

MODEL

WCG530S

USER Manual



White-Westinghouse

GAS Type

LPG 30mbars

S/N: 05200096

Freestanding Cooker

Models

WCG532K / WCG534K / WCM952K / WCM954X
WCG530K / WCG540X / WCG530S / WCG534X
WCG540XG / WCG644K / WCM953K / WCM952X
WCG532MX / WCG532X / WCG534MX

Dear Customer,

Our goal is to offer high quality products that exceed your expectations. This appliance is carefully produced in modern facilities and conforms to international safety standards.

This user manual is to help you use your appliance with confidence and maximum efficiency.

Before using your appliance, read this guide carefully. It includes the basic information for correct and safe installation, maintenance and use.

Please contact to the nearest Authorized Service for the installation of your product.

This appliance should be used only for domestic purpose, not for commercial use.

oven size : see back

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Cooker Specifications

WESTINGHOUSE	MODEL	COLOUR	NO.GAS BURNER	HOT PLATE	OVEN TYPE	OVEN FAN	OVEN LAMP	GAS COOKER IGNITION	GAS CYLINDER COMPART MENT
90CM	WCM952K	BLACK	4	1	62L GAS + GAS GRILL	YES	YES	ELECTRIC	YES
	WCM954X	STAINLESS STEEL	4	1	102L GAS + GAS GRILL	YES	YES	ELECTRIC	NO
	WCM953K	BLACK	4	1	62L GAS + GAS GRILL	YES	YES	ELECTRIC	YES
	WCM952X	STAINLESS STEEL	4	1	62L GAS + GAS GRILL	YES	YES	ELECTRIC	YES
60CM	WCG644K	BLACK	4	0	62L GAS + GAS GRILL	NO	YES	ELECTRIC	NO
50CM	WCG532K	BLACK	3	0	62L GAS	NO	YES	PIEZO	NO
	WCG534K	BLACK	3	0	62L GAS + GAS GRILL	NO	YES	ELECTRIC	NO
	WCG530K	BLACK	3	0	47L GAS	NO	YES	PIEZO	NO
	WCG540X	STAINLESS STEEL	4	0	47L GAS	NO	YES	PIEZO	NO
	WCG530S	Silver	3	0	47L GAS	NO	YES	PIEZO	NO
	WCG534X	STAINLESS STEEL	3	0	62L GAS + GAS GRILL	NO	YES	ELECTRIC	NO
	WCG540XG	STAINLESS STEEL	4	0	47L GAS	NO	YES	PIEZO	NO
	WCG532MX	STAINLESS STEEL	3	0	62L GAS	NO	YES	PIEZO	NO
	WCG532X	STAINLESS STEEL	3	0	62L GAS	NO	YES	PIEZO	NO
	WCG534MX	STAINLESS STEEL	3	0	62L GAS + GAS GRILL	NO	YES	ELECTRIC	NO

90cm

Dimension W x D x H

900W x 550D x 860H

Weight Net / Gross

55 Kg / 58 Kg

Oven Capacity Gross

102 Litre / 62 Litre (with gas bottle compartment)

60cm

Dimension W x D x H

600W x 550D x 860H

Weight Net / Gross Kg

37Kg / 41Kg

Oven capacity Gross

62 Litre

50cm

Dimension W x D x H

500W x 550D x 860H

Weight Net / Gross Kg

33 Kg / 38 Kg

Oven capacity Gross

47Litre WCG530K / WCG530S /WCG540X / WCG540XG /

62 Litre WCG532K / WCG534K /

WCG534X / WCG532MX/ WCG532X /

WCG534MX

Heat Input Gas Burners

Wok Burner

(90cm) 3.8 kW & (50cm) 3.8 kW

Rapid Burner

(90cm) 3.0 kW & (50cm) 3.0 kW

Auxiliary Burner

(90cm) 1.0 kW & (50cm) 1.0 kW

Pressure

LPG / 30 mbar

This manual is prepared for more than one model. Your appliance may not have some of the features outlined in this manual. Please read this manual carefully and pay attention to the figures and information that relates to your model.

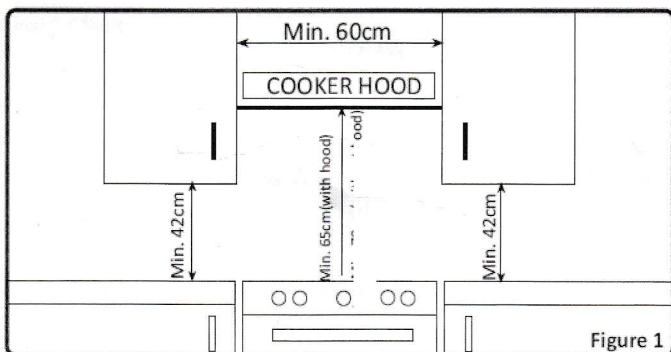
• Important safety information

It is very important that this instruction book should be kept safely for the future consultation. If the appliance should be sold or given to another person, please ensure that the booklet goes together with it, so that the new owner can know of the functions of this appliance and also be aware of the necessary precautions.

NOTE - Product warnings have been given for the safety of you and other users. We therefore ask you to read carefully the procedures of installing and using this cooker.

Installation

- The work on installation must be carried out by competent and qualified installers according to the local regulation in force.
- Any modifications to the domestic electrical main which may be necessary for the installation of the appliance should be carried out only by a qualified technician.
- It is dangerous to modify, the characteristics of this appliance.
- Avoid installation of the cooker near flammable material (e.g. curtains, tea towels, etc.)
- If installing the cooker with a cooker hood ensure there is a minimum of 65cm to the underside of the hood ...see Fig. 1

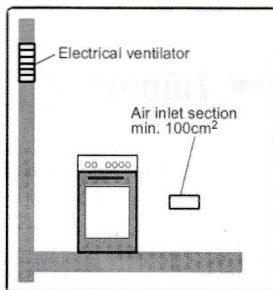
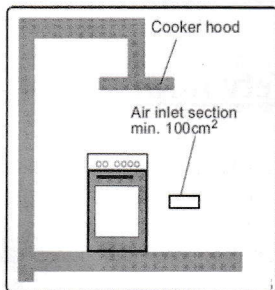


Important Safety

For safety reasons ensure adequate room ventilation for the cooker.

Cooker Ventilation

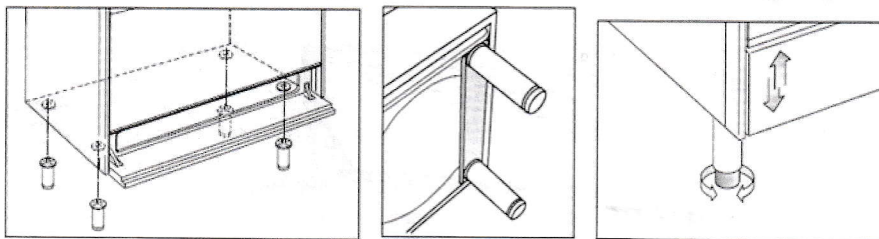
Note - It is important to allow adequate room ventilation for both gas and electric cookers.



Where supplied you must use the adjustable feet.

The cooker chassis must not sit directly on the floor, a plinth or support surface
To fit adjustable feet:-

1. Place the cooker on a piece of polystyrene packaging or similar exposing the base for fitting the feet.
2. Fit the 4 feet by screwing them tightly into the base as shown below
3. Level the cooker by screwing the feet in or out



Important

To prevent damaging the adjustable feet, ensure the cooker is always lifted by two people. **DO NOT DRAG** the cooker. Lift the feet clear of the floor.

Do not lift the cooker by the door handles



Correct



Incorrect

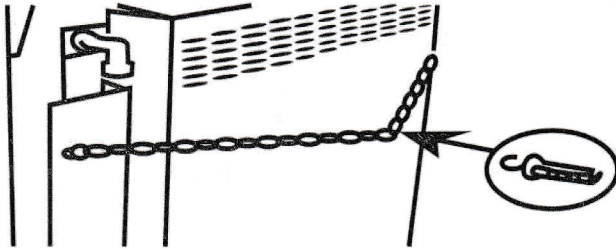


Child Safety

- This appliance has been designed for use by adults. Take care, therefore that children do not attempt to play with it.
- The appliance will become hot during operation and can remain hot for a long time after being switched off.
- Supervise children and pay attention that they do not touch surfaces or remain in the vicinity of the appliance when in use or when not completely cooled.

WARNING - Ensure the anti-tip chain is installed correctly to avoid the possibility of the cooker falling over and injuring children.

The chain must be firmly secured to the wall behind the cooker by fitting a wall plug and hook to the wall at the same height as chain



Using the Cooker for the First Time

We recommend that before you cook in your new cooker you heat the oven to 180°C for 2hrs to run in your new oven. After the oven cools wipe it out with hot water and a mild detergent. We also recommend cleaning the racks and shelves before use.

When using the cooker for the first time you may notice the following.....

- a. **There may be a smell.** This is quite normal when the cooker is first heated as residual oil from production of parts will be burnt off quickly.
- b. **There may be noises.** This is also quite normal as new parts move and settle into place during the initial heating process.

During Use

This product is intended for the cooking of food and must not be used for other purposes.

Unstable or deformed pans should not be placed on the burners or hot plates in order to avoid accidents caused by spill over. Particular care should be taken when cooking with oil or fat.

If the appliance is fitted with a cover, its function is to protect burners from dust when closed and when open is to protect kitchen wall from splashes of grease.

Do not use the lid for other purposes. Always clean the cover before closing.
All the glass covers are removable to facilitate cleaning.

NOTE –Glass or Metal covers should not be closed when the cooker hob is operating.

Always ensure that the knobs are in the "O" Off or Stop position when the appliance is not in use.

Always insert the dripping pan when using the grill or when cooking meat on the grid. We recommend you pour a little water into the dripping pan to avoid grease burning and creating unpleasant smell.

NOTE - Clean pans regularly to ensure food, fat and grease do not build up and create a fire hazard.

Before maintenance and cleaning, disconnect the appliance and allow cooling down. For reasons of hygiene and safety this appliance must always be kept clean.

Take care when using cleaning products in spray form: never direct the spray onto the electrical wiring, thermostat and bulb.

If when placing food in the oven, or when removing a large quantity of oil, juice, etc. Any spills onto the bottom of the oven must be cleaned before starting to cook to avoid unpleasant smoke and also the possibility of these substances catching fire.

Ensure that air can circulate around the gas appliance. Poor ventilation can result in lack of oxygen and extinguish the flame.

The use of a gas cooking appliance produces heat and humidity in the room where it is installed.

Ensure good ventilation of the room keeping adequate natural ventilation or installing an extractor hood with a discharge tube.

NOTE - In case of doubt ask installer for advice.

Supply the appliance with the type of gas stamped on the relevant label situated in the immediate vicinity of the gas connection tube.

Ensure that the oven grids are inserted correctly.(See inst)

The gas oven becomes hot with the movement of air. The holes on the bottom of the oven must never be obstructed.

Do not cover the sides of the oven with aluminium foil, particularly the lower part of the opening at the base of the gas oven.

The appliance is heavy, move it carefully.

To facilitate ignition, light the burners before placing pans on the grid. After having lit the burners check that the flame is regular.

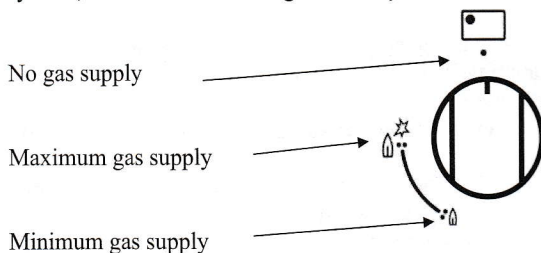
Always lower the flame or turn it off before removing the pan.

NOTE - Ensure burner caps are installed correctly

• USING THE HOB GAS BURNERS

Control knobs on the gas burners

The knobs for the gas burners of the cooker are found on the control panel. The regulating knobs should be turned in anti-clockwise direction until the small flame symbol, vice-versa for the larger flame symbol.



Ignition of the hob gas burners

To light up the burner, push in the knob and turn it anti-clockwise to maximum. Then push the Ignition button as indicated by



The ignition will spark and ignite the burner. At this position the gas supply is at the maximum and the flame also at its maximum.

You can reduce the flame size by turning the knob in anti-clockwise direction to achieve your requirements.

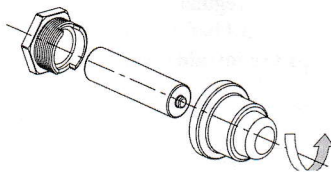
Should the burner fail to light up, turn the knob to its original position and try again. Your burner flame should be blue in colour.

NOTE -When first used, the gas burner will not ignite immediately.

Time is required for the LPG to fully fill the operating system.

For 90cm ovens with bottle compartment, this same symptom will also be present when the gas cylinder has emptied and a new cylinder installed.

For a model with battery ignition, change the battery when the old battery is depleted.



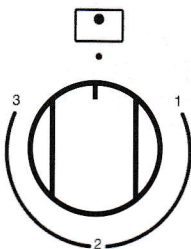
Air adjustment of the burner body

The mixing ratio of LPG and air is important to provide complete combustion of gas and to obtain a blue flame. The adjustment and nozzle used for each individual burner body on your cooker has been designed so as to achieve this requirement.

• USING THE HOB ELECTRIC ELEMENTS

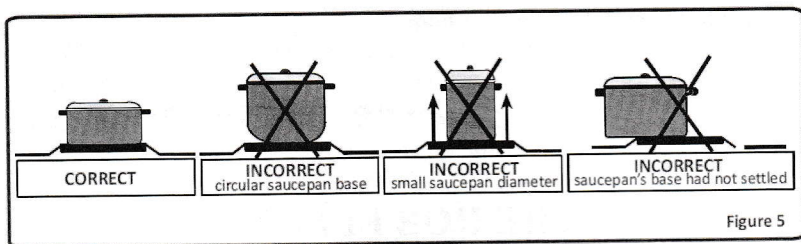
The hotplates are controlled by heating switch on the control panel..

By switching the control knob to any position from 1 and to 3, with 3 being the hottest, the hotplate can be operated. Near each hob control knob, there is a small diagram that shows which hotplate is controlled with that knob. On/off light on the control panel shows if any of the hotplates are in use.



WARNING -

- Use only flat pans and with a sufficiently thick base.
- Never use a pan with a smaller diameter than of the hotplate.
- Ensure that the base of the pan is dry before placing it on the hotplate. While the hotplate is in operation, it is important to ensure that the pan is centred correctly above the hotplate.
- Never operate the hob without pans on the hotplate.
- The temperature of accessible parts maybe high when the appliance is operating. So it is imperative to keep children and animals out of the reach of the hotplate during and after the operation.
- If you note a crack on the hotplate it must be immediately switched off and replaced. Contact the nearest Service centre.
- Do not pour liquids onto the hotplate while hot
- Please switch off all hotplates when not in use



• USING THE GAS OVEN

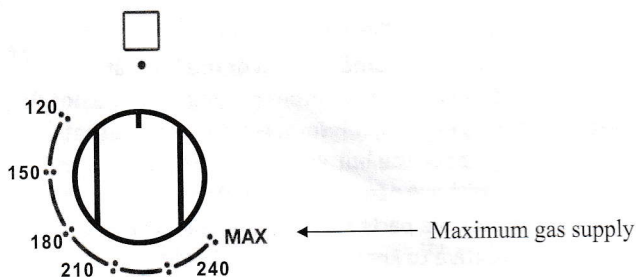
Manual ignition of the Oven burner

Open the oven door, then push and turn the oven knob in an anti-clockwise direction to the maximum position, introduce a small flame or spark lighter to the small ignition hole located in the front of the oven burner cover on the bottom of your oven.

IMPORTANT SAFETY: Do not slam the oven door when closing.

Gently close the oven door, and then check if the burner is lighted by looking through the window at the ignition hole. If flame has extinguished, immediately re-light the oven.

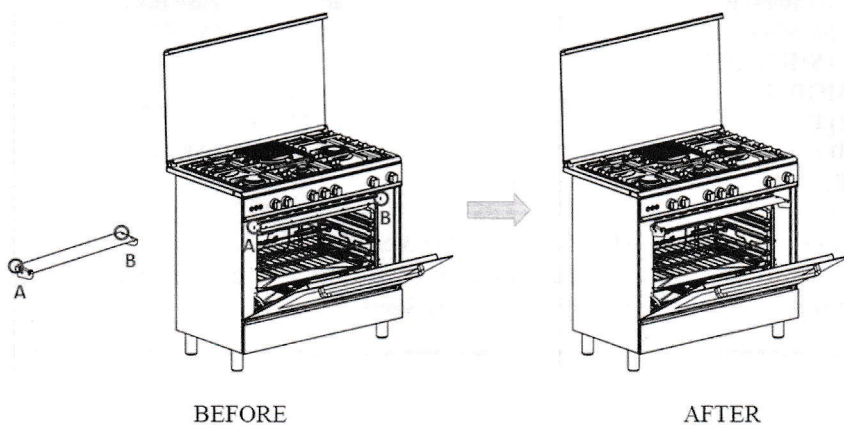
After few minutes, check the temperature and adjust the oven control knob if necessary to obtain the required level.



Manual ignition of the Grill burner

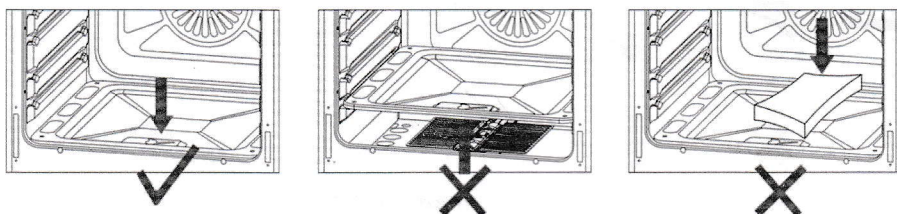
Open the oven door, then push and turn the oven knob in anticlockwise direction to the maximum position and hold a flame near the gas grill burner holes. Check if the burner is lighted.

IMPOTRANT SAFETY: Apply knob protection plate when using gas grill burner.



After a few minutes check the temperature and adjust the grill control if necessary to obtain the required level.

WARNING – The flame tray must be correctly fitted ,and can not be used for cooking food.



IMPORTANT SAFETY:

In the event the flame in the oven extinguishes by itself. Please take the following steps below:

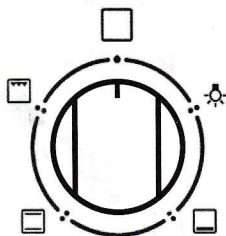
- 1) SHUT OFF THE OVEN CONTROL KNOB. ON 90cm GAS OVEN MODEL ALSO SHUT OFF THE GAS CYLINDER VALVE.
- 2) DO NOT RE-IGNITE THE OVEN IMMEDIATELY.
- 3) OPEN THE OVEN DOOR TO LET OUT UNBURNT GAS FOR AT LEAST 15 MINUTES.
- 4) AFTER COMPLETING STEPS 1 TO 3, RE-IGNITE THE OVEN BURNER CAREFULLY WITH A SPARK GUN.

If the oven flame continues to go out or the similar phenomenon happens, please contact your nearest Service Centre.

• USING THE ELECTRIC OVEN

Electric Oven Functions

Our oven functions allow the user to have flexibility in the method of cooking and provide heating alternatives to suit a wide variety of dishes. The oven light stays lit in all selector positions.



Tradition Cooking

For tradition baking (one level), turn the selector switch to the position and turn the thermostat knob until it coincides with the temperature required.

Cooking with the Lower Heater

For reheating or baking delicate food, turn the selector switch to the position and turn the thermostat knob until it coincides with the temperature required.

Grilling



For grilling slices of fish or meat, turn the selector switch to the position and turn the thermostat knob until it coincides with the temperature required.

HOW TO USE YOUR FAN

The fan oven is operated by the switch on the control panel that marked with the fan symbol below.



Use the fan to obtain even heat distribution for multi level tray cooking / baking.

Defrost System

To use Defrost, turn on the **oven fan only**. Do not select an oven function and do not select a temperature.

Frozen food if placed in the oven is quickly defrosted through rapid air circulation.

NOTE – Before cooking, it is advisable to always preheat your oven for 30 minutes. This will ensure the best cooking results.

To turn the oven on and select the temperature, turn the knob clockwise until the pointer in the figure indicating the desire temperature between 120 °C to 240 °C. The temperature will be kept constant by the thermostat. To switch off the oven, turn the knob to anti clockwise until its stop.

• Electric Grill



The electric grill is operated by the selector switch on the control panel that marked with the grill symbol.

IMPORTANT -Before Grilling, hook the knob protection plate to the bottom of the front control panel. (For fitment of knob protection plate see illustration on P10)

When cooking with the electric grill, you are advised to leave the oven door half open and to fit the knob protection plate.

- 1) Place the oven drip pan on the runner position under the grid rack on which you want to grill.
- 2) Close the oven door until it touches the knob protection plate.
- 3) Switch on the grill button to start grilling operation

NOTE – Before placing food into the oven for grilling, it is advisable to preheat the grill for at least 10 minutes)

• USING THE OVEN LIGHT

For gas ovens the light is controlled by a push switch on the control panel.



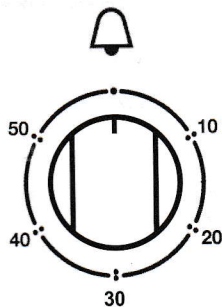
For electric oven, this light continuously illuminates the oven when in use.
The light switch is on the function selector.

The light can be used while cooking or cleaning the oven.

MECHANICAL TIMER

Some models are fitted with a mechanical 60min timer.

To use the timer, turn the control knob clockwise to full setting first (step1), then slowly turn it backwards to the position of the time required (step 2) . The timer will ring once the pre-set indicated time is reached, however the oven will remain on.



NOTE - If you don't turn the control knob clockwise to full setting, the timer will ring for a shorter period than normal.

• OVEN COOKING INSTRUCTIONS

Advice to help you get the best out of your Electric or Gas Oven...

For the cooking of cakes:

Pre-heat the oven for at least 10 minutes before use.

Do not open the oven door when baking. The jet of cold air will block the raising block the raising process of some cakes, pastries and soufflés.

To check if your cake is baked, insert a toothpick into the mixture; if it comes out clean, the cake is ready. Wait until at least 3/4 of the cooking time has passed before doing this check.

As a general rule remember that:

A dish which is well - cooked on the outside but not sufficiently cooked inside would have required a lower temperature and longer cooking time.

On the contrary, a "dry" texture would have required a shorter time and higher cooking temperature.

For the cooking of meat:

Meat to be cooked in the oven should weigh at least 1 kilo to avoid becoming too dry.

If you want to roasts with a good colour, use very little oil.

If the piece of meat is lean, use oil or butter or a little of both.

Butter or oil on the other hand unnecessary if the piece has a strip of fat. If the piece has a strip of fat on one side only, put it in the oven with this side upwards: When melting the fat will grease the lower side sufficiently.

Red meat should be removed from the fridge one hour before cooking otherwise the sudden change of temperature could cause it to become tough. A roast, especially for red meat, must not be salted at the beginning of cooking as salt causes juices and blood to seep out of the meat, thus preventing the formation of a well - browned crust. If is advisable to salt the outside of the meat after just over half the cooking time.

Place the roast in the oven in a dish having a low rim; a deep dish shields heat.

Meat can be placed on an oven proof dish or directly on the grill, under which the dripping pan will be inserted to collect juice. Ingredients for gravy should only be put in the dish immediately if cooking time is brief, otherwise they should be added during the last half hour. Begin cooking raw meat at a high temperature, reducing the temperature to finish cooking the inside. The cooking temperature for white meat can be mode-rate throughout.

The degree of cooking can be checked by pressing the meat with a fork, if it penetrates easily then it is cooked. At the end of cooking it is advisable to wait at least 15 minutes before cutting the meat in order that the juices are not lost. Before serving, plates can be kept warm in the oven at minimum temperature.

For the cooking of fish:

Cook small fish from start to finish at a high temperature. Cook medium-sized fish initially at a high temperature and then gradually lower the temperature.

Cook large fish at a moderate temperature from start to finish.

To check that baked fish is cooked by gently lifting one side of the gut; the meat must be white and opaque throughout, except in the case of salmon, trout or similar.

For Grilling:

The following types of meat are suitable for grilling. Mostly meat or offal cut in slices or pieces of various sizes, but not very thick, poultry cut in half and flattened, fish, some vegetables (e.g Courgettes, aubergines, tomatoes, etc.), skewers of meat or fish and seafood. Meat and fish to be grilled should be lightly brushed with oil and always placed on the grill; meat should be salted upon completion of cooking; whereas fish should be salted into before cooking. The grill should be positioned in the guides nearest or furthest from the grill element according to the thickness of the meat, in order to avoid burning the surface and having the inside insufficiently cooked.

The formation of smoke caused by drops of juice and fat can be avoided by pouring 1 or 2 glasses of water into the dripping pan.

The grill can also be used to brown, toast bread and grill certain types of fruit, such as bananas, halved grapefruit, slices of pineapple, apple, etc. Fruit should not be placed too near the source of heat.

Cooking times:

Cooking times can vary according to the type of food, its density and its size. It is advisable to watch when cooking for the first time and check results since when preparing the same dishes, in the same conditions, similar results are obtained.

The " OVEN COOKING INSTRUCTIONS " relating to cooking in the oven and by grill is provided as a guide.

Experience will show possible variations to the values set out in the table.




NOTE –If in doubt, always carefully follow the indications given in the in the recipes you intend to follow.

WARNING –

Do not place any utensils such as dripping pan, cake tins, casseroles, pyrex dishes, aluminium foil or others on the base of the oven when the oven is in use. Accumulation of heat might affect the cooking results and also damage the oven enamel.

COOKING TIMES

G E V

					
	SHELF HEIGHT			TEMPERATURE DEGRESS C	TIME
SWEETS					
Pastry	3	4	2 (2/4)	180/200	30/40
Sponge cakes	2	3	2 (1/3)	190/210	30/40
Jam tart	2	3	2 (1/3)	190/210	30/40
Fruit cake	3	4	2 (2/4)	180/200	30/40
FISH					
Fillets or slices	2	3	2 (1/3)	160/180	15/20
Roast	2	3	2 (1/3)	180/200	25/35
In foil	2	3	2 (2/4)	190/210	25/35
MEAT					
Veal	3	4	2 (2/4)	180/200	60/70
Pork	3	4	2 (2/4)	180/200	60/70
Chicken	3	4	2 (2/4)	190/210	80/90
Turkey	3	4	2 (2/4)	190/210	80/90
Beef	3	4	2 (2/4)	200/220	70/80
Lamb	3	4	2 (2/4)	200/220	80/90
BREAD and PIZZA					
Pizza	3	4	2 (2/4)	190/210	20/30
Muffins	3	4	2 (2/4)	180/200	20/30
Bread	3	4	2 (2/4)	210/230	30/40
BAKES					
Vegetable bake	2	3	2 (1/3)	170/190	30/40
Pasta bake	2	3	2 (1/3)	180/200	30/40



GAS OVEN



ELECTRIC OVEN



FAN OVEN

• Maintenance & Cleaning

Before each operation, disconnect the unit by unplugging the socket and gas hose.

Oven lamp replacement

Disconnect the power supply to the appliance, unscrew the lamp and replace it with a high temperature fitting (300°C) with the following specifications:-

Voltage : 240V (50Hz)

Power : 15W

Convection : E14

NOTE- Use only a lamp designed for high temperature (300°C)

Cleaning the Hob

Drops of sauce, fruit juice etc, should be removed as soon as possible with a soft cloth soaked in warm detergent water.

IMPORTANT – Do not use steel wool or knives to take off stubborn layers of dirt or grease. Remove stubborn marks with a well wetted soap impregnated pad, but care must be taken not to scratch the enamel.

Wash the enamelled grids with water and detergent; these can also be washed in a dishwasher.

Take off the burner covers and the grids and wash them carefully with warm water and detergent. Dry them well before putting them back in position.

IMPORTANT - Make sure that burner covers are always in position and located correctly.

The burner can be cleaned by rubbing with steel wool or a slightly abrasive cloth.

In cookers with an automatic ignition the spark plug should be cleaned periodically and accurately to avoid difficulties in lighting; further more check that the burner holes are not obstructed.

Cleaning the Door and Glass Hob Cover

Clean the oven door and glass cover, in models equipped with these items, only with warm water, and avoid the use of rough cloths or abrasive substance

Cleaning the Oven

Clean the oven cavity, grid, flame tray, oven tray carefully after cooking each time when it is still warm, to prevent grease accumulation lead to fire.

When the oven is slightly warm it is easier to take off deposits of fats or other substances such as fruit juice, sugar particles or fat. You may use warm detergent water or an appropriate spray oven cleaner.

Do not direct spray at the mat steel as this could damaged them and pose hazard.

Clean the oven accessories (grate, hot-plate etc) with warm water and detergent.

Remove possible incrustations with a slightly abrasive powder.

IMPORTANT-

Never line any part of the oven with aluminium foil particularly the bottom. It could result in an accumulation of heat which might affect the cooking results and also damage the oven enamel.

Gas Cylinder Safety

Periodically check the condition of the flexible hose of gas connection and have it replaced by skilled technicians as soon as its shows abnormalities. Annual replacement is recommended.

In cookers with a gas cylinder compartment, do not use this space to leave a non-connected or empty cylinder.

The units equipped with cylinder compartment must be installed in such a way to ensure a sufficient ventilation.

Note - The gas cylinder may become warm during operation of the cooker. This is normal... If however the cylinder becomes too hot to touch switch off the cooker and call your Customer Service Center.

• INSTRUCTION FOR THE INSTALLER

The following instructions are meant for a qualified installer, in order that the operations of installation, regulation, and service are executed according to the existing regulations. Whenever changes are made involving the disconnection of the machine it is necessary to proceed with maximum caution.

WARNING – The anti-tip chain must be installed and fixed securely to a wall behind the cooker to prevent accidental tipping of the cooker. (See Page 5)

THE MANUFACTURING COMPANY DECLINES ANY RESPONSIBILITY FOR POSSIBLE DAMAGES RESULTING FROM AN INSTALLATION WHICH DOESN'T COMPLY WITH THE RULES IN FORCE.

Installation Environment

Warning: This unit can be installed and can work only in constantly ventilated rooms, according to the national rules in force.

In order for the gas cooker to work properly, it is necessary that sufficient air for gas combustion can flow naturally into the room.

The air flow into the room must come directly through openings of external walls. These openings must have a free passage of at least 100cm² (one or more openings can be made) .

These openings (or opening) should be realized in such a way not to be obstructed both from inside and outside and preferably positioned near the floor, opposite the combustion products discharge. In case these systems can't be realized in the room where the unit is installed, the necessary air can come from a room nearby, provided that this room is not a bedroom or a dangerous environment and it is ventilated as requested, from national rule in force.

Combustion Products Discharge

Gas cooking units must discharge combustion products through hoods directly connected to flues or outside. In case the hood can't be installed it is recommended the use of an electric fan applied to the external wall or to the window of the room, provided that in that room the openings to let air flow in are realized.

This electric fan must be powerful enough to ensure in a kitchen an air replacement of 3 to 5 times its volume per hour.

WARNING - If the oven touches the side of other pieces of the kitchen furniture, ensure they can withstand a temperature of 75°C.

ELECTRICAL CONNECTION

Before you connect the gas cooker, please check that the electrical socket in which insert the 3 pin plug, 13 amp fuse should be used. The ground wires easily recognized by its green or yellow colour. Make sure that the "live" and "neutral" wires are installed into their correct terminals.

Before connecting to the electric supply, make sure that:

- 1) The protection fuse and the domestic wiring is suitable to carry the total electric load of the cooker.
- 2) The electricity supply network (mains) has a efficient earth connecting according to the established rules and existing regulations.
- 3) The cooker wire is long enough to reach the socket from where your cooker is situated.

THE MANUFACTURER WILL NOT BE RESPONSIBLE FOR ANY ACCIDENT CAUSED BY NON OBSERVANCE OF SAFETY INSTRUCTION.

GAS HOSE CONNECTION

First connect one end of the rubber hose to the gas regulator and tighten it with a hose clamp. The other end should be pushed tightly into the gas hose connector. Tighten it with a hose clamp, make sure that both ends are tighten otherwise gas might leak and this could be dangerous. Make sure all the control knobs are in the "off" position before connecting the gas supply. Connect the gas regulator to the LPG tank and your unit is ready for use.

Whenever connecting the hose to the cooker please ensure:

- 1) The hose does not exceed a length of 1 meter.
- 2) The hose must not be very tight or twisted and must not show any sharp bends or kinks. If there is a leak don't repair but replace it.
- 3) The hose must not touch the back of the cooker.

IMPORTANT- Upon completing the installation, check and make sure that all pipes and hoses are connected correctly. Always use soapy water to check gas leaking. For safety reasons we would advise you to inspect and change the rubber hose for the gas connection yearly.

**WARNING - USE THE CORRECT DOMESTIC GAS REGULATOR.
DO NOT USE AN INDUSTRIAL GAS REGULATOR.
DOMESTIC GAS REGULATOR FOR LPG 30 mbar.**

• TROUBLE SHOOTING

PROBLEMS

Flow of gas seems abnormal

- Check that gas cylinder is not empty.
- Burner holes are dirty and clogged.
- Gas regulator is not working.

Smell of gas

- Gas valve is open.
- Gas hose is leaking (check with soapy water).
- Gas hose is bent or damaged or not positioned properly

Oven does not heat up

- Gas valve is not open.
- Oven knobs not opened properly.
- Oven fire has blown out (for gas oven).
- Power supply is not switch on (for electric oven).
-

Cooker smokes

- Burning of oils and fats left behind (oils & fats must be cleared off from oven after cooking).

• **GUARANTEE, AFTER SALES SERVICE AND SPARE PARTS**

• **GUARANTEE AND SERVICE**

- 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 instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorized by us.
- All service work under this guarantee must be undertaken by an Electrolux Service Centre. Any appliance or defective part replaced shall become the
- Company property. This warranty is in addition to your statutory and other legal rights. This warranty does not include maintenance, like cleaning of hood.

The manufacturer waives all liability for failure to observe the instructions for the appropriate installation, maintenance and use of the appliance.

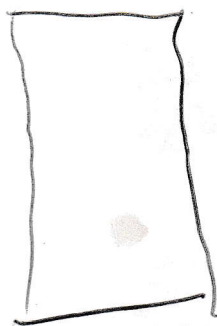
For further enquiries or after sales service, please contact you Customer Care Center

CUSTOMER CARE CENTER

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Version 24 , update on 2020-08-13

Over Size



40 cm

31 cm