Operating for the first time

Choosing utensils for gas and electric hotplates

Refer to diagram below

Installation and service warning

• Only an authorised person must install and service this appliance (Certificate of Compliance to be retained)

• In order to avoid tipping of appliance the anti-tilt plate MUST be installed

• Appliances requiring connection to 230 – 240V MUST be earthed

• An authorised person should inspect this appliance every 5 years

• This appliance must NOT be installed on a base, box or in a closed cupboard

• If the electrical supply cord is damaged, a qualified person MUST replace the cord to avoid a hazard or void your warranty

• Surrounding kitchen cabinets MUST WARNING WITHSTAND 85°C

• In order to avoid a hazard the installation instructions MUST be followed

Before operating first time

1. Read all the Warning and Safety information.

2. Remove all internal boxes and bags from oven.

3. Clean out the oven interior with detergent and hot water and polish with a soft cloth. DO NOT close oven door until the oven is completely dry.

4. New appliances can have an odour during first operation. It is recommended to ‘run in’ the oven before you cook. Run the oven at 180°C for 2 – 4 hours and ensure that the room is well ventilated.

5. If your appliance is fitted with solid hotplates, turn heat setting to high for 3 minutes to fully harden the hotplate coating.

installing your oven accessories

Fitting oven shelves

1. Ensure shelf orientation is correct (refer to diagram below).

2. Slide oven shelves onto oven supports (side runners) at an angle until raised back of shelf is past the stop on oven supports (side runners).

3. Lower front of shelf and push in until stop is reached.

4. To remove oven shelves, withdraw to the stop and raise the front of shelf to clear the stop

Oven shelf location

NOTE: the top ledge is not a shelf position. There are no stops for shelf withdrawal.

Fitting the grill dish

Separate Grill: Ensure rear of the dish is engaged with the side support before sliding backwards. To remove, simply pull forwards and upwards.

To ensure proper grill operation, slide the grill dish fully rearward to the stop.

To remove, simply pull forwards and upwards.

Grill in Oven: see Fitting Oven Shelves The grill dish with wire insert can be used in any of the two upper height positions (shelf positions 4 and 5) between the runners.

NOTE: You must remove the grill dish when baking in the oven.

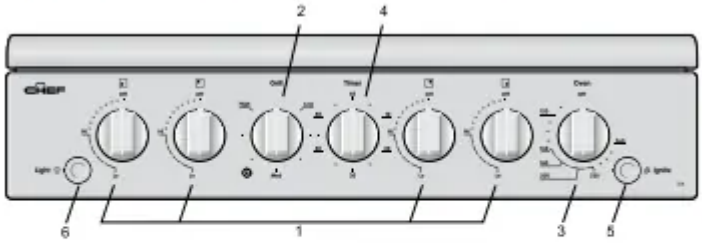
Replacing the oven light

warning Ensure the appliance is switched off at power supply (not just the control knobs) before replacing the light globe to avoid possibility of electric shock.

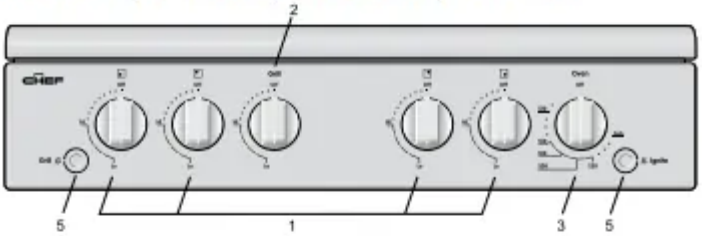
using the gas cooker

Gas oven features and descriptions

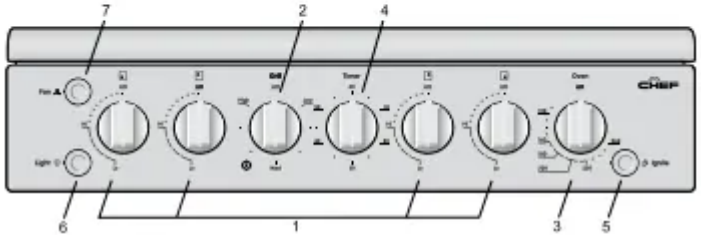
CFG504SBNG / CFG504SBLP / CFG504WBNG / CFG504WBLP



CFG503WBNG / CFG503WBLP/ CFG513WBNG / CFG513WBLP / CFG513SBNG / CFG513SBLP / CFG501WBNG / CFG501WBLP



CFG517WBNG / CFG517WBLP / CFG517SBNG / CFG517SBLP



1. Burner Control Knob – sets burner temperature.

2. Grill Control Knob – sets grilling temperature.

3. Oven Control Knob – sets oven temperature.

4. Timer 60 Minute (where fitted) – sets reminder time. When timer returns to zero, timer gives a short ring. **NOTE:** for any time below 15 minutes, turn knob past 15 minutes, then back to required time setting.

5. Manual Grill or Oven Igniter or Hotplates – ignites grill burner, oven burner or hotplates when appropriate control knobs are set.

6. Light Switch (where fitted) – turns oven light on/off.

7. Fan Switch – turns oven fan on/off.

Gas oven conventional baking

The heat comes from the bottom oven burner. The temperature at the centre of oven is the same temperature set on the control knob. When oven is used on this mode, shelf position is important,

(refer to ‘Oven Guide’). As hot air naturally rises, the upper half of the oven will be approximately 10°C higher and the lower half approximately 10°C cooler than the set temperature.

For best results from your gas oven use dark coloured trays and baking dishes on a single shelf. Refer to ‘General Hints and Tips’ section for more information

For best baking results preheat oven for 30 minutes.

Gas oven fan forced baking

Fan Forced baking generally requires lower temperatures than conventional baking. Most recipe books, unless stated, are for conventional oven temperatures. It is recommended when using the fan forced mode to reduce the oven temperature by 10°C. In a fan forced gas oven the heat comes from the bottom burner. Hot air is distributed by an electrically operated fan located behind the rear wall of the compartment, providing an even temperature on all shelf levels. This means batches of the same food can be baked using multiple shelf positions simultaneously.

Fan Forced operation can be used for single shelf baking with equal success.

For best baking results preheat oven for 30 minutes before turning on the fan.

using the gas cooker

Gas hotplate

Ensure burner caps, crowns and trivets are properly assembled. For wok ONLY use the trivet and burner dedicated for wok cooking. Burner cap and burner crown must be clean and located correctly for the burner to light.

Gas oven burner flame

From a cold start the oven burner flame will be higher on the left hand-side. After reaching the set temperature, the flame will become even. This does not affect cooking results.

LIGHTING GAS HOTPLATE, GRILL AND OVEN

Electronic ignition with flame safeguard

This hob is fitted with mains powered electronic ignition. When the appliance has been connected and the power is on, depressing ignite button will release sparks to all burners.

To light a burner, depress the corresponding knob fully and while continuing to depress knob for approximately 5 seconds, turn anticlockwise to ‘HI’ position. The flame sensor must warm-up in order for the flame to stay alight.

The knob may be released once the flame is established, and turned further anticlockwise to reduce the flame height as desired.

• Before releasing the knob, ensure the knob is fully depressed.

• If the flame goes out when the knob is released, simply repeat the ignition procedure again.

Hotplate Ignition – (Manual)

To light a burner, depress the corresponding knob fully and while continuing to depress the knob approximately 5 seconds, turn anti-clockwise to 'HI' position. At the same time, hold hand-ignitor next to the burner and ignite (hand-ignitors not supplied). The flame sensor must warm up in order for the flame to stay alight

Grill Ignition – Electronic

While pressing the electronic ignitor switch, depress the corresponding knob fully and while continuing to depress the knob for approximately 5 seconds, turn anti-clockwise to HI' position. The flame sensor must warm up in order for the flame to stay alight.

Grill Ignition – Piezo

Depress the grill control knob fully and while continuing to depress the knob for approximately 5 seconds, turn anticlockwise to 'HI' position. The flame sensor must warm up in order for the flame to stay alight.

Grill – in Oven

Grill is electric and is operated by control knob only.

Oven Ignition – Electronic

While pressing the Electronic Ignitor Switch, push turn and hold the Oven Control Knob to the desired temperature. Hold Control Knob in for 15 seconds after ignition.

Oven Ignition – Piezo

With the left hand push and hold the Oven Control Knob in and turn it a quarter of the way anti-clockwise. Keep the oven Control Knob pushed in firmly and at the same time push the Oven Piezo Ignitor button on the right hand side of the control panel (several times if necessary). It will make a loud ‘clack’ noise as the Piezo mechanism creates a spark. Hold control knob in for 15 seconds after ignition.

warning

• Keep hands clear of burners when lighting.

• If burner does not light within 5 seconds, turn knob to ‘Off’ position, allow gas to disperse, then try lighting again.

• Burners MUST be operated between ‘HIGH’ and ‘LOW’ settings only.

Electric features and descriptions

Grill in Oven Models

Separate Grill Models

1. Solid/Ceramic Hotplate Control Knob – sets hotplate temperature.

2. Grill Control Knob – sets grilling temperature

3. Oven Control Knob – sets oven temperature.

4. Grill/Oven Indicator Light(s) – Comes on when grill/ oven temperature knob is operated. Oven indicator light cycles on and off when temperature is reached.

5. Timer 60 Minute – (where fitted) sets reminder time. – When timer returns to zero, timer gives a short ring. **NOTE:** For any time below 15 minutes, turn knob past 15 minutes, then back to required time setting.

6. Burner control knob – sets burner temperature.

7. Hotplates ignitor – ignites gas hotplates when appropriate control knobs are set.

Solid hotplates

If present, the red dot in the centre of hotplate changes colour when heated. When necessary to keep element looking good, apply coating of ‘hot plate protection’ onto solid hot plates.

Ceramic Hotplates

warning

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

- The ceramic cooktop is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. However, it must be noted that as it is glass, it may break, and must therefore be treated with care. Should you have any questions about the glass in your new appliance, please contact the service centre by dialling 13 13 49
- The smooth glass surface has a pattern to show where the elements under the glass are located
- When a hotplate is on, the hot surface warning light will come on. After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C.

Electric oven conventional baking

Heat comes from two elements, one above and one below the food. The bottom element is hidden below the floor of the oven. As hot air rises naturally, the upper part of the oven will be approximately 10°C higher than the set temperature and the lower part of the oven approximately 10°C cooler.

For Grill in Oven Models, the grill dish must be removed when baking.

For best baking results, preheat oven for 30 minutes, also refer to ‘General Hints and Tips'.

Electric oven fan forced baking

In a fan forced electric oven the heat comes from the rear oven element. Hot air is distributed by a fan behind the rear wall of the compartment, providing an even temperature on all shelf levels. This means, batches of food can be baked using multiple shelf positions simultaneously.

Fan forced operation can be used for single food baking with equal success.

Fan Forced baking generally requires lower temperatures than conventional baking. Most recipe books, unless stated, are typically for conventional oven temperatures. It is recommended that when using the fan forced mode, reduce the oven temperature by 10 degrees (refer to ‘Oven Guide’). For best baking results preheat oven for 30 minutes.

general hints and tips

Using the Grill

- **Separate Grill:** Grill with door open.

Grill dish must be fully inserted.

- **Grill in oven**: Grill with door closed.

Hints general

- For best baking results preheat oven for 30 minutes
- The material and finish of baking trays and dishes used will affect the way foods are baked, especially base browning.
- Enamelware, anodised aluminium, dark bakeware or nonstick interiors and coloured exteriors will assist in maintaining or reducing the baking time and increase base browning
- Ovenproof glassware or ceramics are poor conductors of heat. The shiny surface of aluminium or polished steel utensils and trays also reflects the heat rather then passing it through to the food being baked
- Always place dishes centrally on the shelf to ensure even browning
- Stand casseroles dishes or similar-type dishes on suitably sized baking trays to prevent spillage onto the base of oven to make cleaning of oven easier
- DO NOT place dishes, trays or baking pans directly on the oven base as they become very hot and will crack and craze the oven liner
- Use ovenproof cookware, which will withstand temperatures of 250°C
- DO NOT use baking trays larger than 30 x 35cm x 14 inches) as they will restrict the circulation of the heat and may affect cooking performance of the oven
- Use shallow casserole dishes in preference to deeper ones as this shortens cooking time in the oven.

Conventional Oven

- The shelf position is critical. The temperature in centre of the oven is the temperature shown on the oven control knob. Single shelf baking gives optimal cooking results.
- DO NOT place baking trays, oven dishes or foil directly on the base of oven, as trapped heat will crack and craze the floor of the oven liner.

Fan Forced

- DO NOT place baking trays and oven dishes directly against the grid covering the fan at the back of the oven
- DO NOT Place oven dishes directly on the oven base
- Make sure shelves are evenly spaced
- When baking more than one dish in fan forced oven, place dishes centrally on shelves rather than several dishes on one shelf
- When the oven is full you may need to allow a slightly longer baking time
- When using different size trays or cooking different types of food, cooking times may vary for each dish.

General tips

Condensation and Steam

- Always stand back from heated oven when opening oven door to allow any build-up of steam or heat to release
- During cooking steam may be produced which can be released when opening the oven door. This is quite normal
- If there is any build-up of condensation on the oven door it is recommended that it be carefully wiped away either during or after cooking.

Cleaning the cooker

Ovens and hotplates are made from steel and enamel. Do not use abrasives and harsh scourers as they may scratch the surface

Do not use steam cleaners

Stainless Steel

- All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below if you want your appliance to look its best, perform well and have a long life
- Care must be taken when wiping exposed stainless steel edges as they can be sharp
- The front frame around the oven can be cleaned with stainless steel cleaners if it comes soiled or discoloured

- A suitable cleaner can be purchased from Electrolux Customer Care Centres
- Make sure you follow the polish or brushing lines in the steel.

General

- Always clean appliance after use, especially food spillage. DO NOT use steel wool, wax polishes or caustic based commercial cleaners as these will damage your oven
- DO NOT use steam cleaners, as this may cause moisture build-up especially in the glass door
- Door Glass – DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean glass since they can scratch the surface, which may result in shattering of the glass.

warning

Door glass is a tough and durable material designed to withstand heating and cooling without breaking. However it must be remembered that it is glass and may break, therefore must be treated with care.

If you have any questions about the glass in the oven please contact the Service centre on 13 13 49.

cleaning the cooker

Oven

- Do not remove the oven door
- Make sure oven knobs are in the off position
- Clean immediately after use as a warm oven is easier to clean
- Use detergent, hot water (and household ammonia/ cloudy ammonia if necessary) and a soft cloth. Dry thoroughly.
- Remove shelves when cleaning oven
- If there is a build-up of grease, place a small oven proof dish containing ¼ cup (62mL) household ammonia/cloudy ammonia and ¾ cup (187mL) water in the oven. Heat oven to 110 degrees and turn oven off when 110 degrees is reached. Leave over-night. The fumes will loosen stubborn grease and stains. Remove bowl, wash with hot, soapy water and dry well before closing oven door again.

Oven Shelves

- Chrome shelves: use detergent and hot water. If very dirty use a non-abrasive nylon scourer
- Enamel dishes and tray: use detergent and hot water. If very dirty a non-abrasive nylon scourer

- DO NOT clean oven parts with abrasive or caustic-type cleaners.

Oven – Grill Dish and Insert

- After every use, and while still warm, sprinkle grill insert with detergent and cover with wet paper towel as this will loosen food particles and grease
- Wash pan and grid with hot, soapy water with a little household ammonia/cloudy ammonia added. Rinse and dry before replacing in position.

Ceramic Hotplates

- Clean with detergent and hot water and polish with a soft cloth
- For harder to clean spills a blade scraper is supplied
- Aluminium foil, plastic and high sugar content food can cause pitting if not removed before the hotplate has cooled.
- Sometimes SURFACE stains appear to be ‘bubble’ marks under the ceramic glass. These can be cleaned off with a razor blade scraper and ceramic cleaner. cleaning the cooker

Solid Hotplates

- Solid hotplates are fitted with stainless steel trim rings, which after initial use, change colour to light brown.
- This is a normal characteristic of stainless steel and will not affect the operation or performance of your hotplates
- Clean off any spillage after hot plate has cooled down At regular intervals, clean hotplate with a nylon scouring pad and soapy water. Wipe clean then warm hotplate for 30 seconds to dry the surface
- Apply ‘hot plate protector’’. Set hotplate on high for 3 minutes to allow coating to harden.

Gas Burners

- Flame port blockages should be removed with a small metal cake skewer or nylon brush.
- Clean dirty spark plugs very gently with a nylon scourer. DO NOT use steel wool. DO NOT bend spark plug as it may break.

general hints and tips

Cleaning the Oven Door

Cool air circulates through the door to lower the surface temperature on the outside of the oven door.

• Do not remove the oven door

• This product has a removable inner door glass.

To remove the inner door glass for cleaning

• Open the door fully to access the hinges then rotate the “stirrups” on both hinges fully towards the door.

• Slowly close the door until it stops against the ‘stirrups’ (about 45°)

• To remove the top trims (2 off), press the ribbed release clips at each end and lift top trim away from the door.

• Using both hands, gently remove the inner glass by sliding out and lifting away from the door

• Inner door glass: some products have heat reflective glass on the inner door glass. These are identified by a black dot on the lower left hand corner of the inner door glass.

• Wipe inner and outer glass gently with detergent and warm water

• Wipe clean and dry thoroughly.

Re-Assembling the oven door inner glass

• Replace the inner glass back to the door with the black dot located on the lower left hand corner where applicable

• Replace the top trim ensuring the clips snap back into position

• Fully open the door, rotate the stirrups back to their original position and close the door.

warning

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

• DO NOT use harsh abrasives on glass as this may damage the glass

getting to know your oven

Getting to know your new oven with this "Simple Test Cake"

When baking, it is possible that there will be some variation in colour. Therefore, we suggest to make this simple, easy and delicious test cake to help you understand your new oven.

All ovens do sometimes have hot or cold spots, therefore it is important to judge with your eye as you may need to rotate your dishes during baking.

‘Simple Test Cake’

• 125g butter, softened to room temperature

• 1 cup caster sugar

• 1 teaspoon pure vanilla essence

- 4 large eggs
- 2 cups self-raising flour pinch of salt
- 4 tablespoons (80mL) full-cream milk

Method:

1. Butter base and sides of two, 20cm straight-sided round or square cake pans. Then line the base with grease proof paper or baking paper.

2. Preheat oven to moderate ‘180ºC’ (170ºC fan forced) for 30m and ensure oven shelf is in position 2 of the oven.

3. Cream softened butter and sugar until light in colour.

4. Add vanilla essence.

5. Add eggs one at a time, beating well after each addition.

6. Sift flour and salt into the mixture and beat until well combined.

7. Add milk and beat or stir to combine.

8. Spoon mixture equally between prepared cake pans.

9. Bake in preheated oven, position 2 for about 25 to 35 minutes.

Tip: Insert a fine cake skewer into the cake mix. If it comes out clean, or if the edges of the cake have come away slightly from the sides of the cake pan, the cake is ready.

10. Remove from oven and place on wire cake rack and rest for 5 minutes before removing from cake pans. Cool completely.

To Serve: sandwich together with your favourite jam or conserve, and dust top with pure icing sugar.

FOOT NOTE: if desired, substitute butter for either margarine or olive oil spread.

Recipe is based on the Australian standard metric 250mL cup and 20mL tablespoon sets.

oven guide

The following is intended as a guide and experience may show some slight variation in order to meet individual requirements. Where the gas models vary from the electric models, details for gas cooking is shown in brackets. For best results when baking, preheat your oven for 30 minutes.

* Shelf position is counted from the bottom shelf up. Bottom shelf position is 1.

Turn down temperatures shown.

troubleshooting

Uneven cooking

Incorrect shelf position

- Select shelf that puts food in centre of oven

Oven tray too large

- Try other trays or dishes

Trays not in centre

- Put trays in centre

Air flow in oven uneven

- Rotate food during cooking

Grill tray affecting thermostat

- Remove grill tray from oven on bake modes

Baked products too brown on top

Oven not preheated

- Preheat the oven

Baking tins too large for recipe

- Use correct size tins

Baking tins not evenly spaced

- Stagger baking tins at least 3cm between tins and the oven walls

Products not evenly sized or spaced on trays

- Make into same size and shape and spread evenly over trays

Baked products too brown on bottom

Baking tins too large

- Use correct size tins

Baking tins are dark metal or glass

- Change to shiny, light tins or lower the temperature by 10°C

Food too low in oven

- Cook one shelf higher

Oven door opened too frequently during baking

- Don’t open the oven door until at least half the cooking time has passed

Baking temperature too high

- Lower the temperature

Grill tray affecting thermostat

- Remove grill tray from oven on bake modes

Cakes have a cracked thick crust

Baking temperature too high

- Lower the temperature

Food too low in oven

- Cook one shelf higher

Cake batter over mixed

- Mix just long enough to combine the ingredients

Baking tin too deep

- Check size of tin and use recommended size

Baking tins dark

- Change to shiny light tins

Baked products are pale, flat and undercooked

Baking temperature too low

- Raise the temperature

Food too low in oven

- Cook one shelf higher

Baking time too short

- Increase cooking time

Incorrect baking tin size

- Use correct size tin

Cakes fallen in centre

Baking temperature too low

- Raise the temperature

Baking time too short

- Increase cooking time

Proportions of ingredients incorrect for recipe

- Check recipe

Opening door too early during baking

- Do not open door until the last quarter of cooking time

Roast meat and potatoes not brown in fan oven

Poor hot air circulation

- Elevate food onto a rack to allow air circulation

Grill tray affecting thermostat

- Remove grill tray from oven on bake modes

Juices running out of meat

- Do not pierce meat with fork, turn with tongs

Grilled meats overcooked on outside and raw in the centre

- Grill at lower insert position

Grilled chops and steaks curling

- Cut into fat every 2cm (¾")

If you have a problem with your appliance check the following before you ring the service line.

Operational problems ie: Oven, grill or hob not working

- Check the electricity is turned on
- Check your fuses. If the fuse continues to blow, call the Service Centre
- Check the circuit breaker
- Ensure correct knob is turned
- Gas only – Dry or clean ignition electrodes
- Gas only – Make sure flame ports and ignition areas are clean and dry
- Gas only – Check gas supply is on
- Gas only – Ensure cap/crown correctly fitted.
- Replace or tighten light globes (where fitted)

Heat up problems

- Oven not pre-heated – Pre-heat oven for 30 minutes
- Check oven door is closed properly
- Remove foil or trays from bottom of oven
- Change set oven temperature

- Preheat your oven/grill before you put the food in to be cooked

Unit smoking odours

- Turn oven/grill on high to remove protective oils

Persistent gas smell – do not operate appliance. Call service 131349

Condensation

Note: some condensation is normal and is to be expected during cooking

- Reduce the amount of water used for cooking
- Leave the door open after cooking if food remains in cooker for warming

Timer not audible

Turn Timer knob past 15-minute mark then to the required number of minutes

Oven shelf tight

- Remove shelf and insert as per diagram

Stains appear to be under ceramic

- These stains are on the SURFACE of the glass and can be cleaned off with a razor blade scraper and ceramic glass cleaner.

installation

Location

The appliance has been designed to fit a 550mm gap in kitchen cabinetry or have free space on either side. Ensure the top of the hotplate is at least 10mm higher than the level of the benchtop.

Electric hob models must not be installed in a corner; they must be installed at least 100mm from the side wall.

Gas hob models must be installed with a minimum clearance of mm to side walls made of unprotected combustible material. For gas models, refer to section 6.10.1 in AS/NZS 5601.1 for all relevant clearance.

warning

In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt plate and stabilising bolt MUST be installed.

Position anti-tilt plate to the rear wall and 25mm from side of cupboard. Securely fix anti-tilt plate to the floor with fasteners. Adjust levelling feet on cooker as required.

Splash back must be fitted to the rear using two screws provided

Stabilising bolt

1. Remove oven door - to be done by qualified personnel only. (Refer to procedure).

2. Remove screws from kick panel. To remove kick panel lift kick panel upwards to release the two Location Tabs from the holes in the bottom of the panel.

3. Position cooker into the ant-tilt plate and then mark the position for the Stability Bolt hole on the floor.

4. Pull cooker out and drill the bolt hole, using a 6.5mm masonry or wood drill. Minimum 30mm deep for concrete.

5. Reposition cooker back into place and fit the Stability Bolt through the slot and into the drilled hole.

6. If the cooker is placed on a base, measures must be taken to prevent the appliance slipping from the base.

7. Carefully remove any protective plastic film to prevent damage to the appliance.

Warning

For your safety this cooker is designed to be moved out of position by a qualified person only.

Procedure to remove the door

1. With door fully open, rotate the two stirrups to its rest position (to engage the stirrups).

2. Close the door until it stops against the stirrups

3. Close the door further.

4. Lift the door slightly and evenly while continuing to slowly close the door.

5. Remove the door by lowering gently and pull away from the frame of the oven. Care should be taken not to damage kick panel and other parts of the cooker.

Procedure to assemble the door

1. Hold door with both hands.

2. Locate both hinges into the frame slots at the same time.

3. Ensure that the location notch drops into frame slot. Care should be taken not to damage other parts of the cooker.

4. Open door fully and rotate stirrups away from you back to their original position.

5. Close the door fully.

6. Carefully remove any protective plastic film to prevent damage to the appliance.

Electric wiring requirements

The cooker MUST be installed in compliance with:

- Wiring connections in AS/NZS3000 Wiring Rules.
- Local regulations, municipal building codes and other statutory regulations.
- Data Plate – Gives information about the rating and is located behind the bottom of the oven door.
- A functional switch MUST be provided near the appliance in an accessible position (AS/NZS3000 – Clause 4.7.1).
- Wiring MUST be protected against mechanical failure (AS/NZS3000 – Clause 3.9).
- Disconnection from the fixed wiring must occur as required by AS3000 wiring rules.
- This range must be connected with cable of 75°C rating minimum.
- This product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation, it is probably caused by moisture from the atmosphere being absorbed by the elements after the range has been produced. (pass at 0.01MΩ AS/NZS 3000 Wiring Rules Clause 8.3.6.2).
- The cooker MUST be properly earthed.
- When connections are made to a multiphase 230/240V supply, the bridge piece MUST be removed from between the active connections.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Hard wiring

1. Remove rear panel.

2. Fit wires through hole at bottom centre using the appropriate gland to protect insulation of wires from the hole edge. Note that the secondary insulation of the wires will probably need to be removed to fit through gland. If the conduit to appliance is required to bend due to rear wall an elbow may be required to achieve this.

3. Set the length of wiring from the gland to terminal block, ensuring length is sufficient but not excessive.

4. Make connections to terminals and engage wires into plastic clip. Cable tie as per diagram and secure plastic clip with two long screws supplied.

5. Replace rear cover.

warning Ensure wires cannot contact hot element ends or sharp edges.

Rated power input

Gas requirements

This appliance must be installed by an authorised person, according to all codes and regulations of:

- AS/NZS 5601.1 (particular attention to clause 6.10.1 and figure 6.3 on page 97, and clause 6.10.1.11)
- Local gas fitting regulations, municipal building codes and other statutory regulations.

The cookers come in three gas types:

Natural gas, Propane and Universal LPG. If the cooker is required to use ULPG, a conversion kit can be obtained by contacting the Customer Care Centre for details. Before installation, check that the cooker is suitable for the gas supply by looking at the data plate behind the bottom of the oven door.

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

*If the regulator is placed upstream of the cooker inlet, as is normal for cookers operating on LPG, then the supply pressure and operating pressure are the same. The following table shows the injector sizes for each burner. The following table shows the injector sizes for each burner.

Checking pipe size

To work out a suitable pipe size for connection use the information in this table

Also use information about the length of the run, number of elbows, tees and bends, the available service pressure and the supply requirements. AS/NZS 5601.1 will help you with this matter.

Operation on NG

- The appliance regulator MUST be orientated so that the pressure nipple is accessible
- The arrow showing the direction of flow MUST be pointed correctly
- The regulator has a ½” BSP internal thread at the inlet and outlet

Wiring connection for gas cooker

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

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Gas connection

Read these points before connecting to the gas supply:

- The cooker inlet connection point has a ½” BSP external thread. See Diagram below

- A NG regulator or a LPG test point fitting is supplied
- It is recommended to fit the regulator or test point fitting to the appliance connection point, then fit either hard piping or a high level flexible connection (AS/NZS 5601.1 clauses 5.9 and 6.10.1.9) which is then attached to the consumer hard piping
- Ensure installation allows withdrawal of appliance.

Operation on universal LPG/propane

- The appliance inlet fitting provided MUST be orientated so that the pressure nipple is accessible.
- The inlet fitting has ½” BSP internal thread at the inlet and outlet.

Operation on SNG

- If the cooker is to be used with SNG, then the grill burner MUST be modified by the replacement of the shutter, which fits into the throat of the grill burner
- A conversion kit can be obtained by contacting the Customer Care Centre

warning

1. Disconnect electric power before removing control panel.
2. Remove the control panel.
3. Remove the existing NG shutter securing screw (refer to diagram above) and slide upwards to disengage from grill burner.
4. Slide the SNG shutter into position and secure with screws.

Testing the gas cooker

warning

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

Checking the gas supply

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

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

- For Natural Gas cookers: Regulators are supplied preadjusted and configured by the component maker for use with Natural Gas. The appliance installer is not required to make an adjustment to obtain the correct outlet pressure setting. An arrow on the base of the regulator indicates the direction of the gas flow when the inlet and outlet of the regulator are orientated correctly.

5. When the regulator has been fitted check for leaks from the connections with soapy water.

Checking regulator function

With the appliance operating, check the outlet pressure:

1. When all the burners of the appliance are operating at maximum

2. When the smallest burner of the appliance is operating at minimum, Under these conditions the outlet pressure should not vary from nominal operating pressure of 1.0kPa by more then ± 20% (ie ±0.20kPa for Natural Gas).

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

1. If the outlet pressure is consistently too low then.

• the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or

• an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. It may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13-5kPa.

2. Check that the regulator has been fitted to the gas supply line in the correct orientation.

3. Replace the regulator if it fails to perform after the checks.

Testing cooker features

- Observe the flame appearance on each burner. If it is smaller or larger than expected, then the injector size needs checking
- If the flame is unsatisfactory, then refer to the Electrolux Technical Publications and correct the fault if possible
- When maximum flame appearance is correct, check the turn down setting on each burner. If incorrect, proceed as follows:

warning

1. Disconnect electric power.

2. Remove the control panel and adjust the bypass screw mounted on the body of each hotplate control cock.

3. Check the ignition on all burners both separately and in combination.

4. Check the operation of the electrical components, if applicable.

5. When operating correctly, show customer how to use the cooker.

6. If not operating correctly, advise the customer to ring Electrolux service. Place a warning sign on cooker or if dangerous, disconnect cooker

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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