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INSTRUCTION BOOKLET

ZANUSSI

GAS COOKER
GCF9621
GCF5621

GCF9621 (Gas Council No: 11-002-03)
GCF5621 (Gas Council No: 11-002-02)

~~B34~~

WARNINGS AND GUIDANCE

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 left with the appliance in order that the new owner can get know 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 installer in accordance with the Gas Safety (Installation and Use) Regulations, 1984 as amended in 1990 and the relevant codes of practice. In the United Kingdom, C.O.R.G.I. registered installers (including regions of British Gas) undertake the work to safe and satisfactory standards.
- You must NOT 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 competent person.
- This product should be serviced by an authorised Zanussi Service Force Centre, and only genuine Zanussi spare parts should be used.
- Unstable or mishapen pans should not be used on the burner as unstable pans can cause an accident by tipping or spillage.
- Cooker 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.
- After using the cooker, only lower the lid by gripping the areas marked. Do not lower the lid until the oven/hotplates have cooled down, also take care not to rest hot pans against the lid whilst cooking.
- 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 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 unlit gas.
- This appliance is heavy. 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

- Ensure that oven anti-tip shelves are put in place, in the correct way. (See relevant section in 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 detergent water. (See relevant section in instructions).
- When operating a burner, the grill or oven, make sure that 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 serious malfunctioning. Refer to your supplier or local Zanussi Service Force Centre. Always insist on genuine Zanussi spare parts.

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WARNING

Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away.

IMPORTANT

The cooker is fitted with a lid, the lid must be completely raised before the cooker will function.

NOTE:

If you require service, you must quote the model number, the Gas Council number and the serial number, refer to your supplier or local Zanussi Service Force Centre.

To find the serial number of your appliance, pull out the storage drawer and look to the left, inside on the front frame, the number will be on a rating plate.

They are as follows:

Model Number: GCF9621
(Gas Council No: 11-002-03)

Model Number: GCF5621
(Gas Council No: 11-002-02)

INSTALLATION

It is mandatory that all operations required for the installation be carried out by a **Competent Gas Installer** (Corgi registered installers normally meet this criteria), and in accordance with existing rules and regulations.

The relevant instructions are to be found in the separate installation manual.

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

This appliance meets the requirements laid down in EEC Directive No. 87/308 dated 2/6/87 relating to the suppression of radio and TV interferences.

WARNING: THIS APPLIANCE MUST BE EARTHED.

WHEN THE OVEN IS FIRST INSTALLED

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

BEFORE USING YOUR OVEN

Switch the oven control to MAX and leave it to run, empty, for 30 minutes to remove any unpleasant new smells.

ELECTRICAL CONNECTIONS

WARNING: THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

If the plug that is fitted to your appliance is not suitable for your socket outlet, it must be cut off and the appropriate plug fitted.

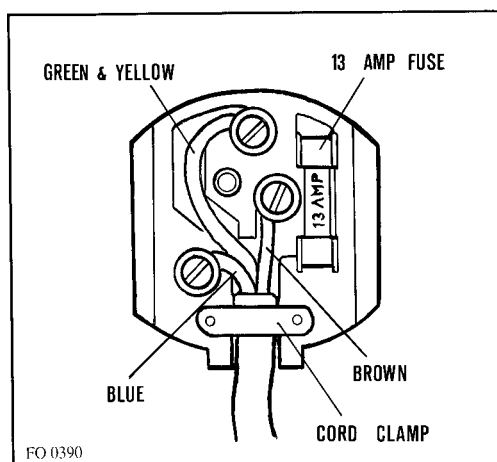
The cut off plug should be disposed of to prevent the hazard of electric shocks in case it should be plugged into a 13 Amp socket in another part of your home.

IMPORTANT

The wires in this mains lead are coloured in accordance with the following code:

Green and Yellow	- Earth
Blue	- Neutral
Brown	- Live

If you fit your own plug, the colours of the wires in the mains lead of your marking identifying the terminals in your plug, proceed as follows:



Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol or coloured green, or green and yellow.

Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.

Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

The plug moulded on to the lead incorporates a fuse. For replacement, use a 13 Amp BS1362 fuse.

Only ASTA/BSI approved fuses should be used.

The fuse cover/carrier must be replaced in the event of changing a fuse.

The right fuse cover/carrier colour is the one shown by the coloured insert at the base of the plug.

The plug must not be used if the fuse cover/carrier is lost.

A replacement cover/carrier must be obtained from your local Zanussi Service Centre whose address and telephone number is listed in the directory toward the back of this instruction book, or you can find your local service centre by looking in your telephone directory under 'Z'.

This appliance complies with E.E.C. Directive No. 87/308 relative to radio interference suppression.

SPECIFICATIONS

DIMENSIONS GCF9621 - GCF5621

HEIGHT: 900mm

DEPTH: 600mm

WIDTH: 596mm

OVEN VOLUME: 46dm³

AUTOMATIC PUSH BUTTON IGNITION:

Oven, Hob and Grill: **YES**

SAFETY CUT-OFF WITH MANUAL RESET:

Oven, Hob and Grill: **YES**

OVEN LIGHT: 15W

CONVECTION FAN: 35W

ANALOGUE CLOCK: 180 minutes (3 hours)

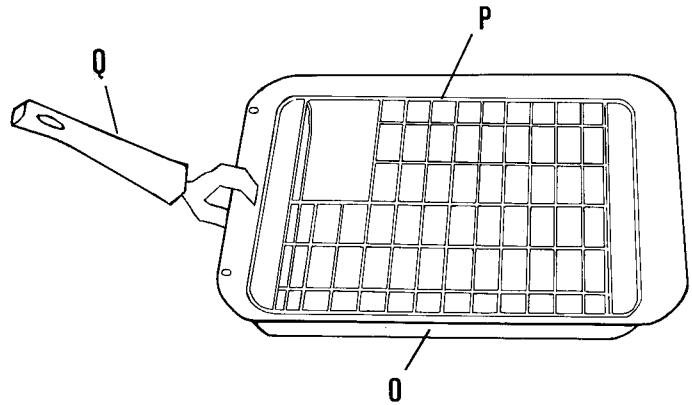
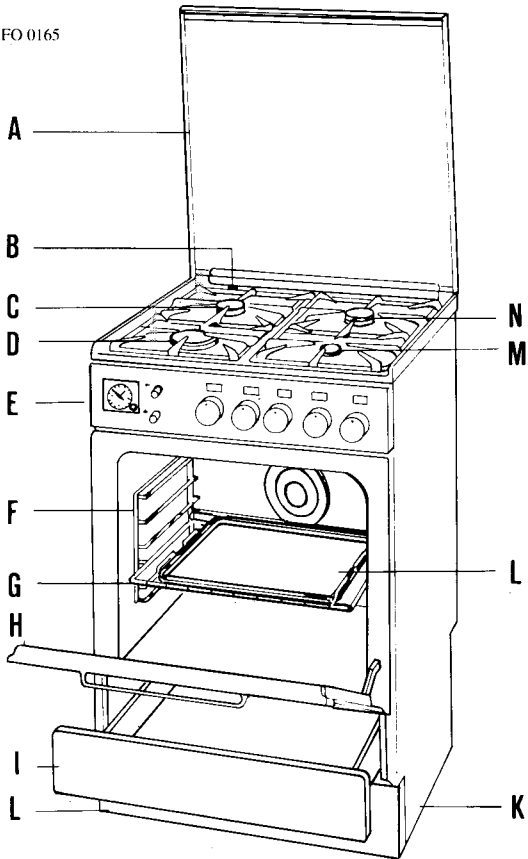
SUPPLY VOLTAGE: 240V - 50 Hz

GAS OVEN BURNER: 3.0kW

GRILL RATING: 2.6kW

USE AND CARE

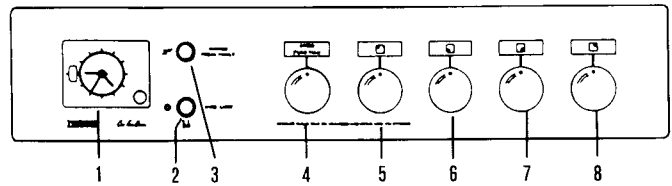
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- O Grill/Roasting pan
- P Reversible grill trivet
- Q Removable handle

CONTROL PANEL

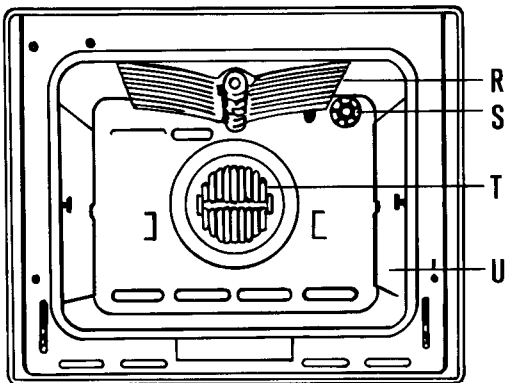
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COOKER

- | | |
|---------------------|---------------------|
| A Glass lid | H Oven door |
| B Gas reset button | I Removable drawer |
| C Semi-rapid burner | J Front panel |
| D Rapid Burner | K Base |
| E Control panel | L Baking tray |
| F Shelf supports | M Auxiliary burner |
| G Shelves | N Semi-rapid burner |

- | | |
|-----------------------|---------------------------|
| 1. Analogue clock | 5. Semi-rapid burner knob |
| 2. Oven light switch | 6. Rapid burner knob |
| 3. Ignition button | 7. Auxiliary burner knob |
| 4. Oven selector knob | 8. Semi-rapid burner knob |



FO 0167

OVEN

- R Grill
- S Oven light
- T Fan
- U Oven liners

OPERATION

SAFETY CUT-OFF

The cooker is equipped with a safety cut-off device which totally interrupts the gas supply to the hob, oven and grill burners. By lowering the hob cover, the gas supply is interrupted. To restore gas supply, lift up the cover and depress the black button, situated at the rear left hand side of the hob.

SAFETY CUT-OFF SWITCH

Do not tamper with or attempt to adjust the safety cut-off switch. Any adjustment must be made by a competent person. The switch is designed to prevent the hob or oven being turned on, when the lid is closed.

Tampering with the cut-off switch may enable the heat to be turned on with the glass lid in the down position. The heat could cause the glass lid to shatter, which could result in injury. Should you find the switch not functioning correctly, refer to your supplier or local Zanussi Service Force Centre.

HOB BURNERS (Fig. 1)

To light a hob burner, turn the relevant knob anti-clockwise to High (Fig. 1).

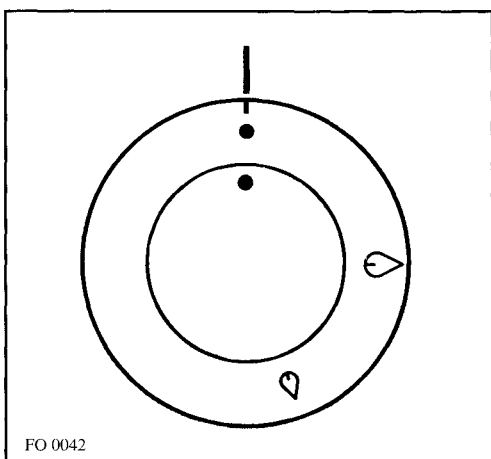


Fig. 1

Then, push the button marked ignition, 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 of a size which match the size of the burner being used, so that the flame will not spread beyond the base of the vessel.

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

IMPORTANT

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

GAS FAN OVEN

The heat source is ducted from the bottom of the oven and is distributed by a fan behind the back wall of the oven. The fan comes on automatically when the oven is turned on to distribute the warm air all around the oven cavity, giving a similar temperature on every shelf.

During cooking the door should be opened as little as possible to avoid heat loss and excessive fuel consumption.

The oven features a grill pan, which can be used as a roasting pan or meat tin, a baking tray and two shelves.

This oven has push-button ignition, see the following instructions for use:

1. Open the oven door.
2. Depress the oven control knob and turn it anti-clockwise to position (Fig. 2). At the same time as depressing the control knob, firmly press the push-button marked ignition, until the oven is lit (this can take 10-15 seconds).
3. After 10-15 seconds, release the control knob and then gently close the oven door. To adjust the temperature, turn the knob to the required setting after a few minutes.

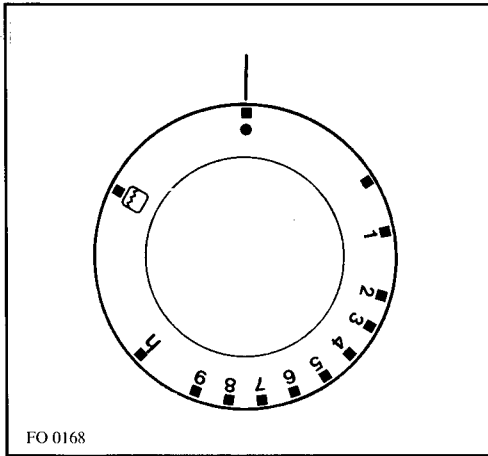


Fig. 2

OVEN SAFETY DEVICE

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

N.B.: If you have just finished cooking in the grill and want to now use the oven, you **MUST** allow approximately 2 minutes for the Grill Safety Device to cool before lighting the oven.

IMPORTANT

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

OVEN LIGHT PUSH-BUTTON

This button will turn the oven light on.

USING THE GAS GRILL

To Light The Gas Grill:

Turn the oven control knob to the symbol (☒) and depress both the ignition button and oven control knob simultaneously. Once the flame is burning, release the ignition and continue to depress the oven control for 10-15 seconds, to ensure the flame is steadily burning.

N.B.: If you have just finished cooking in the oven and want to now use the grill, you **MUST** allow approximately 2 minutes for the Oven Safety Device to cool before lighting the grill.

GRILLING PROCEDURE

To obtain the best results, always pre-heat the grill for five minutes before any food is in position. It is essential to pre-heat and grill with the oven door closed.

The best shelf position for grilling will be determined by the thickness of the food, but in general food will grill well on the second shelf position from the top of the oven. If it is necessary to slow down the cooking of thick or fatty food, we suggest moving the grill pan down to the third shelf position from the top upon which, food will continue to cook effectively.

The grill pan handle is designed to be used for placing the pan in the oven and for checking food during cooking.

Care should be taken when opening the door during the grilling process, as there can be a build-up of heat released upon opening.

Do **NOT** leave the appliance unattended while using the grill, as it is possible for the food fats or fat fumes to ignite, if allowed to overheat.

Should this ever occur, follow the instructions below:-

- * Turn off the grill burner.
- * Do not pour water over the burning area.
- * Do not immediately open the oven door, under any circumstances.
- * When the flames have subsided, carefully open the oven door and cover the food with a dampened towel or fire blanket.

WARNING

Before pouring fat or oil from the grill pan, first remove the handle. You must use oven gloves to protect your hands, when pouring hot fat or oil etc. from the pan.

IMPORTANT

Your oven door is fitted with hinges, giving two door positions, fully open or fully closed. When grilling the oven door must be closed. Grilling with the oven door open could cause areas of the oven and surrounding furniture to become excessively hot: as well as reducing the performance, efficiency and economy of the grill.

ANALOGUE CLOCK

The clock control knob A (Fig. 3) has 2 functions, setting the minute minder and setting the clock timer.

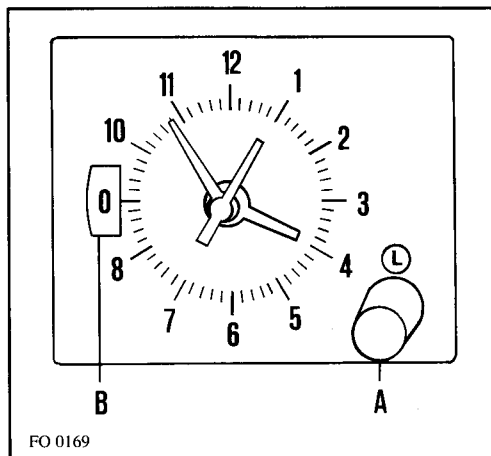


Fig. 3

Simply turning the knob will set the minute minder, pulling and turning the knob at the same time, will set the clock.

MINUTE MINDER (WITH AUDIBLE ALARM)

The Minute Minder is a cooking timer, with an audible alarm, similar to an egg timer, with which you can select from 0-180 minutes (up to 3 hours). It will not turn on or turn off the hob, oven or grill.

TO SET THE MINUTE MINDER

Simply turn the knob A (Fig. 3) clockwise, and in the window B select the total time required. Once this time has been selected, the timer will automatically start. When the selected time has finished, an audible alarm will sound, window B will be blank, you must then turn the knob A clockwise to '0', to turn the alarm off.

TO SET THE CLOCK

Simply pull the knob A (Fig. 3) outward and at the same time turn clockwise to select the time required, then release the knob.

Important

Do **NOT** turn the knob A, anti-clockwise, as this may cause damage to the clock mechanism.

COOKING INSTRUCTIONS

The shelf positions in this oven are numbered from the base down (Fig. 4). It is advisable to follow the recommended shelf positions until you become familiar with your oven.

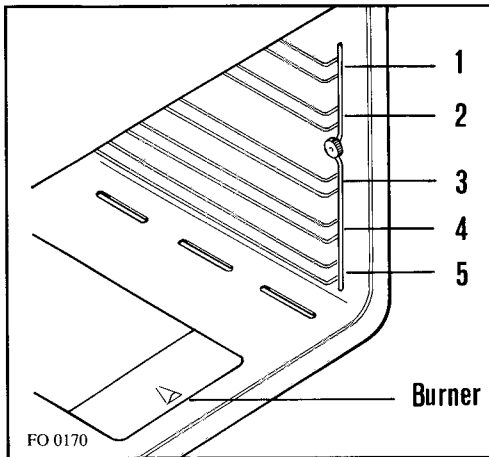


Fig. 4

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

Please remember that the heat comes directly up from the base of this oven. Care must be taken not to place food or dishes directly on to it, or use it to keep dishes warm. To minimise cleaning, it is advisable to avoid spilling such things as fruit juice or sugar, on to the base of the oven whilst it is hot. Therefore, items such as fruit pies or crumbles are best cooked on a baking tray.

For this purpose or for baking never use a baking-tray larger than the one supplied, as this will obstruct the circulation of heat.

If you wish to bake 2 identical items simultaneously keep one free shelf position between them to allow maximum heat circulation.

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

The fifth (lowest) shelf position in this oven, is suitable for use of a pizza stone or similar accessory.

These times and temperatures are only approximate and for use as a guide.

You can use Gas Mark setting higher or lower to cook your food exactly as you like it.

IMPORTANT

The anti-tip oven shelf must be positioned as shown in Fig. 5, with the raised lip positioned at the back of the oven, pointing upward.

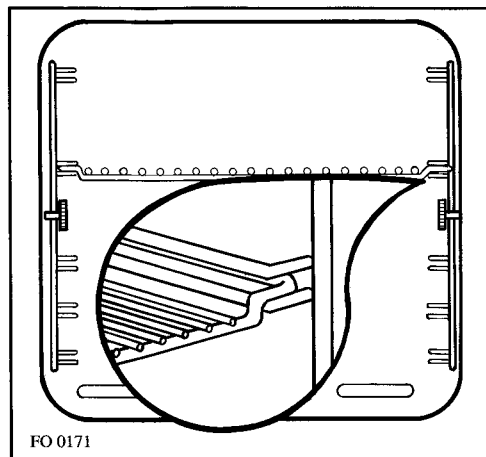


Fig. 5

FOOD	GAS MARK	SHELF POSITIONS	COOKING TIME
MEAT & POLTRY			
Beef with bone	3	3 or 4	20 minutes per lb + 20 minutes
Beef without bone	5	3 or 4	25 minutes per lb + 25 minutes
Lamb	3	3 or 4	20-25 minutes per lb + 20-25 minutes
Pork	4	3 or 4	25 minutes per lb + 25 minutes
Chicken	5	3 or 4	25 minutes per lb + 25 minutes
Duckling	3	3 or 4	30 minutes per lb + 30 minutes
Turkey	2	2 or 3	30 minutes per lb + 30 minutes
Casseroles	1	3	2.5-3 hours
YORKSHIRE PUDDING			
Small	6	3 or 4	25 minutes
Large	6	2 or 3	35 minutes
BAKED VEGETABLES			
	3	2 or 3	varies according to the vegetable
PASTRY			
Fruit Tart	5	3	35 minutes
Fruit Pie	5	4	35 minutes
Sausage Rolls	6	2 & 4	20 minutes
Choux Pastry	5	1 & 3	25-30 minutes
Vol au Vents	7	2 & 4	15 minutes
Jam Tarts	4	1 & 3	10-15 minutes

FOOD	GAS MARK	SHELF POSITION	COOKING TIME
PUDDINGS			
Egg Custard in a Bain Marie	1	3 or 4	1-1.25 hours
Pavlova	1	3 or 4	1.5 hours
Meringues	1	2 & 4	1.5-2 hours
CAKES			
Rich Fruit Cake 8"	2	3	2-2.5 hours
Plain Fruit Cake	3	3 or 4	1.25-1.75 hours
Victoria			
Sandwich	4	2	25-30 minutes
Madeira Cake	3	3 or 4	1.5-2 hours
Small Cakes	3	1 & 3	15-20 minutes
Ginger Bread	3	2 or 3	35-40 minutes
Flapjack	3	3 or 4	20-25 minutes
YEAST MIXTURES			
Bread			
1lb Loaves	6	3	30-35 minutes
Bread			
2lb Loaves	6	3	35-40 minutes
Rolls and Buns	6	2 or 3	15-20 minutes
Tea Rings	5	2 or 3	20-30 minutes
Scones	6	1 & 3	12-14minutes
Shortbread	3	1 or 2	20-30 minutes

MAINTENANCE AND CLEANING

CLEANING YOUR GAS HOB

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

The pan supports, burner caps and burner crowns can be lifted off for cleaning. Use hot detergent water and remove stubborn marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution if the marks are particularly difficult to remove. The burner crown may lose its matt surface after several cleanings but this in no way will impair its function.

After cleaning be sure to wipe dry with a soft cloth.

The pan supports are dishwasher proof, if washing them by hand, take care when drying them as the enamelling process occasionally leaves rough edges. The supports can only be correctly placed on the hob, if they are incorrectly replaced, they will not be stable.

CLEANING THE OVEN

Oven Door (Glass)

This should be cleaned with a soft cloth soaked in warm detergent water. Do not use abrasive scourers or steel wool.

SHELVES AND SHELF SUPPORTS

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a dampened non-stick pan scourer. Rinse well and dry with a soft cloth.

Do not use abrasive scourers or steel wool.

OVEN CAVITY

The enamelled oven cavity is best cleaned whilst still warm.

It is preferable/advisable to wipe the oven door with a soft cloth soaked in warm detergent water, after each use. However, occasionally it will be necessary to do

a more thorough cleaning, using a proprietary oven cleaner, do not use aerosol oven cleaners, abrasive scourers or steel wool.

'STAY CLEAN' OVEN LININGS

This cooker is fitted with a set of coated liners. These are known as 'stay clean' or 'easy care'. To obtain the maximum efficiency from your liners, follow the guide lines carefully for their use and care.

The linings are coated with a special substance which helps to clean itself by a process of oxidization. Although the linings will not remain absolutely spotless they will reduce your oven cleaning chores considerably when used in the correct way.

The linings work most effectively if the splashes are kept to a minimum, and the soil is not allowed to build-up, as this will retard the cleaning action. If the oven has been used at low temperatures it should be heated for one hour on Gas Mark 6.

Never use abrasive scourers, steel wool pads or an aerosol oven cleaner on the coated linings.

REMOVAL/REPLACEMENT OF THE 'STAY CLEAN' OVEN LINER PANELS

It is not necessary to disconnect the appliance from the electricity supply, when removing the side panels.

However, you must disconnect the electricity supply before attempting to remove the back panel, by turning off at the wall socket or cooker box and removing the plug from the wall.

Occasionally it will be necessary to remove the oven liner panels to facilitate oven cleaning. To do this proceed as follows:

1. Unscrew the ring nuts, securing the side runners, and remove the runners (Fig. 6).
2. Slide the side panels toward yourself to release them from their retaining pins, then lift away from the oven wall (Fig. 7).
3. Make sure that the electricity supply to the

REMOVING THE OVEN DOOR

(Fig. 9, A, B, C)

WARNING

The door is **HEAVY**.

It is important that the retaining discs are fully turned and located as the hinges are under high sprung tension.

1. Open the door, so that it is in the horizontal position.
2. With the aid of a coin, remove the two retaining discs a quarter turn clockwise, so that the two raised bars are to the left hand side of the hinges, see Fig. 9A.

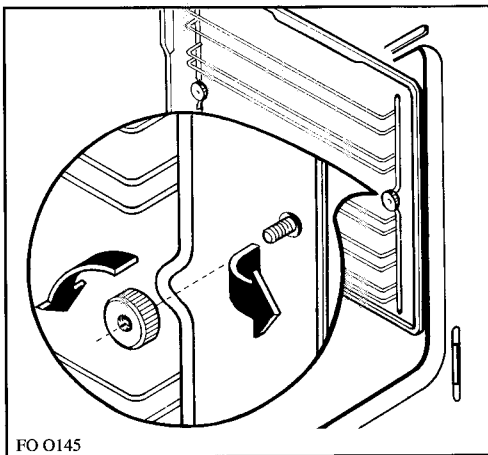


Fig. 6

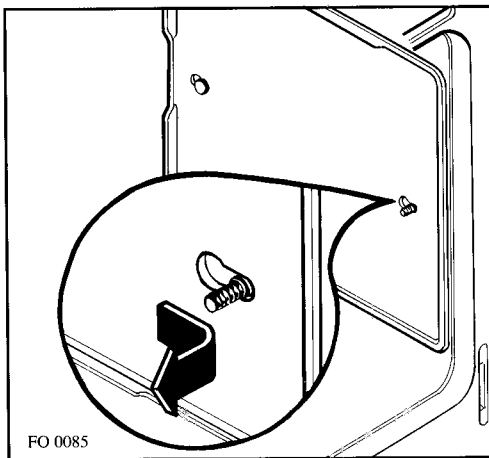


Fig. 7

appliance is disconnected. Then using a suitable Phillips screwdriver, unscrew the four fixing screws on the back panel. (Fig. 8). This is a good opportunity to clean the rear side of the back panel.

4. To replace the panels, reverse the above procedure.

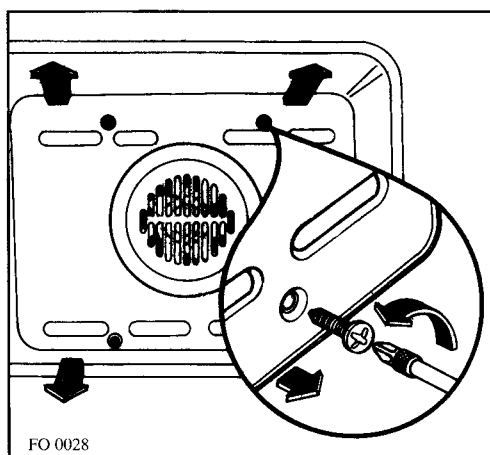


Fig. 8

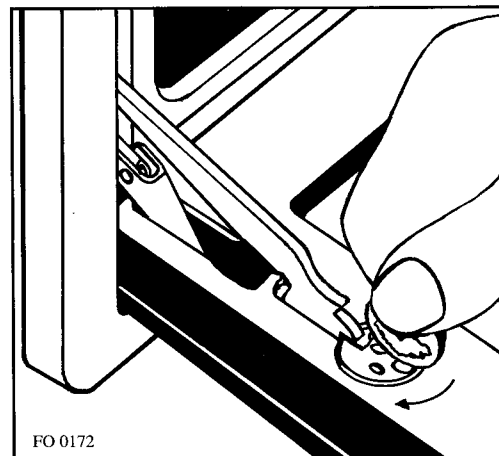


Fig. 9a

3. Grasp the oven door on both sides, about half way down. Close the door to the half way position, lift and pull toward yourself (see Fig. 9B), this will allow you to manoeuvre the hinges out of their sockets.

TO REPLACE THE DOOR

Grip the door at the hinge corners on both sides, resting the handle of the door against your chest with the door resting on the top of your arms.

Then with your index fingers lift the lower part of the hinge in contact with the upper part (Fig. 9C).

OVEN LAMP REPLACEMENT

Push in and unscrew anti-clockwise the glass cover see Fig. 10. Remove the faulty bulb and replace with one that withstands high temperatures.

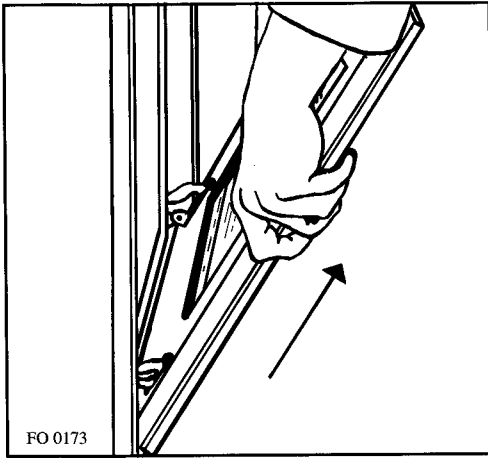


Fig. 9b

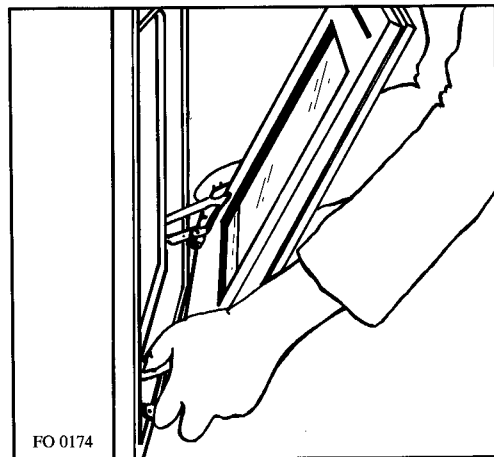


Fig. 9c

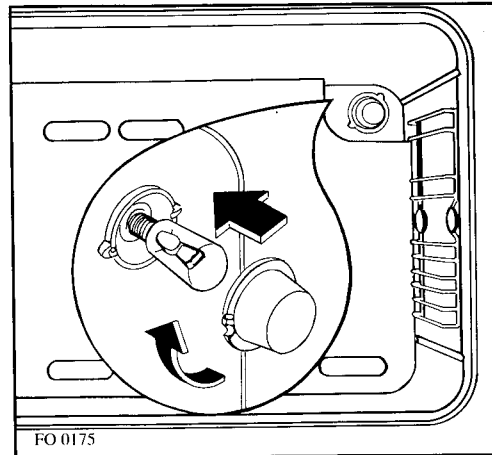


Fig. 10

Electric bulb: 15W, 240V, 50Hz, 300C, ES14.

You can obtain replacement bulbs from your local Zanussi Service Force Centre, or from any good electrical store.

Bend down and put the upper part of the hinge into the top socket, allow the weight of the door to rest on the upper part of the hinge, then manoeuvre with your index fingers the lower part of the hinges, so that, they engage with the lower socket. Slide the oven door inward, so that the notch on the lower part of the hinge engages with the cooker. Gently lower the door to the horizontal position, with a coin turn the retaining discs a quarter turn anti-clockwise.

Then the door should be closed.

REPLACING APPLIANCE COMPONENTS

Prior to undertaking any maintenance work or replacing the oven lamp, you must ensure that the appliance is disconnected from the electricity supply.

CLEANING AROUND THE FLAME SPREADER

To commence cleaning, remove the small flap, slide forward the remainder of the lid and lift from the back.

When cleaning around the flame spreader, particles can fall into the drawer below. We would recommend that paper is placed over the contents of the drawer whilst cleaning. Please ensure the paper is removed after cleaning or it may ignite. (Fig. 11).

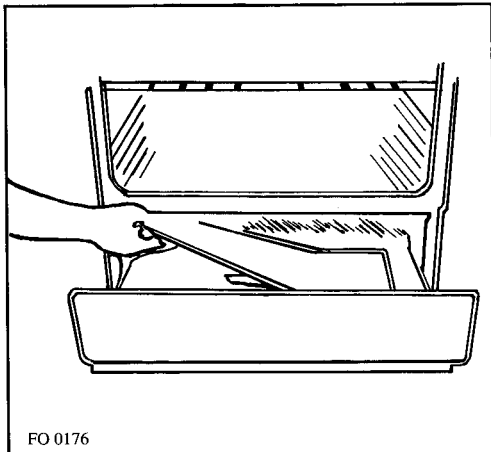


Fig. 11

We advise the use of a stiff dry brush to loosen stubborn grease deposits, around the base of the unit and then while still warm, remove with a sponge, any remaining surface fat, see (Fig. 12).

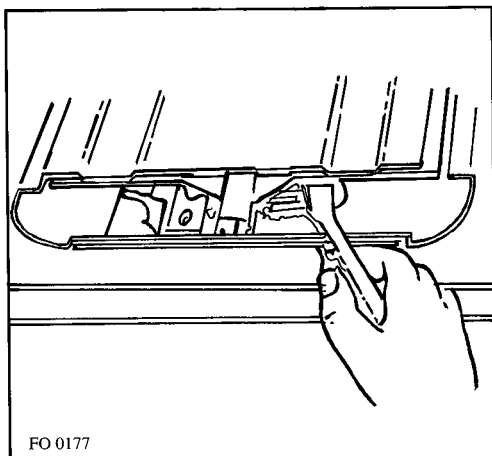


Fig. 12

Place a brush or other suitable cleaning implement into the aperture and brush around the base of the unit with a suitable detergent.

UNDER NO CIRCUMSTANCES SHOULD THE FLAME SPREADER BE REMOVED OR DISTURBED.

After cleaning you **MUST** ensure that you replace the lids correctly.

PEACE OF MIND FOR TWELVE MONTHS

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 this guarantee card.

We, Zanussi Ltd., undertake that if, within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- * The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- * The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's operating and maintenance instructions.
- * The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- * The appliance is still in the possession of the original purchaser.

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

Home visits are made between 8.30am and 5.30pm Monday to Friday. Visit may be available outside these hours, in which case a premium will be charged.

Any appliance or defective part replaced shall become our property.

EXCLUSIONS

This guarantee does not cover:

- * Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- * Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.
- * Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
- * Products of Zanussi manufacture which are NOT marketed by Zanussi Ltd.
- * EEC Countries - The standard guarantee is applicable but subject to owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Zanussi Company in the country concerned will be pleased to advise further. Sight of your receipt will be required by them.

SERVICING

HOW TO FIND YOUR LOCAL ZANUSSI SERVICE FORCE

Zanussi Service areas are allocated by postcodes which are listed in alphabetical order for easy reference.

1. Look for the two letters of your address postcode in the far left 'Postcode' column.
2. Match up the number of your postcode against the number listed in the 'Postcode Numbers' column.
3. Look across the column to the Service Force Key Number for your area. Turn to the last page of this directory for the address and telephone number to contact for service, which is listed against your key number.

If you are unsure of your postcode, the main towns and cities are listed in alphabetical order for easy reference.

Additionally, your local Zanussi Service Force Centre telephone number is listed under 'Z' in your local telephone directory.

The Customer Care Department at Zanussi House, Hambridge Road, Newbury, RG14 5EP, Tel: 0635 521313, will be happy to help you with any queries or difficulties.

FOR SERVICE IN THE REPUBLIC OF IRELAND

The telephone number of your service centre can be found in your Local Telephone Directory under 'Elektro Service' or 'Zanussi'. The information can also be found in the Golden Pages under 'Electrical Appliances-Repairing'.

Note:

If you require service, you must quote the model number, the Gas Council number and the serial number, refer to your supplier or local Zanussi Service Centre.

To find the serial number of your appliance, pull out the storage drawer and look to the left, inside on the front frame, the number will be on a rating plate.

They are as follows:

Model Number: GCF9621
(Gas Council No: 11-002-03)

Model Number: GCF5621
(Gas Council No: 11-002-02)

Post-code Letter	Town	Post-code Number	Service Force Key Number	Post-code Letter	Town	Post-code Number	Service Force Key Number
AB	Aberdeen	1-5, 22-23, 30-38	1	DG	Dumfries	13	35
AB		41-45, 51-56	1	DH	Durham	1-9	37
AL	St Albans	1-10	2	DL	Darlington	1-17	37
A	Brecon	45	3	DN	Doncaster	1-7, 10-12, 22	33
BA	Bath	1-5, 11-15	4	DN		14	38
BA		7-10, 20-22	5	DN	Doncaster	8-9, 15-21, 31-40	39
BA		6, 16	6	SUB POSTCODE DIVISION			
BB	Blackburn	1-12	7	DN	Gainsborough		
BD	Bradford	1-23	8		South	21-1, 21-2, 21-5	40
BD		24	7	DN	Gainsborough		
BH	Bournemouth	1-25	9		North	21-3, 21-4	39
BL	Bury	0-9	11	DT	Dorchester	1-5, 10-11	9
BN	Brighton	1-15	12	DT		6-9	5
BN		20-27	12	SUB POSTCODE DIVISION			
BN		16-18	13	DT	Bridport East	6-3, 6-4	5
BR	Bromley	1-8	14	DT	Bridport West	6-5, 6-6	5
BS	Bristol	1-28, 88-89	15	DY	Dudley	1-6, 8-9	17
BT	Belfast	1-82	16	DY		7, 10-14	41
B	Birmingham	1-21, 25-33, 38, 40	17	EC	London	All EC Codes	28
B		45, 47-48, 60-71	17	EH	Edinburgh	1-42, 46, 52-54	42
B		80, 90-94, 97-98	17	EH		43-45	35
B	Birmingham	23-24, 34-37,	18	EH	Edinburgh	47-49, 51, 55	43
B		42-44, 46, 72-79	18	EN	Enfield	1-11	28
B	Birmingham	49-50,	20	EX	Exeter	1-17, 20	45
B		96	19	EX		18-23, 31-39	46
B	Birmingham	95	20	E	London	All East Codes	28
CA	Carlisle	1-28	21	FK	Falkirk	1-4	43
CB	Cambridge	1-8	22	FK		10-14, 18-19	32
CB		9-11	23	FK	Falkirk	5-9, 15-17	47
CF	Cardiff	1-8, 31-48	3	FK		20-21	31
CH	Chester	1-4	24	FY	The Fylde	0-8	7
CH		5-7	25	GCI	Guernsey		48
CH		8	26	GL	Gloucester	1-19	49
CM	Chelmsford	0-6, 8-9, 11-15	27	GL		50-56	49
CM		7	23	GL		20	19
CM	Chelmsford	16-24	28	GU	Guildford	1-24, 26, 34-35	50
CO	Colchester	1-16	23	GU		25	51
CR	Croyden	0-9	29	GU	Guildford	27-33	13
CT	Canterbury	1-21	36	G	Glasgow	1-5, 11-15, 20-23,	47
CV	Coventry	1-8, 10-12, 21-23	20	G		31-34, 40-46, 51-	47
CV		9, 13	18	G	Glasgow	53, 58, 60-69, 73,	47
CV	Coventry	31-37	20	G		76-78, 81-84	47
CW	Crewe	1-12	30	G	Glasgow	71-72, 74-75	43
DA	Dartford	1-18	29	HA	Harrow	0-9	2
DD	Dundee	1-5, 7-11	31	HD	Huddersfield	1-8	8
DD		6	32	HG	Harrogate	1-5	8
DE	Derby	1-3, 6-7, 13-15	10	HP	Hemel	1-3	2
DE		11-12	18	HP	Hempstead	4-23	53
DE	Derby	4-5, 55	33	HR	Hereford	1-2, 4, 6-9	49
DG	Dumfries	1-7, 10-12, 14	34	HR		3, 5	54
DG		8-9	34				

Post-code Letter	Town	Post-code Number	Service Force Key Number	Post-code Letter	Town	Post-code Number	Service Force Key Number
HU	Hull	1-20, 55	38	NE		98-99	66
HX	Halifax	1-7	8	NE		71	35
IG	Ilford	1-11	28	NG	Nottingham	1-14	10
IOM	Isle of Man		55	NG		15-22, 25	33
IP	Ipswich	1-15, 30-31	56	NG	Nottingham	23-24	40
IP		16-27	57	NG		31-34	64
IP	Ipswich	28-29, 32-33	22	NN	Northampton	1-7, 11-12	67
IV	Inverness	1-24, 26, 30-36,	58	NN		8-10, 14-18	22
IV		40-49, 51-56	58	NN	Northampton	13	65
IV	Inverness	25, 27-28	59	NP	Newport	1-9, 44	3
JCI	Jersey		60	NR	Norwich	1-35	57
KA	Kilmarnock	1-26, 29-30	43	NW	London	All NW Codes	52
KA		27	61			Except 2, 4, 7, 9, 10	
KA		28	68	NW	London	2, 4, 7, 9, 10	2
KT	Kigston-on-Thames	1-23	51	N	London	All N Codes	28
KT		24	50	OL	Oldham	1-12, 15-16	11
KW	Wick	1-14	59	OL		13-14	7
KW		15-17	62	OX	Oxford	1-17	65
KY	Kirkcaldy	1-16	32	PA	Paisley	1-4	47
LA	Lancaster	1-23	7	PA		5-19	43
LD	Llandrindod	1-8	54	PA	Paisley	20-27	68
LD		3	3	PA		28-29, 41-49, 60-61	69
LE	Leicester	1-5, 7-8, 11-14,	63	PA	Paisley	30-40	70
LE		16-17	63	PA		62-78	48
LE	Leicester	6, 9-10	63	PA	Paisley	80-82, 88	71
LE		15	64	PA		83-87	72
LL	Llandudno	11-15	25	PE	Peterborough	1-15, 34, 38	64
LL		16-19	26	PE		16-19	22
LL	Llandudno	20-21, 23, 27, 31-	25	PE	Peterborough	20-25	40
LL		32, 34-40, 42-47	25	PE		30-33, 35-37	57
LL	Llandudno	22, 24-26, 28-30,	26	PH	Perth	1-2, 8-9, 10-18	31
LL		33-34, 41, 48-49,	26	PH		3-7	32
LL		51-78	26	PH	Perth	19-26, 30-44	58
LN	Lincoln	1-6, 8-10	40	PL	Plymouth	1-21	73
LN		7, 11-13	39	PL		22-35	74
SUB POSTCODE DIVISION				PO	Portsmouth	1-22	13
LN	Lincoln	3-4, 3-5	40	PO	I.O.W.	30-41	75
LN		3-6	39	PR	Preston	1-9	7
LS	Leeds	1-29	8	RG	Reading	1-17, 26	53
LU	Luton	1-6	2	RG		21-25, 27	50
LU		7	22	RG	Reading	28	4
L	Liverpool	1-49, 60-70	24	RH	Redhill	1-3, 6-7, 9-20	12
ME	Medway	3	29	RH		4-5	50
ME		1-2, 4-20, 99	36	RH	Redhill	8	29
MK	Milton Keynes	1-17, 19, 40-46	22	RM	Romford	1-5, 7, 10-18	27
MK		18	65	RM		6, 8-9	28
ML	Motherwell	1-12	43	SA	Swansea	1-18, 31-32	3
M	Manchester	1-35, 60	11	SA		33-39, 41-44, 61-73	76
NE	Newcastle-on-Tyne	1-49, 61-70, 88	66	SA	Swansea	19-20, 40, 45-48	77
				SE	London	All SE Codes	14
				SG	Stevenage	1-9, 11, 15	2
				SG		10, 12-14	28
				SG	Stevenage	16-19	22

Post-code Letter	Town	Post-code Number	Service Force Key Number	Post-code Letter	Town	Post-code Number	Service Force Key Number
SK	Stockport	1-3, 6-12	30	WD	Watford	3	53
SK		4-5, 13-16	11	WF	Wakefield	1-17	8
SK	Stockport	17	33	WN	Wigan	1-5, 7	11
SL	Slough	1-10	53	WN		6, 8	24
SM	Sutton	1-3, 7	51	WR	Worcester	1-14	19
SM		4-6	29	WR		15	41
SN	Swindon	1-8, 11-16	65	WS	Walsall	1-15	18
SN		9-10	4	WV	Wolverhampton	1-4, 10-14	18
SO	Southampton	1, 4, 41-43, 51	9	WV		5-9, 15-16	41
SO		1-3, 5, 21-24, 52	13	W	London	All West Codes	52
SO	Southampton	20	4			Except 1-14	
SP	Salisbury	1-5, 9-11	4	W	London	3, 4, 5, 7, 13	2
SP		6	9	W	London	1-2, 6, 8-12, 14	44
SP	Salisbury	7-8	9	YO	York	1-3, 5, 7-8	8
SR	Sunderland	1-7, 9	66	YO		4, 6, 11-18, 25	38
SR		8	37	YO	York	21-22	37
SS	Southend-on-Sea	0-9, 11-17, 99	27	ZE	Lerwick	1, 3	79
				ZE		2	80
ST	Stoke-on-Trent	1-18, 20-21	30				
ST		19	18				
SW	London	2, 4, 8-9, 12, 16-17	14				
SW	London	1, 3, 5-7, 10-11	44				
SW	London	13-15, 18	44				
SW	London	19-20	51				
SY	Shrewsbury	1-6, 9-17, 18-22	25				
SY		7, 17-19	54				
SY	Shrewsbury	8	41				
SY		23-25	77				
S	Sheffield	1-19, 30-31, 40-45	33				
S		60-66, 74, 80-81	33				
S	Sheffield	70-73, 75	8				
TA	Taunton	1-11, 21-24	6				
TA		12-20	5				
TD	Selkirk	1-15	35				
TF	Telford	1-8, 10-13	41				
TF		9	30				
TN	Tonbridge	1-2, 4, 8-11, 13-16	29				
TN		12, 17-18, 23-40	36				
TN	Tonbridge	3, 5-7, 19-22	12				
TQ	Torquay	1-6, 9, 12-13	78				
TQ		7-8	73				
TQ	Torquay	14	45				
TR	Truro	1-27	74				
TS	Stockton-on-Tees	1-29	37				
TW	Twickenham	1-20	51				
UB	Uxbridge	1-10	2				
WA	Warrington	1-5, 8, 9, 10-15	11				
WA		6-7	24				
WA	Warrington	16	30				
WC	London	All WC Codes	44				
WD	Watford	1-2, 4-7	2				

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Service Force Key Number	Service Force Address	Telephone Number	Service Force Key Number	Service Force Address	Telephone Number
1	60 Commerce Street, Aberdeen, AB2 1BP	0224 583949	42	38 Buccleuch St, Dalkeith, Midlothian, EH22	031 663 7758
	or Tel.:	0224 582704	43	Block 2 Unit 5, Auchentraith Ind. Est, Rosendale	
2**	Unit 4, Riverside Est, Coldharbour Ln, Harpenden	0582 461909		Way, Blantyre	0698 828145
3	3 Pentwyn Road, Blackwood, Gwent, Sth Wales	0495 223151	44	4 Royal Lane, Yiewsley, W.Drayton, UB7	0895 441917
4	31 St Andrews Road, Bemerton, Salisbury, SP2	0722 336072	45	91 Exeter Road, Exmouth, Devon, EX8 1QD	0395 263531
5	3 Bancombe Ct. Trad. Est., Martock, Yeovil, TA12	0935 822836	46	Unit 4 Upcroft Ave, Pottington Ind Est, Barnstaple	0271 71774
6	6 Hamp Ind Est, Bridgwater, Somerset, TA6 3NT	0278 424550	47	Unit E6C Anniesland Ind. Est. Netherton Rd,	
7	333 Rangle Road Walton Summit, Preston, PR5	0772 321200		Glasgow, Scotland	041 954 5304
8	57 Ingram Road, Holbeck, Leeds, Yorks	0532 460992		or Tel.:	041 954 5349
9	63 Curzon Road, Bournemouth, BH1 4PW	0202 303363	48	Blencathra, Saumarez Lane, Castel, Guernsey	0481 56854
10	Unit 2, Furnace Road, Ilkeston, Derbyshire	0602 442770	49	134 Eastgate Street, Gloucester, GL1 1QT	0452 422488
11	Unit 41/42 Clarendon Ct, Winwick Quay, W'ton	0925 50822	50	Unit 1 Redfields Ind. Pk, Church Crookham, Fleet	0252 851414
12	Unit 3, 21/25 Bridge Road, Haywards Heath, RH1	0444 417656	51	127 Walton Road, Molesey, Surrey, KT8 0DT	081 979 6366
13	266 Main Road, Southbourne, Emsworth, PO10	0243 374814		or Tel.:	081 979 7962
	or Tel.:	0243 371170	52**	Unit 4, Riverside Est, Colharbour Ln, Harpenden	0582 461909
14	9 Bourne Road, Bromley, Kent, BR2 9PB	081 313 9533	53	Reform Road, Maidenhead, Berkshire	0628 783711
15	Unit 1, Albert Crescent, Bristol, BS2 OYH	0272 713217	54	Merior House, High Street, Llandrindod Wells	0597 824842
16	Owenmore Hse, Kilwee Ind. Est., Upper		55	Souh Quay Industrial Estate, Douglas, I.O.M.	0624 622114
	Dunmurry Lane, Belfast	0232 301121	56**	Unit 2b, Elton Park Business Centre, Hadleigh	
17	66 Birch Rd East, Wyreley Rd Ind. Est, B'ham	021 327 1671		Road, Ipswich, IP2 0DQ	0473 211713
18	Unit 3 Sterling Park, Claymore, Tamworth	0827 289800	57	75 Grove Road, Norwich, NR1 3RL	0603 629653
	or Tel.:	0827 289822	58	Unit 3B3, Smithton Ind. Est. Smithton, Inverness	0463 791822
19	22 Newton Road, Malvern, Worcs, WR14 1NZ	0684 572915	59	Drummuie Road, Golspie, Sutherland, KW10 6SY	0408 633517
20	Unit 23/24, Alliance Business Pk, Townsend Drv,		60	P.O.Box45, Queens Road, St Helier, Jersey	0534 67001
	Nuneaton, CV11	0203 350666	61	Bruach, Blackwaterfoot, Isle of Arran	077 086 246
21	High Ehsende, Egremont, Cumbria, CA22	0946 820509	62	Hatson Ind. Estate, Kirkwall, Orkney	0856 5457
22	1 Wharf Road, Higham Ferrers, Northants	0933 317727	63	75 St Marys Road, Market Harborough, Leics	0858 433229
23**	Unit 2b, Elton Park Business Centre, Hadleigh		64	Pinfold Rd, Manning Rd Ind. Est. Bourne, Lincs	0778 422147
	Road, Ipwich, IP2 1DQ	0473 211713	65	Unit E19, Telford Rd, Launton Ind. Est. Bicester	0869 248598
24	Unit 14, Dock Road, Birkenhad, L41 1JJ	051 639 1287	66	Unit C1, Bergen Cl, Tyne Tunnel Trad. Estate,	
25	Plas Fynnon W/house, Middleton Rd, Oswestry	0691 652917		North Shields, Tyne & Wear	091 2960166
26	Easy Launderette, Panton Hall, Denbigh, Clwyd	0745 813272	67	53 Sandringham Road, Northampton, NN1	0604 37061
27	19 Sirdar Rd, Off Brook Rd, Rayleigh, Essex	0268 741171	68	96 Argyll Street, Dunoon, Argyll, PA23 7NE	0369 2147
28	284 Alma Road, Enfield, EN3	081 805 6825	69	Inverasdale, Gallow Hill Rd, Cambeltown, Argyll	0586 553753
29	Unit B4, Imperial Bus. Estate, Gravesend, Kent	0474 353771	70	Moss Field Workshop, Moss Field Drive, Oban	0631 664530
30	Unit 8, Croft Road, Newcastle under Lyme,		71	2 Killweivagh, Gregory, Benbecula,	
	Staffs, ST5 0TW	0782 713003		Outer Hebrides	0870 2331
31	3-7 Blackness Street, Dundee, Scotland, DD1	0382 642828	72	Churchouse, 16 James St, Stornaway,	
	or Tel.:	0382 455862		Isle of Lewis	0851 705555
	or Tel.:	0382 826809	73	16 Faraday Mill, Cattedown, Plymouth, PL4	0752 257455
32	33a Burnside, Auchtermuchty, Fife, Scotland	0337 28807	74**	80 Killigrew Street, Falmouth, Cornwall, TR11	0326 314600
33	Unit 63, Storforth Ln Trad. Est. Chesterfield	0246 231790	75	111 Hunnyhill, Newport, Isle of Wight	0983 523062
34	93 Irish Street, Dumfries, Scotland	0387 69694	76	Roch, Haverfordwest, Dyfed	0437 710366
35	2-8 Wood Market, Kelso, Borders, TD5 7AX	0573 24411	77	Unit 16, Llambed Ind. Est., Lampeter, SA48	0570 423424
36	Unit 2, Bridge Rd Bus. Centre, Bridge Road,		78	278 Torquay Road, Preston, Paignton	0803 529969
	Ashford, Kent, TN23 1BB	0233 613463	79	3-4 Carlton Place, Lerwick, Shetland, ZE1	0595 2915
37	8 Cumbie Way, Aycliffe Ind. Est. Newton Aycliffe	0325 300606	80	Harisdale, Symbister, Whalasa, Shetland	08066 546
38	Unit 1, Boulevard Unit Fact. Est. Hull, HU3 4AY	0482 223335	81	London House, Victoria Street, Alderney	048182 3563
39	Unit 2, Cromwell Road, Grimsby, DN31 2BN	0472 358760			
40	Unit 14 Stonefield Park, Clifton Street, Lincoln	0522 532330			
41	1 Underhill Street, Bridgnorth, Salop, WV16	0746 763322			

SCA/0012/LW/4.92

B54

INSTALLATION AND SERVICING INSTRUCTIONS

ZANUSSI

**GAS COOKER
GCF9621
GCF5621**

**GCF9621 (GAS COUNCIL No: 11-002-03)
GCF5621 (GAS COUNCIL No: 11-002-02)**

This appliance is for use on Natural Gas only

**IN THE INTEREST OF SAFETY THIS APPLIANCE MUST
BE INSTALLED AND/OR SERVICED BY A COMPETENT
PERSON AS STATED IN THE GAS SAFETY
(INSTALLATION AND USE) REGULATIONS, 1984.
AS AMENDED IN 1990.**

LEAVE THESE INSTRUCTION WITH THE USER

B54

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page 4	Installation Instructions
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page 5	Provision for Ventilation
page 6	Installation
page 8	Testing
page 10	Servicing Instructions
page 11	Fault Finding
page 15	Servicing Notes

TECHNICAL DATA

Dimensions

Overall	Height	Height	Width	Depth
	915mm with cover down	1487mm with cover up	598 +4mm -2mm	604mm not including handle
Height to Hotplate			903mm	
Space for Fitting			600 +2mm Min. (width)	600mm Min. (depth)
Space for Fixing above Hotplate (See Fig. 1 for details)			115mm each side of cooker (see installation note E)	
Minimum Space above Hotplate			780mm	
Weight of the Appliance			63kg	

Connections

Gas RC 1/2 (1/2<BSP Female)
Rear R.H. side of cooker at hotplate level.

Electric 220-240V 50Hz Mains 3-core cable is attached with a non rewirable plug with a 3 amp fuse.

This appliance complies with the E.E.C. directive no. 87/308 of 2-6-87 concerning the suppression of radio-electrical interferences.

Ignition

Spark Generator ISPRA CONTROL TYPE BR45066 220/240V 50Hz

Grill

Heat Input: 2.6 kW (8871 BTU/HR)
Injector Size: 1.13mm
Injector Marking: 113
Aeration Adjustment: None
Ignition: H.T. Spark
Spark Gap: Fixed
Pressure Setting: 20 mbar
Flame Supervision Device: Vonparis

Hotplate

(Right Hand Front):

Heat Inputs: 1 kW (3412 BTU/HR)
Injector Size: .72mm
Injector Marking: 72

(Left Hand Rear & Right Hand Rear):

Heat Inputs: 2.1 kW (7165 BTU/HR)
Injector Size: 1.02mm
Injector Marking: 102

(Left Hand Front):

Heat Inputs: 3.15 kW (10748 BTU/HR)
Injector Size: 1.25mm
Injector Marking: 125
Aeration Adjustments: None
Ignition: H.T. Spark
Spark Gap: Fixed

Oven

Oven Heat Input: 3.0 kW (10236 BTU/HR)
Injector Size: 1.20mm
Injector Marking: 120
Aeration Adjustment: None
Ignition: H.T. Spark
Spark Gap: Fixed
Flame Supervision Device: Vonparis
Thermostat: Copreci MTGZ 7200
Pressure Test Point: Front Left Hob Burner Injector

IMPORTANT - SAFETY REQUIREMENTS

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations (current addition) and the I.E.E. Wiring Regulations. Detailed recommendations are contained in the following British Standard Codes of Practice - B.S. 6172, B.S. 5440: Part 2 and B.S. 6891: Current Editions.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with B.S. 5440: Part 2: Current Editions.

The following requirements for ventilation must be met.

The cooker should not be installed in a bed sitting room with a volume of less than 20m³. If it is installed in a room of volume less than 5m³ an air vent of effective area of 110cm² is required; if it is installed in a room of volume between 5m³ and 10 m³, an air vent of effective area 50 cm² is required, while if the volume exceeds 11m³ no air vent is required. However, if the room has a door which opens directly to the outside, no air vent is required even when the volume is between 5m³ and 11m³.

If there are other fuel burning appliances in the same room, B.S. 5440: Part 2: Current Editions should be consulted to determine the requisite air vent requirements.

Location

The cooker may be located in a kitchen, a kitchen/diner or bed sitting room but not in a bathroom or shower room.

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.

Positioning the Cooker

Caution:

Some soft or badly fitted floor coverings can be damaged when the cooker is moved across their surface for cleaning. It is advisable to ensure that the floor covering in the area below the cooker is either securely fixed so as not to ruck up when the cooker is moved or, if preferred, removed.

INSTALLATION

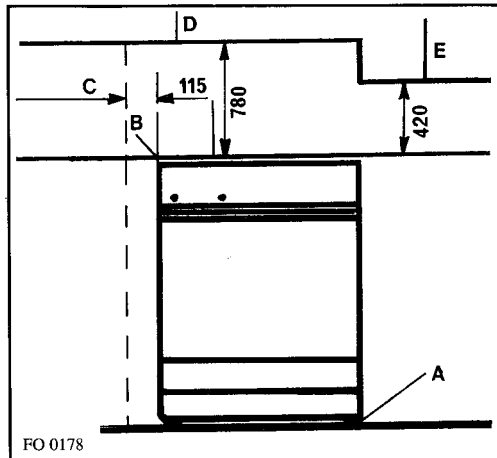


Fig. 1

1. Positioning the Appliance (Fig. 1)

Note A:

The appliance is designed to be flush fitted with 2mm clearance at each side to allow for it to be pulled forward for cleaning etc.

Note B:

The hotplate side trims should be flush with the cabinets and must not be below. Adjustable levelling feet at the front and at rear are provided on the base of the appliance. Adjustment is obtained by rotating in or out, the feet at the front or rear of the appliance from the underside of the appliance, with the drawer removed.

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

The levelling feet fitted to the appliance will achieve a height to hotplate trims of 900mm-0 +10.

Note C:

If the appliance is fitted next to a side wall or cabinets above height of the hotplate trims, then a gap of 115mm is required.

Curtains must not be fitted immediately behind the cooker or within 115mm of the sides of the cooker.

Note D:

Any wall cabinet or extractor must not be lower than 780mm above hotplate level.

Note E:

Wall cabinets may be fitted in line with the sides of the base units, providing that the lower edge of the wall cabinet is a minimum of 420mm above the worktop.

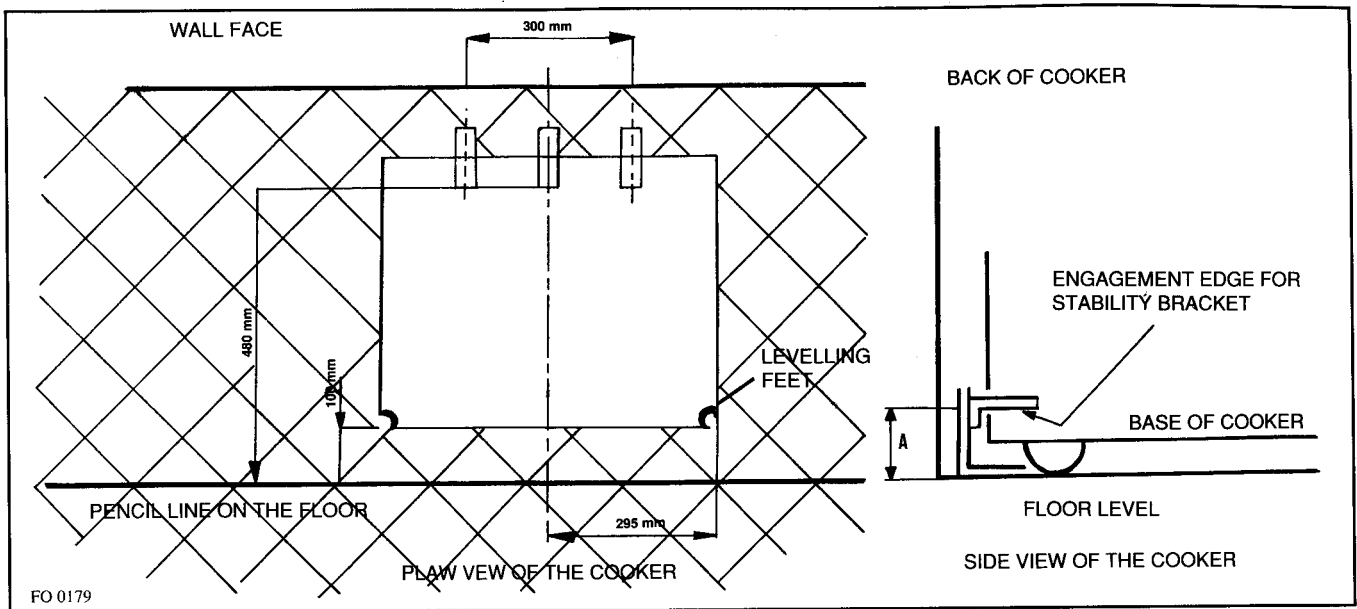


Fig. 2

2. Fitting the Stability Bracket (Fig. 2)

It is necessary that if the cooker is to be installed with a flexible supply pipe, that a stability bracket is fitted, one is supplied in the appliance (See Safety Requirements: Page 4).

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 295mm (11 1.2") from the right 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 480mm (19") back from this line on the centre line of the bracket to locate the front edge of the lower bracket.

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 (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.

Should the stability bracket currently installed not allow the cooker to stand correctly, exchange it for the bracket supplied with the appliance.

3. Connecting to Gas (Fig. 3)

This cooker is designed to be installed with an appliance flexible connection. Connection is made to the RC 1/2 (1/2" B.S.P.) threaded entry pipe located just below the hotplate level on the rear right-hand side of the cooker. Check for gas soundness after connecting the gas supply.

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.

Note:

For certain types of gas bayonet connection used, it may not be possible for the appliance to be pushed fully back to the wall stops.

Important:

Flexible tubing **MUST** comply with BS.669 Current Edition.

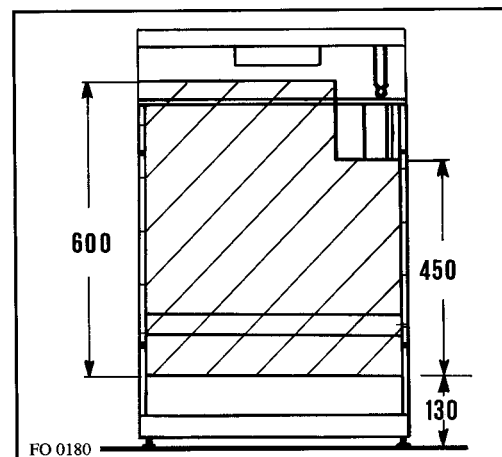


Fig. 3

4. Electrical Connections

WARNING: THIS APPLIANCE MUST BE EARTHED, BUT NOT TO THE GAS SUPPLY PIPING.

This appliance must be connected to 220V-240V A.C. 50Hz supply. If a 13 amp socket is used, the plug top must have a 3 amp fuse fitted.

If any other type of plug is used, it should incorporate a 5 amp fuse in either the plug or adaptor or at the distribution board. The appliance is supplied with 1.4 metres 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 13 amp socket is likely to cause an electrical hazard. If the length of cable is insufficient to allow the appliance to be plugged into the nearest supply socket, the supply cable can either be:

1. Replaced totally by a longer cable of at least 0.75mm² nominal cross sectional area (24/0.2mm).
2. 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.

ALL external wiring between the appliance and the electrical supply shall comply with I.E.E. Regulations.

The wires in the mains lead are coloured in accordance with the following code:

Blue Wire	- Neutral Terminal
Brown Wire	- Live Terminal
Green and Yellow wire	- Earth Terminal

If you fit a different plug, the colours of the wires in the mains lead of the appliance may not correspond with the markings identifying the terminals in the plug, proceed as follows:

Connect the green and yellow wire to the terminal in the plug which is marked with the letter 'E' or marked with the earth  symbol.

Connect the blue wire to the terminal in the plug which is marked with the letter «N» or coloured black.

Connect the brown wire to the terminal in the plug which marked with the letter «L» or coloured red.

FIT A 3 AMP FUSE TO THE PLUG FUSE HOLDER. PLUG IN THE APPLIANCE.

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

5. Pressure Testing

1. Lift lid and reset the gas cut off valve in left hand rear corner of hotplate.
2. Remove left hand pan support and front left burner cap and crown.
3. Fit manometer tube over the injector.
4. Turn on the burner gas supply and ignite another burner supply.
5. The pressure reading should be nominally 20mbar and must be between 18mbar and 25mbar.
6. Turn off the burner supplies.

6. Ignition

The hotplate, grill and oven can only be used when the lid is open. If the lid is accidentally closed whilst a burner is alight the gas will automatically go out. To reinstate the gas flow, the lid must be raised and the gas reset button depressed.

7. Checking the Hotplate / Cut off Valve

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 then pressing the ignition button. 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, oven or grill until the cut off valve button is depressed.

If ignition does not work refer to Fault Finding Guide on page 13.

8. Checking the Grill

The grill CANNOT be ignited with the door closed. Open the door fully, check that the grill burner and flame supervision device are working correctly by turning the oven/grill thermostat knob to grill position and pressing the ignition button. To light the grill burner keep grill/oven knob pushed in for 10 seconds.

If ignition does not work refer to Fault Finding Guide on page 10.

9. Checking the Oven

The oven CANNOT be ignited with the door closed. Open the door fully, check that the oven burner and flame supervision device are working correctly by turning the oven grill thermostat knob to full on position and pressing the ignition button. To light the burner keep the oven/grill knob pushed in for 10 seconds.

If ignition does not work refer to the Fault Finding guide on page 10.

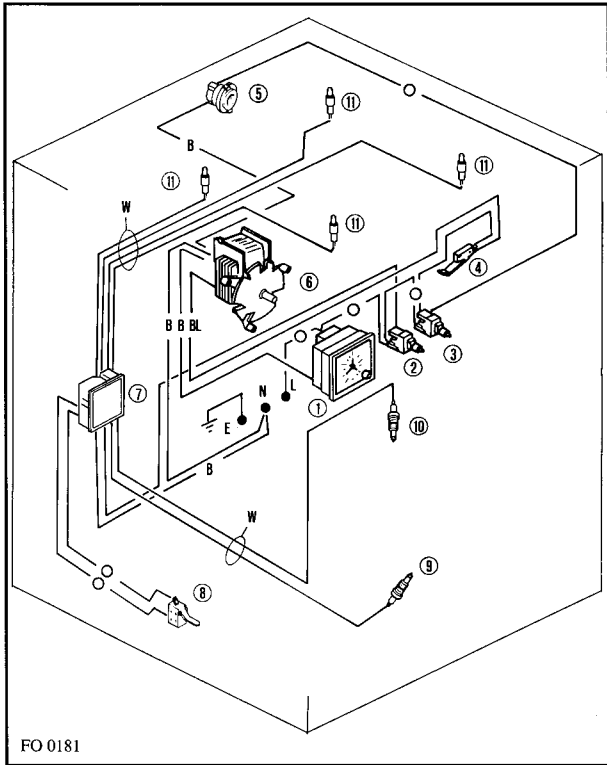
10. General

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

Please Note:

After operating the oven or grill ensure that the control knob is turned to the off position for a minimum of 2 minutes. This is to enable the flame safety device to re-set.

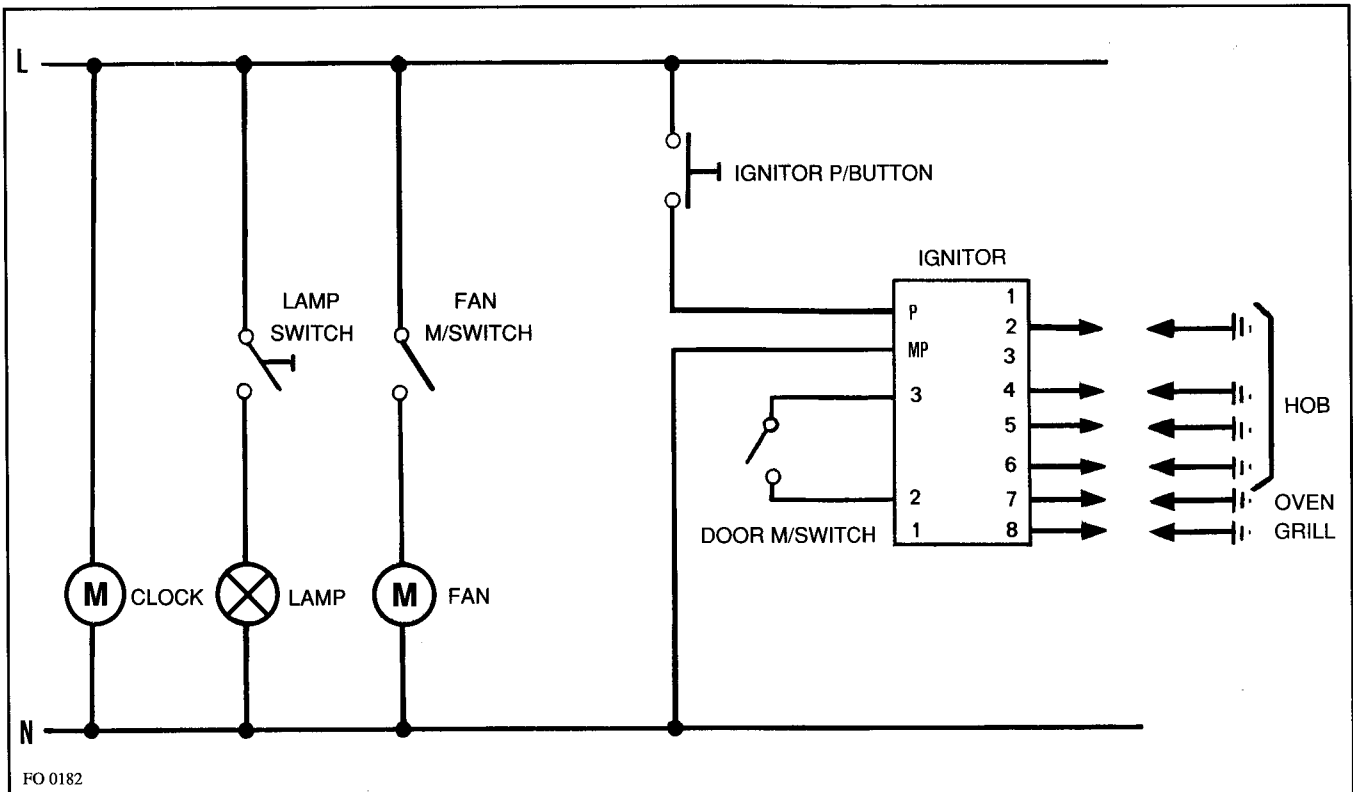
It is important not to switch from the grill to oven or oven to grill after use without following the above instruction.



1. Clock
2. Ignition Switch
3. Lamp Switch
4. Fan Microswitch
5. Lamp Holder
6. Oven Fan
7. Ignitor Unit
8. Ignition Microswitch
9. Oven Electrode
10. Grill Electrode
11. Hob Electrodes

W = White
 O = Orange
 B = Blue
 BL = Black

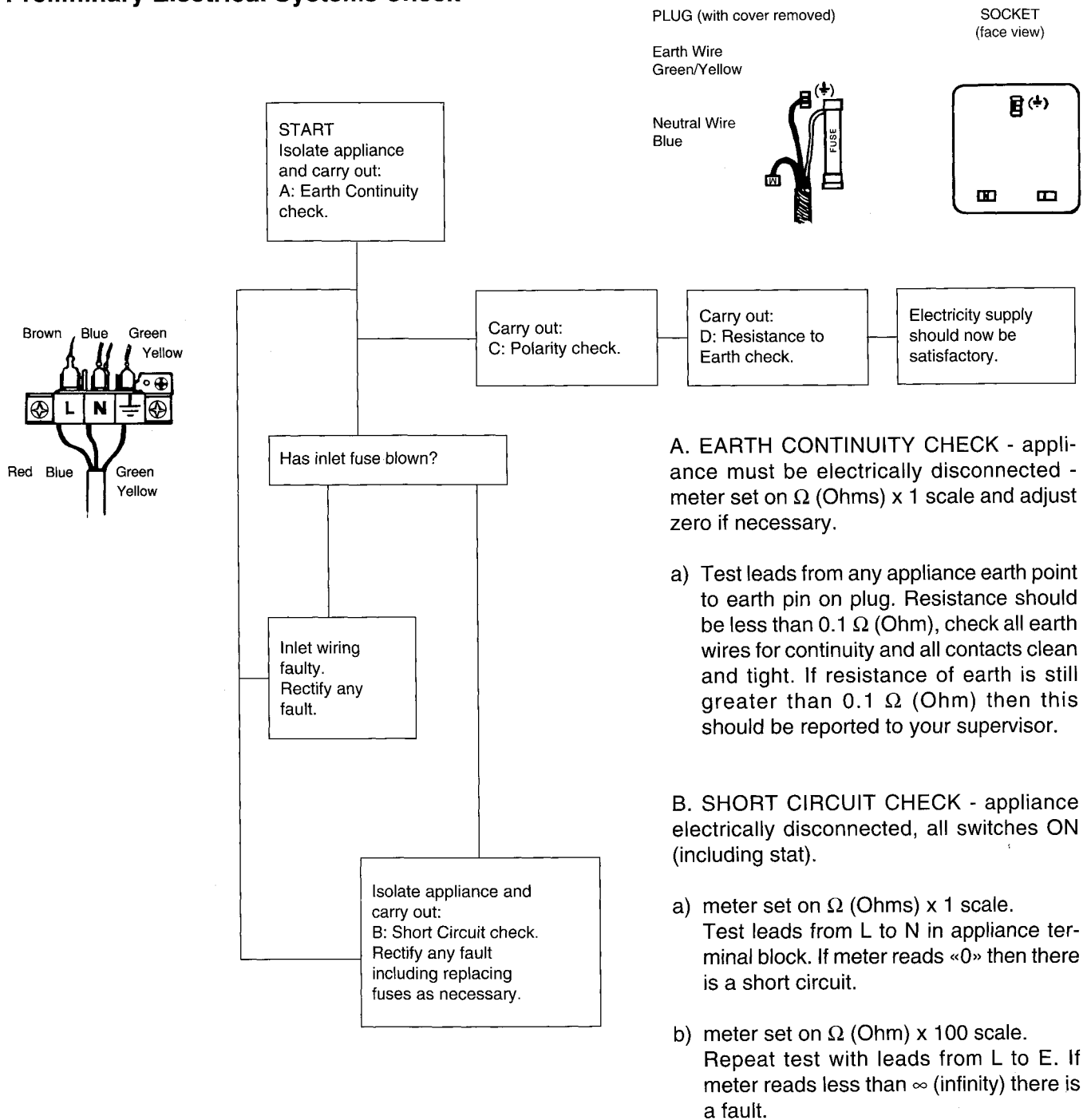
FO 0181



FO 0182

FAULT FINDING

Preliminary Electrical Systems Check



A. EARTH CONTINUITY CHECK - appliance must be electrically disconnected - meter set on Ω (Ohms) x 1 scale and adjust zero if necessary.

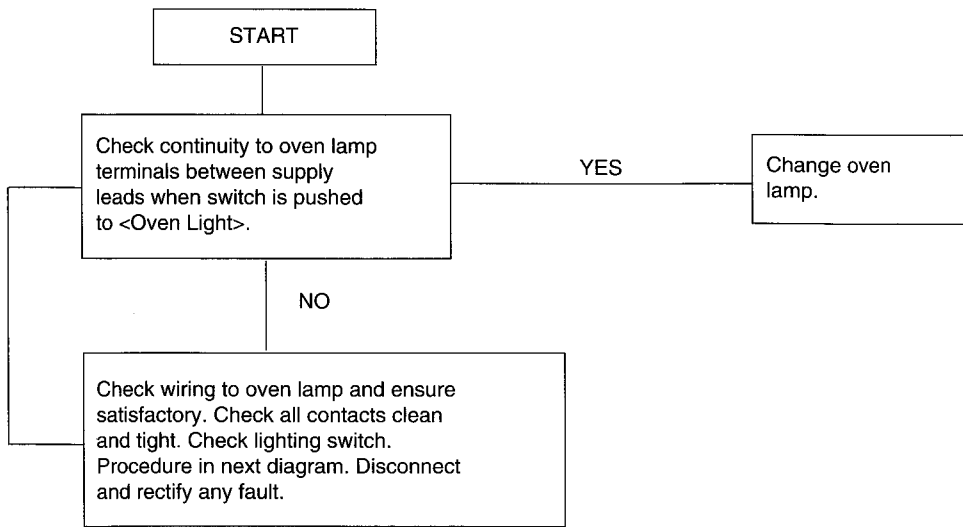
- a) Test leads from any appliance earth point to earth pin on plug. Resistance should be less than 0.1 Ω (Ohm), check all earth wires for continuity and all contacts clean and tight. If resistance of earth is still greater than 0.1 Ω (Ohm) then this should be reported to your supervisor.

B. SHORT CIRCUIT CHECK - appliance electrically disconnected, all switches ON (including stat).

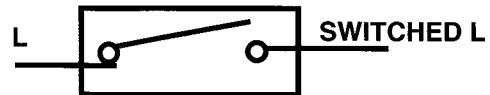
- a) meter set on Ω (Ohms) x 1 scale. Test leads from L to N in appliance terminal block. If meter reads «0» then there is a short circuit.
- b) meter set on Ω (Ohm) x 100 scale. Repeat test with leads from L to E. If meter reads less than ∞ (infinity) there is a fault.

NOTE - Should it be found that the fuse has failed but no fault is indicated - a detailed continuity check (i.e. by disconnecting and checking each component) is required to trace the faulty component. It is possible that a fault could occur as a result of local burning arcing but no fault could be found under test. However a detailed visual inspection should reveal evidence of burning around the fault.

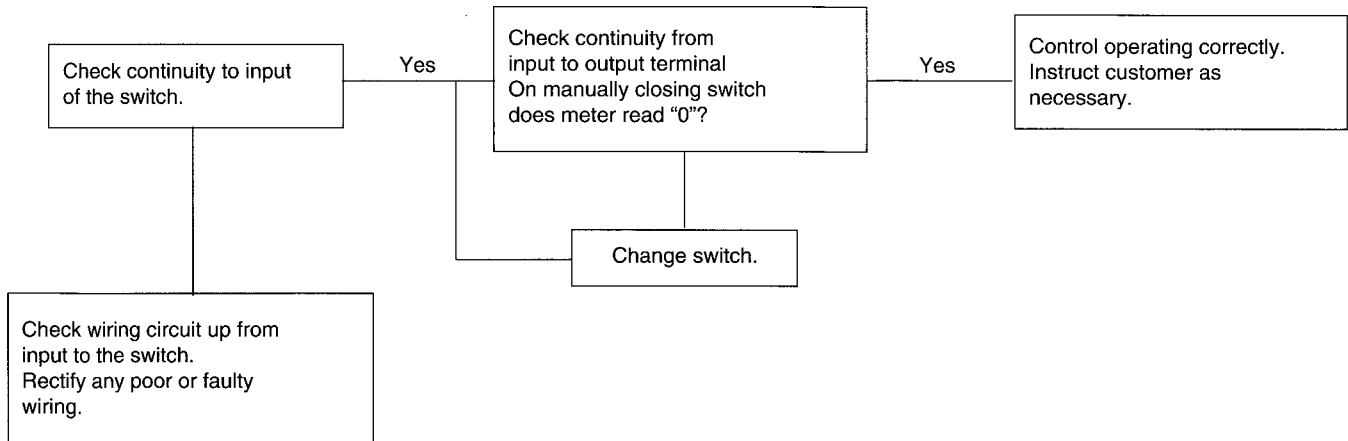
Oven Light



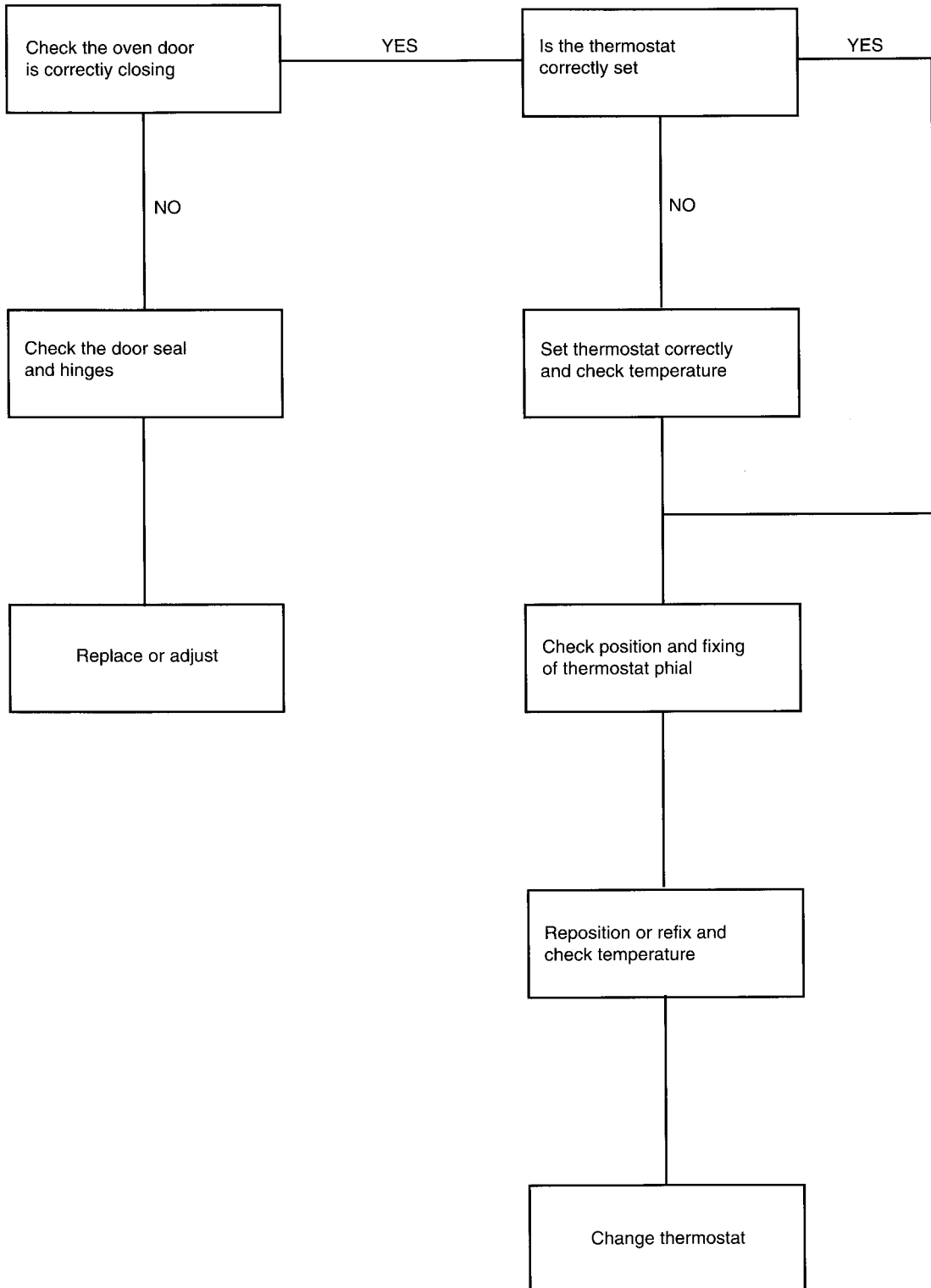
Switches



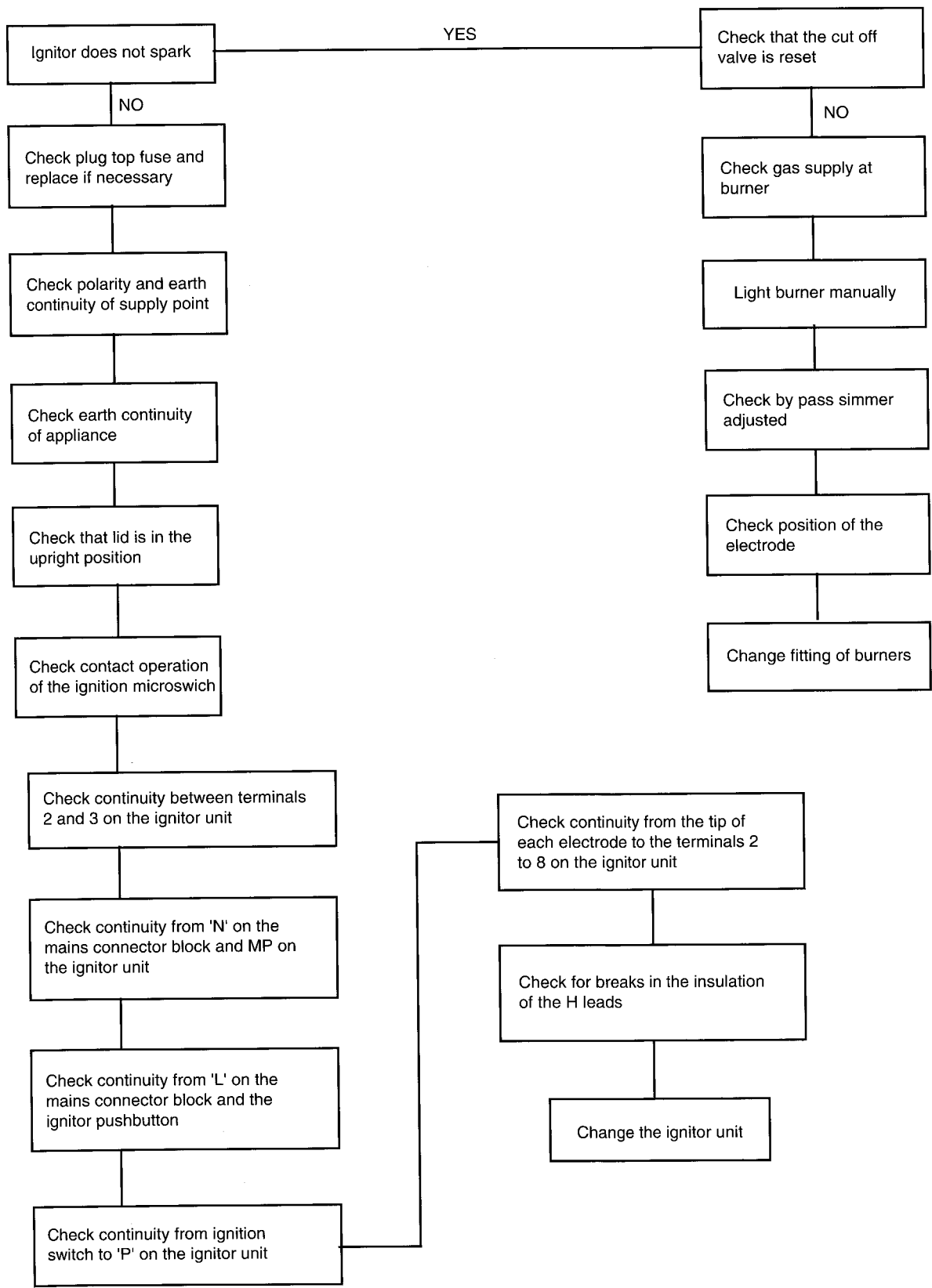
START



Oven Temperature Too Low



Ignition System



SERVICING NOTES

Disconnect the appliance from the 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 the Lid

1. Open the lid fully to the vertical position.
2. Remove the lid (hold it from the sides with both hands), lift and gently ease off.
3. To reassemble, proceed in the reverse order.

B: Removal of the Hotplate (Fig. 4)

1. Disconnect the cooker from the electricity supply.
2. Remove the lid (See Section A).
3. Remove the pan supports and the hotplate burner assemblies.
4. Remove both rear securing screws, facing downward in hinge brackets.
5. Slightly lift the rear of the hotplate, being careful not to snag the rear edge of the hotplate on the fixing bracket, and slide the hotplate forward to disengage it at the front and gently ease off.
6. To reassemble, proceed in the reverse order.

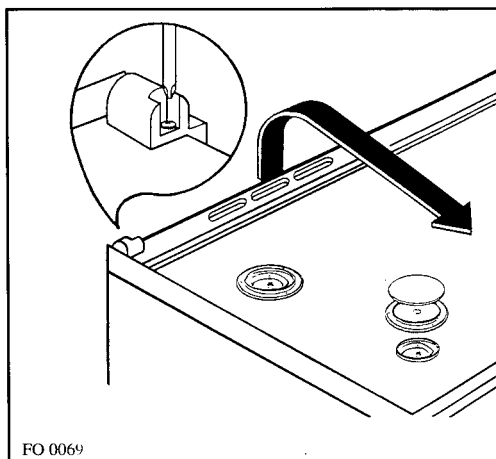


Fig. 4

C: Removing the Oven Door (Fig. 5)

Warning: The door is heavy.

Warning:

It is important that the retaining discs are fully turned and located as the hinges are under high sprung tension.

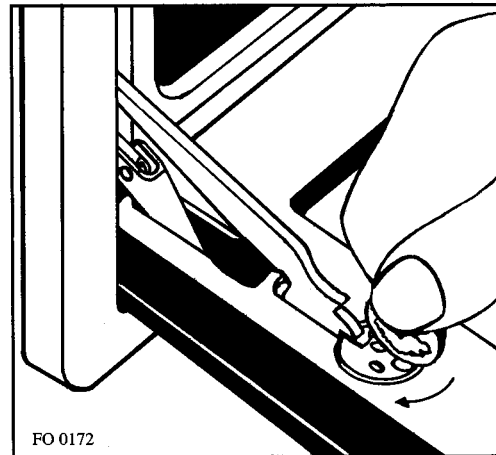


Fig. 5

1. Open the door, so that it is in the horizontal position.
2. With the aid of a coin, move the two retaining discs a quarter turn clockwise, so that the two raised bars are to the left hand side of the hinges, see illustration.
3. Grasp the oven door on both sides, about half way down. Close the door to the half way position, lift and pull toward yourself, this will allow you to manoeuvre the hinges out of their sockets.

D: Removal of the Side Panels (Fig. 6)

1. Disconnect the cooker from the electricity supply.
2. Remove bottom front kick plate by removing the drawer and, from behind the kick plate press the top middle retaining clip downward and gently ease top of the kick plate outward until the clip is free. Repeat this procedure for the end clips at either side.
3. Pull door forward.
4. Remove 2 side fixing screws from back panel.
5. Remove the 4 rear securing screws.
6. Remove the 4 front fixing screws of the side panel.
7. To reassemble, proceed in the reverse order.

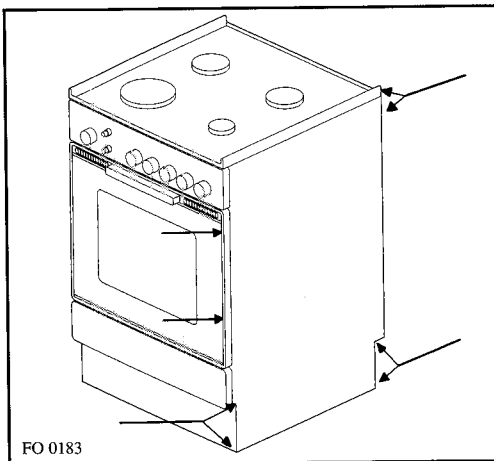


Fig. 6

E: Removal of the Fascia Panel

1. Disconnect the cooker from the electricity supply.
2. Remove all control knobs.
3. Remove the hotplate as described in Section B.
4. Remove the 2 screws located in the left and right hand side chassis. Pull control panel complete outward and lift.
5. To remove fascia, remove 3 screws from the top edge and 3 screws from the bottom edge.
6. To reassemble, proceed in the reverse order.

F: Removal of the Oven Light Bulb

1. Disconnect the cooker from the electricity supply.
2. Twist glass lens anti-clockwise and remove.
3. Unscrew the bulb and replace with new bulb.
4. To reassemble, proceed in the reverse order.

G: Removal of the Spark Generator

1. Disconnect the cooker from the electricity supply.
2. Remove the cooker back panel.
3. Disconnect the spark generator H.T. leads and mains connections.

4. Remove two fixing screws.
5. Replace with new generator and to reassemble, proceed in the reverse order. Check the wiring against the wiring diagram.

H: Replacing Oven Light Switch.

1. Disconnect the cooker from the electricity supply.
2. Remove hotplate (Section B).
3. Unscrew plastic collar from front of switch.
4. Push switch through fascia.
5. Reassemble in reverse order.
6. Check wiring with wiring diagram.

I: Removal of the Ignition Electrodes.

a) Hotplate Electrode.

1. Disconnect the cooker from the electricity supply.
2. Remove hotplate (Section B).
3. Disconnect the H.T. wire from electrode and remove the retaining spring clip with the aid of a small screwdriver, by pressing the open side of the clip out sideward.
4. Reassemble in reverse order.

b) Grill Electrode. (Fig. 7)

1. Disconnect the cooker from the electricity supply.
2. Remove hotplate (Section B).
3. Disconnect H.T. lead from electrode.
4. Remove grill deflector plate as section K.
5. Remove two fixing screws from grill burner from inside oven cavity and remove burner.
6. Remove 3 fixing screws from the FSD and electrode mounting plate. (Fig. 7)
7. Remove retaining nut from electrode from inside oven cavity.
8. Replace electrode and tighten nut ensuring correct positioning.
9. Reassemble in reverse order.

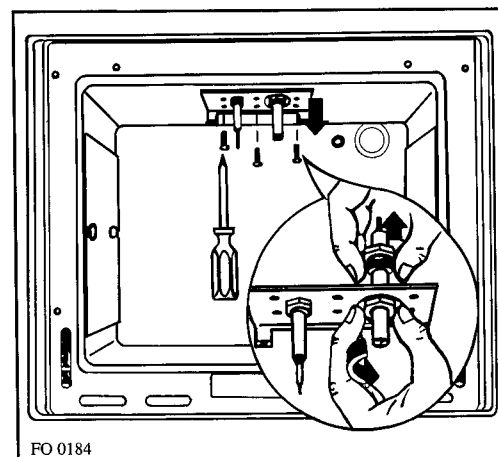


Fig. 7

c) Oven Electrode.

1. Disconnect the cooker from electricity supply.
2. Follow procedures described in Section Q.
3. Remove circlip from underside of electrode with the aid of long nose pliers.
4. Remove left hand side panel and back panel.
5. Reassemble in reverse order

J: Removal of Safety Devices.

a) Grill Safety Device.

1. Disconnect the cooker from the electricity supply.
2. Follow procedures described in Section I (Grill electrode) up till instruction 5.
3. Remove the retaining nut from the thermocouple from inside the cavity. Disconnect thermocouple from rear of oven/grill tap.

b) Oven Safety Device

1. Disconnect the cooker from the electricity supply.
2. Follow procedures described in Section Q, up to instruction 4.
3. Remove left hand side panel, section D, and remove hotplate, section B.
4. Disconnect thermocouple from rear of oven/grill tap.
5. Reassemble in reverse order.

K: Removal of Grill Burner (Fig. 8)

1. Disconnect the cooker from the electricity supply and gas supply.
2. Remove three fixing screws from grill deflector plate.
3. Remove two fixing screws from grill burner.
4. Pull burner forward to release.
5. Reassemble in reverse order.

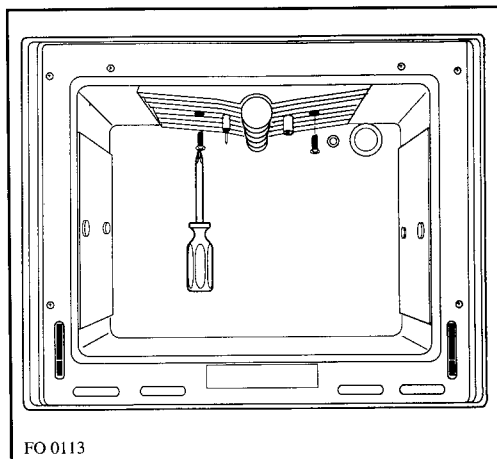


Fig. 8

L: Removal of Oven Burner Assembly (Fig. 9)

1. Turn off gas and electricity supply.
2. Follow procedure described in Section Q.
3. When refitting the oven burner, push home over the jet as far as it will go and then fit the wing nut.

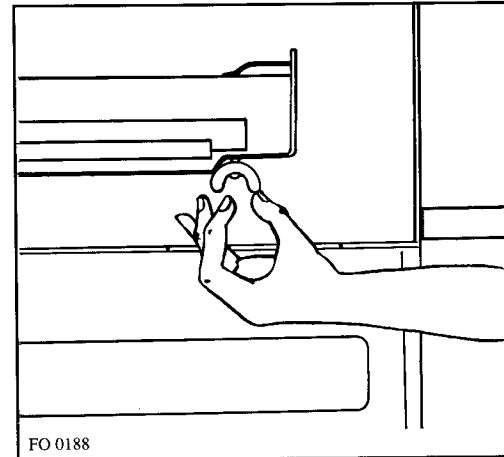


Fig. 9

M: Replacement of Hotplate Tap

(N.B.: See parts list at rear of book for colour codes of taps.)

1. Turn off gas and electricity supply.
2. Remove hotplate (Section B).
3. Remove all control knobs.
4. Remove fascia and control panel (Section E).
5. Unscrew nut from pipe at rear of tap.
6. Remove securing screw from tap clamp.
7. Replace new tap and seat.
8. Reassemble in reverse order.

NOTE 1:
DO NOT OVERTIGHTEN NUT.

NOTE 2:
DEPRESS RESET BUTTON AND TEST FOR GAS SOUNDNESS.

N: Replacing Oven/Grill Tap.

1. Turn off the gas and electricity supply.
2. Remove hotplate (Section B).
3. Remove control panel (Section E)
4. Unscrew nuts from gas supply pipes.
5. Unscrew nuts from flame failure device.
6. Remove fixing screw from pipe clamp.
7. From inside of oven, unclip thermostat phial from clips.
8. Remove left hand side panel (Section D).
9. Pull out thermostat phial from oven cavity.
10. Replace new oven/grill tap ensuring that thermostat phial is correctly fastened in the clips.

11. To reassemble proceed in the reverse order.
12. When fitting the ignition switch cam to the oven thermostat shaft, ensure that the convex (bulge) face is facing outward toward the control knob.

O: Removal of Fan Microswitch.

1. Disconnect the cooker from the electricity supply.
2. Remove hotplate (Section B).
3. Remove two retaining nuts from microswitch.
4. Disconnect wires from switch.
5. Reassemble in reverse order.
6. The operation lever of the microswitch should be facing downward to left hand side of the cooker. Check that the cam on the oven thermostat operates the switch after replacement.

P: Hotplate Injector Removal.

1. Turn off gas and electricity supply.
2. Remove injector with suitable sized spanner.
3. Replace with new injector.
4. Reassemble in reverse order.

Q: Oven Injector Removal.

1. Remove oven door.
2. Pull out drawer and remove burner retaining wing nut from underside of oven. Remove the 2 panels from the oven base.
3. Remove fixing screw from ignitor/FFD bracket and separate the bracket from the burner.
4. Pull oven burner forward to release.
5. Remove injector with suitable sized box spanner.
6. Reassemble in reverse order.
7. When replacing the oven burner, push home over jet as far as it will go and then fit the wing nut.

R: Grill Injector Removal.

1. Open oven door.
2. Remove three fixing screws from grill deflector plate, fitted to the top of the oven cavity in front of the grill burner.
3. Remove 2 fixing screws from grill burner.
4. Grill injector is now accessible, remove with a suitable sized spanner.
5. Reassemble in reverse order.

S: Fan Motor (Fan Ovens Only) (Turn OFF electricity supply)

1. Remove one of the side liners and then the rear liner. Unscrew fan from the fan motor shaft.

Note:

This is a left handed thread.

2. Pull cooker forward and remove cooker back panel.
3. Disconnect supply cables from motor.
4. Remove three fixing screws on fan motor.
5. To reassemble proceed in reverse order, check wiring with wiring diagram.

T: Timer (Turn OFF electricity Supply)

1. Remove hotplate (Section B).
2. Remove control panel complete (Section E).
3. Remove fascia (Section E).
4. Press spring clips at sides of timer and push outward.
5. Reassemble in reverse order, check wiring with wiring diagram.

U: Oven Door Seal

1. Remove oven door as described in Section C.
2. Remove the 2 screws front both sides of the front frame.
3. Remove the 2 screws retaining the side panels on both sides.
4. Remove the screw from the bottom centre of the front frame.
5. Remove the front frame from the cooker.
6. Remove the door seal by pulling away from the front frame.
7. Fit the new seal by slotting the formed back edge over the inside edge of the front frame. Start from the bottom right hand edge of the cut away section of the seal.
8. When complete refit the front frame and refix.

V: Safety Cut Out (Supplied without reset mechanism)

1. Disconnect gas supply.
2. Remove supply hose from the cut out valve.
3. Remove hotplate, section B.
4. Remove 4 self tap screws from retaining brackets either side of the cut out valve.
5. Remove reducing coupling from cut out valve, and unscrew cut out valve from connecting pipe of gas rail.
6. Fit reducing coupling to new valve and refit to connecting pipe.
7. Fit the 2 mounting brackets from the old valve to the new valve.
8. Refit the valve to the appliance, and replace hotplate.

9. Reconnect supply hose to the valve.

Note:

Depress GAS RESET BUTTON and check for gas soundness after assembly. Also, check correct lid operation of the cut out valve.

W: Oven Door Microswitch (Fig. 10)

1. Remove left hand side panel.
2. Gently lever switch mounting plate away from oven insulation.
3. Remove microswitch fixing screws being careful not to allow retaining nuts and washers to drop.
4. To replace, position the microswitch over the two holes indicated in the illustration below.

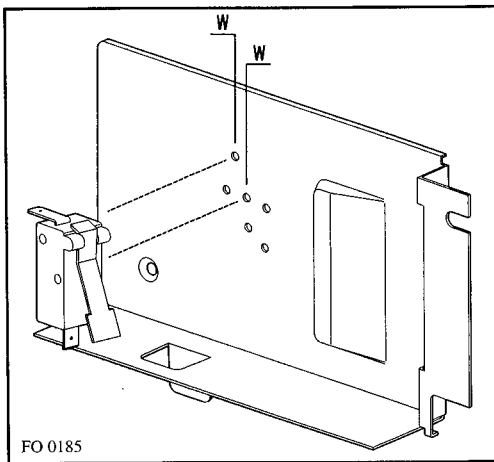


Fig. 10

X: Front Frame Trim

Note:

When changing this trim it will be necessary to order both the trim and front frame and change both items.

1. To change this trim it will be necessary to remove the front frame as described in Section U.
2. Fit replacement trim onto the replacement front frame by laying the frame on a flat surface and placing the trim over the front edge ensuring that the join in the trim is sitting over the cut out section in the bottom edge of the front frame.
3. Using both hands apply even pressure downward until the trim is fully pushed home.
4. Refit oven front frame.

FUNCTIONAL PARTS LIST GCF9621 - GCF5621

Gas Council No.	Z-Part No	Description	Manufacturers U. No
397 841	50170004001	Oven Thermostat	Copreci Type 7200
378 437	3570000012	Hob Electrode	Ispra Control Elettro34
378 442	50202269002	Oven Electrode	Ispra Control Elettro46
378 443	3570008015	Grill Electrode	Ispra Control Elettro47
160 053	50222586005	Gas Tap (Auxiliary)	Micromeccanico Type 2274 (Red & Green)
160 052	50222587003	Gas Tap (Semi Rapid)	Micromeccanico Type 2274 (Red)
160 051	50222588001	Gas Tap (Rapid)	Micromeccanico Type 2274 (Yellow)
378 445	50216273008	Grill T/Couple	Von Paris Type Ten - 212.10 - 44.01.51 - 400mm.
378 444	50225795009	Oven T/Couple	Von Paris Type Ten - 331.231 - 81.01.51 - 110mm.
160 075	35770000015	Cut Off Valve	Sourdillon 51230
378 435	50224298005	Door Microswitch	Elbi Type 22
378 436	50214716008	Fan Microswitch	Iskra MS 385
378 447	50222122009	Oven Fan Motor	Iskra (MIZ 2543 CIF)
378 449	50020965005	Oven Lamp	Philips T22 240-250V 15 W
160 108	50170368000	Clock (white)	Diehl Type 985
160 082	50170367002	Clock (brown)	Diehl Type 985
160 123	35720000044	Spark Generator	Ispra Control BR45066
160 125	50205264000	Ignition Switch	Rold CM
160 124	50205263002	Lamp Switch	Rold CM

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