



50cm Gas Freestanding Cooker
Gas Single Oven and Grill with Gas Hob

G50S

User Guide & Installation Handbook

This model is factory set for Natural Gas and must not be used on any other gas.

CONTENTS

User Section	3 - 17
Introduction	3
Be Safe - Not Sorry	5
Using the hob	7
Choice of pans	8
Using the grill	9
Using the oven	11
Oven furniture	12
Baking guide	13
Traditional fruit cakes	14
Roast turkey	14
Roasting guide	15
Care and cleaning	16
Installation Instructions	18
Technical Data	23
Customer Care	Back cover

Please keep this handbook for future reference, or for anyone else who may use the appliance.

INTRODUCTION

We hope that the following information will help you to quickly familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

This cooker may be sited with cabinets on both sides, or it may be free standing. Sufficient space should be allowed at either side of the cooker to enable it to be pulled out for cleaning and servicing.

Please read the instructions in this handbook before using or installing this appliance. All installation and servicing work must be carried out by a competent person.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, are only available in the UK and Republic of Ireland.

Moving the cooker

Please note that this appliance may be heavier than it appears. Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the

cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

This appliance must be installed in accordance with the regulations in force and used only in a well ventilated space.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves and shelf runners in hot soapy water to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

Glass door panels

To meet the relevant Standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the likely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

INTRODUCTION

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

Electrical connection

Please refer to installation instructions for electrical connection.

In your own interest, and that of safety, make sure that the any installation is carried out by a competent person.

This appliance is fitted with a plug, but should the plug be damaged, it should be replaced in accordance with the instructions given in this handbook.

Warning: This appliance must be earthed.

BE SAFE - NOT SORRY

When you are cooking, keep children away from the vicinity of the appliance.

This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

- Remove all packaging, protective films and oils from the appliance before using for the first time.
 - Make sure you read and understand the instructions before using the appliance.
 - Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
 - Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
 - Parts of the appliance may be hot during or immediately after use. Allow sufficient time for the appliance to cool after switching off.
 - Never use the appliance for heating a room.
 - Do not drape tea towels over the flue vents or door, as this creates a fire hazard.
 - When opening the appliance door, take care to avoid skin contact with any steam or hot air which may escape from the cooking.
 - Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill as this creates a fire hazard.
 - Use dry oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not use foil on oven shelf or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
 - When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
 - When you have finished cooking check that all controls are in the "off" position.
 - **All installation, servicing and maintenance** work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.
 - As with all gas appliances, it is recommended that your appliance is serviced regularly.

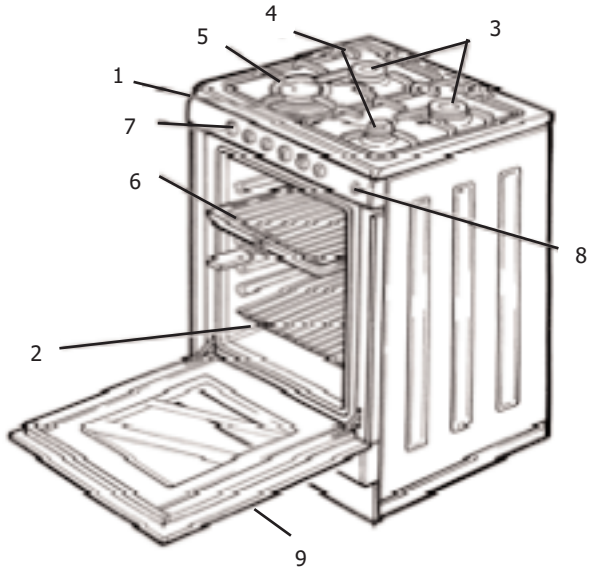
INTRODUCTION

Purpose

The cooker should be used for preparing household meals only. It must not be used for any other purpose.

Parts Identification

- 1 - control panel
- 2 - oven and grill.
- 3 - gas burners - rear 1.75kW
- 4 - gas burner - front right 1.0kW
- 5 - gas burner - front left 2.4kW
- 6 - grill pan, trivet and handle
- 7 - control knobs
- 8 - ignition and lamp switch
- 9 - oven / grill door



USING THE HOB

Using the hotplate

Before using the cooker for the first time you should:

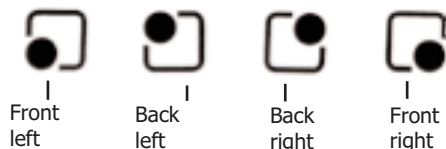
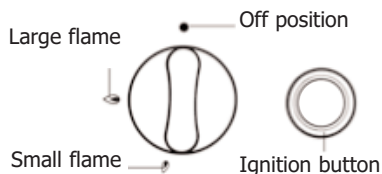
- Read the operating and safety instructions thoroughly.
- If applicable, remove the remnants of stickers and glue from the surface of the hob, pan supports and oven door.
- Ensure that all elements of the burners are positioned correctly. Press and turn the control knob to the large flame position. Press and hold the ignition button until the burner lights.
- For models with FSD (Flame Safety Device) - press, turn and hold in the control knob for 15 seconds while pressing the ignition button. If the burner fails to light, release the control knob and wait for at least 1 minute before attempting re-ignition.

The large flame mark represents the full on position. For simmering, turn the control knob towards the smaller flame position.

Turn the knob to OFF (●) when cooking has finished.

- The flame should not lick around from the bottom of a pan but cover only two thirds of its surface.
- The size of the flame depends on the position of the knob. The full on position - large flame - should be used to bring the contents of the pan to the boil. The simmer position - small flame - should be used to keep contents warm.
- Burners and ignitor tips should be kept clean, as greases and food deposits can lead to uneven flames - affecting the hobs performance.
- Before removing an item off a burner, turn the burner off completely.

- Before switching on a burner, make sure that the knob you are going to use corresponds to the burner you wish to switch on. The relationship between knobs and burners is shown in the illustration.



USING THE HOB

In the event of a cooking pan fire:

1. Turn off the cooker at the wall switch.
2. Cover the pan with a fire blanket or damp cloth. This will smother the flames and extinguish the fire.
3. Leave the pan to cool for at least an hour before attempting to move it. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher could tip the pan over.

Never use water to extinguish oil or fat pan fires.

Pans

For optimum safety and performance, we recommend the use of flat bottomed pans with base diameters as shown in the table:

Burner	Cookware diameter (cm)
Rapid	22 - 25
Semi rapid	16 - 20
Auxiliary	10 - 14

Do not use double pans, rim based pans, old misshapen pans or any pan which is unstable when placed on a flat surface.

Position pans over the centre of the burners, resting on the pan supports. If positioned off centre, smaller pans may be unstable.

When cooking with fat or oil, never leave unattended.

Turn pan handles to a safe position, so they are out of reach of children, not

overhanging the appliance, and cannot be caught accidentally.

Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.

Do not use spray cans near the appliance when it is in use.



The pan is too small for the burner, and the lid is not being used.



Correctly selected pan.

Pan supports

Always make sure the pan supports are replaced correctly, and located in the hob spillage well.

To save gas

- Use the size of pan most suited to the size of the burner - ie; larger pans on the larger burners, smaller pans on the smaller burners.
- Adjust the flames so that they do not lick up the sides of the pan.
- Put lids on saucepans and only heat the amount of liquid you need.
- When liquids boil, reduce the control setting to maintain a simmer.
- Consider the use of a pressure cooker for the cooking of a complete meal.
- Potatoes and vegetables will cook quicker if chopped into smaller pieces.

USING THE GRILL

Caution: Accessible parts may be hot when the grill is used, young children should be kept away.

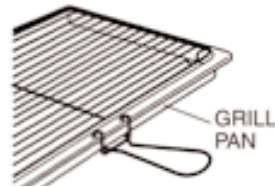
Detachable grill pan handle

The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. Do not use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.



Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill can create a fire hazard.

USING THE GRILL

Preheating

For best results, preheat the grill for 3 - 5 minutes.

In order to vary the grilling temperature, the grill pan can be used in different shelf runner positions. Also the grill grid can be removed to increase the variation of grilling temperature available.

The grill and oven have a flame failure device. This ensures that no gas escapes if the flames are extinguished.

Before using the grill for the first time it is recommended to turn and leave the grill turned on for a period so residues from manufacture are burnt away. A smell on initial use is normal and not a malfunction.

Turn the control knob to the large flame position, and hold. Press the ignition button until the burner lights and continue to hold the control knob in for a further 15 seconds. If after 15 seconds the burner has not lit, release the control knob and wait 1 minute before attempting re-ignition.

When grilling the oven / grill door must be fully open.



Using the Oven

Accessible parts may be hot when the oven is used. Young children should be kept away.

Before using the oven for the first time it is recommended to leave the oven turned on for a few minutes so residues from manufacture are burnt away. A smell on initial use is normal and not a malfunction.



To operate:

Turn the control knob to the large flame position, and hold. Then press and hold the ignition button until the oven burner ignites. Continue to hold for approximately 15 seconds. If after 15 seconds the burner fails to light, release the control knob and wait at least 1 minute before attempting re-ignition.

Turn the knob to a setting from 1 to 8. Use the table which show what temperature in °C each gas mark corresponds to.

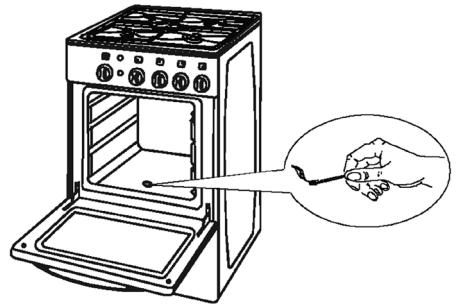
Notes:

If you find that over a period of time, the oven becomes hotter when used at a particular gas mark, the thermostat may need to be replaced.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Igniting the oven with a lighted match or taper

In the event of a power failure or failure of ignition supply, the oven can be lit with a match, hold a lighted match or taper to the burner, until the burner lights.



Gas Mark	Temperature
1	130°C
2	140°C
3	150°C
4	170°C
5	190°C
6	230°C
7	245°C
8	250°C

Using the Oven

Preheating

The oven must be preheated for 15 - 20 minutes when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, whisked sponges and pastry.

If you are not preheating the oven, the cooking times in the following guides may need to be **extended**, as they are based on a preheated oven.

Zones of heat

The temperature at the **centre** of the oven corresponds with the selected gas mark.

With time you will learn how to make best use of your cooking appliance and the following directions are only intended as a guide which can be varied according to your own personal experience.

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 330mm x 255mm

Roasting tin 390mm x 300mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Shelf & shelf positions

The oven shelf must be positioned towards the rear of the oven.

Position baking trays or roasting tins on the middle of the shelf.

Using the Oven

Baking guide

Shelf positions in a gas oven are counted from the top down.

Please note that the times and temperatures stated in the baking guide are only intended for reference only - refer to your recipe. The cooking times given above are based on cooking in a pre-heated oven.

The temperature settings and times given in the baking guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting.

Dish	Recommended gas mark	Shelf position	Approximate cooking time
Scones	7	2	10 mins
Small cakes	5	2	15 - 20 mins
Victoria sandwich	4	2	25 - 30 mins
Sponge sandwich (fatless)	5	2	25 - 30 mins
Swiss roll	4 or 5	2	12 - 15 mins
Semi-rich fruit cake	2	2	75 - 90 mins
Rich fruit cake	1	2	depends on size
Shortcrust pastry	4 or 5	2	depends on recipe
Puff pastry	5 or 6	2	depends on recipe
Yorkshire pudding - large	4 or 5	2	40 - 50 mins
Yorkshire pudding - individual	4 or 5	2	20 - 25 mins
Milk pudding	1	2	75 - 85 mins
Baked custard	1	2	35 - 40 mins

Using the Oven

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the **recipe**.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at gas mark 4 for 20 minutes per 1lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, **add** 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, **add** 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

Using the Oven

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes:

- When cooking stuffed meat or poultry, calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting. Allow the appliance to cool before attempting to clean it.

	Gas Mark	Approx cooking time (pre-heated oven)	Shelf position
Beef	3 or 4	20-25 minutes per 450g (1lb), plus 35 minutes	2
Lamb	3 or 4	20-30 minutes per 450g (1lb), plus 35 minutes	2
Pork	3 or 4	30-35 minutes per 450g (1lb), plus 30 minutes	2
Poultry - up to 4kg (8lb)	3 or 4	23-28 minutes per 450g (1lb), plus 25 minutes	2
Poultry - up to 5.5kg (8-12lb)	2 or 3	20 minutes per 450g (1lb), plus 20 minutes	2
Casserole cooking	1 or 2	1½ - 2 hours	2 or 3

CARE & CLEANING

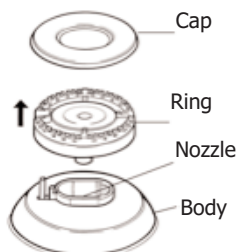
Caution: **Any cleaning agent used incorrectly may damage the appliance.**

Always let the appliance cool before cleaning.

Do not use a steam cleaner on this appliance.

CLEANING THE BURNERS

- Gas burners should be cleaned regularly and after each spillage to remove cooking residuals and dirt.
- To clean burners, remove the caps and rings (see below), putting them separately in warm soapy water. After cleaning, check that the burner ports are clear.
- The body near the nozzle should always be clean. Dirt accumulating around the nozzle may clog it, as a result of which the burner will not light or will light only with a small flame. To clean the nozzle use warm soapy water and a soft bristled brush.
- Dry all the elements of the burner carefully as wet elements may not light properly. Assemble clean and dry burners carrying out the disassembly steps in the reverse order.



Some cooking operations generate considerable amount of grease, this combined with spillage can become a hazard if allowed to accumulate on the appliance through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate

your guarantee. It is recommended that the appliance is cleaned after open roasting. **Do not** use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces. All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water.

Vitreous enamel parts

grill pan, oven / grill compartment.

Use a mild cream cleaner - eg; "Cif".

Look for one which has the Vitreous Enamel Development Council's recommendation seal. Stubborn marks may be removed with a moistened "Brillo" pad. The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

Easy care surfaces

oven / grill sides and back

We recommend that the appliance is cleaned after open roasting, and also after roasting at temperatures higher than 200°C, to help prevent a build up of fats. Use of a trivet in a roasting tin when roasting will help reduce fat splashing.

Caution: Most types of cleaning agent will damage these surfaces.

Only use a few drops of washing up liquid in hot water. Wipe the surfaces with a clean cloth wrung out in hot soapy water - if larger splashes of fat do not readily disappear, scrub the area with a nylon brush or nylon pan scourer and hot soapy water. Rinse well and heat the oven to dry the surfaces.

CARE & CLEANING

Glass parts

door panels

Use a mild cream cleaner - eg; "Cif".
Rinse thoroughly and dry with a soft cloth.

Important: The inner door glass panel(s) can be removed for cleaning, but they must be replaced the right way (so the reflective side faces inwards) and also pushed fully in to the stop position. To remove the glass panel, open the door wide, hold the edges of the glass and slide out.

Painted, plastic and metal finish parts

control knobs, door handle & door, fascia panel

Only use a clean cloth wrung out in hot soapy water.

Chrome plated parts

oven shelf, grill pan trivet

Do not use abrasives or polishes, use a moist soap pad - eg; "Brillo".

Note: These items may also be cleaned in a dishwasher.

Warning !

Disconnect the cooker from the power supply before proceeding with washing and cleaning and wait until it cools down.

- The cooker must be cleaned regularly. When cleaning, avoid using any coarsegrained abrasive powders, wire sponges, aggressive chemicals and sharp objects. The knobs and the fascia panel should be cleaned with a soft cleaning liquid on a soft cloth.
- Clean the enamelled parts with a soft cloth or sponge moistened in lukewarm water with the addition of a soft detergent avoiding too much water. Remove heavy stains with special kitchen cleaning agents.
- Baking tins and meat roasting pans should be soaked in lukewarm water with the addition of washing-up liquid and carefully dried.
- Check to make sure that the oven door seal is always kept clean.

Oven Cleaning

Caution: Before cleaning you should wait until the oven cools down.

It is the best to clean the bottom of the oven after every use and not allow the remains of food and spots of oil to remain burned on.

INSTALLATION INSTRUCTIONS

Before you start: Please read the instructions. Planning your installation will save you time and effort.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

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

In your own interest and that of safety, it is the law that all gas appliances be installed and serviced by competent persons. CORGI registered installers undertake to work to satisfactory standards.

Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

In the UK the regulations and standards are as follows:

1. Gas Safety Regulations (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations.
6. BS 6172 Installation of Domestic Gas cooking Appliances
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations.

In the Republic of Ireland, Installers should refer to IS813 Domestic Gas Installations.

Ventilation Requirements

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m³ an air vent of 100cm² is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m³, NO AIR VENT is required.
- For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20m³ or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a CORGI gas installer.

In the Republic of Ireland, refer to relevant Irish Standards for correct ventilation.

Failure to install appliances correctly is dangerous and could lead to prosecution.

INSTALLATION

Positioning

- Remove all packing materials including the protective film covering the chrome-plated and stainless steel parts (if applicable).
- The kitchen should be dry and well ventilated. Position the cooker ensuring free access to all the controls.
- The distance between the hob and any extractor hood should be at least 650mm.
- If necessary level the cooker by the adjustable feet.

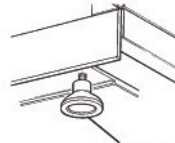
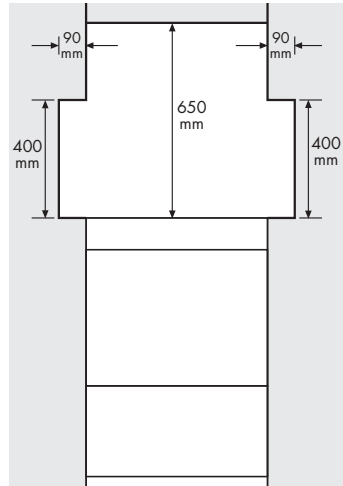
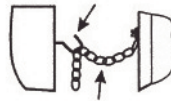


Figure 3 ADJUSTABLE FOOT

In order to eliminate the risk of the cooker falling forward a chain has been installed at the rear side of the cooker. This should be fastened securely to the wall behind the appliance with the bracket supplied.



INSTALLATION INSTRUCTIONS

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

This is a type X appliance regarding installation requirements.

Important: Ensure that you route all cables well clear of any adjacent heat source.

Clearances

This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall to allow the door to be opened fully.

The cooker should not be placed on a base.

No shelf or overhang or cooker hood shall be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

Dimensions

All sizes are nominal, and some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door and excluding knobs and handles.

	G50S
Width	500
Depth	600
Height (adjustable)	900 - 930
Weight kg (approx)	47.5

INSTALLATION INSTRUCTIONS

ELECTRICAL CONNECTIONS

- Cookers equipped with a supply cable with a plug should be connected to an appropriate wall socket with an earth contact.
- Connecting the cooker to a socket without an earth contact may result in an electric shock in the event of a failure of the cooker's electrical system.
- The socket should be easily accessible by the user. Ensure that the supply cable does not touch the hot surfaces of the cooker.

NOTE!

If the appliance is equipped with a supply cable without a plug, the plug should be fitted by a qualified electrician in accordance with current safety standards using the instructions given in this handbook.

Important!

The wires in the mains lead are coloured in accordance with the following code:
Green and yellow = earth
Blue = neutral
Brown = live

CONNECTING THE COOKER TO THE GAS SUPPLY

Before installing the cooker to the gas supply system, ensure that the appliance is compatible with the local distribution conditions (nature of the gas and gas pressure). In the event of incompatibility replace the nozzles and adjust the gas fittings.

The connection should be made in accordance with the regulations in force and by a certified installer.

- The cooker **must** be connected to the natural gas supply.
- The cooker may be connected to the natural gas supply with a rigid connection or by means of a flexible hose manufactured to current safety regulations.

NOTE!

1. Under no circumstances should the gas soundness be checked by means of a naked flame (e.g. with a match or candle) as there is a danger of explosion!
2. Regularly check the condition of the hose and soundness of the connection in accordance with the regulations in force.

INSTALLATION INSTRUCTIONS

Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person. This appliance must be earthed. The manufacturer declines any liability should these safety measures not be observed.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the appliance data badge. The appliance is supplied with a 13 amp plug fitted. In the event of having to change the fuse in the plug supplied, a 13 amp ASTA approved (BS 1362) fuse must be used. Should the plug need to be replaced for any reason. The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow: Earth

Blue: Neutral

Brown: Live

The wire coloured green and yellow must be connected to the terminal marked with the letter "E" or by the earth symbol \perp or coloured green and yellow. The wire coloured blue must be connected to the terminal "N". The wire coloured brown must be connected to the terminal marked "L".

Upon completion there must be no cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath.

Important!

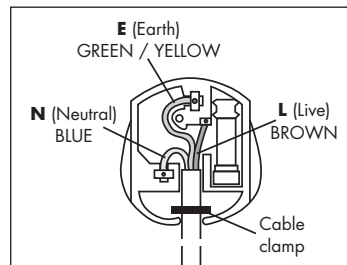
The plug must still be accessible after the appliance has been installed. The appliance should not be connected to the electrical supply by means of an extension cable. In case that the electrical cable has to be replaced, please contact the Customer Care Centre and arrange a service engineers visit.

Warning!

A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that it is disposed of safely.

This appliance complies with the following E.E.C. Directives:

73/23 EEC of 19.02.73 (Low Voltage Directive) and subsequent modifications, 89/336 EEC of 03.05.89 (Electromagnetic Compatibility Directive) and subsequent modifications.



TECHNICAL DATA

Electrical supply

230 - 240V ~ 50Hz

Dimensions

All sizes are nominal so some variation is to be expected.

Countries of destination

GB - Great Britain, IE - Ireland

Gas category

Natural gas I2H

Pressure setting

G20 Natural gas @ 20mbar

Pressure test point

Use hotplate injector

Appliance class

Class 1 Freestanding

Warning: This appliance must be earth-ed.

Databadge is located at the bottom of the front frame, behind the door.

Burner	G50S
Front LHS hotplate Rear LHS hotplate Rear RHS hotplate Front RHS hotplate	2.4kW 1.75kW 1.75kW 1.0kW
Grill Main oven	1.9kW 1.9kW
Maximum load	8.8kW

New World Customer Care

In case of difficulty within the UK and Northern Ireland, please call the New World Customer Care Helpline on

0871 22 22 504

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Enter appliance numbers here for future reference:

Model No									
Serial No									

Please ensure you have the above details (Model No and Serial No) to hand when calling Customer Care. They are essential to booking your call.

Outside the UK and Northern Ireland, refer to your local supplier.


newWORLD[®]

STONEY LANE, PRESCOT, MERSEYSIDE, L35 2XW