

B39

**INSTRUCTIONS FOR THE USE AND CARE
OF ZANUSSI GC5500 (WHITE)
AND GC9500 (BROWN)
GAS COOKERS**



ZANUSSI

MANUAL



B39

You and your new cooker – a great team

You'd be amazed how many good cooks use gas – research has shown that it's the preferred fuel for cooking by both professionals and home cooks.

If you've never cooked with gas before, you'll be pleasantly surprised by the speed and economy and how easy it is to use.

You'll also find that food actually tastes better, because gas is a moist heat which means whatever you're cooking in the oven has less chance to dry out.

Now your new cooker's here, you probably can't wait to get cooking, but before you do, take time out to read through this booklet which is designed to help you make the most of all the features of your new cooker. In particular it is important that you read and understand the advice highlighted in ***bold italics and the list of warnings and directions beginning on page 4. This has been included for you and your family's safety. A cooker becomes hot with use and retains its heat for a long period of time after use. Whilst it has been designed and manufactured to the relevant British Standards care should be taken when either using or cleaning it.***

The cooker is designed to be used by adults to cook edible foodstuffs and must not be used for any other purposes. Children, babies and toddlers should be kept away from the cooker at all times.

Please ensure that you retain this instruction book and make it available to guests etc. who may want to use the cooker. Also pass it on with the cooker if you give or sell it to another user.

The Installation Instructions provided with your cooker gives instructions on how and where it can be fitted. If already installed you should satisfy yourself that all requirements have been met, if in doubt check with a competent/ authorised person. More details on installation are given on page 15.

Contents

Warnings and Directions	Page 4
Ignition	Page 5
The grill	Page 5
The hotplate	Page 6
The oven	Page 6
Oven temperature chart	Page 8
Cooking charts	Page 9
Slow cooking	Page 12
Care and Cleaning	Page 14
Installation	Page 16
General Information	Page 16
Servicing	Page 17

Warnings and directions

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You must read them carefully before installing or using the appliance.

This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

Any installation work must be undertaken by a competent qualified installer in accordance with the Gas Safety (Installation and Use) Regulations 1984 and the relevant codes of practice. In the U.K. C.O.R.G.I. registered installers undertake the work to safe and satisfactory standards.

It is dangerous to alter the specifications or modify the product in any way.

Under no circumstances should any maintenance work be carried out by any other than a qualified person.

This product should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used.

Unstable or misshapen pans should not be used on the pan supports as unstable pans can cause an accident by tipping or spillage.

Ovens, hobs and grills become very hot with use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.

This appliance is for use with natural gas only and cannot be used on any other gas.

Always ensure that the control knobs are in the 'off' position when not in use.

All gas appliances require adequate ventilation. Failure to provide this could result in a lack of oxygen. Your installer will advise if in doubt.

For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.

This product has been designed for cooking edible foodstuffs only, and must not be used for any other purpose.

Always ensure that the vent, which is located at the bottom of the splashback is left unobstructed to ensure ventilation of the oven cavity. Never block the slot at the front of the grill canopy. Never line any part of the appliance with aluminium foil.

The gas must always be ignited immediately as it enters the oven. Failure to do this could cause an explosion.

This appliance is heavy and care must be taken when moving it.

Before carrying out any extensive cleaning or maintenance allow the appliance to cool.

Ensure that shelves are put in place in the correct way (See instructions).

Under no circumstances should gas hotplates and grills be left unattended when in use.

When operating any of the hotplate burners, the grill or oven, make sure that the gas is fully ignited.

If your appliance fails to operate correctly, according to the instructions given in this book, arrange for it to be serviced by a competent engineer. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unauthorised or inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Network Service Centre. Always insist on genuine Zanussi spare parts.

We would like you to enjoy good service from your new purchase and this handbook will help you to use and care for it in the best possible way – please read the instructions carefully, before using or cleaning the cooker for the first time, and keep them handy for easy reference.

Ignition

Ignition of the cooker is by an electric spark system which is powered by a battery. To light the grill or any of the hotplate burners, simply push in then turn the appropriate control knob in an anti-clockwise direction until full on (large flame Δ) is reached, press the ignition button ***wait until the burner has ignited*** and then release. Turn down to the required setting.

To light the oven push in and turn the oven control to gas mark 9, press the ignition button, ***wait until the burner has ignited*** and then release. Turn the control back to the gas mark required.

To turn off any burner, push in and turn the appropriate control in a clockwise direction to the 'OFF' position marked ●, release the control knob. ***Do not leave the cooker until the flame has gone out.***

The grill

Most foods that are to be grilled benefit from being seared quickly on the outside and then the heat adjusted in order to achieve the desired results.

The grill pan should be positioned on the grill shelf. You can reverse the grid to suit different types of food. You can also cook large portions by placing them in the grill pan without the grid.

Grilling is becoming a very popular method of cooking in our 'health conscious' society as the fat content of foods such as meat is reduced. Often the addition of fat or oil can be omitted.

It is usually unnecessary to pre-heat your gas grill, this saves time and energy. You may wish to pre-heat for just a couple of minutes when cooking meat such as steak.

Foods such as toast, teacakes, and muffins are best if positioned towards the centre of the grid. Those foods requiring less heat e.g. tomatoes and mushrooms can be spaced towards the edge. Arrange meat, meat products and fish to suit their thickness and how you like them cooked.

When cleaning never use caustic or spray cleaners and never place combustible materials near the grill.

The grill area is useful for warming plates. Heat from the hotplate will rise to warm plates which are placed on the grill shelf. When the grill is turned on the shallow recess on top of the canopy may be used. ***Never place plates under the grill when it is 'on' and always handle plates which are on top of the canopy from the side*** as their front edges can get hot. ***Always use protective gloves when handling plates.***

Please note – do not overload the shelf or canopy with casseroles, vegetable dishes or other heavy utensils.

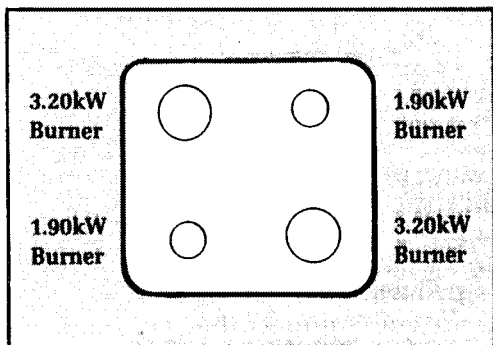
The hotplate

Gas hotplates have always been known and favoured for their speed, controllability and ease of use.

All burners are very easily adjusted between the small (minimum setting) and large (maximum setting) flames as indicated on the control knobs. A wide variety of foods can be cooked on the hotplate, and because a gas hotplate burner is so responsive the heat can be adjusted instantly. There is no need to slide pans across the hotplate, simply turn the burner off once cooking is completed.

Please note – when the hotplate burners are in use a slight popping may occur, this does not affect the performance.

The hotplate has two sizes of burners to suit different pans and types of cooking. Therefore a variety of pans can be accommodated. The minimum size of pan which should be used is 100mm (4") base diameter and the maximum is 250mm (10") base diameter.



The hotplate has been designed with safety in mind, however normal care in use should be observed. **Do take care to avoid burns and scalds when reaching across the hotplate. Pans with flat bases are more stable than those which are warped. Saucepans with handles which are not excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip. Pans which are positioned centrally on burners are more stable than those which are offset. It is far safer to position pan handles in such a way that they cannot be accidentally knocked.**

When deep fat frying fill the pan only one third full of oil. DO NOT cover the pan with a lid and DO NOT leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is and turn off all controls. Place a damp cloth or correct fitting lid over the pan to smother the flames. DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes.

The oven

The oven is probably the most versatile part of your appliance as it can be used to cook such a wide range of items including stews, custards, cakes and pastries.

Heat zones

The unique design of your gas oven creates zones of heat within the oven. The temperature on the middle shelf corresponds to the gas mark setting you have chosen, the top of the oven is slightly hotter and the lower shelf slightly cooler. The base of the oven is quite a lot cooler. You can utilise these heat zones by cooking foods requiring different heat settings all at the same time.

If more than one tray of similar items e.g. biscuits or sponges are baked together, the trays should be interchanged during cooking, or the top tray should be removed when cooked and the lower tray moved to the higher shelf to finish cooking.

Pre-heating

Pre-heating is unnecessary, this of course makes cooking in a gas oven very economical. The exception to the 'no pre-heat' rule is when cooking sensitive foods such as souffles, Yorkshire pudding and yeast mixtures when a 20 minute pre-heat is adequate.

Oven shelves

The two oven shelves can be slotted into place in any of 5 positions – simply pull the shelf forward as far as it will go, raise the front edge and lift. To replace in a new position keep the front edge raised, slot the shelf into the runner, lower front edge and slide in.

Ensure that shelves are put in place in the correct way and you use protective gloves when the shelves are likely to be hot.

The shelf positions are counted from the top downwards and directions for using the various shelf positions are given on the cooking charts on pages 9, 10 and 11. When cooking always try to leave at least one runner position between shelves to allow the heat to circulate properly.

Baking trays and dishes

To allow heat to circulate around the oven it is advisable to leave a 13mm (1/2") space between all dishes and the sides of the oven.

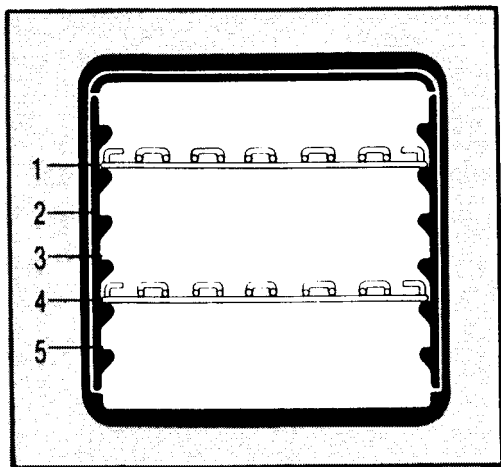
Cooking dishes, trays etc. must never be placed over the oven burner. Dishes, especially those with tapered sides, should not be pushed too far back as food might burn because it overhangs the burner flames.

The baking tray we supplied with your cooker has been specially designed and tested to suit the size of your oven. Small items may be cooked on this tray and large tins and dishes should not exceed this size.

Position single dishes, cake tins etc. on the centre of the shelf, large items may benefit from being turned during the cooking time.

To help pastry to brown on the underside, cook on a dull flat tinned plate, or providing the plates are flat and have no rim underneath, place on a baking tray to cook.

Plates can be warmed in the oven which should be set to 'S'. **Use protective gloves to remove plates.**



Notes

Under certain conditions condensation may form on the cooker. Condensation is quite normal and forms when moisture and heat is present, e.g. during cooking. A boiling kettle produces steam and similarly when food gets to cooking temperature steam is also produced which condenses on to the cooler surfaces. It is not necessarily caused by extremes of temperature but as a result of one or more of the following:-

1. The cooking temperatures.
2. Temperature of the food when placed in the oven.
3. Moisture present in the food.
4. Quantity of food.
5. The temperature and ventilation in the kitchen.

Ideal cooking conditions are not always available but where possible ensure foods which contain a lot of moisture, e.g. casseroles are covered.

Try to wipe up condensation as it occurs.

Oven temperature chart

The following chart is intended to be helpful if using a gas oven for the first time or when using a recipe which says 'cook at 350°F' or 'use a moderately hot oven' etc. The temperatures quoted are only a guide they are not actual temperatures in the oven.

The gas marks given are intended as a guide only and it may be necessary to increase or decrease the gas mark to suit individual preferences or requirements.

Please note that whilst the descriptions below may be 'Cool', 'Warm' or 'Moderate', the shelves and cooking dishes will be hot to the touch. Use protective gloves when moving them.

Gas Mark	Approximate Equivalent Electric Oven Setting	Temperature Description
1	275°F - 300°F 140°C	Cool
2	300°F 150°C	Cool
3	325°F 160°C	Warm
4	350°F 180°C	Moderate
5	375°F 190°C	Fairly Hot
6	400°F 200°C	Hot
7	425°F 220°C	Hot
8	450°F 230°C	Very Hot
9	500°F 260°C	Very Hot

Cooking charts

The following charts give guidance for when cooking a number of foods.

However for convenience (to accommodate an extra deep dish for instance) or to brown and cook food to your liking you may alter the shelf position or the gas mark.

Always leave at least one runner position between shelves to allow the heat to circulate properly.

Meat Roasting

Food	Gas mark	Shelf position	Cooking time and remarks
Roast Meat			
Beef	5	3	30 mins. per ½ kg (lb), 30 mins. over
Mutton and Lamb	5	3	35 mins. per ½ kg (lb), 35 mins. over
Pork and Veal	5	3	40 mins. per ½ kg (lb), 40 mins. over
			<i>All joints of meat may be roasted at gas mark 7, and the cooking time adjusted accordingly.</i>
Roast Poultry			
Chicken and Turkey	5 or 6	3, 4 or 5	30 mins. per ½ kg (lb), 30 mins. over

For poultry weighing more than 3.5 kg (7 lb); - place in a suitably sized roasting tin - time allowed per kg should be decreased - extra care should be taken to ensure the poultry is thoroughly cooked - during cooking it may be necessary to drain off some of the juices to prevent spillage - poultry should be positioned in such a way that it does not overhang the burner flame or touch the sides of the oven. If diagonal positioning is necessary ensure that the 'neck end' is towards the front of the oven.

Oven cooking continued

Food	Gas Mark	Shelf position	Cooking time and remarks
Puddings			
Baked Sponge Puddings	4	3	According to recipe.
Baked Custards	4	3	45-60 mins. Custards should be stood in a water bath whilst cooking.
Milk Puddings	2	3	2-3 hours
Yorkshire Puddings - large	7	2	30-35 mins.
- individual	7	1 or 2	10-15 mins.
Pastry			
<i>Short Crust:</i>			
Fruit Pie in dish	6	3	According to recipe.
Plate Tarts - Single	6	3	35-40 mins. To help pastry brown on underside, cook on a dull flat tinned plate, or
2 together in the oven.	6	2 and 5	50-55 mins. (Interchange providing plates are flat and have no rim underneath, place on after 35 mins.)
Jam Tart - large	6	3	25-30 mins. baking tray to cook.
Jam Tartlets	6	3	15-20 mins.
<i>Rough Puff or Flaky Pastry:</i>			
Meat Pies - cooked filling	7	2	According to recipe.

Oven cooking continued

Food	Gas mark	Shelf position	Cooking time and remarks	
Yeast Mixtures	7	2 and 5	Interchange during cooking.	
	7	2 and 5		
	7	1 and 2		
Biscuits	4	2 and 4	Cook single trays near centre of oven (shelf 3 or 4). If two trays are cooked together, when the top tray is cooked, remove and raise the lower tray to the higher shelf to finish cooking.	
	3	4		
	3 or 4	2 and 4		
	3	3		
Cakes	A c c o r d i n g t o r e c i p e .			
	2	3	Two 178 mm (7") or smaller cakes	
	4	3	can be cooked on the same shelf	
	3	3	(3 or 4) if placed diagonally on shelf. Larger cakes must be	
	4	2 and 4	cooked on separate shelves.	
	4	2 and 4	According to recipe.	
	5	1 and 4	15-25 mins. See Notes above on Biscuits.	
	7	1 and 4	8-15 mins. See Notes above on Biscuits.	
	Very Rich Fruit Cake			
	Rich Fruit Cake			
Plain Fruit Cake				
Madiera Cake				
Victoria Sandwich				
Fatless Sponge				
Small Cakes				
Scones				
Sweet or Savoury				

Slow cooking

The slowset feature enables a variety of foods to be cooked such as soups, stews and casseroles where cheaper, tougher cuts of meat can be made tender, succulent and flavoursome. In addition, delicate food items such as fish, fruits and vegetables also yoghurt and Christmas puddings can be cooked by this long, slow cooking method. Food may be prepared the evening before then left to cook unattended overnight or during the day. There is no topping up of steamers, steam-filled kitchens or checking to see if casseroles have dried-out.

This feature combined with the unique 'heat zoning' in a gas oven allows you to cook a complete meal in the oven using the 'slowset' control. Many foods normally cooked on the hotplate may be cooked in the oven instead. Steamed sponge puddings for example, can be prepared and cooked with a family meal.

There are two methods of using the oven for 'slowset' cooking. These are referred to as method 'A' and method 'B'.

Initial High Temperature Start (Method 'A')

Most foods need to be cooked at gas mark 6 for 30 minutes to begin the cooking process. The oven temperature is then reduced to 'S' and a low gentle heat is used for the rest of the cooking time. (Place food in the oven, cook at gas mark 6 for 30 minutes, reduce to 'S' for remaining time).

Low Temperature Throughout (Method 'B')

Some more delicate foods such as custards require only the very low heat throughout. (Place food in oven, cook on 'S' throughout cooking time).

If cooking dishes together which require both method 'A' and 'B' those requiring method 'B' can be put into the oven after the first 30 minutes of the cooking time has elapsed.

Recipe and Menu Planning

1. Some foods are not suitable for slow cooking, e.g. shortcrust pastry, flaky pastry and biscuits, because the temperature is too low.
2. When planning a complete meal choose dishes compatible in cooking time if the cooker is to be left unattended. Do not open the oven door unless adding or removing dishes during the cooking period.
3. The ingredients may be prepared the evening before and refrigerated overnight. In the morning transfer the ingredients into the cooking dish. By not using a very cold dish to cook in, you will ensure that meat is thoroughly cooked.
4. Cooking times will vary according to personal preference, size and position of dish in oven, quality, size and quantity of food.

Utensils

1. Any oven proof dishes are suitable. The size and shape of the container may affect the cooking time.
2. Cover all food during cooking with a close fitting lid, or aluminium foil to prevent food from drying out. Those foods normally served golden brown can have the cover removed for about the last half hour of the cooking time.

Food Preparation – Slow Cooking

Joints of Meat and Poultry

1. Do not cook meat joints over 2.7 kg (6 lb).
2. Do not cook poultry over 2 kg (4 lb 8 oz).
3. Cook in the middle of the oven or above.
4. Cook stuffing separately.
5. Cook for a minimum of 6 hours.
6. Joints of Pork must only be cooked if you can ensure, by using a meat thermometer, that it has reached an internal temperature of at least 88°C.
7. For good air circulation always stand joints on a rack in the roasting tin or casserole.
8. Frozen meat and poultry must always be thawed before cooking.
9. Prime cuts of Beef and Pork do not benefit from slow cooking.
10. Remove excess fat and skin unless browned first.
11. Cook using method 'A'.

Soups, Casseroles and Stews

1. Brown meat and vegetables first (immediately prior to cooking) or place all ingredients in together.
2. Bring to the boil on the hotplate then cook using method 'B'; or use method 'A'.
3. Do not cook casseroles over 3 kg (6 lb).
4. Foods which require less cooking can be added towards the end of the cooking time.

Vegetables

1. Cut root vegetables into small pieces unless cooking whole e.g. baked potatoes.

2. All dried beans should be soaked overnight, rinsed and covered with fresh water. Bring to the boil on the hotplate and boil uncovered for 15 minutes before draining and adding to dish.

3. Place vegetables under meat in casseroles.
4. Add a few drops of lemon juice or vinegar to prevent potatoes turning black.
5. Cook using method 'A'.

Preserves

1. Only soften the fruit for jam or marmalade and then boil on the hotplate.
2. Chutney may require boiling on the hotplate after cooking to thicken.

Steamed Sponge Puddings

1. Cover the pudding with a circle of greased, greaseproof paper then with foil. Stand the prepared pudding in a pyrex basin containing enough water to come half way up the sides of the pudding. Wrap the basin and the pudding in foil, sealing the edges well so that no steam can escape.
2. Cook using method 'B'.

Milk Puddings

Just cover the cereal with boiling water, allow to stand for 30 minutes. Drain, make the pudding in the normal way, cook uncovered using method 'A'.

Meringues

1. Cook towards the bottom of the oven i.e. shelf 5 or the base.
2. Cook using method 'B'.

Fruit

1. All fruit dishes should be cooked on shelf position 5 or on the base of the oven.
2. Cook using method 'B'.

General Points

Frozen Food

- all food must be COMPLETELY THAWED before preparing for slow cooking.

Thickening

- toss meat in flour for casseroles
- blend cornflour or flour with water and add to dishes at the end of cooking.

Flavouring

- experiment with flavourings and seasonings because there is little evaporation so flavours are retained, if necessary adjust at the end of the cooking time.

Liquid

- reduce normal liquid quantities slightly as there is little evaporation during cooking.

Milk and Milk Products e.g. Cream

- add towards the end of cooking.

Reheating

- left over food should be cooled quickly and refrigerated.
- Food should not be reheated using the slow cook feature, but conventionally or in a microwave cooker.
- food must only be reheated once.

Care and Cleaning

Please remember that for hygiene and safety reasons, this appliance should be kept clean. A build up of fats or other foodstuffs could result in a fire.

Try and mop up any spills and splashes as soon as they happen, ***but be careful as parts of the appliance will be hot – use protective gloves.*** If your cooker needs a really good clean from hardened spills let it cool down.

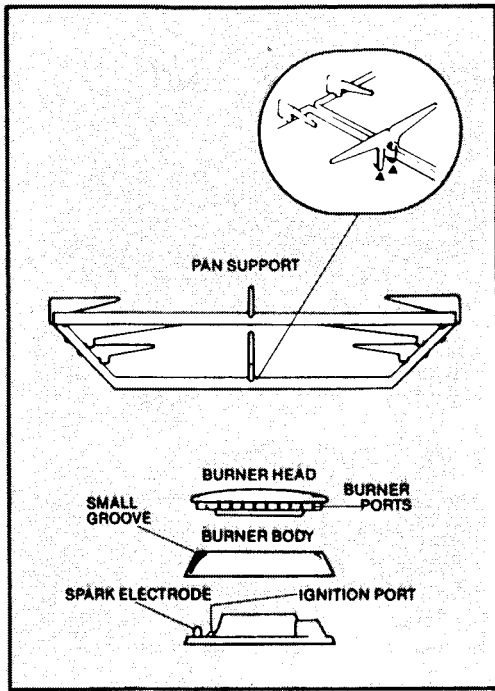
Do not use any polishes, caustic cleaners, abrasives, washing soda or soap powder, except as recommended in this booklet. If you own a dishwasher please refer to the operating instructions for the machine before washing any part of your cooker.

Clean your cooker regularly using hot soapy water, then rinse it and polish dry using a soft cloth.

If you remove parts of the cooker for cleaning don't subject them to 'thermal shock' that is, don't plunge them into water, before they're cooled.

The Hotplate

The hotplate top can be cleaned using mild abrasives, but take care not to damage the spark electrodes.



Please note – The pan supports, burner heads and bodies can be removed for cleaning, but again, take care not to damage the spark electrodes. Wash these parts often in washing-up liquid, diluted with hot water, mild abrasives may be used. Ensure that the electrode, ignition port, small groove and burner ports are free from cooking and cleaning deposits. Remove stains from the burner bodies by soaking in hot water, then scouring them with a soap filled wire wool pad such as 'Brillo'. If you look after the burner bodies in this way, they will stay reasonably clean, but the surface will

dull with use. Dry all parts thoroughly before replacing. After you put them back, **light the burner to make sure that it is operating correctly. The pan supports must be positioned as shown with the extended feet back to back.**

The Grill

Clean the area around the grill frequently using hot soapy water. The grill pan can be cleaned using mild abrasives.

The Oven

The inside of the oven and the shelves can be cleaned using mild abrasives.

You can help avoid spills by standing pies, casseroles etc., on a baking tray during cooking.

The vitreous enamelled roof can be removed by sliding it forward. After cleaning ensure that the roof is replaced and pushed back as far as it will go, make sure that the slot is positioned towards the front.

Please note – incorrect positioning of the oven roof will affect the cooking performance.

Installation

In the interest of safety this appliance must be installed and/or serviced by a competent person as stated in the Gas Safety (Installation and Use) Regulations 1984.

It is important that the appliance is suitable for your gas supply. Your installer should check the data badge which is inside the storage compartment.

Cooker Dimensions (nominal)

Height 1455mm (57¼")

Width 505mm (20")

Depth 600mm (23¾")

Height to hotplate 900mm (35½")

Location

All gas appliances require adequate ventilation. Your installer will advise if in doubt.

The appliance may be located in kitchen, kitchen/diner or bedsit but not in a room containing a bath or shower. It should be installed in a room of volume not less than 6m³ or a bedsit of volume not less than 21m³.

Positioning

The gas inlet pipe fitted to the cooker is used to maintain a space of approximately 35mm at the rear. When replacing after cleaning, push the cooker back to its stop and ensure that the same distance is maintained at the rear edges. ***Shelves and wall cabinets must not be fitted closer than 510mm above the top of the grill or within 114mm of the sides of the grill, and curtains must not be fitted within 114mm of the sides of the grill.*** The appliance may be flush fitted to adjacent cupboard units below hotplate level but a 1mm gap at either side may be needed to allow movement for cleaning.

The levelling feet fitted to the cooker will allow a height adjustment between 893.5mm and 906mm.

Base units which are above the height of the hotplate should be 114mm away.

General information

A gas cooker relies on the movement of air for heating. ***Under no circumstances must the slot at the bottom of the splashback or any of the appliance vents be obstructed. Never line any part of the appliance with aluminium foil.***

Combustible materials or electric mains leads should not be allowed to trail over any part of the cooker.

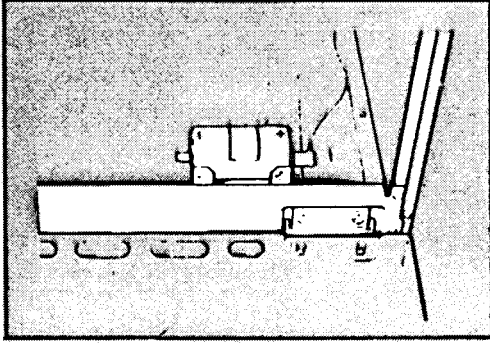
Moving Your Cooker

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.

A stability bracket must be fitted to engage in the back of the appliance when it is standing in its normal working position. Whenever the appliance is moved, it should be repositioned correctly to engage the bracket. Care should be taken not to stress the flexible hose. This appliance is heavy and care must be taken when moving it.

The Battery

The battery which operates the ignition will normally last for many months. If, at some time the ignition system fails to operate when the ignition button is pressed, the battery probably needs replacing.



Open the storage compartment flap and replace the battery according to the diagram, use one R20 battery. As a temporary measure the burners may be lit with a match.

Storage

The compartment beneath the oven is useful for storing baking trays, cake tins etc. **Do not store anything which may catch fire in the compartment.**

Special Oven Linings (Optional Extra)

The linings are finished in a special enamel which helps to reduce oven cleaning. They are available from your supplier. Please quote part number E1708A0 when ordering.

Servicing

If your appliance fails to operate correctly, according to the instructions given in this book, arrange for it to be serviced by a Zanussi Service Force Centre.

Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unauthorised or inexperienced persons may cause injury or more serious malfunctioning. Maintenance work must not be carried out by any other than a competent person. It is dangerous to alter the specification or modify the product in any way. Failure to use manufacturer's original spares could invalidate normal B.S.I. certification of the cooker.

This handbook is accurate at the date of printing, but will be superseded, and should be disregarded if specifications or appearance are changed in the interests of continued improvement.

ZANUSSI GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of the enclosed card.

We, Zanussi Ltd., guarantee that if within twelve months of the date of purchase, this ZANUSSI 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 ANY CHARGE** for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the correct gas supply.
- The appliance has been used for normal domestic purposes and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

- The appliance is still in the possession of the original purchaser.
- Any appliance or defective part replaced shall become our property.

This guarantee does not cover any damage caused during transportation or the replacement of any light bulbs or removable parts of glass or plastic.

Should you require service on your Zanussi appliance consult the enclosed list for your nearest Service Force Centre. If the product is under first year guarantee then you will be required to produce proof of date of purchase to the engineer. If it is under 5 year cover then you must show your cover card to the engineer.

Please ensure that the enclosed pre-addressed card is stamped, completed in full and forwarded to Zanussi Ltd., to enable the guarantee to be recorded. Also complete the space below as your own record of the guarantee.

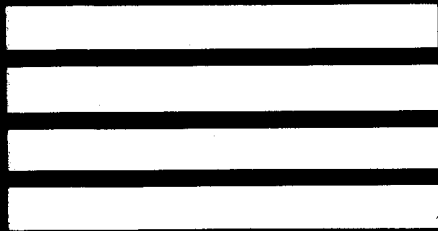
GUARANTEE RECORD

Appliance purchased from _____ on _____
Guarantee card no _____ Model no _____
Serial no _____ (These details may be taken from your Guarantee Record Card)
Your name _____
Address _____

B43

**INSTRUCTIONS FOR THE INSTALLATION
AND SERVICING OF ZANUSSI
GC5500 AND GC9500
GAS COOKERS**

B43



**ZANUSSI
INSTALLATION
MANUAL**



THIS APPLIANCE IS FOR USE ON NATURAL GAS ONLY

**THIS APPLIANCE MUST BE INSTALLED BY A COMPETENT PERSON
AS STATED IN THE GAS SAFETY (INSTALLATION AND USE)
REGULATIONS 1984.**

**THESE INSTRUCTIONS ARE ONLY FOR THE USE OF A QUALIFIED OR
COMPETENT PERSON. NO PERSON SHOULD ATTEMPT TO CARRY
OUT REPAIRS ON THE APPLIANCE UNLESS QUALIFIED TO DO SO.
ANY ATTEMPT TO CARRY OUT ANY OPERATION ADVISED IN THIS
MANUAL BY AN UNQUALIFIED PERSON COULD RESULT IN SERIOUS
DAMAGE OR INJURY.**

Contents

Installation Instructions

Technical Data	Page 3
Important Safety Requirements	Page 5
Provision for Ventilation	Page 5
Installation	Page 6
Testing	Page 8

Servicing Instructions

Servicing Notes	Page 9
---------------------------	--------

Technical Data

Dimensions

	<i>Height</i>	<i>Width</i>	<i>Depth</i>
Overall	1455mm (nominal)	505mm (nominal)	600mm to front of door panel
Height to Hotplate	900mm (nominal)		
Space for fixing at hotplate level	1mm minimum clearance	600mm minimum depth	
Space for fixing above hotplate level	114mm each side of cooker.		
Minimum space above grill	510mm		
Weight of the appliance	44.1 kg		
Minimum distance from rear wall	35mm		

Connections

Gas	Rear R.H. side of cooker at hotplate level. R $\frac{3}{8}$ " ($\frac{3}{8}$ " B.S.P. Male). ($\frac{3}{8}$ " to $\frac{1}{2}$ " B.S.P. Elbow supplied loose.)
Electric	None.

Ignition

Spark Generator	Turnright GL.500 APCO 6BG.6893, Vernitron 407/1/72640/006
Battery	R20 Size, 1.5V

Grill

Heat Input	4.10kW (14,000 Btu/h) *
Injector Size	1.58mm
Injector Marking	158
Cone Height	30-35mm
Ignition	H.T. Spark
Spark Gap	3-4mm
Aeration Adjustment	None
Pressure Test Point	Grill burner injector
Pressure Setting	20 mbar

Hotplate

	<i>High</i>	<i>Low</i>
Heat Input (right-hand front and left-hand rear)	3.2kW (10,900 Btu/h)	
Heat Input (left-hand front and right-hand rear)		1.9kW (6,500 Btu/h)
Injector Size	1.32mm	0.97mm
Injector Marking	132	097
Gas Rate Adjustment	None	None
Aeration Adjustment	None	None
Flame Cone Height	15mm	15mm
Ignition	H.T. Spark	H.T. Spark
Electrode	Kigass, Derlite	
Spark Gap	3-4mm	

Oven

Heat Input	2.9kW (9,900 Btu/h)
Injector Size	1.25mm
Injector Marking	125
Cone Height	15mm
Ignition	H.T. Spark
Spark Gap	3-4mm
Aeration Adjustment	None
Flame Supervision Device	Teddington FFD/AQH/608-N Copreci MTZS15700/16 or Diamond H 1100.62/B2 or Teddington DGOT/DH/03D
Thermostat	0.62kW (2,100 Btu/h)
Thermostat By-Pass	

Important – safety requirements

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations 1984 and the relevant building regulations. Detailed recommendations are contained in the following British Standard Codes of Practice – BS.6172, BS.5440 : Part 2 and BS.6891. All British Standards must be 'current edition'.

Provision for ventilation

The room containing the cooker should have an air supply in accordance with BS.5440 : Part 2 'current edition'. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window.

The cooker should not be installed in a room of volume less than 6m^3 ; or in the case of a bedsitting room, of volume less than 21m^3 . If it is installed in a room of volume between 6m^3 and 9m^3 , an air vent of effective area 65cm^2 is required; if it is installed in a room of volume between 9m^3 and 11m^3 , an air vent of effective area 35cm^2 is required, while if the room volume exceeds 11m^3 no air vent is required. However, if the room has a door that opens directly to outside, no air vent is required, even when the room volume is between 6m^3 and 11m^3 .

If there are other fuel burning appliances in the same room, BS.5440 : Part 2 'current edition' 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 room containing a bath or shower.

It is essential that the cooker is positioned as stated below.

The cooker must be a minimum of 35mm from the rear wall. With the elbow fitted to the gas inlet pipe a 35mm gap is obtained. Shelves, wall cabinets and cooker hoods must not be fitted closer than 510mm to the top of the grill canopy or within 114mm of the sides of the grill, and curtains must not be fitted immediately behind the grill or within 114mm of the sides of the grill. If fitted next to or between two base units a minimum space of 1mm must be left between the units and the cooker.

The levelling feet fitted to the appliance will achieve a nominal height to hotplate level of $900\text{mm} \pm 6.5\text{mm}$.

Base units which are above the height of the hotplate should be 114mm away. 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.

Installation

Note:

The splashback screws, battery, burner heads and gas inlet elbow are all packed in the oven compartment.

When plastic fitments are in place on hotplate adaptors, remove at the installation stage.

1. Grill Assembly

The four splashback screws should be screwed into the back of the cooker about halfway in (Fig. 1).

Engage the keyhole slots in the splashback behind the four screws and tighten the screws. Connect the grill supply union at the back of the cooker pull the grill H.T. lead through the opening in the splashback, connect on to the grill electrode and into the clips.

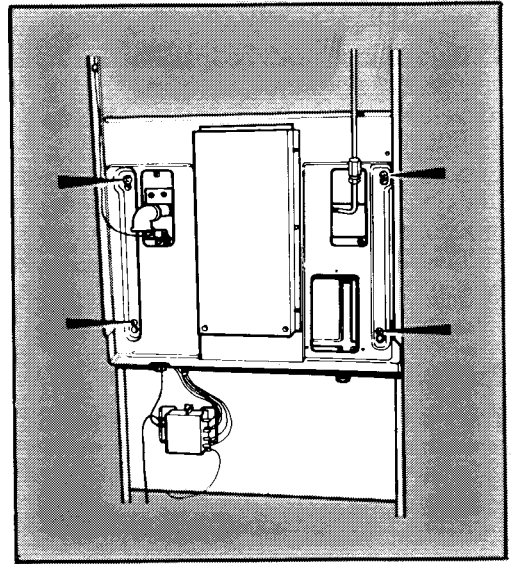


Fig. 1

2. Levelling the cooker

Adjustable levelling feet at the front and rear are provided on the base of the appliance.

Adjustment to suit floor conditions is obtained by rotating in or out the hexagonal feet from the underside of the appliance.

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

See LOCATION Section Page 5.

Grill Levelling

After the cooker has been levelled it may be found necessary to adjust the level of the grill head and this can be done in the following manner. A spirit level should be used on top of the grill canopy and adjustment for side to side and front to rear levelling carried out by adjusting the upper nut each side of the rear of the grill as shown in Fig. 5.

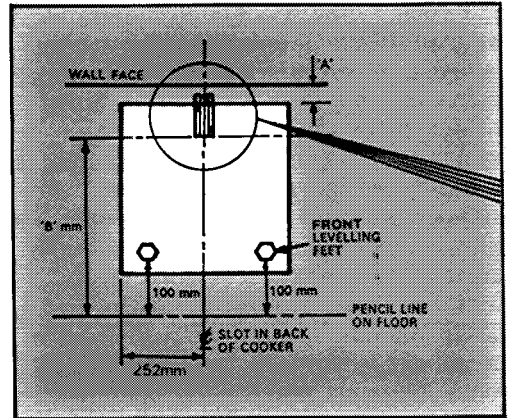


Fig. 2A

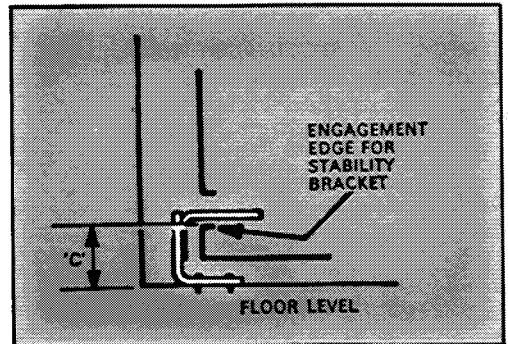


Fig. 2B

3. Fitting the stability bracket

It is recommended that if the cooker is to be installed with a flexible supply pipe a stability bracket (SK.4729.A) is fitted which is available from the supplier (See Safety Requirements – Page 5).

DOE variants are supplied with a stability bracket.

These instructions should be read in conjunction with the leaflet packed with the Stability Bracket.

1. Place the cooker in its intended position and level cooker.
2. Mark off 252mm from the left-hand side of the cooker as shown in Fig. 2A, this is the centre line of the bracket fixing.
3. Draw a line 100mm from the front edge of the levelling feet (See Fig. 2A) and remove cooker from its position. Mark off dimension 'B' in Fig. 2A on the centre line of the bracket to locate the front edge of the lower bracket. Dimension 'A' = 35mm (Rear edge of splashplate to wall). Dimension 'B' = 480mm. Fix lower bracket (with two fixing holes) to the floor on cooker centre line, then measure height from floor level to engagement edge on back of cooker, dimension 'C' of Fig. 2B.
4. Assemble upper bracket to lower bracket so that underside of bracket is Dimension 'C' + 3mm above floor level.

Re-position cooker and check that top bracket engages into cooker back to a depth of at least 100mm as shown in Fig. 2B.

4. Connecting to gas

This appliance is intended to be installed with an appliance flexible connection. Supply piping should not be less than R $\frac{3}{8}$ ($\frac{3}{8}$ " B.S.P.). Connection is made to the R $\frac{3}{8}$ ($\frac{3}{8}$ " B.S.P.) male threaded entry pipe located just below the hotplate level on the rear right-hand side of the appliance. (A $\frac{3}{8}$ " to $\frac{1}{2}$ " female elbow is provided.)

IMPORTANT: FLEXIBLE TUBING USED MUST COMPLY WITH BS.669.

Check for gas soundness after connecting the gas supply.

5. Fitting the battery

Fit the 1½ volt battery into the battery box at the right hand side of the storage compartment (See Fig. 3) ensuring it is fitted in position as indicated by the symbols on the battery box.

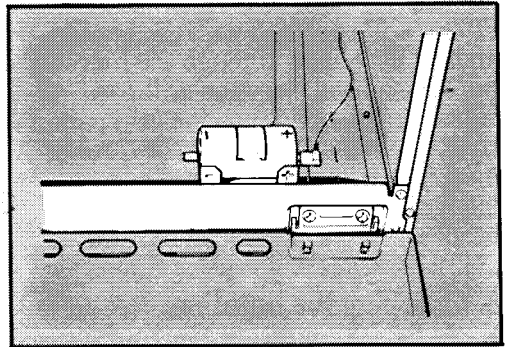


Fig. 3

6. Pressure testing

The grill injector is used as a pressure test point. At the rear of the appliance undo the two screws which attach the grill injector carrier to the grill burner. Remove the screw holding the grill supply pipe clamp. Carefully ease the supply pipe away from the appliance and connect the pressure gauge onto the grill injector.

Check the supply pressure by turning the grill tap on and one large hotplate tap full on lighting the appropriate hotplate burner.

The pressure should be 20mbar and must be between 18mbar and 25mbar.

Turn off the taps, disconnect the pressure gauge and reassemble the grill injector mounting bracket and supply pipe clamp.

7. Checking the grill

Fit the grill pan shelf with the hooked ends of its locators through the holes in the splashplate. Place the grill pan containing the grid onto the grill pan shelf. Light the grill burner by turning the grill tap knob full on and pushing the ignition button. As soon as the burner is lit the button can be released.

8. Checking the hotplate

Ensure that the burner heads and burner bodies are correctly seated in position. Fit the pan supports. Check that all burners ignite satisfactorily by turning one of the hotplate knobs on and pushing the ignition button on the fascia panel. The burner should be ignited by a series of sparks. As soon as the burner is lit the ignition button can be released. Repeat this operation for other 3 burners.

9. Checking the oven

Check that the oven burner and F.S.D. are satisfactory, by turning the oven thermostat knob to Mark 9 and pressing ignition button, lighting the burner by-pass. As soon as the burner is lit the button can be released. (Note: The burner main flame should come on in a period of not greater than 60 seconds.)

Servicing notes

Note

Turn off gas supply before servicing any gas carrying components. After servicing turn on gas and check for gas soundness. After satisfactory servicing ensure that the serviced components operate correctly.

A. Removal of fascia panel

1. Remove all gas control knobs.
2. Remove battery from below oven.
3. Remove two screws located on front fascia panel.
4. Lift off fascia panel and pull the two leads from the rear of the ignition switch.
5. Replace in reverse order.

B. Removal of hotplate tray

1. Pull appliance forward and disconnect from gas supply.
2. Remove fascia panel (see Section 'A').
3. Remove pan supports, burner heads and burner bodies.
4. Remove two screws from under front edge of hotplate tray.
5. At rear of cooker remove two screws from under rear edge of hotplate tray.
6. Slide hotplate back, simultaneously lifting the rear of the tray up to disengage the venturi tubes from their locators. Disconnect H.T. leads from the electrodes. Remove hotplate.
7. Replace in reverse order.

C. Removal of side panel

NOTE: Only remove one side panel at a time.

1. Remove hotplate (see Section 'B').
2. Remove grill pan and shelf. Pull grill H.T. lead off grill electrode and remove from clips on splashback.

Remove the splashback from the rear of the appliance by removing flexible tubing from inlet elbow, disconnecting the grill supply union and slackening the 4 splashback fixing screws (See Fig. 1). Lift splashback off.

3. Remove oven door from the appliance if L.H. side panel is being removed. (4 screws) 2 screws from each hinge. Remove all screws from around the side panel securing it to the appliance. Keep fascia securing bracket for re-use and lift side panel away from appliance.
4. When refitting the side panel use opposite side of appliance as a guide for refitting screws.
5. Re-assemble in reverse order and check for leaks.

D. Oven thermostat removal

1. Disconnect gas supply.
2. Remove hotplate as described in Section 'B'.
3. Disconnect the oven supply pipe from the thermostat body.
4. Remove the loose oven roof and unclip phial which is located in the roof of the oven. Feed phial through hole in oven.
5. Remove the two screws which secure the thermostat body to the gas rail and remove the thermostat assembly complete.
N.B. Between thermostat and gas rail there is a sealing gasket on Teddington thermostats or an 'O' ring on Copreci or Diamond H thermostats.
6. Re-assemble in reverse order, ensuring that:
 - (a) The sealing gasket or 'O' ring is correctly fitted between the thermostat and the gas rail and that the thermostat is at right angles to the rail.

- (b) The phial is securely clipped in the oven.
 - (c) The capillary is not damaged by the loose oven roof.
7. Connect the gas supply and turn on the thermostat, test for gas leaks before replacing fascia panel.

E. Hotplate tap removal

1. Disconnect gas supply.
2. Remove hotplate (see Section B).
3. Remove the two screws retaining the gas tap to the gas rail.
4. Re-assemble in reverse order, ensuring that the sealing ring is between the tap and the gas rail, and that the tap is at right angles to the rail.
5. Connect gas supply and check for leaks before fitting fascia.

F. Grill tap removal

1. Disconnect gas supply.
2. Remove hotplate (see Section 'B').
3. Disconnect grill supply pipe from rear of tap.
4. Remove the two screws retaining the gas tap to the gas rail.
5. Re-assemble in reverse order, ensuring that the sealing ring is between the tap and gas rail and that the tap is at right angles to the rail.
6. Connect gas supply and check for leaks before fitting fascia.

G. To remove oven burner/flame supervision device assembly

1. Pull cooker forward and disconnect gas supply.
2. From rear of cooker pull the H.T. lead from the oven electrode and disconnect supply pipe to inlet of the flame supervision device.

3. From inside the oven remove screws (each side of burner aperture), and lower the burner assembly in the bottom compartment and carefully bring the assembly forward through the front of the bottom compartment.
4. Re-assemble in reverse order, turn on thermostat and check for leaks.

H. To replace the FSD

1. Repeat operations 1 to 3 of section G.
2. Disconnect FSD phial from clip securing it to the burner box assembly. Slide phial out of the assembly.
3. Remove spring clip from end of burner.
4. Slide burner off injector carrier.
5. Remove injector and washer. Note position of FSD body.
6. Remove locknut from injector carrier and remove FSD from burner box.
7. Transfer injector to new FSD ensuring copper sealing washer is in place.
8. Re-assemble in reverse order ensuring FSD phial is located as in Fig. 4.

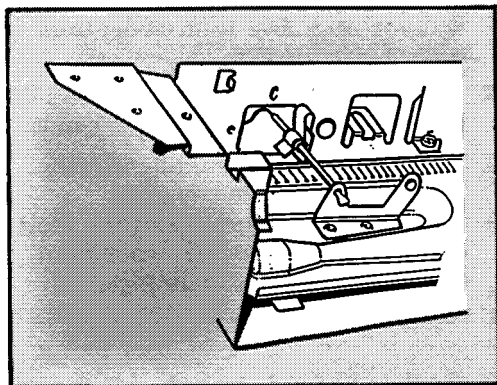


Fig. 4

I. Removal of the spark generator

1. Disconnect gas supply and pull cooker forward. Remove battery from the bottom compartment.
2. Pull off all the connections to the spark generator.
3. Slacken off the two screws securing the spark generator to the electrics panel. Remove generator.
4. Re-assemble new unit in reverse order ensuring leads do not become trapped. Connect gas supply and check for leaks.
NOTE: Ignition leads random connections.
Connect the blue cable to - (negative) and the brown cable to + (positive).

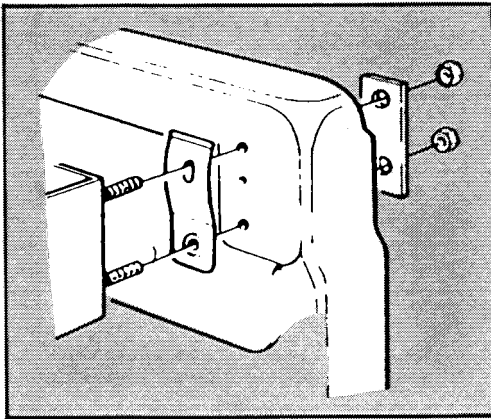


Fig. 5

J. Removal of the grill burner

1. Pull cooker forward and disconnect from gas.
2. Remove grill canopy by unscrewing four screws on the underside of the grill canopy.
3. From rear of cooker, unscrew two pozidriv screws securing injector mounting bracket to grill burner assembly.
4. Remove the pozidriv screw from grill pipe securing clip. Disconnect H.T. lead.

5. Whilst supporting the grill burner assembly remove the four nuts and two strengthening plates.
6. Pull grill burner assembly forward to remove from splashback, taking care not to lose the two tensioning springs.
7. Re-assemble in reverse order. (See Fig. 5).
NOTE: To level grill, see section LEVELLING THE COOKER on Page 6.

K. Dismantling oven door

1. Remove the door by undoing two screws from top and two screws from bottom door hinges attaching them to the oven front frame.
2. Place door on a flat surface and remove two top and two bottom screws and washers.
3. Separate inner and outer panels.
4. Remove sheet of aluminium foil.
5. Remove top and bottom hinges from inner panel by removing two screws and washers from each.
NOTE: It may be necessary to remove gasket from hinge.
6. To remove door handle, remove two screws from the outer panel.
7. Re-assemble in reverse order ensuring washers are fitted underneath screw heads.

L. To replace oven electrode

1. Remove battery.
2. Remove oven furniture.
3. From inside the oven, unscrew the electrode mounting bracket.
4. Separate the electrode from the electrode mounting bracket by removing the securing screw.
5. Re-assemble in reverse order.

