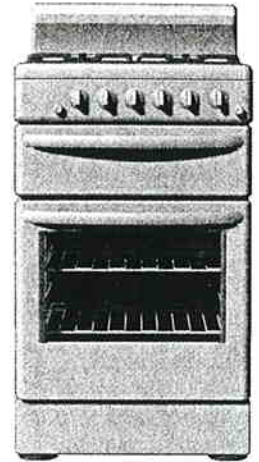
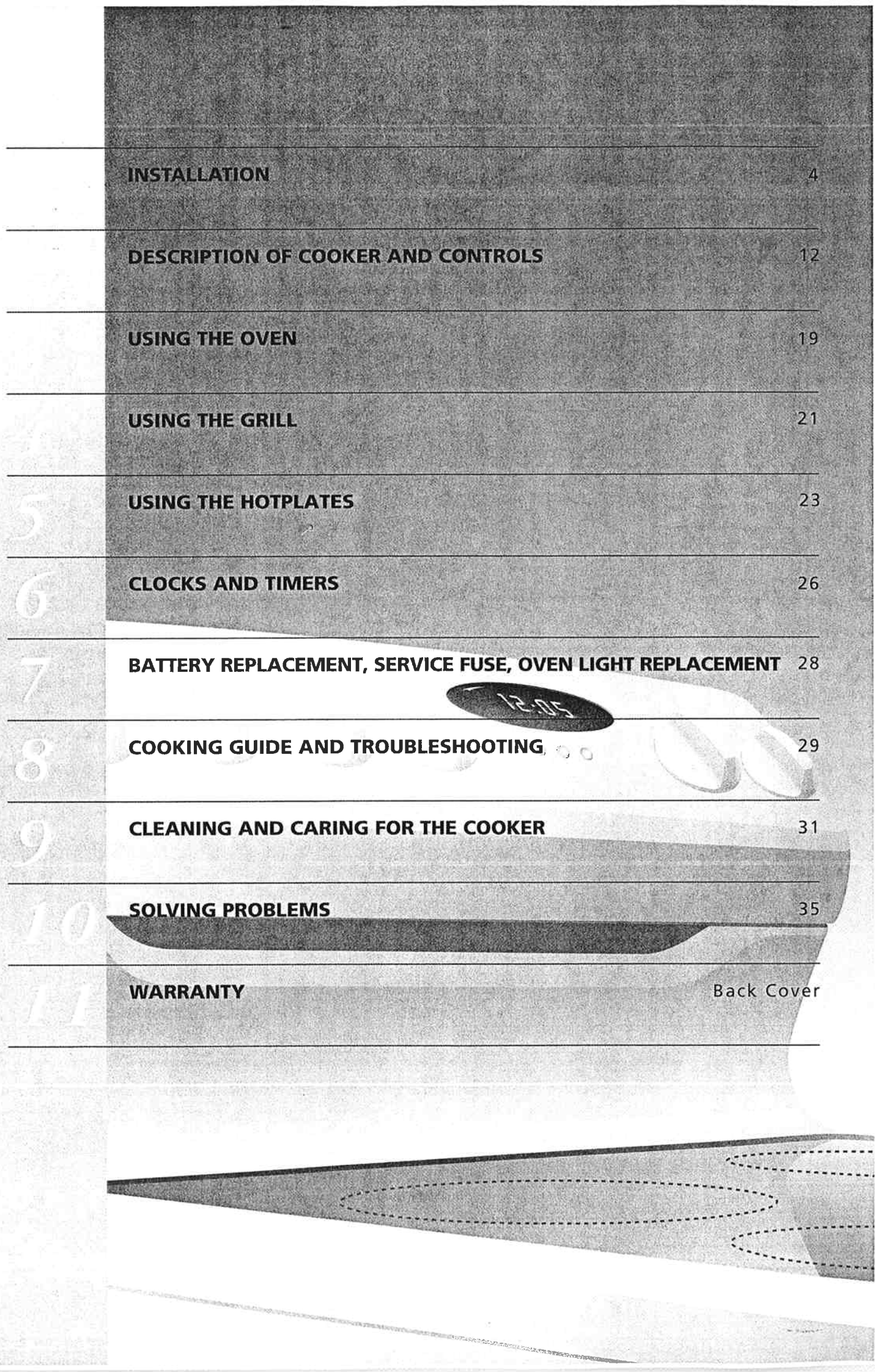


ORIGINAL

Upright
Cookers



ELECTRIC AND GAS COOKERS
User Guide and Installation Instructions



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

General Warnings

- This appliance is not suitable for use by young children or infirm persons, without supervision.
- Young children should be supervised to ensure they do not play with this appliance.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces.
- This appliance must not be used as a space heater.
- Keep vents clear of obstructions.
- In order to avoid a fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not store flammable materials in or under the appliance, e.g. Aerosols.
- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- This appliance must not be installed on a box or in a closed cupboard.
- Oven gloves should be worn when accessing hot internal parts.
- If the electrical supply cord is damaged, it must be replaced by a suitably qualified individual in order to avoid a hazard.

Grill

- Always turn the grill off immediately after use as fat left there may catch fire.
- Do not cover the grill dish insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat left there may catch fire.
- The grill door must be left open when grilling.
- Do not leave the grill on unattended.
- To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl and catch fire.
- Do not store flammable materials in the grill.
- If the burner is not lit in eight seconds, turn the control knob to off and allow 15 seconds for the gas to clear.

Oven

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

Hotplates & Hob Burners (Generally)

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

Ceramic

- If the ceramic glass is accidentally cracked switch off the appliance to avoid the possibility of electric shock.
- Do not place heat resistant mats, wire mats or aluminium foil under pots or pans.
- Do not cook food directly on the ceramic glass surface.
- Do not use round bottom woks or similar utensils which could lead to over heating of hotplates and possible damage to the cooking surface.
- Do not use the ceramic cooktop as extra bench space or as a cutting board.

Installation, Cleaning and Servicing

- An authorised person must install this appliance. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- **In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt plate must be installed.**
- Where the appliance is installed next to cabinets, the cabinet material must be capable of withstanding 85 deg C.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- If this appliance is gas operated it contains aluminium fittings. Do not use caustic based cleaners.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised serviceperson.
- To be serviced only by an authorised person.
- **Appliances requiring connection to 230-240V must be earthed.**



INSTALLING YOUR NEW COOKER

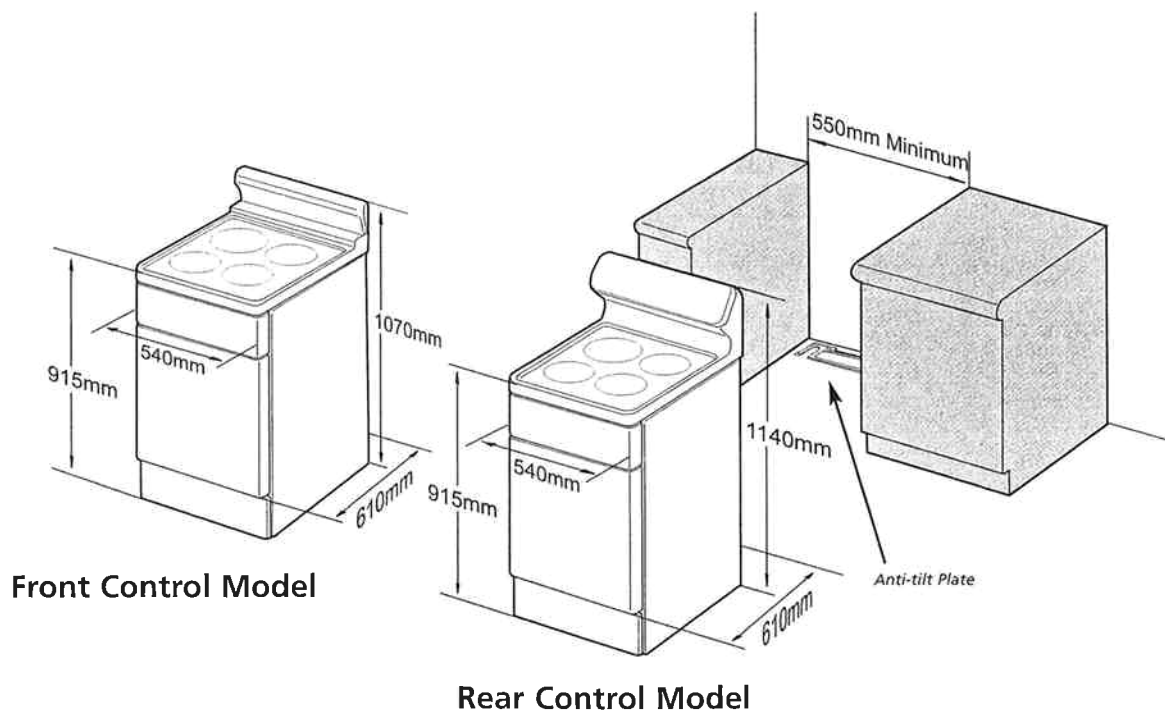


Safety warnings about installation

- The cooker **MUST** be installed and serviced only by an authorised person.
- A Certificate of Compliance **MUST** be supplied to be kept by the customer.
- The packing materials **MUST** be removed before you install the cooker.
- You **MUST** follow the installation instructions in this booklet.
- The surrounding kitchen cabinets **MUST** be able to withstand 85°C.
Electrolux **WILL NOT** accept responsibility for damage caused by installation into kitchen cabinets which cannot withstand 85°C.
- The pipes used for installation **MUST** have sufficient loops so the cooker can be moved for service (gas models).
- The vents, openings and air spaces **MUST NOT** be blocked.
- The anti-tilt plate **MUST** be installed to avoid accidental tipping.
- The stabilising bolt **MUST** be installed to avoid accidental moving.
- You **MUST** not pull the cooker by the door handles.
- The cooker **MUST** be checked every five years.

LOCATING THE COOKER – ELECTRIC MODELS

The appliance has been designed to fit in a 550mm wide gap in kitchen cabinets. The cooker may also be installed at the end of a line of benches or with a free space on either side.





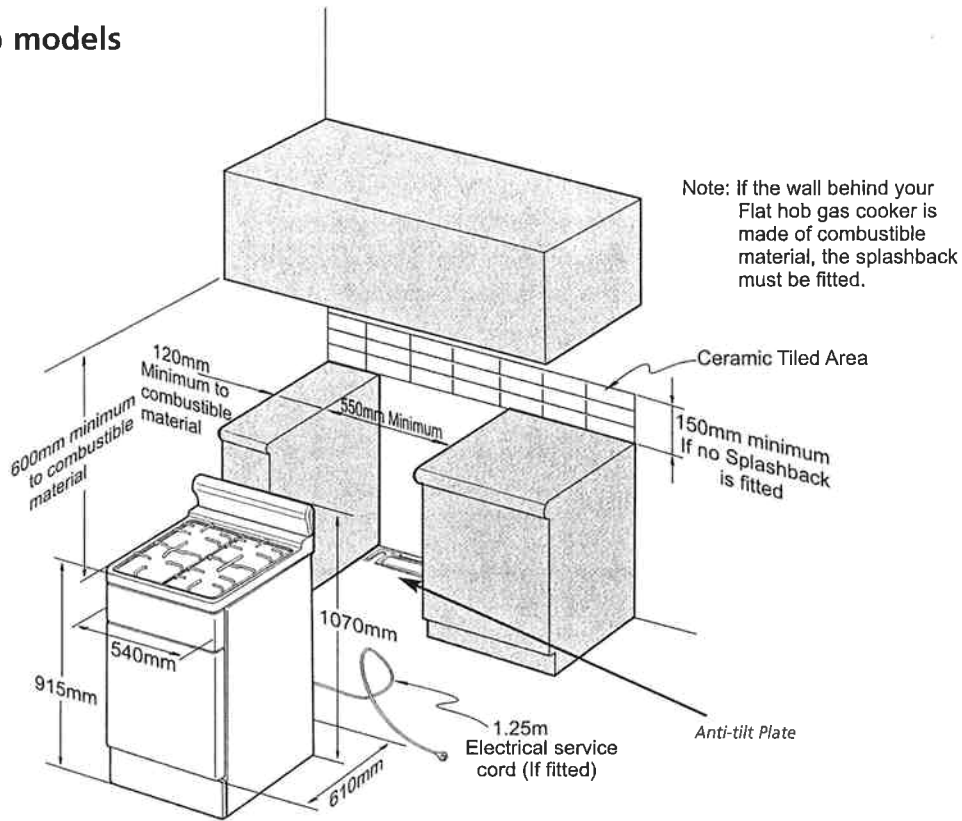
INSTALLING YOUR NEW COOKER

LOCATING THE COOKER - GAS MODELS

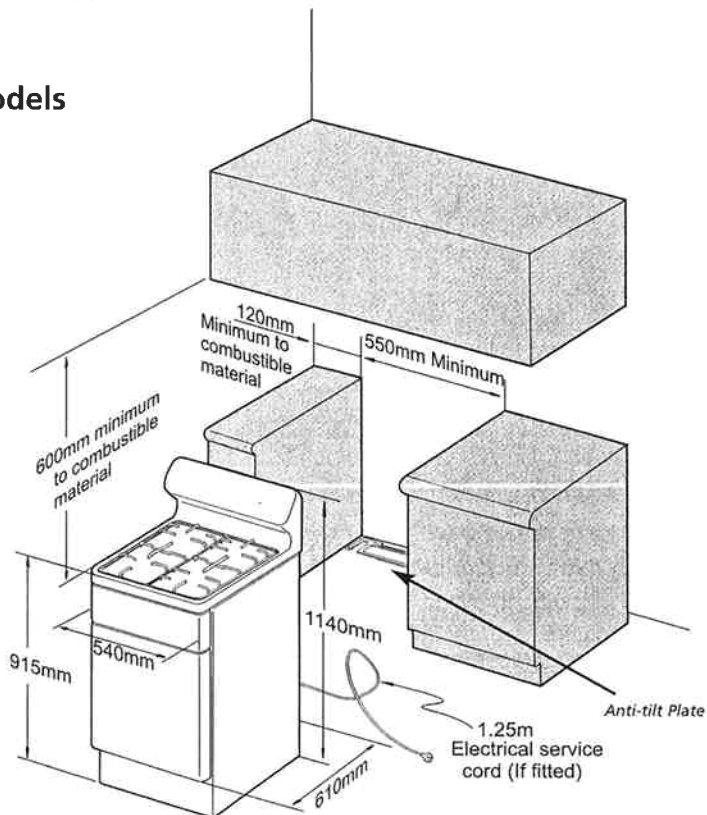
Study the diagrams below to be sure of the dimensions required to locate the cooker safely.

NOTE: Make sure that the top of the cooker is at least 10mm higher than the level of the bench tops.

Flat hob models



Upswept hob models



INSTALLING YOUR NEW COOKER

FITTING THE ANTI-TILT PLATE & STABILISING BOLT

Cooker Stability

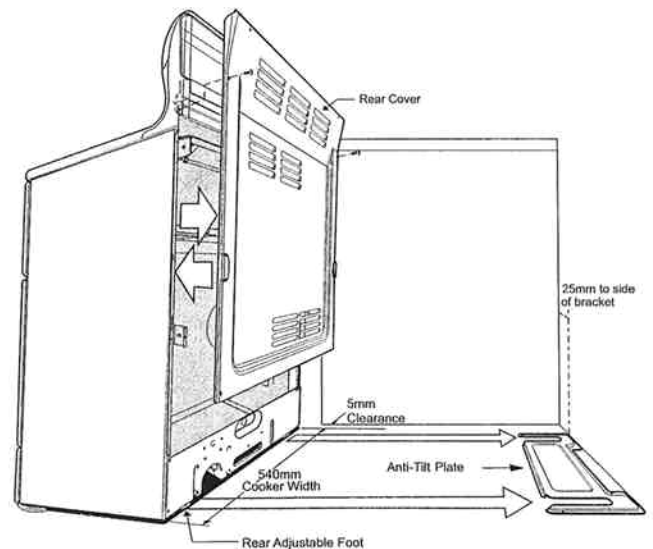
Note: To ensure cooker stability, both the anti-tilt plate and stability bolt **MUST** be installed on all cookers (electric and gas).

Installation Sequence

1. The cooker is delivered with the anti-tilt plate attached to the back panel. Unscrew from back panel and locate the anti-tilt plate against the rear wall. If locating between 2 cupboards, then fit the plate in the centre of the space. If locating the cooker at the end of a cupboard, then position the side of the plate 25mm from the cupboard.

Note: If cooker cannot be located against rear wall, move anti-tilt plate forward to suit.

2. Securely fix the anti-tilt plate to the floor with appropriate fasteners.
3. Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the levelling feet as required.
4. Fasten the stability bolt bracket to the front frame with the 2 screws supplied.
5. Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.
6. Pull the cooker back out and drill the bolt location hole. Use a 6.5mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 30mm.
7. Connect gas and electricity supply (refer to pages following).
8. Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 6.5mm drilled hole. Then slide the bolt through the bracket and into the hole.
9. Fit the kick panel onto the cooker by aligning the 2 location holes on the kick panel with the top kick panel clips. Then push the bottom of the kick panel inwards until it clips home.



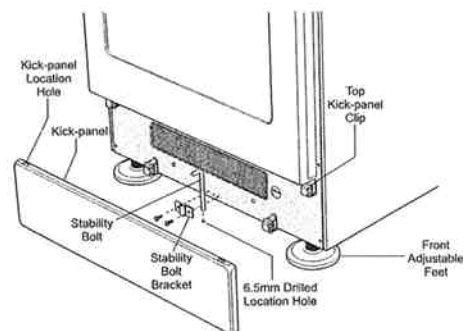
Removing the Kick Panel – small type

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

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

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

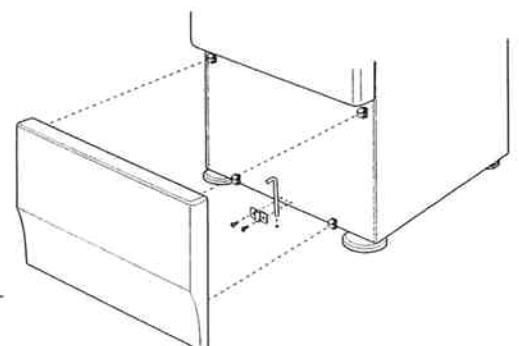
To replace the kick panel, locate panel over the top clips and push the bottom of the kick panel inwards until it clips home both sides.



Removing the Kick Panel – large type

Hold kick panel at top on either side and pull outwards to release from clips.

To replace, locate top of panel to clips and push bottom until it clips home.





INSTALLING THE ELECTRIC COOKER

Wiring requirements

The cooker **MUST** be installed in compliance with

- wiring connections in AS/NZS 3000 Wiring Rules
- local regulations, municipal building codes and other statutory regulations
- **For New Zealand Only:** The cooking range must be connected to the supply by a supply cord fitted with the appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.

Data plate	<ul style="list-style-type: none">• gives information about rating• is located behind the bottom of the oven door
Circuit diagram	<ul style="list-style-type: none">• is located on the back panel of the appliance

- A functional switch **MUST** be provided near the appliance in an accessible position (AS/NZS 3000 - Clause 4.3.11).
- Wiring **MUST** be protected against mechanical failure (AS/NZS 3000 - Clause 3.9).
- The cooker requires a means of all pole disconnection incorporated into the fixed wiring. This **MUST** have a disconnection gap of 3mm.
- The cooker **MUST** be properly earthed.

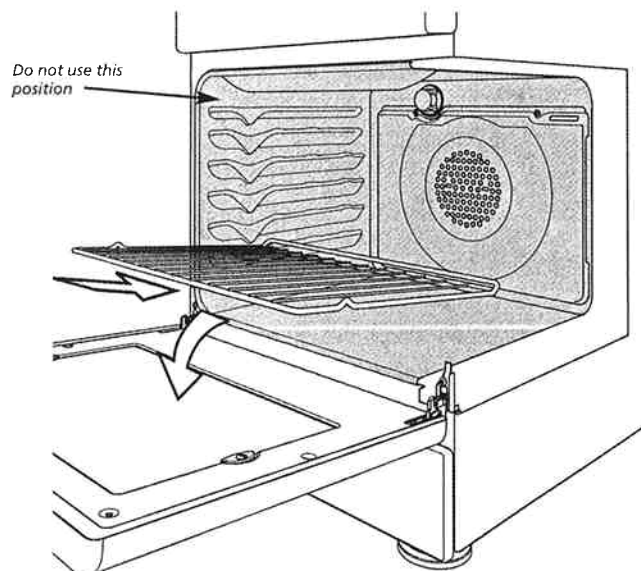
Note: When connections are made to a multi-phase 230/240V supply, the bridge piece **MUST** be removed from between the active connections.

IMPORTANT: Before you cook in your new oven it is important that the protective oils used in the manufacture of the product be removed.

- Make sure that the room is well ventilated (to allow smoke to escape).
- Run the grill on high for 30 minutes without grill dish.
- Then run the oven on 220°C for 1 hour.

FITTING OVEN SHELVES

1. Ensure shelf orientation is correct (refer picture).
2. Slide into oven at an angle until raised back of shelf is past the stop on side runners.
3. Lower front of shelf and push in until stop is reached.

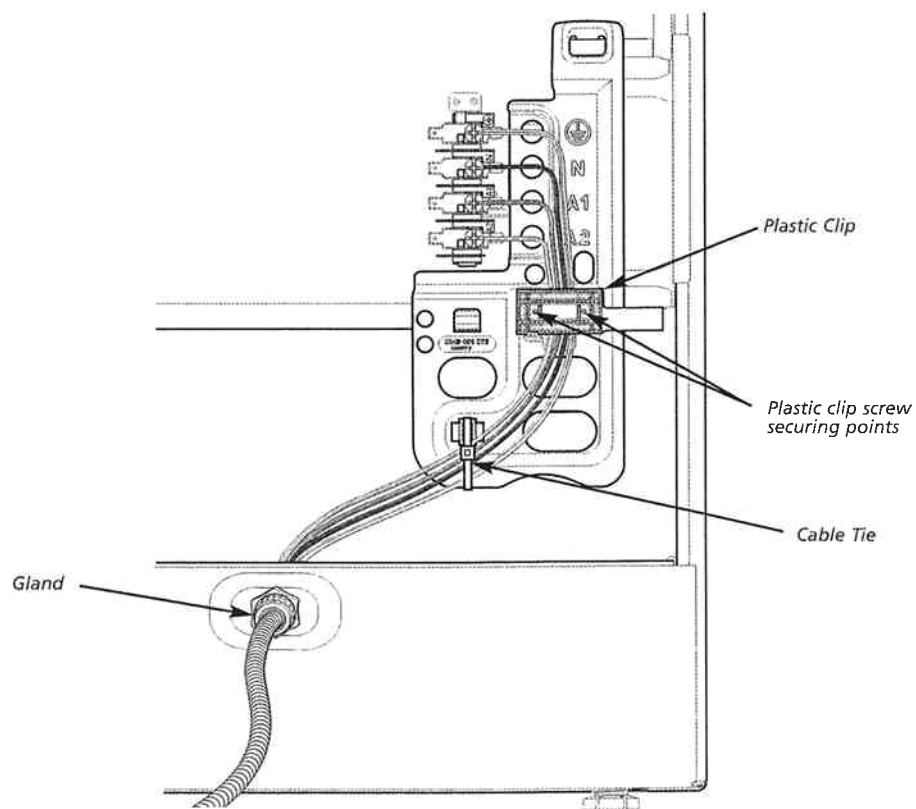


WIRING CONNECTION FOR ELECTRIC COOKERS

HARD WIRING DETAIL

1. Remove rear cover
2. Fit wires through hole at bottom centre using the appropriate gland to protect insulation of wires from hole edge. Note that the secondary insulation of the wires will probably need to be removed to fit through gland. If the conduit to appliance is required to bend due to rear wall an elbow may be required to achieve this.
3. Set the length of wiring from gland to terminal block ensuring length is sufficient but not excessive.
4. Make connections to terminals and engage wires into plastic clip and cable tie as per diagram. Secure plastic clip with two long screws (supplied in separate plastic bag).
5. Replace rear cover.

IMPORTANT: Ensure wires cannot come into contact with ends of hot elements or sharp edges.





INSTALLING THE GAS COOKER

Unpacking

When packaging is removed from product you will notice there are several items nested in the packaging base.

The burner crowns, burner caps and trivets can be fitted to the hob – see page 32 for diagram. Note that Wok trivets are a different size and must be correctly located over Wok burner. The regulator or test point fitting installation is described on the next page.

Checking gas pressures

The cooker **MUST** be installed in compliance with:

- the Australian Standard AS5601 (particular reference to clause 4.8 and clause 5.12.1).
- local gas fitting regulations, municipal building codes and other statutory regulations.

The cookers come in two gas types: Natural gas and Propane. If the cooker is required to use ULPG, a conversion kit can be obtained by contacting the Customer Care Centre - see page 35 for details. Before installation check that the cooker is suitable for the gas supply. To do this check the gas type on the carton sticker or on the data plate behind the bottom of the oven door.

The following table shows the supply and operating pressures for various gas supplies.

GAS TYPE	NATURAL GAS	UNIVERSAL LPG	PROPANE
SUPPLY PRESSURE at inlet to appliance regulator (if fitted)	1.13 (kPa) Minimum	2.75* (kPa)	2.75* (kPa)
OPERATING PRESSURE at appliance test point	1.00 (kPa)	2.75 (kPa)	2.75 (kPa)

* If the regulator is placed upstream of the cooker inlet, as is normal for cookers operating on LPG, then the supply pressure and operating pressure are the same.

The following table shows the injector sizes for each burner.

INJECTOR ORIFICE	NATURAL GAS	UNIVERSAL LPG	PROPANE
LOW HEAT BURNER	1.00 mm	0.55 mm	0.62mm
MEDIUM HEAT BURNER	1.35 mm	0.70 mm	0.82mm
HIGH HEAT BURNER	1.60 mm	0.90 mm	0.95mm
INTENSE HEAT WOK BURNER	1.75 mm	1.00 mm	0.95mm
GRILL - main injector	1.50 mm	0.82 mm	0.82mm
OVEN - main injector	1.60 mm	0.82 mm	0.95mm
OVEN - bypass screw	0.73 mm	0.45 mm	0.45mm

Checking pipe size

To work out a suitable pipe size for connection use:

- the information in this table.

GAS TYPE	NATURAL GAS		UNIVERSAL LPG		PROPANE	
Hob burner configuration	STD	WOK	STD	WOK	STD	WOK
Hourly gas consumption for this cooker	62.8MJ	64.5MJ	50.1MJ	53.4MJ	56.5MJ	56.8MJ

- information about the length of the run, number of elbows, tees and bends, the available service pressure and the supply requirements.

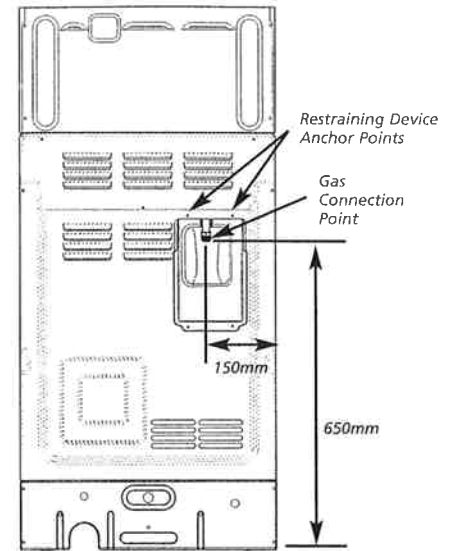
NOTE: AS5601 will help you with this matter.

INSTALLING THE GAS COOKER

Gas connection

Read these points before connecting to the gas supply:

- The cooker inlet connection point is a 1/2" BSP external thread located at the rear of the appliance as shown Rear View figure 1.
- A regulator is supplied for natural gas appliances which must be fitted in the supply line to the appliance. For LPG appliances a test point fitting must be fitted to the supply line.
- It is recommended to fit the regulator or test point fitting to the appliance connection point, then fit either hard piping or a high level flexible connection from the regulator or test point fitting to consumer hard piping. Ensure installation allows withdrawal of appliance. For flexible hose installation AS5601 clause 5.12.1.8 must be followed.



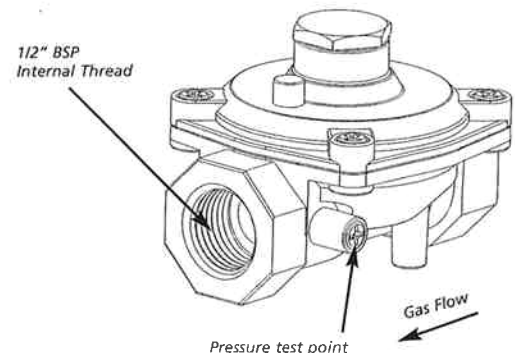
Rear View Fig. 1

Operation on NG/SNG

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

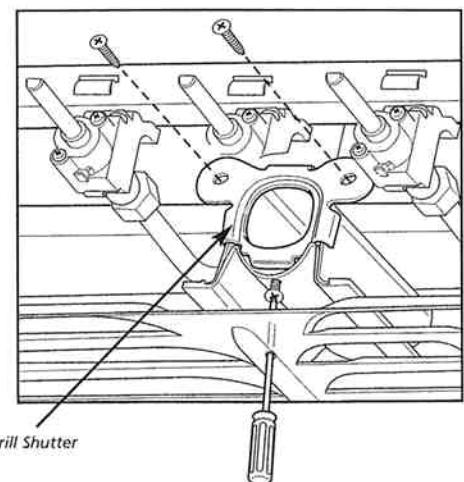
- The appliance regulator provided **MUST** be orientated so that the pressure nipple is accessible.
- The arrow showing the direction of the flow **MUST** be pointed correctly.
- The regulator has a 1/2" BSP internal thread at inlet and outlet.

NG Regulator
(PINo. 294-001-032)



Operation on SNG

- If the cooker is to be used with SNG, then the grill burner **MUST** be modified by the replacement of the shutter which fits into the throat of the grill burner.
- You can buy the kit for this modification from your nearest spare parts stockist. (Contact Customer Care Centre - see page 35 for details.)
 1. Remove the control panel. Remove the existing NG shutter securing screws (as in diagram) and slide upwards to disengage from grill burner.
 2. Slide the SNG shutter into position and secure with screws.



Operation on Universal LPG/Propane

An inlet fitting with pressure test point is provided.

The inlet fitting has 1/2" BSP internal thread for both inlet and outlet. The inlet fitting must be orientated so that the pressure test point is accessible.

Wiring Connection for Gas Cooker

To allow for disconnection of the appliance after installation, the plug must be accessible after installation, or a functional switch must be provided near the appliance in an accessible position.



TESTING THE OPERATION OF THE GAS COOKER

NOTE: You **MUST** test the cooker after installation, before you hand it over to the customer. You **MUST** have a manometer and a connecting tube.

Checking gas supply

1. Check the manometer zero point is correct.
2. Connect the manometer to the cooker pressure test point. This is located on the regulator or LPG inlet fitting.
3. Turn on the gas supply and the electricity (if applicable) and try to ignite the gas.
NOTE: It will take additional time to light the gas for the first time as air needs to be purged from the pipes.
4. Check the operating pressure for the particular gas type (see table on page 9).

For LPG cookers: Adjust the regulator if necessary (this may be remote from the cooker).

For Natural Gas cookers

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

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

Checking the Function of the Regulator

With the appliance operating check the outlet pressure:

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

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

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

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

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

Testing the cooker features

- Observe the flame appearance on each burner. If it is much smaller or larger than expected, then the injector size needs checking.

NOTE: When flame is unsatisfactory, then refer to the Electrolux Technical Publications and correct the fault, if possible.

When maximum flame appearance is correct, then check the turn-down setting on each burner. If the settings appear to be incorrect, proceed as follows:

1. Adjust the bypass screw mounted on the body of each hotplate control cock. This is accessible when the control knob and the control panel are removed.
2. Check the ignition on all burners both separately and in combination.
3. Check the operation of the electrical components, if applicable.
4. If you are satisfied that the cooker is operating correctly, then turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock and controls.

NOTE: If the cooker cannot be adjusted to perform correctly, then inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organisation or the retailer.

DESCRIPTION OF COOKER AND CONTROLS

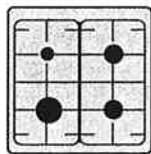


- **DO NOT** allow young children to use the cooker.
- **DO NOT** touch surfaces when they are hot.
- **DO NOT** use the cooker as a heater.
- **DO NOT** spray aerosols near the cooker.
- **DO NOT** store flammable materials in or under the cooker.
- **ALWAYS** stay with children and infirm people when they use the cooker.
- **ALWAYS** keep vents clear to avoid fires.
- **ALWAYS** keep the cooker clean to avoid fires.
- **ALWAYS** ensure the rear feet are engaged into the floor mounted anti-tilt plate to prevent the cooker from tipping.
- **ALWAYS** ensure the stabilising bolt behind the kickpanel is positioned into the hole in the floor to prevent the cooker from moving.

Cooking Guide Symbols

In this booklet you will see the following symbols which will help you follow the instructions more easily.

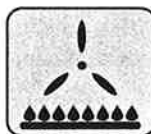
Gas Cookers Hotplate burners



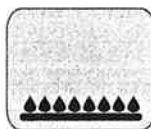
Grilling



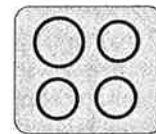
Fan baking



Baking



Electric Cookers Hotplates



Grilling (grill in oven models)



Grilling (separate grill models)



Fan baking



Baking

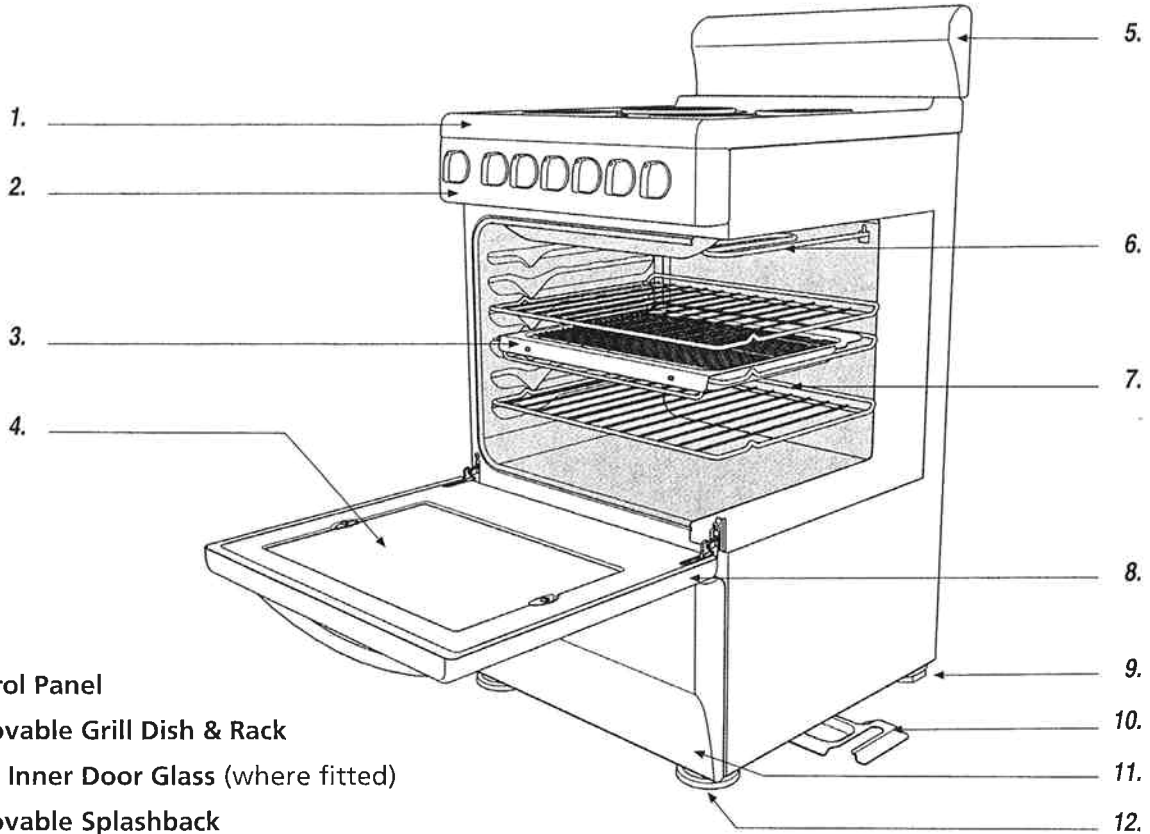




DESCRIPTION OF ELECTRIC COOKER WITH FRONT CONTROL AND GRILL IN OVEN

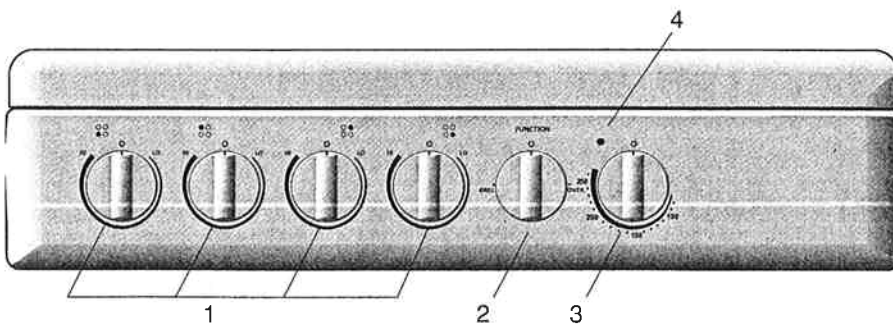
Check the parts of your cooker against the diagram below before you use your cooker for the first time.

Conventional Oven Only



- | | |
|---|---------------------------|
| 1. Hob | |
| 2. Control Panel | |
| 3. Removable Grill Dish & Rack | |
| 4. Oven Inner Door Glass (where fitted) | |
| 5. Removable Splashback | |
| 6. Grill Element | |
| 7. Removable Shelf | |
| 8. Oven Door | |
| 9. Rear Adjustable Feet | 10. Anti-tilt Plate |
| | 11. Removable Kick Panel |
| | 12. Front Adjustable Feet |

Front Control Grill in Oven

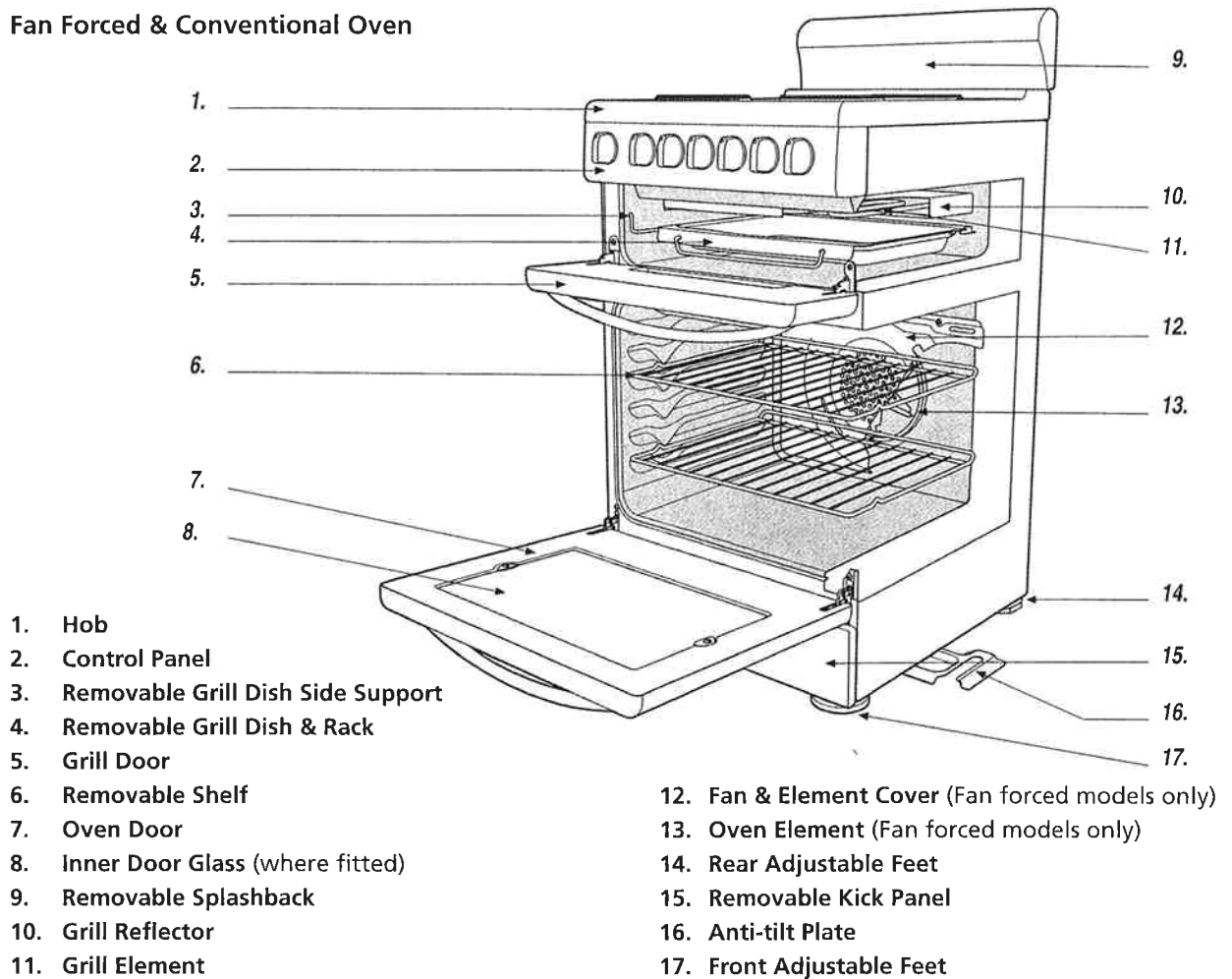


- | | |
|--|---|
| 1. Hotplate Control Knob <ul style="list-style-type: none"> • Adjusts temperature of hotplate. • Can be rotated in either direction. | 3. Temperature Control Knob <ul style="list-style-type: none"> • Sets temperature for grilling (see page 21) and baking (see page 19). |
| 2. Grill/Oven Function Control Knob <ul style="list-style-type: none"> • Select grill or oven function. | 4. Grill/Oven Indicator Lamp <ul style="list-style-type: none"> • Comes on when the Grill/Oven temperature control knob is operated. • Cycles on and off automatically. |

DESCRIPTION OF ELECTRIC COOKER WITH FRONT CONTROL AND SEPARATE GRILL

Check the parts of your cooker against the diagrams before you use your cooker for the first time.

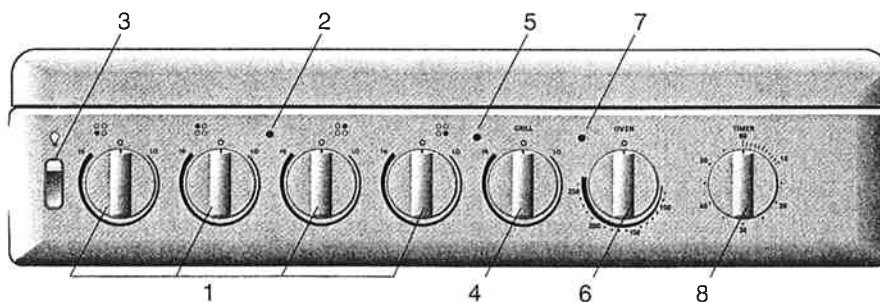
Fan Forced & Conventional Oven



1. Hob
2. Control Panel
3. Removable Grill Dish Side Support
4. Removable Grill Dish & Rack
5. Grill Door
6. Removable Shelf
7. Oven Door
8. Inner Door Glass (where fitted)
9. Removable Splashback
10. Grill Reflector
11. Grill Element

12. Fan & Element Cover (Fan forced models only)
13. Oven Element (Fan forced models only)
14. Rear Adjustable Feet
15. Removable Kick Panel
16. Anti-tilt Plate
17. Front Adjustable Feet

Front Control Separate Grill



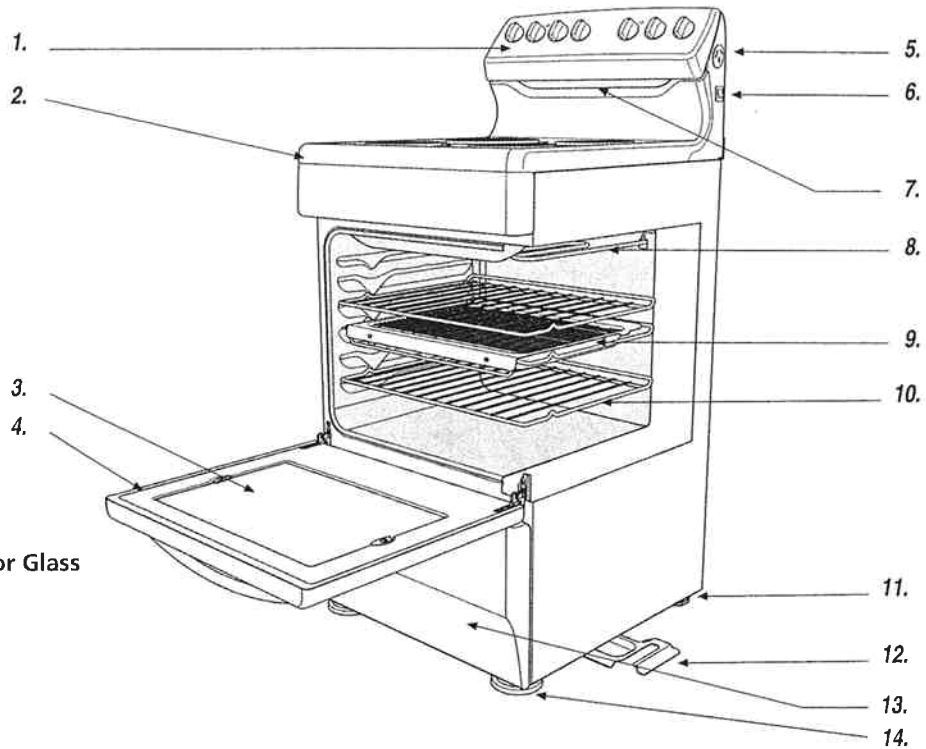
1. Hotplate Control Knob
 - Adjusts temperature of hotplate.
 - Can be rotated in either direction.
2. Hotplate Indicator Lamp
 - Comes on when a hotplate is turned on.
3. Oven Light Switch (where fitted)
 - Turns oven light on/off.
4. Grill Temperature Control Knob
 - Sets grilling temperature for separate grill. Can be turned in either direction. (See page 21 for more information).
5. Grill Indicator Lamp
 - Comes on when grilling.

6. Oven Temperature Control Knob
 - Sets temperature for baking. (See page 19 for more information).
7. Oven Indicator Lamp
 - Comes on when the oven temperature control knob is operated. Cycles on and off automatically when baking.
8. 60 Minute Ringer Timer (where fitted)
 - Sets reminder time. (See page 27 for more information).

DESCRIPTION OF ELECTRIC COOKER WITH REAR CONTROL AND GRILL IN OVEN

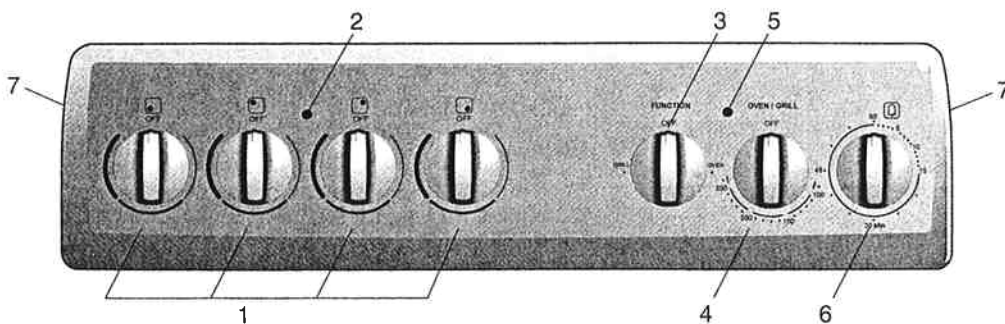
Check the parts of your cooker against the diagrams before you use your cooker for the first time.

Fan Forced & Conventional Oven



- 1. Control Panel
- 2. Hob
- 3. Removable Inner Door Glass
- 4. Oven Door
- 5. Power Outlet
- 6. Power Outlet Switch
- 7. Flue Vent
- 8. Grill Element
- 9. Removable Grill Dish & Rack
- 10. Removable Shelf
- 11. Rear Adjustable Feet

- 12. Anti-tilt Plate
- 13. Removable Kick Panel
- 14. Front Adjustable Feet

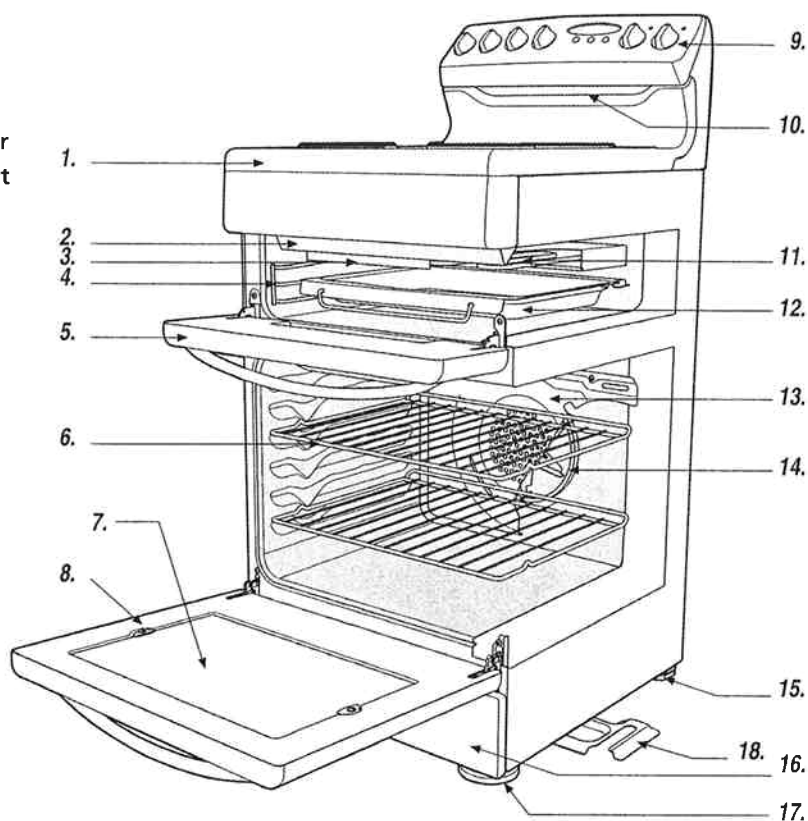


- 1. Hotplate Control Knob
 - Adjusts temperature of hotplate.
 - Can be rotated in either direction.
- 2. Hotplate Indicator Lamp
 - Comes on when a hotplate is turned on.
- 3. Grill/Oven Function Control Knob
 - Select grill or oven function.
- 4. Grill/Oven Temperature Control Knob
 - Sets temperature for grilling (see page 21) and baking (see page 19).

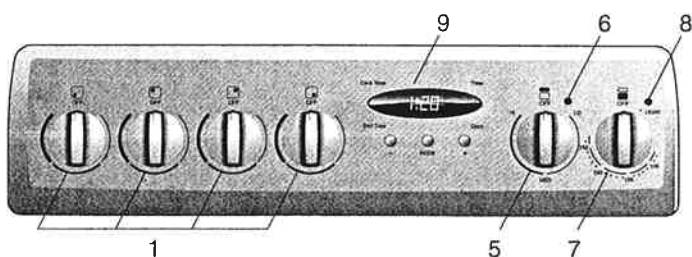
- 5. Grill/Oven Indicator Lamp
 - Comes on when the Grill/Oven temperature control knob is operated.
 - Cycles on and off automatically.
- 6. 60 Minute Ringer Timer
 - Sets reminder time. (See page 27 for more information).
- 7. General Purpose Outlet Switch

DESCRIPTION OF ELECTRIC COOKER WITH REAR CONTROL AND SEPARATE GRILL

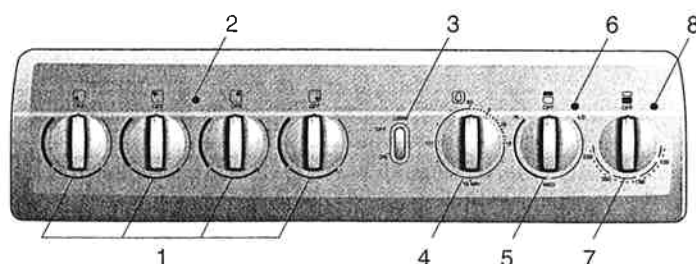
1. Hob
2. Removable Spill Tray
(Radiant Hotplate Models Only)
3. Removable Grill Element Reflector
4. Removable Grill Dish Side Support
5. Grill Door
6. Removable Shelf
7. Oven Inner Door Glass
8. Oven Door
9. Control Panel
10. Flue Vent
11. Grill Element
12. Removable Grill Dish & Rack
13. Fan & Element Cover
(fan forced models only)
14. Oven Element
(fan forced models only)
15. Rear Adjustable Feet
16. Kick Panel
17. Front Adjustable Feet
18. Anti-tilt Plate



Programmable Clock Models



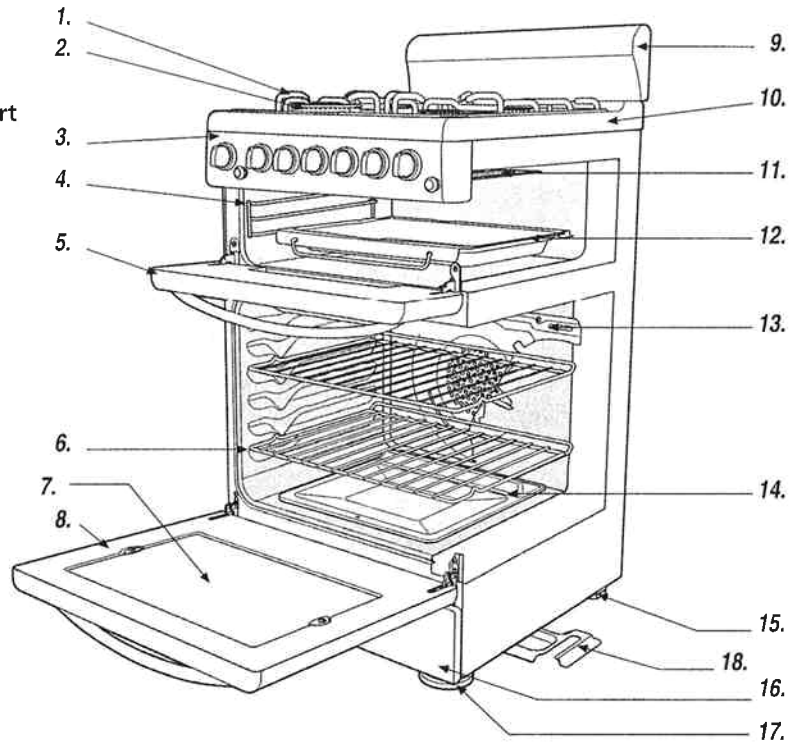
60 Minute timer models



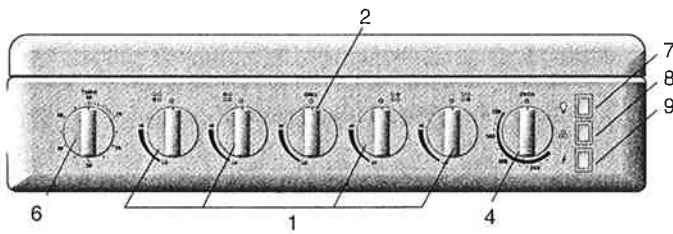
1. Hotplate Control Knob
 - Adjusts temperature of hotplate. Can be rotated in either direction.
2. Hotplate Indicator Lamp (where fitted)
 - Comes on when a hotplate is turned on.
3. Oven light switch (where fitted)
 - Turns oven light on/off.
4. 60 Minute Ringer Timer (where fitted)
 - Sets reminder time. (See page 27 for more information).
5. Grill Temperature Control Knob
 - Sets grilling temperature for separate grill. Can be rotated in either direction (See page 21 for more information).
6. Grill Indicator Lamp
 - Comes on when grilling.
7. Oven Temperature Control Knob
 - Sets temperature for baking. (See page 19 for more information)
8. Oven Indicator Lamp
 - Comes on when the oven temperature control knob is operated. Cycles on and off automatically when baking.
9. Programmable Clock
 - Sets baking/grilling reminder times.
 - Sets automatic cooking duration and stop time. **Note:** Clock time must be set before oven can operate. (See page 26 for more information).

DESCRIPTION OF GAS COOKER WITH FLAT HOB

1. Removable Trivet
2. Removable Hotplate Burner
3. Control Panel
4. Removable Grill Dish Side Support
5. Grill Door
6. Removable Shelf
7. Oven Inner Door Glass
8. Oven Door
9. Removable Splashback
10. Hob
11. Grill Burner
12. Removable Grill Dish & Rack
13. Fan Cover (fan forced ovens only)
14. Oven Burner Cover
15. Rear Adjustable Feet
16. Removable Kick Panel
17. Front Adjustable Feet
18. Anti-tilt Bracket

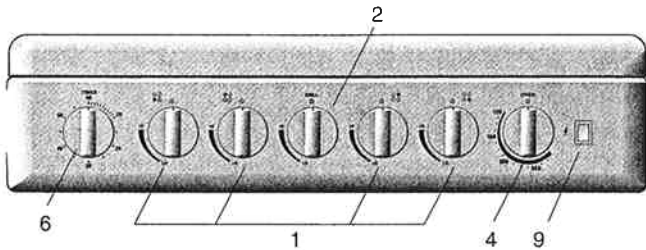


Flat Hob - Electronic Ignition Models

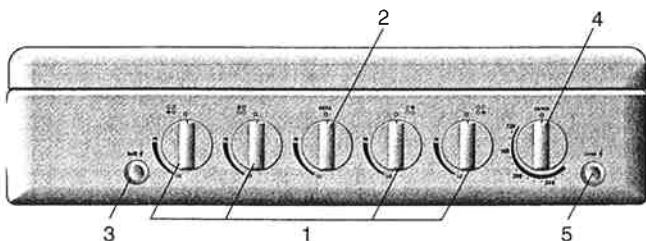


1. Hotplate Burner Control Knob
 - Sets the hotplate cooking temperature. (See p. 25 for more information).
2. Grill Burner Control Knob
 - Sets the grilling temperature. (See p. 22 for more information).
3. Manual Grill Igniter Button
 - Ignites the grill burner.
 - Note:** The grill burner control knob has to be set to max. first (see page 22 for more information).
4. Oven Burner Control Knob
 - Sets the baking temperature. (See page 20 for more information).
5. Manual Oven Igniter Button
 - Ignites the oven burner.
 - Note:** The oven burner control knob has to be held down first (see page 20 for more information).
6. 60 Minute Ringer Timer
 - Sets reminder time. (See page 27 for more information).
7. Light Switch
 - Turns oven light on/off.
8. Fan Switch
 - Turns oven fan on/off.
9. Electronic Igniter Switch
 - Ignites the hotplate burners, grill burner and oven burner.

Flat Hob - Battery Ignition Models



Flat Hob - Manual Ignition Models

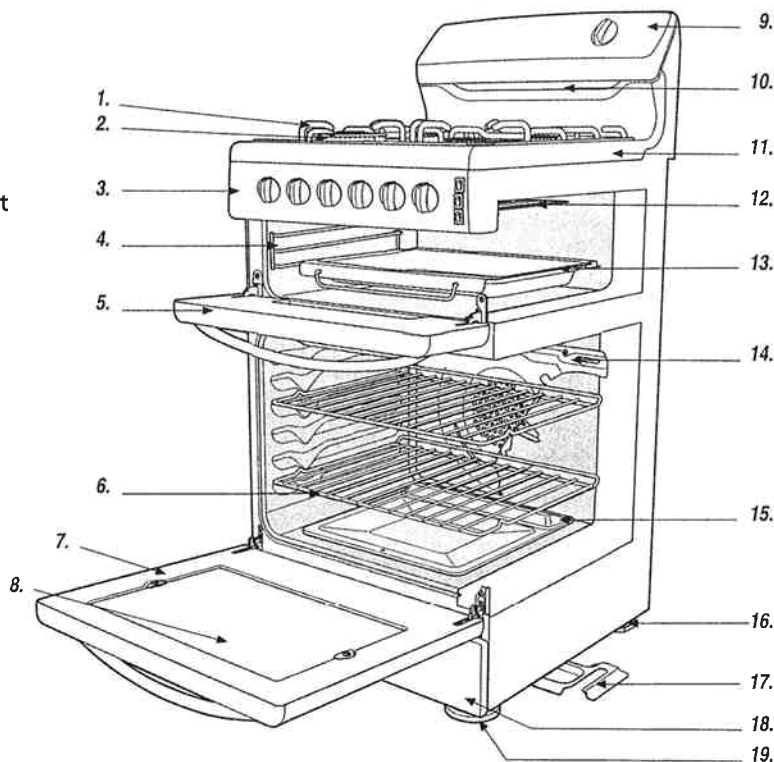


DESCRIPTION OF GAS COOKER WITH UPSWEPT HOB

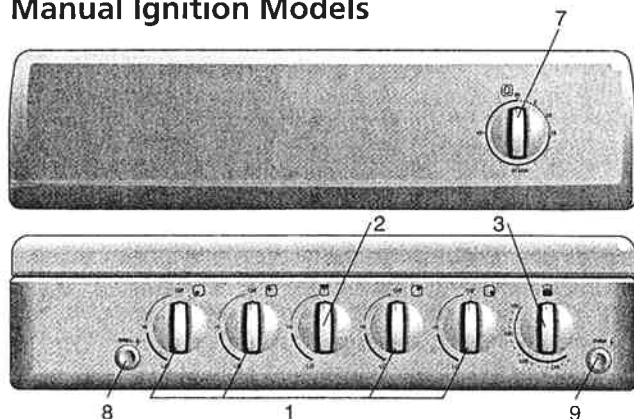
Check the parts of your cooker against the diagram below before you use your cooker for the first time.

UPSWEPT HOB COOKER Fan Forced & Conventional Oven

1. Removable Trivet
2. Removable Hotplate Burner
3. Control Panel
4. Removable Grill Dish Side Support
5. Grill Door
6. Removable Shelf
7. Oven Door
8. Oven Door Glass
9. Splashback
10. Flue Vent
11. Hob
12. Grill Burner
13. Removable Grill Dish and Rack
14. Fan Cover (fan forced ovens only)
15. Oven Burner Cover
16. Rear Adjustable Feet
17. Anti-tilt Plate
18. Removable Kick Panel
19. Front Adjustable Feet



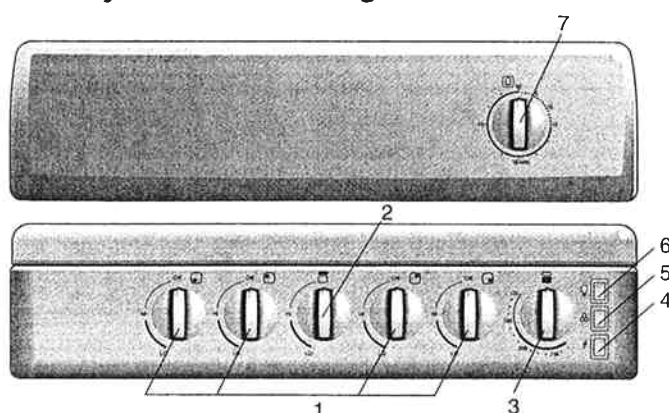
Manual Ignition Models



1. Hotplate Burner Control Knob
 - Sets the hotplate cooking temperature. (See p. 25 for more information).
2. Grill Burner Control Knob
 - Sets the grilling temperature. (See p. 22 for more information).
3. Oven Burner Control Knob
 - Sets the baking temperature. (See p. 20 for more information).
4. Electronic Igniter Switch (where fitted)
 - Ignites the hotplate burners, grill burner and oven burner.
 - Note:** The appropriate burner control knob has to be set first.

5. Fan Switch (where fitted)
 - Turns oven fan on/off.
6. Light Switch (where fitted)
 - Turns oven light on/off.
7. 60 Minute Ringer Timer (where fitted)
 - Sets reminder time. (See page 27 for more information).
8. Manual Grill Igniter Button
 - Ignites the grill burner.
 - Note:** The grill burner control knob has to be set to "High" first. (see page 22 for more information).
9. Manual Oven Igniter Button
 - Ignites the oven burner.
 - Note:** The oven burner control knob has to be held down first (see page 20 for more information).

Battery and Electronic Ignition Models





USING THE OVEN

OVEN SAFETY WARNINGS



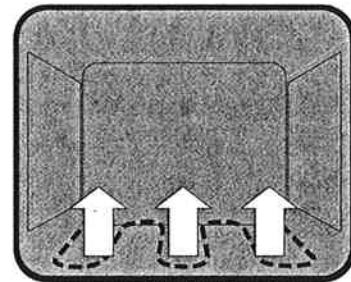
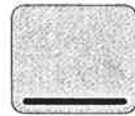
- **ALWAYS** follow the instructions for putting the shelves and fittings into the oven, to avoid accidents.
- **DO NOT** line the oven with foil.
- **DO NOT** use polyunsaturated oil when cooking in the oven. This type of oil can cause heavy deposits inside the oven.
- **DO NOT** touch the hot surfaces or heating elements inside the oven.
- **DO NOT** use the oven door as a shelf.
- **DO NOT** push down on the open oven door.
- **DO NOT** place cookware or anything else on the bottom of conventional model oven.
- **DO NOT** place shelves on top of upper most shelf runner as there are no stops for shelf withdrawal.

USING THE OVEN OF YOUR ELECTRIC COOKER

Baking (conventional oven models)

- In the oven, heat comes from the element hidden below the oven cavity (see diagram opposite).
- The element is controlled by the thermostat which sets the oven temperature. During baking the thermostat turns on and off to keep the set temperature.
- For grill in oven models set Function switch knob to OVEN and set thermostat knob to required temperature.

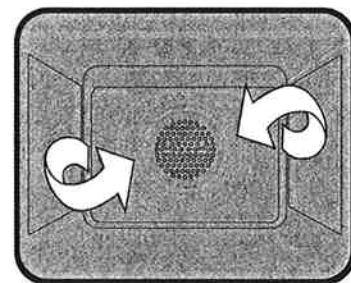
Note: If you are only baking on one shelf, then cook in the lower half of the oven.



Fan Baking (Fan forced oven models)

- With fan forced ovens, heat comes from the element surrounding the fan (see diagram opposite).
- The fan circulates the hot air and so the temperature is more even throughout the oven.
- Fan baking:
 - cooks faster and at lower temperatures than conventional baking
 - is good when you are cooking food on different shelves at the same time.

Note: Some variation in browning is normal with a fan forced oven.



Preheating the oven

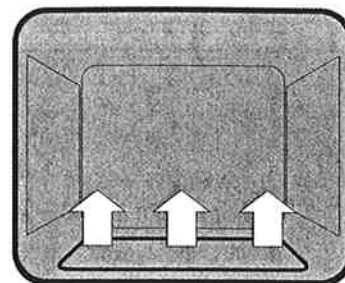
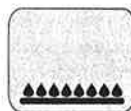
We recommend that you preheat your oven before you put the food in to be cooked.

1. Set the required temperature.
2. When the indicator light goes out, put the food in the oven, close the door and set the timer.

USING THE OVEN OF YOUR GAS COOKER

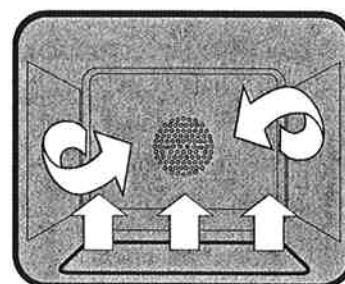
Baking

- With conventional oven models heat comes from the burner below the food at rear of oven.
- The burner is controlled by the thermostat which sets the oven temperature.
- There is a variation in temperature between the bottom and the top of the oven. The bottom shelf is the coolest and the top shelf is the hottest.



Fan Baking (Fan forced oven models)

- With fan forced ovens, heat comes from the burner below the food at rear of oven.
- The fan circulates the hot air and so the temperature is more even throughout the oven.
- Fan baking:
 - cooks faster and at lower temperatures than conventional baking
 - is good when you are cooking food on different shelves at the same time.



NOTE: We recommend that you preheat your oven before you turn the fan on.

Lighting the oven

1. Press the oven burner control knob and turn it a quarter of the way.
2. For manual ignition models
Keep the oven burner control knob pushed in and at the same time press the oven igniter button on the right hand side of the control panel.
For battery and electronic ignition models
Keep the oven burner control knob pushed in and at the same time press the electronic igniter switch on the right hand side of the control panel.
3. Hold the control knob for about 20 seconds when the burner lights, before releasing it.

NOTE: If the oven does not light within 10 seconds, or the flame goes out after you release the oven burner control knob, follow these steps:

1. Turn the oven burner control knob back to the start position and let go.
2. Open the oven door to stop gas building up.
3. Wait one minute and repeat the steps to light the oven.

Preheating the oven

We recommend that you preheat your oven before you put the food in to be cooked. The following table tells you how long it takes to preheat a cold oven to different temperatures.

Set temperature	Heating time
150°C	5 minutes
200°C	8 minutes
250°C	12 minutes

Cookware

For best cooking results with gas ovens, dark coloured trays and baking dishes are recommended.



USING THE GRILL

GRILL SAFETY WARNINGS



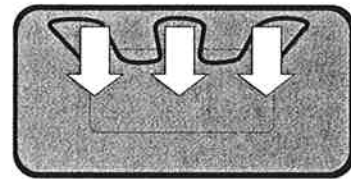
- **ALWAYS** turn off the grill immediately after you have finished cooking. Fat left in the grill can catch fire.
- **ALWAYS** leave the grill door fully open when grilling in a separate grill model.
- **ALWAYS** close the oven door when grilling in a grill in oven model.
- **ALWAYS** make sure that grill trays are fitted into the grill according to instructions.
- **DO NOT** line the grill rack with foil.
- **DO NOT** leave the grill unattended.
- **DO NOT** touch the hot surfaces or elements inside the grill and keep children away until grill has cooled.
- **DO NOT** place thick pieces of food under the grill. Food may catch fire.
- **DO NOT** store flammable materials near the grill.

NOTE: Condensation in grill compartment is normal.

USING THE GRILL OF YOUR ELECTRIC COOKER

Separate Grill Models

- The grill directs heat onto food from the powerful upper element (see diagram opposite).
- The grill is suitable for tender cuts of meat, steak, chops, sausages, fish, toasted cheese and other foods which cook quickly.



Note: The grill should be preheated for 3 minutes before cooking to seal natural juices of meat.



The grill door MUST be left open during grilling.

Grill in Oven Models

- Set Function switch knob to GRILL and set thermostat knob to required temperature.
- The grill directs heat onto food from the powerful upper element (see diagram opposite).
- The grill is suitable for tender cuts of meat, steak, chops, sausages, fish, toasted cheese and other foods which cook quickly.

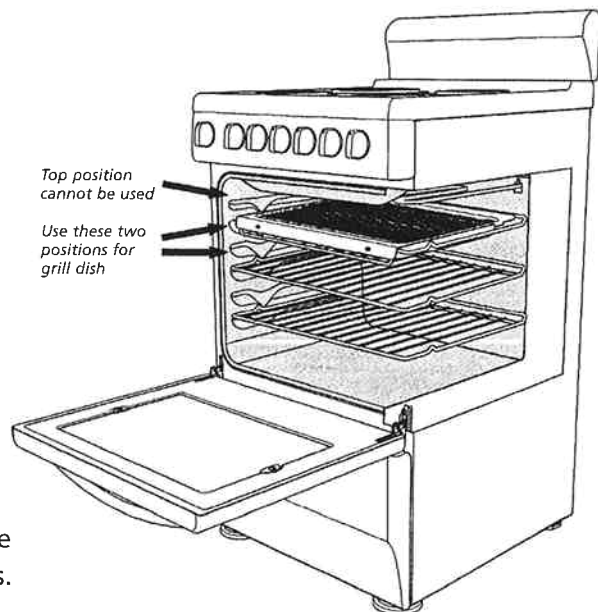
Note: The grill should be preheated for 3 minutes before cooking to seal natural juices of meat.



The oven door MUST be left closed.

The full width grill dish can be used in any of the two upper height positions between the runners. Do not place grill dish on top of upper most runner as there are no stops for shelf withdrawal.

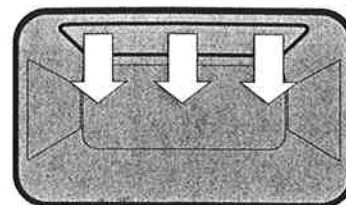
Placement of grill dish and oven shelves



USING THE GRILL OF YOUR GAS COOKER

The "Grill" works by directing heat from the burner onto the food.

The grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.



Igniting the Griller.

- First press and turn the grill burner control knob to max.
- Ignite the grill burner by pressing either the electric igniter switch (electronic ignition models) on the right hand side of control panel or manual igniter button (manual ignition models) on the left hand side of the control panel.
- **If the burner is not alight after about 8 seconds, turn the control knob to off and allow about 15 seconds for the gas to clear.**
- Then repeat the ignition procedure.

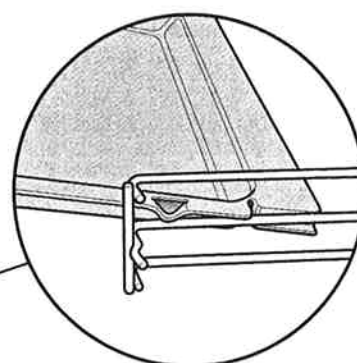
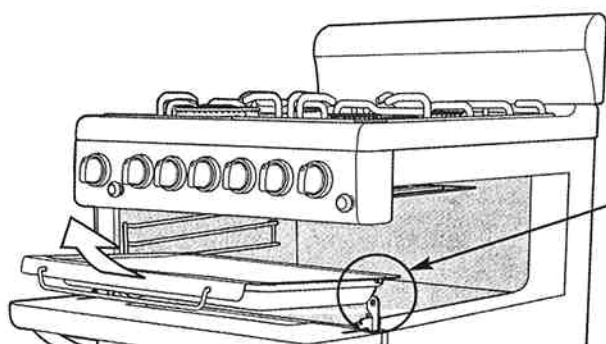


IMPORTANT: The grill door must be left open during grilling.

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

Removing the grill dish

- To remove the Grill Dish simply pull forwards and upwards.
- To replace the Grill Dish ensure that the rear of the dish is engaged with the side support before sliding backwards.



Engagement of rear of dish

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



USING THE HOTPLATES OF YOUR COOKER



Hotplate Safety Warnings

- **DO NOT** leave the hotplate on with no pot or pan on top.
- **DO NOT** use pots and pans which are unsteady, as these could overbalance.
- **DO NOT** use asbestos mats, heat diffusers or wok stands. These will cause a temperature build-up which can damage the cooktop.
- **DO NOT** allow pots or pans to boil dry. This could damage the hotplate and/or the cooktop.
- **DO NOT** let cooking utensils get too close to the hotplate control knobs.
- **DO NOT** use the cooktop as a kitchen bench.
- **DO NOT** let children on or near the cooktop.

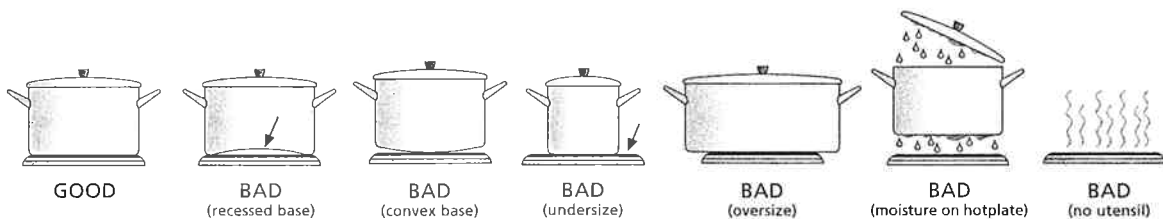
Ceramic hotplates

- **ALWAYS** switch the cooker off if the ceramic glass top is cracked or broken.
- **DO NOT** use aluminium foil on the ceramic hotplates.

Note: Stored heat in the hotplate can be used for the last few minutes of cooking.
Simply turn off the control.

Choosing Utensils

Look at this diagram below which shows you which utensils to use on the hotplates and which utensils should not be used.



- **ALWAYS** use pots and pans with flat bottoms. Uneven or thin bottoms will waste electricity and cook slowly.
- **ALWAYS** use pots and pans which are slightly larger than the hotplate. Small pans waste electricity.
- **ALWAYS** put pots and pans which are dry on the hotplates.
- **DO NOT** use pots and pans which are too large. Pans which overhang the hotplate more than 50 mm can damage enamel cooktops.

USING THE HOTPLATES OF YOUR ELECTRIC COOKER

Check the hotplates on your cooker against the diagrams below before you use your cooker for the first time.

Radiant hotplates

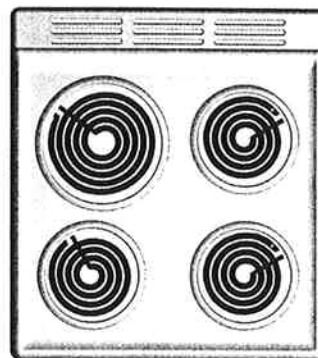
- The high-speed radiant hotplates (see diagram opposite) heat rapidly from a cold start. This saves power.

Front control models

- The hotplates have a tray underneath the hob which collects spilt liquids. The radiant elements can swivel and the trim rings can be removed for cleaning of this tray.

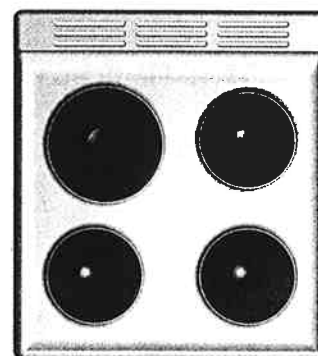
Rear control models

- The hotplates have a tray under the hob which collects spilt liquids. This tray can be removed by sliding it out through the open grill door.
- The radiant elements also swivel for easy cleaning.



Solid hotplates

- The strong solid-cast hotplates (see diagram opposite) give wide contact for fast, efficient cooking.
- The hotplates are sealed all around which means that spilt liquids do not go under the hotplates.
- The 2000W and 1500W hotplates include a red dot in the centre to indicate the hotplate temperature, the red dot changes colour when the hotplate is heated.

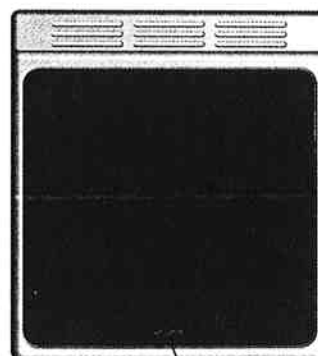


Before first use

- The top surface of the hotplates are sealed with a heat resistant coating. Before using for the first time the hotplates should be heated for a short period without a pan to harden the protective coating.
- Turn the heat setting to high for approx 3 minutes to fully harden the coating. When the hotplates have cooled apply a thin coating of cooking oil to the hotplate to seal and protect the surface.

Ceramic hotplates

- **Do not use the cooktop if the glass is cracked.**
- The ceramic cooktop is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. However, it must be remembered that as it is GLASS, it may break. Treat it accordingly! Should you have any questions about the glass in your new appliance, please contact the service centre by dialling 13 13 49.
- The smooth glass surface has a pattern to show where the elements under the glass are located (see diagram opposite).
- When a hotplate is on, the hot surface warning light (see diagram opposite), will come on. After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C.



Hot Surface
Warning Light



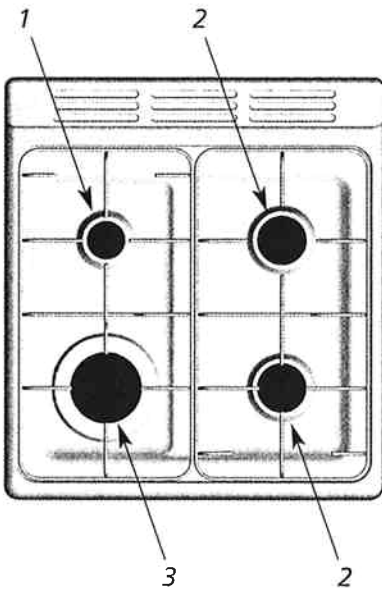
USING THE HOTPLATE BURNERS OF YOUR GAS COOKER

Manual Ignition Burners

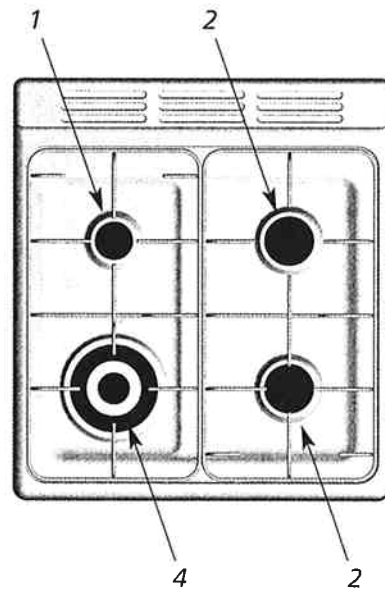
After setting the appropriate hotplate burner control knob to max., these burners are ignited by a hand held igniter. (Not supplied.)

Battery and Electronic Ignition Burners

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



Standard Hotplate



Hotplate with Wok Burner

1. Low heat burner

(5.1MJ/h)

Used for simmering and for use with small cookware items.

2. Medium heat burner

(9.0MJ/h)

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

3. High heat burner

(12.7MJ/h)

Used for fast heating with large size cookware items.

4. Intense heat wok burner

(14.4MJ/h)

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

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



BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME

Electronic Clock

After the appliance has been switched on "12.00" will be displayed and the "clock" indicator **|** will flash.

To set the time of day in hours and minutes, press the – or + buttons. 5 seconds after the last change, the "clock" indicator **|** will disappear, confirming the time has been set. Once the time has been entered, the clock advances minute by minute.

Note: The clock has a 24-hour display.
The clock must be set to operate oven.



OPERATING THE PROGRAMMABLE CLOCK

General features

Your 3 button programmable timer has the following features:

- **Timer** – your 3 button programmable timer allows you to set a countdown time that will beep when the set time has elapsed.
- **Cooking duration** – You can set a cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the oven off.
- **End cooking time** – you can set a cooking finish time. A timer will count down the preset cooking time, beep when the finish time has been reached and turn the oven off.
- **Delayed start cooking time** – You can combine the cooking duration and cooking end time to switch the oven on and off at a specific time during the day.

Note: Your 3 button programmable timer only operates with your oven.



Change the time of day (Daylight saving)

1. Press the "mode" button until the "clock" indicator **|** begins flashing.
2. Press the – or + buttons to change the time. 5 seconds after the last change, the "clock" indicator **|** will disappear, confirming the time has been set.

Setting the timer

1. Press the "mode" button until the "timer" indicator **|** begins flashing.
2. Set the countdown time you want by using the – and + buttons. 5 seconds after the last change the "timer" indicator **|** will stop flashing, confirming the timer has been set.
3. To stop the beeper, press any button.

Setting the cooking duration

1. Check the clock displays the correct time of day.
2. Set the oven to the desired temperature. The oven indicator light will glow and the oven will come on.
3. Press the "mode" button until the "cook time" indicator **|** begins flashing.
4. Set the cooking duration you want by using the – or + buttons. 5 seconds after the last change, the "cook time" indicator **|** will stop flashing, and the time of day will be displayed.

Note: Do not forget to add preheating time if necessary.



OPERATING THE PROGRAMMABLE CLOCK (CONTINUED)

Setting the cooking end time

1. Check the clock displays the correct time of day.
2. Select the desired oven temperature. The oven indicator light will glow and the heating source will come on.
3. Press the "mode" button until the "end time" indicator **|** begins flashing.
4. Enter the time of day you want to finish cooking by pressing the – or + buttons. 5 seconds after the last change, the "end time" indicator **|** will stop flashing and the current time of day will be displayed.

Setting the delayed start cooking time

1. Program the "cook time" and "end time" as described in the relevant sections. Once both the "cook time" and "end time" have been set, the "cook time" and "end time" indicators will stop flashing and the current time of day will be displayed.

To check or cancel settings

1. To check your settings, press the mode button until the setting you want is displayed. A red light will flash next to the mode (cook time, end time etc) that is currently on display.
2. To cancel "delayed start" press the mode button until a light flashes next to "end time". Press and hold the – button until the clock no longer reverses (you will hear a beep). If you have left the temperature knob at a setting the oven will start once the "end time" light stops flashing.
3. To cancel "auto shut off" press the mode button until a light flashes next to "cook time". Press and hold the – button until the clock no longer reverses at ("0:00" and you will hear a beep). This automatically cancels "delayed start". If you have left the temperature knob at a setting, the oven will start once the "cook time" light stops flashing. Because you have cancelled "auto off" the oven will continue to heat until you manually turn it off.

On completion of cooking

The heat source will turn off, the timer will beep and the "end time" and/or "cook time" indicators will flash.

1. Turn the temperature control to the off position.
2. Press any button to stop the timer from beeping.

Switching the clock display ON and OFF

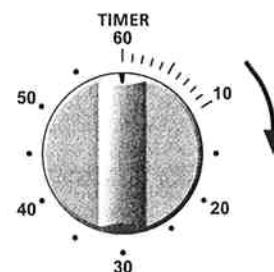
1. Press any two buttons together for 2 seconds to switch 'off' the display.
2. Press any button to switch the clock display 'on' again.

Note: If a timer mode is set, then it is not possible to switch the display off.

OPERATING THE 60 MINUTE RINGER TIMER

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

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

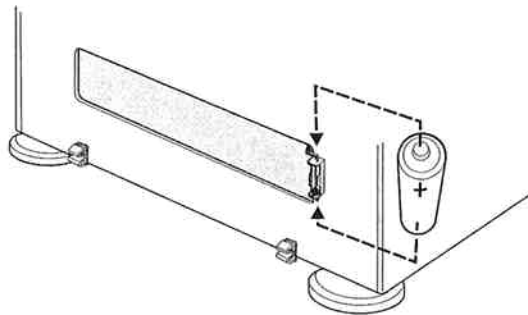


BATTERY, SERVICE FUSE & OVEN LIGHT REPLACEMENT

Replacing the Battery – Battery ignition models only

If the electronic igniter switch is pressed and the igniters fail to spark, the AA battery may need replacing.

1. To get access to the battery holder first remove the kickpanel by positioning your hand underneath and to one side of the kickpanel. Then pull the kickpanel upwards and the top of the panel outwards to disengage the top of the kickpanel from the clips.
2. Remove old battery and replace, ensuring that the (+) and (-) ends are correctly orientated (see diagram).
3. To replace the kickpanel, firstly locate the kickpanel over the top clips and then push the bottom of the kickpanel inwards until it clips home on both sides.

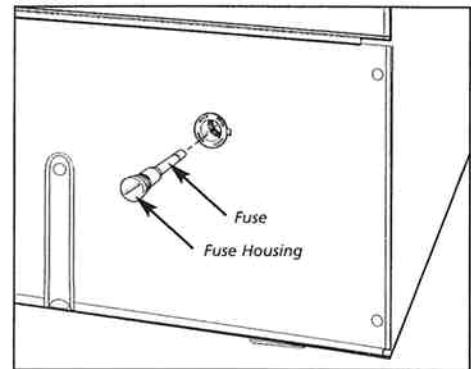


Service Fuse Location – Models with GPO only

This product is fitted with a Power Outlet at each end of the Control Panel.

The Outlets are protected by a rewirable 15 Amp Fuse located at the rear of the product. Before servicing the Fuse, ensure that all Power to the product is switched off.

To access fuse, unscrew fuse housing and remove from appliance (see diagram).



Removing the Oven Light Glass

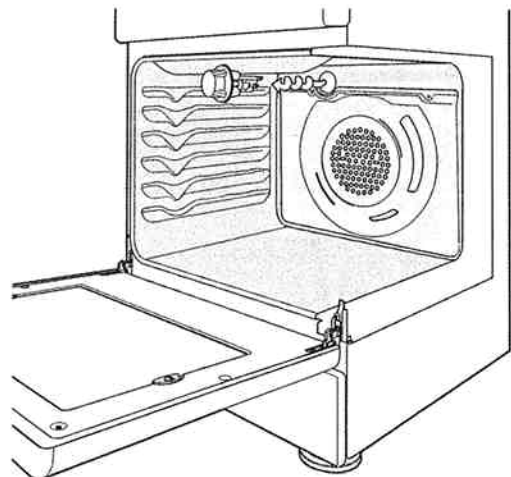
Switch the oven off before removing the oven light glass.

Turn Oven Light Glass anticlockwise to remove it for globe replacement, if necessary use a tea towel, etc for extra grip.



Warning: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

When replacing the Light Bulb ensure the replacement is suitable for high temperatures. We recommend using a genuine replacement available from Electrolux Spare Parts.





OVEN COOKING GUIDE

The following is intended as a guide and experience may show some slight variation to be necessary to meet individual requirements.

FOOD	CONVENTIONAL OVEN			FAN FORCED OVEN		
	Temperature in °C	Oven Shelf Position*	Time in minutes	Temperature in °C	Oven Shelf Position*	Time in minutes
Scones						
Plain or Fruit	220	2 (3)	10 - 15	210	Any	10 - 15
Biscuits						
Rolled	170 (180)	2	10 - 15	150 (170)	Any	10 - 15
Spooned	190	2	12 - 15	180	Any	12 - 15
Shortbread Biscuits	160	1 or 2	30 - 35	150	Any	30 - 35
Meringues						
Hard - individual	110	2	90	100	Any	90
Soft - Individual	180	2	15 - 20	165	Any	15 - 20
Pavlova - 6 egg	110 (120)	1	75	100	Any	75
Cakes						
Patty cakes	190	3 (4)	15 - 20	180	Any	15 - 20
Sponge - 4 egg	180	2	20 - 30	170	Any	20 - 30
Plain Butter Cake	180	2	30 - 40	170	Any	30 - 40 (25)
Rich Fruit Cake	140 (150)	2	180	130	Any	180
Pastry - Shortcrust						
Cornish Pasties	200 (200/180)	2	40 - 45 (10/30)	180 (180/160)	Any	40 - 45 (10/30)
Custard Tart	200/180 (220/180)	1 (3)	10/20 - 30 (10/35)	190/170 (200/180)	Any	20 - 30 (10/25)
Pastry Choux						
Cream Puffs	210	2	25 - 30	200	Any	25 - 30
Yeast Goods						
Bread	210	1	25 - 30	200	Any	25 - 30

* Shelf position is counted from the bottom shelf up ie. Bottom shelf position is 1
Where the gas models vary from electric, details for gas cooking is shown in brackets

MEAT	PREFERRED TEMPS		MINUTES PER KG
Beef	200°C	Rare	35 - 40 minutes
		Medium	45 - 50 minutes
		Well Done	55 - 60 minutes
Lamb	200°C	Medium	40 minutes
		Well Done	60 minutes
Veal	180°C	Well Done	60 minutes
Pork	200°C	Well Done	60 minutes

POULTRY OR FISH	PREFERRED TEMP	MINUTES PER KG
Chicken	180°C	40 - 45 minutes
Duck	180 - 200°C	60 - 70 minutes
Turkey	180°C	40 - 45 minutes (less than 10kg)
		35 - 40 minutes (more than 10kg)
Fish	180°C	20 minutes

HANDLING BAKING & GRILLING PROBLEMS

PROBLEM	CAUSES	WHAT TO DO
Uneven cooking	<ul style="list-style-type: none"> • Incorrect shelf position • Oven tray too large • Trays not in centre of oven • Air flow in oven uneven 	<ul style="list-style-type: none"> • Select shelf which puts food in centre of oven • Try other trays or dishes • Put trays in centre of oven • Turn food during cooking
Baked products too brown on top	<ul style="list-style-type: none"> • Oven not preheated • Aluminium foil in oven • Baking tins too large for recipe • Baking tins not evenly spaced • Food not evenly sized or placed on trays • Food placed too close to top of oven 	<ul style="list-style-type: none"> • Preheat oven (refer p. 19 or 20) • Remove foil • Use correct size tins • Place baking tins so that there is at least 3 cms between tins and oven walls • Make food same size and shape and spread evenly on trays • Place food in middle or on a lower shelf
Baked products too brown on bottom	<ul style="list-style-type: none"> • Baking temperature too high • Baking tins too large for recipe • Baking tins are dark metal or glass • Food too low in oven • Oven door opened too frequently during cooking 	<ul style="list-style-type: none"> • Lower temperature • Use correct sized tins • Change to shiny, light tins or lower temperature by 10°C • Cook one shelf higher • Do not open door until half way through cooking time
Cakes have cracked thick crust	<ul style="list-style-type: none"> • Baking temperature too high • Food too high in oven • Cake batter overmixed • Pan too deep • Baking tins too dark 	<ul style="list-style-type: none"> • Lower temperature • Cook one shelf lower • Mix just long enough to combine ingredients • Check size of pan and use recommended size • Change to shiny tins
Baking products are pale flat and undercooked	<ul style="list-style-type: none"> • Baking temperature too low • Food too low in oven • Baking time too short • Incorrect tin size 	<ul style="list-style-type: none"> • Raise temperature • Cook one shelf higher • Increase cooking time • Use correct tin size
Cakes fallen in centre	<ul style="list-style-type: none"> • Baking temperature too low • Baking time too short • Measurement of ingredients is wrong • Door opened too early 	<ul style="list-style-type: none"> • Raise temperature • Increase cooking time • Check recipe • Do not open door until three quarters (3/4) of way through cooking time
Meat and potatoes not browning in fan oven	<ul style="list-style-type: none"> • Poor circulation 	<ul style="list-style-type: none"> • Put food onto a rack in baking dish to allow air to circulate
Condensation on oven door		<ul style="list-style-type: none"> • Use less water with cooking • Place food into oven bag • Leave oven door open after cooking if food is to be left in the oven for a long time
Grilled meats overcooked on outside and raw in centre	<ul style="list-style-type: none"> • Meat too close to grill 	<ul style="list-style-type: none"> • Grill at lower shelf position
Excess grill smoke	<ul style="list-style-type: none"> • Build-up of fats in grill 	<ul style="list-style-type: none"> • Clean grill
Juices running out of meat		<ul style="list-style-type: none"> • Do not pierce meat with fork but turn with tongs
Grilled steaks and chops buckling		<ul style="list-style-type: none"> • Cut fat with knife towards meat

Note: Condensation on oven door and in grill compartment is normal.



CLEANING AND CARING FOR THE COOKER



Safety Warnings about cleaning

- **ALWAYS** make sure that the cooker is turned off before cleaning.
- **ALWAYS** clean cooker immediately after use.
- **DO NOT** use steam cleaners. These may cause moisture build-up.
- **DO NOT** use caustic based cleaners. These will damage aluminium parts.

Cleaning the enamel:

- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- **DO NOT** use abrasive cleaners, powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, then follow the instructions on the product carefully.

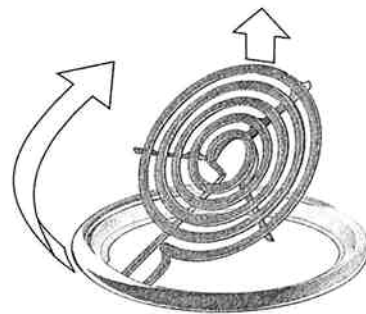
Cleaning the control panel:

- Make sure control knobs are in **OFF** position.
- Remove knobs from control panel by pulling forwards.
- Clean the control panel by wiping it with a soft cloth dipped in warm soapy water.
- **DO NOT** use too much water when cleaning control panel.

Cleaning the electric cooktop

Radiant hotplates

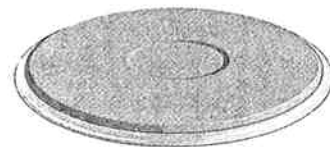
These plates are self cleaning. Any liquid which boils over will burn to ash and can be wiped off when the hotplate has cooled. To clean the trim rings, lift front of element and remove (see diagram opposite). Then wash in warm, soapy water. To clean the spillage that falls through the element either remove spillage tray (rear control models) and wash in warm soapy water or lift element and wipe out (front control models).



Radiant Hotplate

Solid hotplates

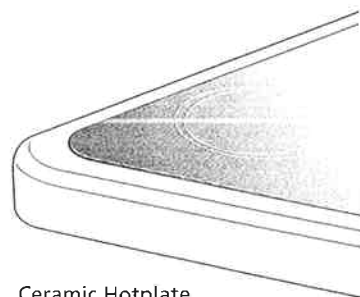
- For normal cleaning use a moist cloth.
- For very dirty hotplates use any commercial cleanser.
- After cleaning, remove any cleanser remaining and dry the hotplate completely by running the element for a short period.
- Oil the hotplate after cleaning with a thin coating of cooking oil to prevent rust or corrosion.
- Some discolouration of the trim ring is normal during use.



Solid Hotplate

Ceramic hotplates

- Remove all spilt food with the razor blade scraper supplied while the hotplate is still warm – **NOT HOT**.
- If aluminium foil, plastic items or foods with a high sugar content melt onto glass, use the razor blade scraper to remove immediately before the hotplate has cooled, otherwise pitting of the surface may occur. High sugar content foods include jam, fruit, carrots, tomatoes and peas.
- When the ceramic hotplate has cooled, wipe clean with dishwashing detergent on a damp cloth.



Ceramic Hotplate

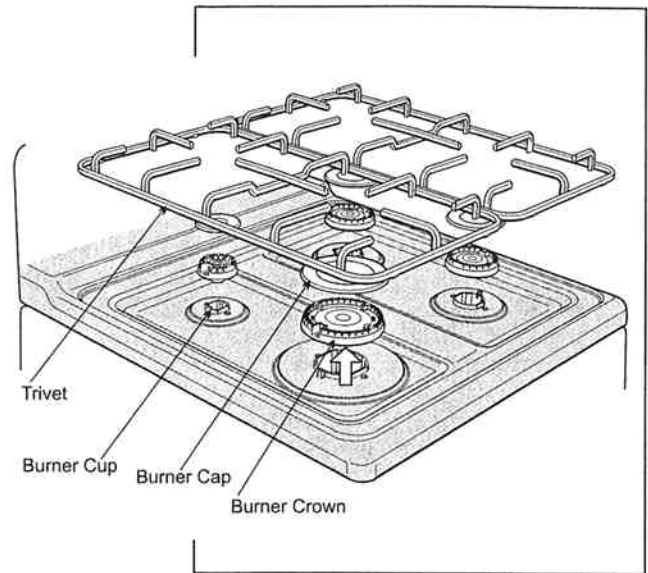
Note: **DO NOT** use abrasive sponges or scourers, oven sprays or stain removers on ceramic hotplates. These may damage, scratch or stain the ceramic cooktop. Any pitting, staining or scratching **WILL NOT** be covered by warranty.

CLEANING AND CARING FOR THE COOKER

Cleaning the Gas Hob

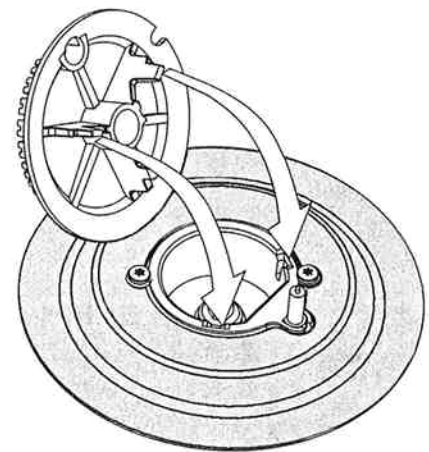
Removing the trivets

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



Removing the burners

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



Refitting the burner crowns and caps

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

Note: When the burner is correctly fitted it will sit level on the hob.



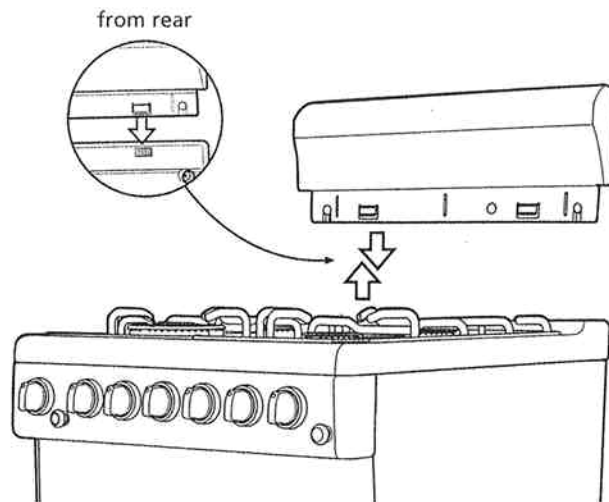
CLEANING AND CARING FOR THE COOKER

Removing the splashback

(Flat hob models only)

The splashback can be removed to aid in cleaning.

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

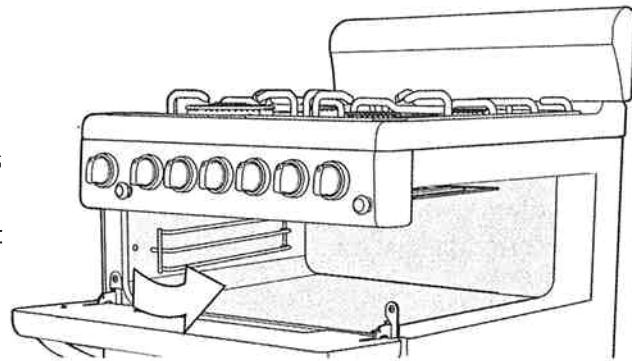


Cleaning the grill

Removing the Grill Dish Supports

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

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



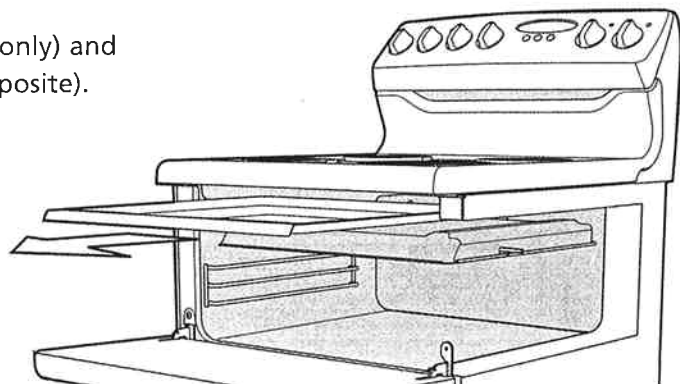
Cleaning the Grill Compartment

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

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

Hotplate Spillage Tray (Electric rear control cookers with radiant elements only)

Pull out the spillage tray (radiant models only) and clean in hot soapy water (see diagram opposite).



CLEANING THE COOKER

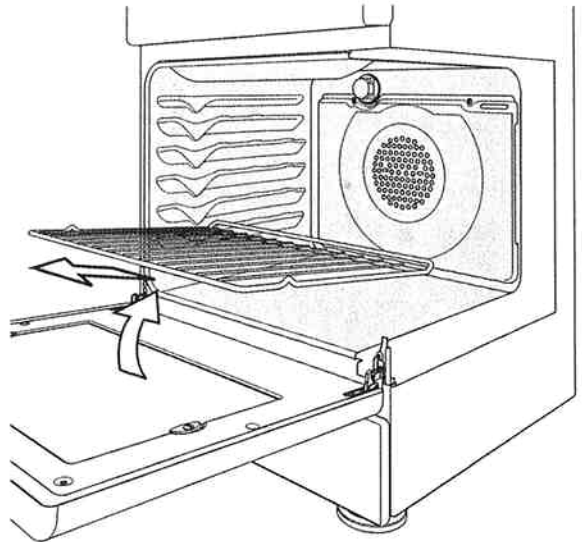
Cleaning the Oven

Removal of Oven Shelves

1. Open the door fully.
2. Pull and lift shelf to remove (see diagram).
3. Clean in hot soapy water.

Insertion of Oven Shelves

1. Ensure that the shelf rack is orientated correctly (refer diagram).
2. Insert shelves between forms (formed side runners) ensuring the bottom tag is engaged.



AIRWASH DOOR

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

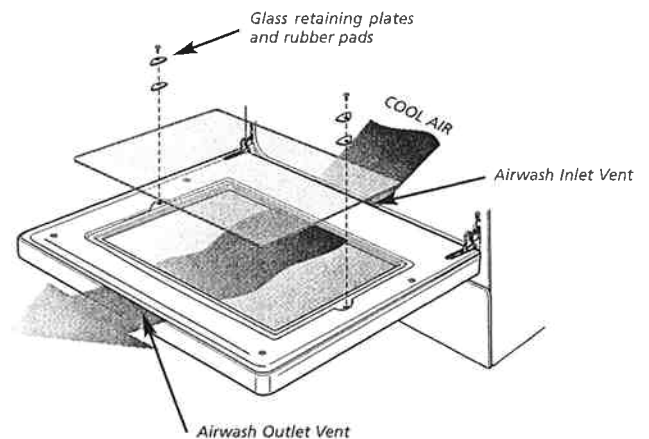
(see diagram opposite)

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

Cleaning the door glass

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

1. First open the oven door to access inner door glass screws.
2. Undo the screws on either side of the door and remove the 2 glass retaining plates and rubber pads.
3. Remove the inner glass and clean in hot soapy water.
4. The inside of the outer glass can also be wiped clean.
5. When reassembling do not overtighten the retaining plate screw.



Warning:

DO NOT use the oven without the inner door glass fitted.

DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

SOLVING PROBLEMS

Solving Problems

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call by fixing the problem yourself - and so continue cooking.

Note: You may be charged for the service call even in the guarantee period if the problem is due to the causes listed below.

When you need information, service or replacement parts please:

- Quote 1. Model Number
 2. Serial Number

You can find these on the data plate which can be seen when the oven door is open.

If you need more information, please contact the **Customer Care Centre**

On **1300 363 640** (Australia - Centre is open 8.00am to 5.00pm Monday to Friday Eastern Standard Time)

Or **09 573 2384** (New Zealand - Centre is open 8.00am - 5.00pm Monday to Friday).

If you have a warranty or spare parts enquiry, you should call the number listed on the back page.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
No spark obtained when electronic igniter is pressed (gas cooker only)	Power not turned on Household fuse blown Circuit breaker tripped Spark plug is wet or dirty AA battery depleted (battery models only)	Switch on electricity Check fuses Check circuit breaker Dry or clean spark plug Replace battery, see page 28
No spark obtained when manual igniter is pressed (gas cooker only)	Spark plug is wet or dirty	Dry or clean spark plug
Burner will not light even though igniter is working (gas cooker only)	Gas supply valve is turned off Port blockage in ignition area	Turn on gas supply Make sure that ports and ignition area are clean and dry
Oven or grill not working (electric cooker only)	Clock not set Power not turned on Household fuse blown Controls incorrectly set Circuit breaker tripped Note: if the household fuse continues to blow, call the Service Centre	Refer to clock instructions page 26 Switch on electricity Check fuses Reset controls Check circuit breaker
Oven not working (electric cooker only) Note: if the household fuse continues to blow, call the Service Centre	Clock program set Household fuse blown	Cancel program, see page 27 Check fuses
Oven light not working Note: if the household fuse continues to blow, call the Service Centre	Power not turned on Household fuse blown Circuit breaker tripped Lamp blown or loose in socket	Switch on electricity Check fuses Check circuit breaker Replace or tighten globe page 28
Oven not heating enough	Foil or trays on bottom of oven Heat escaping through incorrectly sealed door The set oven temperature is incorrect	Remove foil or trays Check door is properly closed Change set oven temperature
Electronic clock flashing on display (electric cooker only) Note: if the household fuse continues to blow, call the Service Centre	Power failure or interruption Household fuse blown or power supply is off	Reset time of day Check fuses, power supply
Unit smoking when first used	Protective oils being removed	Turn grill on high for 10 mins Turn oven on high for 10 mins
Condensation building up	Too much water used when cooking	Reduce amount of water Leave door open after cooking, if food is top be left in oven to keep warm
Odours on first use of oven		This is normal
Power points not working (NZ model electric cooker only)	Fuse at rear has blown	Check fuse, see page 28
60 minute timer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark then to the required number of minutes, see page 27
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram page 7
Clock display off Note: if the household fuse continues to blow, call the Service Centre	Display switched off Household fuse blown or power supply is off	To switch display on refer to page 27 Check fuses, power supply

Note: Only authorised service centres should carry out servicing. Otherwise warranty may be void.

Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND

This document sets out the terms and conditions of product warranties for Electrolux branded appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Electrolux appliance.

General Terms and Conditions

1. In this warranty
 - (a) 'Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;
 - (b) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
 - (c) 'Warranty Period' means
 - (i) where you use the Appliance for personal, domestic or household purposes in Australia the period of "24" months and in New Zealand the period of "24" months;
 - (ii) where you use the Appliance for commercial purposes, in Australia the period of "3" months and in New Zealand the period of "3" months, (if the period stated is 0 months you are not covered by this product warranty) following the date of original purchase of the Appliance;
 - (d) 'you' means the purchaser of the Appliance not having purchased the appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.
4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.
7. Proof of purchase is required before you can make a claim under this warranty.
8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
 - (a) The Appliance is damaged by:
 - (i) accident
 - (ii) misuse or abuse, including failure to properly maintain or service
 - (iii) normal wear and tear
 - (iv) power surges, electrical storm damage or incorrect power supply
 - (v) incomplete or improper installation
 - (vi) incorrect, improper or inappropriate operation
 - (vii) insect or vermin infestation.
 - (b) The Appliance is modified without authority from Electrolux in writing.
 - (c) The Appliance's serial number or warranty seal has been removed or defaced.
 - (d) The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.

9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

Limitation of Liability

10. To the extent permitted by law:
 - (a) Electrolux excludes all warranties other than as contained in this document;
 - (b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.
11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so):
 - (a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or
 - (b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied;
 and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before Calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.

<p>FOR SERVICE or to find the address of your nearest state service centre in Australia PLEASE CALL 13 13 49 For the cost of a local call (Australia only)</p>	<p>SERVICE AUSTRALIA  ELECTROLUX HOME PRODUCTS</p>	<p>FOR SPARE PARTS or to find the address of your nearest state spare parts centre in Australia PLEASE CALL 13 13 50 For the cost of a local call (Australia only)</p>
<p>FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand FREE CALL 0800 10 66 10 (New Zealand only)</p>	<p>NEW ZEALAND SPARE PARTS CENTRES AUCKLAND Prime Distributors Ltd. 8 Highbrook Drive, East Tamaki.....(09) 273 3580 CHRISTCHURCH Prime Distributors Ltd. Unit 1, 127 Montreal Street.....(03) 377 1009 R. Redpath Ltd. 55 Ferry Road(03) 379 0446 DUNEDIN Appliance Parts Company, 590 Hillside Road.....(03) 455 5443  Electrolux ELECTROLUX HOME PRODUCTS</p>	