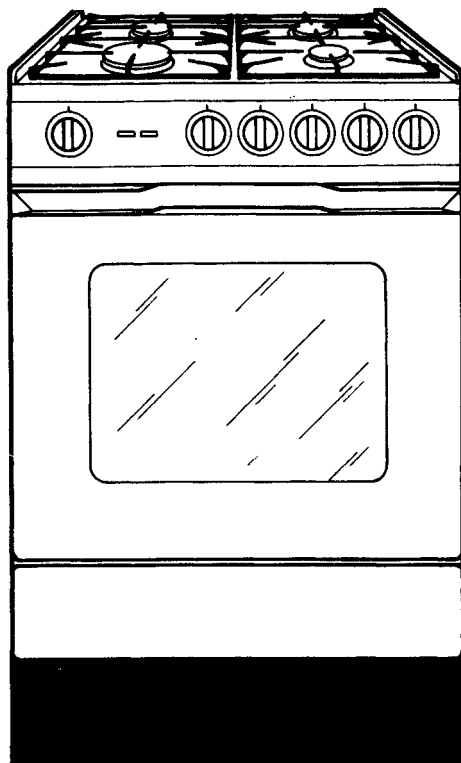


INSTRUCTIONS FOR THE USE AND CARE OF ZANUSSI Gas cooker



MODEL NO. GC 18 B
GC 18 G

ZANUSSI
The appliance of science

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.

Warnings - Gas cookers

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 (including regions of British Gas) undertake the work to safe and satisfactory standards.

Any electrical work required to install this appliance should be carried out by a qualified or competent person.

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 burner as unstable pans can cause an accident by tipping or spillage.

Cookers and hobs 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.

If the appliance is fitted with a lid, this is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purposes.

It is always necessary to remove any spillage from the surface of the cover before removal or opening (if applicable), and the appliance should be allowed to cool before replacing or closing the cover.

This product should only be used with natural 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 purposes.

Always ensure that the oven vent which is located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.

A gas oven relies on the movement of air for heating. Under no circumstances should the vents in the base of the oven be obstructed. Never line any part of the oven with aluminium foil.

Do not allow the oven cavity to fill with un-lighted gas.

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

Before any maintenance or cleaning always unplug the appliance from the electrical supply, and allow to cool.

Before igniting the oven or grill, open the oven door.

Ensure that oven anti-tip shelves are put in place in the correct way. (See instructions).

Under no circumstances should gas cookers and hobs be left unattended when in use.

Easy clean liners should never be cleaned with anything other than soapy water. (See instructions regarding cleaning).

When operating a burner, the grill or oven, make sure that the gas is fully ignited.

Only oven-proof dishes are to be stored in the drawer beneath the oven. Do not store combustible materials.

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.

Contents

Instructions for the owner

Installation	Page 5
Technical data	Page 5
Use and care	Page 6
Gas oven	Page 8
Minute minder	Page 10
Oven cooking chart	Page 12
Maintenance & cleaning	Page 14
Zanussi guarantee conditions	Page 18

Caution:

Before you start operating the appliance, be sure to remove the plastic films protecting the stainless steel or anodized aluminium parts.

Important: During normal cooking operations the appliance will get very hot. Therefore, do not let children play near the appliance.

Installation

It is mandatory that all operations required for the installation be carried out by **QUALIFIED PERSONNEL** in accordance with existing rules and regulations.

The relevant instructions are to be found in the special sheet for the installer.

Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.

This appliance meets the requirements laid down in EEC Directive No. 82/499 dated 7/6/1982 relating to the suppression of radio and TV interferences.

When the oven is first installed

Once the oven has been installed it is important to remove the protective materials which were put on in the factory.

Remove the plastic film from these parts, then wipe with a cloth dipped in methylated spirit.

Switch the oven control to **MAX** and leave it to run, empty, for 30 minutes to burn off any protective materials. This will also remove any unpleasant new smells.

Technical Data

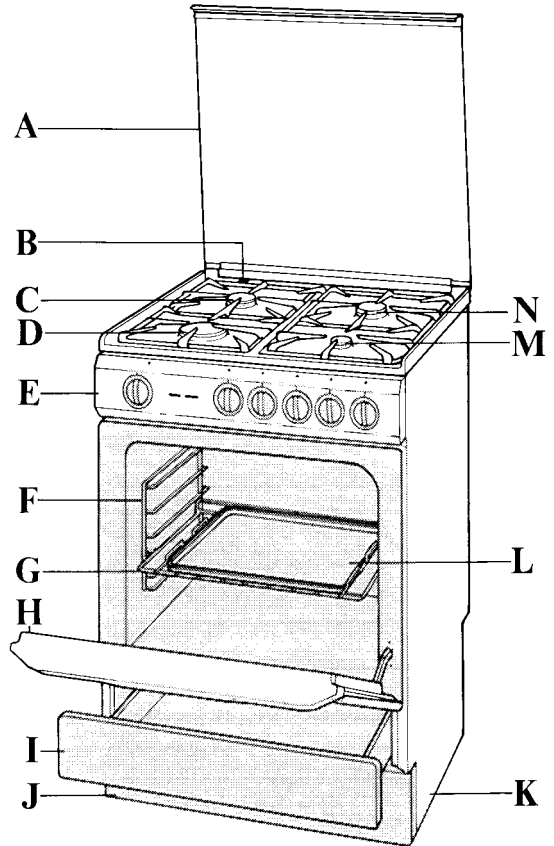
Model GC 18 B - GC 18 G

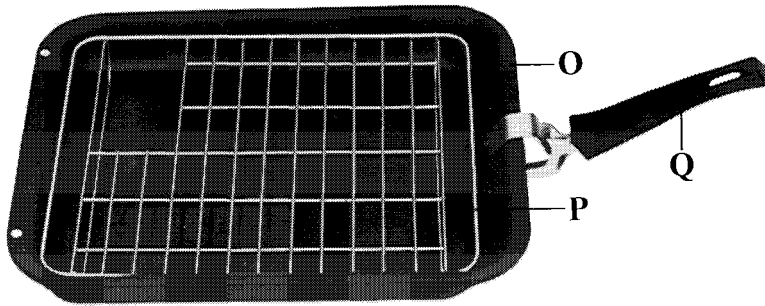
Dimensions: height	850/900 mm
depth	595 mm
width	597 mm
Oven volume	48 dm ³
Automatic push button ignition:	
oven, hob + grill	YES
Safety cut off with manual reset: oven, hob + grill	YES
Oven light	15 W
Mechanical minute minder	60 mins
Supply voltage	240V -50Hz
Gas oven burner	3,0 kW
Grill rating	2,7 kW

Use and care

Cooker

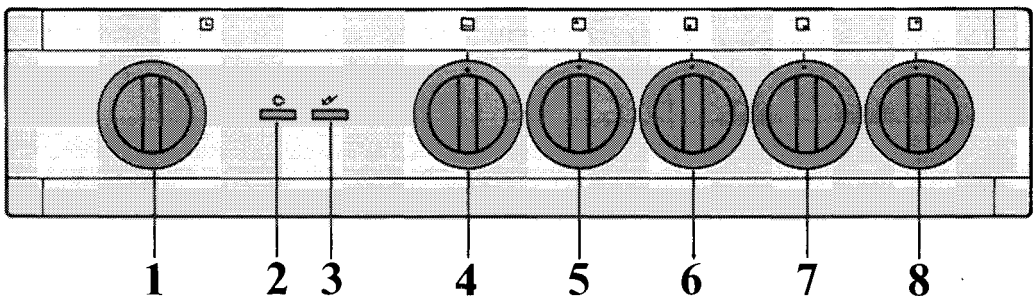
- A - Cover
- B - Safety cut off
- C - Semi-rapid burner
- D - Rapid burner
- E - Control panel
- F - Shelf supports
- G - Shelves
- H - Oven door
- I - Removable drawer
- J - Front panel
- K - Removable base
- L - Baking tray
- M - Auxiliary burner
- N - Semi-rapid burner





- O - Grill/Roasting pan
- P - Reversible grill pan insert
- Q - Removable handle

Control panel



- 1. Minute minder
- 2. Oven light switch
- 3. Lighting button
- 4. Oven knob

- 5. Semi-rapid burner knob
- 6. Rapid burner knob
- 7. Auxiliary burner knob
- 8. Semi-rapid burner knob

Operation

Safety cut off

The cooker is equipped with a safety cut off device which totally interrupts the gas supply of the worktop, oven and grill burners. By lowering the worktop cover, the gas supply is interrupted. To restore gas supply, lift up the cover and depress the black button placed on the back left of the worktop.

Worktop burners

To light a worktop burner, turn the relevant knob anticlockwise to maximum (Fig. 1).

After opening the tap to maximum, push button marked by a small electric spark. As soon as the burner is lit, adjust the flame as required.

To ensure maximum burner efficiency, it is strongly recommended that you use only pots and pans with a base fitting the size of the burner used, so that the flame will not spread beyond the base of the vessel.

It is also advisable, as soon as a liquid starts boiling, to turn down the flame so that it will barely keep the liquid simmering.

Important: Be very careful when frying food in hot oil or fat as the overheated splashes could easily flare up.

Gas oven

The oven features a small grill/roasting pan, a baking tray and two shelves. Furthermore this oven fits a device which makes the ignition of the burner easier. The instructions are the following:

1. Open the oven door.

2. Firmly depress the oven control knob (Fig. 2) and turn it anticlockwise to the maximum setting and at the same time operate on the relevant pushbutton marked by a small electric spark. Keep the oven control knob depressed for 10-15 secs.

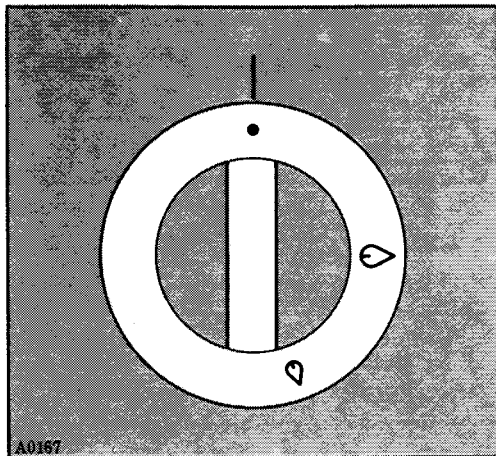


fig. 1

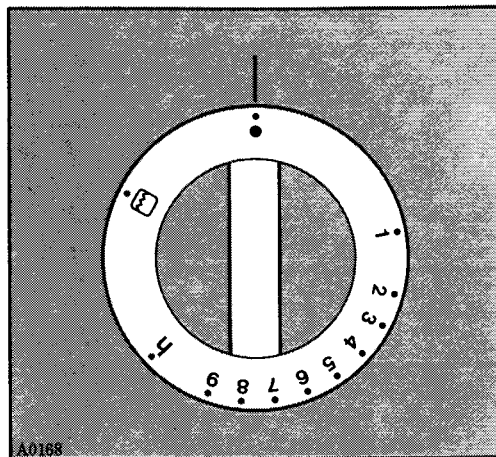


fig. 2

3. Release the control knob and then gently close the oven door.
To adjust the temperature, after a few minutes turn the knob to the required temperature setting.


Important

Due to the position of the oven burner in the base of your oven, it is essential that the area around the burner access flaps should be kept clean of spillage of fat and similar substances.

Oven temperature chart

Position	Temperatures	
	°F	°C
1	275	135
2	300	149
3	325	163
4	350	177
5	375	191
6	400	204
7	425	218
8	450	232
9	475	246
h	527-536	275-280

Gas grill

To light the grill, firmly depress the oven control knob and turn it clockwise to the symbol , then operate on the pushbutton marked by a small spark. Keep the control knob depressed for 10-15 secs; then release the grill control knob.

Oven safety device

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

Important:

Oven and grill burner lighting is possible only if the oven door is opened.

Oven light switch

This switch will turn on the oven light.

Using the grill

Foods to be grilled are to be placed on the wire grid in the grill pan which can be used either way up to give the required distance from the burner. The pan is then placed in the required runner position.

Important

Your oven door is fitted with hinges, giving two door positions, fully open or fully closed.

When grilling, the oven door must be closed.

Grilling with the door open could cause areas of the oven and surrounding furniture to become excessively hot: as well as reducing the performance, efficiency and economy of the grill.

Mechanical minute minder (Fig. 3)

The minute minder can be set for any time interval up to one hour. The control knob should first be turned clockwise to 60 minutes and then reversed to the required time interval. When cooking time is up the alarm clock rings and then stops by itself. However, the alarm clock will not turn off the oven when it rings.

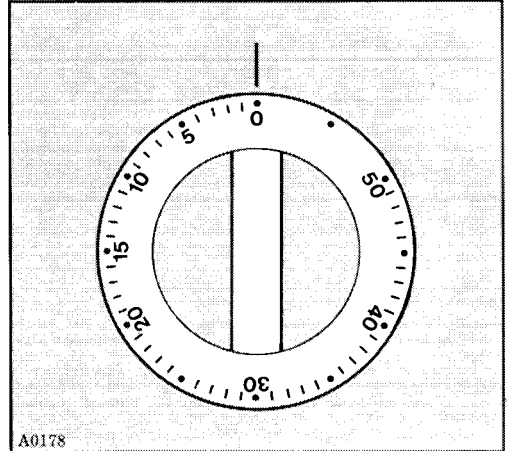


fig. 3

Cooking instructions

The shelf positions in this oven are numbered from the base up (fig. 4), and the variations of heat between the top and bottom shelves is approximately one gas mark. It is advisable to follow the recommended shelf positions until you become familiar with your oven.

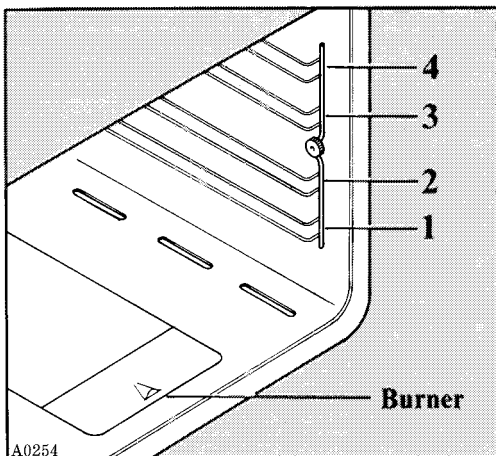


fig. 4

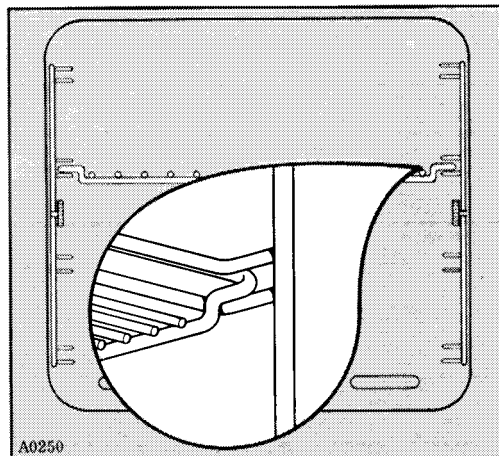


fig. 5

Pre-heat the oven for about 10-15 minutes to allow it to reach the required temperature.

Please remember that the heat comes directly up from the base of this oven. Care must be taken not to place food or dishes directly on to it, neither can it be used to keep dishes warm. To minimise cleaning it is advisable to avoid spilling such things as fruit juice or sugar on to the base of the oven whilst it is hot. Therefore, items such as fruit pies or crumbles are best cooked on a baking tray.

For this purpose or for baking never use a full width baking-tray that will obstruct the circulation of heat.

If you wish to bake two identical items simultaneously keep one free shelf position between them to allow maximum heat circulation. As the food on the lower shelf begins to brown on the base, change the position of the trays around to ensure that the food browns evenly.

If you are in any doubt about baking one of your own recipes, try to find something similar in our baking guide and follow its recommendations.

These times and temperatures are only approximate and for use as a guide. You can use Gas Mark setting higher or lower to cook your food exactly as you like it.

Important

The anti-tip oven grid must be positioned as shown in figure 5.

Oven cooking charts

FOOD	GAS MARK	SHELF POSITIONS	COOKING TIME
MEAT & POULTRY			
Beef with bone	4	1 or 2	20 minutes per lb + 20 minutes
Beef without bone	6	1 or 2	25 minutes per lb + 25 minutes
Lamb	4	1 or 2	20-25 minutes per lb + 20-25 minutes
Pork	5	2	25 minutes per lb + 25 minutes
Chicken	6	2	25 minutes per lb + 25 minutes
Duckling	4	2	30 minutes per lb + 30 minutes
Turkey	3	2 or 3	30 minutes per lb + 30 minutes
Casseroles	2	1 or 2	2½-3 hours
YORKSHIRE PUDDING			
Small	7	3 or 4	25 minutes
Large	7	2 or 3	35 minutes
BAKED VEGETABLES	4	2	varies according to the vegetable
PASTRY			
Fruit Tart	6	1	45 minutes
Fruit Pie	6	1 or 2	45 minutes
Sausage Rolls	7	1 and 3	30 minutes
Choux Pastry	Reg 6 for 15 minutes Reg 6 for 10 minutes	2 and 4	25-30 minutes
Vol au Vents	8	2 and 4	15 minutes
Jam Tarts	5	3 and 4	10-15 minutes

FOOD	GAS MARK	SHELF POSITIONS	COOKING TIME
PUDDINGS			
Egg Custard in a Bain Marie	1	1	1-1 ¼ hours
Pavlova	1	2 or 3	1 ½ hours
Meringues	1	2 and 4	1 ½ hours
CAKES			
Rich Fruit Cake 8"	Reg 1 for 2 hours Reg 2 for remainder	2 or 3	3 ½-4 hours
Plain Fruit Cake	3	2 or 3	2 ½ hours
Victoria Sandwich	5	3 and 4	25 minutes
Madeira Cake	3	2 or 3	1 ¾-2 hours
Fairy Cakes	4	3 and 4	30 minutes
Ginger Bread	4	3	45 minutes
Flapjack	4	3	25-30 minutes
YEAST MIXTURES			
Bread 1lb Loaves	7	3	30-35 minutes
Bread 2lb Loaves	7	3	40-45 minutes
Rolls and Buns	7	2 or 3	15-20 minutes
Tea Rings	6	2 or 3	24-35 minutes
Scones	6	3 and 4	15-20 minutes
Shortbread	4	2 or 4 Change trays over halfway through the cooking time	25-30 minutes

Maintenance

For a long service life of the appliance we strongly recommend that you frequently carry out a thorough cleaning operation.

Cleaning the oven

(without panels)

Always wait until the oven is cool before cleaning.

It is advisable to release the shelf supports.

All enamelled parts should be washed with lukewarm water and detergent without using abrasive products which might damage them.

The oven should be cleaned inside with the greatest care, after each use, with hot water and detergent (or one of the special products available on the market).

When cleaning the oven, be careful to protect the aluminium parts of the control panel from chemical compounds contained in the products used to clean the enamelled parts.

Removing the panels (optional extra)

If you have purchased the panels as an optional extra proceed as follows:

Unscrew the ring nuts securing the side grilles (Fig. 6), remove the grilles and then remove the side panels (Fig. 7).

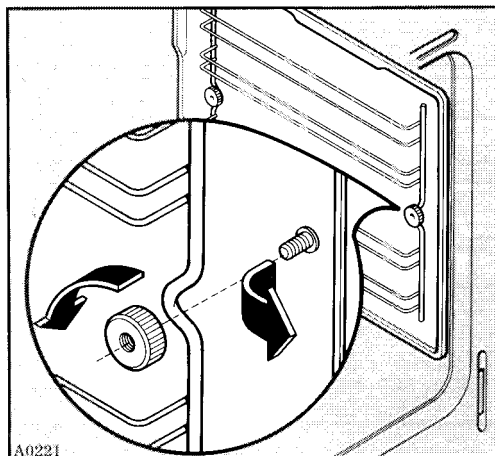


fig. 6

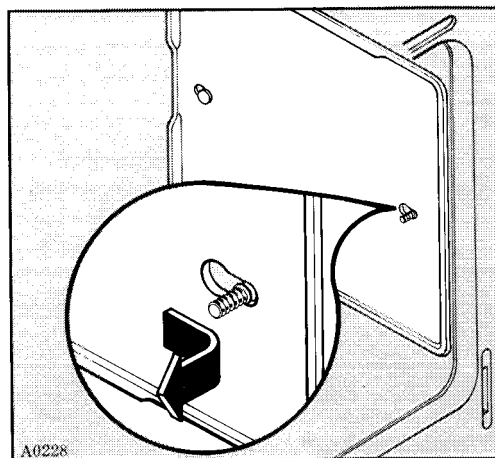


fig. 7

Cleaning the worktop

Burner caps should be frequently washed in hot water and detergent, being careful to remove all incrustations.

Thoroughly clean the terminal part of the automatic lighting device to ensure easy lighting and make sure that the flame spreader gas openings are unobstructed.

Stainless steel parts should be carefully rinsed with water, after each use, and then dried with a clean soft cloth.

In the case of persistent spots you may use normal non-abrasive detergents, currently available on the market.

Never use steel-wool pads, chlorine or similar products which might scratch, grind or etch the metal.

To clean the cover use liquid or creamy detergents, thus avoiding the use of powder abrasives, rough sponges or steel wool.

Also, never close the cover while the burners are still warm.

Replacing the oven lightbulb

Disconnect the appliance from the electric supply.

Unscrew the lightbulb glass protection from the oven. Unscrew the lightbulb and replace it with a new bulb suitable for high temperature (300 °C) and having the following technical features:

Operating voltage: 240V - 50 Hz

Power absorbed: 15 W

Available from your local service centre

Removing the oven door (Fig. 8 A, B, C)

1. Open the oven door so that it is in the horizontal position.
2. With the aid of a coin move the two retaining discs a quarter turn to the left, so that the two raised bars are to the left hand side of the hinges.
3. Raise the door halfway.
4. At this stage the two hinges on either side of the door must be clasped together simultaneously. The door can then be removed by pulling out and downwards, maintaining the angle.

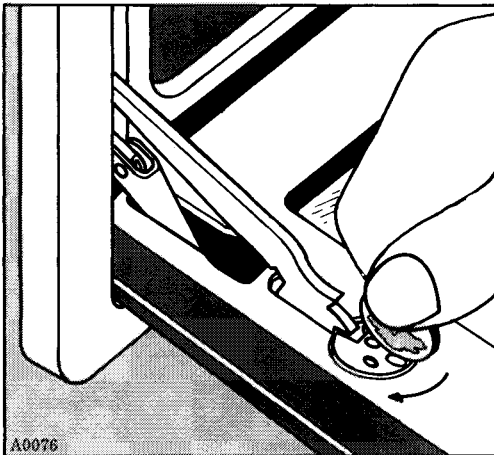


fig. 8/A

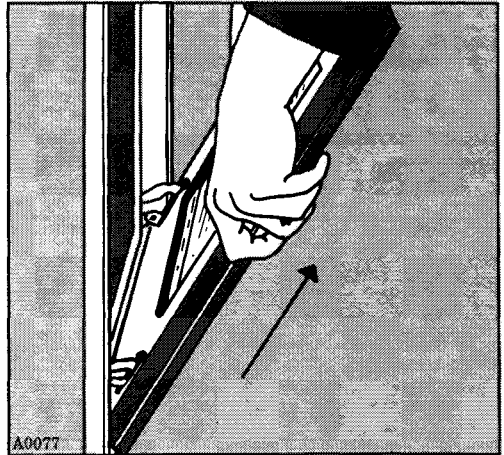


fig. 8/B

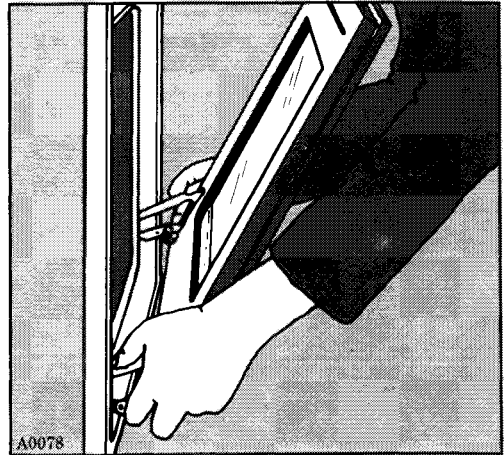


fig. 8/C

To replace the door:

1. Clasp the two hinges on either side of the door together simultaneously.
2. Hook the top hinge into the top slot so that the hook is engaged with the roller.
3. Drop the lower hinge into the lower slot, so that the notch is engaged. Drop the door down so it is in the horizontal position.

NOTE: It is very important when carrying out this operation that both hinges should be located simultaneously.

4. Turn the retaining discs back a quarter turn so that the two raised bars are opposite the hinges.
The door can then be closed.

Peace of mind for twelve months

ZANUSSI STANDARD 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 this guarantee card.

We, ZANUSSI Ltd, undertake that if, within twelve months of the date of the 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 electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, 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.

All service work under this guarantee must be undertaken by a Zanussi Network Service Centre.

Any appliance or defective part replaced shall become our property.

Exclusions

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.
- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.

or five years

ZANUSSI 5 YEAR COVER CONDITIONS

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

Notes

1. Products supplied as "seconds", refurbished, damaged or shop-soiled are not eligible for Zanussi 5 Year Cover.
2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.

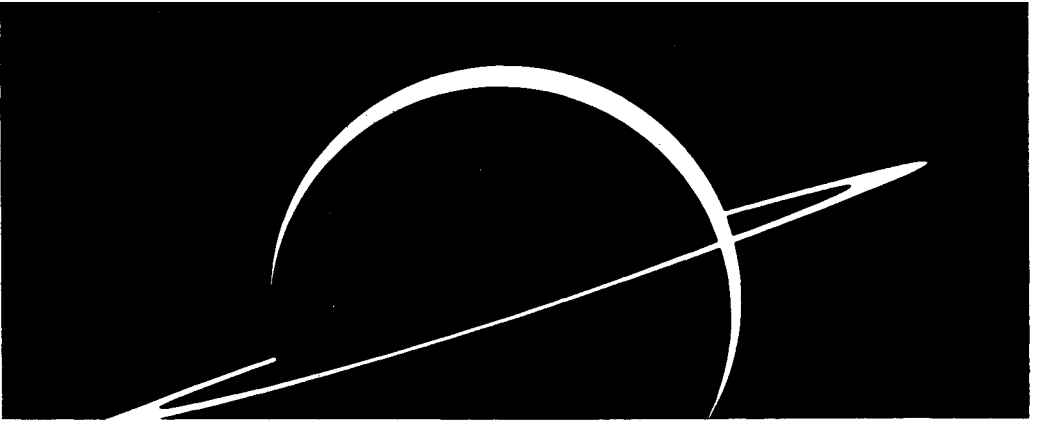
3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.

4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.

5. Covers issued are not refundable or transferable.

Guarantee Record

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



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The appliance of science

Zanussi Ltd., Zanussi House, Newbury

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Zanussi reserve the right to alter specifications without notice.

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