

Model EOG 7330

IMPORTANT SAFETY INFORMATION

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the meanings of these warnings contact the Customer Care Department. The address is on the back page of this book.

INSTALLATION

The appliance **must** be installed according to the instructions supplied. The installation work must be undertaken by a competent person as stated in the Gas Safety (Installation & Use) Regulations current edition.

The installer should check that the appliance is suitable for the gas supply by checking the rating plate.

The appliance must be installed in an adequately ventilated room.

NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor. This appliance is heavy and care must be taken when moving it. **Do not** try to lift or move the appliance by pulling the door handles.

Warning: **Do Not** attempt to lift this appliance by the handles.

All packaging, both inside and outside the appliance must be removed before the appliance is used.

It is dangerous to alter the specifications or modify the appliance in any way.

After installation please dispose of the packaging with due regard for safety and the environment.

Your local authority can arrange this.

CHILD SAFETY

Do not allow young children to play with any part of the packaging.

This appliance is designed to be operated by adults. Young children must **not** be allowed to tamper with the controls or play near or with the appliance.

CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

DURING USE

This appliance is not intended to be operated by means of an external timer or separate remote control system.

This appliance has been designed for domestic use to cook edible foodstuffs only, and must **not** be used for any other purposes.

Take great care when heating fats and oils as they will ignite if they become too **hot**.

Never place plastic or any other material which may melt in the oven.

Do not stand too close to the oven or grill while in use as warm air will exhaust from the grill cavity and the vents on the front frame of the appliance.

When lighting any burner check that it is lit before leaving the appliance.

When turning off any burner **do not** leave the appliance until the flame has gone out.

Do not leave the grill pan handle in position when grilling and ensure oven gloves are used to remove and replace the handle, as it will become **hot**.

Always use oven gloves to remove and place food in the oven.

Never line any part of the appliance with foil.

Stand clear when opening the drop down oven doors. Support the doors using the handles until fully open.

Never leave the appliance unattended when the oven door is open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Ensure that all control knobs are in the OFF position when not in use.

Do not stand on the appliance or on the open oven doors.

Do not hang towels, dishcloths or clothes from the appliance or its handles. They are a safety hazard.

CLEANING AND MAINTENANCE

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

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 especially in the grill pan.

This appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.

Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning / maintenance work.

Only clean this appliance in accordance with the instructions given in this book.

SERVICE

Repairs should not be carried out by inexperienced persons as this may cause injury or serious malfunction. This appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied on page 30 of this book.

AT THE END OF THE APPLIANCE'S LIFE

When the time comes to dispose of your appliance please contact your local Council Authority. They can arrange to dispose of the appliance in a safe and controlled manner. The number will be in the telephone book.

Please read the instruction book carefully before use and retain for future reference.

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Please read the whole instruction book before using the appliance. To help you the following symbols will be found in the text.



Hints and Tips



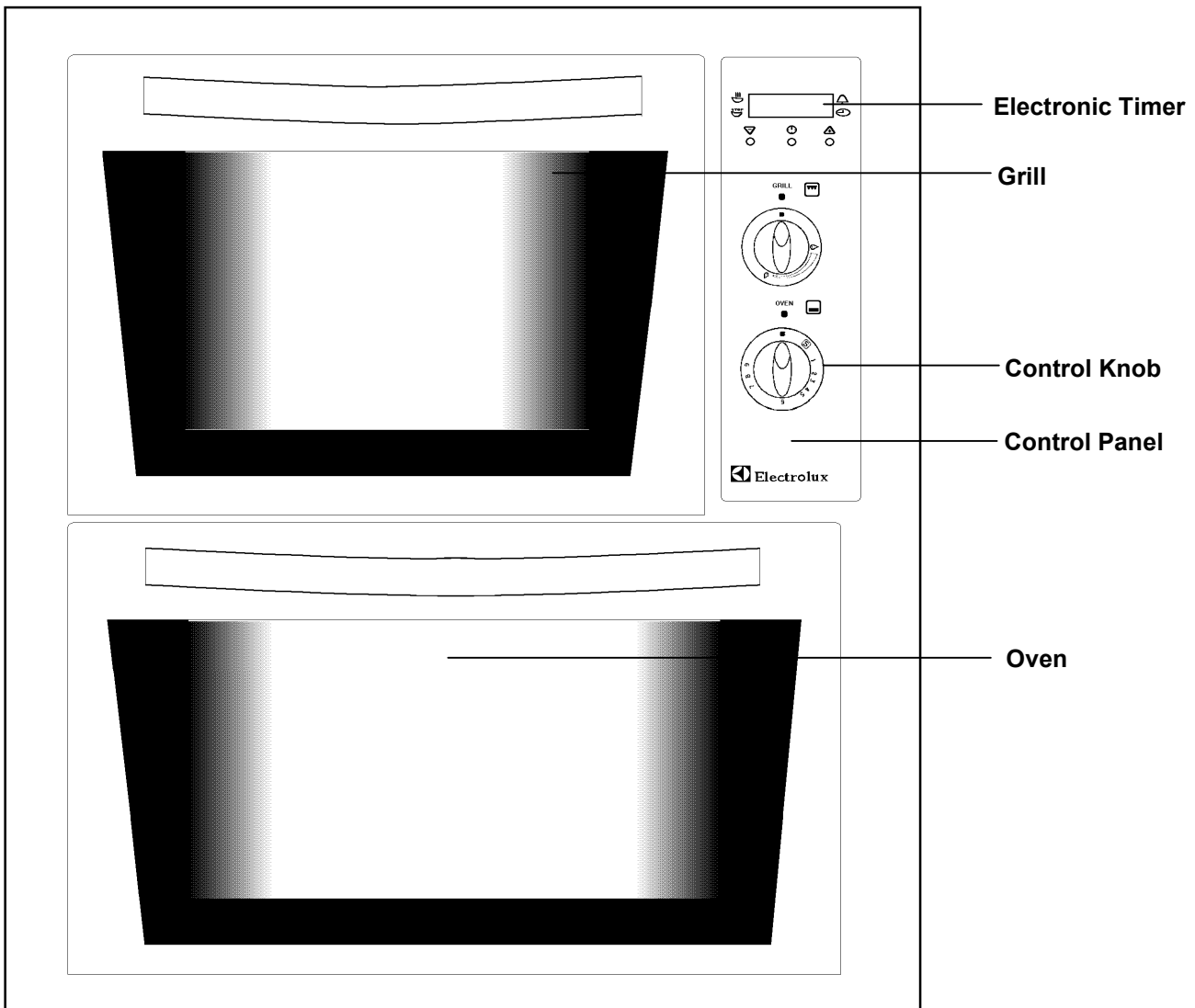
Safety Instructions

DESCRIPTION OF THE APPLIANCE

Built in gas oven and grill



WARNING: THIS APPLIANCE MUST BE EARTHED AND PROTECTED BY A 3 AMP FUSE

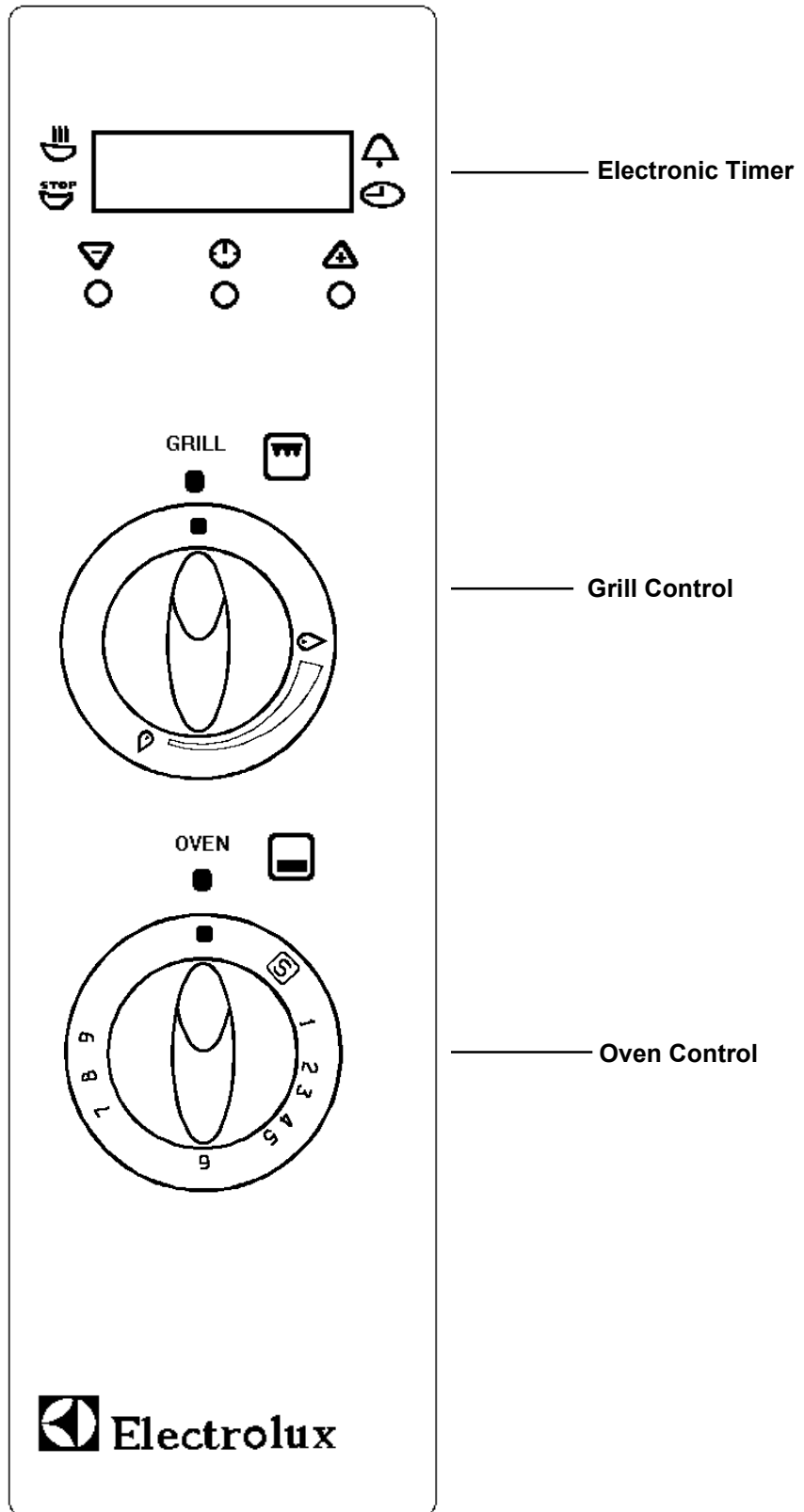


Your built-in appliance comprises of a gas oven and grill.

The oven also features a Slowcook setting which allows you to cook a range of foods over a long period of time at a low temperature.

The oven can be automatically controlled by the electronic timer.

The Control Panel




THE COOLING FAN FOR THE CONTROLS

Your appliance has a cooling fan fitted behind the controls to prevent them from overheating.


The cooling fan will come on immediately when the grill is switched on and after a short time when the oven is in use.

The cooling fan may run on after the oven or grill is turned off for a period of time to cool the appliance down. It may continue to switch on and off until the appliance is cool.


 **Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.**

NOTE

The action of the cooling fan will depend on how long the oven or grill have been used and at what temperature. It may not run on where the grill or oven has only been used for a short time.

 **Do not stand too close to the grill or oven when in use as warm air will exhaust from the grill cavity and oven vents.**

LOCATION

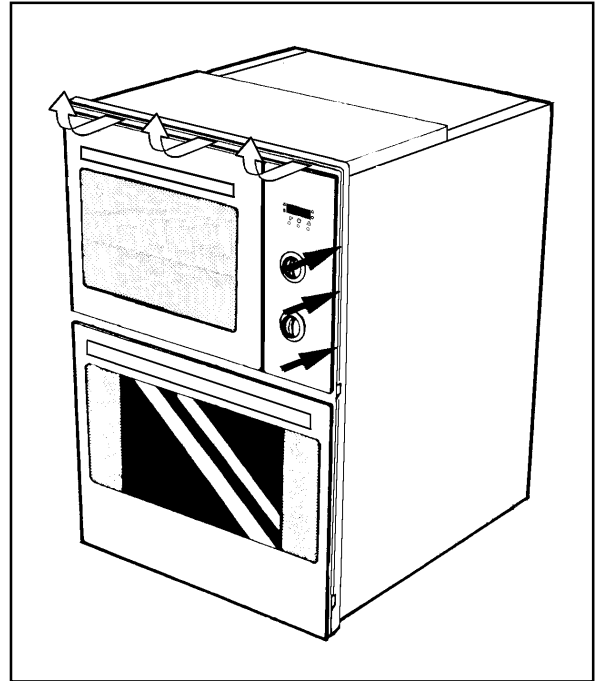
 **All gas ovens require adequate ventilation. The room the oven is fitted in must have a good air supply that meets the standard BS 5440 Part 2 (current edition). Your installer will tell you if you are not sure.**

The oven may be placed in a kitchen, kitchen/diner or bedsit but not in a bathroom or shower room. It should not be installed in a bedsit smaller than 20m³.

L.P.G. cookers MUST NOT be installed below ground level, i.e. in a basement, or aboard any boat, yacht or other vessel.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.



BEFORE USING THE APPLIANCE

RATING PLATE

This is situated on the lower front frame of the appliance upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee.

CONNECTING TO THE ELECTRICITY SUPPLY



This appliance must be earthed and protected by a 3 amp fuse.

The plug supplied with the oven can be fitted directly to a suitable three pin earthed socket. Ensure the plug is accessible to the user.

If you have to change the fuse replace it with a 3 amp fuse which has been ASTA approved to BS 1362.

Do not use the plug until you have put the fuse cover back on. If you cut the plug off dispose of it safely as it will be a shock hazard if it is inserted into a 13 amp socket elsewhere in the house.

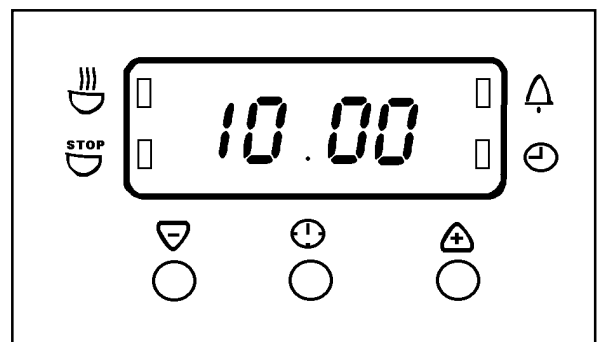
If the ignition system doesn't work there may be a fault with the electrical supply. First, check the socket by trying out another piece of electrical equipment in it, if that works correctly renew the fuse in the plug.

If the fuse keeps failing there is a fault in the oven which must be put right. **Do not** use a fuse with a rating higher than 3 amps. **Do not** carry out other electrical work. Unplug the oven and tell your installer.

WHEN FIRST SWITCHING ON

The timer must be set to manual operation before the oven can be operated. This must be done whenever the appliance is switched off at the wall or when there has been a power failure. For instructions on how to set the timer see page 10.

The grill is not controlled by the electronic timer.



PREPARING TO USE YOUR APPLIANCE

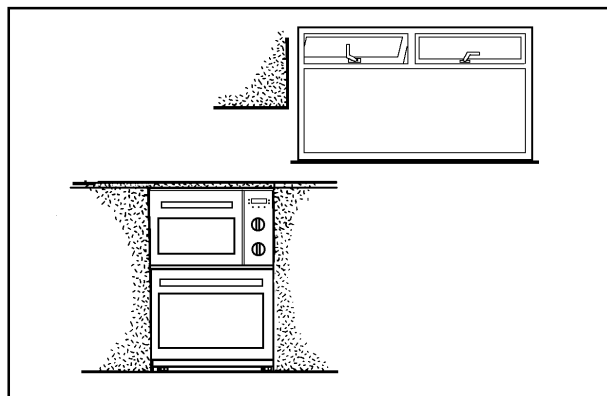
Wipe over the grill compartment and oven base with a soft cloth and some hot soapy water and wash the grill and oven furniture before use.

The grill and oven should be heated without food to burn off any residue from the grill and oven surfaces.

To do this run the oven at Gas Mark 7 for approximately 10 - 15 minutes.

The procedure should be repeated with the grill for approximately 5 – 10 minutes.

During this period and unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation.



CONDENSATION AND STEAM

When food is heated it produces steam in the same way as a boiling kettle does. The oven is vented to allow some of this steam to escape. However, always stand back from the appliance when opening the oven door to allow any build up of steam or heat to be released. If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

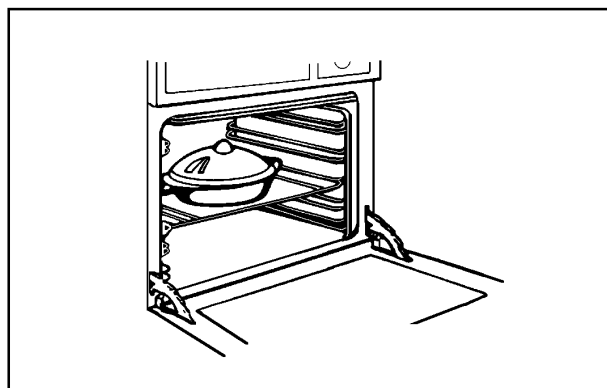
To prevent discolouration occurring, regularly wipe away condensation and any soilage from the appliance surfaces.

COOKWARE

Baking trays, oven dishes etc., should not be placed over the oven burner. This will damage the oven as well as the ovenware.

Do not use baking trays larger than 30cm x 30cm (12" x 12") as they will restrict the circulation of heat and may affect performance.

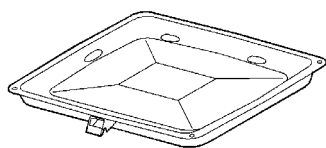
Advice on the effect of different materials and finishes of bakeware is given in 'Hints and Tips' in the appropriate oven section.



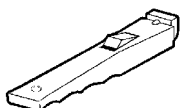
GRILL AND OVEN FURNITURE

The following items of oven furniture have been supplied with the appliance.

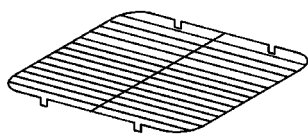
1 grill pan



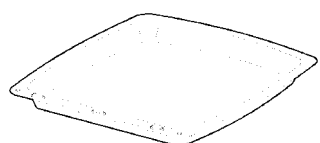
1 grill pan handle



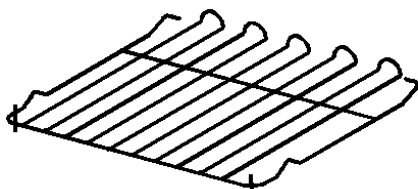
1 grill pan grid



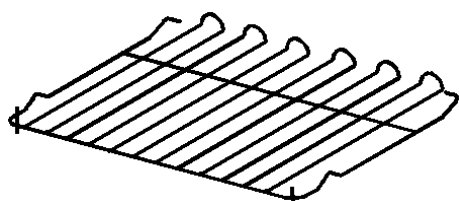
1 meat tin



1 shelf for grilling



2 shelves for
Oven cooking



THE ELECTRONIC TIMER

KEY

- A COOK TIME
- B END TIME
- C COUNTDOWN
- D TIME OF DAY
- E DECREASE CONTROL
- F SELECTOR CONTROL
- G INCREASE CONTROL

NOTE:

The time of day must be set before the oven will operate manually.

1. HOW TO SET THE TIME OF DAY

The oven has a 24 hour clock.

When the electricity supply is first switched ON, the display will show 12.00 and the 'Time Of Day' indicator neon will flash as Fig. 1.

To set the correct time press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2. The 'Time Of Day' indicator neon will flash for 5 seconds and then go out.

NOTE: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.

2. HOW TO SET THE COUNTDOWN

The 'Countdown' gives an audible reminder at the end of any period of cooking. This cooking period may be up to 2 hrs 30 mins. It is not part of the automatic control.

To set, press the Selector Control button until the 'Countdown' indicator neon is illuminated and the display reads 0.00 as Fig. 3.

To set the correct time duration depress the increase control (+) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. If necessary depress the decrease control (-) to achieve the correct time interval.

NOTE: This must be completed within 5 seconds of first pressing the Selector Control button.

During the operation of the 'Countdown', the remaining time period will be shown in the display.

The 'Countdown' will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any button.

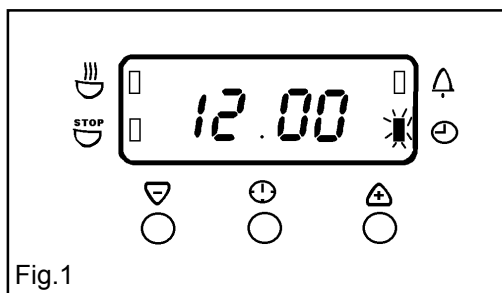
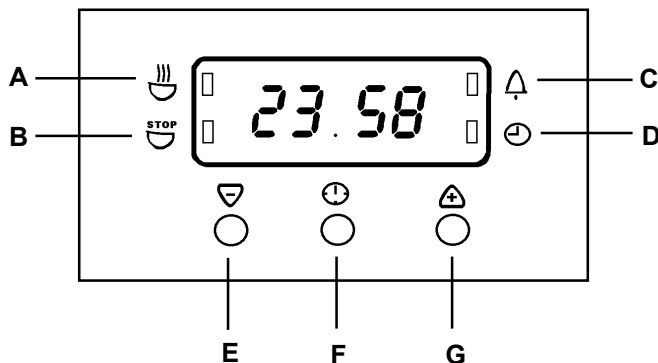


Fig.1

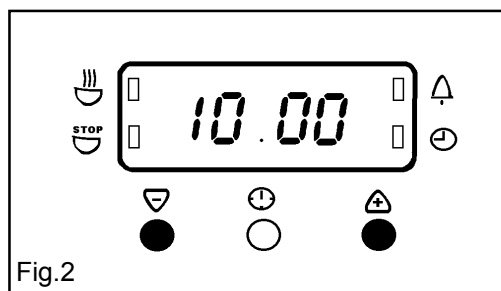


Fig.2

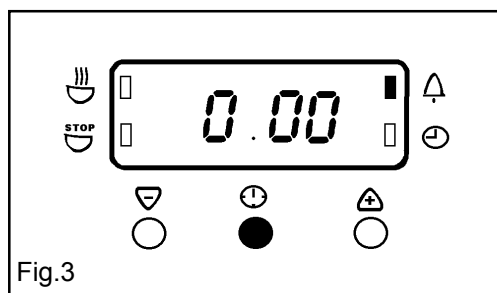


Fig.3

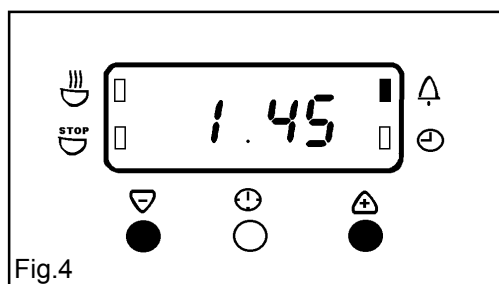
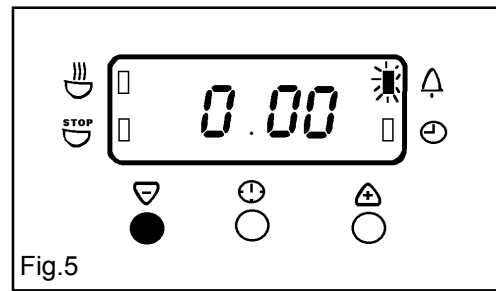


Fig.4

TO CANCEL THE COUNTDOWN

If you change your mind and want to cancel the 'Countdown', press the Selector Control button until the 'Countdown' indicator neon flashes then depress the decrease control (-) until 0.00 shows in the display as Fig. 5. The 'Countdown' indicator neon will continue to flash for a few seconds and then return to the time of day.



3. SETTING THE OVEN TIMER CONTROL

The oven only can be automatically timed.

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

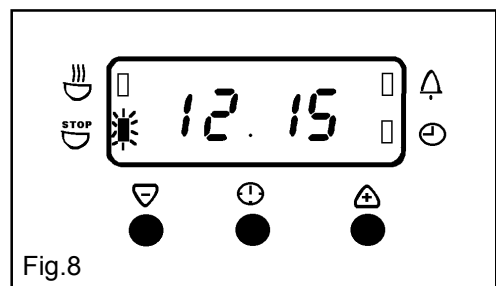
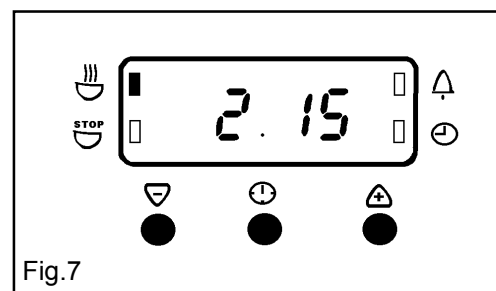
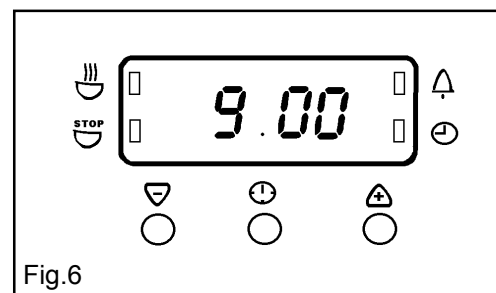
A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

- i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.a.m. as Fig. 6.
- ii) Place food in oven.
- iii) To set the length of cooking time. Press the Selector Control button until the 'Cook Time' indicator neon is illuminated. Press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary depress the decrease control (-) until the correct time interval is achieved.
The maximum cooking time is 10 hours.
- iv) Release the buttons. The 'Cook Time' indicator neon will be illuminated.

Remember, this must be completed within 5 seconds of first pressing the Selector Control button.

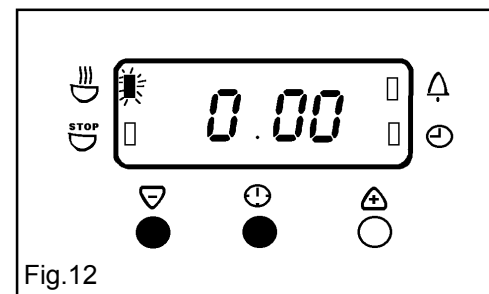
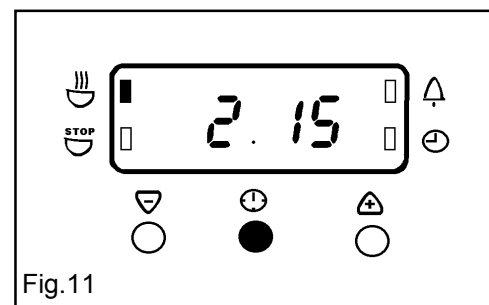
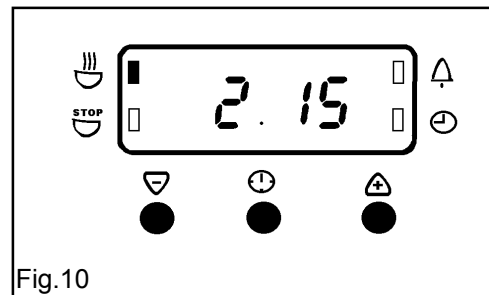
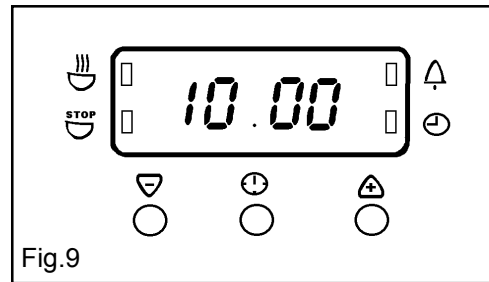
- v) To set the 'End Time'. Press the Selector Control button until the 'End Time' indicator neon flashes. Press the increase control button (+) until the required stop time is displayed, e.g. 12.15 p.m. as Fig. 8. If necessary depress the decrease control (-) until the correct time interval is achieved.
- vi) Release the buttons. The time of day will be displayed after 5 seconds. The 'Cook Time' and 'End Time' indicator neons will be illuminated.
The 'End Time' must not be more than 23 hours 59 minutes from the time of day. For example, if the time of day is 09.00 a.m., the latest 'End Time' would be 08.59 a.m. the next day.
- vii) Set the oven control to the required temperature.
The oven indicator neon should be OFF.

NOTE: When the automatic timed period starts, the oven indicator neon will turn ON and OFF periodically during cooking, showing that the temperature is being maintained.



B) TO SET THE TIMER TO SWITCH OFF ONLY

- i) Ensure the electricity supply is switched ON and that the correct time is displayed, e.g. 10.00 a.m. as Fig. 9.
- ii) Place food in oven.
- iii) To set the length of cooking time, press the Selector Control button until the 'Cook Time' indicator is illuminated. Press the increase control button (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Depress the decrease control button (-) if necessary.
- iv) Release the buttons. The 'Cook Time' indicator neon will be illuminated and the time of day will be displayed after 5 seconds.
- v) Set the oven temperature. The oven indicator neon should be ON.
- vi) To check the 'End Time' during the cooking period, simply press the Selector Control button once and the remaining time will be displayed, as Fig. 11.



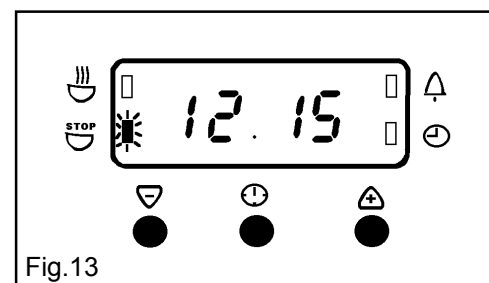
4. TO CANCEL AN AUTOMATIC PROGRAMME

- i) To cancel an automatic programme press the Selector Control button until the 'Cook Time' indicator neon flashes. Press the decrease control until the display reads 0.00 as Fig. 12.
- ii) Release the buttons. The 'Cook time' indicator will flash and after 5 seconds return to the time of day.
- iii) Turn off oven control.

5. TO RETURN THE APPLIANCE TO MANUAL

At the end of a timed cooking period, the indicator neon will flash and an alarm will sound for up to 2 minutes.

- i) To stop the sound press any of the three buttons, as Fig. 13.
- ii) The display will return to the time of day.
- iii) Turn off the oven controls.



6. THINGS TO NOTE

In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

7. AUTOMATIC COOKING

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, **do not** leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

THE GRILL

⚠ WARNING – Accessible parts become hot when the grill is in use. Keep children away.

USES OF THE GRILL

The grill is situated in the top compartment.

The grill gives variable heat settings. Use the high setting for foods that cook quickly such as toast and the lower setting to cook thicker foods such as chicken after it has been browned on the high setting.

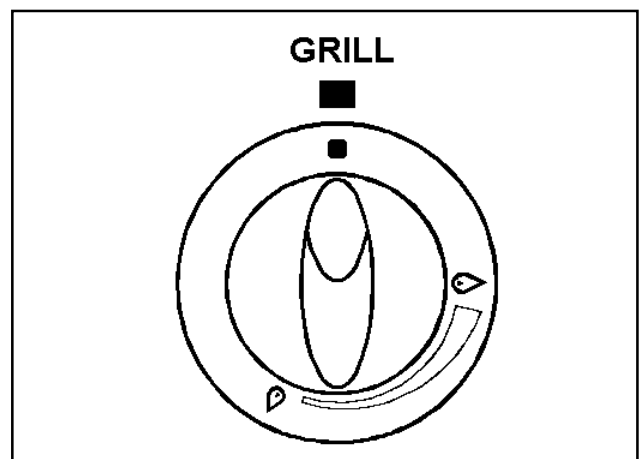
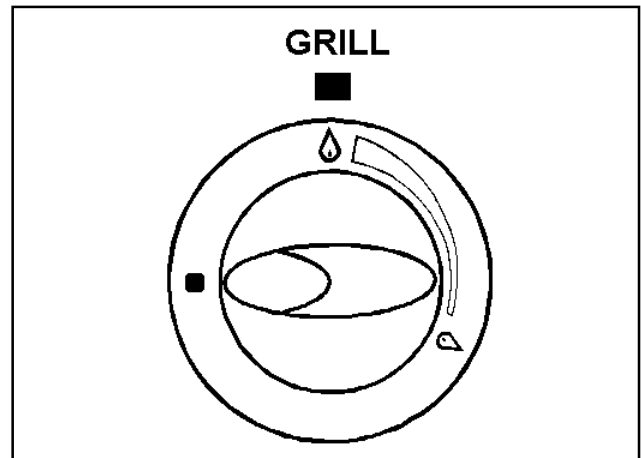
HOW TO LIGHT THE GRILL

1. Open the Grill door.
2. Push in the grill control and turn it anticlockwise to the highest setting. This is shown by a large flame symbol.
3. Adjust the setting as required.
4. Place grill pan with food under the grill.

⚠ The grill door must be left open when grilling.

Check that the grill burner is lit before you leave the appliance.

Never cover the grill pan or grid with foil as this can lead to grill fires.



TO TURN OFF THE GRILL BURNER

1. Push in the control knob and turn it to the OFF position. This is shown by a large dot.

THINGS TO NOTE

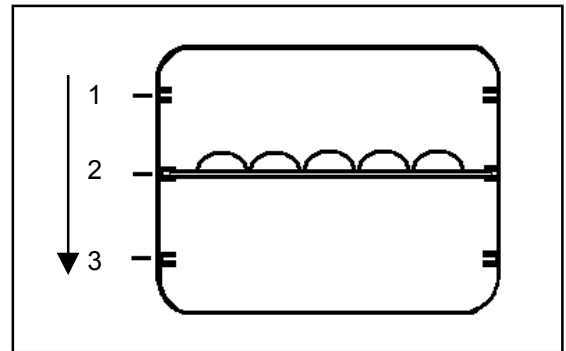
- The cooling fan for the controls will operate as soon as the grill control is turned. For more information on the operation of the cooling fan turn to page 6.
- If the oven door is closed whilst the grill burner is lit, it will go out. The burner will automatically re-light when the door is opened.
- Always light the burner before placing food under the grill.

THE GRILL SHELF

The grill shelf can be used in one of three positions. Shelf positions are counted from the top downwards.

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

When using the grill in position 2 and 3 the shelf must be withdrawn before the pan can be located or removed.

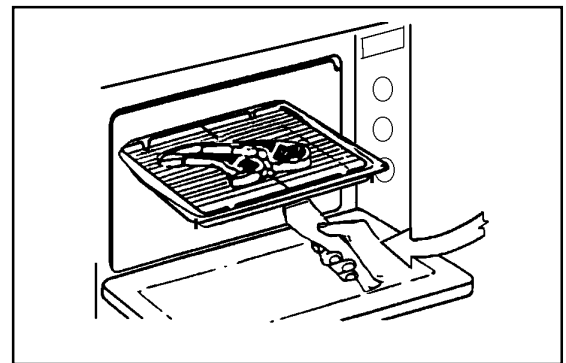
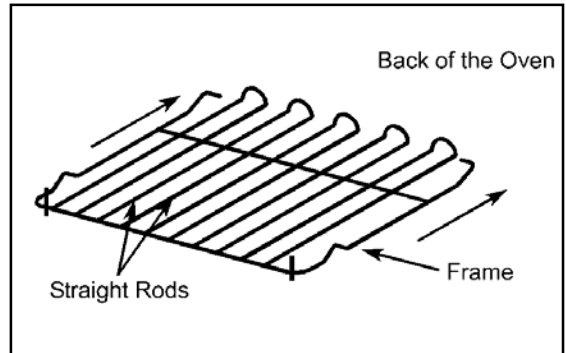


 **Ensure the grill pan is properly located.**

THE GRILL PAN AND HANDLE


The grill pan has a removable handle.

To insert the handle, press the button on the handle with the thumb and pivot the handle slightly upwards inserting the lip into the widest part of the bracket. Move the handle towards the left, lower into position and release the button.




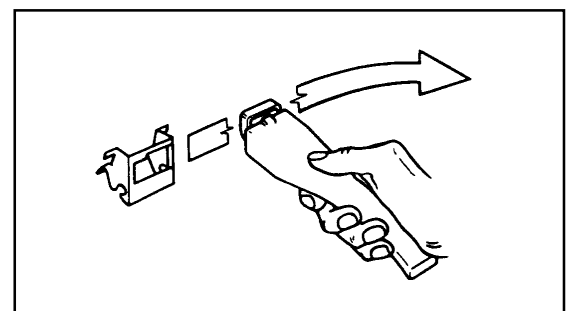
 **Ensure the handle is positively located.**

To remove the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.

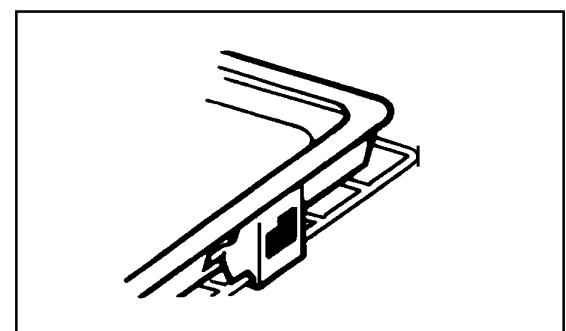
 **Protect your hands when removing the grill pan handle. Always remove the grill pan handle during grilling.**

To correctly locate the grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the front bar of the shelf.

 **The Grill Pan must not be located in the shelf runners.**



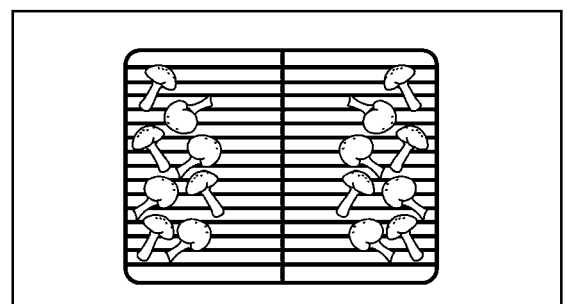
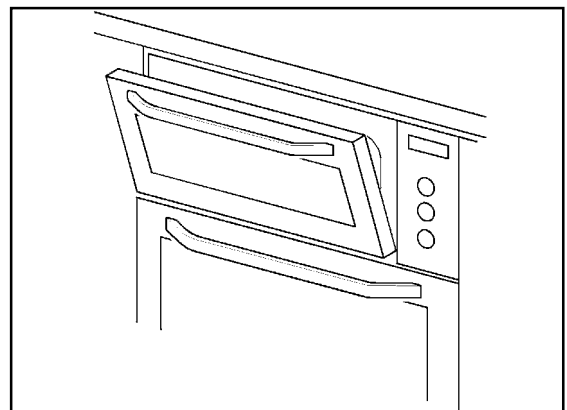
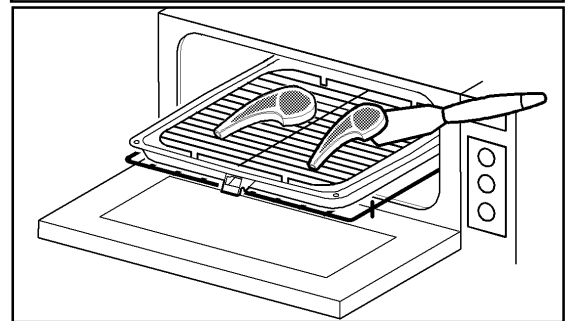
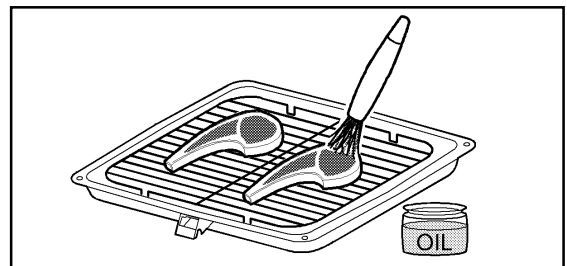
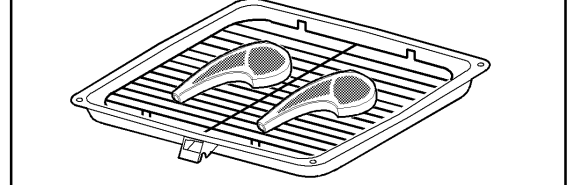
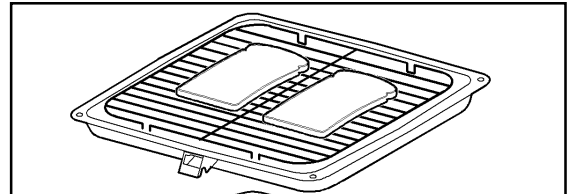
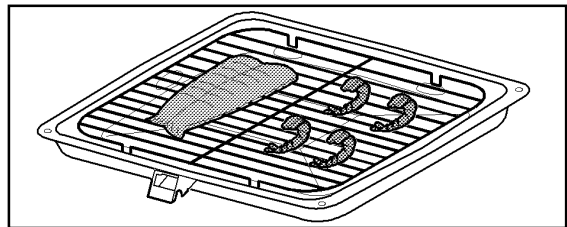
To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.



 **Ensure that the grill pan is supported when it is withdrawn.**

i HINTS AND TIPS

- Most foods should be placed on the grilling grid in the grill pan. This allows maximum circulation of air by raising the food out of fats and juices.
- The grilling grid is reversible. Adjust the grid height and grill pan runner position to allow for different thicknesses of food. Position the food close to the burner for faster cooking and further away for more gentle cooking.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- The food should be turned over during cooking as required. **Do not** use the grill to keep food warm as it will continue to cook the food.
- The grill door must be left open when grilling. For convenience the grill door can be left ajar.
- You may wish to preheat the grill on full setting for a few minutes before searing steaks or browning food.
- The grill compartment can be used to warm plates when the oven is on. **Do not** place plates to warm under the grill when it is lit as this may damage the plates.
- Place food towards the centre of the grilling grid. If food is outside this area it may require rotating during cooking. Food such as tomatoes and mushrooms requiring gentle heat should be placed towards the edge of the grid.
- Place foods such as Shepherd's pie and cauliflower cheese on the grill shelf to brown.



GRILLING CHART

The chart below gives recommended cooking times and shelf positions. Remember that these are a guide and should be adjusted to suit personal taste.

Note: Shelf positions are counted from the top downwards.

FOOD	GRILL TIME (Min)	SHELF	GRID POSITION
Bacon Rashers	2 – 3 each side	1	High
Beefburgers	6 – 10 each side	1	Low
Chicken Joints	15 – 20 each side	2	High
Chops - Lamb	7 – 10 each side	1	Low
Pork	10 – 15 each side	1	Low
Fish – Whole / Herring	8 – 12 each side	1	Low
Fillets – Plaice / Cod	4 – 6 each side	1	Low
Kebabs	10 – 15 each side	1	Low
Kidneys – Lamb	4 – 6 each side	1	Low
Pig	8 – 10 each side	1	Low
Liver – Lamb/Pig	5 – 10 each side	1	Low
Sausages	10 – 15 turn as required	1	Low
Steaks - Rare	3 – 6 each side	1	High
Medium	6 – 8 each side	1	High
Well Done	7 – 10 each side	1	High
Browning e.g. au gratin, Lasagne, Shepherd's Pie	3 – 5 mins	2	-

THE OVEN

USES OF THE OVEN

The oven is ideal for baking, roasting and casseroles. The oven also includes a Slowcook feature. It is important to refer to the oven cooking chart as a guide to shelf positions and gas mark settings as these may differ from previous appliances you may have used.

PREHEATING


It is not necessary to preheat the oven for casseroles. For recipes needing high temperatures such as bread, pastries, scones, soufflés etc. best results are achieved if the oven is preheated for 20 minutes. When cooking or reheating frozen or chilled food read the instructions on the packaging.

HOW TO LIGHT THE OVEN

1. Open the oven door.
2. Push in the oven control and turn it to gas mark 9.
3. Adjust the control to the required gas mark setting.
4. Wait until the burner has a large flame.
5. Close the oven door.

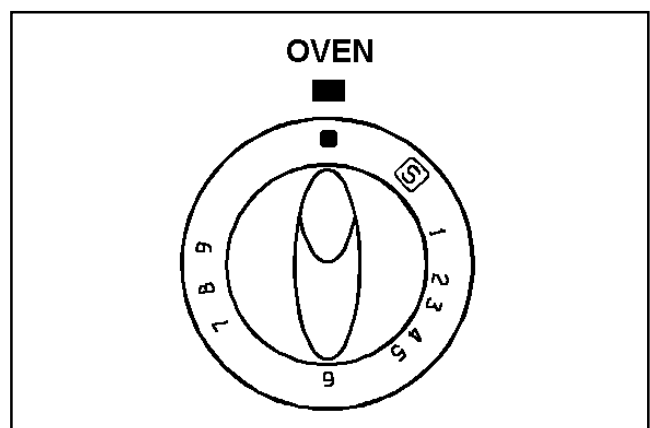
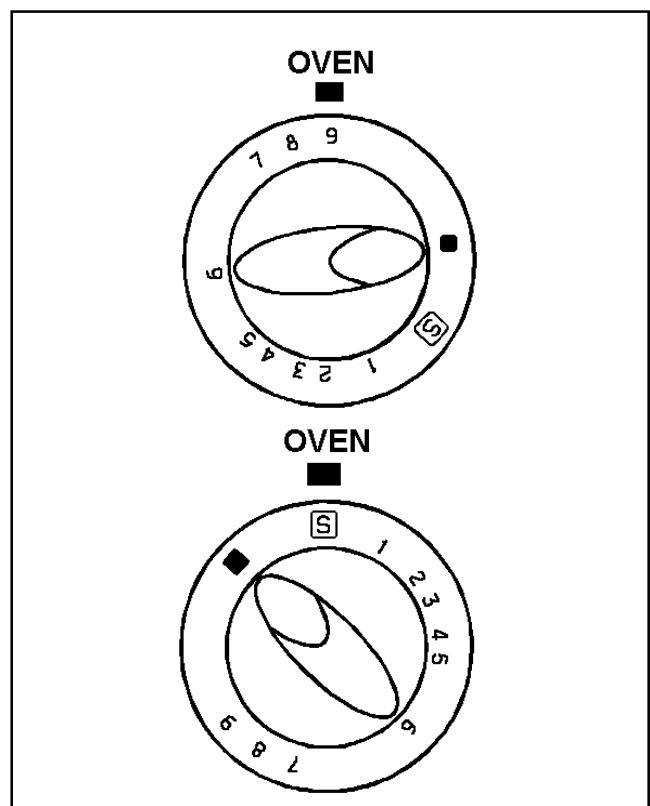
THINGS TO NOTE

- The oven light will come on when the oven control is turned.
- The cooling fan for the controls may operate after a time. See page 6 for further details on the operation of the cooling fan.
- If an automatic programme has been set, the oven light does not come on until the cook time begins.

 Do not place cookware over the oven burner. This will damage the oven and ovenware.

TO TURN OFF THE OVEN

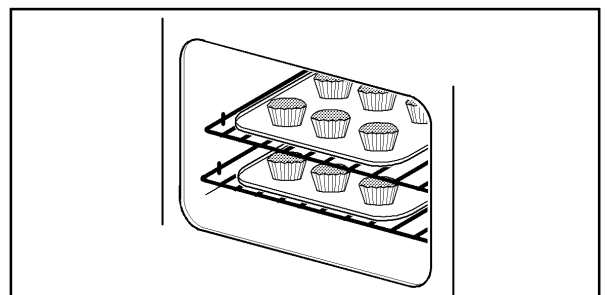
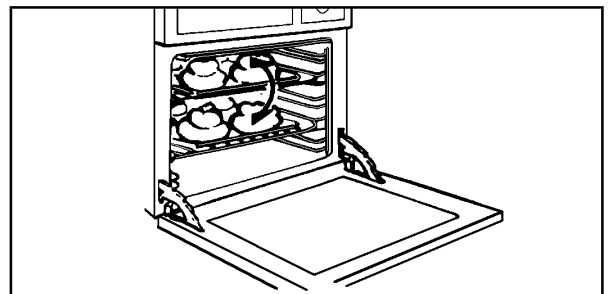
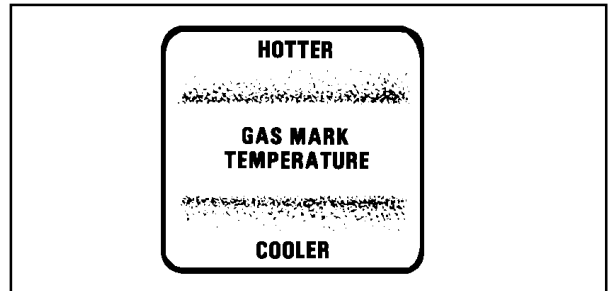
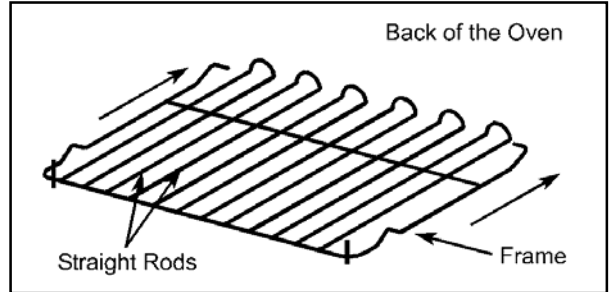
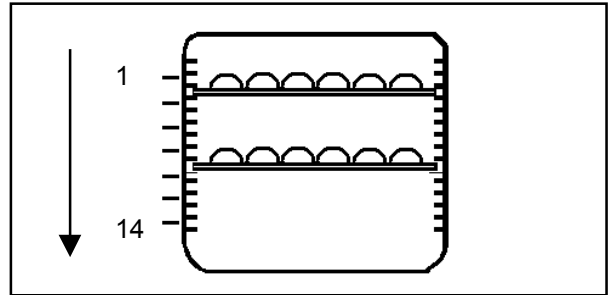
1. Push in the control knob and turn it to the Off position. This is shown by a large dot.



TO FIT THE OVEN SHELVES

There are 14 shelf positions in the oven. Shelf positions are counted from the top downwards.

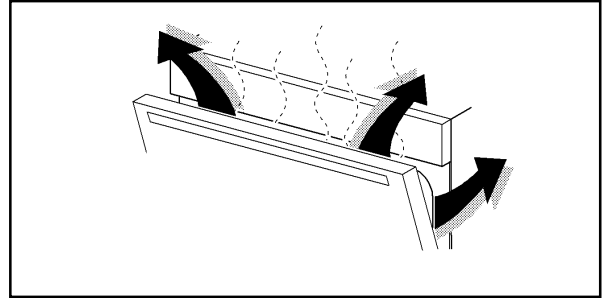
The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



i HINTS AND TIPS

- There are zones of heat within the oven. The temperature in the middle is the gas mark you have chosen. The top of the oven is slightly hotter and the lower shelf slightly cooler.
- Use the heat zones when cooking foods requiring different temperatures all at the same time.
- When cooking more than one tray of similar items, for example cakes or biscuits, swap the trays round during cooking. Alternatively remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.
- It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



ROASTING

For best results we recommend open roasting using minimal fat or oil to prevent splashing.

It is not necessary to cover meat or poultry or wrap food in foil when roasting as this restricts the circulation of heat and will lead to extended cooktimes.

If you are using a roasting bag or cover chicken breast with foil, be prepared to allow an extra 10 – 15 minutes for each 1/2kg (1lb).

When cooking large items such as turkeys, the use of foil may be required to prevent the breast becoming dry before the rest of the bird is fully cooked.

OVEN COOKING CHART

The Gas mark settings are intended as a guide only. It may be necessary to increase or decrease the settings to suit individual preferences and requirements.

Note: Shelf positions are counted from the top and the oven downwards.

FOOD	SHELF POSITION	GAS MARK SETTING
Viennese Biscuits	7	7
Bread	10	7
Bread Rolls / Buns	10	7
Cakes:		
Small & Queen	5 & 11	5
Sponges	5 & 11	5
Victoria Sandwich	5 & 11	4
Madeira	7	4
Rich Fruit	9	2
Christmas	10	2
Gingerbread	8	2
Flapjack	7	5
Shortbread	7	2
Baked Custard	10	3
Casseroles:		
Beef / Lamb	10	3
Chicken	10	4
Convenience Foods	7	According to manufacturers instructions
Fish	7	5
Fish Pie - Potato Topped	8	7
Fruit Pies	4 & 10	6
Crumbles	6	5
Milk Puddings	10	2
Pasta / Lasagne etc.	7	5
Pastry :		
Choux – Eclairs/Profiteroles	5	4
Flaky / Puff Pies	7	7
Shortcrust	7	6
Mince Pies	4	5
Meat Pies	5 & 11	6
Quiche, Tarts, Flans	7	5
Roasting Meat / Poultry	9	5
Turkey	14	5
Scones	5 & 11	7
Shepherd's Pie	8	7
Soufflés	7	5
Vegetables:		
Baked Jacket Potatoes	7	5
Roast Potatoes	10	6
Yorkshire Puddings: - Large	5	7
Individual	5	7

SLOWCOOK FEATURE

USES OF SLOWCOOK

Slowcooking in the oven allows most foods to be cooked at a low temperature over a number of hours. A variety of foods, particularly cheaper cuts of meat can be cooked in this way making them tender, tasty and succulent.


This feature is most convenient when used in conjunction with the automatic timer as there is no need to be present at the start of cooking.

HOW TO USE SLOWCOOK

1. Open the oven door.
2. Push in the oven control and turn it to gas mark 9. When the burner has lit there will only be small flames at first.
3. Turn the control to the Slowcook setting. **S**
4. Wait until the burner has a large flame.
5. Close the oven door.

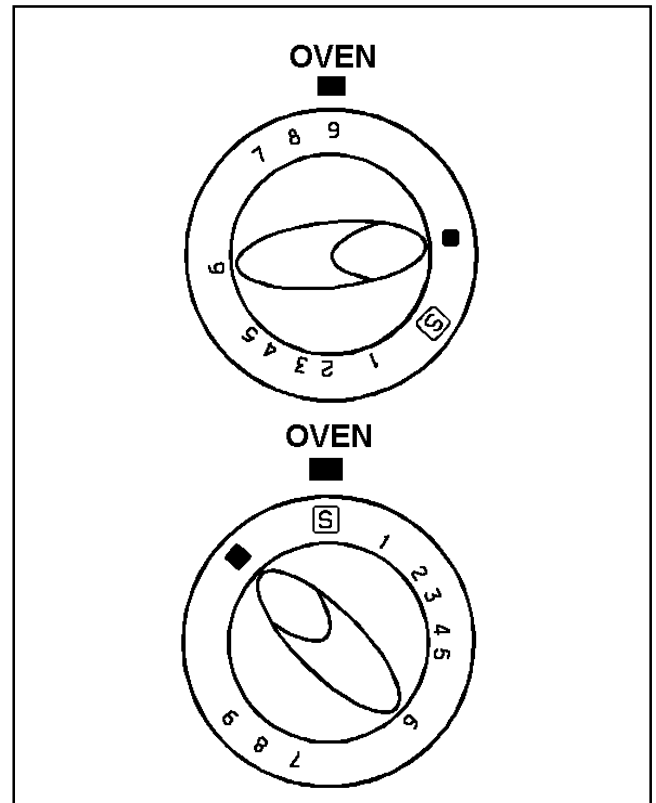
THINGS TO NOTE

- The oven light will come on when the oven control is turned.
- The cooling fan for the controls may operate after a time. See page 6 for further details on the operation of the cooling fan.
- If an automatic programme has been set, the oven light does not come on until the cook time begins.


 **Do not place cookware over the oven burner. This will damage the oven and ovenware.**

HINTS AND TIPS

- Always cover food with a close fitting lid or tin foil.
- **Do not** re-heat food using the slow cook function.
- Slow cooked food should be eaten as soon as possible after cooking. It is not advisable to allow food to cool down slowly.
- It is recommended that vegetable dishes, sponge and suet puddings are prepared just prior to cooking.
- A complete meal can be cooked using slow cook function.
- Most foods should be cooked on the middle shelf. Use shelf position 9 for large joints and stews. Ensure dishes are evenly spaced to allow for maximum circulation around food.
- Thicken casseroles by tossing meat in flour first or by blending flour with water and adding at the end.
- Pastries, breads and biscuits are not suitable for slow cooking.
- Adjust seasoning at the end of the cook time.
- Thaw frozen foods thoroughly before cooking.



CARE AND CLEANING

 For hygiene and safety reasons this gas appliance must be kept clean.

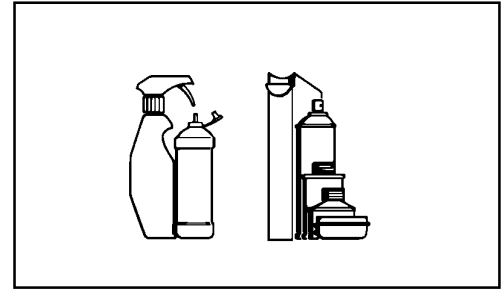
A build up of fat or other foodstuffs could cause a fire.

Before cleaning the appliance always allow the cooling fan for the controls to cool the appliance down before switching off the electricity supply.

CLEANING MATERIALS

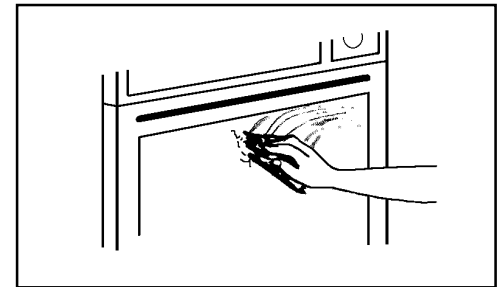
Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should **NOT** be used as they may dull the surface finishes. Harsh abrasives should also be avoided.



CLEANING THE OUTSIDE OF THE APPLIANCE

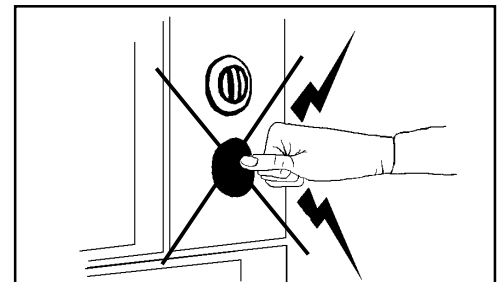
DO NOT use abrasive cleaning materials or scourers on the outside of the appliance as some of the finishes are painted and damage may occur. Regularly wipe over the control panel and oven doors using a soft cloth well wrung out in warm water to which a little liquid detergent has been added. **Stainless Steel cream cleaners are abrasive and should be avoided as they may damage the surface finish.**



 Do not attempt to remove any of the control knobs from the appliance as this may cause damage.

CLEANING THE CONTROL KNOBS AND HANDLES

It is strongly recommended that only hot soapy water is used for cleaning the control knobs and door handles. **ANY OTHER CLEANING MATERIALS WILL DULL THE SURFACE FINISH.**



CLEANING THE OUTER AND INNER DOOR GLASS PANELS



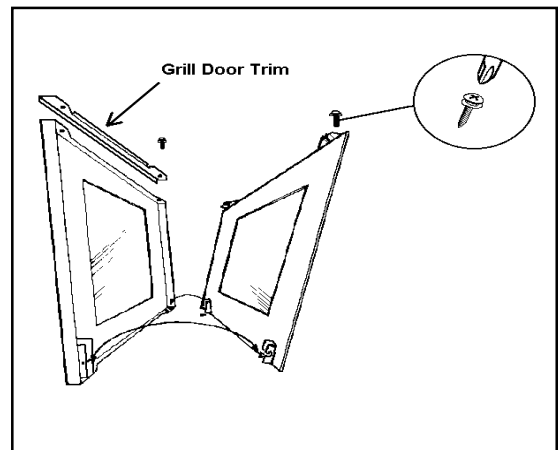
To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergents and bleaches
 - Impregnated pads unsuitable for non-stick saucepans
 - Brillo/Ajax pads or steel wool pads
 - Chemical oven pads or aerosols
 - Rust removers
 - Bath/Sink stain removers
-

The outer grill and oven door glass panels are removable for cleaning.

TO REMOVE THE OUTER DOOR GLASS

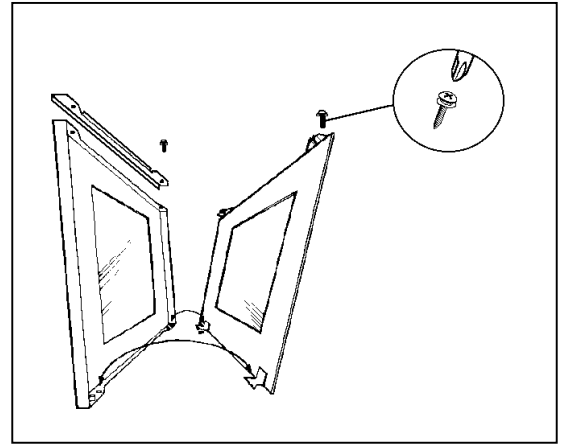
1. Open the grill or oven door slightly to gain access to the two cross head screws on the top of the oven door.
 2. Loosen the two screws using a Pozidrive screwdriver.
 3. Holding the door glass securely in place with one hand remove the screws and washers with the other hand.
The screws and washers retain the trim on the top of the grill door. Note the position of the trim on the door.
 4. Holding the door and glass with one hand, gently pull towards you and slightly lift the door glass with the other hand to disengage the panel from the location point at the bottom of the door. Gently release the door to close it.
 5. Clean the outer and inner glass using hot soapy water or Hob Brite. Should the inner face of the outer door glass be heavily soiled it is recommended that soapy water with a high concentration of soap is used. To prevent streaking, a glass cleaning spray may be applied and the glass polished with a soft cloth. Ensure that all parts are thoroughly dry before attempting to replace the outer door glass.
-



If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.

TO REPLACE THE OUTER DOOR GLASS

1. Holding the door glass panel with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Holding the door glass with your left hand, use your right hand to open the oven door.
Bring the door gently towards the glass panel ensuring the screw location holes line up.
3. Place the trim in the correct position on the top of the grill door.
4. Hold the glass in place with one hand and insert the cross head screws with washers into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
5. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.



⚠ DO NOT attempt to use the oven without the glass being in place.

TO CLEAN THE INNER GLASS DOOR

The inner glass door is not removable. Clean using hot soapy water or Hob Brite and a soft cloth. **DO NOT** use abrasives as they may damage the glass or seal.

CLEANING INSIDE THE GRILL AND OVEN COMPARTMENTS

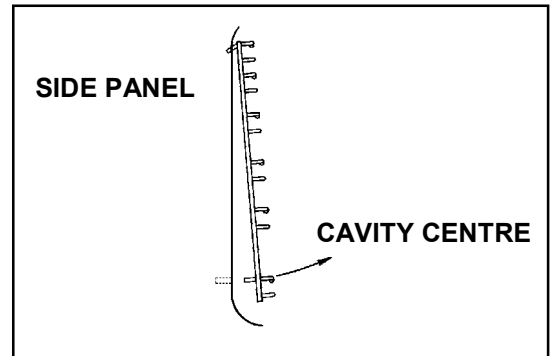
The vitreous enamel coating in the grill compartment and main oven compartment can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

Aerosol cleaners must not come into contact with elements or the door seal as this may cause damage.

TO REMOVE THE WIREWORK RUNNERS

The wirework runners in the grill and oven can be removed for cleaning.

1. Remove all shelves and furniture from the grill / oven compartments.
2. Hold the wirework at the bottom and gently pull towards the centre of the grill or oven compartment.
3. Unhook the runner at the top and remove it from the cavity.
4. To replace, hook the wirework back into the oven sides.



Ensure that the wirework runners are firmly in place before refitting the shelves.

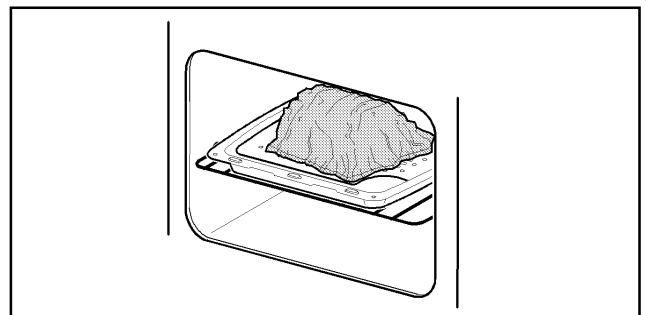
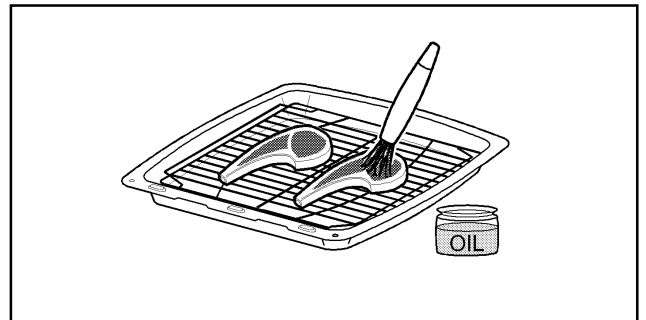
CLEANING THE SHELVES, WIREWORK RUNNERS AND GRILL/OVEN FURNITURE

All removable parts, except the grill pan handle, can be washed in the dishwasher.

The meat tin, grill pan, grill pan grid, oven shelves and wirework runners may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

COOKING TO REDUCE SOILAGE

- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
- Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
- It is **NOT** necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures, as well as causing condensation.
- Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.

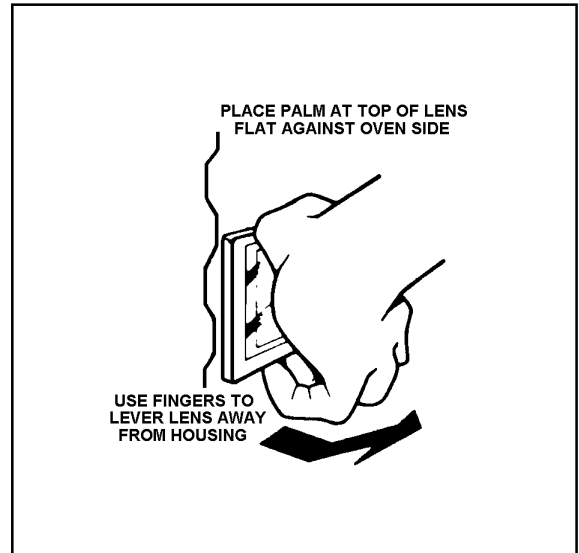


REPLACING AN OVEN LIGHT BULB

 **Isolate the appliance from the electricity supply before replacing the bulb.**

The type of bulb required is a 300°C, 25 watt small Edison Screw.

1. Make sure the appliance is cool before you replace a bulb
2. Open the oven door and remove the shelves and wirework runners.
Instructions on how to remove the wirework runners are given on page 26.
3. Pull the glass bulb cover towards you and then pull it off. If necessary use a screwdriver to carefully lever off the cover, taking care not to damage the oven cavity.
4. Unscrew the bulb by turning it to the left.
5. Fit a new bulb and then replace the glass bulb cover.
6. Refit the wirework runners and replace the oven shelves.
7. Restore the appliance to the electricity supply and reset the time of day.



SOMETHING NOT WORKING

Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

PROBLEM	POSSIBLE SOLUTION
The grill, oven and timer do not work.	<p>Check that the appliance is switched on at the wall.</p> <p>Check that there has not been a power failure. If the electricity supply has been interrupted or you have switched the oven off at the wall, the grill may have cut out before the cooling fan has cooled the appliance down. Switch the appliance on at the wall until the cooling fan has cooled it down.</p> <p>Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances such as your central heating or gas fire are working.</p>
The Grill works but the Oven does not	<p>Check that the timer is set for manual operation. See page 10.</p>
The Grill sparks in use	<p>Ensure that the grill door is open when grilling. If the grill door is closed whilst the burner is lit it will automatically re-light when the door is opened.</p> <p>Always light the burner before placing the grill pan and food under the grill.</p>
The Grill does not work	<p>Ensure the cooling fan is running when the grill is on. If the cooling fan fails, the grill will not work. Contact your nearest local Service Force Centre.</p>
The timer does not work.	<p>Check that the instructions for the operation of the timer are being closely followed.</p>
The oven or grill burner flame is unstable / noisy	<p>Check that the burner flames stabilise after a few minutes. The appliance may need to adjust to room temperature</p>
The oven is not cooking evenly.	<p>Check that the appliance is correctly installed and is level.</p> <p>Check that the recommended Gas mark settings and shelf positions are being used.</p>

The oven light fails to illuminate.

The oven light bulb may need replacing, see page 27.

If the Oven is set for automatic cooking the light will illuminate when the cook time begins.

Food is cooking too quickly or too slowly

Check that the recommended Gas mark settings and shelf positions are being used. See page 21. Be prepared to adjust the gas mark up or down by one setting to achieve the results you want.

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working".

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

CUSTOMER CARE DEPARTMENT

For general enquires concerning your Electrolux appliance, or for further information on Electrolux products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.electrolux.co.uk

Customer Care Department
Electrolux
55 – 77 High Street
Slough
Berkshire
SL1 1DZ
Tel: 0870 5 950950 (*)

*calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

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

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 an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacture which are not marketed by Electrolux.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordernone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

TECHNICAL DETAILS

Loading info :

Grill Burner	Natural gas	L.P. Gas
Heat Input	2.8 kW (9554 Btu/h)	2.8 kW (201 g/h)
Injector Marking	123	089
Oven		
Heat Input	1.7kW (5800 Btu/h)	1.7kW (122g/h)
Injector Marking	095	060
Thermostat By-Pass Marking	74	79
Oven Light:	0.05kW	
Control Cooling Fan	0.020kW	
Timer:	0.005kW	
Height:	Appliance 760 mm	Installed 720mm
Width:	593 mm	
Depth: (excluding handles and knobs)	550 mm	
Weight:	52 Kg	
Connection: Gas	Rear top right hand side of appliance Rc $\frac{1}{2}$ ($\frac{1}{2}$ "P. Female)	
Connection: Electric	230 - 240 Volt A.C. 50Hz Mains 3 core cable and moulded plug fused to 3 amps.	

GAS CATEGORY

CAT. I_{2H}

CAT. I₃₊

COUNTRIES OF DESTINATION

GB, IE

GB, IE

IMPORTANT – SAFETY REQUIREMENTS

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations Current Editions. Detailed recommendations are contained in the following British Standard Codes of Practice – BS.6172, BS.5440: Part 2 and B.S.6891. All British Standards must be 'Current Editions'.

PROVISION FOR VENTILATION

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with the current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

The room containing the appliance should have an air supply in accordance with BS.5440: Part 2 Current Edition. All rooms require an openable window or equivalent and some rooms will require a permanent vent as well. For room volumes up to 5m³ an air vent of 100cm² is required: for room volumes between 5m³ and 10m³ an air vent of 50cm² is required. If the room has a door that opens directly to the outside, no air vent is required. For room volumes that exceed 11m³ no air vent is required. If there are other fuel burning appliances in the same room, BS.5440: Part 2 Current Edition should be consulted to determine the requisite air vent requirements.

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

INSTALLATION INSTRUCTIONS

THINGS YOU NEED TO KNOW

⚠ WARNINGS:

- In the interest of safety this appliance must be installed and / or serviced by a competent person (Corgi registered). Safety may be impaired if installation is not carried out in accordance with these instructions.
- This appliance must be earthed.
- **Do not** remove the screws from the earth tab extending from the oven mains terminal block (Fig. 1).
- Before connected the appliance make sure that the gas type and the voltage of your electricity supply is the same as that indicated on the rating plate. The rating plate can be seen on the rear panel of the appliance.
- **Do not** alter the electrical circuitry of this appliance.

NOTE: HOUSE CIRCUIT

Earth leakage / continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

NOTE: It is good practice to:

- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

THINGS TO NOTE

LOCATION OF APPLIANCE

The appliance may be located in a kitchen, a kitchen/diner or bedsitting room, but not located in a bathroom or shower room.

L.P.G. appliances **MUST NOT** be installed below ground level i.e. in a basement or aboard any boat, yacht or other vessel.

It is essential that there is a minimum clearance of 2mm between the top surface of the appliance and the inside top of the cabinet.

- This appliance is designed to be fitted between cabinets with the recommended dimensions as shown in Figs. 2 and 3.

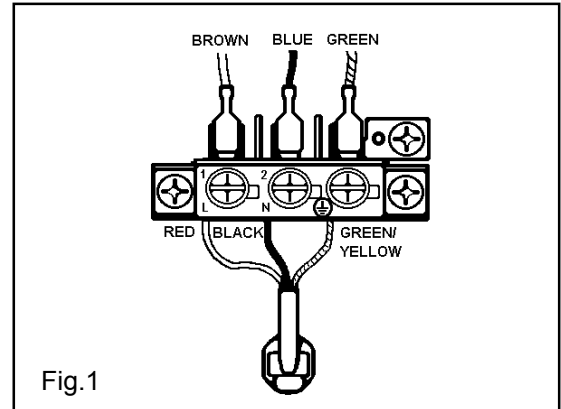


Fig.1

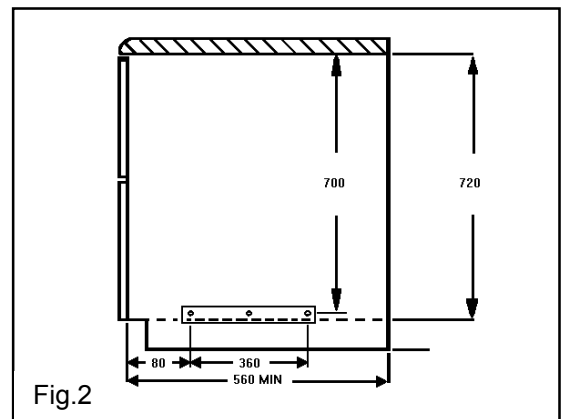


Fig.2

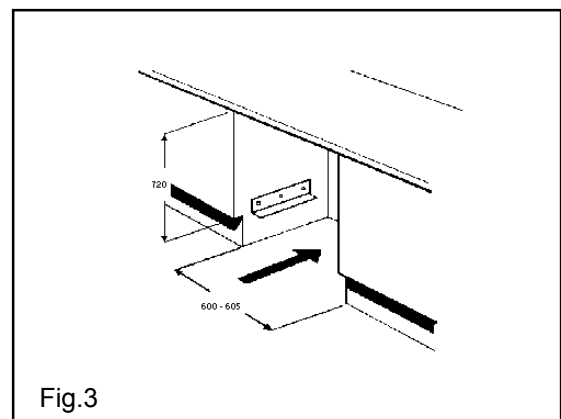
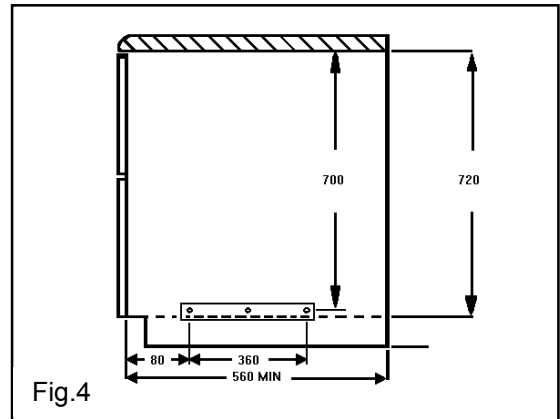


Fig.3

INSTALLATION INSTRUCTIONS

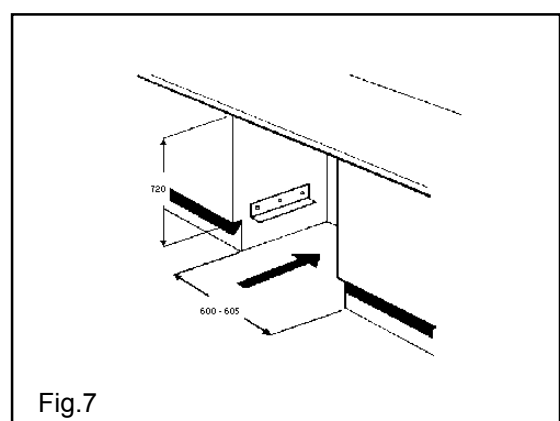
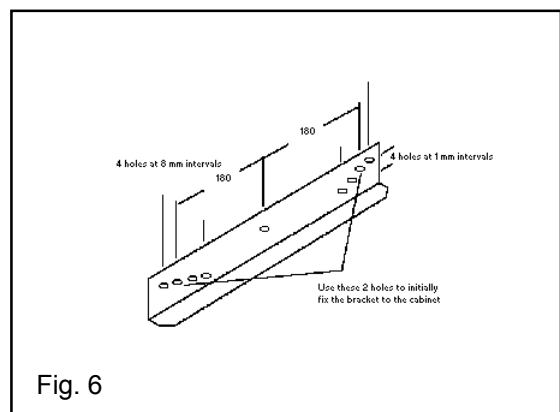
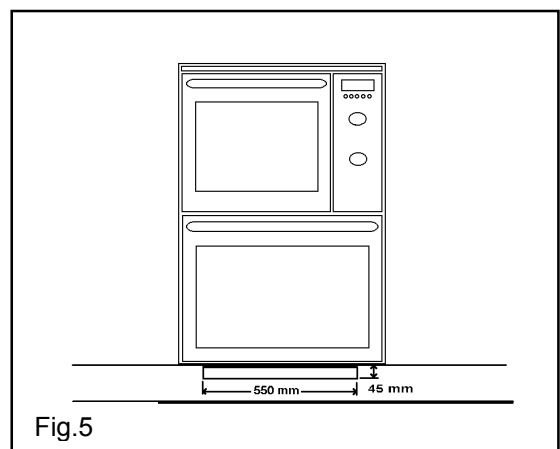
- This appliance must not be installed on a wooden base.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN30.



GETTING THINGS READY

PREPARING CABINET FOR FITTING OVEN

- Make sure the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 4).
- If the size is between 605-610mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 600-605mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- The adjacent cabinets must be stable and firmly secured to the wall or floor. If necessary, make arrangements to ensure the work surface below which the oven will rest is level.
- Mark the centre of the aperture into which the appliance is to be fitted onto the plinth board.
- Remove the plinth board from in front of the cabinets.
- Cut the required ventilation slot in the plinth as detailed in Fig.5.
- Drill two pilot screw holes into the sides of the adjacent cabinets, in the position indicated by Fig. 4.
- Fit the appliance mounting brackets using the two holes indicated in Fig. 6 to the adjacent cabinets (Ref. Fig.4 & 7).
- Check that the mounting brackets are level. They can be adjusted if necessary by using the extra holes at the ends of the brackets. Once the brackets are level, drill a pilot hole through the central hole in the bracket and fit the remaining screw.



INSTALLATION INSTRUCTIONS

FLEXIBLE PIPE INSTALLATION

FITTING THE APPLIANCE AND CABINET

It is recommended that a $\frac{3}{8}$ " 1100mm long angled flexible hose (BFS), and a $\frac{1}{2}$ " straight socket (BFS) be used for the installation. However, any approved hose of the right length can be used.

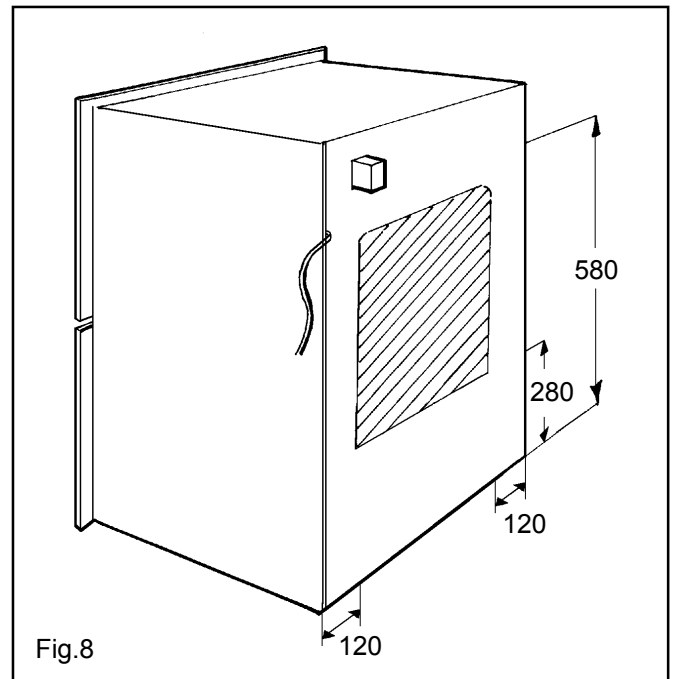
IMPORTANT: Flexible tubing used must comply with BS 669 current editions. L.P.G. flexible connections must be of a type suitable for L.P.G. and capable of operation up to 50mbar and carry a red stripe, band or label.

NOTE: Only liquid sealants can be used in threaded gas connections. **Do Not** use P.T.F.E.Tape.

1. Make suitable arrangements for gas and electric supplies into the installation site.
2. When unpacking the appliance keep it on its polystyrene base until it is put into the cabinet to avoid damage.

NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor.

3. If the gas supply bayonet and wall fixing bracket are to be located behind the appliance it must be located in the shaded area as indicated in Fig.8.
4. Connect flexible hose to the gas inlet supply block see Fig.8. The hose should be long enough to allow the appliance to be withdrawn from the cabinet.
5. Position the appliance in front of the cabinet and run the supply cable (See Connection to Electricity Supply) through the cabinet and connect to the junction box or socket. Ensure that the supply is isolated at this stage. Connect flexible hose to the bayonet connector.



INSTALLATION INSTRUCTIONS

CONNECTION TO ELECTRICITY SUPPLY



WARNING: This appliance must be earthed, do not earth this appliance to the gas supply piping.

This appliance must be connected to a isolated 230V-240V a.c. 50Hz supply which incorporates a 3 ampere fuse. If any other type of plug is used it should incorporate a 5 ampere fuse in either the plug or adapter or at the distribution board. The appliance is supplied with 2 metres (6.5 ft) of 5 ampere 3 core cable fitted with a moulded plug. Ensure the plug is accessible to the user. If this proves insufficient to allow the appliance to be plugged into the nearest supply socket, the supply cable can be either 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.

Should the supplied cable be required to be threaded through small apertures in the cabinets it can be removed from the mains plug.

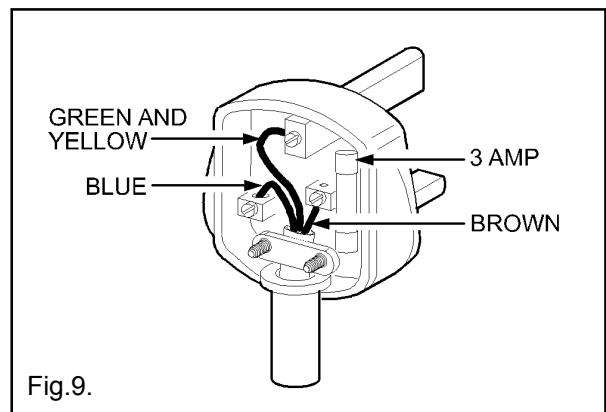
If the supplied moulded plug is cut off dispose of it safely as it will be a shock hazard if inserted into a 13 amp socket elsewhere in the house.

To fit a 3 pin 13 amp plug to the end of the appliance cable (Fig.9.). Connect the wires as follows:

BROWN to live terminal.

BLUE to the neutral terminal.

GREEN / YELLOW to the earth terminal.



INSTALLATION INSTRUCTIONS

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

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

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

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

FIT A 3 AMP FUSE TO THE PLUG FUSE HOLDER

- Turn on Gas and Electric supplies.
- Carry out a gas tightness test.
- Switch off electric supply.

INSTALLATION BETWEEN CABINETS

- Lift the appliance into the cabinet making sure the hose and the cable are not trapped. Push the appliance as far back as it will go.
- **N.B. Two people will be required to carry out the lifting procedure.**
Warning: **Do Not** attempt to lift this appliance by the handle(s).
- Centralise and fix the appliance to the underside of the worktop using the two stability screws provided, in the position indicated in Fig.10.
- Refit the plinth board.

Place the top trim with the cork washers uppermost flush with the edge of the worksurface (see Fig.11) and screw into the position using the screws supplied with the appliance.

Switch on the appliance then refer to the operating instructions in the following pages.

- Carry out a gas tightness test.
- Ensure the owner is given these operating instructions.

CHECKING THE ELECTRICAL CONNECTIONS

- Confirm the appliance is correctly connected by switching on and observing the various oven functions.
- The electronic timer will flash on and off.

NOTE: HOUSE CIRCUIT

Earth leakage / continuity tests must be carry out before the appliance is connected to the mains supply and re-checked after fitting.

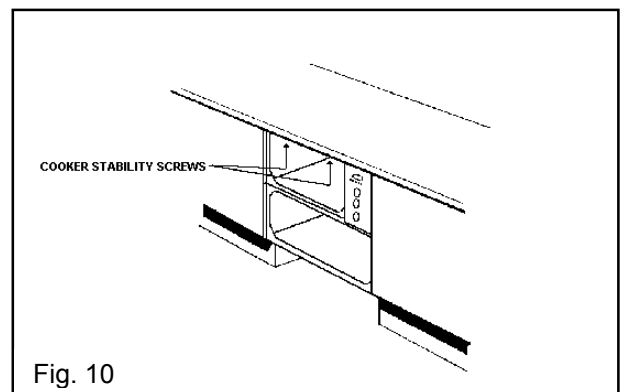


Fig. 10

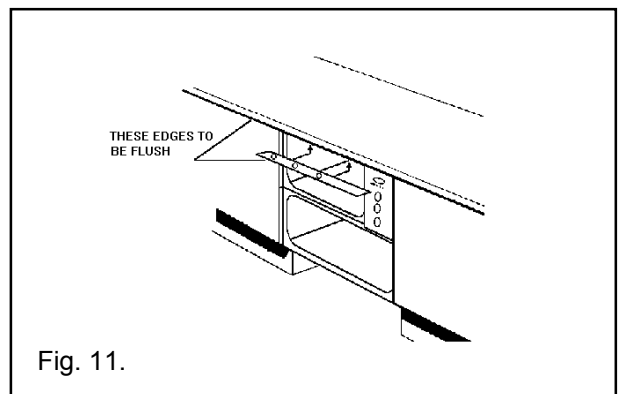


Fig. 11.

INSTALLATION INSTRUCTIONS

PRESSING TESTING

To pressure test connect the pressure gauge to the oven injector

1. Check the supply pressure by turning the grill on and oven thermostat to Mark 9. Then turn on the electricity supply. Allow the grill burner to light. The pressure should be:
Natural Gas 20mbar
L.P.G. Gas The pressure must be set to 28mbar for use on butane or 37mbar for use on propane.
2. Turn off the electricity supply and the thermostat; disconnect the pressure gauge.

CHECKING THE GRILL

1. Place the grill pan containing the grid under the grill burner.
2. With the grill door open, turn on the grill tap, check that there is a spark from the ignition system. This should continue until the burner is alight.
3. There is a safety switch which shuts off the gas supply to the grill burner when the door is closed. Check that this is operational by slowly closing the grill door, the gas supply should be shut off to the burner before the grill door is fully closed.

CHECKING THE OVEN

1. Set the clock as described on page 10, the clock is now ready for manual operation.
2. Turn the thermostat knob to Mk. 9 and check that there is sparking from the ignition system. This should continue until the oven burner is alight.
3. When the oven burner lights up the sparking should cease, there should be a low gas rate at first to the oven burner which is the flame supervision device (F.S.D.) by pass rate.
4. When the F.S.D. phial has heated up it opens the F.S.D. valve and the main gas stream flows to the burner.
5. Set the oven thermostat to Mk. 2, close the oven door and check that after 10 minutes the flame size has reduced.
6. Turn off the thermostat and check that the oven flames go out.

NOTES

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

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