

GAS COOKERS

User Guide and Installation Instructions.



GAS COOKERS

Read the following carefully to avoid an electric shock or fire.

General Warnings

- This appliance is not suitable for use by young children or infirm persons, without supervision.
- Young children should be supervised to ensure they do not play with this appliance.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces.
- This appliance must not be used as a space heater.
- Keep vents clear of obstructions.
- In order to avoid a fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not store flammable materials in or under the appliance, e.g. Aerosols.

Grill

- Always turn the grill off immediately after use as fat left there may catch fire.
- Do not cover the insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat left may catch fire.
- The grill door must be left open when grilling.
- Do not leave the grill on unattended.
- To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Do not store flammable materials in the grill.

¥ **If the burner is not lit in eight seconds, turn the control knob to off and allow 15 seconds for the gas to clear.**

Oven

- During use the appliance becomes hot. Care should be taken to avoid touching hot surfaces inside the oven.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the oven door as a shelf.
- Do not push down on the open oven door.

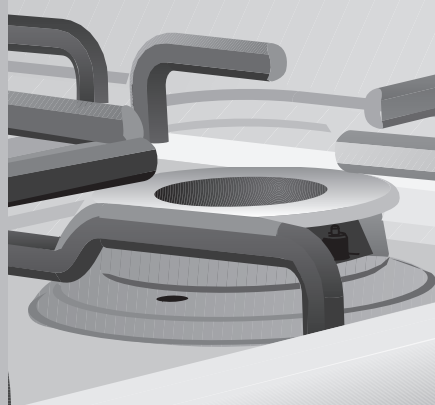
Cooktops (Generally)

- Do not allow pots to boil dry, as damage to both pan and hotplate may result.
- Do not operate the hotplates for an extended period of time without a utensil on the hotplate.
- Do not allow large cookware to overhang the hob onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- Do not allow cooking utensils to intrude into the area which is close to the controls.
- Ensure burner caps are in their proper positions.

Installation, Cleaning and Servicing

- An authorised person must install this appliance. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- **In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt bracket must be installed.**
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 85 deg C.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- If rigid pipe is used for installation it should include sufficient loops/forms to allow the product to be moved out from installed position for service.
- This appliance contains aluminium fittings. Do not use caustic based cleaners.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised serviceperson.

1	Controls	4
2	Understanding the cooker	7
3	Using the Hotplates	9
4	Using the grill	10
5	Using the oven	11
6	Handling baking & grilling problems	12
7	60 Minute ringer timer & electronic clock	13
8	Cleaning and care of the cooker	14
9	Solving problems	18
10	Installation	19
	Service & Warranty	



CONGRATULATIONS... CONGRATULATIONS... CONGRATULATIONS... CONGRATULATIONS... CONGRATULATIONS...

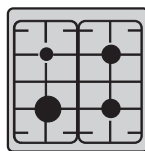
You have made a wise decision. You are now the proud owner of one of Australia's finest domestic appliances. This book will help you get the best possible results from your new cooker - please take some time to read it. This could save you an unnecessary service call. We recommend you keep these instructions in a safe place.

CONTROLS

Cooking Guide Symbols (to help you understand our instructions more easily)



Baking



Hotplate burners



Fan Baking



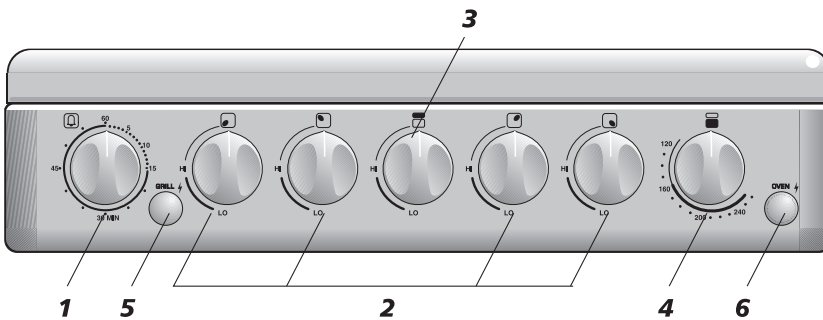
Grilling

WARNING:

- Do not spray aerosols in the vicinity of this appliance while it is in operation.
 - When this appliance is installed in a marine craft or in a caravan, it **shall not** be used as a space heater.
-

CONTROLS

Flat Hob - Manual Ignition Models



1. 60 Minute Ringer Timer (If Fitted)

- Sets reminder time. (See page 13 for more information).

2. Hotplate Burner Control Knob

- Sets the hotplate cooking temperature.
- To operate push knob in and turn anti-clockwise to max.
- Ignite the selected burner with a hand held igniter.

3. Grill Burner Control Knob

- Sets the grilling temperature.
- To operate push knob in and turn anti-clockwise to max.
- Ignite the grill burner by pushing the manual grill igniter button.

4. Oven Burner Control Knob

- Sets the baking temperature.
- To operate push knob in and turn anti-clockwise about a quarter of a turn.
- While keeping the control knob depressed, ignite the oven burner by pushing the manual oven igniter button.

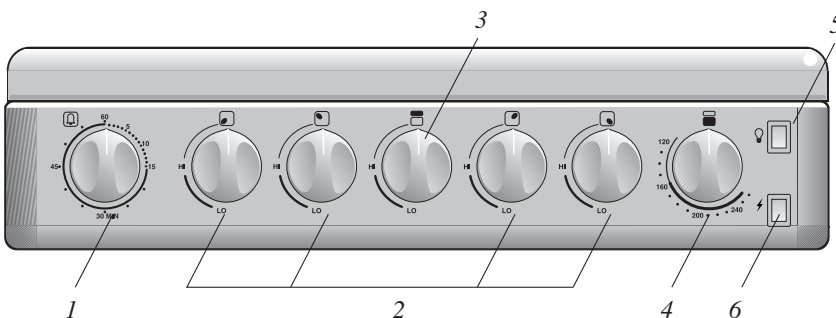
5. Manual Grill Igniter Button

- Ignites the grill burner.
- Note: the grill burner control knob has to be set to max. first. (See page 10 for more information).

6. Manual Oven Igniter Button

- Ignites the oven burner.
- Note: The oven burner control knob has to be set and held down first. (See page 11 for more information).

Flat Hob - Electronic Ignition Models



1. 60 Minute Ringer Timer (If Fitted)

- Sets reminder time. (See page 13 for more information).

2. Hotplate Burner Control Knob

- Sets the hotplate cooking temperature.
- To operate push knob in and turn anti-clockwise to max.
- Ignite the selected burner by pushing the electronic igniter switch.

3. Grill Burner Control Knob

- Sets the required grilling temperature.
- To operate push knob in and turn anti-clockwise to max.
- Ignite the grill burner by pushing the electronic igniter switch.

4. Oven Burner Control Knob

- Sets baking temperature.
- To operate push knob in and turn anti-clockwise about a quarter of a turn.
- While keeping the control knob depressed, ignite the oven burner by pushing the electronic igniter switch.

5. Oven Light Switch

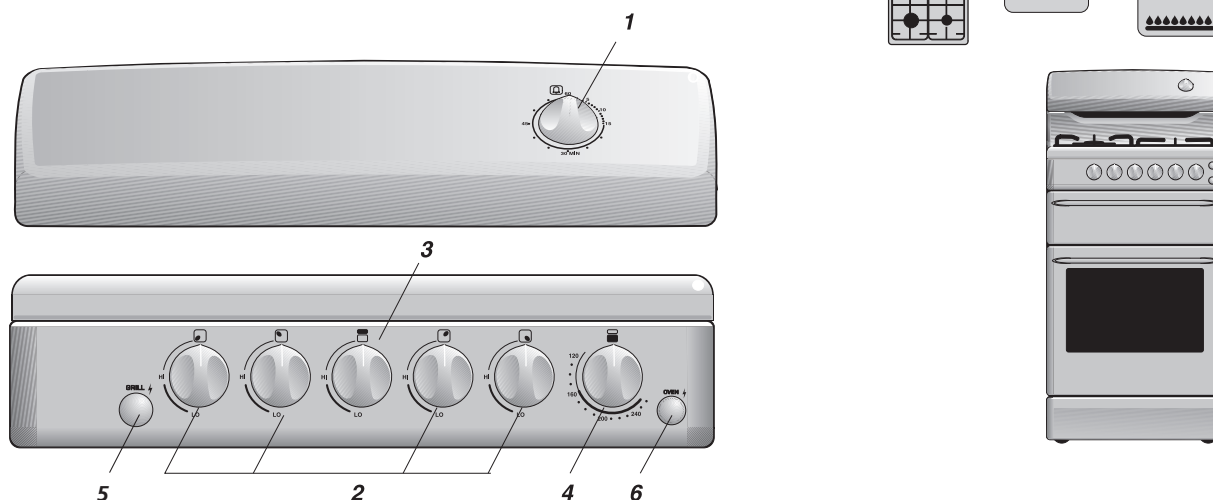
- Turns oven light on/off.

6. Electronic Igniter Switch

- Ignites the hotplate burners, grill burner and oven burner.
- Note: The appropriate burner control knob has to be set to max. first. (See pages 10 & 11 for more information).

CONTROLS

Upswept Hob - Manual Ignition Models



1. 60 Minute Ringer Timer

- Sets reminder time. (See page 13 for more information).

2. Hotplate Burner Control Knob

- Sets the hotplate cooking temperature.
- To operate push knob in and turn anti-clockwise to max.
- Ignite the selected burner with a hand held igniter.

3. Grill Burner Control Knob

- Sets the grilling temperature.
- To operate, push knob in and turn anti-clockwise to max.
- Ignite the grill burner by pushing the manual grill igniter button.

4. Oven Burner Control Knob

- Sets the baking temperature.

- To operate, push knob in and turn anti-clockwise about a quarter of a turn.
- While keeping the control knob depressed, ignite the oven burner by pushing the manual oven igniter button.

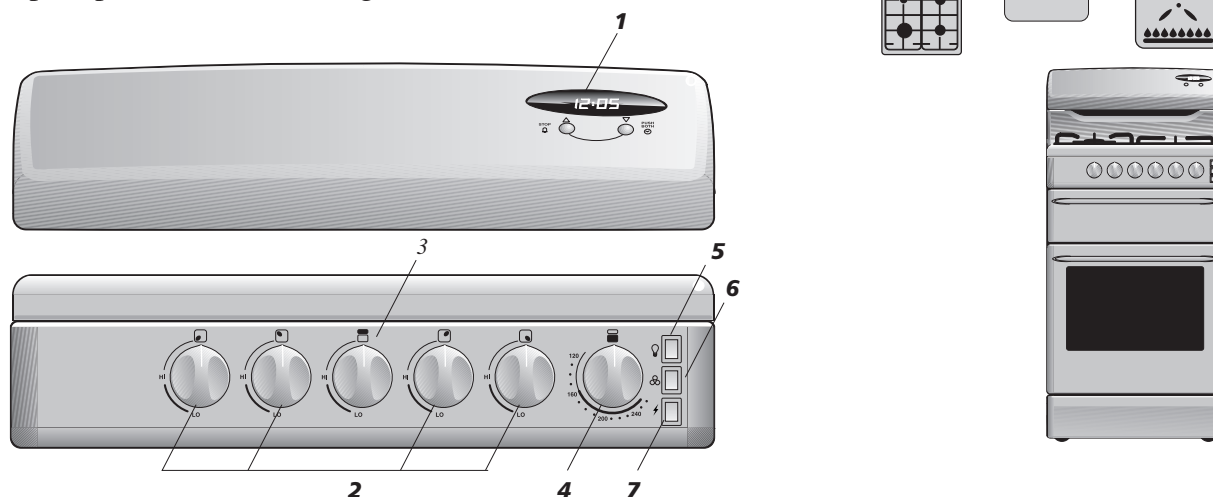
5. Manual Grill Igniter Button

- Ignites the grill burner.
- Note:** The grill burner control knob has to be set to max. first.
(See page 10 for more information).

6. Manual Oven Igniter Button

- Ignites the oven burner.
- Note:** The oven burner control knob has to be set and held down first. (See page 11 for more information).

Upswept Hob - Electronic Ignition Models



1. Electronic Clock

- Shows the time of day.
- Sets baking/grilling reminder time.
(See page 13 for more information).

2. Hotplate Burner Control Knob

- Sets the hotplate cooking temperature.
- To operate, push knob in and turn anti-clockwise to max.
- Ignite the selected burner by pushing the electronic igniter switch.

3. Grill Burner Control Knob

- Sets the grilling temperature.
- To operate, push knob in and turn anti-clockwise to max.
- Ignite the grill burner by pushing the electronic igniter switch.

4. Oven Burner Control Knob

- Sets the baking temperature.
- To operate, push knob in and turn anti-clockwise about a quarter of a turn.
- While keeping the control knob depressed, ignite the oven burner by pushing the electronic igniter switch.

5. Light Switch

- Turns oven light on/off.

6. Fan Switch

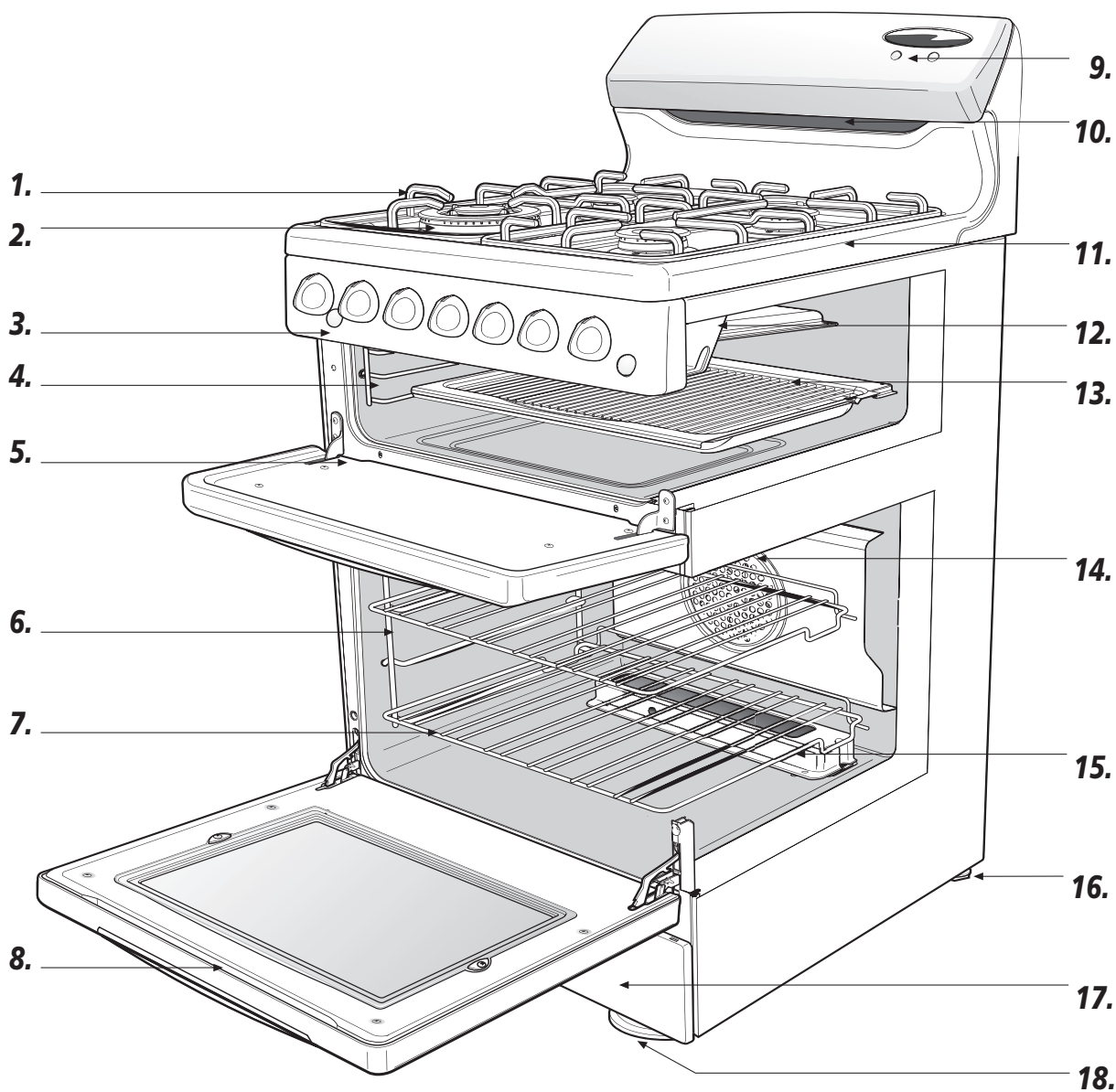
- Turns oven fan on/off.

7. Electronic Igniter Switch

- Ignites the hotplate burners, grill burner and oven burner.
- Note:** The appropriate burner control knob has to be set first.

UNDERSTANDING THE GAS COOKER

Upswept Hob Cooker

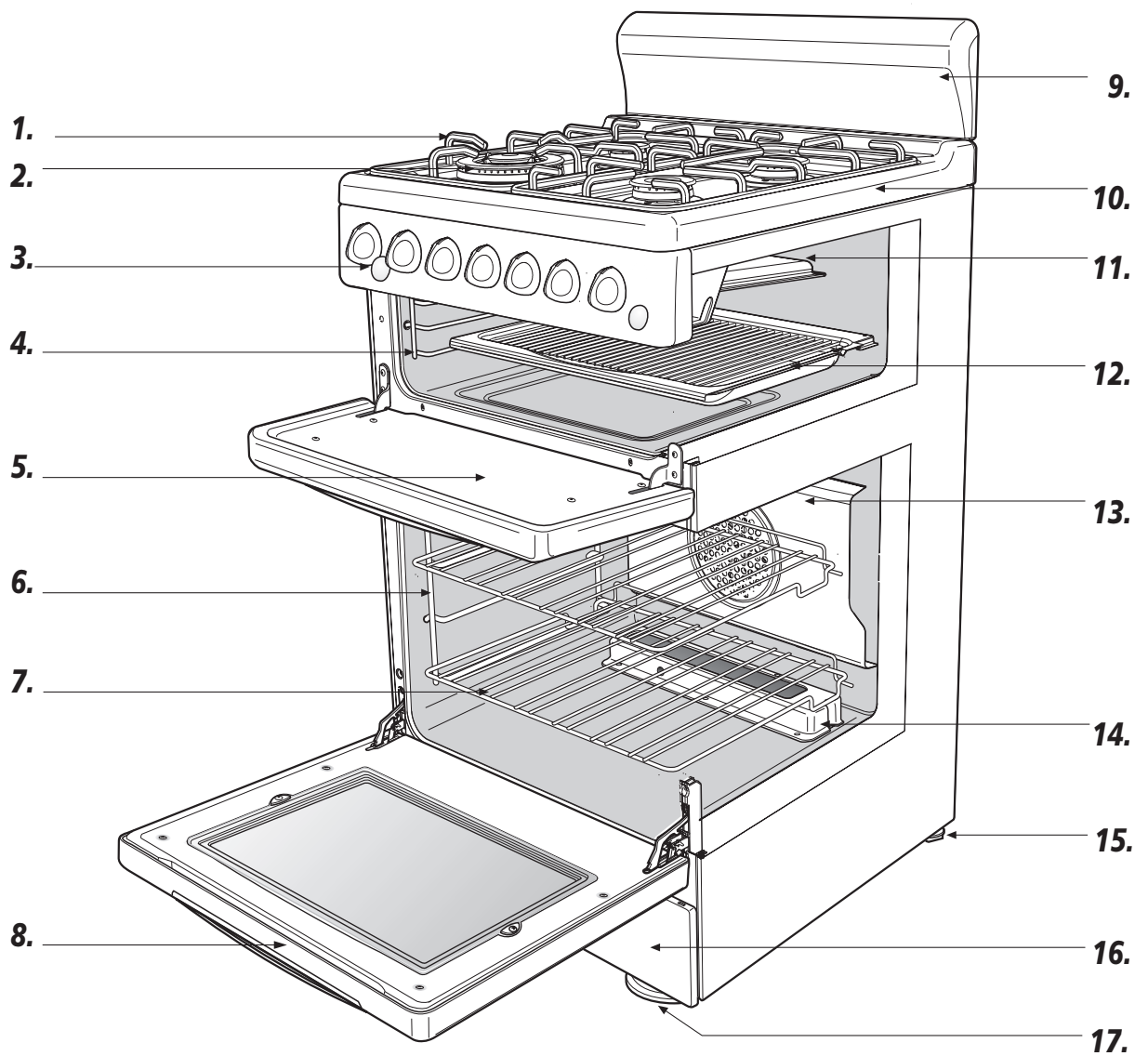


1. Removable Trivet
2. Removable Hotplate Burner
3. Control Panel
4. Removable Grill Dish Side Support
5. Grill Door
6. Removable Shelf Side Support
7. Removable Shelf
8. Removable Airwash Oven Door
9. Splashback

10. Flue Vent
11. Hob
12. Grill Burner
13. Removable Grill Dish and Rack
14. Removable Fan Cover
(fan forced ovens only)
15. Oven Burner Cover
16. Rear Adjustable Feet
17. Removable Kick Panel
18. Front Adjustable Feet

UNDERSTANDING THE GAS COOKER

Flat Hob Cooker



- 1. Removable Trivet
- 2. Removable Hotplate Burner
- 3. Control Panel
- 4. Removable Grill Dish Side Support
- 5. Grill Door
- 6. Removable Shelf Side Support
- 7. Removable Shelf
- 8. Removable Airwash Oven Door

- 9. Removable Splashback
- 10. Hob
- 11. Grill Burner
- 12. Removable Grill Dish and Rack
- 13. Removable Fan Cover
(fan forced ovens only)
- 14. Oven Burner Cover (fan forced ovens only)
- 15. Rear Adjustable Feet
- 16. Removable Kick Panel
- 17. Front Adjustable Feet



USING THE HOTPLATE BURNERS

Manual Ignition Burners

After setting the appropriate hotplate burner control knob to max., these burners are ignited by a hand held igniter. (Not supplied.)

1. Low heat burner

(5.1MJ/h)

Used for simmering and for use with small cookware items.

2 & 3. Medium heat burners

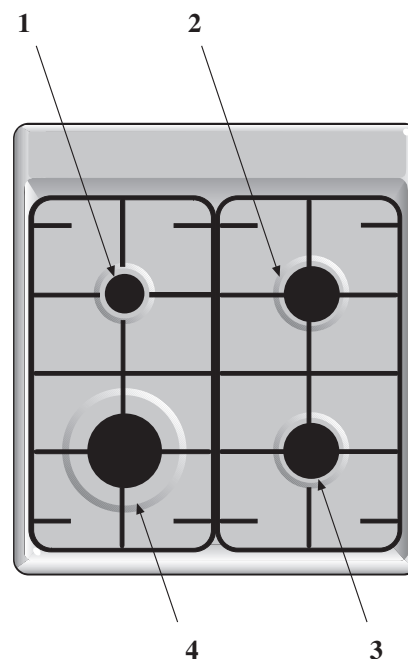
(9.0MJ/h)

Used for normal cooking and simmering with mid size cookware items.

4. High heat burner

(12.4MJ/h)

Used for fast heating with large size cookware items.



Electronic Ignition Burners

After setting the appropriate hotplate burner control knob to max., the burner is ignited by pressing the igniter switch. Sparks are released to all burners.

1. Low heat burner

(5.1MJ/h)

Used for simmering and for use with small cookware items.

2 & 3. Medium heat burners

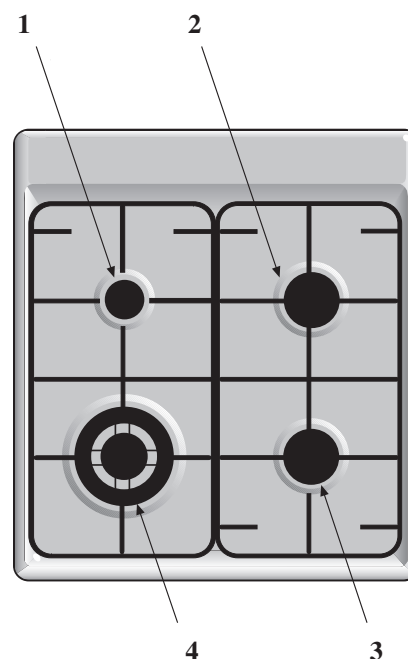
(9.0MJ/h)

Used for normal cooking and simmering with mid size cookware items.

4. Intense heat wok burner

(14.5MJ/h)

Used for very fast heating with woks and other large size cookware items.



To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edges of the cookware.

WARNING:

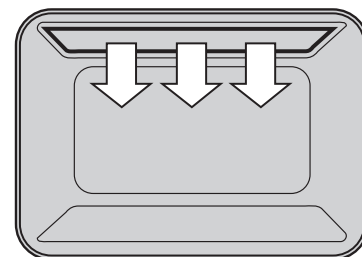
Do not use asbestos mats or heat diffusers as they tend to cause a temperature build up which can damage the enamel.

Do not allow large cookware to overhang the cooktop onto the adjacent benchtop. This will cause scorching to the benchtop surface.

Do not allow pans to boil dry as this can cause damage to the enamel and to the pan.

USING THE GRILL

1. The **Grill** works by directing heat from the burner onto the food. The grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.



Igniting the Griller.

- First press and turn the grill burner control knob to max.
- Ignite the grill burner by pressing either the electric igniter switch (electronic ignition models) or manual igniter button (manual igniting models) on the right hand side of the control panel.

¥ If the burner is not alight after about 8 seconds, turn the control knob to off and allow about 15 seconds for the gas to clear.

- Then repeat the ignition procedure.

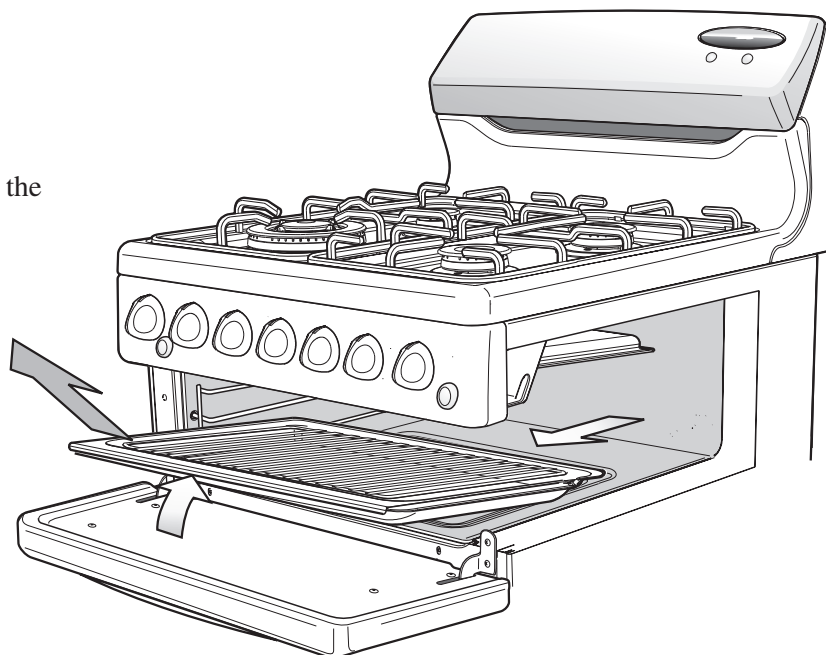
IMPORTANT: The grill door must be left open during grilling.

Best results are obtained after 3 minutes preheat. This will help seal in the natural juices of steak, chops etc. for a better flavour.

Removing the grill dish

simply pull forwards and upwards.

- To replace the grill dish ensure that the rear of the dish is engaged with the side support before sliding backwards.



WARNING:

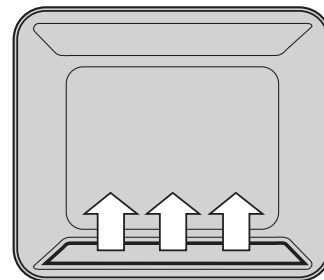
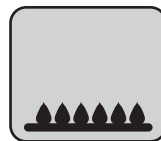
- Do not cover the chrome grill rack with foil.
- Do not leave the grill unattended.
- Always turn the grill off **immediately after use** as fat left there may catch fire.
- Accessible parts may become hot when the grill is in use – children should be kept away.

Note: Before you use your grill for the first time, run the grill for 15 minutes with 10mm of water in the bottom of the grill dish. This will remove any residual oils left on the burner.

USING THE OVEN

Baking (Conventional Oven Models)

When baking in a conventional oven, heat comes from the burner below the food. The burner is controlled by the thermostat and will turn the burner down to maintain the set temperature.



Igniting the Oven.

- First press and turn the oven burner control knob about a quarter of a turn.
- While keeping the oven burner knob depressed, ignite the burner by pressing either the oven igniter switch (electronic ignition models) or oven igniter button (manual ignition models) on the right hand side of the control panel.
- If it does not light within 10 seconds, open the oven door to avoid a build up of gas.
- Wait one minute and repeat the procedure.
- When the burner is alight, hold in the control knob for about 20 seconds before releasing.
- If the flame goes out when the control knob is released, repeat the procedure.

Note: There is a gradual variation in temperature between the bottom and top of the oven. The bottom shelf position is the coolest and the top shelf position is the hottest.

We recommend you preheat your oven before cooking. The following table may be used as a guide.

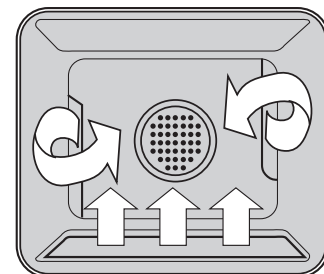
SET TEMPERATURE	HEATING TIME (from cold)
150 °C	5 minutes
200 °C	8 minutes
250 °C	12 minutes

WARNING

- Do not line oven with foil
- Do not use polyunsaturated oil in oven cooking as it can cause heavy film deposits on the inside of the oven.

Fan Baking (Fan Forced Oven Models)

When fan baking in a fan forced oven, heat comes from the burner below the food. The fan circulates the hot air around the oven cavity, so that the temperature is more even throughout the oven.



Fan baking will cook at a lower temperature and be faster than conventional oven baking. It is also very good for multi-shelf cooking because of the even oven temperature throughout the oven.

For information on igniting the oven, refer to the section above in Baking.

Note: Always allow the oven to preheat first, before operating the oven fan.



HANDLING BAKING & GRILLING PROBLEMS

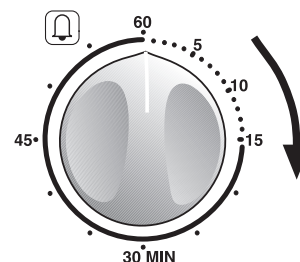
PROBLEM	CAUSES	REMEDIES
Uneven cooking	<ul style="list-style-type: none"> ¥ Incorrect shelf position. ¥ Oven tray too large. ¥ Trays not centralised. ¥ Air flow in oven uneven. 	<ul style="list-style-type: none"> - Select shelf that puts food in the centre of the oven. - Experiment with other trays or dishes. - Centre trays. - Rotate food during cooking.
Baked products too brown on top:	<ul style="list-style-type: none"> ¥ Oven not preheated. ¥ Aluminium foil in oven. ¥ Baking tins too large for the recipe. ¥ Baking tins not evenly spaced. ¥ Products not evenly sized or spaced on trays. ¥ Food placed too close to top of oven. 	<ul style="list-style-type: none"> - Preheat until the oven indicator lamp goes off. - Remove foil. - Use correct size tins. - Stagger baking tins at least 3cm between tins and the oven walls. - Make into same size and shape, & spread evenly over trays. - Place food in middle or lower shelf position.
Baked products too brown on bottom:	<ul style="list-style-type: none"> ¥ Baking temperature too high. ¥ Baking tins too large for the recipe. ¥ Baking tins are dark metal or glass. ¥ Food too low in the oven. ¥ Oven door opened too frequently during baking. 	<ul style="list-style-type: none"> - Lower the temperature. - Use correct size tins. - Change to shiny, light tins or lower the temperature by 10°C. - Cook one shelf higher. - Don't open the oven door until at least half the cooking time has passed.
Cakes have a cracked, thick crust:	<ul style="list-style-type: none"> ¥ Baking temperature too high. ¥ Food too high in oven. ¥ Cake batter over mixed. ¥ Pan too deep. ¥ Baking pans dark. 	<ul style="list-style-type: none"> - Lower the temperature. - Cook one shelf lower. - Mix just long enough to combine ingredients. - Check size of pan and use recommended size. - Change to shiny pans.
Baked products are pale, flat and undercooked:	<ul style="list-style-type: none"> ¥ Baking temperature too low. ¥ Food too low in oven. ¥ Baking time too short. ¥ Incorrect tin size. 	<ul style="list-style-type: none"> - Raise the temperature. - Cook one shelf higher. - Increase cooking time. - Use correct size tin.
Cakes fallen in the centre:	<ul style="list-style-type: none"> ¥ Baking temperature too low. ¥ Baking time too short. ¥ Proportions of ingredients incorrect in the recipe. ¥ Opening door too early in baking. 	<ul style="list-style-type: none"> - Raise the temperature. - Increase cooking time. - Check recipe. - Do not open the door until the last quarter of cooking time.
Crusts are too thick:	<ul style="list-style-type: none"> ¥ Incorrect ingredients. 	<ul style="list-style-type: none"> - Vary ingredients to suit personal tastes.
Roast meat & potatoes not browning in fan oven:	<ul style="list-style-type: none"> ¥ Poor air circulation. 	<ul style="list-style-type: none"> - Elevate food onto rack to allow air circulation.
Juices running out of meat:		<ul style="list-style-type: none"> - Do not pierce meat with fork, turn with tongs.
Grilled meats overcooked on outside & raw in the centre:	<ul style="list-style-type: none"> ¥ Meat too close to grill. 	<ul style="list-style-type: none"> - Grill at lower shelf position.
Grilled steaks & chops buckling:		<ul style="list-style-type: none"> - Cut fat with knife towards meat.
Excess grill smoke:	<ul style="list-style-type: none"> ¥ Build up of fats in grill. 	
Condensation - oven door or grill compartment	<ul style="list-style-type: none"> ¥ Normal 	<ul style="list-style-type: none"> - See page 18



OPERATING THE 60 MINUTE RINGER TIMER

To set the timer, simply turn the knob to the required number of minutes.

Note: For any time below fifteen minutes turn the knob past the fifteen then turn it back to the required number of minutes. When the timer returns to zero, the timer gives a short ring.



OPERATING YOUR ELECTRONIC CLOCK

Setting the time of day


The clock has a 24 hour display.

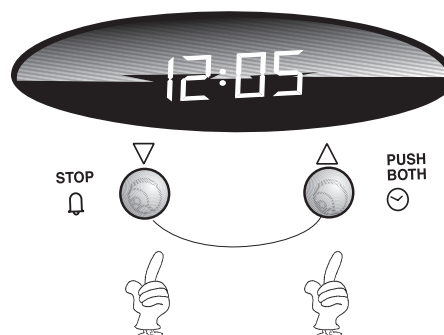
After you have turned on your oven, you will see **0.00** on your display.

To set

- Press Δ and ∇ at the same time, release and then press Δ or ∇ until the correct time is displayed.

Wait 4 seconds.

- Is the  symbol displayed
- No. You have set the time correctly.
 - Yes. This is incorrect. You have accidentally set the countdown timer. Go to 'To reset the timer' and then start again at 'To Set'.



Setting the timer

To set

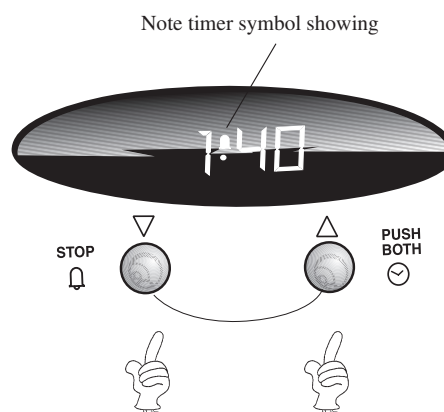
- Press the Δ or ∇ buttons to start the minute timer.

Note: The timer symbol  will show on your screen.

- Press the Δ button to increase the time.
- After setting the timer, wait 4 seconds and the time of day will be displayed again.
- To view the remaining time press the Δ or ∇ button.
- The timer will now count to zero (0) and a buzzer will sound for 2 minutes.
- Press the Δ or ∇ button to stop the buzzer.
- Wait 4 seconds. The time will reappear.

To reset the timer (and display time).

- Press the ∇ button until you see zero on the display.
- Wait 4 seconds. The time will reappear.



CLEANING & CARING FOR THE COOKER

IMPORTANT: - Always make sure that your appliance is turned off before you clean it.
- Do not use steam cleaners.

Cleaning Enamel

- Keep it clean by wiping it regularly with a soft cloth dipped in warm soapy water.
- Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers. **Note:** You can also use household oven enamel cleaners but follow the manufacturer's instructions carefully.
- Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.

Cleaning your Control Panel

- To help with your cleaning you can easily remove the control knobs from the control panel.
- Make sure the control knobs are in the OFF position.
 - Grasp knobs firmly and pull them towards you.
 - Do not use excess water when cleaning the control panel.

Cleaning your Hob

Removing the trivets

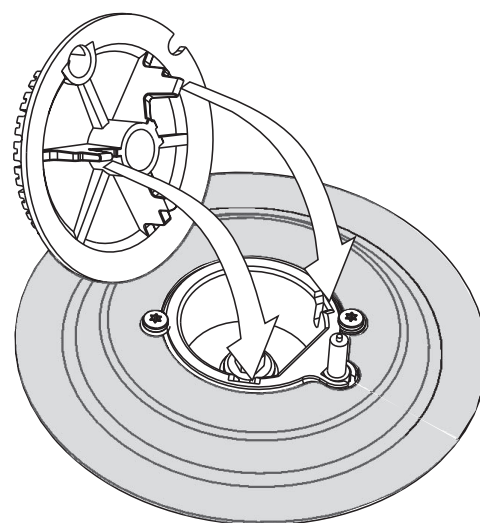
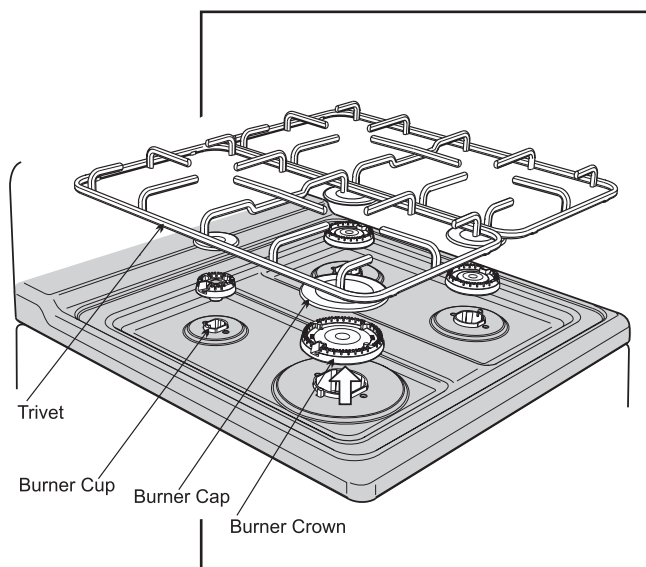
- The trivets locate in the recessed area of the hob.
- They can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing in warm soapy water.
- Take care when replacing the trivets as dropping them onto the hob may damage the enamelled surface.
- For wok burners only use the wok trivet.

Removing the burners

- The burner caps and crowns are removable for cleaning.
- Flame port blockage should be removed by means of a match stick or brush.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- Do not clean them with abrasive or caustic type cleaners, or clean in a dishwasher.

Refitting the burner crowns and caps

- The burner crown must be fitted correctly into the burner cup or damage will occur during operation.
 - To do this, ensure that the 2 ribs on either side of the spark plug hole are positioned into the 2 slots on the burner cup. (See diagram opposite).
 - The burner cap is simply positioned over the top of the burner crown.
- Note:** When the burner is correctly fitted it will sit level on the hob.



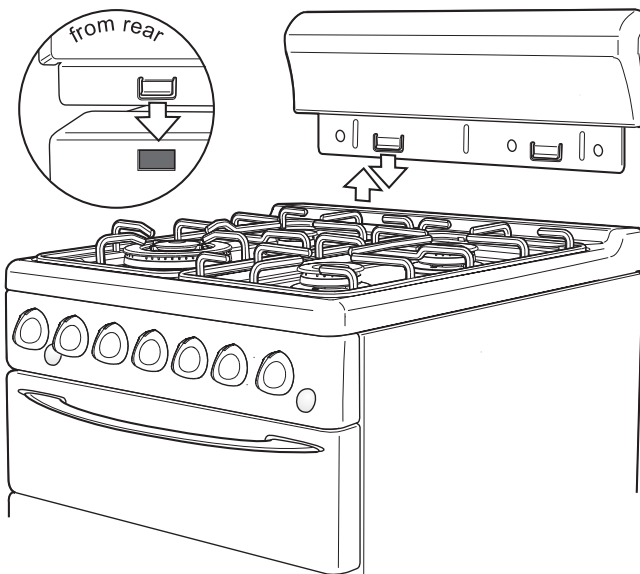
CLEANING & CARING FOR THE COOKER

Removing the splashback

(Flat hob models only)

The splashback can be removed to aid in cleaning.

- To remove the splashback, simply pull upwards.
- Clean the splashback in hot soapy water.
- To replace the splashback, align the 2 tabs of the splashback with the corresponding holes in the hob and push downwards.

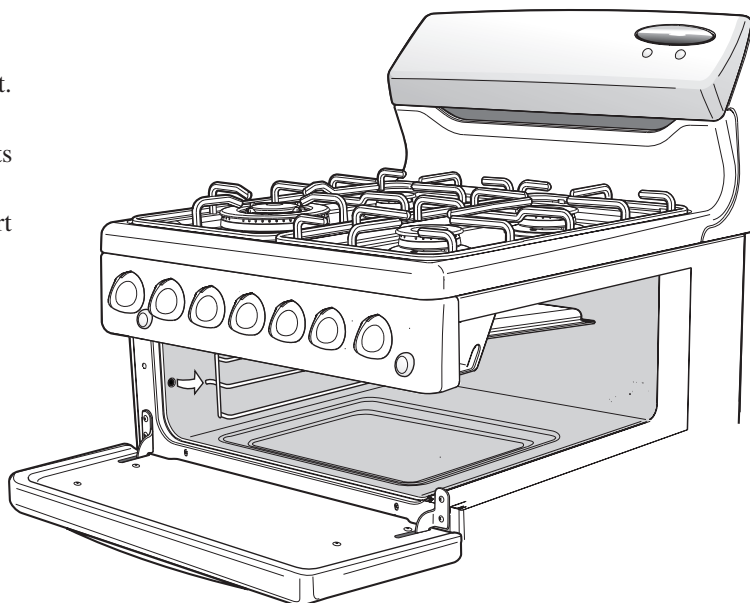


Cleaning the grill

Removing the Grill Dish Supports

The grill dish supports can be removed to aid in the cleaning of the Grill Compartment.

- To remove them, simply grasp the supports at the front and pull them inwards.
- To install the grill dish supports, first insert the rear hook to the rear hole.
- Then locate the front peg into the front hole and push in firmly.



Cleaning the Grill Compartment

Clean the Grill Compartment with hot soapy water. If stronger action is needed use a non-abrasive oven cleaner applied with a nylon scourer.

NOTE: You can also use household oven enamel cleaners but follow the manufacturer's instructions carefully. **Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.**

CLEANING & CARING FOR THE COOKER

Cleaning the Oven

Removing the Oven Door

Follow these steps to better access the oven for cleaning:

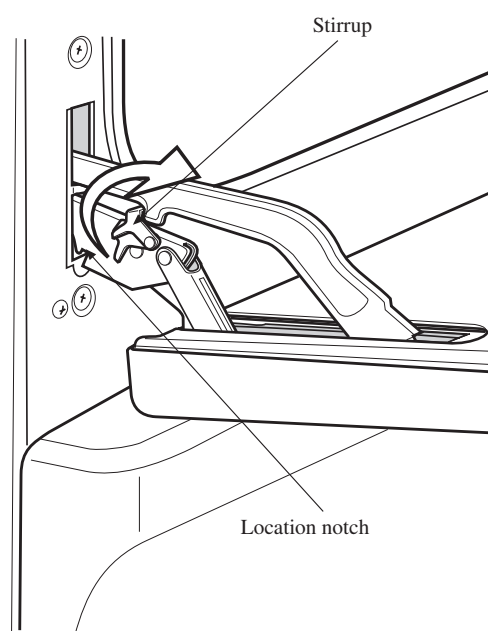
- Open the door fully.
- Rotate the two stirrups forwards so that they are engaged onto the hooks on the hinge arms.
- Hold the stirrups in place and slightly close the door. The stirrups will now remain engaged.
- Close the door half way and lift it away from the oven.
- Do not lift the door by the handle, use one hand either side of the door, keeping fingers clear of the hinge arms.

To replace the door:

- Relocate both hinge arms at the same time into the oven front housing.
- Ensure that the location notches on the bottom of the hinge arms are positioned onto the lower cutout lip.
- Close the door partially to ensure that the location notch drops into place.
- When the hinges are located, open the door fully and ensure the stirrups are disengaged.

Note: Never use force and always ensure that the location notch is correctly engaged before operating the door.

Note: When removing door, ensure stirrup is rotated fully to this position.



AIRWASH DOOR

The door on your cooker is designed to allow cool air to pass up through the middle and out through the vent in the top of the door.

(See diagram)

This feature results in lower surface temperatures on the outside of the door.

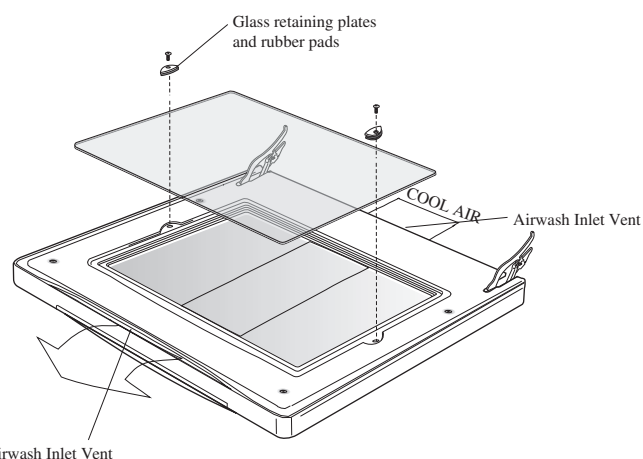
Cleaning the door glass

To help with cleaning the door your cooker has a removable inner door glass.

1. First remove the oven door from the cooker and lie it down flat (refer to instructions above).
2. Undo the screws on either side of the door and remove the 2 glass retaining plates and rubber pads.
3. Remove the inner glass and clean in hot soapy water.
4. The inside of the outer glass can also be wiped clean.
5. When reassembling do not overtighten the retaining plate screw.

WARNING:

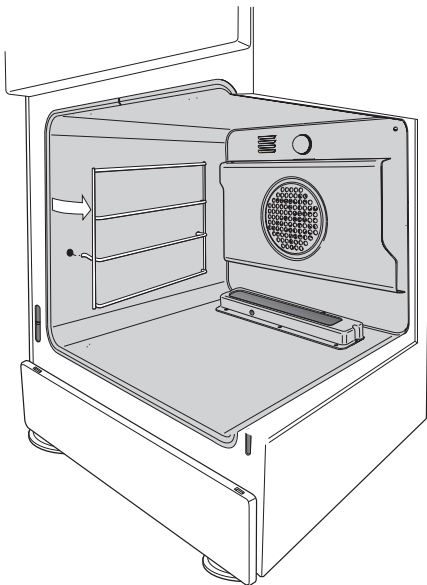
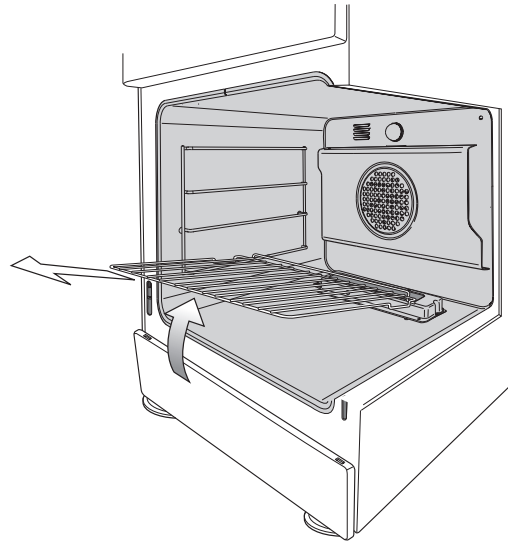
- Do not attempt to remove the inner door glass while the door is still on the cooker.
- The oven must not be used without the inner door glass correctly fitted. To do so will result in damage to the cooker.



CLEANING & CARING FOR THE COOKER

Removing the Oven Shelves

- Slide the oven shelves towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports and lift them clear.
- Wash the shelves in hot soapy water.
- For heavy baked-on-stains, soaking of the shelves may be required.



Removing the shelf supports

- Grasp the shelf supports at the front.
- Pull them inwards.
- To install the shelf supports, first insert the rear hook to the rear hole.
- Then locate the front peg into the front hole and push in firmly.

Cleaning the oven burner

- The oven burner cover and oven burner are not removable except for servicing.
- Accidental spill-overs should be cleaned immediately so that the burner ports do not become blocked.

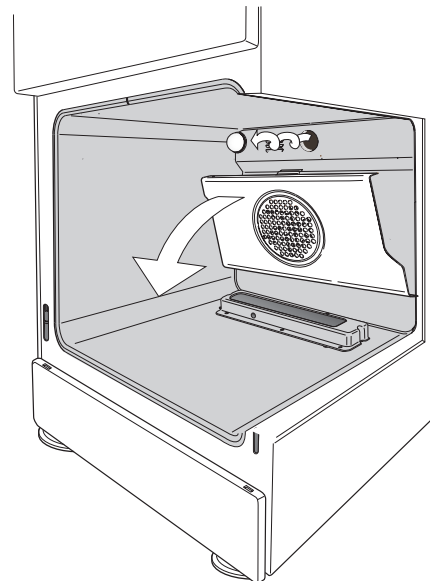
Removing the Fan Cover

(Fan Forced Models Only)

- Switch the appliance off before removing the fan cover.
- To remove, hold the fan cover by the two sides and pull firmly towards you.
- To install the fan cover insert the two tabs at the bottom of the fan cover into their corresponding holes.
- Push the top of the fan cover home.

Removing the Oven Light Glass

- Switch the appliance off before removing the oven light glass for globe replacement.
- Turn Oven Light Glass anti-clockwise to remove it.



Cleaning the Oven Compartment

Clean the oven compartment with hot soapy water. If stronger action is needed use a non-abrasive oven cleaner applied with a nylon scourer.

Note: You can also use household oven enamel cleaners but follow the manufacturer's instructions carefully. **Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.**

SOLVING PROBLEMS

Faults

If there is a problem with the oven and/or grill, please:

check the points listed on this page **before** calling for service. It may be possible to avoid a service call by fixing the problem yourself - and so continue cooking.

Note: We may charge you for service **even in the guarantee period** if your problem is due to the causes listed below.

Data Plate

When you need information, service or replacement parts please:

Tell us the Model number and Serial number, shown on the data plate.

The data plate is visible when the grill door is open.

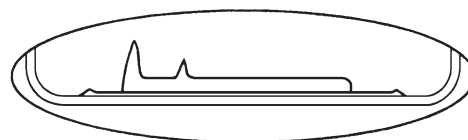
For a warranty or spare parts enquiry, call the number listed on the back page.

Note: Only authorised personnel should carry out servicing.

PROBLEM	POSSIBLE CAUSES	REMEDY
No spark obtained when electronic igniter button is pressed	<ul style="list-style-type: none">• Power not turned on• Household fuse has blown or circuit breaker tripped Note: If the household fuse continues to blow, call the Service Centre	<ul style="list-style-type: none">• Switch on electricity or check household fuses
No spark obtained when manual igniter button is pressed	<ul style="list-style-type: none">• Spark plug is wet or dirty	<ul style="list-style-type: none">• Dry or clean spark plug
Burner will not light even though the igniter is working	<ul style="list-style-type: none">• Gas supply valves is turned off• Port blockage in ignition area	<ul style="list-style-type: none">• Turn on gas supply to appliance• Ensure that ports & ignition area are clean & dry
Oven light not working	<ul style="list-style-type: none">• Power not turned on• Household fuse has blown or circuit breaker tripped• Lamp blown or loose in socket	<ul style="list-style-type: none">• Switch on electricity or check household fuses• Replace or tighten lamp
Electronic clock flashing	<ul style="list-style-type: none">• Power failure or interruption	<ul style="list-style-type: none">• Reset time of day
Oven cooking time is excessive	<ul style="list-style-type: none">• Heat escaping through incorrectly sealed door• The set oven temperature is incorrect	<ul style="list-style-type: none">• Check that oven door is properly closed• Change set oven temperature
Unit smoking when first used	<ul style="list-style-type: none">• Protective oils being removed	<ul style="list-style-type: none">• Turn oven on high for 10 mins• Turn grill on high for 10 mins
Excessive condensation building up when baking	<ul style="list-style-type: none">• Too much water used in cooking	<ul style="list-style-type: none">• Reduce amount of water• Leave oven door open after cooking if food is to be left in oven for a long time.
Odours on first use of oven		Conditioning of the oven insulation for the first 1-2 hours

Oven Burner Operation

From a cold start, the flame pattern of the oven burner will appear similar to diagram.



INSTALLATION



DO NOT PUSH OR PULL THE COOKER BY THE TOP OF THE SPLASHBACK OR LIFT THE COOKER BY THE DOOR HANDLES

CAUTION: To avoid any potential hazard, this appliance must be installed using the following instructions.

General Points

This appliance Must be installed by an authorised person, and in compliance with:

The Installation Code for Gas Burning Appliances and Equipment, AS5601/AG601, issued by the Australian Gas Association and the Australian Liquefied Petroleum Gas Association.

The local Gas fitting regulations, municipal building codes to 4.8 and 5.12.1 and any other relevant statutory regulations.

Installation Warning: This appliance has been tested and approved to the relevant Australian Standards. It is designed to cook food. It will get hot. Where it is built into or close to a cabinet, the cabinet material must be capable of withstanding 85°C.

Electrolux Home Products Pty Ltd cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.

Cooker Gas Type

These appliances come in 3 gas types, Natural Gas, Propane and LPG. Before commencing installation, check to ensure that your appliance is suitable for the type of gas to which it is to be connected.

This can be checked before unpacking, by checking the gas type on the carton sticker. Otherwise the data plate positioned behind the bottom of the oven door.

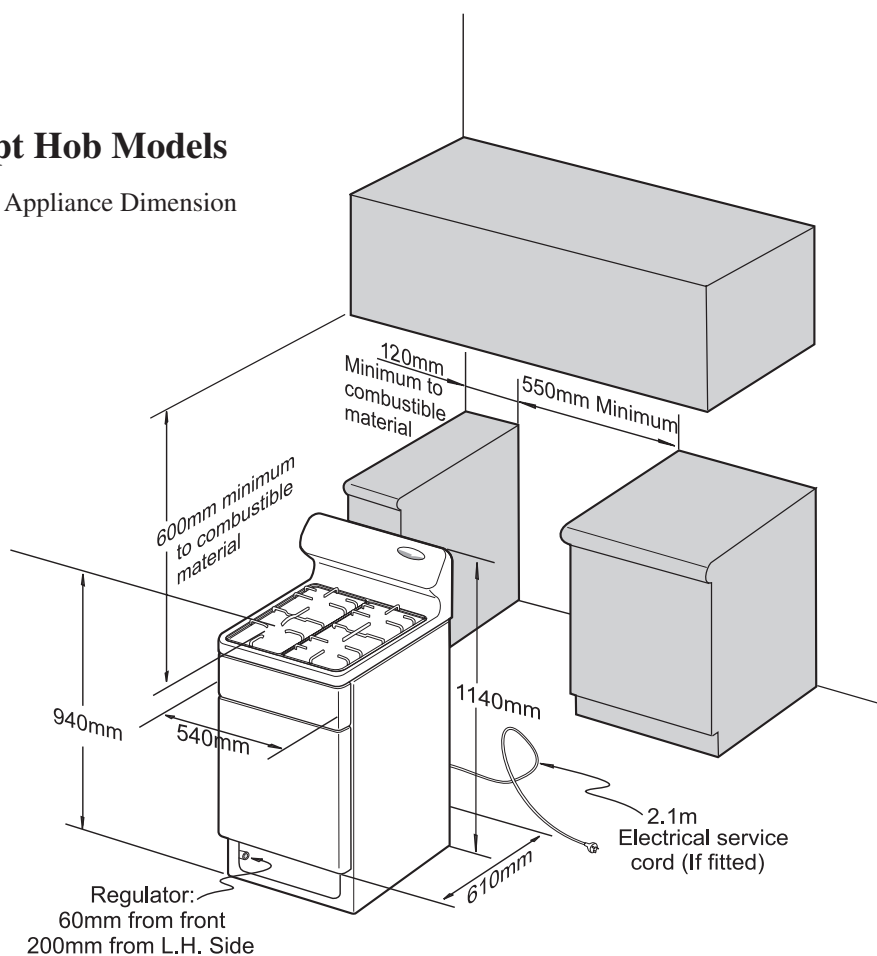
Supply and operating pressures for various gases, and corresponding injector sizes for each burner

GAS TYPE	NATURAL GAS	PROPANE	LPG
SUPPLY PRESSURE (kPa) At inlet to appliance regulator (if fitted)	1.13 (kPa) Minimum	2.75* (kPa)	2.75* (kPa)
OPERATING PRESSURE (kPa) at appliance test point	1.00 (kPa)	2.75 (kPa)	2.75 (kPa)
INJECTOR ORIFICE SIZES (mm)			
LOW HEAT BURNER	1.00 mm	0.62 mm	0.55 mm
MEDIUM HEAT BURNER	1.35 mm	0.82 mm	0.70 mm
HIGH HEAT BURNER	1.60 mm	0.95 mm	0.90 mm
INTENSE HEAT WOK BURNER	1.75 mm	0.95 mm	0.95 mm
GRILL - main injector	1.50 mm	0.82 mm	0.82 mm
GRILL - bypass screw where fitted	N/A	N/A	N/A
OVEN - main injector	1.60 mm	0.95 mm	0.82 mm
OVEN - bypass screw	0.70 mm	0.40 mm	0.40 mm

* If the regulator is placed upstream of the appliance inlet, as is normal for appliances operating on Propane, then the supply pressure and operating pressure are the same.

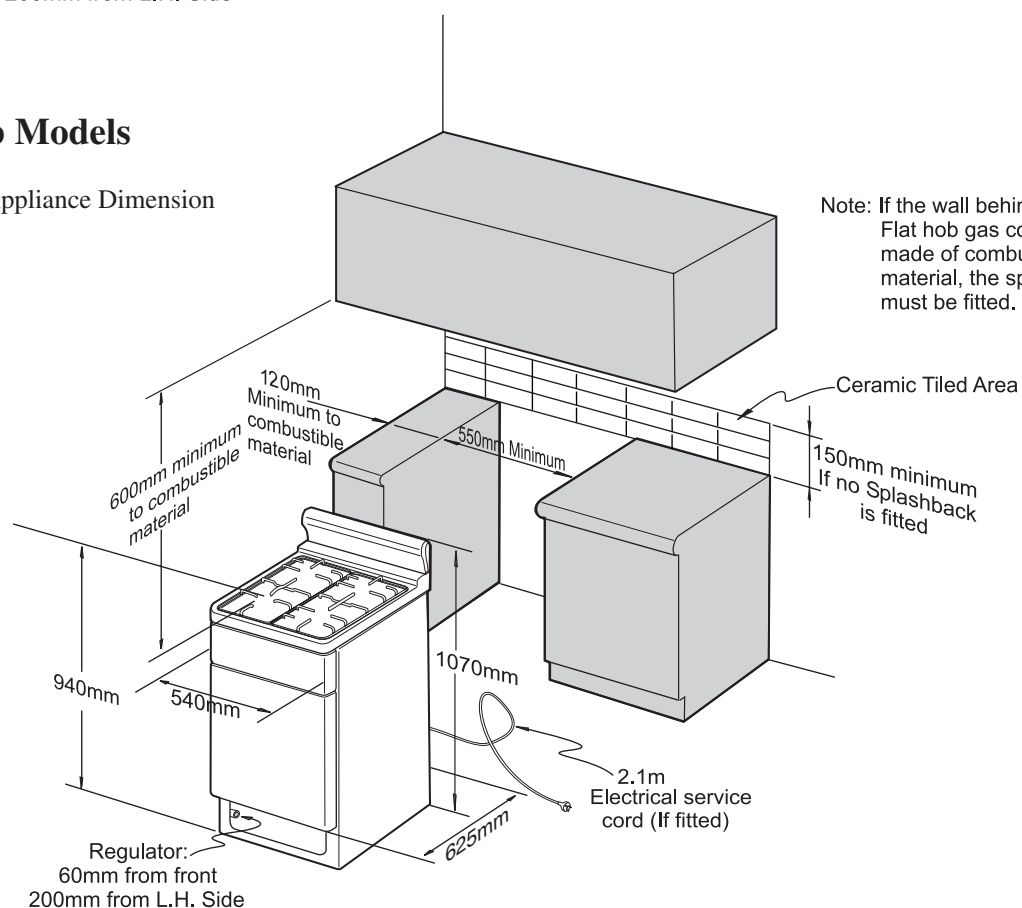
Upswept Hob Models

Kitchen & Appliance Dimension



Flat Hob Models

Kitchen & Appliance Dimension



INSTALLATION

Supply pipe sizing:

GAS TYPE	NAT GAS	PROPANE
Hourly gas consumption for this appliance	62MJ	59MJ

Use the above information in conjunction with the length of run, number of elbows, tees and bends, the available service pressure and the supply requirements of other installed appliances to determine a suitable pipe size. For assistance in this matter, refer to the appropriate section of the Installation Code AG 601.

Gas connection:

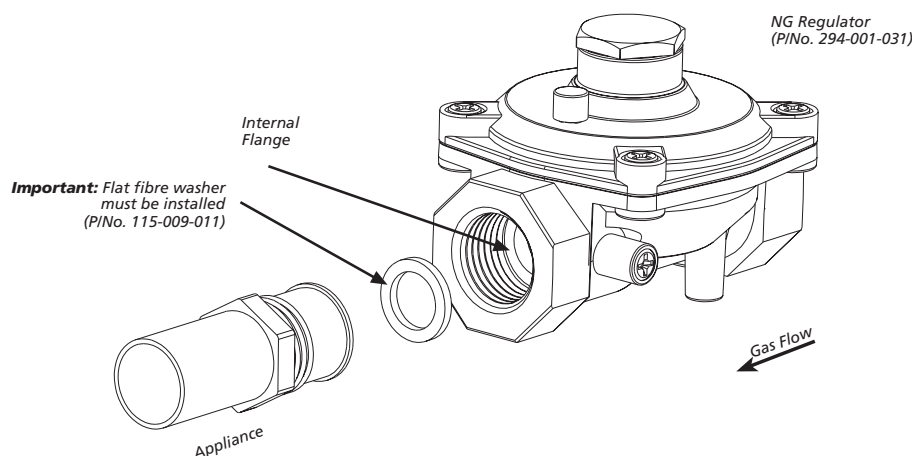
Read these points before connecting to the gas supply:

- The cooker inlet connection point is the inlet to the regulator or LP test point adaptor. This connects to the main supply pipe at the bottom of the cooker directly behind the lower kickpanel on the front.

Operation on NG/SNG

Read these points about operation on NG/SNG and look carefully at the diagram:

- The appliance regulator provided **MUST** be fitted and positioned so that the pressure nipple is accessible.
- The arrow showing the direction of the flow **MUST** be pointed correctly.
- Connect the gas supply to the 1/2" BSP internal thread inlet of the regulator.
- The flat fibre washer provided with the regulator **MUST** be used when making the gas connection.



If this appliance is to be used with S.N.G. the grill burner must be modified by the addition of a shutter which fits into the throat of the grill burner. The kit required to perform this modification is available from your nearest spare parts stockist – see back cover of these instructions.

Remove the control panel and fit the shutter in the throat of the grill burner. Align the hole in the shutter with the hole in the grill burner and secure with a short screw.

• Appliance operation on Propane

An inlet fitting with pressure test point is provided. Connect the gas supply to the 1/2" B.S.P. internal thread inlet of the fitting.

INSTALLATION

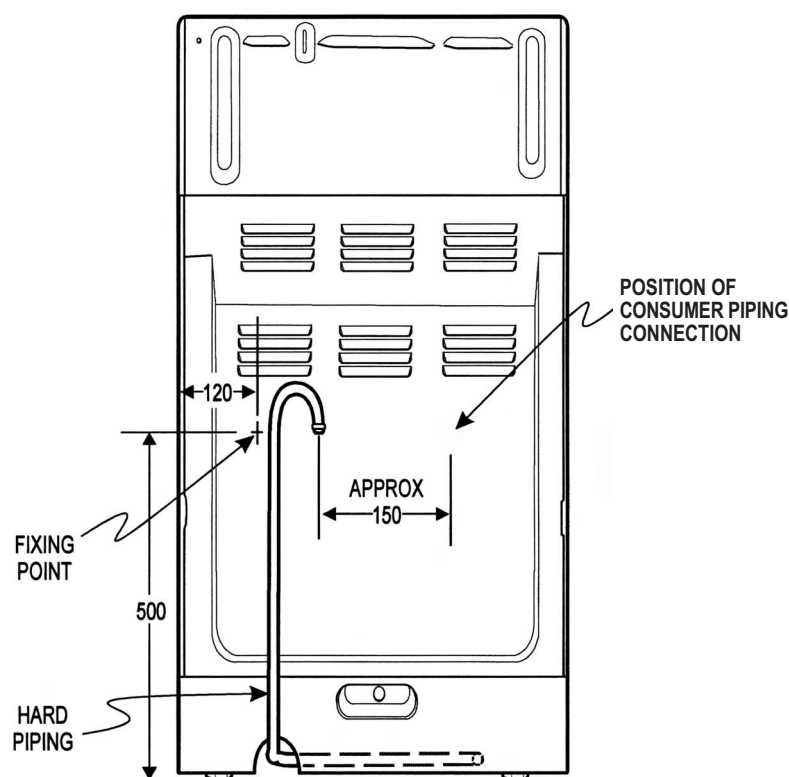
Connection using a hose assembly

The appliance may be connected using a High Level Flexible Connection in accordance with 5.12.1.8 AS 5601/AG601.

The High Level Connection Method requires:

1. Additional hard piping to run from the appliance regulator to the fixing point provided, refer fig 1.
2. The height of the consumer piping connection point above the floor is to be approximately equal to the height of the cooker connection point.
3. The cooker and consumer piping connection points to face downward and be approximately 150mm apart.
4. The hose assembly length to be between 1m and 1.2m and hang in a loop behind the cooker preventing undue tension on the hose and connections.
5. A restraining chain of adequate strength 80% of the hose length to be secured to the cooker fixing point and wall.

NOTE: DIRECT CONNECTION OF A FLEXIBLE HOSE TO A POINT UNDER THE COOKER IS NOT PERMITTED.



REAR VIEW

FIG 1

INSTALLATION

Installing the Cooker

Cooker Stability

Note: To ensure cooker stability, both the anti-tilt plate and stability bolt must be installed.

Installation Sequence

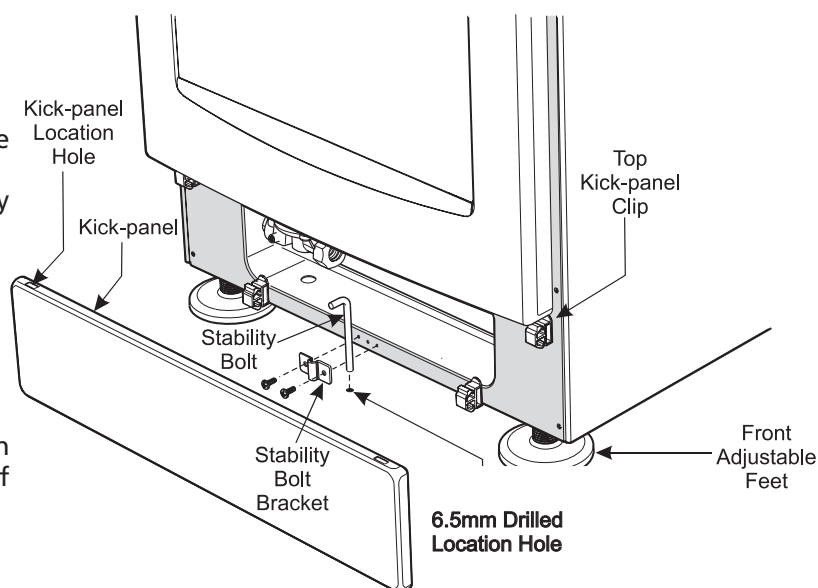
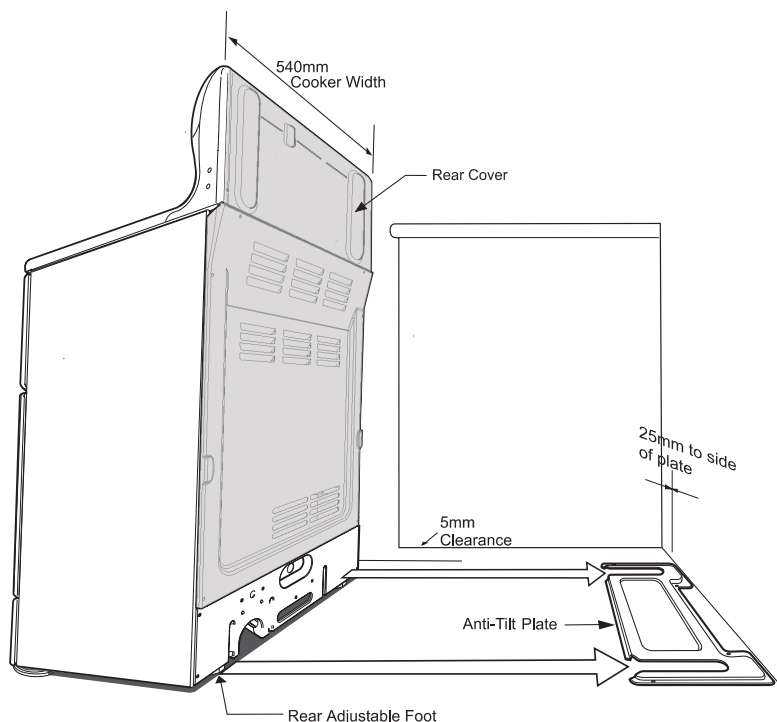
1. Locate the anti-tilt plate against the rear wall. If locating between 2 cupboards, then fit the plate in the centre of the space. If locating the cooker at the end of a cupboard, then position the side of the plate 25mm from the cupboard.
- Note:** If cooker cannot be located against rear wall, position anti-tilt plate forward to suit.
2. Securely fix the anti-tilt plate to the floor with appropriate fasteners.
3. Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the levelling feet as required.
4. Fasten the stability bolt bracket to the front frame with the 2 screws supplied.
5. Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.
6. Pull the cooker back out and drill the bolt location hole. Use a 6.5mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 30mm.
7. Connect gas and electricity supply.
8. Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 6.5mm drilled hole. Then slide the bolt through the bracket and into the hole.
9. Fit the kick panel onto the cooker by aligning the 2 location holes on the kick panel with the top kick panel clips. Then push the bottom of the kick panel inwards until it clips home.

Removing the Kick Panel

To remove the kick panel, firstly position one hand underneath and to one side of the kick panel.

Then pull the kick panel upwards and outwards to disengage the top of the kick panel from the top clip.

Then do the same on the other side of the kick panel to fully disengage it.



INSTALLATION

Testing appliance operation

(Apparatus: manometer and connecting tube)

After installation, test the appliance and ensure that it operates correctly, before handing it over to the customer.

The following procedure is recommended:

- Check that the manometer zero point is correct; then connect the manometer to the appliance pressure test point. This is located on the Regulator or L.P.G. Inlet Fitting behind the kick panel (or under the Storage Drawer where fitted).
- Turn on the gas supply and electricity (if applicable) and attempt ignition. (For correct procedure, refer to the Ignition Instructions.) Note that additional time needs to be allowed for the initial lighting as air has to be purged from the pipes.
- Check the operating pressure for the particular gas-type, as given in the Table on page 19.

For L.P.G. appliances, the regulator in question may be remote from the appliance.

For Natural Gas appliances

Regulators are supplied pre-adjusted and configured by the component maker for use with Natural Gas. The appliance installer is not required to make an adjustment to obtain the correct outlet pressure setting.

An arrow on the base of the regulator indicates the direction of gas flow when the inlet and outlet of the regulator are orientated correctly. When the regulator has been fitted check for leaks from the connections with soapy water.

Checking the Function of the Regulator

The operation of the regulator can be confirmed by connecting a manometer to the pressure test point located on the side of the regulator body adjacent to the outlet. With the appliance operating check the outlet pressure:

1. when all burners of the appliance are operating at maximum,
2. when the smallest burner of the appliance is operating at minimum.

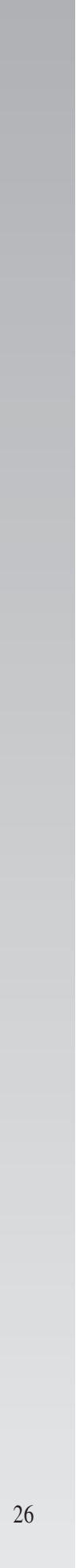
Under these conditions the outlet pressure should not vary from the nominal outlet pressure by more than $\pm 20\%$ of the nominal outlet pressure (ie $\pm 0.20\text{kPa}$ for Natural Gas).

If the regulator appears to not be performing satisfactorily then check the following points.

1. If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13 – 5kPa.
2. Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.

Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.







COOKING APPLIANCE WARRANTY - NEW ZEALAND

This appliance is warranted by Electrolux Home Products (NZ) Ltd ("the Company") from the date of purchase. The following terms and conditions apply:

- 1 The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 24 months following the date of purchase (the "Warranty Period").
- 2 During the Warranty Period the Company or its Authorised Service Centre, will pay the cost of repairing or replacing all parts which they find are defective.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 The appliance must be installed and operated in accordance with the Company's instructions.
- 5 This Warranty does not apply to normal wear and tear, or any service which is needed after an accident, negligence, alteration or misuse.
- 6 This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 7 If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of the appliance for service nor the Authorised Service Centre's travelling costs to and from your home.
- 8 If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.
- 9 This warranty is the only express warranty given by the Company.
- 10 This Warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury or loss or destruction of other property.
- 12 Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.
- 13 The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
- 14 This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

IMPORTANT NOTICE

Before calling a service technician please carefully check the warranty terms and conditions, the operating instructions and service booklet if applicable. If the product fails for any of the customer responsibility reasons detailed therein, a service fee will be charged. Please present proof of purchase to any **Authorised** Service Centre should warranty service be required.

SERVICE CENTRES

PLEASE PHONE
0800 106 610
FREE CALL
(New Zealand only)

For your nearest approved
Service Centre please look in
the Yellow Pages under
Appliance Repairs
OR
Call 0800 106 610

SERVICE - NEW ZEALAND

AUCKLAND

Electrolux Home Products (NZ) Ltd, 3-5 Niall Burgess Road, Mt. Wellington, (09) 573 2220
Appliance Parts World Limited, 154 Aprima Ave, Glen Innes, (09) 528 5555
Prime Distributors Limited, 533H Great South Road, Manukau, (09) 277 7399

WELLINGTON

Siemco, 144 Queens Rd, Lower Hunt, Wellington, (04) 569 8142

CHRISTCHURCH

P Redpath, 55 Ferry Road, Christchurch, (03) 379 0446
Prime Distributors Ltd, Unit One, 15 Talford Place, Christchurch, (03) 377 1009

DUNEDIN

South City Champion, 590 Hillside Road, Dunedin, (03) 455 5443

SPARE PARTS CENTRES

ELECTROLUX HOME PRODUCTS (NZ) LTD

3 Niall Burgess Road, Mt Wellington, AUCKLAND, NEW ZEALAND
(09) 573 2220

Product Date of Purchase
Model Serial Number
Purchaser's Name
Full Postal address
Retail (Shop)
Address

Please keep this card and your Proof of Date of Purchase to show the technician when you need service during the guarantee period.

COOKING APPLIANCE WARRANTY- AUSTRALIA

WARRANTY ON COOKING APPLIANCES

Nothing in this warranty, limits any rights you may have under the Trade Practices Act or any other Commonwealth or State legislation. Such rights cannot be changed by the conditions in this warranty.
Subject to the conditions below, this appliance is warranted by Electrolux Home Products Pty Ltd, A.B.N. 51 004 762 341, (the "Company"), to be free from defects in materials and workmanship for a period of 24 months following the date of purchase (the "Warranty Period").

Conditions of the warranty:

- 1 During the Warranty Period the Company, or its service agent, will only pay the cost of repairing or replacing all Company parts on your appliance which the Company finds to be defective.
- 2 The Company will decide if there are any defects in material and/or workmanship.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 This warranty applies only for mainland Australia and Tasmania.
- 5 The appliance must be installed and operated in accordance with the Company's instructions.
- 6 This warranty does not apply to normal wear and tear, or any service which is needed after an accident, alteration, negligence, misuse, fire or flood.
- 7 This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 8 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's travelling costs to and from your home.
- 9 If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.
- 10 This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
- 12 This warranty applies only to the original buyer.
- 13 This warranty is the only express warranty given by the Company.
- 14 If you are the original buyer please keep your proof of purchase, which will be required if you request service under this warranty.
- 15 The Warranty Period is only applicable when your appliance is used at home by you and your family as consumers.
- 16 Use of this appliance for commercial purposes is covered by this warranty for a period of 3 months from the date of purchase.

Please complete data below for your future reference.

Model: _____ Serial No.: _____

Purchased from: _____ Purchase Date: _____

Service

ELECTROLUX HOME PRODUCTS PTY LTD.

ABN 51 004 762 341

- Contact the people who know your oven best if you need service - during or after warranty.
- We are the national service organisation authorised by the manufacturer to service their products.
- Our technicians are factory trained.
- We offer guaranteed approved replacement parts and a full labour warranty as part of our service.

Please phone

131349

For the cost of a local call
(Australia only)

Spare Parts

ELECTROLUX HOME PRODUCTS PTY LTD.

ABN 51 004 762 341

For approved replacement parts for your appliance, your nearest stockist is only a phone call away!

Please phone

131350

For the cost of a local call
(Australia only)



From the Electrolux Group. The world's No. 1 choice.

KITCHEN, CLEANING AND OUTDOOR APPLIANCES