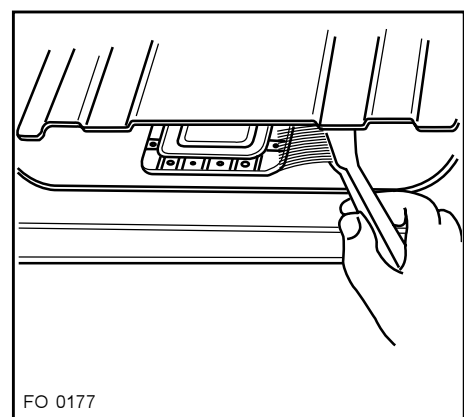
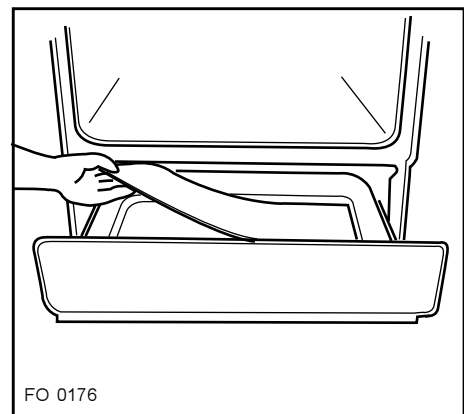
Remove any remaining surface fat with a sponge while the oven is still warm.

Place a brush or other suitable cleaning implement into the aperture and brush around the base of the unit with a suitable detergent.



UNDER NO CIRCUMSTANCES
SHOULD THE FLAME SPREADER BE
REMOVED.

After cleaning, replace the lid correctly.



Something Not Working

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

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

symptom	solution
■ There is no spark when lighting the gas	◆ Check that the unit is plugged in and the electrical supply is switched on ◆ Check that the RCCB has not tripped (if fitted) ◆ Check the mains fuse has not blown ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
■ The gas ring burns unevenly	◆ 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.
■ The oven does not come on	◆ Check a cooking function / temperature have been selected. ◆ Check the socket switch or the switch from the mains supply to the oven is ON.
■ The oven light does not come on	◆ Check the light bulb, and replace it if necessary (see "Oven Lamp Replacement")
■ It takes too long to finish the dishes, or they are cooked too fast.	◆ The temperature may need adjusting
■ Steam and condensation settle on the food and the oven cavity.	◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven". ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

If after these checks, the appliance still does not work, contact your local Service Force Centre. When you contact the Service Centre, they will need the following information:

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

Service and Spare Parts

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

08705 929 929

Your call will be routed to the Service Centre covering your post code area. The addresses of Electrolux Service Force Centres are detailed on the following pages.

CUSTOMER CARE

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

Customer Care Department
Electrolux
55-77 High Street
Slough
Berkshire SL1 1DZ
Tel : 08705 950 950

Guarantee Conditions

ELECTROLUX STANDARD GUARANTEE CONDITIONS

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

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

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

Exclusions

This guarantee does not cover:

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

European Guarantee

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

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

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

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

To contact your local Electrolux Service Force Centre telephone 08705 929 929

CHANNEL ISLANDS

GUERNSEY Guernsey Electricity
PO Box 4
Vale, Guernsey
Channel Islands

JERSEY Jersey Electricity
Company
PO Box 45
Queens Road
St Helier
Jersey
Channel Islands
JE4 8NY

SCOTLAND

ABERDEEN 54 Claremont Street
(M05) Aberdeen
AB10 6RA

AUCHTERMUCHY 33A Burnside
(M03) Auchtermuchy
Fife
KY14 7AJ

BLANTYRE Unit 5
(M07) Block 2
Auchenraith Industrial
Estate
Rosendale Way
Blantyre
G72 0NJ

DUMFRIES 93 Irish Street
(M01) Dumfries
Scotland
DG1 2PQ

DUNOON Briar Hill
(M 67) 7 Hill Street
Dunoon
Argyll
PA23 7AL

GLASGOW 20 Cunningham Road
(M04) Clyde Estate
Rutherglen,
Glasgow,
G73 1PP

INVERNESS Unit 3B
(M06) Smithton Indust. Est.
Smithton
Inverness
IV1 2PD

ISLE OF ARRAN Arran Domestic
(OWN SALES) Unit 4 The Douglas
Centre
Brodict
Isle of Arran
KA27 8AJ

ISLE OF BARRA J Zerfah
(OWN SALES) 244 Bruernish
Isle of Barra
Western Islands
HS9 5QY

ISLE OF BUTE Walker Engineering
(M66) Glenmhor
Upper Serpentine
Road
Rothesay
Isle of Bute
PA20 9EH

ISLE OF LEWIS
(M69)

ND Macleod
16 James Street
Stornoway
Isle of Lewis
PA872QW

KELSO 2-8 Wood Market
(M08) Kelso
Borders TD5 7AX

ORKNEY Corsie Domestic
(M65) 7 King Street
Kirkwall
Orkney KW15 1RE

PERTH Hydro Electrical
Inverlorn House
Ruthvenfield Road
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(M13) Dawson Place
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REDDITCH (M20)	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND
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ENFIELD (M49)	284 Alma Road Enfield London EN3 7BB
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PLYMOUTH (M32)	16 Faraday Mill Cattledown Plymouth PL4 0ST
REDRUTH (M36)	Unit 7D Pool Industrial Estate Wilson Way, Redruth, Cornwall TR15 3QW

Instructions for the Installer

Technical Data

Model Number: EK 5701

Appliance Class 2 sub class 1 and Class 1

Appliance category: II 2H3+

APPLIANCE GAS SUPPLY: Natural gas G20 20mbar

Dimensions

Height	900 mm
Depth	600 mm
Width	497 mm
Oven Capacity	1.7 Cu. ft

Hob

Rear left burner (rapid)	3,000 W
Front left burner (semi-rapid)	2,000 W
Rear right burner (semi-rapid)	2,000 W
Front right burner (auxiliary)	1,000 W

Oven

Gas Grill	2,100 W
Oven burner	3,000 W
Oven light	15 W
Supply voltage (50 Hz)	230-240 V

Total cooker rating 11,000 W

TYPE OF GAS	CHARACTERISTICS	BURNER	RAPID (large)		SEMI-RAPID (medium)		AUXILIARY (small)		OVEN		GRILL
		POSITION	MAX	MIN	MAX	MIN	MAX	MIN	MAX	MIN	
NATURAL GAS 20 mbar	VALUE = 37.78 MJ/m ³ Ws - 50.7 MJ/ m ³	NOMINAL THERMAL POWER kW	3.0	0.65	2.0	0.45	1.0	0.33	3.0	1.0	2.1
		NOMINAL FLOW RATE m ³ /h	0.286	0.057	0.190	0.038	0.095	0.028	0.286	0.095	0.199
		NOZZLE REFERENCE 1/100 mm	119	Adjust.	96	Adjust.	70	Adjust.	116	Adjust.	99
LPG GAS 28-30/37 mbar	VALUE = 49.92 MJ/kg	NOMINAL THERMAL POWER kW	2.8	0.65	2.0	0.45	1.0	0.33	3.0	1.0	2.1
		NOMINAL FLOW RATE g/h	202	43.5	144	29	72	21,5	216	72	153
		NOZZLE REFERENCE 1/100 mm	86	40	71	32	50	28	82	52	71

Important Safety Requirements

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations (current addition) and the I.E.E. Wiring Regulations. Detailed recommendations are contained in the following British Standard Codes of Practice - B.S. 6172, B.S. 5440: Part 2 and B.S. 6891: Current Editions.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with B.S. 5440: Part 2: 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 20m^3 , if it is installed in a room of volume less 5m^3 an air vent of effective area of 110cm^2 is required; if it is installed in a room of volume between 5m^3 and 10m^3 , an air vent of effective area 50cm^2 is required, while if the volume exceeds 11m^3 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 5m^3 and 11m^3 .

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

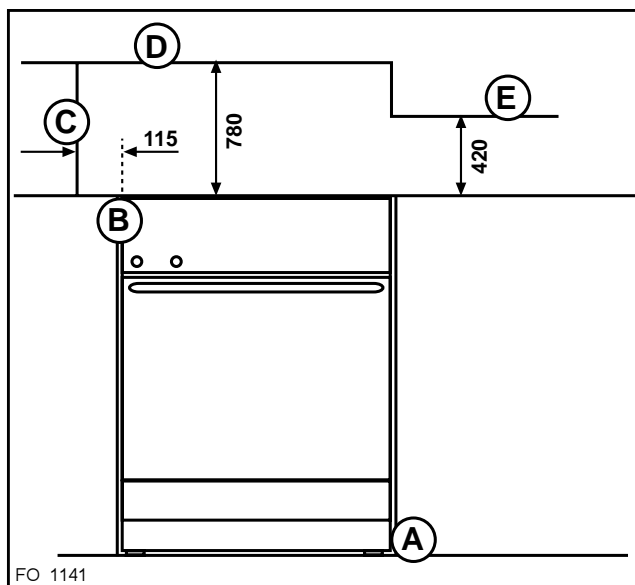
The cooker may be located in a kitchen, a kitchen/diner or bedsitting room but not in a bathroom, shower room or garage. For information regarding the fitting of flexible supply pipes, the highest temperature at the rear of this cooker which may come into contact with the supply pipe is 70°C above ambient. When the appliance has been installed there must be enough space for the hotplate lid (when present) to open fully.

Positioning the Cooker

Caution:

Some soft or badly fitted floor coverings can be damaged when the cooker is moved across their surface for cleaning. It is advisable to ensure that the floor covering in the area below the cooker is either securely fixed so as not to ruck up when the cooker is moved or, if preferred, removed.

Installation



Dimensions are given in millimeters

Fig. 1

The appliance must be installed in accordance to the type X (standard EN 60335-2-6). Therefore the appliance can not be installed beside furniture higher than the cooker worktop.

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

1. Positioning the Appliance (Fig. 1)

Note A:

The appliance is designed to be flush fitted with 2mm clearance at each side to allow for it to be pulled forward for cleaning etc.

Note B:

The hotplate side trims should be flush with the cabinets and must not be below. Adjustable levelling feet at the front and rear are provided on the base of the appliance. Adjustment is obtained by rotating in or out, the feet at the front or rear of the appliance from the underside of the appliance, with the drawer removed.

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

The levelling feet fitted to the appliance will achieve a height to hotplate trims of 900mm-0 + 10.

Note C:

If the appliance is fitted next to a side wall or cabinets above height of the hotplate trims, then a gap of 115 mm is required.

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

Note D:

Any wall cabinet or extractor must not be lower than 780mm above hotplate level.

Note E:

Wall cabinets may be fitted in line with the sides of the base units, providing that the lower edge of the wall cabinet is a minimum of 420mm above the worktop.

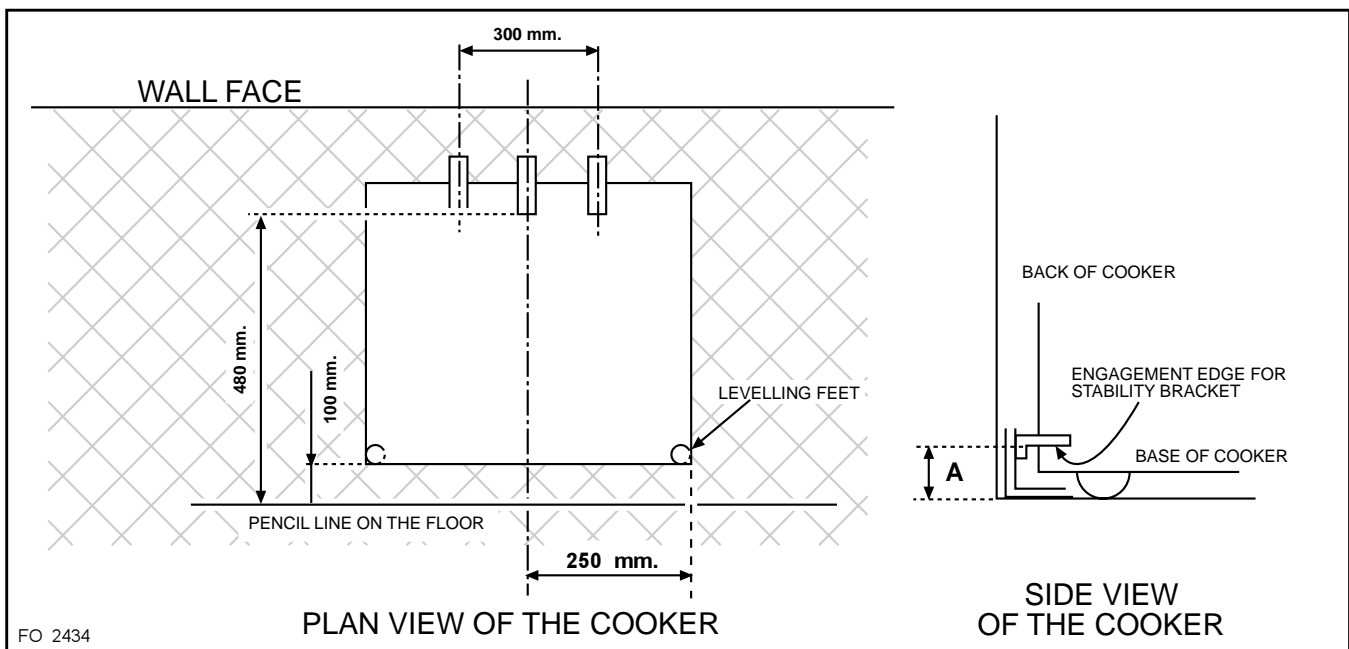


Fig. 2

Dimensions are given in millimeters

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 safety Requirements: Page 22).

If a stability bracket is to be fitted by the installer, 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 250 mm (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 (see Fig. 2) and remove cooker from its position. Mark off 480mm (19") 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 Fig. 2.

Assemble upper bracket to lower bracket so that underside of bracket is dimension 'A' +3mm (1/8") above floor level. Re-position cooker and check that top bracket engages into cooker back to a depth of 75mm (3"), as shown in Fig. 2.

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

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.) threaded entry pipe located just below the hotplate level on the rear right-hand side of the cooker. Check for gas soundness after connecting the gas supply.

The gas bayonet connector must be fitted in the shaded area indicated in the diagram. Take into account that it must be possible to pull the cooker forward sufficiently. The hose must not get caught on the stability bracket.

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.

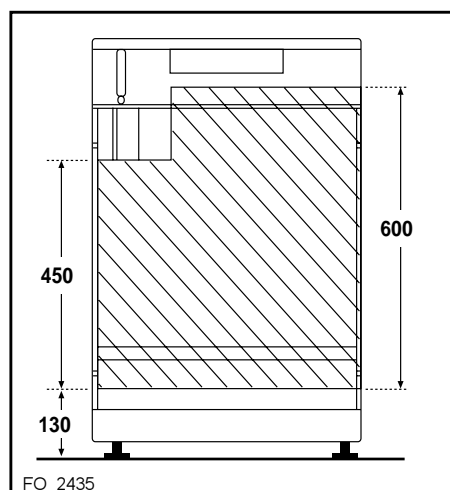


Fig. 3

Dimensions are given in millimeters

Electrical connections



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 230-240V 50Hz 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 3amp plug fitted. In the event of having to change the fuse, a 3amp 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.

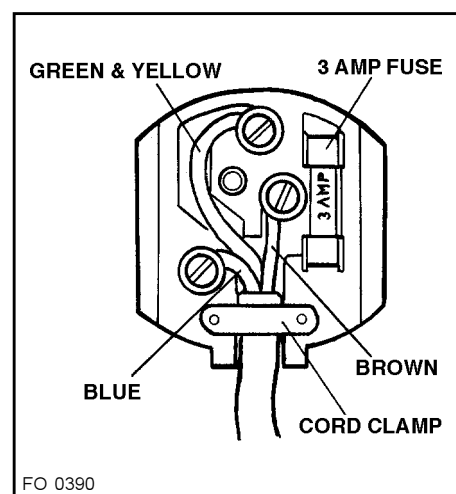
Permanent Connection

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.



Commissioning

When the cooker 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:

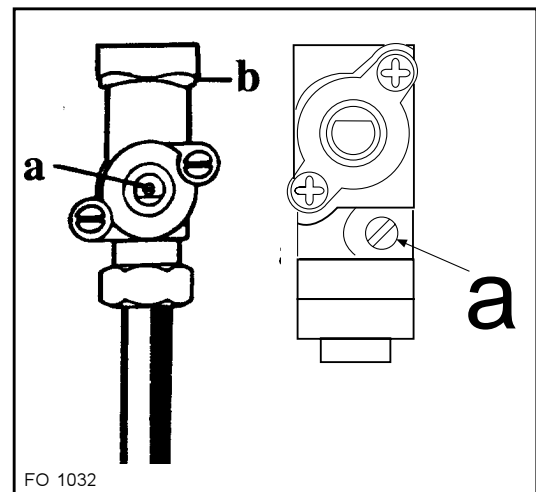


Re-ignite the burner and set to MIN.

Remove the control knob.

The adjustment screw is located down the centre of the gas tap control shaft or on the lower right hand side of the shaft (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.



a) Minimum adjustment screw

b) Tap

Pressure Testing



Remove 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 reading should be nominally 20mbar and must be between 17 mbar and 25mbar.

Turn off the burner supplies.

Conversion from Natural to LPG Gas

IMPORTANT

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

It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors are fitted. The gas rate is adjusted to suit.

Method

- Ensure that the gas taps are in the 'OFF' position
- Isolate the hob 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 Table at page 20).

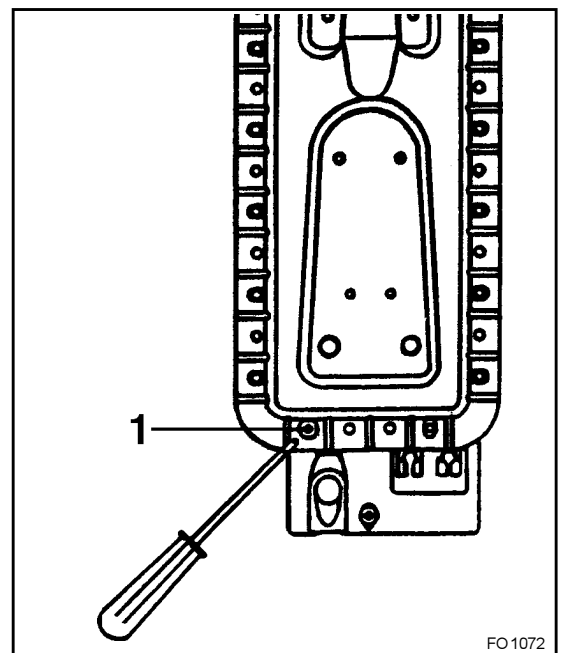
TO ADJUST THE GAS RATE

With the aid of a thin bladed screwdriver completely tighten clockwise the by pass screw. Upon completion stick the replacement rating plate near the gas supply pipe.

Replacement of gas oven burner nozzle

To replace the gas oven nozzle, follow this procedure:

- a) remove the bottom of the oven;
- b) undo screw 1 and take the oven burner out;
- c) with a socket spanner 7 unscrew and remove the nozzle, situated in the bottom of the oven, and replace it with the proper one (see Table at page 20);
- d) reassemble the burner following the same procedure backwards.

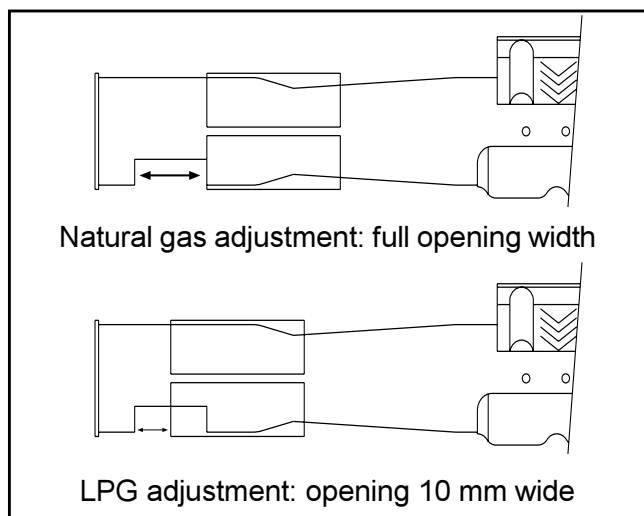
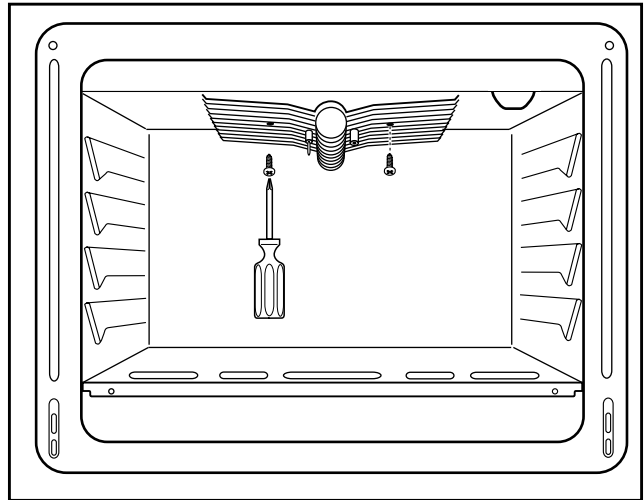


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Replacement of grill burner nozzle

To replace the grill burner nozzle, follow this procedure:

- remove the screws (see fig.);
- take the grill burner out;
- with a socket spanner 7 unscrew and remove the nozzle, situated in the top of the oven, and replace it with the proper one (see Table at page 21);
- undo the fixing screw of the metal ring of primary air adjustment and adjust the relevant opening (see diagram);
- reassemble the burner following the same procedure backwards.



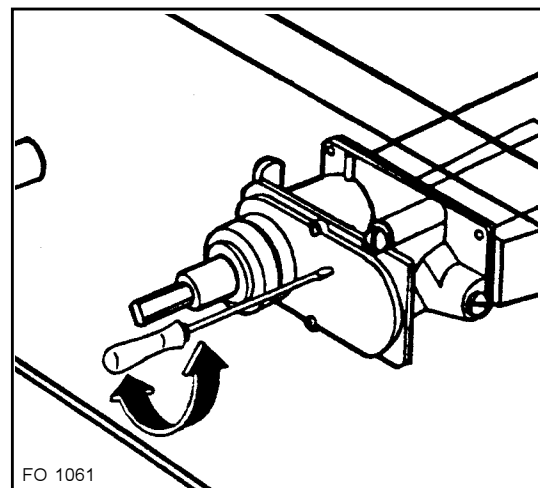
Minimum level adjustment of gas oven burner

After setting the oven on maximum temperature with door closed for about 10 minutes, turn the knob on minimum.

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

- take out the knobs;
- remove the front panel;
- in case of conversion from natural gas to LPG, tightly screw the by-pass screw of thermostat (see fig.);
- to convert from LPG to natural gas, unscrew the by-pass screw, until a regular small flame is reached.
- finally check that turning quickly the tap from maximum position to minimum position, the flame does not go out;
- reassemble the front panel and the knobs.

The oven burner does not need any primary air regulation.



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