

**INSTRUCTIONS FOR THE USE AND CARE
OF ZANUSSI GC5557 (WHITE)
AND GC9557 (BROWN)
GAS COOKERS**



**ZANUSSI
USE & CARE
MANUAL**

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 electrician.
- 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.

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Important notes

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.

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 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.

The lid is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purpose.

It is necessary to remove any spillage from the surface of the lid, before opening.

This instruction booklet applies to both natural gas and L.P.G. appliances. It is important that the appliance is suitable for your gas supply as they are not convertible. The electricity supply required is 240V 50Hz.

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 along the back of the hotplate, is left unobstructed to ensure ventilation of the oven and grill cavities.

A gas cooker relies on the movement of air for heating. Under no circumstances must the gap between the bottom front trim and the floor be obstructed. 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 and unplug it.

Open the grill compartment door before using the grill.

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.

Special oven liners must only be cleaned as recommended in this booklet.

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.

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General information

Dimensions

Overall height	900 mm
Overall width	550 mm
Overall depth	598 mm

Location

The appliance may be located in a kitchen, a kitchen/diner or a bed-sitting room but not in a room containing a bath or shower.

The cooker should not be installed in a room of volume less than 6 m³ (200 ft³) or a bed-sitting room of volume less than 21 m³ (750 ft³).

When the appliance is in its normal position, the gap between the bottom front trim and the floor must be unobstructed.

Position

The stops fitted to this appliance are used to maintain a space of approximately 12 mm (½") at the rear. When replacing after cleaning push the cooker back to its stop and ensure that the same distance is maintained at each rear edge.

Shelves and wall cabinets must not be fitted closer than 787 mm (31") to the top of the hotplate. The appliance may be flush fitted to adjacent cupboard units below hotplate level but a 2 mm gap at either side may be desirable to enable the appliance to be moved for cleaning.

If either side of the cooker is next to a wall, tall cupboard or base unit which is taller than 906.5 mm (35.7"), a 114 mm (4½") space must be left between the cooker and the wall, tall cupboard or base unit to prevent heat damage.

Wiring a plug (Fig. 1)

Warning:

THIS APPLIANCE MUST BE EARTHED. DO NOT EARTH THIS APPLIANCE TO THE GAS SUPPLY PIPING.

This appliance must be connected to 220V - 240V A.C. 50 Hz supply which incorporates a 3 ampere fuse, if a 13 ampere plug is used. If any other type of plug is used it should incorporate a 5 ampere fuse in either the plug or adaptor or at the distribution board. The appliance is supplied with 2 metres (6 ft) of 5 amp 3 core cable, fitted with a non-rewireable plug. If this plug is unsuitable for your socket then the plug should be cut off and an appropriate plug fitted. The removed plug should be disposed of as insertion of the plug into a 13 amp socket is likely to cause an electrical hazard.

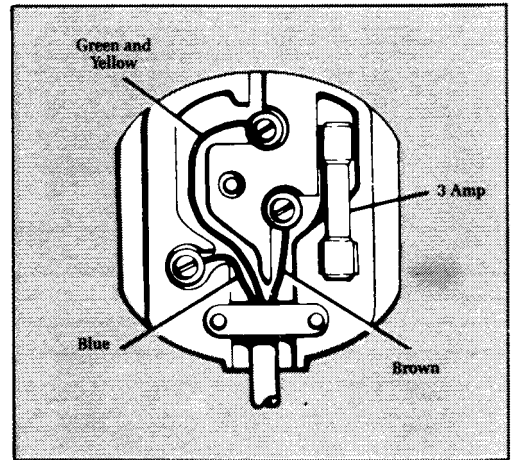


Fig. 1

If the length of cable is insufficient to allow the appliance to be plugged into the nearest supply socket, the supply cable can be either:

- (i) Replaced totally by a longer cable at least 0.75 mm² nominal cross sectional area (24/0.2 mm).

(ii) Extended by using a B.E.A.B. approved 3-way sealed flex connector with integral flex clamps.

DO NOT EXTEND THE CABLE USING PLASTIC OR CERAMIC CONNECTION TERMINAL BLOCKS AND/OR INSULATION TAPE OR EXTEND OR REPLACE WITH CABLE HAVING A LOWER TEMPERATURE RANGE OR CURRENT CARRYING CAPACITY.

ALL EXTERNAL WIRING BETWEEN THE APPLIANCE AND THE ELECTRICAL SUPPLY SHALL COMPLY WITH I.E.E. REGULATIONS.

Fit a 3-pin 13 amp plug to the end of the cooker cable. Connect the wires as follows:

Brown to the Live Terminal.
Blue to the Neutral Terminal.
Green and Yellow to the Earth Terminal.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is Green and Yellow must be connected to the terminal in the plug which is marked with the letter 'E' or by the earth symbol \perp or coloured Green or Green and Yellow.

The wire which is coloured Blue must be connected to the terminal which is marked with the letter 'N' or coloured Black.

The wire which is coloured Brown must be connected to the terminal which is marked with the letter 'L' or coloured Red.

Fit 3 amp fuse to the plug fuse holder.

Ensure that the supply cable cannot get caught by the stability bracket.

Should the ignition system fail to work there may be a fault with the electrical supply. First, check the socket by trying out another electrical appliance in it, if that works correctly renew the fuse in the plug of the appliance.

Repetitive failure of the fuse indicates that there is a fault on the appliance which must be rectified. Do not replace with a fuse of a higher rating than 3 amps. Do not attempt further electrical operation. Isolate from the electrical supply and inform the installer of the fault on the appliance.

Replacing the oven light bulb

The type of bulb required is a 15 watt small Edison Screw.

1. Disconnect from the electricity supply.
2. Open the oven door, remove the oven shelves.
3. Unscrew the bulb cover in an anti-clockwise direction.
4. Unscrew the bulb in an anti-clockwise direction.
5. Fit the new bulb by screwing in a clockwise direction.
6. Replace the glass and seal by screwing in a clockwise direction.
7. Replace the oven shelves.
8. Restore the electricity supply and adjust the clock as necessary (Page 13).



Mobility

The cooker is fitted with wheels at the rear, and as it is installed on a flexible connection, it may be moved for cleaning.

Open the grill door fully, raise the cooker off its front feet by lifting at both ends of the fascia panel and pull forward on the rear wheels. Care must be taken when moving the cooker especially if it is positioned on a soft floor covering.

A stability bracket should 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 re-positioned correctly to engage the bracket.

Ignition

Ignition of the appliance is by an electric spark system. To light the grill or any of the hotplate burners; push in and turn the appropriate control knob in an anti-clockwise direction until the display window shows the large flame symbol (), press the ignition button () on the fascia panel until the burner lights. Turning the knob in a clockwise direction reduces the heat setting, this is indicated by the lines in the display window. To light the oven, push in and turn on the oven control to gas mark 9, the oven will light automatically then turn the oven control back to the gas mark required. To turn off, turn the control knob in a clockwise direction.

Safety feature

A safety feature of this appliance is that gas cannot flow to the hotplate burners when the lid is closed. When first lighting a burner after lifting the lid, the ignition button will be a little more difficult to press. Turn on the desired control and fully depress the ignition button as far as it will go. This then releases the safety valve allowing the gas to the hotplate. When lighting another hotplate burner, the grill or the oven, the ignition button need only be depressed until sparking is heard.

When the hotplate lid is closed do not attempt to fully depress the ignition button – it is only necessary to press until sparking is heard.

When the ignition button is pressed in, sparking will occur at all burners. In the event of an electric power failure, burners may be lit with a match. Instructions for lighting the oven in this circumstance are given on page 20.

Plate warming

Plates and serving dishes should be warmed in the grill compartment when the oven is in use. Or in the oven which should be set to 'S', when the grill and hotplate are in use.

Plates must not be placed under the grill when it is 'ON'.

The hotplate

The burners can only be used with the lid in the open position. Should the lid be closed whilst any of the burners are alight, the gas supply will automatically cut off.

The glass lid should never be used as a work surface or for chopping food.

The size and thickness of saucepans vary and the type and quantity of food can affect a particular cooking rate. It is not possible to give an exact guide to the settings to use, but all burners are easily adjusted to any rate of cooking between the small and large flames. A very low simmer may be achieved by turning the knob slowly in a clockwise direction beyond the small flame.

For convenience the hotplate has two sizes of burners, the two smaller burners are ideal for simmering. The smaller ones are the back right and front left burners.

Do not use any type of commercial simmering aid on this hotplate.

To avoid accidents, which can occur if pans tip, we recommend that pans which are badly designed or misshapen are not used on the hotplate.

The minimum size of pan which should be used is 100 mm (4") diameter.

The maximum size of pan to be used on the hotplates is 250 mm (10").

When the hotplate burners are in use a slight popping may occur, this does not affect the performance.

Fascia panel light

Press switch (on fascia panel) to operate. Press again to switch off the light.

The grill

Important:

BEFORE ATTEMPTING IGNITION OF THE GRILL, OPEN THE GRILL COMPARTMENT DOOR AND LEAVE IT OPEN DURING GRILLING.

The grill pan grid is large enough to toast four slices of bread from a large loaf. Place the slices close together, centrally in the middle of the grid. This will give quick and even browning. The grid is reversible to provide two cooking positions. Larger items, such as cauliflower cheese, may be placed in the grill pan on the base of the grill compartment, taking care that the pan handle does not become hot because it has been pushed too far back.

At the commencement of grilling or toasting, the burner should be on full to give even browning.

It is unnecessary to pre-heat the grill, except when cooking meat and then 2-3 minutes is sufficient.

For fast grilling turn the grill to the large flame symbol (🔥 full on), and position the grid in the high position. The lowest setting is indicated by the small flame (🔥) on the control knob.

When not in use the grill pan should be stored on the base and towards the rear of the grill compartment.

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

The oven

Before cooking in the oven for the first time wipe out the interior with a cloth which has been wrung out in warm water and dry the oven thoroughly on gas mark 5 for 30 minutes. This ensures that any dust is removed.

The oven is large enough to cook a family dinner or a large turkey which should be placed in a suitably sized roasting tin.

There are five oven shelf positions (Fig. 2). Directions for using the various shelf positions are given on the oven cooking chart on pages 18 and 19. Count the shelf positions from the top of the oven. The base of the oven is useful for keeping food warm, for short periods, prior to serving. The base can also be used to cook foods which require a very low temperature.

There are 'stops' on the oven shelves which prevent the shelf being inadvertently pulled out.

To remove the oven shelf, open the door fully and pull the shelf forward as far as it will go; raise the front edge and lift out. Replace in reverse order.

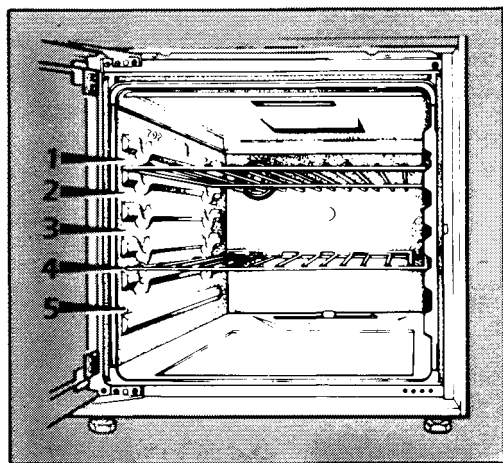


Fig. 2

At any setting, the oven is hottest at the top and becomes gradually cooler towards the bottom. Make use of these heat zones when cooking meals.

It is unnecessary to pre-heat the oven unless cooking sensitive dishes such as soufflés, Yorkshire puddings and yeast mixtures. Should you wish to pre-heat the oven, 20 minutes is adequate.

Leave a 13 mm ($\frac{1}{2}$ ") space between dishes and the sides of the oven.

Do not push the dishes too far back, especially those with tapered sides, otherwise the food might burn because it overhangs the burner flames.

For even browning, especially cakes and pastries, do not use a baking tray which is larger than the one supplied with this cooker.

For all single dishes, cake tins, etc. keep as near as possible to the centre of the shelf for even browning.

Cooking foil should be used only to cover food and never to cover the oven surface or to block the flue outlets.

Special oven linings

The finish of the linings is porous, it soaks up and spreads fat splashes. These stains are oxidised by the air, helped by the heat during cooking and disappear. The process is a gradual one as the oven is used.

It is important to keep the cleaning action effective by following these rules:

1. Minimise spillage

- a Do not overfill dishes.
- b Stand pies, etc. on a baking tray.
- c Place dishes centrally on the shelf.
- d Do not place food so high in the oven that it could stick to the roof.

2. Minimise splashing

- a Use a roasting tin which is just large enough for the meat or meat plus potatoes.
- b Dry off excess water from vegetables that are to be roasted.
- c Use a covered roaster or foil which may be removed for the last half hour or so to brown and crisp the meat.

3. Cleaning

If the oven is used as we suggest there will be very little need to do any cleaning other than heating the oven regularly at gas mark 7 to help accelerate the cleaning process. The frequency of these high temperature cleaning periods will depend on the type of cooking carried out. If you bake and casserole the most, and do little roasting, the high temperature cleaning need only be done every 2-3 weeks. If continual roasting is done and very little other baking, it is recommended that the oven is heated at a high temperature once a week.

To achieve the best results set the oven to mark 5 for at least 30 minutes. Then turn up to mark 7 for 2 hours or until the oven is presentably clean. Remove the shelves before carrying out the heat cleaning period.

Do not attempt to immerse linings in water as this will damage the finish.

On no account use any of the following which will ruin the special oven linings:

Scouring powders or pastes
Abrasive pads or cloths of any kind
Steel wool, with or without soap
Spray cleaners
Brush-on oven cleaners
Caustic oven cleaners
Metal pan scourers
Bleaches
Metal scrapers
Knives

If the recommendations are not followed and the surface becomes marked, a new set of linings can be purchased. Contact your supplier for details.

Removing linings

1. Open the oven door fully and remove the oven shelves.
2. Slide out the oven roof.
3. Lift out the side panels.
4. To remove the back panel, rotate right hand or left hand edge outwards and pull out.

Replacing linings

Refer to the following diagrams to ensure correct positioning.

1. Replace the back panel, sliding it back into position behind the oven burner, ensuring that the oven light cut-out is positioned over the oven light (Fig. 3).
2. Replace the side panels by sliding them behind the flaps on the back panel (Fig. 4).
3. Slide the oven roof back into position along the channels at the top of the side panels. Always ensure that the word 'Front' and the slot in the oven roof liner are positioned towards the front of the appliance (Fig. 5).

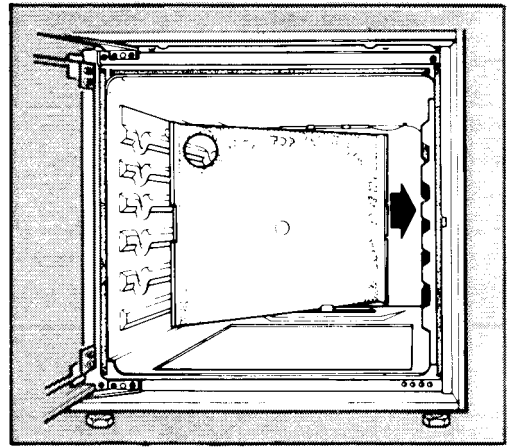


Fig. 3

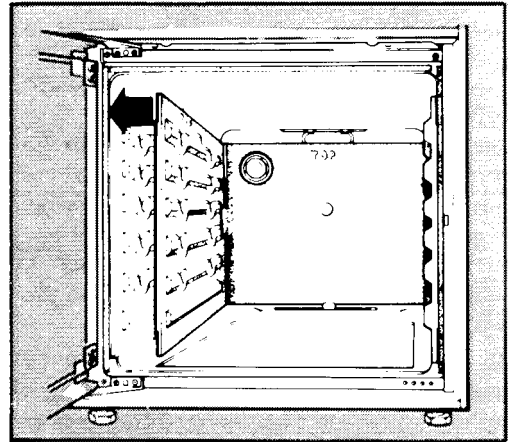


Fig. 4

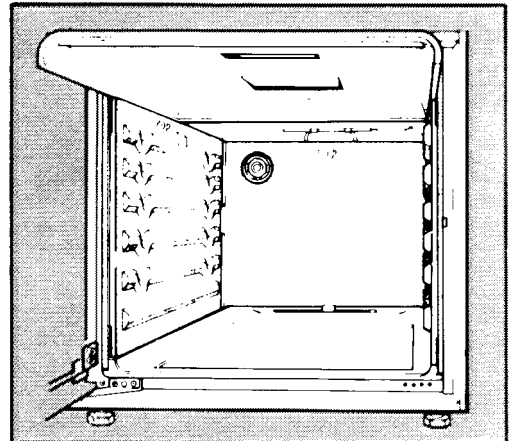


Fig. 5

The programmable clock

The instructions which follow explain how to set the controls. Run through them a few times until you feel confident – you will soon realise how easy it is.

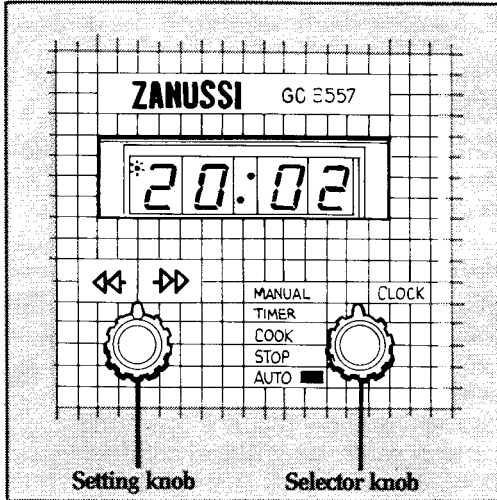


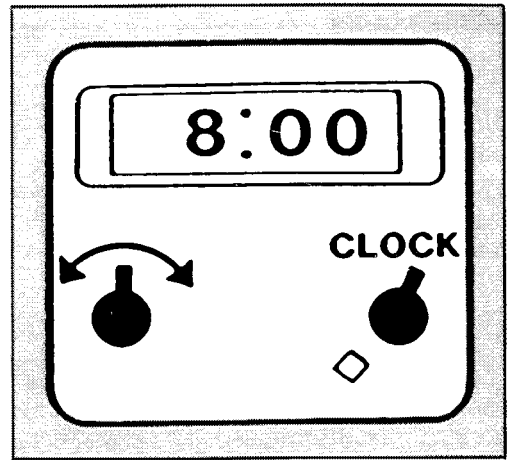
Fig. 6

The appliance may be fitted with one of two clocks. The instructions that follow describe the operation of both clocks (Type A and B).

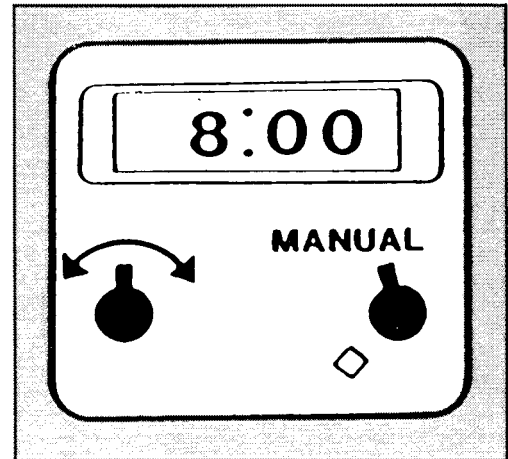
Time of day clock (twenty four hour)

The clock will operate even if the automatic control is not being used. If the appliance is switched off at the socket outlet, the clock will stop. When the electricity supply is first switched on a series of 0's (Type A) or dashes (Type B) will appear in the display.

To set the clock to the correct time of day, turn the selector knob to 'Clock'. Set the correct time by turning the setting knob in a clockwise direction.



To adjust the time of day, the setting knob can be turned in either direction.



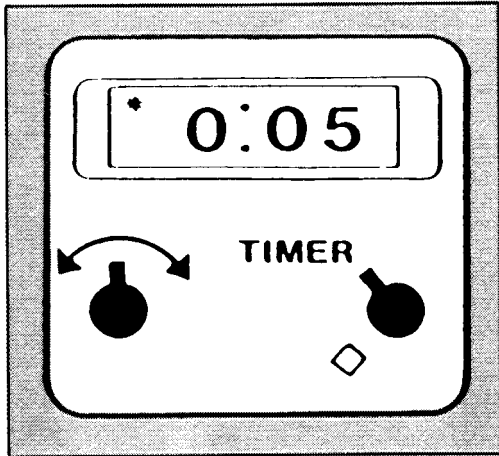
Turn the selector knob to 'Manual'.

Minute timer

To set, turn the selector knob to 'Timer'. Turn the setting knob in a clockwise direction until the display indicates the interval to be timed.

The asterisk (*) will be illuminated, and this will remain alight during the timed interval. The example shows the timer when set to 5 minutes.

The timer will continue to operate even if the display is returned to show the time of day. The timer will give a signal at the end of the timed period, the asterisk will no longer be illuminated. The signal can be switched off by turning the selector knob (Type A clock) or the setting knob (Type B clock) in any direction.



Note:

The minute timer can be used when an automatic sequence has been set, providing the following points are noted:-

1. The selector knob must be returned to 'Auto' as soon as the timed period has been entered in the display.
2. If setting the timer, during the delay period, the oven burner may spark and light, once the selector knob is returned to 'Auto' the burner will go out.

Note: Delay period – the period of time during an automatic sequence before cooking commences.

Automatic control

When using the automatic control for the first time it is advisable to let it operate while you are at home. The displays (see setting the automatic control) can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

Note: The stop time must not be more than 23 hours 59 minutes from the time of day.

For example if the time of day is 8.00 a.m., the latest stop time will be 7.59 a.m. the next day.

Setting the automatic controls

Follow these simple steps:

To set the controls to switch the oven 'On' and 'Off' automatically.

Operation

Notes

1. Make sure the electricity supply is switched ON.

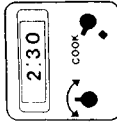
2. Place food in oven.

3. Check that the clock shows the correct time of day. Adjust if necessary.

Turn the selector knob to 'Clock', and turn the setting knob in either direction. Turn the selector knob to 'Manual'.

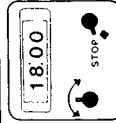
4. Set the cooking time – the length of time you want the food to cook.

Turn the selector knob to 'Cook'. Turn the setting knob until cooking time is entered in the display. The auto neon will glow continuously.



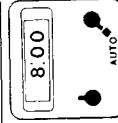
5. Set the stop time – the time you want the food to be cooked and the oven to turn itself off.

Turn the selector knob to 'Stop'. Turn the setting knob until the stop time is entered in the display. The auto neon continues to glow.



6. Set to automatic.

Turn the selector knob to 'Auto'. The auto neon will continue to glow.



7. Set the oven control.

Turn to gas mark 9 then back to the gas mark required.

The times shown on the diagrams above give an example of setting the automatic controls when:-

The time of day is 8.00 a.m.

The length of time the food is to be cooked is 2½ hours.

The food is required at 6.00 p.m. (1800 hours).

The auto neon glows throughout an automatic cycle. At the end of the automatic sequence there will be an audible signal. This acts as a reminder that the appliance must be re-set for manual operation. To re-set to manual turn the selector knob to 'Manual'.

To cancel an automatic programme

Turn the selector knob to 'Cook' and turn the setting knob anti-clockwise. Turn the selector knob to 'Manual'.

Food preparation hints – automatic cooking

For best results follow these rules:

1. If the oven has been used allow it to cool completely before using for automatic cooking.
2. Choose perishable foods carefully, especially during warm weather.
3. Food should be fresh and preferably straight from the refrigerator.
4. Joints of meat and poultry should be completely thawed.
5. Whenever possible cover foods to keep moist and prevent the transfer of odours.
6. To help prevent foods discolouring, brush with a little fat or water to which lemon juice has been added.
7. Cream should be added just before serving.
8. If alcohol is used fermentation can occur.

Slow cook

The slow cook setting, which is indicated by an 'S' on the oven thermostat knob, allows you to arrange your day more conveniently by leaving food to cook itself at a very low temperature.

There are two methods of using the oven for slow cooking:

(A) Turn the oven control to gas mark 9, the oven will light, then turn the oven control to gas mark 6 and cook for 30 minutes. After this time turn the oven control to 'S'.

(B) Turn the oven control to gas mark 9, the oven will light, then turn the oven control to 'S'.

To determine which method to use, refer to the instructions on page 17.

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

Food preparation hints

Practically all foods cook extremely well but there are two important points to remember:

1. It is advisable to cover most dishes either with a lid or foil to keep food moist and prevent transfer of odours.
2. Those foods normally served golden brown can be left uncovered or can have the lid removed for the last half an hour of the cooking time.

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.

As you become accustomed to using 'Slowcook' you will realise how handy it can be for cooking meals or single dishes even though you are at home. Different foods require different cooking times, so you can prepare meals for various times of the day.

Joins 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 using method 'A'.
4. Cook towards the top of the oven i.e. no lower than shelf 3.
5. Never stuff before cooking.
6. Cook for a minimum of 6 hours.
7. 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.
8. For good air circulation always stand the joints on a rack in the roasting tin or casserole.
9. Frozen meat and poultry must always be thawed before cooking.

Soups, casseroles and stews

1. All foods must be thawed before cooking.
2. Bring to the boil on the hotplate then cook using method 'B'; or use method 'A'.
3. Seasonings and thickenings should be adjusted at the end of the cooking time.
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. Frozen vegetables should be thawed before cooking.
3. All dried beans must be boiled on the hotplate, uncovered, for 15 minutes.
4. Cook using method 'A'.

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 the base of the oven.
2. Cook using method 'B'.

Serving and storage

It is economical to cook larger quantities of food than you require, and to store it in a freezer. There are some important points to note if you do this:

1. Food which is not served straight away should be transferred to a clean container and cooled as quickly as possible.
2. Frozen foods must be thawed before re-heating.
3. Re-heat food thoroughly and quickly. Either cook at gas mark 6 or on the hotplate.
4. Food must only be re-heated once.

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	5	4	20 mins. per ½ kg (lb), 20 mins. over
	5	4	25 mins. per ½ kg (lb), 25 mins. over
	5	4	30 mins. per ½ kg (lb), 30 mins. over <i>All joints of meat may be roasted at gas mark 7, and the cooking time adjusted accordingly.</i>
Roast Poultry	5 or 6	4 or 5	20 mins. per ½ kg (lb), 20 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

Puddings	Baked Sponge Puddings	4	3	According to recipe	Custards should be stood in a water bath whilst cooking.
	Baked Custards	4	3	45-60 mins.	
	Milk Puddings	2	3	2-3 hours	
	Yorkshire Puddings - large	7	2	30-35 mins.	
	- individual	7	1 or 2	10-15 mins.	

Oven cooking continued

Food	Gas mark	Shelf position	Cooking time and remarks
Pastry			
<i>Short Crust:</i> Fruit Pie in dish	6	3	According to recipe
Plate Tarts - Single	6	3	35-40 mins.
2 together in the oven	6	2 and 5	50-55 mins. (Interchange after 35 mins.)
Jam Tart - large	6	3	25-30 mins.
Jam Tartlets	6	3	15-20 mins.
<i>Rough Puff or Flaky Pastry:</i> Meat Pies - cooked filling	7	2	According to recipe
Yeast Mixtures			
Bread - 0.45 kg (1 lb loaves)	7	2 and 5	According to recipe
- 0.90 kg (2 lb loaves)	7	2 and 5	Interchange during cooking
Rolls or Buns	7	1 or 2	
Biscuits			
Brandy Snaps	4	2 and 4	Cook single trays near centre of oven (shelf 3 or 4).
Flapjacks	3	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.
Shortbread Biscuits	3 or 4	2 and 4	
Shortbread	3	3	
Cakes			
Very Rich Fruit Cake -	According to recipe	According to recipe	Two 178 mm (7") or smaller cakes can be cooked on the same shelf (3 or 4) if placed diagonally on shelf. Larger cakes must be cooked on separate shelves.
Rich Fruit Cake	2	3	
Plain Fruit Cake	4	3	
Madeira Cake	3	3	
Victoria Sandwich	4	2 and 4	20-35 mins.
Fatless Sponge	4	2 and 4	According to recipe
Small Cakes	5	1 and 4	15-25 mins.
Scones			
Sweet or Savoury	7	1 and 4	8-15 mins.
			See Notes above on Biscuits.

In the unlikely event of an electrical power failure or cut, it is possible to ignite the oven by using the manual override lever.

1. The manual override lever is positioned on the right-hand side of the oven burner.
2. To manually override push the lever in the direction of the arrow, to the end of its travel (Fig. 7).
3. Set the controls for manual cooking.
4. Turn on the gas control to mark 9 and then back to the gas mark needed for cooking.
5. Using a match, light the oven burner. A small flame will be seen at first and a few seconds later the larger flame will be seen.

When the power supply is restored, a series of 'O's' or dashes will appear in the display, this acts as a reminder to re-set the override lever to its original position and use the oven in the usual manner.

Re-set the clock to the correct time of day.

To remove the inner glass door

Pull the panels apart, then lift the inner door from the hinges. The insides of the doors can be cleaned using mild abrasives. Afterwards, replace the inner panel on its hinges and push the panels together. Don't forget, the inner glass door must be in place when you're using the oven.

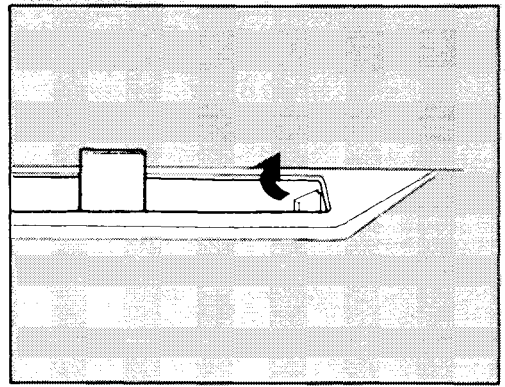


Fig. 7

Care and cleaning

An unsuitable cleaning preparation can do more harm than good, so it is important to note the following:-

1. Spillage should be wiped up as it occurs but before doing any extensive cleaning allow the appliance to cool.
2. The appliance should be cleaned using hot soapy water and a soft cloth, rinsed and polished dry.
3. Mild abrasives may be used on the pan supports, burner caps, the inside of the grill compartment, grill pan, base of the oven, and the inside of the doors.
4. The burner bodies must be washed frequently in washing-up liquid properly diluted with hot water. Stubborn stains can be removed by soaking in hot water then scouring with a soap filled pad such as 'Brillo'. If treated as described the burner bodies will remain presentably clean, however, the surface will dull with use.
5. When cleaning ensure that the electrode and ignition port do not become blocked. The remaining parts shown in the diagram are easily removed and must be replaced correctly after cleaning.
6. Do not use any polishes, caustic cleaners, abrasives, washing soda, bicarbonate of soda or soap powder except as previously mentioned.
7. It is recommended that the following parts are not washed in a dishwasher: grill pan and grid, burner heads, burner bodies and meat tin.

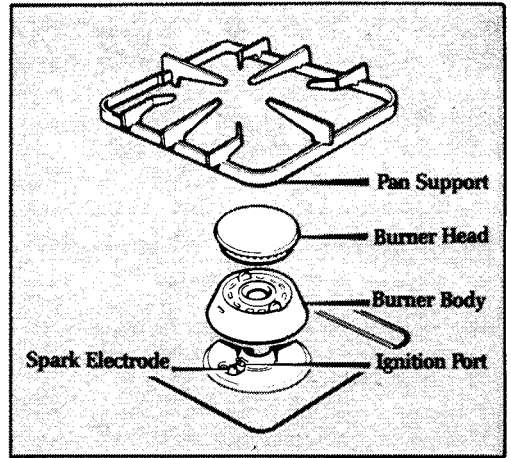


Fig. 8

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 electricity supply stated on rating plate.
- 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 network 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 _____

B30

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**INSTRUCTIONS FOR THE INSTALLATION
AND SERVICING OF ZANUSSI
GC5557 (WHITE) AND GC9557
(BROWN) GAS COOKERS**

**ZANUSSI
INSTALLATION
MANUAL**

B30

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.**

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Technical Data

Dimensions

	<i>Height</i>	<i>Width</i>	<i>Depth</i>
Overall	900mm with cover down 1435mm with cover up	550mm	598mm
Height to Hotplate	870mm		
Space for fixing at hotplate level	551mm minimum (Width) 600mm (Depth)		
Space for fixing above hotplate level	114mm each side of cooker.		
Minimum space above hotplate	787mm		
Weight of the appliance	64.2 kg		
Minimum distance from rear wall	12mm (spacer)		

Connections

Gas	Rear R.H. side of cooker at hotplate level. R $\frac{1}{2}$ " (½" B.S.P. Male). (Elbow supplied loose.)
Electric	220-240V 50 Hz Mains 3-core cable is attached fitted with a non-rewireable plug with a 3 amp fuse.

Ignition

Spark Generator	Turnright GL320: APCO MG5 + 1 7424 Vernetron 407/1/72657/015
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Grill

Burner	Single tubular steel burner with expanded metal fret each side.
<i>Natural Gas</i>	
Heat Input	3.16 kW (10,782 Btu/h)
Injector Size	1.38mm
Injector Marking	138
Aeration Adjustment	None
Flame Picture/Cone Height	20mm
Ignition	H.T. Spark
Spark Gap	3-4mm
Pressure Test Point	Grill injector
Pressure Setting	20 mbar

Hotplate

Burners Four burners constructed of aluminium die-castings surmounted by burner heads of cast iron.

Natural Gas

High *Low*

Heat Inputs (right-hand front and left-hand rear)	3.15kW (10,750 Btu/h)	
Heat Inputs (left-hand front and right-hand rear)		1.85kW (6,310 Btu/h)
Injector Size	1.32mm	0.97mm
Injector Marking	132A	097A
Aeration Adjustment	None	None
Flame Picture/Cone height	15mm	15mm
Ignition	H.T. Spark	H.T. Spark
Spark Gap	3-4mm	3-4mm

Oven

Burner Bray burner mounted transversely at rear of oven.

Natural Gas

Oven Heat Input	2.80kW (9,550 Btu/h)
Injector Size	1.24mm
Injector Marking	124
Aeration Adjustment	None
Flame Picture/Cone Height	15mm
Ignition	Flame suppressed H.T. spark electrode mounted in centre of burner.
Spark Gap	3-4mm
Flame Supervision Device/ Solenoid Valve	Concentric MC/A/135 or Teddington FFD/MEH/109N
Thermostat	Copreci MT15700R/38 or Teddington DGOT/DH/04D or Diamond H 1100 69 B2
Thermostat By-Pass	0.62kW (2,100 Btu/h)
Automatic Oven Control	Turnright CA 7006

Important – safety requirements

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations 1984 and the I.E.E. Wiring Regulations. Detailed recommendations are contained in the following British Standard Codes of Practice – BS.6172 : 1982 ; BS.5440 : Part 2 : 1976 and BS.6891 : 1988.

In the interests of safety it is recommended that if the cooker is to be installed on a flexible gas supply, a stability bracket be obtained through your retailer.

Provision for ventilation

The room containing the cooker should have an air supply in accordance with BS.5440 : Part 2 : 1976.

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 : 1976 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.

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

When the appliance has been installed there must be enough space for the glass hotplate lid to open fully.

When the appliance is in its normal position, the gap between the bottom front trim and the floor must be unobstructed.

Installation

1. Positioning the appliance (Fig. 1)

Note A.

The appliance is designed to be flush fitted at the sides with minimal clearance to allow for it to be pulled forward for cleaning etc.

Note B.

The side trims must be flush with the cabinets. Adjustable levelling feet at the front and wheels at the rear are provided on the base of the appliance. Adjustment is obtained by rotating in or out the hexagonal feet at the front of the appliance from the underside of the appliance, and by screwing in or out the wheels at the rear of the appliance.

The locknuts in the wheel adjusters are reached from the rear of the appliance.

Note: To gain access to rear wheel locknuts; Remove panel from bottom rear of cooker by unscrewing four screws (2 each side). Lift rear of cooker up and withdraw panel.

When adjusting the height of the appliance the wheels should finish up square, i.e. facing front to back. A spirit level should be placed on a cake tray on one of the shelves to confirm that the appliance is correctly levelled.

Re-assemble rear panel after wheel adjustment.

The levelling feet and wheels fitted to the appliance will achieve a height to hotplate trims of 900mm + 6.5mm/- 4.0mm.

Note C.

If appliance fitted next to a side wall or cabinets are above height of hotplate trims, then a gap of 114mm is required.

Note D.

Any wall cabinet or extractor must not be lower than 787mm above hotplate level.

Note E.

If wall cabinets are lower than 787mm to underside then there must be a gap of 114mm from the side of the appliance.

2. 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 and is available from the supplier of the appliance (see note under Safety Requirements: Page 5).

These instructions should be read in conjunction with the leaflet packed with the stability bracket.

Place cooker in its intended position and level cooker.

Mark off 120mm (4 $\frac{3}{4}$ ") from the left-hand side of the cooker as shown, this is the centre line of the bracket fixing.

Draw a line 100mm (4") from the front edge of the levelling feet (see Fig. 2a) and remove cooker from its position. Mark off 505mm (19 $\frac{7}{8}$ ") back from this line on the centre line of the bracket to locate the front edge of the lower bracket.

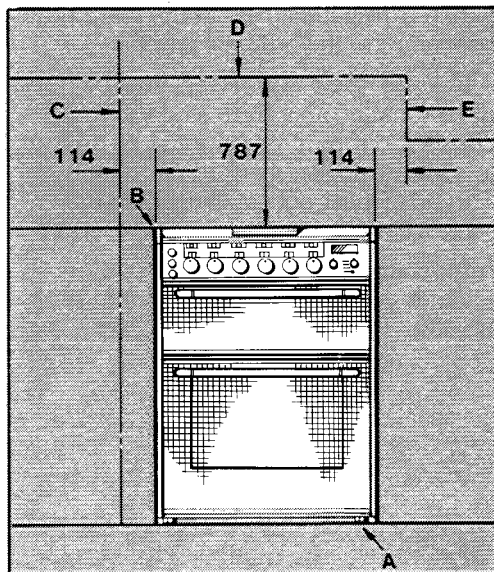
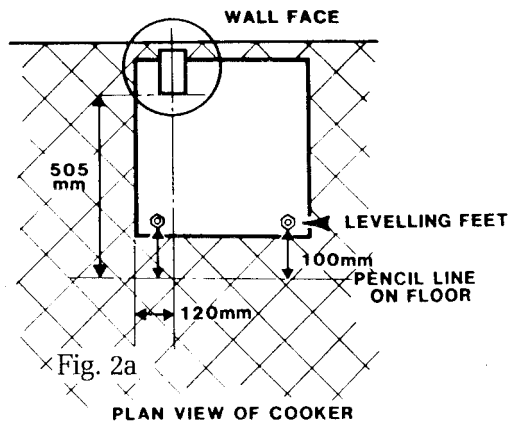


Fig. 1

Fix lower bracket (with two fixing holes) to the floor, then measure height from floor level to engagement edge on back of cooker, Dimension 'A' of Fig. 2b.

Assemble upper bracket to lower bracket so that underside of bracket is Dimension 'A' + 3mm ($\frac{1}{8}$ ") above floor level.

Re-position cooker and check that top bracket engages into cooker back to a depth of 75mm (3") as shown in Fig. 2b.



3. Connecting to gas

This cooker is designed 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 $\frac{1}{2}$ ($\frac{1}{2}$ " B.S.P.) male threaded entry pipe located just below the hotplate level on the rear right-hand side of the cooker. A $\frac{1}{2}$ " female elbow is provided.

Check for gas soundness after connecting the gas supply.

When fitting the elbow to the rear of the cooker, raise the hotplate cover.

The gas bayonet connector must be fitted in the shaded area indicated in Fig. 3. Take into account that it must be possible to pull the cooker forward sufficiently. The hose must not get caught on the stability bracket.

Important

Flexible tubing used must comply with BS.669.

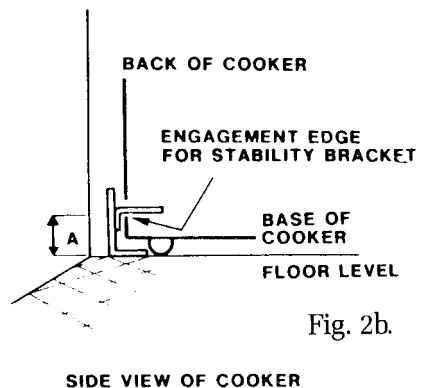


Fig. 2b.

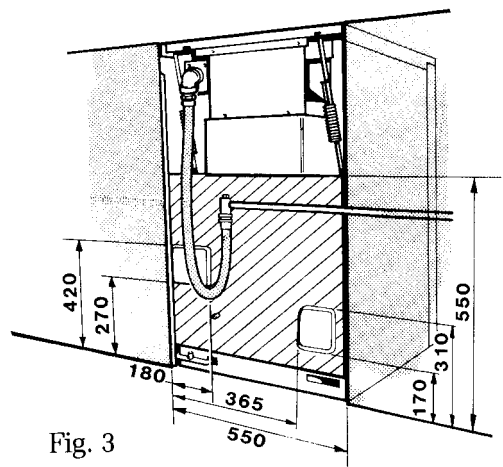


Fig. 3

4. Connection to electricity supply

Warning

This appliance must be earthed. Do not earth this appliance to the gas supply piping.

This appliance must be connected to 220V – 240V A.C. 50 Hz supply which incorporates a 3 ampere fuse, if a 13 ampere plug is used. If any other type of plug is used it should incorporate a 5 ampere fuse in either the plug or adaptor or at the distribution board.

The appliance is supplied with 2 metres (6½ ft) of 5 amp 3 core cable, fitted with a non-rewireable plug. If this plug is unsuitable for your socket then the plug should be cut off and an appropriate plug fitted. The removed plug should be disposed of as insertion of the plug into a 13 amp socket is likely to cause an electrical hazard.

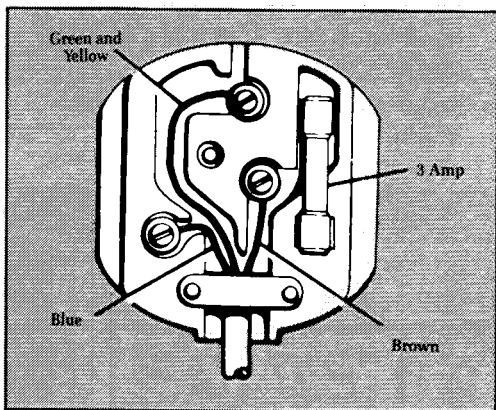


Fig. 4

If the length of cable is insufficient to allow the appliance to be plugged into the nearest supply socket, the supply cable can be either:

- (i) Replaced totally by a longer cable at least 0.75mm² nominal cross sectional area (24/0.2mm).
- (ii) Extended by using a B.E.A.B. approved 3-way sealed flex connector with integral flex clamps.

DO NOT EXTEND THE CABLE USING PLASTIC OR CERAMIC CONNECTION TERMINAL BLOCKS AND/OR INSULATION TAPE OR EXTEND OR REPLACE WITH CABLE HAVING A LOWER TEMPERATURE RANGE OR CURRENT CARRYING CAPACITY.

ALL EXTERNAL WIRING BETWEEN THE APPLIANCE AND THE ELECTRICAL SUPPLY SHALL COMPLY WITH I.E.E. REGULATIONS.

Fit a 3-pin 13 amp plug to the end of the cooker cable (Fig. 4). Connect the wires as follows:

BROWN to the Live Terminal.
BLUE to the Neutral Terminal.
GREEN and YELLOW to the Earth Terminal.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is GREEN and YELLOW must be connected to the terminal in the plug which is marked with the letter 'E' or by the earth symbol — or coloured GREEN or GREEN and YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter 'N' or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter 'L' or coloured RED.

Fit 3 amp fuse to the plug fuse holder.

Ensure that the supply cable cannot get caught by the stability bracket.

Plug in the appliance.

5. Pressure testing

The grill injector is used as a pressure test point. Remove the grill pan from the grill compartment and pull the H.T. lead off the electrode at the rear left-hand side of the grill burner. Remove two screws from the front of the grill burner underneath the middle of the fascia panel (left and centre screws) whilst supporting it with the other hand. Lower burner at front end and withdraw. Remove the aeration cup which is situated at the rear of the grill compartment by undoing two screws. Fit the pressure gauge onto the grill injector which is now accessible.

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

The pressure should be:-

For natural gas

20 mbar (8 inches water gauge) and must be between 17.5 mbar (7 inches water gauge) and 25 mbar (10 inches water gauge)

Turn off the taps, disconnect the pressure gauge and re-assemble the aeration cup and grill burner.

6. Oven and fascia lights

Check that the oven light and the fascia illumination operate by pressing the appropriate switches.

7. Checking the grill

Place the grill pan containing wire grid into the grill compartment. Light the grill burner by turning the grill tap knob full on and pushing the ignition button on the fascia panel. Check that burner cross-lights satisfactorily, both sides.

8. Checking the hotplate

Ensure that the burner heads and burner bodies are correctly seated in position. Fit the pan supports. Check each of the hotplate burners in turn by turning each hotplate tap on and pushing the ignition button fully. Check that the hotplate cut-off valve is working correctly by closing the lid then re-opening. There should be no gas supply to the hotplate burners until the ignition switch is depressed fully.

9. Checking the oven controls

To set clock

1. Turn on electricity supply and ensure that the thermostat is in the OFF position.
2. Rotate right-hand clock knob to the 'clock' position.
3. Set the time of day by rotating the left-hand knob. Note that it is a 24 hour clock.
4. Rotate the right-hand knob to the 'manual' position.

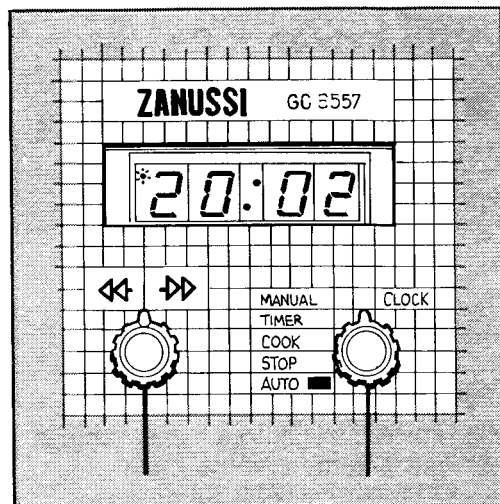


Fig. 5

To check oven

1. Set the clock as described above, the clock is now ready for manual operation.
2. Turn the oven thermostat knob to Mk.9 and check that there is a 'ticking' noise from the ignition system. This should continue until the oven burner is alight.
3. When the oven burner lights up the 'ticking' should cease, there should be a low gas rate at first to the oven burner which is the Flame Supervision Device (F.S.D.) by-pass rate.
4. When the F.S.D. phial has heated up (not more than 60 seconds) it opens the F.S.D. valve and the main gas stream flows to the burner.
5. Set the oven thermostat to Mk.2, close the oven door and check that after about 10 minutes the flame size has reduced.
6. Turn off the thermostat and check that the oven flames go out.

Automatic operation

Having set the clock up as described above, turn the right-hand knob to the 'cook' position and set the left-hand knob to show a cooking time of 2 minutes (0.02).

Turn the right-hand knob to the 'stop' position; the time shown on the display is now the time of day with 2 minutes added on. Rotate the left-hand knob to add 2 minutes to this time, to give a 2 minute delay. Turn the right-hand knob to the 'auto' position to complete the programming sequence, the clock now shows the time of day again with the auto neon glowing continuously.

Turn the oven thermostat knob about half on and 2 minutes after setting, the oven burner should commence its lighting sequence.

Two minutes after the lighting sequence has started the timer should switch off the gas supply to the oven burner and the audible signal should sound. If the signal is continuous it may be switched off at any time by rotating the right-hand knob.

Return timer to manual by rotating the right-hand knob to the 'manual' position.

General Note:

The automatic oven is controlled by a normally closed solenoid valve which is controlled by the clock and is only in operation during the cooking period. The manual override fitted to the solenoid valve enables use of the oven in the event of a power failure. The operating lever is located in the oven to the right hand side of the oven burner and can be turned clockwise to supply gas to the oven for a temporary period until the electricity is restored.

Important

The override lever must be returned to normal operation when the electricity supply is restored.

10. Hotplate lid check

Check that the lid opens and closes satisfactorily and if it requires adjustment, tension the springs at the rear of the cooker (See Section 'Y1'). Adjusting screws must be set the same both sides so that they just allow the lid to close gently onto the stops when released from the half open position.

11. General

Instruct user on how to use the cooker and pass on the Users Instructions.

Servicing notes

Disconnect from electricity supply before servicing

Note

Turn off gas supply before servicing any gas carrying components. After satisfactory servicing ensure that serviced parts function correctly. If gas carrying components have been serviced always test for gas soundness.

A. Removal of fascia panel

1. Disconnect from electricity supply and remove all gas control knobs.
2. Remove 2 screws from each end of the fascia which pass through the side extrusions.
3. Open grill door, pull grill pan forward, lift fascia panel off taking care not to strain either the wiring or the re-set cable.
4. Slacken the screw which secures the re-set cable clamp in position. Rotate the cable clamp and release the cable end cap. Disconnect wires from switches at left hand end, and from timer at right hand end. Remove the earth lead from the switch bracket.
5. Re-assemble in reverse order, ensuring that:-
 - (a) The shoulder on the cable end cap is clamped in the fully back position.
 - (b) Care is taken that wiring fed behind fascia does not become trapped.
 - (c) Wiring is replaced as wiring diagram and that the earth wire is re-fitted correctly.

B. Removal of hotplate

1. Repeat operations 1 to 3 of Section 'A'.
2. Remove pan supports, burner heads and burner bodies.
3. Remove the 4 screws from the front of the hotplate as shown by Fig. 6 (2 each side).
4. Pull appliance forward and remove the two screws from the rear of the appliance, securing the hotplate rear trim to the flue vent. (Arrowed 'a' in Fig. 7).
5. Remove the two screws securing the rear of the hotplate as shown in Fig. 7 (indicated 'b').
6. Remove hotplate rear trim. Slide hotplate back and lift up at the rear. Lift hotplate up at the front, disconnect H.T. leads from the electrodes and remove hotplate.
7. Reassemble in the reverse order.

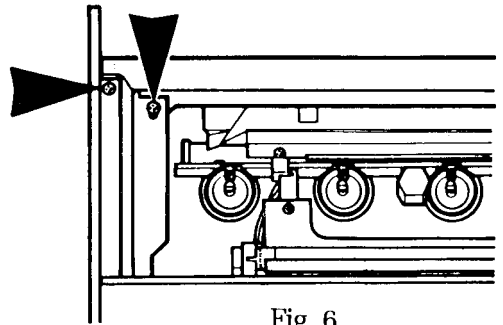


Fig. 6

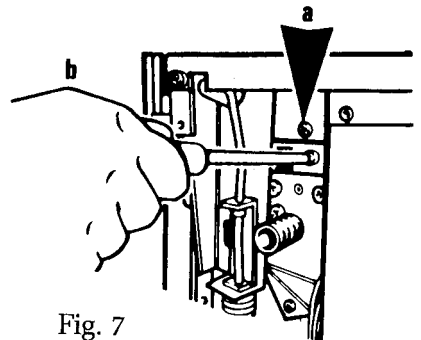


Fig. 7

C. Removal of side panel

1. Remove hotplate as described in Section 'B'.
2. Remove 2 screws from the top of the side panel.
3. Ease panel off the top support strut and out of the bottom locations.
4. Panel replacement is done in reverse order taking care that the bottom studs in the side panel locate into the holes in the chassis.

D. Oven door

Dismantling Oven Door

1. Open the oven door and separate the inner and outer glass (which are held together by means of a magnetic catch) by pulling the panels apart. Lift the inner glass off its hinge pins.
2. Supporting the door assembly, remove 4 screws securing the top and bottom hinges to the oven front frame, lift door away from oven. Take care not to lose the hinge strengthening plates.
3. Remove 4 screws securing handle to door glass, taking care not to lose the 4 bushes.
4. Remove 2 screws securing each of the hinge assemblies to the outer door extrusions.
5. Re-assemble in reverse order, ensuring the hinge plates are correctly assembled.

E. Oven thermostat removal

1. Turn off both the gas and electricity supply.
2. Remove the right-hand side panel as described in Section 'C'.
3. Disconnect the oven supply pipe from the thermostat body.

4. Remove the loose oven roof and unclip the phial which is located in the roof of the oven, feed phial through the hole in oven.
5. Remove the disc from the thermostat spindle taking care not to lose the spring.
6. Disconnect the leads to the thermostat front switch.
7. Remove the two screws which secure the thermostat body to the gas rail, and remove the thermostat assembly complete.

Note

Between the thermostat and gas rail there is a sealing gasket or 'O' ring.

8. Reassemble by feeding phial through hole in oven first then screw the thermostat body to the gas rail ensuring that the sealing gasket or 'O' ring is correctly fitted between the thermostat and the gas rail.

Check also that the thermostat phial is securely clipped in the oven roof and that the capillary is not damaged by the loose oven roof.

9. Turn on gas supply and thermostat, test for gas leaks. Ensure discs are correctly fitted and reassemble in reverse order.

F. Hotplate tap

Hotplate tap removal

1. Turn off the gas and electricity supply.
2. Remove hotplate (Section 'B').
3. Pull off the discs and springs from the tap spindles taking care not to lose the springs.
4. Remove the single screw securing the plastic spindle support to the tap. Remove support.
5. Remove the two screws retaining the gas tap assembly to the gas rail.

6. 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.
7. Check for leaks before re-fitting hotplate, ensure thermostat disc is fitted last.

G. Grill tap removal

1. Turn off the gas and electricity supply.
2. Remove hotplate (Section 'B').
3. Disconnect grill supply pipe from the rear of the tap. Remove disc and spring from the tap spindle.
4. Remove the single screw retaining the plastic spindle support to the tap. Remove support.
5. Remove the two screws retaining the gas tap to the gas rail.
6. 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 gas rail.
7. Turn on gas and check for leaks before fitting hotplate.

H. To change clock assembly

1. Disconnect from electricity supply.
2. Remove fascia panel (Section 'A') and pull off clock knobs.
3. Remove 4 screws securing top fascia trim in position. Remove top trim.
4. Remove 2 self tapping screws from the lower extrusion, securing clock mounting bracket to fascia panel.
5. Prise clock out of the mounting bracket by depressing the side clips.
6. Fit new clock, and re-assemble in reverse order. Re-wire as wiring diagram.

I. To replace the fluorescent light or oven light switch

1. Disconnect from the electricity supply.
2. Remove fascia panel (Section 'A').
3. Disconnect the harness from the switches.
4. Remove earth lead from switch bracket.
5. Remove 2 screws (1 from top and 1 from bottom extrusions) securing switch mounting bracket to the fascia. Remove mounting panel.
6. Prise the faulty switch from the mounting bracket (this action may destroy the faulty switch).
7. Fit new switch and re-assemble in reverse order. Re-wire as per circuit diagram.

J. To replace fluorescent tube

1. Disconnect from the electricity supply.
2. Remove fascia panel (Section 'A').
3. Remove all six control discs and springs from taps and thermostat.
4. Loosen 2 screws securing lower reflector below the tube.
5. Rotate and withdraw the fluorescent tube from the assembly.
6. Re-assemble in reverse order.

K. To remove front side trims

1. Remove side panel (Section 'C').
2. Remove two screws from front of grill compartment.
3. Remove one screw from the bottom of the extrusion. Front side trim is now free.
4. Re-assemble in reverse order.

L. To remove hotplate side trims

1. Remove hotplate (Section 'B').
2. Remove two screws (1 each end) securing the side trim to the hob.
3. Re-assemble in reverse order.

M. To remove bottom trim

1. Remove two screws (1 each side) securing the bottom trim to the side trims.
2. Remove two screws from underside of the bottom extrusion, securing panel to chassis. Bottom trim is now free.
3. Re-assemble in reverse order.

N. Grill burner removal

1. Remove grill pan and grid from grill compartment.
2. Pull H.T. lead off electrode at rear of grill burner.
3. Remove two screws from front of grill burner whilst supporting it as shown in Fig. 8. Lower front end of burner and withdraw.
4. Re-assemble in reverse order ensuring locating screws pass through grill fret support bracket.

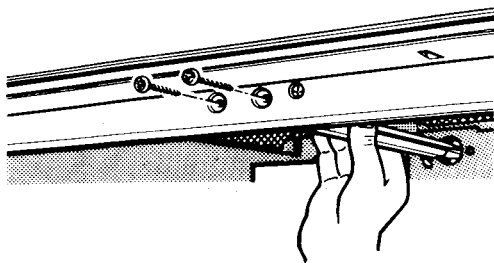


Fig. 8

O. Grill injector removal

1. Repeat operations 1-3 of Section 'N'.
2. Remove aeration cup from rear of grill compartment by removing two screws (the aeration cup locates the rear end of the grill burner).
3. Pull cooker forward and disconnect from gas.
4. Remove the edge clip from the rear cover plate and remove 2 screws securing the rear cover plate to appliance.
5. Disconnect grill supply pipe to injector carrier.
6. Remove two screws from within grill compartment which secures the injector carrier mounting bracket.
7. Remove grill injector using an open ended spanner.
8. Replace in reverse order ensuring copper washer is in place on the injector and check for leaks.

P. To replace grill electrode

1. Repeat operations 1-3 of Section 'N'.
2. Remove single screw attaching electrode to bracket.
3. Replace with new electrode in reverse order.

Q. To replace hotplate electrode

1. Remove pan support, burner head and burner body.
2. Remove screw securing electrode to burner base and pull electrode out.
3. Pull the electrode lead off the electrode and transfer onto new electrode.
4. Re-assemble in reverse order ensuring gasket is in place.
5. Check ignition on all burners is satisfactory.

R. To replace hotplate/hotplate burners

1. Remove hotplate complete (Section 'B').
2. Remove hotplate side trims, and from the underside of the hotplate remove two screws from each burner adaptor.
3. Remove two screws from the venturi support bracket (if a front burner is being removed, remove the two screws which attach the other venturi support bracket to the front burner adaptor). Remove the venturi which is a push fit into the adaptor, taking care not to damage the 'O' ring seal inside the adaptor.
4. Re-assemble in reverse order fitting the silicone rubber gasket between hob and each burner.

S. To replace oven electrode

1. Disconnect appliance from the electricity supply.
2. Remove oven furniture.
3. From inside oven, unscrew the electrode mounting bracket from the assembly.
4. Separate the electrode from the electrode mounting bracket by removing the single securing screw, transfer electrode lead to new electrode.
5. Re-assemble in reverse order ensuring that the electrode mounting bracket is fitted between two support fingers of the burner assembly.

T. To remove oven burner/solenoid flame supervision device assembly

1. Pull cooker forward and disconnect from gas and electricity.
2. Remove panel from bottom rear of cooker by unscrewing four screws (2 each side). Lift rear of cooker up and withdraw panel.
3. Disconnect the oven supply pipe from the solenoid/flame supervision device assembly.
4. Remove electrics panel by unscrewing the four screws (2 each side).
5. Remove single screw securing the solenoid leads in the 'P' clip, disconnect leads. Disconnect H.T. lead from the oven burner electrode.
6. From inside the oven remove three screws securing the oven burner assembly to the oven. Remove oven burner from rear of cooker.
7. On re-assembly place burner approximately in its correct position and then from inside oven lift burner upwards and fit the left-hand rear screw.
8. Re-assemble in reverse order, turn on thermostat and check for leaks.

U. To replace oven burner, injector or solenoid/flame supervision device

1. Repeat operations 1-6 of Section 'T'.
2. Note position of the flame supervision device phial and slacken pozidriv screw from its fixing bracket. Withdraw flame supervision device phial from assembly.
3. Remove single screw holding the coupler cover in position (Fig. 9). Remove cover. Remove screws securing the stabilizing bracket and rotate to allow access to the large hexagonal nut.
4. Unscrew the large hexagonal nut securing the solenoid/flame supervision device to the burner assembly. Solenoid/flame supervision device is now free. (Note position of the solenoid/flame supervision device prior to removal.)
5. Using an open ended spanner transfer the injector and sealing washer to the coupler on the new solenoid/flame supervision device. (NOTE: the coupler is a permanent part of the solenoid/f.s.d. assembly.)
6. To remove the oven burner from the assembly, pull the spring loaded locking pin forward and rotate it.
7. Slide oven burner to side and out of the assembly.
8. Re-assemble in reverse order positioning phial as Fig. 10. Check for leaks.

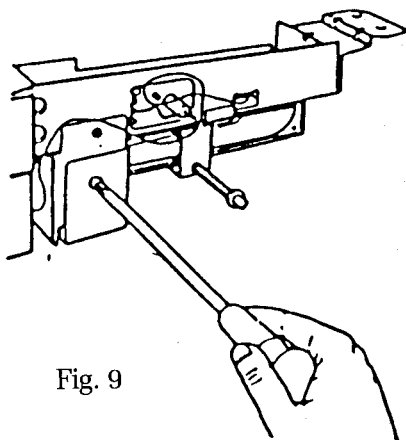


Fig. 9

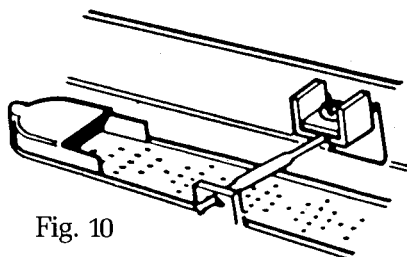


Fig. 10

V. To replace oven light bulb

1. Disconnect from electricity supply.
2. Open oven door and remove oven furniture.
3. Screw out the oven light lens and unscrew old/faulty bulb.
4. Replace with new bulb and re-assemble in reverse order.

W.

W1. To replace starter

1. Disconnect from gas and electricity supply.
2. Pull appliance forward and remove the four screws securing the electrics panel to the chassis.
3. Pivot back the electrics panel.
4. Unplug starter unit from its fitting by rotating anti-clockwise.
5. Replace new starter in reverse order, and secure the electrics panel.

W2. To replace ballast

1. Repeat operations 1-3 of Section 'W1'.
2. Disconnect wiring from ballast by inserting a probe into the slot.
3. Remove the two screws securing the ballast to the electrics panel.
4. Re-assemble with new ballast in reverse order.

W3. To replace spark generator

1. Repeat operations 1-3 of Section 'W1'.
2. Pull off all the connections to the Spark Generator.
3. Slacken off the two pozidriv screws and remove the spark generator.
4. Re-assemble new unit in reverse order, ensuring leads do not become trapped. (Re-wire as wiring diagram.)

X. To replace oven thermostat switch

1. Disconnect from electricity supply and remove fascia panel (Section 'A').
2. Remove the disc and spring from the thermostat spindle.
3. Pull wiring off switch.
4. Remove single screw fixing to thermostat and remove switch.
5. Re-assemble in reverse order.

Y.

Y1. Hotplate lid tension adjustment

1. Pull cooker forward and disconnect from gas.
2. Adjust springs by rotating both adjusting nuts as Fig. 11 upwards to tension or downwards to slacken.

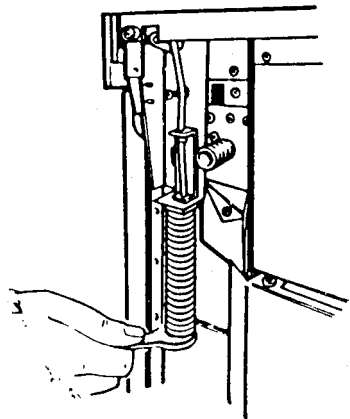


Fig. 11

Y2. To change hotplate cut off valve

1. Pull cooker forward and disconnect from gas removing the flexible hose and the ½" B.S.P. elbow.
2. Remove fascia panel and hotplate tray (see Sections 'A' and 'B').
3. Remove both gas rail supply bundy pipes. Remove cable wire tie.
4. At rear of valve remove the circlip and washer. Disengage connecting pin.
5. Remove the two screws securing valve assembly to its rear fixing plate. Pull assembly forward and out of the appliance.
6. Remove cable from valve by releasing screw holding 'P' clip.
7. Re-assemble appliance in reverse order, ensuring that the valve assembly does not leak.

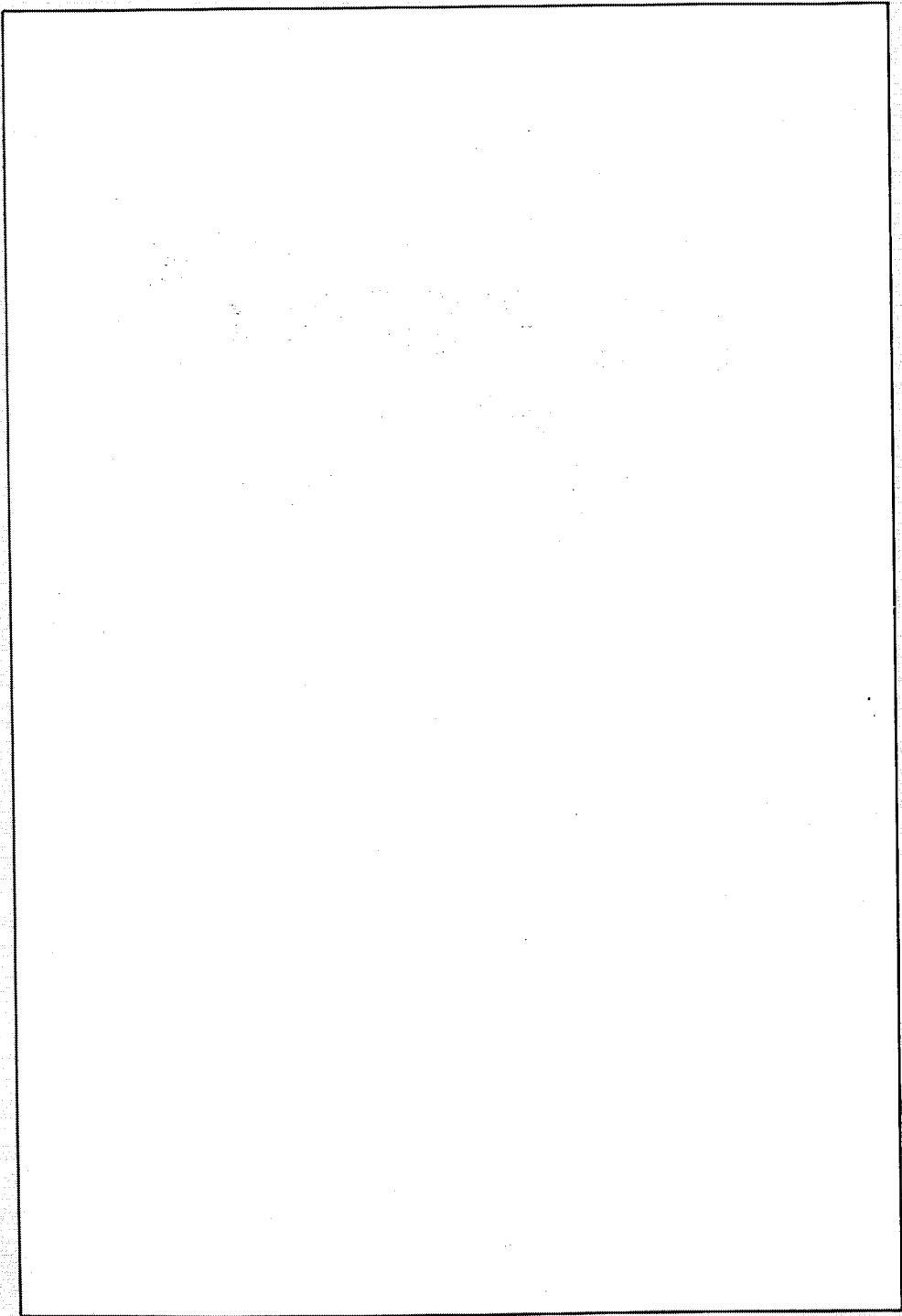
Z.

Z1. To adjust hotplate re-set device cable

1. Remove fascia panel and hotplate tray (see Sections 'A' and 'B'). Temporarily re-fit fascia panel.
2. With the lever on the shut off valve held in its forward position, the cable adjuster must be rotated until there is 3mm free travel at the push button.
3. Check that the ignition microswitch operates when the cable is adjusted as above.
4. Release the shut off valve lever and depress the push button fully; the shut off valve lever must be fully operated back to the roll pin stop.
5. If either 3 or 4 above are not satisfied, then slight adjustment of the cable is necessary.

Z2. To replace spark ignition micro-switch

1. Remove fascia panel as described in Section A.
2. Remove two screws from faulty micro-switch.
3. Fit new switch and re-assemble in reverse order.
4. Check ignition is working correctly and that the grill or oven ignition works with the lid down. If not refer to Section Z1.



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