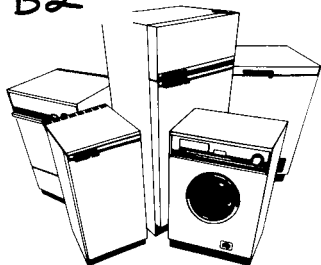


B2



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# Instructions for the use and care of R 140X/A gas cooker

B2

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## Important

During normal cooking operations the door glass and the whole door area will get very hot.

Therefore, do not let children play near the appliance.



# Instructions for the owner of the appliance

## Installation

It is mandatory that all operations required for the installation, the adjustments, the conversion to the type of gas available etc. be carried out by **QUALIFIED PERSONNEL** in accordance with existing rules and regulations.

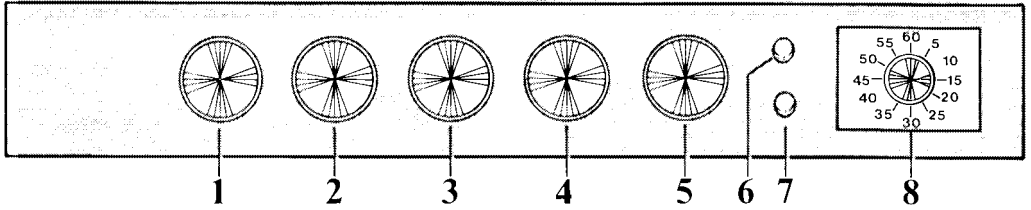
The relevant instructions are to be found in the special chapter for the installer.

This appliance meets the requirements laid down in EEC Directive No 76/889 dated 4/11/1976 relating to the suppression of radio and TV interference.

## Technical data

Dimensions:	
height	828 mm.
depth	600 mm.
width	597 mm.
Oven volume	49,5 dm <sup>3</sup>
Gas oven:	
bottom burner	2500 Kcal/h
grill burner	2000 Kcal/h
Automatic lighting of	
worktop burners	Yes
Roasting-jack motor	4 W
Oven lamp	15 W
Mechanical minute minder	Yes
Rated power absorption	19 W

# Control Panel



- 1) Rear left burner knob
- 2) Front left burner knob
- 3) Front right burner knob
- 4) Rear right burner knob
- 5) Oven control knob
- 6) Roasting-jack switch
- 7) Oven light switch
- 8) Mechanical minute minder

## Operation

### Worktop burners

Lighting is automatic and occurs by means of the burner knobs.

In fact, to light a worktop burner firmly depress the corresponding knob and turn it clockwise to maximum.

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 bottom fitting the size of the burner used, so that the flame will not spread beyond the bottom 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 seething.

### Important

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

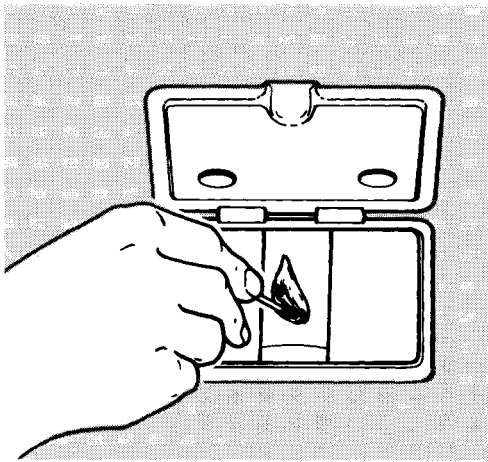


fig. 1

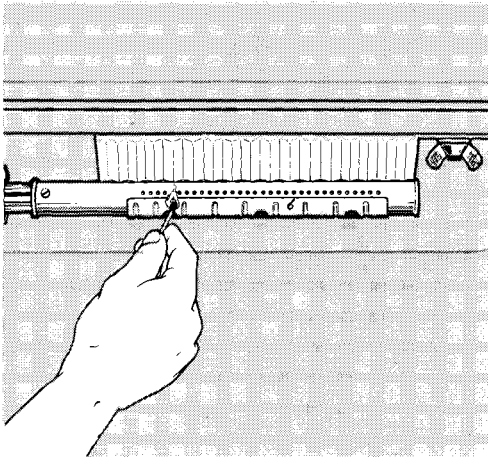


fig. 2

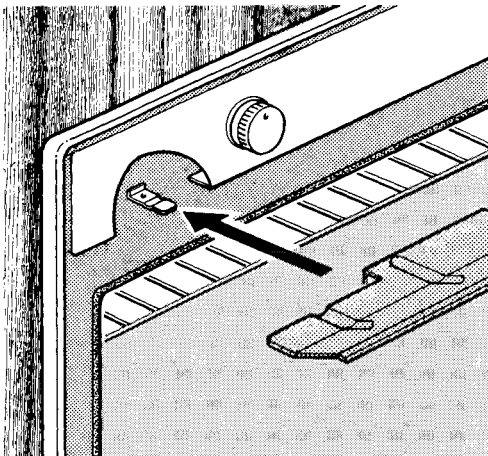


fig. 3

## Gas oven

The oven features an enamelled dripping-pan to collect the gravy when grilling or spit-roasting meat, and a shelf to grill food or to cook it in a tinfoil baking-tin.

Lighting the gas oven is quite simple and is carried out as follows:

open the door and lift up the small hinged lid in the front part of the oven bottom (Fig.1);

strike a match and hold it close to the burner;

firmly depress the oven control knob and turn it anticlockwise to the maximum setting (max.);

make sure the oven burner is actually alight, close the hinged lid and then gently close the oven door.

After a few minutes, to adjust the temperature automatically, turn the oven control knob to the required temperature setting.

## Gas grill

To light the gas grill, strike a match and hold it close to the grill burner (Fig.2), then firmly depress the oven control knob and turn it clockwise to the limit stop.

During operation of the grill, be sure to leave the oven door ajar (i.e.: half-open) and put the heat deflector in place as shown in Fig.3 to protect the control knobs and the panel.

## Important

Be careful when using the grill and keep children away from it when in use.

## Roasting-jack

The roasting-jack allows you to roast meat on the spit.

To use it, insert the spit-carrying frame into the second runner from the top, then fit the tip of the spit into the motor socket at the centre of the oven back wall and rest the front part of the spit on the groove of the frame (Fig.4). Unscrew the handle during spit roasting, leave the door ajar and put the heat deflector in place as shown in Fig.3.

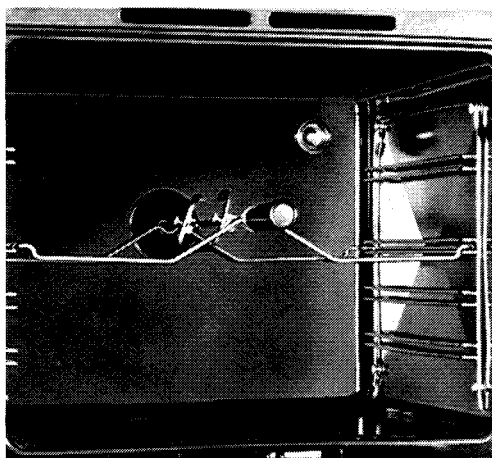


fig. 4

## Oven light and roasting-jack switches

The former is available to turn on the oven lamp and the latter is to turn on the roasting-jack geared motor.

## Mechanical minute minder

The minute minder (Fig.5) 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.

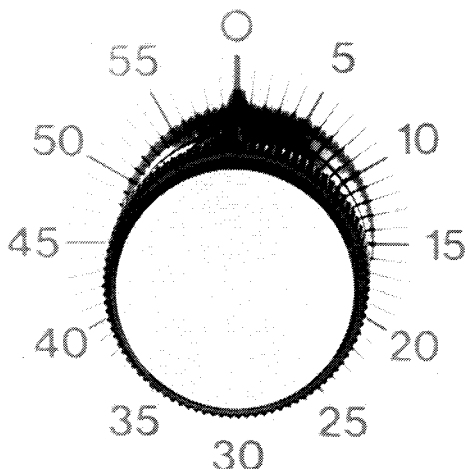


fig. 5

## Cooking procedure

The cooking duration, in particular, varies according to the type of food or dish, its homogeneity and volume. We suggest you closely watch over the first cooking attempts, carefully noting the results inasmuch as by cooking the same food or dish under identical conditions the same results should be obtained.

During the cooking process open the oven door as little as possible.

## Hints for a correct use of the oven and the grill

After turning on the oven and prior to introducing the food, it is advisable to wait for about 10 to 15 minutes to allow the oven to reach the required temperature.

In the case of dishes requiring a high initial temperature or a stabilized temperature at the centre of the oven, the above preheating time will have to be increased.

The food to be cooked should be placed on the oven shelf, dripping-pan (roast meat) or in a baking-tin placed on the shelf. To obtain a uniform cooking, it is advisable to use the oven lower or middle runner.

Experience will tell which is the most suitable position in each case depending on the cooking requirements.

The oven wire grid can be curved either upwards or downwards to give the required distance from the heating elements.

Whipped up kneadings have the required firmness when they tend to stick to the spoon as, otherwise, an excessive fluidity would uselessly stretch the cooking time.

Shortbread kneadings should first be baked in the mould on the baking-tin for about two-thirds of the total baking time, and then be garnished (trimmed) before you complete the baking.

This final baking time depends on the type and quantity of the garniture (trimmings). Gourmets greatly appreciate grilled food as it usually remains very tender and savoury. All meats are suitable for grilling, with the exception of some lean game meats and meat-loaves).

The meat must be thoroughly drained, i.e. kept until it becomes high (tender). The pieces of meat to be cooked should not weigh less than 1 Kg. boneless.

If bones are removed beforehand, this will shorten the cooking time and it will be easier to cut the meat.

Meat needs to be turned over only if

cooking is done at higher temperatures. Ingredients for the gravy should be placed in the baking-tin straightaway if cooking is to be short. If cooking is to last long, instead, these ingredients are to be added during the last half-hour. To find out if the meat is done, press it down with a spoon.

If it is well done the meat should not give in (yield). When the meat is done to a turn, the gravy is grayish in colour. Cooking time for roast-beef and fillet, the inside of which should remain of a pink colour, is reduced.

Wait for at least 15 minutes before cutting the meat, so that the dish gravy (meat juice) may settle down instead of dripping out profusely.

The dish can be kept warm in the oven with the thermostat turned off.

Type of Dish		Temperature °C	Oven rail from the bottom	Cooking time mins.
<b>Pastry</b>				
Mould cakes with whipped up kneading	«Panettone» (Milanese cake)	175-200	1st	55 - 65
	or hard cakes (buns)	175-200		60 - 70
	Royal cake	175-200		60 - 70
Cakes without mould	Sublime cake	175-200	2nd	30 - 40
	Cake bottom (cake-bed) with fruit garnish	175-200		50-60
	with dry garnish	175-200		40 - 50
Short-bread mould cakes	Cake bottom (cake-bed) with butter-milk cheese	200-225	2nd	8 - 10
	with fruit	200-225		25 - 35
		200-225		25 - 35
Mould cakes with leavened kneading	Plain cake (e.g.: whitebread, gingerbread etc.) 1 Kg. of flour	200-225	1st	25 - 35
Small cakes	Shotbread dough	200-225	2nd	10 - 15
	Cream puff dough	200-225		30 - 45
	Biscuit dough	200-225		15 - 20
Gratinated	«pasta»	200-225	2nd	50 - 60
<b>Meats</b> (cooking time for each cm. of width)	Roast meat long cooking	175-200	2nd	12-15
	short cooking	200-225		10 - 12
	Meat loaf	200-225	2nd	30 - 40
<b>Poultry</b>	Duck 1½ - 2 Kgs	200-225	2nd	120 - 180
	Goose 3 Kgs	200-225		150 - 210
	Roast chicken	200-225		60 - 90
	Turkey 5 Kgs	175-200		240 approx.
<b>Game</b>	Hare	200-225	2nd	60 - 90
	Leg of roe-buck	200-225		90 - 150
	Leg of deer	175-200		90 - 180
<b>Vegetables</b>	Cooked vegetables pudding	200-225	1st	40 - 45
<b>Fish</b>	Mullets	200-225	2nd	40 - 50
<b>Pizza</b>		240-260	2nd	15 - 20
<b>Grill</b>	Pork-chop, veal-cutlet	—	3rd	15 - 20
	Sausages	—	3rd	20 - 25
	Grilled chicken	—	2nd	60 - 70
	Roast veal on the spit 0,6 Kgs	—	—	70 - 80
	Roast chicken on the spit	—	—	80 - 90



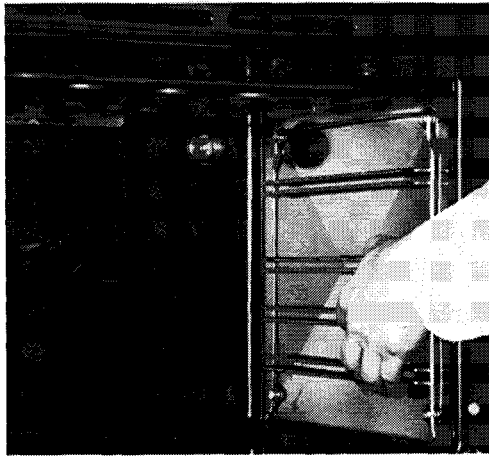


fig. 6

# Upkeep and cleaning

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

## Important

Prior to undertaking any cleaning operation, be sure to disconnect the cooker from the electric supply.

## Cleaning the oven

This appliance incorporates a set of self-cleaning catalytic panels.

These panels have a special microporous enamel covering which during the whole cooking process causes all fat splashes to oxidize instantly, thereby eliminating them automatically.

To obtain a thorough cleaning of the panels, or to eliminate bigger scraps of food, simply let the oven operate at peak temperature for about an hour and then remove the ash with a nylon brush or wet sponge.

Never use sharp metal utensils such as knives or steel-wool pads to clean the panels.

To clean any deposits left by the greasy cooking fumes underneath the catalytic panels, the latter should first be removed from the oven.

This can easily be done by lifting off the shelf runners and removing the panels from their seat (Fig.6).

## Important

During the above operations be sure to avoid any shock to the catalytic panels.

## 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 (ceramic and electrode) to prevent a difficult lighting and, furthermore, make sure that the flame spreader gas openings are unobstructed;

The stainless steel pot-rests of the worktop will take on a bluish colour, after being heated, which will not affect their quality.

To restore their brilliance clean them with a slightly abrasive product.

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

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

To make steel brighter, use one of the special stainless steel cleaning products available on the market.

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

### **Important**

To clean glass covers, use only warm water and never a coarse or abrasive product.

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

Check at regular intervals the state of the connection hose to the gas mains and have it replaced by qualified personnel as soon as you detect the slightest defect. We advise you to replace the hose every year.

Periodic lubrication of gas taps: this should be carried out solely by qualified personnel.

If any malfunction occurs, you should have the cooker checked by qualified personnel.

## **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 temperatures (300°C) and having the following technical features:

Operating voltage: 240 V - 50 Hz

Power absorbed: 15 w

Base (cap): type E 14

Refit the glass protection.

## Installation

The following instructions are meant for a qualified installer and should assist him in carrying out all installation, adjustment and maintenance operations in the most correct way and in accordance with existing laws and regulations.

### Important

Before servicing the appliance or undertaking any maintenance work on it, be sure to disconnect it from the electric supply. Should it be absolutely necessary to keep the appliance 'live', take all possible precautions to prevent accidents.

### Positioning

To ensure a troublefree operation of the appliance, it is a must that it be set up in a well ventilated kitchen (in this connection, the installer needs only comply with existing rules and regulations).

The cooker may be positioned in such a way as to come into touch with the sides of the kitchen furniture. However, the latter must be able to withstand a temperature increase of 60°C.

The appliance incorporates a set of adjustable feet.

By properly adjusting these feet, the appliance can be set up at the required height and correctly aligned with the kitchen furniture or any other surface, thus ensuring an even spreading out of liquids in pans and pots.

These adjustable feet are easily accessible after removing the dish-warming drawer. To remove this drawer, proceed as follows:

pull out the drawer to the limit stop in order to slide out completely the side runners;

shift the front rollers up to the 'buttonholes' of the side runners;

lift up the drawer and slide out the front rollers;

pull out the drawer and shift the rear rollers up to the 'buttonholes' of the side runners;

lift up the drawer and slide out the rear rollers;

To replace the drawer, reverse the above procedure.

### Gas connection

Connect the cooker to the gas bottle or gas mains, in accordance with existing rules and regulations, only after making sure that the appliance has been duly adapted to the type of gas available. Otherwise, carry out all operations according to the directions to be found under the paragraph 'Conversion to other types of gas'.

### Important

To ensure a safe operation, a lower consumption and a longer service life of the appliance, make sure that the feed pressure is in accordance with the specifications given in the 'burner and nozzle features' chart.

If the cooker is fed with liquid gas from a gas bottle, make sure that the pressure regulator fitted on the cylinder delivers gas at a peak pressure not in excess of 35 mbar.

Connection to the gas supply can be carried out either at the right or at the left of the appliance, depending on the installation requirements.

If such connection is to be reversed, simply invert the rubber holder with the screw plug.

## Stiff connection

In case of connection to the gas mains by means of a metal pipe & fittings, make sure that this does not put any strain on the appliance.

The cooker has a 1½ threaded gas inlet. If the cooker is to be connected to the gas mains by means of a stiff metal pipe, it will be necessary to separate it electrically by fitting an insulating connector between the cooker feeding pipe and the gas mains.

## Connecting the hose

Connect the cooker by means of a flexible hose suitable for gas and meeting the requirements called for by existing rules and regulations. Make sure the hose fits tightly at both ends and secure it with a hose clamp.

Furthermore, the following points must also be complied with:

the hose must not reach a temperature exceeding the ambient temperature by more than 30°C at any point;

the hose must not exceed a length of 1 meter;

the hose must not be subjected to any tensile or torsional stress and must not show any sharp bends or kinks;

the hose must be easily accessible for inspection along its entire length to make it possible to check its condition: if any leaks are detected, do not repair but replace the whole hose.

### Important

Upon completing the installation, check and make sure that all pipe and hose joints are perfectly gas-tight, and for this purpose always use suds (soapy water) and never a flame.

## Connection to the electricity supply

Cookers having a standard plug are designed to operate on alternate current (AC) with a single-phase voltage of 240 V 50 Hz.

The supply cable is equipped with a 13 A fuse.

## Connecting the supply cable to the mains.

Insert the plug into a standard wall socket suitable for the load shown on the rating plate. If you require a direct connection to the electric network (mains), it will be necessary to fit between the cooker and the mains an omnipole switch, with a minimum aperture between contacts of 3 mm, suitable to carry the required load and conforming to the ruling specifications. The green & yellow ground wire must not be interrupted by the switch.

The supply cable must at any rate be placed in such a way as to ensure that it does not reach at any given point a temperature 50°C higher than the ambient temperature.

Prior to connecting the cooker to the electricity supply make sure that: the protection fuse and the domestic wiring are suitable to carry the total electric load of the cooker (see rating plate):

the electricity supply network (mains) has an efficient earth connection according to the established rules and existing regulations; with the cooker definitely installed, the wall socket or the omnipole switch can easily be reached.

The Manufacturer disclaims any liability in case these accident-preventing rules are not observed.

The heat insulation of the oven and grease residues from the manufacturing process produce smoke and an unpleasant smell during the first minutes of operation.

It is therefore advisable, the first time the appliance is used, to pre-heat the oven for about 30 mins. at peak temperature without putting any food into it.

## Conversion to other types of gas

To adapt the cooker to a type of gas different from the one for which it is adjusted, perform the following operations in the order:

## Replacing the nozzles

(see chart)

Before going through the following steps, unplug the appliance or at any rate disconnect it from the electric supply.

Remove the pot-rests (these are restrained in special supports with clamping springs) and the burners; undo the screws securing the worktop, lift it up (to keep it raised, use the special supporting rod located on the mounting of the right-hand burners), unscrew the nozzles and replace them with the corresponding nozzles (supplied with the cooker) suitable for the new type of gas.

Refit the parts reversing the above procedure.

## Oven burner

Undo the two securing screws and remove the oven bottom; from inside the dish-warming drawer unscrew the wing nut to be found in the front part of the burner, and then push the burner backwards. Unscrew the nozzle and replace it with the corresponding new nozzle.

Refit the parts reversing the above procedure.

## Replacing the rubber holder

(Fig. 7)

Fit the supply hose directly over reduction B for liquid gas; unscrew this reduction and fit the supply hose directly over rubber holder A for town gas or natural gas (methane).

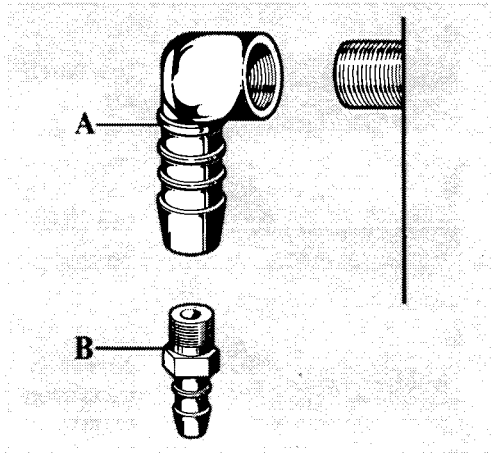


fig. 7

## «Burner and Nozzle Features» Chart

Burner		Nominal Power Kcal/h	Liquid gas		Natural gas (Methane)		Town gas	
			nozzle	g/h	nozzle	l/h 15°C	nozzle	l/h 15°C
Small	(Ø 35 mm)	700	47	59	67	75	125	185
Medium	(Ø 50 mm)	1330	60	110	90	144	175	343
Big	(Ø 75 mm)	2200	80	186	117	244	225	580
Giant	(Ø 95 mm)	2800	92	230	130	310	260	740
Oven		2500	85	212	132	280	260	660
Grill		2000	80	169	118	220	225	528
Feed Pressure	nomin. (mbar)*		30		18		8	
	min. (mbar)*		25		15		6	
	max. (mbar)*		35		23		15	

\* 1 mbar = 10 mm water column

## Grill burner

Unscrew the securing wing nut, then remove the burner by lowering it and pulling it forward. Unscrew the nozzle and replace it with the corresponding new nozzle.

Refit the burner reversing the above procedure.

## Adjustments

Adjusting the primary air

Light the burners and check the flame. If the primary air needs to be adjusted, set the sliding sheet-iron ring to be found at the entrance of the burner's Venturi tube.

By adjusting this ring it is possible to obtain a steady flame with a correct air-gas mixture (see Fig. 8a/b/c).

## Adjusting the minimum flame setting

Worktop burners (Fig.9)

Turn the gas tap to minimum, remove the control knob and with a screwdriver turn the adjusting screw, which is inside the gas tap shaft, until a small and steady flame is obtained. Check stability of flame by quickly turning the tap from max. to min., re-adjusting the flame if necessary.

## Oven burner

After keeping the oven in operation for about 10 minutes on the max. setting with the oven door closed, turn the thermostat to 140, remove the control knob and then adjust the screw on top of the control knob shaft until a steady flame of the right size is obtained.

## Attention

The cooker is adjusted for NATURAL GAS (METHANE).

To convert it to LIQUID GAS (LPG = liquid petroleum gas), it will suffice to replace the by-pass pin of the thermostat with the one supplied with the cooker (which has a diameter of 0,55 mm.).

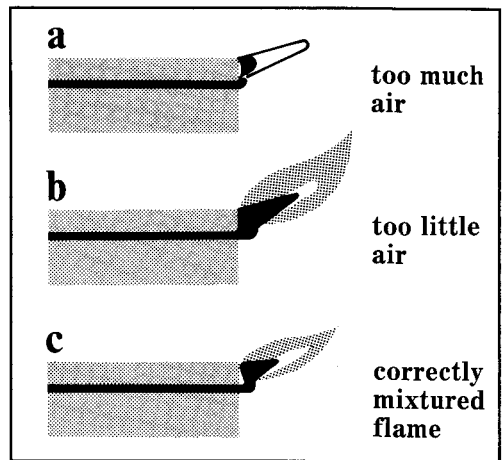


fig. 8

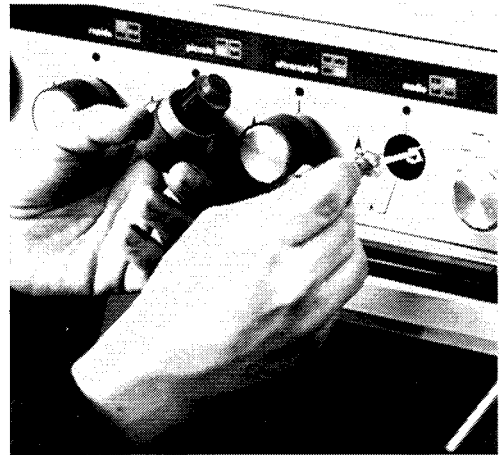


fig. 9

# Maintenance

Check at regular intervals the condition and serviceability of the gas connection hose and pressure regulator, if any; in case of malfunction, do not repair but replace the whole faulty part.

To ensure a smooth and safe operation, it is necessary to periodically grease the gas taps.

Servicing should be carried out as follows: remove the knobs and slide out the front panel after removing the securing screws.

Unscrew the two screws to be found next to the gas tap shaft.

Slide out the cone and clean it thoroughly; finally, apply a thin layer of grease of a type non-soluble to hydrocarbons and suitable for gas taps.

Make sure that no excess grease obstructs the gas tap holes.

Refit everything very carefully reversing the above procedure.

## Note

If any component needs to be replaced, make sure that only genuine spare parts are used.

# Customer service & spare parts

Prior to leaving the factory, this appliance was thoroughly tested and carefully adjusted by experienced engineers in order to ensure the best possible performance. Any repair work or adjustment that should become necessary later ought to be carried out with utmost accuracy. This is precisely why we strongly recommend that you always apply to your local dealer or to your nearest Zanussi network centre, specifying your type of appliance. Also remember that genuine Zanussi spare parts can only be obtained from our service centres.

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## 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, IAZ International (UK) Ltd, guarantee 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 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 Rex appliance consult the enclosed list of service agents for your nearest Zanussi network centre. If the product is under guarantee then you will be required to produce proof of date of purchase to the engineer.

Please ensure that the enclosed pre-addressed card is tamped, completed in full and forwarded to IAZ International (UK) 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 \_\_\_\_\_  
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