

# INSTRUCTIONS BOOKLET



AU

## GENERAL INFORMATION

### ENVIRONMENTAL WARNING

#### Waste packaging

Do not throw the packaging of your appliance into the dustbin, but pick out the different materials (e.g. foil, paperboard, polystyrene) according to the local rules for rubbish elimination.

This appliance must only be used for the purpose of domestic cooking.

### Getting to know your new cooker

Thank you for choosing one of our products.

**Our cookers are of simple, rational design. They are constructed to the best standards to ensure good service and outstanding safety.**

**Please read this manual carefully; it will provide all the advice needed to allow you to obtain the best results from the very first day.**

#### Maintenance schedule:

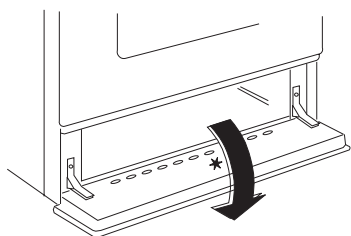
To ensure the appliance continues to operate at peak performance, we recommend a routine service call every 2 years for the life of the appliance.

### WHEN YOU CALL FOR SERVICE

When you call for service or order parts for your unit, be sure to give:

1. MODEL
2. SERIAL NUMBER
3. COLOUR
4. PART NAME and/or description of problem
5. YOUR FULL NAME, ADDRESS, and HOME TELEPHONE NUMBER and BUSINESS TELEPHONE NUMBER IF APPROPRIATE.

Cooker's ratings are written on the data plate sealed inside the front appliance drawer \*.



### RECORD HERE FOR EASY REFERENCE

Model ..... Colour .....

Serial Number ..... Installation Date .....

Dealer's Name and Address .....

### - WARNING

Before you use the appliance for the first time, check that the plastic films protecting some parts (fascia panel, parts in stainless steel, etc.) have been removed.

### - WARNING -

In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed.

### - WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Young children and infirm persons should not be left unsupervised in the vicinity.

### WARNING:

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

### - WARNING:

A steam cleaner is not to be used cleaning this appliances.

### - WARNING

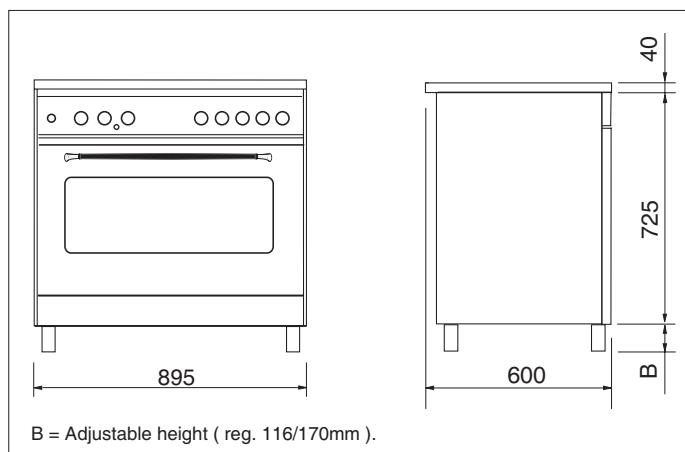
**DO NOT** place inflammable materials or plastic utensils in the warming drawer.

**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

### - WARNING

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

## OVERALL DIMENSIONS



## 1st SECTION FOR THE QUALIFIED TECHNICIAN



### INSTALLATION INSTRUCTIONS

These instructions address appropriate installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

### POSITIONING

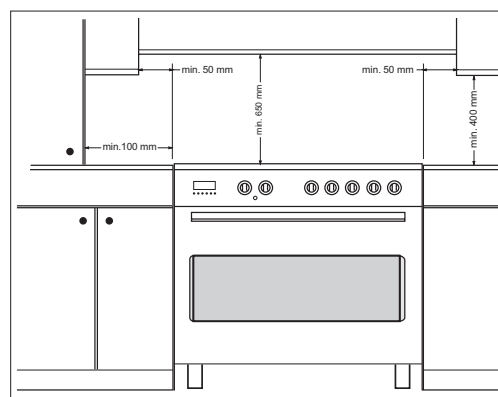
**WARNING: This appliance is not suitable to be installed on a base**

Make sure that the wall surface behind the Cooker is non-combustable (will not catch fire). A plastered or tiled wall is ideal. Where a painted surface is adjacent, a fire retardant paint surface is recommended. Wallpaper, wood, or fabric should not be used behind or next to the cooker.

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 650mm above the maintop.

Ensure appliance is positioned following below instructions in order to protect against overheating the surrounding surfaces.

Ensure that a power and gas supply is nearby. The Cooker should be located carefully so that the heat produced by it has plenty of space to escape. The diagram below shows an ideal configuration.



## TO FIX THE COOKER TO THE REAR WALL

**WARNING** - For safety reasons and to prevent tipping of the appliance, these stabilizing means must be installed.

The cooker is equipped with 2 chains fixed on each side at the rear of the cooker near the top (see Fig. A). The chains are fitted with "spring clips" which must be clipped to the "screw eyes" provided with the cooker. Install the "screw eyes" as follows :

1. Drill four 6mm holes (position 1 - 2 - 3 - 4) in the wall as in Fig. A.
2. Insert part "R" into the holes then screw in the "screw eyes" part "G" see Fig. B.

Note: If the part provided is not suitable for the wall material please use an appropriate device to ensure secure holding of the "screw eyes" to the wall.

3. Bring the cooker near the wall and clip the chains on the "screw eyes" as in Fig. C.

**IMPORTANT: If the cooker is moved for any reason (e.g. maintenance) resulting in the cooker being unclipped from the wall, the cooker must be re-clipped to the wall at the completion of the task.**

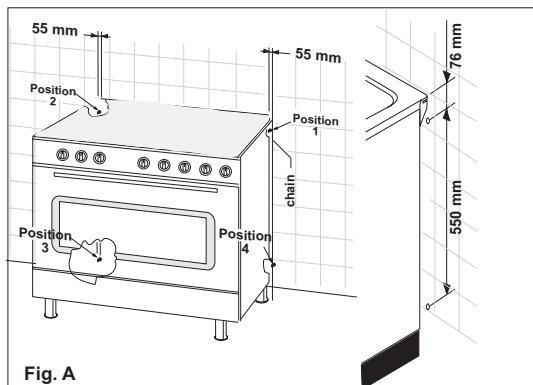


Fig. A

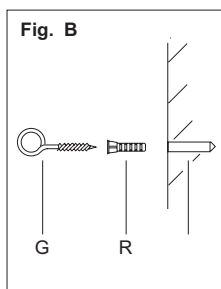


Fig. B

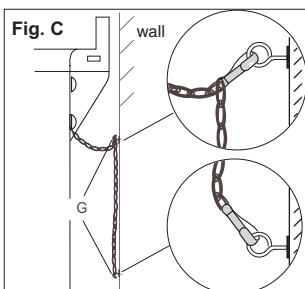


Fig. C

The cooker is fitted with 4 legs for an eventual alignment in height with the furniture (Fig. D) .

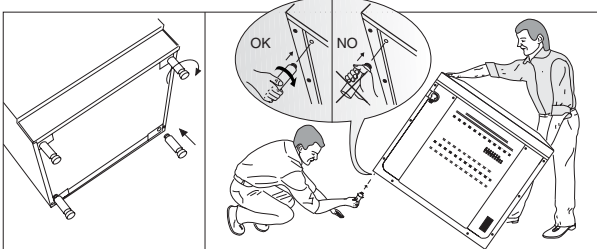


Fig. D

## ELECTRICAL CONNECTION

**This appliance must be earthed by law. Before connecting the appliance to the electrical supply, check that the earth system in your house is working correctly.**

Check that unit voltage and power, marked on the rating plate applied on the appliance, are correct for the supply. Ensure disconnection from the supply is easily accessible by installation of an isolation switch, in accordance with local wiring rules.

It is necessary that the feeding network is protected by a powerful switch able to disconnect completely the network with a contacts separation of at least 3 mm. **Be sure that the earth wire green/yellow is not interrupted by the switch.**

### WARNING: THIS APPLIANCE MUST BE EARTHED

#### Connecting the mains cable

Open the mains terminal block cover as shown, unscrew the cable clamp «A» and unscrew (not fully) the screws in the mains terminal block which secure the three wires of the mains cable.

Fit the cable and refit the cable clamp «A» (fig. 1) .

### IMPORTANT

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

GREEN & YELLOW .....EARTH  
BLUE .....NEUTRAL  
BROWN .....LIVE

The supply cable must not come into contact with any component the temperature of which exceeds the ambient temperature by 50°C.

Easy access to the plug or the switch is ensured once the appliance is installed.

Ensure that there is sufficient cable allowed for any subsequent removal of the unit.

'In order to avoid hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.'

Note: this product is supplied from the factory ready for single phase 230-240V installation.

Some models with single-phase supply can be supplied from a three phase source by performing the following.

Move the connection U bolts depending on the type of supply (see table below).

\* TAKING ACCOUNT OF CONTEMPORANEITY FACTOR OF 0,62

	Single phase connection 230-240 V~	Three phases connection 400V 2N~	Three phases connection 400V 3N~
Cable Type H05 RR-F H05 VV -F	3 x 6 mm <sup>2</sup>	4 x 4 mm <sup>2</sup>	5 x 2,5 mm <sup>2</sup>

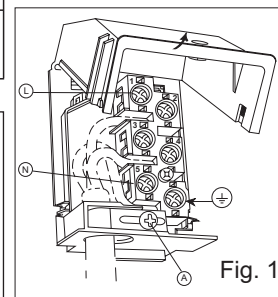
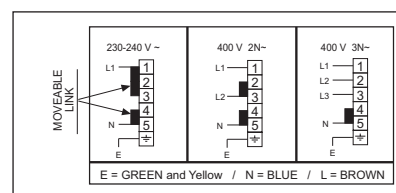


Fig. 1

Ensure that there is sufficient cable allowed for any subsequent removal of the unit.

## SERVICE INSTRUCTIONS

All service should be carried out by a authorised service technician only.

### WARNINGS

**Before performing any repair or operation, switch the appliance off.**

The manufacturer declines all responsibility for any damage to persons, animals or things caused by failure to observe the rules indicated above.

### OVEN LIGHTS

Always ensure the oven unit is switched off at the mains before replacing the oven light bulb to avoid possible electric shock.

To remove the light bulb, unscrew the glass cover anticlockwise and remove. Turn the bulb anticlockwise and remove (Fig. 1A). Replace with the same type of bulb (Type E14 threaded clear lamp 230/240 V. 25 watt T 300°C). Replace the light carefully and turn it clockwise.

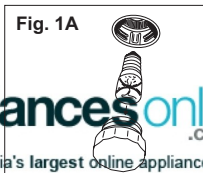


Fig. 1A

**WARNING** - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.



- Do not use oven base panel as a shelf, make use of the oven shelves.
- To avoid splattering and smoke, position collecting tray under the grill with some water in it.
- Always turn pan handles to the side or to the back of the hob. If they are left out into the room they can easily be hit or reached by children, this knocking the pan off the hob.
- Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.
- Before cleaning the appliance disconnect power at the main circuit breaker of the electrical
- Do not clean the appliance surfaces when still hot.
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven

**WARNING** - In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed.

## USE AND MAINTENANCE

### Be safe

Please read the rest of the instruction book which contains important information to help you use the appliance safely and efficiently.

### CERAMIC WORK-TOP

The work-top is fitted with cooking areas of different diameter and power. The positions are clearly marked. The heating occurs only within the diameters marked on the work-top.

For efficient cooking and energy saving, it is essential to use only suitable saucepans.

Cookware with rough bottoms should not be used since these can scratch the ceramic surface. Before use, make sure that pan bottoms are clean and dry.

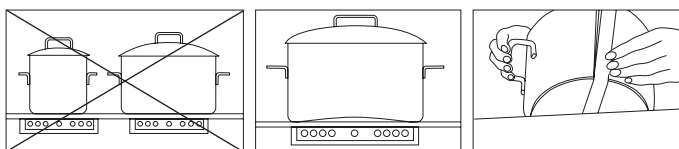
Pans should have the same diameter as the cooking zone they are used on.

When cold, pan bottoms should be slightly concave, as they expand when they are hot and lie flat on the surface of the hob. This transfers the heat best.

The best thickness for pan bottoms is 2-3 mm in case of enamelled steel and 4-6 mm for stainless steel with sandwich type bottoms. There is a simple way of checking whether the pan bottom is of the right shape (when cold).

Rest the middle of the bottom at an angle against the straight edge of a table and slip a few strips of typing paper between them.

As a guide five to ten pieces of paper is correct for enamelled steel pans and two to five strips for stainless steel (the higher number applies to the larger sizes of pan).



These rules are very important. If they are not followed there will be a great loss of heat and energy, and the heat not absorbed by the saucepan will spread to the hob, frame and surrounding cabinet.

### Using the cooking hob.

The first few times the hob is used, it may give off acrid, burning smells. These will disappear completely with repeated use.

Each cooking area has a selector knob on the appliance control panel for setting different temperature levels.

For normal cooking, place the saucepan on the desired area of the hob and set the knob to the maximum heat.

A warning light on the control panel will inform you if the cooking area is on or off.

Some of the cooking work-tops have an indicator light between the two front cooking areas, which lights up when one or more of the cooking areas goes above the temperature of 60°C.

The indicator light switches off only when the temperature of the cooking areas goes below about 60°C.

After a few minutes, when the contents of the saucepan are boiling, turn the knob to a lower position, depending on the quantity, so that the saucepan does not splash over and there is no waste of heat.

### Important

Be very careful about the safety of children when using the ceramic hob.

### Attention

Although the hob surface is very tough, it is certainly not unbreakable and it can be damaged, especially if pointed or hard objects fall on it with a certain force.

**Do not use the hob if the surface is broken or cracked; contact the assistance service immediately. Switch off the appliance to avoid the possibility of electric shock.**

## USING ELECTRIC HOTPLATES

When using an electric hotplate for the first time or after a long period of disuse, turn the knob to 1 and let it heat for about 20 minutes to eliminate any possible moisture absorbed by the internal insulating material.

- Dry the bottom of the pan before placing it on the hotplate.
- Turn the hotplate on only after placing the pan on it.

The hotplate is controlled by a commutator. Turn the knob until position 1 to turn the hotplate on (Fig 2). A warning light on the control panel will inform you if the plate is on or off.

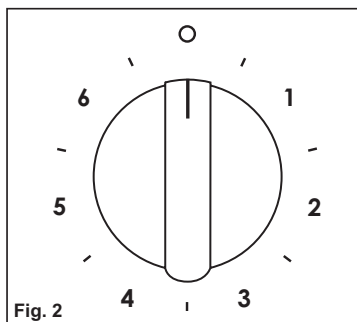


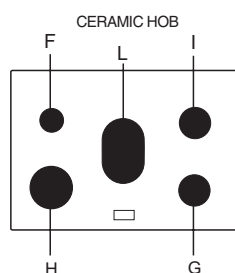
Fig. 2

## GUIDELINE TABLE

The actual settings depend on the quantity and quality of the food and the type of saucepan.

Pos.	Heat Intensity	Use
0	Off	
1 - 2	Very slow	For melting butter, chocolate, etc. For heating small amounts of liquid.
3 - 4	Low	For heating larger amounts of liquid. For preparing slow-cooking creams and sauces.
5 - 6	Medium-Low	For thawing frozen foods and cooking stews, cooking at boiling or lower temperatures.
7 - 8	Medium	For boiling foods, roasting delicate meats and fish.
9 - 10	High	For braising chops and steaks, for large meat soups.
11	Very high	For boiling large amounts of water and frying.

plates	Ø mm	Watt
F	145	1200
G - I	180	1800
H	210	2200
L	265	1400/2200



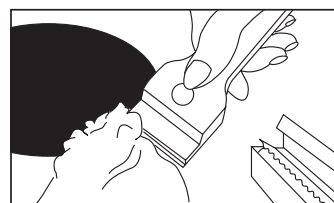
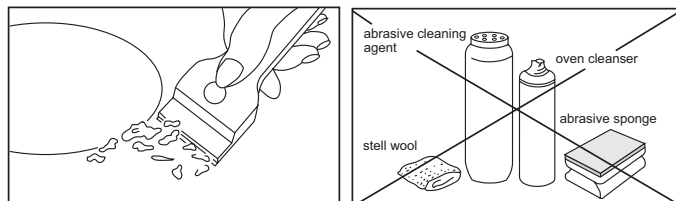
## CLEANING

### CERAMIC HOB

First remove all spilt food and fat with a window scrape, preferably the razor blade type or, failing that, the fixed blade razor edge type. Then clean the hob while it is still warm to the touch with a suitable cleaner and paper towel. Then rinse it and wipe it dry with a clean cloth.

If aluminium foil or plastic items are accidentally allowed to melt on the hob surface they should be immediately removed from the hot cooking area with a scraper. This will avoid any possible damage to the surface. This also applies to sugar or any food with a high sugar content which may be spilled on the hob.

Do not use abrasive sponges or scourers of any type. Corrosive cleaners such as oven sprays and stain removers should also not be used.



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## HOW TO USE YOUR ELECTRIC OVEN

- Before cooking in the first time we recommend that the oven should be operated at 200° C for 30 minutes to remove any manufacturing greases and odours.
- Do not place items or pan directly on to the oven bottom.
- Foil should only be used to cover food and not oven shelves or part of the oven. When used improperly will obstruct the air circulation causing problems in cooking and/or harmful accidents.

### MULTIFUNCTIONAL OVEN

#### The oven is fitted with:

- a lower heating element;
- an upper heating element;
- a circular heating element surrounding the fan.

**N.B.:** Always set the temperature on the thermostat knob before selecting any of the functions.

#### Oven thermostat knob (Fig. 5)

To obtain an oven temperature between 60°C and MAX°C, turn the knob clockwise.

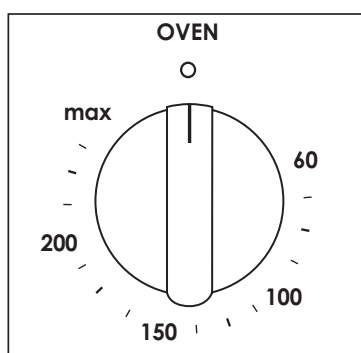


Fig. 5

#### Oven commutator knob (Fig. 6)

Depending on the type of oven, it is possible to select one of the following functions turning the commutator knob clockwise.

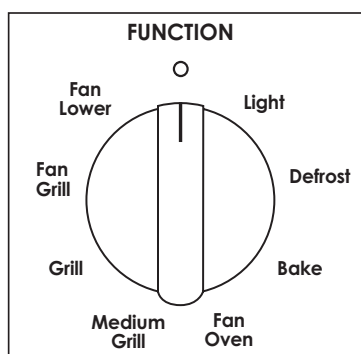


Fig. 6

#### Note:

All the functions mentioned above switch the oven internal light on. A warning light on the control panel will stay lit until the temperature is reached; after it will light up intermittently.

**Always use the oven with the oven door closed.**

### Use of the oven

Note: ovens with separate thermostat and commutator.

When the functions **Grill** and **Fan Grill** are used, place the thermostat knob between 180 ÷ 200°C as maximum temperature.

#### ATTENTION:

The temperature shown on the control panel corresponds to the temperature in the oven centre only when the functions selected are **Bake** or **Fan Oven**.

#### Light

When you turn the control knob to this position, the light will be on for all the following operations.

#### Defrost

The air at ambient temperature is distributed inside the oven for defrosting food very quickly and without proteins adulterations.

#### Bake

Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 60 and MAX°C.

#### Fan Oven

Both the fan and the circular heating element operate together. The hot air adjustable between 60 and MAX°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries.

#### Medium Grill

It is indicated for grilling and gratinating small quantities of traditional food.

The thermostat knob must be placed on the maximum position.

#### Grill

It is indicated for grilling and gratinating traditional food. Turn the thermostat control knob to the 200°C position.

#### Fan Grill

The air which is heated by the grill heating element is circulated by the fan which distributes the heat on the food. The fan assisted grill replaces perfectly the turnspit. You can obtain very good results also with large quantities of poultry, sausage, red meat. Turn the thermostat control knob to the 200°C position.

#### Fan Lower

The air which is heated by the lower heating element is circulated by the fan which distributes the heat on the food. This function can be used to sterilize food. This function can be used between 60 and MAX°C



## GENERAL INSTRUCTION

**Warning:** remember ovens get hot; some parts naturally become very hot, notably the glass oven door and the protective strip. Keep children away from oven at all times and warn them about the danger.

### GUIDE FOR CONVENTIONAL COOKING

(Outer ring of upper electric element and lower electric element ON) The following Cooking Guides give the recommended shelf positions (counted from the bottom), thermostat settings and approximate cooking times for a range of baked items, using the conventional oven, using one tray only. Cooking results are a matter of personal preference and may easily be adjusted to suit individual requirements by slight adjustment of the temperature and/or cooking time. Preheating of the oven is recommended for 10-15 minutes or until the oven thermostat indicator light switches off to show the selected temperature has been reached.

When using a baking tray it should be placed centrally on the oven shelf with the short sides of the tray parallel to the sides of the oven. Do not use trays, tins or dishes larger than 380 mm (15") long, 356 mm (14") wide, as cooking results may be impaired.

Food	Thermostat setting °C	Shelf Position (Counted from Bottom)	Cooking Time
Small cakes (12 on tray)	195	3	20 - 30 mins.
Victoria sandwich (2x7"/180mm)	190	3	25 - 35 mins.
Swiss roll or whisked sponge	200	3	20 - 25 mins.
Fruit cake (8"/205mm)	155	2	2 - 3 hours.
Scones	260	3	10 - 20 mins.
Meringues	95	2	2 - 3 hours.
Shortcrust Pastry	210	3	25 - 45 mins. depending
Puff or Flaky Pastry	220	2	20 - 35 mins. upon
Choux Pastry	220	3	25 - 35 mins. dish
Biscuits	200/220	3	15 - 25 mins. depending upon type
Bread	250	2	30 - 40 mins.
Milk pudding	165	2	1 H - 2 hours.
Pizza	250	3	25 mins.
Lasagne	170	3	75 mins.
Oven noodles	160	3	75 mins.
BEEF on bone & crusty (rare) (medium) (well done)	250 rare	3	12 mins. per 1/b (500 g) plus 12 mins.
	220 °C	3	15 mins. per 1/b (500 g) plus 15 mins.
	220 °C	3	20 mins. per 1/b (500 g) plus 20 mins.
	180 °C	3	25 mins. per 1/b (500 g) plus 15 mins.
LAMB on bone	220 °C	3	20 mins. per 1/b (500 g) plus 20 mins.
	170 °C	3	27 mins. per 1/b (500 g) plus 27 mins.
	220 °C	3	25 mins. per 1/b (500 g) plus 25 mins.
Boned and rolled	220 °C	3	25 mins. per 1/b (500 g) plus 25 mins.
	170 °C	3	35 mins. per 1/b (500 g) plus 20 mins.
	220 °C	3	25 mins. per 1/b (500 g) plus 25 mins.
PORK on bone	220 °C	3	25 mins. per 1/b (500 g) plus 25 mins.
Boned and roller	180 °C	3	30-35 mins. per 1/b (500 g) plus 35 mins.
VEAL on bone	220 °C	3	25 mins. per 1/b (500 g) plus 25 mins.
Boned and roller	220 °C	3	30 mins. per 1/b (500 g) plus 30 mins.
CHICKEN	220 °C	3	20 mins. per 1/b (500 g) plus 20 mins.
	170 °C	3	25 mins. per 1/b (500 g) plus 25 mins.
TURKEY	220 °C	3	20 mins. per 1/b (500 g)
	170 °C	3	25 mins. per 1/b (500 g)
DUCK	220 °C	3	20 mins. per 1/b (500 g)
	170 °C	3	25 mins. per 1/b (500 g)
GOOSE	220 °C	3	20 mins. per 1/b (500 g) plus 20

### PLATE WARMING

Ovenproof plates and dishes may be warmed in the oven on a low temperature setting. Remember do not place items directly into the oven base.

**Warning:** do not use foil to cover the oven shelves, or any part of the oven interior including the oven base. Foil should only be

used to cover food and cooking dishes. Always place items which may boil over (e.g. fruit pies) on a baking tray to prevent spillage burning onto the oven base. Foil used improperly is frequent cause of oven problems and painful accidents. Avoid letting grease deposit collect around the upper heating element: it will cause smoking and may start a fire.

Remember do not place pan or items directly onto the oven base. Never leave unit unattended at high heat settings. Boil over causes smoking and greasy spill over that may start a fire.

If a grease fire should occur in a pan put out the flame by placing a lid on the pan. Do not throw water on a grease fire.

### GUIDE FOR FORCED CONVECTION COOKING

(Back rolled electric element with fan)

The accessories provided with the oven can be slotted in at 5 positions: the following guide concerns cooking times and thermostat settings using N. 2 shelves on the same time (in position N. 2 and N. 4). Cooked results are a matter of personal preference and may easily be adjusted to suit individual requirements by slight adjustment of the temperature and/or cooking time, or when using more or less shelves in the same time. Preheating of the oven is recommended for 10-15 minutes or until the oven thermostat indicator light switches off to show the selected temperature has been reached.

When using a baking tray it should be placed centrally on the oven shelf with the short sides of the tray parallel to the sides of the oven. Do not use trays, tins or dishes larger than 380mm (15") long, 356 mm (14") wide, as cooking results may be impaired.

Food	Thermostat setting °C	Cooking Time
Small cakes (12 on tray)	175	15-25 mins.
Victoria sandwich (2x7"/180mm)	170	20-30 mins.
Swiss roll or whisked sponge	180	15-20 mins.
Fruit cake (8"/205mm)	135	1 H - 2 H hours.
Scones	210	8-15 mins.
Meringues	80	1 H - 2 H hours.
Shortcrust Pastry	190	20-40 mins. depending
Puff or Flaky Pastry	200	15-30 mins. upon
Choux Pastry	200	20-30 mins. dish
Biscuits	170/180	10-20 mins. depending upon type
Bread	200/220	25-35 mins.
Milk pudding	150	1 H - 2 hours.
Pizza	250	20 mins.
Lasagne	165	60 mins.
Oven noodles	150	60 mins.
BEEF on bone	230 rare & crusty	9 mins. per 1/b (500 g) plus 9 mins.
BEEF on bone	190 °C (rare)	15 mins. per 1/b (500 g) plus 8 mins.
	190 °C (medium)	20 mins. per 1/b (500 g) plus 10 mins.
	160 °C (well done)	25 mins. per 1/b (500 g) plus 8 mins.
Boned and rolled	190 °C (rare)	20 mins. per 1/b (500 g) plus 10 mins.
	190 °C (medium)	25 mins. per 1/b (500 g) plus 15 mins.
	160 °C (well done)	30 mins. per 1/b (500 g) plus 8 mins.
	190 °C	20 mins. per 1/b (500 g) plus 10 mins.
LAMB on bone	155 °C	27 mins. per 1/b (500 g) plus 14 mins.
	190 °C	25 mins. per 1/b (500 g) plus 14 mins.
Boned and rolled	155 °C	25 mins. per 1/b (500 g) plus 14 mins.
	190 °C	25 mins. per 1/b (500 g) plus 14 mins.
PORK on bone	200 °C	25 mins. per 1/b (500 g) plus 14 mins.
Boned and roller	160 °C	30-35 mins. per 1/b (500 g) plus 18 mins.
VEAL on bone	200 °C	25 mins. per 1/b (500 g) plus 14 mins.
Boned and roller	200 °C	30 mins. per 1/b (500 g) plus 14 mins.
CHICKEN	200 °C	20 mins. per 1/b (500 g) plus 10 mins.
	155 °C	25 mins. per 1/b (500 g) plus 13 mins.
TURKEY	200 °C	18 mins. per 1/b (500 g) plus 14 mins.
	155 °C	23 mins. per 1/b (500 g)
DUCK	200 °C	20 mins. per 1/b (500 g)
	155 °C	23 mins. per 1/b (500 g)
GOOSE	180 °C	18 mins. per 1/b (500 g) plus 20 mins.



## USE OF THE ELECTRIC GRILL

### USING THE GRILL

Turn the oven knob to the right and place it on the grill position . The grill pan should be located on the top oven shelf position. Always preheat the grill on full for 3-5 minutes before inserting the food.

Always grill with the door closed.

The user can change the shelves, depending on his personal wishes and on the different food.

#### Warning:

Do not place fatty foods too close to the grill and never leave the grill unattended. If fatty foods are grilled, or roasting has been cooked in the oven at a high temperature the grill element may smoke. This is not dangerous and the smoke is caused by the fat burning off when the grill element is hot. Leave the grill element on until the smoking has stopped then use as normal. If a grease fire should occur in a pan put out the flame by placing a lid on the pan. Do not throw water on a grease fire.

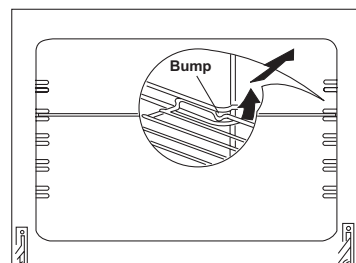
### Oven Shelves

The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the bump on the shelf support. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

**To remove the shelves from the oven,** pull them forward you, tilt front end upward and pull them out.

**To replace** it in the opposite manner as before.



Install shelves by locating them in the horizontal guide rails on the oven walls. The raised portion of the shelf is to be facing the rear wall of the oven.

## CLEANING

Before cleaning, unplug appliance or disconnect power at the main circuit breaker of the electrical system.

Do not clean the appliance surfaces when still hot.

Always clean off spillage as quickly as possible to prevent burning on which will make removal more difficult. Wash with a clean cloth soaked in hot soapy water, rinse and dry with a soft cloth.

**DO NOT USE ABRASIVES. CAUSTIC PASTES OR SPRAYS. COARSE CLEANING PADS OR POWDERS. DO NOT USE EXCESSIVE WATER WHEN CLEANING YOUR OVEN IN ORDER TO AVOID WATER PRESSING THROUGH CLEFTS INTO THE BACK OF CONTROLS PANEL OR OF THE UNIT.**

### Daily

Regular wiping down directly after use prevents dirt from burning on. Clean the appliance with water and a detergent or all purpose cleaner.

Avoid using too much water to prevent it entering the burner or ventilation openings.

**Interior:** the oven shelf carriers can be removed for easier cleaning. To do this, remove all the shelves and spring off the side carriers (Fig. Q - R) . Replace in a similar manner.

**Oven accessories** (shelves, trays etc) should be washed in mild detergent solution and should not be treated with abrasives. The oven interior panels should be cleaned with mild detergent solution, mild cream cleaners or a moist soap pad.

### IMPORTANT

Do not use excessive water when cleaning the oven and avoid water passing through the fan grill or ducts in the oven back .

Avoid letting grease deposit collect around the upper heating element: it will cause smoking and may start a fire.

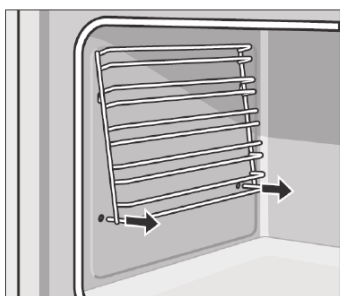


Fig. Q

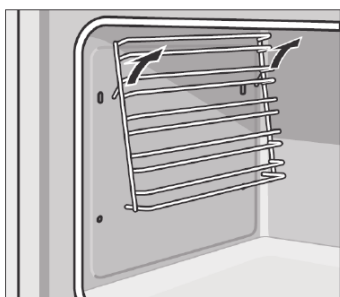


Fig. R

### Removal of oven door

In-depth cleaning of the oven becomes more convenient if the door is removed following the instructions below:

- 1 open the oven door completely.
- 2 flip the hinge hooks "A" outwards (see fig. 9B).
- 3 shut the oven door slowly until it reaches hooks "A", making sure these are locked into slots "B" of the oven door, as shown in fig. 9C. Remove the glass Fig. 9A (only for models where present).
- 4 Using both hands, push the oven door lightly inwards, to enable the door hinges "C" to come away from the slots "D" (see fig. 9D) and pull the door towards you until it is released from the oven.

After cleaning it, reposition it correctly following the above steps in the reverse order and flipping hooks "A" inwards before you shut the oven door (fig. 9E).

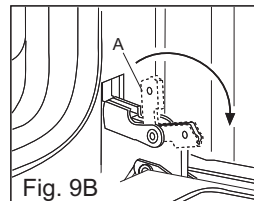


Fig. 9B

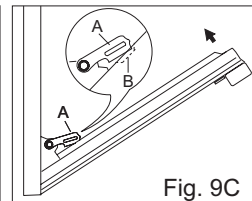


Fig. 9C

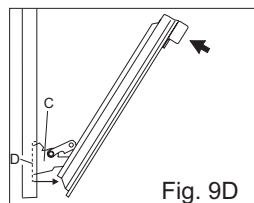


Fig. 9D

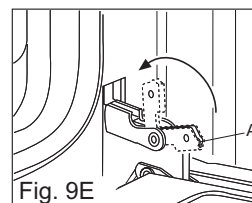


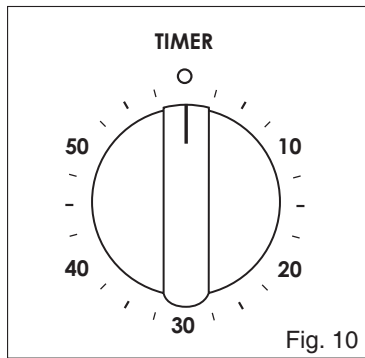
Fig. 9E

### CAUTION:

**Do not use rough or abrasive materials or sharp metal scrapers to clean the glass doors of the oven since they may scratch the surface and cause the glass to break.**

#### MINUTES COUNTERS (Fig. 10)

Turn the knob clockwise to set the desired cooking time.  
The minutes minder can be adjusted from 1 to 60 minutes.  
A sound signal will inform you that the chosen time is up.



# Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND  
APPLIANCE: [FREESTANDING COOKER]

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

## General Terms and Conditions

1. In this warranty
  - (a) 'Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;
  - (b) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
  - (c) 'Warranty Period' means
    - (i) where you use the Appliance for personal, domestic or household purposes in Australia the period of 24 months and in New Zealand the period of 24 months;
    - (ii) where you use the Appliance for commercial purposes, in Australia the period of 3 months and in New Zealand the period of 3 months, (if the period stated is 0 months you are not covered by this product warranty) following the date of original purchase of the Appliance;
  - (d) 'you' means the purchaser of the Appliance not having purchased the appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.
4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use reconditioned parts to repair your appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.
7. Proof of purchase is required before you can make a claim under this warranty.
8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or

workmanship. Electrolux is not liable in the following situations (which are not exhaustive):

- (a) The Appliance is damaged by:
    - (i) accident
    - (ii) misuse or abuse, including failure to properly maintain or service
    - (iii) normal wear and tear
    - (iv) power surges, electrical storm damage or incorrect power supply
    - (v) incomplete or improper installation
    - (vi) incorrect, improper or inappropriate operation
    - (vii) insect or vermin infestation.
  - (b) The Appliance is modified without authority from Electrolux in writing.
  - (c) The Appliance's serial number or warranty seal has been removed or defaced.
  - (d) The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.
9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

## Limitation of Liability

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

## Privacy

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

## Important Notice

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

<b>FOR SERVICE</b> OR TO FIND THE ADDRESS OF YOUR NEAREST STATE SERVICE CENTRE IN AUSTRALIA <b>Please call 13 13 49</b> <small>For the cost of a local call (Australia only)</small>	<b>SERVICE AUSTRALIA</b>  <b>Electrolux</b> <b>ELECTROLUX HOME PRODUCTS</b>	<b>FOR SPARE PARTS</b> OR TO FIND THE ADDRESS OF YOUR NEAREST STATE SPARE PARTS CENTRE IN AUSTRALIA <b>Please call 13 13 50</b> <small>For the cost of a local call (Australia only)</small>
<b>FOR SERVICE</b> OR TO FIND THE ADDRESS OF YOUR NEAREST AUTHORISED SERVICE CENTRE IN NEW ZEALAND <b>Free call 0800 10 66 10</b>	<b>SERVICE NEW ZEALAND</b>  <b>Electrolux</b> <b>ELECTROLUX HOME PRODUCTS</b>	<b>FOR SPARE PARTS</b> OR TO FIND THE ADDRESS OF YOUR NEAREST SPARE PARTS CENTRE IN NEW ZEALAND <b>Free call 0800 10 66 20</b>

  
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