

COOLZONE[®]



60cm Double Cavity Dual Fuel Cooker

CZ55515

INSTALLATION AND OPERATING INSTRUCTIONS

The product may differ from the one illustrated but the installation and operation procedure remains the same

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Introduction

Thank-you for choosing this quality appliance. It has been designed to provide trouble-free service provided it is installed and maintained correctly. This cooker is for domestic use only.

Please read these instructions carefully before installing or using your appliance. It is advisable to keep your purchase and installation receipts with these instructions in a safe place for future reference. Included is some important safety information, guidelines and recommendations to enable you to safely use your cooker.

This appliance has been tested and certified to meet all applicable UK electrical and gas safety standards.

This appliance must only be installed and repaired by a CORGI registered installer or authorised service personnel. If it is not repaired properly you could be putting yourself and others in danger. It will also invalidate the guarantee.

If you have any questions or need assistance please telephone the Helpline on 0844 871 0011.

When contacting the Helpline please have model number to hand. The model number is shown on the data label which is visible by opening the oven door.

Unpacking

Carefully remove all the packaging and lift out the cooker and accessories.

Open the oven and remove any tape or packing material used for transit.

Check the appliance for any damage. If it has been damaged **do not use it** and contact the retailer from whom the appliance was bought.

Retain the packaging until the cooker has been installed, removing it from the area of installation and keeping it out of the reach of children.

Dispose of all the packaging in accordance with your local authority guidelines as well as any old appliance that is being replaced – see “Safe cooker disposal” section.

Before installation

Before any installation work can be carried out a number of requirements must be met.

Make sure that you or your installer are familiar with all the relevant building and fire regulation requirements before choosing the location of your appliance.

This appliance must be installed in accordance with the instructions to validate the guarantee.

Refer to the “Location” section for minimum clearances and safe placement of your cooker.

Location

Position of the cooker

The position of the cooker should ensure free access to all controls.

Avoid installing the cooker next to a fridge, freezer or boiler.

Safety Requirements

This appliance must only be installed in an area with adequate ventilation.

Do not install the cooker on a window-door axis or any position where strong draughts are likely.

Ensure that the surrounding material is heat resistant and non-combustible.

The electricity supply must be routed near to the installation.

There must not be any plugs, wires or sockets in the wall directly above or behind the cooker top.

Clearance space

Certain minimum clearances must be allowed for when planning the unit's location (Figure 1):

The cooker should be installed into a space at least **650mm** wide.

There should be an open space above the hob to allow kitchen odours to disperse. A cooker hood may be installed to either absorb or extract the odours. The distance between the hob and the hood must not be less than **650mm** (Figure 1).

Leave adequate clearance between the cooker top and adjacent tall cupboards (no less than **150mm**.)

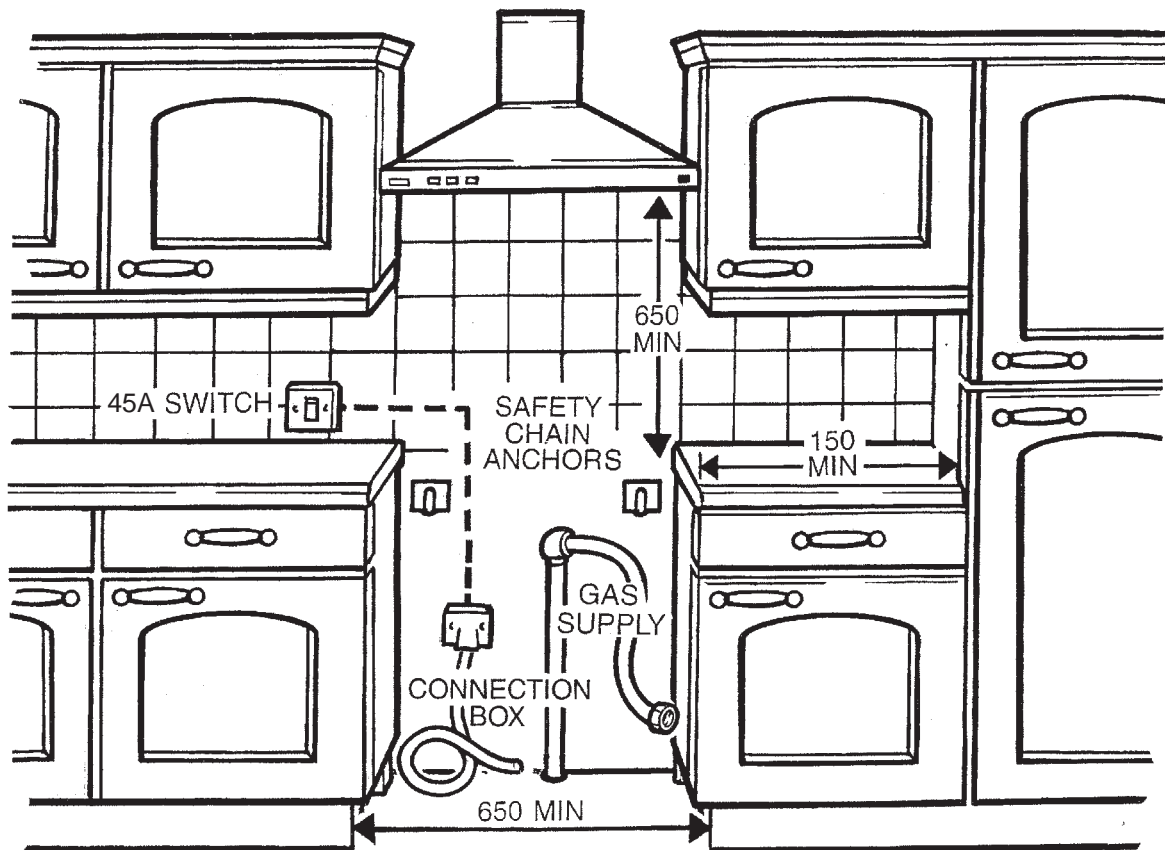


Figure 1 - minimum clearances

Electricity supply

Once a satisfactory location has been established, the electrical supply to the appliance must be arranged. The mains voltage must correspond to that which is specified on the data plate.

The supply should be from a 45 amp fused spur, with an isolator switch installed above the work surface and to one side of the unit in case of an emergency. The isolator switch must have working contacts separated by 3mm.

This installation must be carried out in accordance with current I.E.E Wiring Regulations and Building Regulations (Part P).

The mains supply cable from the isolator to the unit must be rated for the maximum power consumed by the unit (also specified on the data plate).

The supply cable must be long enough to allow for servicing the appliance.

The supply cable must be routed away from hot surfaces.

Safety chain anchors

In order to eliminate the risk of the cooker falling forward, two chains have been installed at the rear of the cooker. Before use, these will need to be fastened securely to the wall behind the appliance with the anchor brackets supplied. (Figure 2):

1. Decide on a suitable wall location for fitting the anchor brackets directly behind each cooker safety chain (Figure 2).
2. Hold the chain anchor up to the wall where it will be required, and mark the fixing holes. (Figure 2).
3. Drill the fixing holes and fix the chain anchors to the wall using the screws provided and suitable wall plugs for the type of wall being fixed to.
4. Leave the chains unattached until the installation process has been completed.

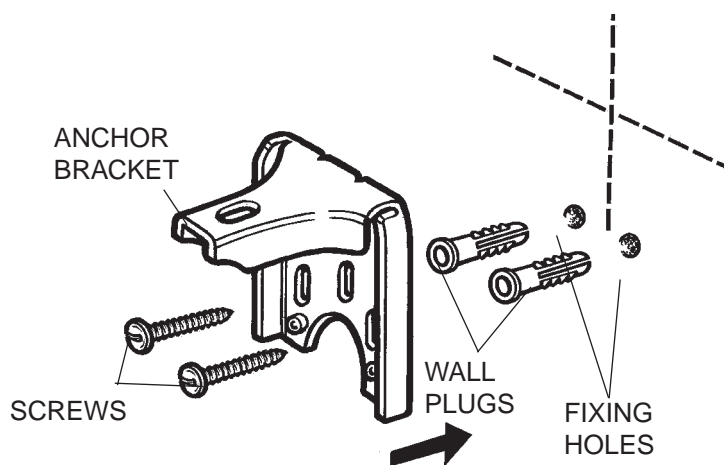


Figure 2 - fixing an anchor bracket

Gas supply connection

PLEASE NOTE: Connection of the gas supply, adjustment, cleaning and tap servicing should **ONLY** be carried out by a CORGI registered gas fitter or qualified service engineer, in accordance with the latest regulations.

There are two installation options:

Connection to natural gas supply

The cooker comes ready for connection to a piped supply of natural gas, and should only be connected by a CORGI registered gas fitter or qualified service personnel, in accordance with the latest regulations.

Before connecting 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, consult a CORGI registered installer to make the necessary adaptations or adjustments.

Connection to an LPG cylinder

Alternatively, the hob can be connected to an LPG cylinder. In this case, LPG injector jets (not supplied - contact the helpline) should be fitted to the burners by the qualified service engineer. Use a rubber hose with a safety certificate to connect the appliance to the LPG cylinder.

Every time the hob has been connected to an LPG cylinder, check the cylinder valve for soundness and the connection of the regulator to the cylinder and also its operation.

WARNING: Under no circumstances should the gas tightness be checked by means of a naked flame (e.g with a match or candle) as there is a danger of explosion.

WARNING: Before starting any adjustments or changing the injectors, disconnect the appliance from gas and mains electricity supply.

Electrical connection

The appliance must be properly connected to the mains supply by a qualified electrician according to current safety regulations.

This appliance must be earthed.

1. Release the cover plate by removing the cover screw (Figure 3).
2. Loosen the cable clamp (Figure 3).
3. Feed the mains connection cable through the grommet in the back panel and cable clamp. Connect the mains supply cable to the terminal block on the cooker using the following colour code (Figure 3):
 - The yellow/green wire should be connected to the earth terminal (⊕).
 - The blue or black wire should be connected to the neutral terminal (N).
 - The brown or red wire should be connected to the live terminal (L).

Secure the cable clamp. Check the cable terminals for tightness and ensure that the terminal links are in place, then replace the cover plate and cover screw.

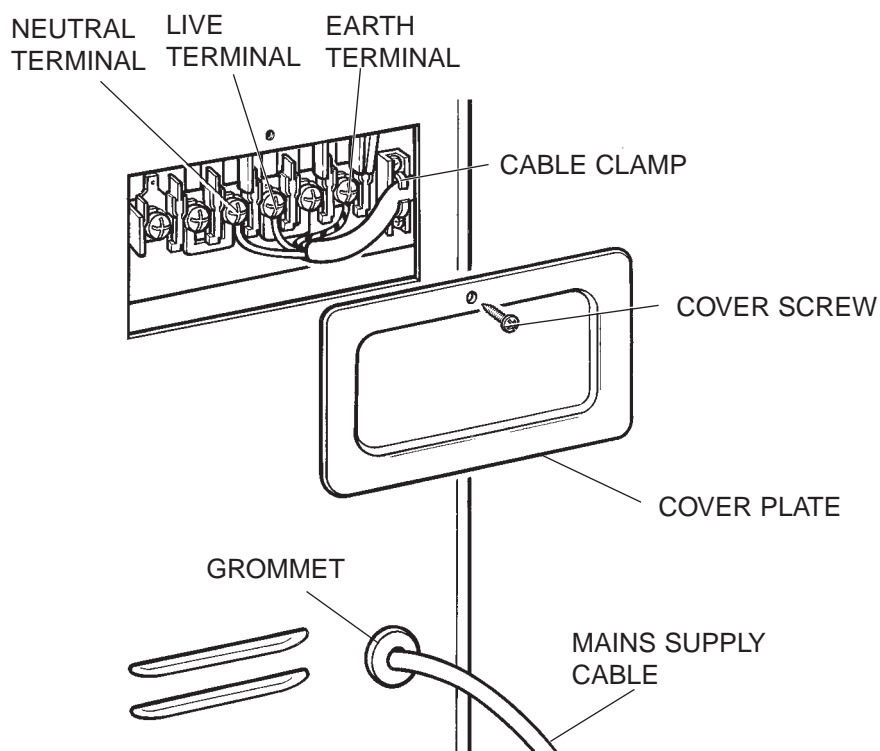


Figure 3 – electrical connections

Levelling the cooker

The cooker is equipped with adjustable feet designed for levelling the cooker and for adjusting the upper edge of the cooker to furniture level. (Figure 4).

1. Move the cooker into its final position.
2. If the upper edge of the cooker is not at the same height as adjoining units, use the adjustable feet to raise or lower the unit to the required height.
3. If the cooker is not level or is unstable due to an uneven floor surface, use the adjustable feet to adjust each corner until the cooker is level.

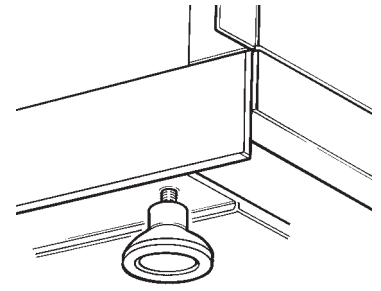


Figure 4 – adjustable foot

Securing the safety chains

Before securing the safety chains, check that you have completed the installation process and that all connections have been made successfully and that the cooker is in its final operating position.

Fix the security chains to their anchor brackets:

1. Loosen the hex nut at the unattached end of the safety chain, until it is flush with the screw end. Do not remove it completely. (Figure 5).
2. Insert the screwhead into the top hole of the anchor bracket by tilting it sideways so that it is at an angle to the top hole when it is inserted. (Figure 6).
3. When the screw head is fully engaged in the bracket, tilt it upwards so that it is straight, and tighten the hex nut to secure the end chain link into position.

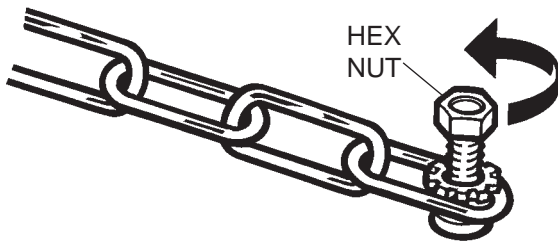


Figure 5 – loosening the hex nut

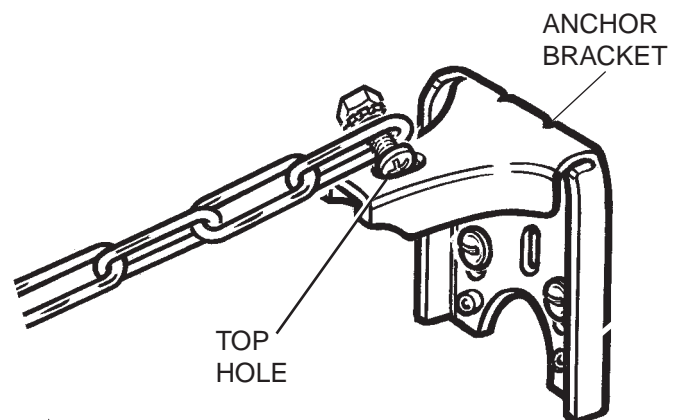


Figure 6 – securing the cooker

Preparation

1. Ensure that the safety chains on the rear of the cooker is attached to its anchor on the wall behind.
2. Remove the remnants of any stickers, glue and adhesive tape from all surfaces of the cooker and the hob burners, with warm water and washing-up liquid.
3. Dry the inside and outside surfaces of the cooker with a soft lint-free cloth.
4. Turn the grill to a moderate heat (page 10) for a few minutes to burn off any dust and manufacturing residues.
5. Repeat the above process with the oven.

When using for the first time the oven may smell for a short time while burning off residues.

Safety notes



- Make sure you understand what the cooker controls do before using the oven.
- Always turn the cooker controls to the OFF position when it is not in use.
- Before removing cooked food from the oven open the door carefully to allow any heat to disperse.
- Use dry oven gloves when removing items from the oven.
- Be careful when operating the cooker and take care to avoid touching hot surfaces inside the oven and grill, and burners on the hob.
- Ensure that the cables of other household appliances used near the cooker are away from its burners and hot elements. Ensure also that the cables are not trapped by the oven door.
- Keep the oven door closed when the oven is not in use.
- Keep the cooker clean as a build up of grease or fat from cooking can cause a fire.
- Allow the cooker to cool before cleaning.
- Keep any ventilation holes clear of obstructions.



- Never leave children unsupervised where the cooker is installed as the appliance will get hot during and after use.
- Never allow anyone to sit or stand on any part of the cooker or surrounding work surface.
- Never heat up unopened food containers as pressure can build up causing them to burst.
- Never store chemicals, food stuffs or pressurised containers in cabinets above or next to the cooker.
- Never use the cooker as a room heater.
- Never dry clothes or place other items on the oven door.
- Never place flammable or plastic items on or near the hob
- Never line any part of the oven cavity with aluminium foil.
- Never lift the cooker using the oven door handle.



Fire safety

Never fill a deep fat frying pan more than 1/3 full of oil

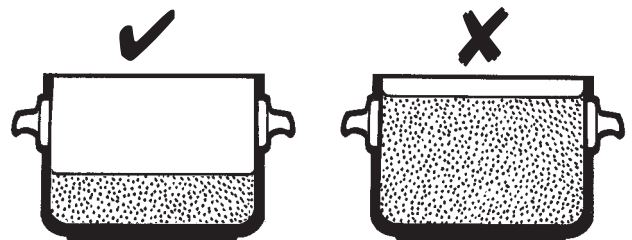
Do not leave unattended while cooking!

In the event of a cooking pan fire:

1. Turn off the hotplate.
2. Cover the pan with a fire blanket or damp cloth.
3. Leave the pan to cool for at least an hour before you try to move it.

Never use a fire extinguisher to put out a pan fire (the force of the extinguisher could tip the pan over.)

Never use water to put out oil or fat pan fires.



Setting the oven clock

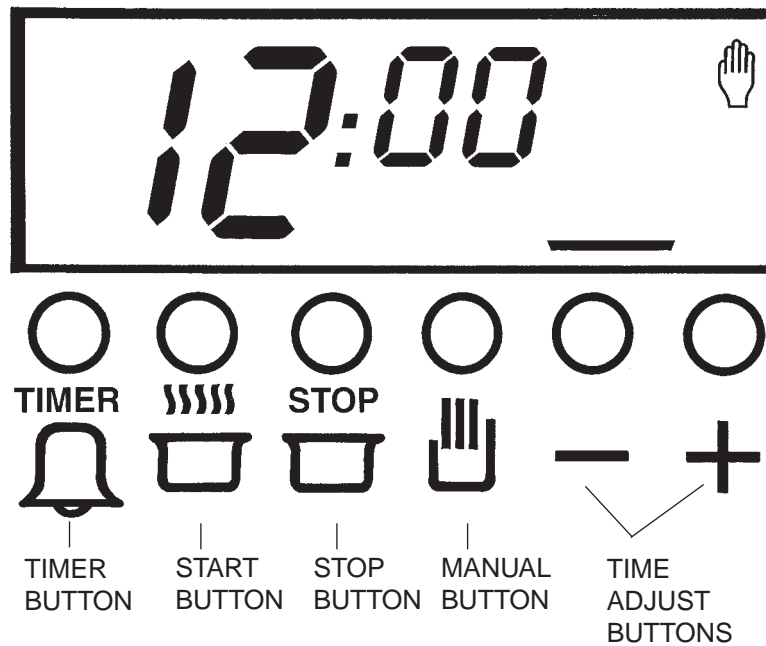



Figure 7 - clock display

Please note: For Fully-automatic cooking the clock must be set to the correct time of day.

When the oven is connected to the mains supply the timer digits, (12.00) and the hand symbol  flashes on the display.

Press the MANUAL  button.

The dots between the hours and minutes starts flashing.


Press the '+' or '-' buttons until the correct time of day is displayed.

After 5 seconds the clock display is constant.

Adjusting the display brightness

The display has 3 brightness levels. It is factory set to the highest level. To adjust the brightness level press the '+' button.

POWER FAILURE

In the event of a power failure the oven will automatically switch OFF, any cooking programmes stored in the memory will be cleared and the hand symbol  will flash in the display. The clock display will show 12.00 so the clock time will have to be reset.

PLEASE NOTE: If the oven does not respond to its controls it may be in automatic mode. Press the MANUAL  button to return to manual cooking.

Cooker controls

Before using your cooker for the first time:

Read the operating and safety instructions thoroughly.

If you have not already done so, follow the steps in the "Preparation" section on page 7.

Familiarise yourself with the controls (Figure 8).

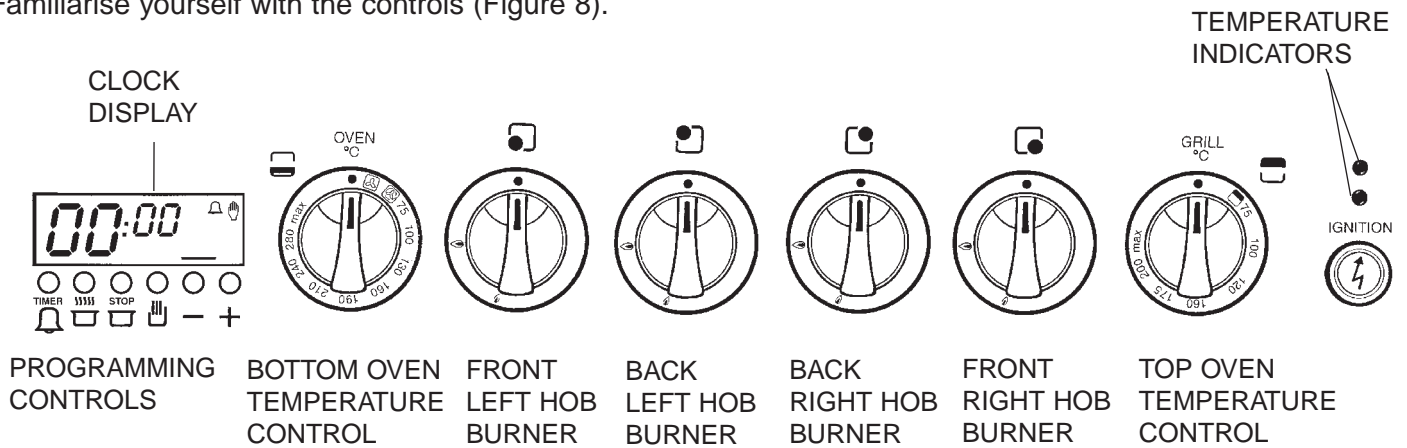


Figure 8 – controls



Using the hob

Igniting the burners

Before switching on a hob burner, make sure that the selector knob you are using corresponds to the burner you wish to switch on (Figures 9 and 10). To ignite a burner press and turn the corresponding control knob clockwise until the high flame position is reached. Press the ignition button (Figure 8) until the burner ignites.

Adjusting the flame

Adjust the flame size by turning the control knob (Figure 9). Use the appropriate level of flame for the type of cooking you are doing and use suitably sized pans for the different burners.

The size of the flame should only be regulated within the range between  and  (Figure 10).

Turning off the burners

To turn off the burner, turn the control knob anti-clockwise to the ● position.

Burners supplied from an LPG cylinder

Before lighting the first burner, open the valve on the LPG cylinder. Then light the burner using the method described above.

When closing the flow of gas, before turning off the last burner close the valve on the LPG cylinder. When the flame has gone out, close the tap of that burner.

When the hob is not in use the valve of the LPG cylinder should be closed.

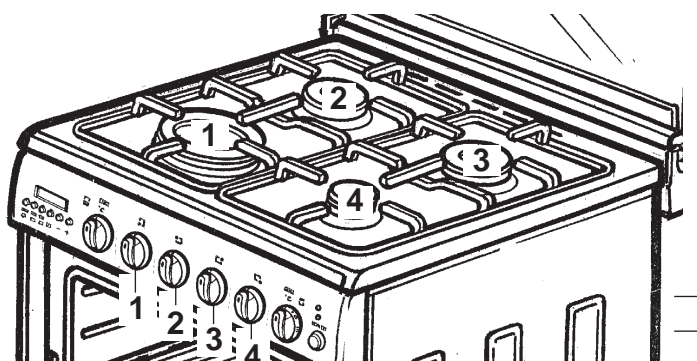


Figure 9 - Burner Controls

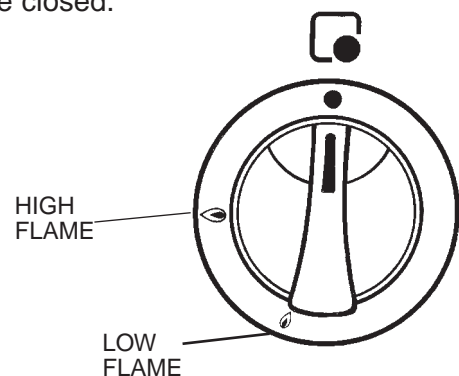


Figure 10 - Hob Control Knob

Using the grill and top oven

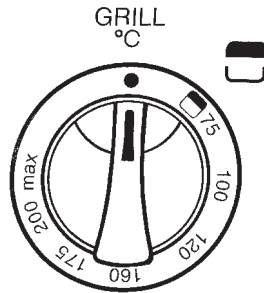


Figure 11 - grill and top oven temperature control

PLEASE NOTE: It is important to close the oven door when using the grill.

Use this function for grilling or conventional oven cooking.

For grilling move the shelf to the first or second position from the top.

Turn the temperature control between 75°C and MAX and preheat for five minutes (Figure 11).

For grilling place the food in the middle of the grill pan and position the pan so the food is near but not touching the top element.

Do not line the grill pan with aluminium foil or wrap food items with foil before placing under the grill. Aluminium foil has a high reflectivity which can damage grill elements.

When fitting the handle, hook the handle over the edge of the grill pan and through the wire rack at a central point along the grill pan edge, (Figure 12). Lower the handle fully down to fit.

For conventional cooking, turn the temperature control to the heat required, wait until the temperature indicator light goes out and place food in the middle of the oven until cooked.

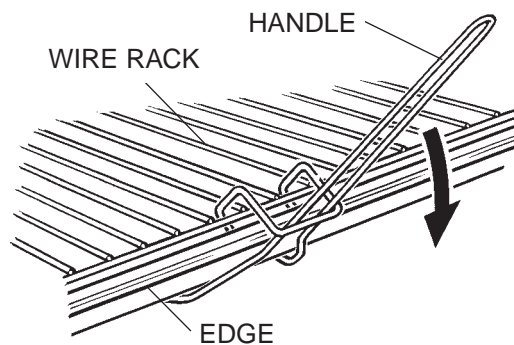


Figure 12 - fitting the handle

Using the bottom oven

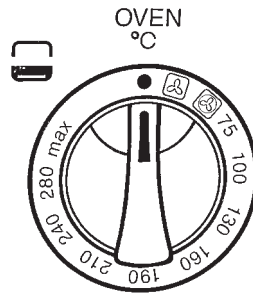


Figure 13 - bottom oven temperature control

PLEASE NOTE: It is recommended to preheat the oven for a few minutes or wait until the temperature indicator goes off before placing food in the oven for cooking.

Be careful when using aluminium foil. Do not cover the sides of the oven, the shelf or oven interior. If wrapping food in foil the cooking time may increase.

Temperature Control

The temperature control determines the temperature inside the oven during cooking. Turn the control knob clockwise to align the cooking temperature with the marker on the control panel. During cooking the thermostat will maintain the set temperature.

Turn the control to the desired temperature between 75°C and MAX.

As the oven is fan assisted the heat is more evenly distributed throughout the oven so cooking times are reduced. Always read the cooking instructions on the packaging when cooking convenience food.

It is recommended to preheat the oven for a few minutes or when the temperature indicator goes off before placing food in the oven for cooking.

PLEASE NOTE: If the oven does not respond to its controls it may be in automatic mode. Press the MANUAL  button to return to manual cooking.




Defrost setting

This function operates the fan without the oven heating up. This is suitable for defrosting frozen food.

Minute minder

Set the alarm to remind you that a cooking time has elapsed.

Press the **TIMER**  button. Press the '+' or '-' buttons to set the number of hours and minutes you wish to countdown.

You have 5 seconds to make any changes before the clock display shows the current time of day.

When the time has elapsed the beeper will sound.

Press any button to silence it. The alarm will automatically silence after 7 minutes.

Adjusting the alarm volume

The alarm has 3 volume levels. It is factory set to the highest level. To adjust the volume level press the '-' button while beeping.

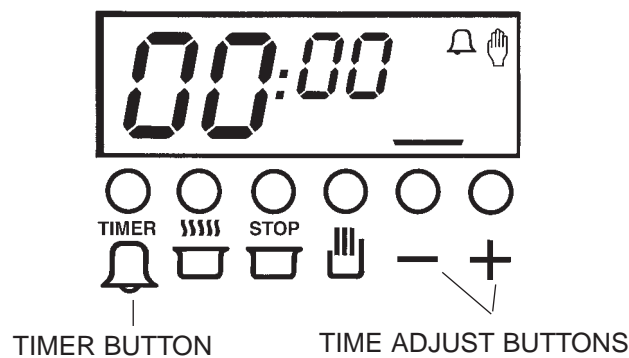


Figure 14 - Minute Minder

Semi-automatic cooking

You can programme the oven to start cooking straight away for a set amount of time and then switch itself OFF.

Example:

To programme the oven to cook for 2 hours and 30 minutes starting now.

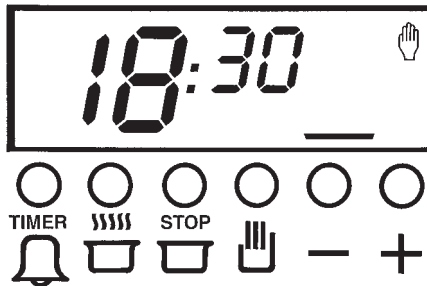


Figure 15

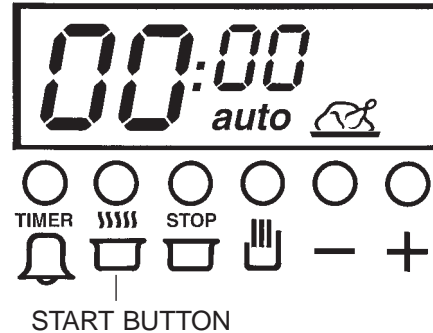


Figure 16

1. The time of day on the clock display shows 18.30

Turn the thermostat control (refer to page 12) to select the desired cooking temperature between 75°C and max.

2. Press the START button to enter programming mode.

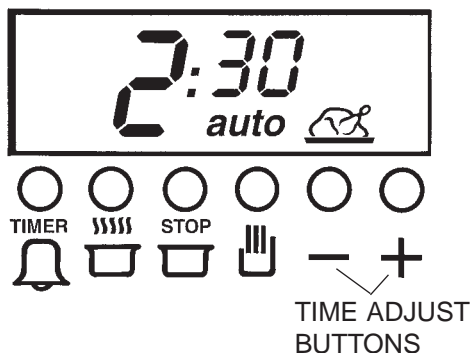


Figure 17

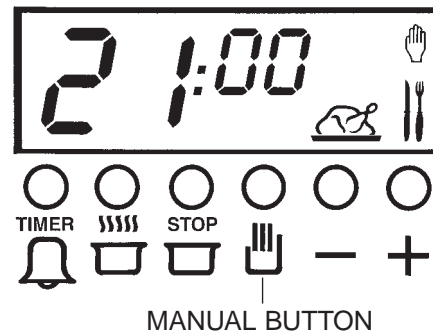


Figure 18

3. Using the '+' or '-' buttons enter the cooking duration time of 2 hours and 30 minutes. The hand icon on the clock display flashes.

After 5 seconds the clock display returns to show the current time of day and cooking will begin.

To check the remaining cooking time while you food is being cooked press the button.

If you wish to cancel the programmed time and return to manual mode press the MANUAL button.

4. After 2 hours and 30 minutes the oven will switch to OFF and the alarm will beep.

Silence the alarm by pressing any button. The alarm will automatically silence after 7 minutes.

The hand icon symbol flashes on the display.

Return the temperature control to ● and press the MANUAL button to return to manual cooking.

Fully-automatic cooking

You programme the oven to start cooking at a later time by setting the time you would like your food to be ready and the length of cooking time required.

Example:

To programme the oven to cook for 1 hour to finish at 20.45.

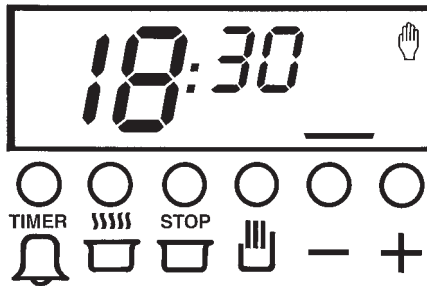


Figure 19

1. The time of day on the clock display shows 18.30

Turn the thermostat control (refer to page 12) to select the desired cooking temperature between 75°C and max.

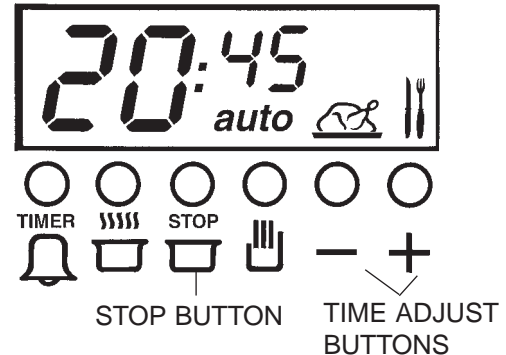


Figure 20

2. Press the STOP ^{STOP} button to enter programming mode and enter 20.45 (the time you wish cooking to finish) using the '+' or '-' buttons.

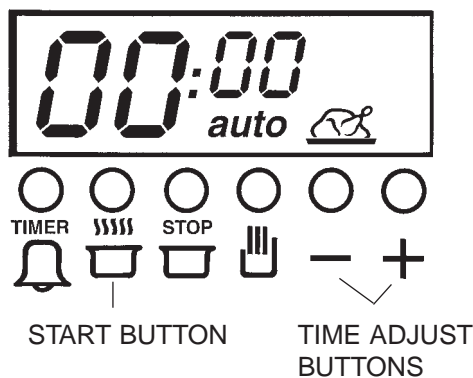



Figure 21

3. Press the START ^{START} button and use the '+' or '-' buttons to enter the cooking duration time of 1 hour. The  symbol on the clock display flashes.

After 5 seconds the clock display returns to show the current time of day.

To check the remaining cooking time press the ^{START} button.

If you wish to cancel the programmed time and return to manual mode press the MANUAL ^{MANUAL} button.

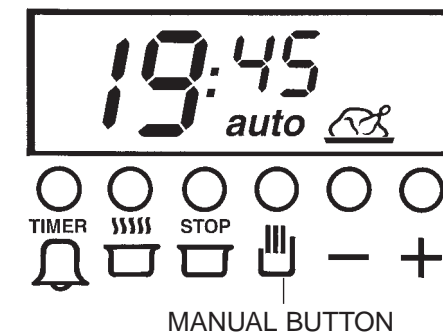


Figure 22

4. At 19.45 the oven will automatically turn ON.

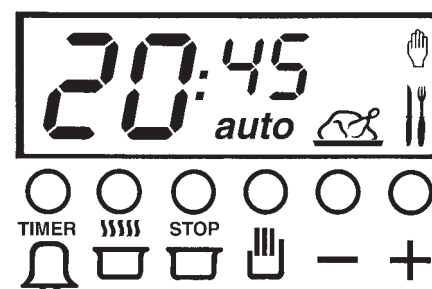


Figure 23

5. At 20.45 the oven will switch to OFF and the alarm will beep.

Silence the alarm by pressing any button. The alarm will automatically silence after 7 minutes.

The hand  symbol flashes on the display.

Return the temperature control to ● and press the MANUAL ^{MANUAL} button to return to manual cooking.

To change the end time
Press the STOP ^{STOP} button and enter the revised time.

To change the length of cooking time
Press the START ^{START} button and enter the revised time.

Care of the cooker

Before removing a pan from a hob burner, reduce the flame or turn the burner off completely.

Ensure that the oven seal is always clean and free of debris.

Clean the cooker regularly to maintain its working condition and aesthetic appearance.

Do not steam pressure clean the oven.

Cleaning the cooker

PLEASE NOTE: The cooker must be allowed to cool down and be switched off at the mains electricity supply before cleaning.

Clean the hob burners and the inside of the cooker after each spillage to remove cooking residues and dirt. Hob burners and ignitors should always be kept clean and dry to ensure proper performance.

When cleaning the cooker, do not use harsh abrasives, caustic cleaners or sharp objects. Take particular care when cleaning the knobs, control panel, and any stainless steel parts, using soft cleaners which do not contain abrasives.

Cleaning the pan support

Remove the pan support from the hob after use. Put it in warm soapy water for some time, then wash and dry it.

Cleaning the hob burners

Remove the caps and rings, putting them separately in warm soapy water. After cleaning, check that the burner ports are clear (Figure 23).

The body near the injector should always be clean. Dirt accumulating around the injector may clog it, as a result of which, the burner will not light, or will light only with a small flame. To clean the injector use a brush soaked in a suitable commercial solvent. (Figure 24).

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.

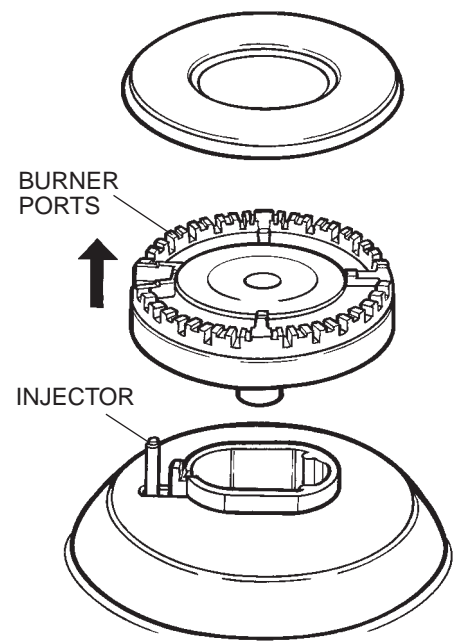


Figure 24 - Cleaning the hob burners

Cleaning the oven and grill

The oven and grill compartments are coated with vitreous enamel.

To clean particularly difficult burnt spots, special oven cleaning agents may be used. However, as these agents are caustic, be careful when using them, and follow the manufacturers guidelines.

Cleaning the glass doors

Clean the glass part of the doors with hot water and a soft cloth. Wipe the rubber seals with a soft cloth taking care not to damage them.

Changing the oven lamps

Wait for the oven to cool.

Unscrew and remove the diffuser. Unscrew the lamp from the lampholder. Replace lamp and diffuser (Figure 25).

The replacement lamp must be of the same type, voltage and wattage (15W SES 300°C).

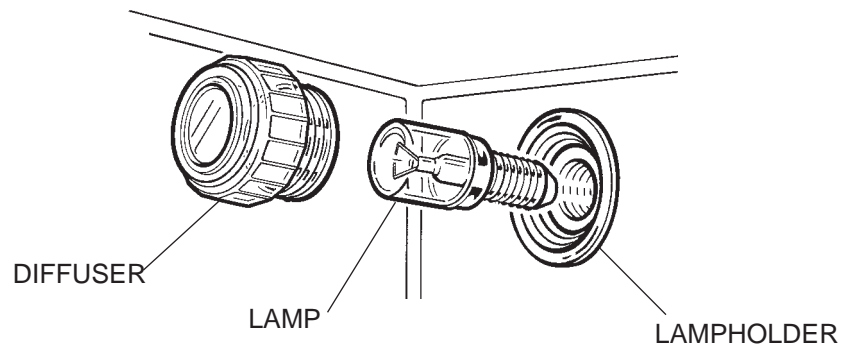


Figure 25 - changing the lamp

For best cooking results

For best results and good use of energy:



Hob

- Make sure you understand what the controls do before using the hob.
- Always switch off the burners when not in use
- Be careful when operating the hob and take care to avoid touching hot burners.
- Ensure that the cables of other household appliances, used near the hob, are away from its hot burners.
- Place pans centrally on the burners and position them so that the handles cannot accidentally be caught or become heated by other burners
- Keep the hob clean as a build up of grease or fat from cooking can cause a fire.
- Allow the hob to cool before cleaning.
- Never leave children unsupervised where the hob is installed as the appliance will get hot during and after use.
- Never allow anyone to sit or stand on the hob or the surrounding work surface.
- Never store chemicals, food stuffs or pressurised containers in cabinets above or next to the hob.
- Never place flammable or plastic items on or near the hob.
- Never use the hob as a room heater.
- Never use the hob for any purpose other than the cooking of food.

Grill

- For even cooking, ensure that the grill pan is positioned centrally below the grill element.
- To avoid fat splattering onto the oven interior, ensure that the grill pan is not lined with foil and the grill setting is not too high.

Oven

- Ensure that the oven shelf is level. This will ensure even rising of cakes and cooking of food.
- To avoid under/overcooking, reduce or increase cooking times and temperatures to suit personal taste.
- Do not use pans greater than 52mm (2¼") in height for roasting.

Troubleshooting guide

If you are experiencing problems with your cooker, check the following problems and solutions below before contacting the Helpline.

Problem	Solution
Slight odour or small amount of smoke when using the cooker for the first time.	This is normal and should cease after a short period.
Cooker does not work.	Check that the power supply switch is ON.
Oven temperature seems too high or too low.	Check that the temperature has been set in accordance correctly. It may be necessary to increase or decrease the recommended temperature by 10°C.
Oven does not cook evenly.	Check the temperature and shelf positions. Check that the cooking containers used in the oven allow sufficient air flow around them.
Grilling is uneven.	Check that the grill pan has been correctly positioned.
Pans are slow to boil or will not simmer.	Check that your pans conform to the recommendations in these instructions.
Ignition does not work (on all burners).	Check that: Other appliances are working to determine if there is a general power failure. The circuit breaker in the distribution box has not tripped. (If the electricity supply has failed, burners may be lit with a match.)
Ignition does not work (one burner).	Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports. Clean away any debris with a dry nylon brush such as an old toothbrush. Any water on the burner should be dried with a cloth.
Condensation on the wall at the rear of the cooker.	Steam and/or condensation may appear from the vent at the rear of the appliance when cooking food with high water content. This is normal and any excess should be wiped away.

Safe cooker disposal

To help the environment, Local authority instructions should be followed for the disposal of your product.



This appliance/fitting is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the Crossed Out Wheelie Bin symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.

Customer Helpline

For help and assistance regarding your oven telephone 0844 871 0011.

Specification

Power supply:	230V~50Hz.
Gross weight (kg):	61
External dimensions (cm)	60 width; 60 depth; 90 height
Oven capacity (litres):	66
Double cavity oven (kW)	4
Hob equivalent power (kW)	7.5
Total power (kW):	11.5
Energy rating:	A

**Customer Service, Unit B1, Senator Point, South Boundary Road,
Knowsley, LIVERPOOL L33 7RS
HELPLINE TEL: 0844 871 0011
Monday to Friday (8.30am to 5pm)**

We continuously try to improve our products for the benefit of our customers.
For this reason we reserve the right to make changes to any product at any time, without notice.
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