

# COOLZONE®



## 50cm Single Cavity Gas Cooker

**CZ55583**

## 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.

## FFD: Flame Failure Device

Please note that this appliance has been fitted with a flame failure device for your added safety and protection.

### What is a Flame Failure Device?

A Flame Failure Device is part of the gas burner system which detects if the flame is extinguished and then cuts off the gas supply to that burner. This is an additional safety device that has been fitted to your appliance.

### Why is there a Flame Failure Device?

CORGI has issued new regulations to its members, effective from 1st January 2008, stating that all gas cooking appliances (ovens and hobs) for use in flats and multiple person dwellings cannot be installed unless they contain a Flame Failure Device.

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.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The factory set adjustment conditions for this appliance are stated on the rating label.

**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 **550mm** 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 hob top and adjoining vertical cupboards (no less than **150mm**.)

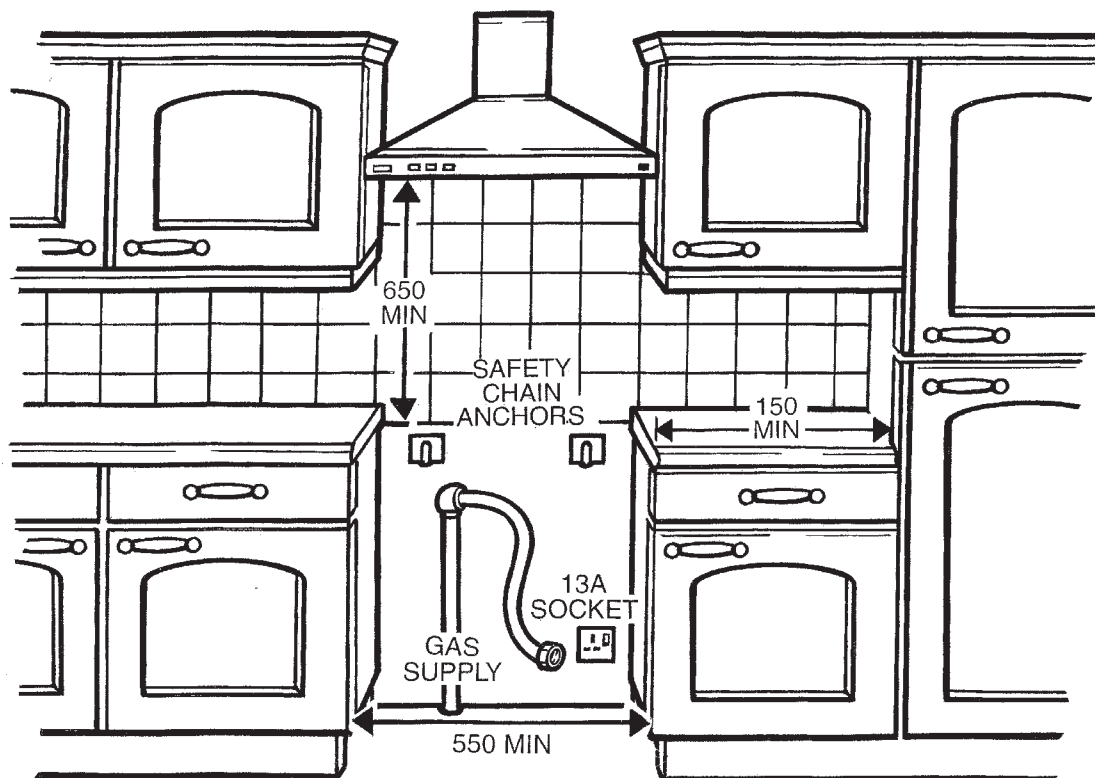


Figure 1 - Minimum clearances

# Electricity supply

A switched 3-pin plug socket with an earth contact, if one does not already exist, should be installed on the wall behind the cooker (Figure 1).

**WARNING: This appliance must be earthed. Connecting the cooker to a socket without an earth contact may result in an electric shock**

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

The 3-pin socket should be close enough so that the appliance can be easily plugged in without stretching the mains supply cable.

The mains supply cable must be routed away from hot surfaces.

The mains voltage must correspond exactly to that which is specified on the data plate.

If in any doubt consult a qualified electrician.

# 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 the chain anchors, directly behind each cooker chain, at a height of 830mm from floor level. The distance between the two brackets should be 355mm, measured from the centre of each bracket. (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.

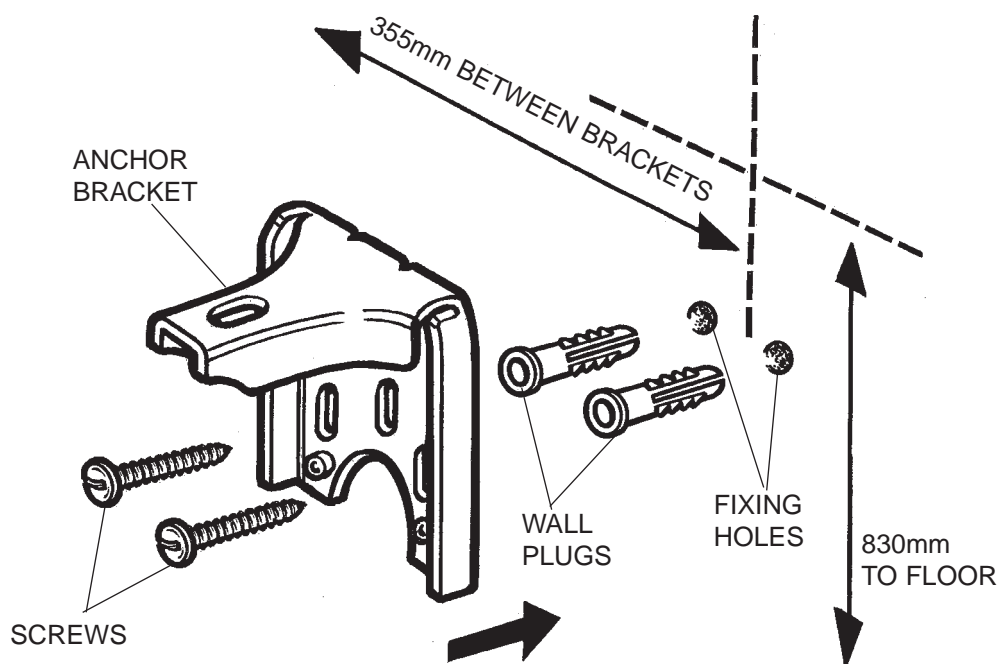


Figure 2 - Fixing an anchor bracket

# 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.

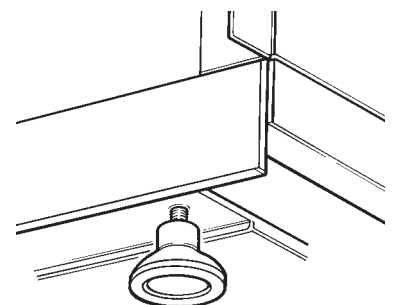
# Electrical connection

Once the gas supply has been connected, plug the cooker into the 3-pin socket, and switch the socket ON.

# 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 3)

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 3** - 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 4)
2. Insert the screwhead into 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 5)
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.

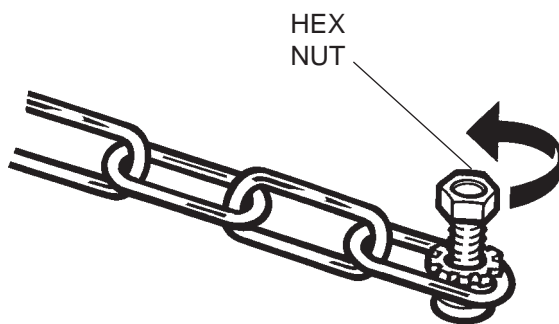


Figure 4 – loosening the hex nut

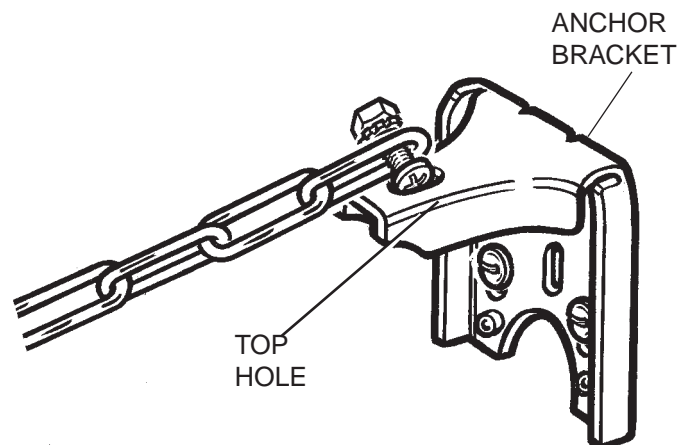


Figure 5 – securing the cooker

## 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. Ensure that all elements of the hob burners are positioned correctly.
5. Turn the grill to a moderate heat for a few minutes to burn off any dust and manufacturing residues.
6. Repeat the above process with the oven.

**When using for the first time, the cooker 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 hot burners on the hob.
- Ensure that the cables of other household appliances used near the cooker are away from its 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.
- Place pans centrally on the hob burners



- 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

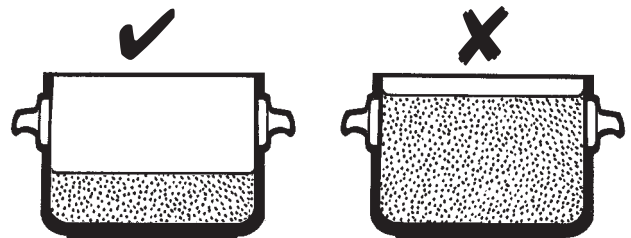
**Do not leave unattended while cooking!**

**In the event of a cooking pan fire:**

1. Turn off the hob burners.
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.**





# 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 6 so that the cooker is ready for use.

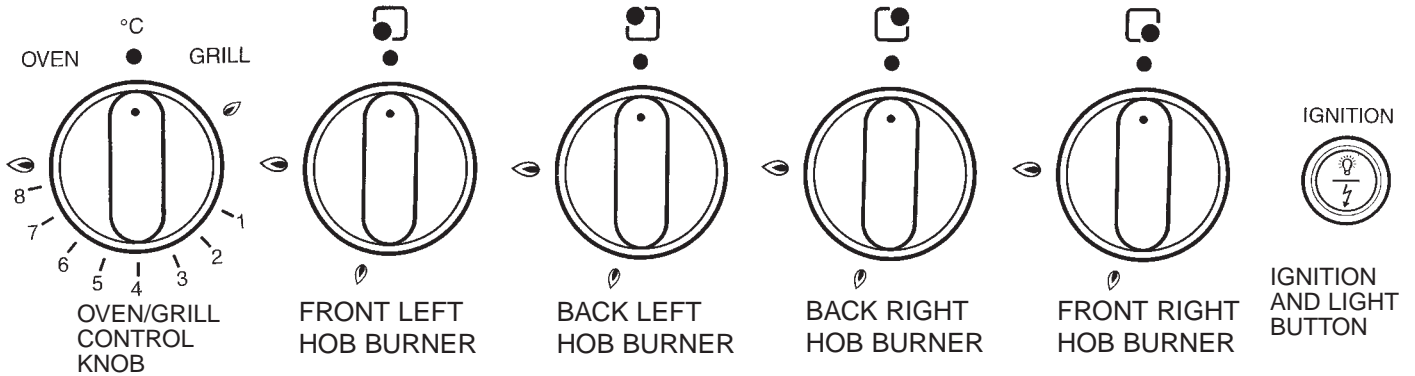


Figure 6 - Control Panel



## 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 6 and 7). To ignite a burner press and turn the corresponding control knob clockwise until the high flame position is reached. Press the bottom part of the Ignition and Light button (Figure 6) until the burner ignites. This hob is equipped with a flame failure device. This ensures that no gas escapes if the flames are extinguished.

### Adjusting the flame

Adjust the flame size by turning the control knob (Figure 8). Use the appropriate level of flame for the type of cooking you are doing and use suitable sizes of pan for the different burners.

The size of the flame should only be regulated within the range between  and  (Figure 8).

### Turning off the burners

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

### Resetting the Flame Failure Device

If this device does not detect a flame, the gas supply to the burner will automatically be turned off. To reset, turn off the corresponding burner control knob, wait for 30 seconds, and then ignite the burner following the instructions above.

### 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.

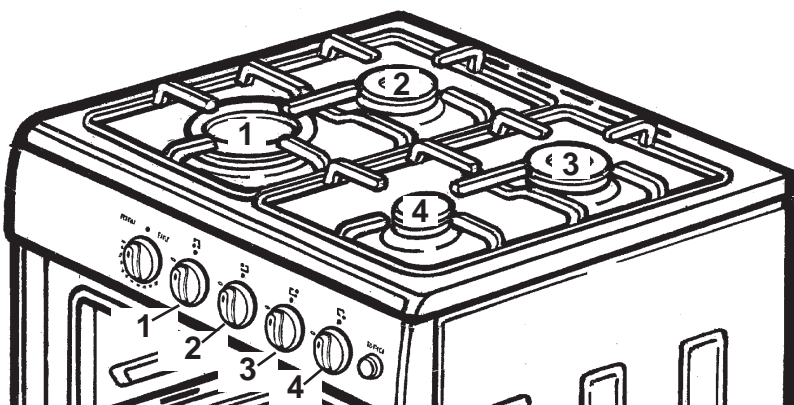


Figure 7 -burner controls

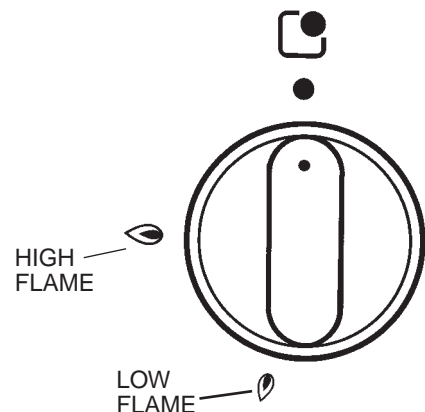



Figure 8 - hob control knob


# Using the grill

**PLEASE NOTE:** When grilling with the door open, fit the heat deflector (Figure 9). It may get hot in use.

The grill and oven have a flame failure device. This ensures that no gas escapes if the flames are extinguished. A thermal cut-off prevents the oven from overheating if the temperature exceeds safety limits.

Turn the light on by pressing the top part of the Ignition and Light button. (Figure 11).

Turn the control knob to the large flame position  (Figure 10) and press and hold the bottom half of the Ignition and Light button until the grill burner ignites. (Figure 11).

For high heat, leave the control on the large flame position. To lower the heat level, turn the control to the small flame position  (Figure 10).

Always use the handle when removing the grill pan (Figure 12)

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.

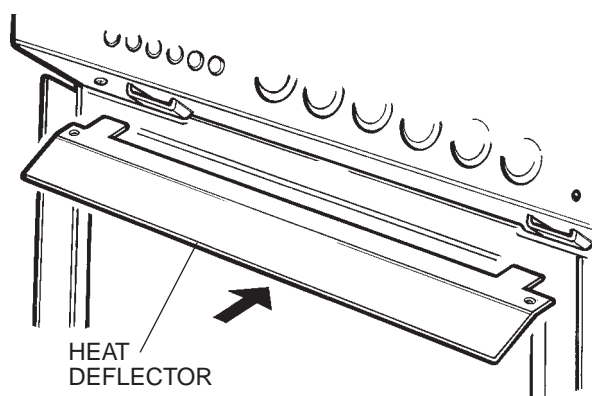


Figure 9 - Heat Deflector

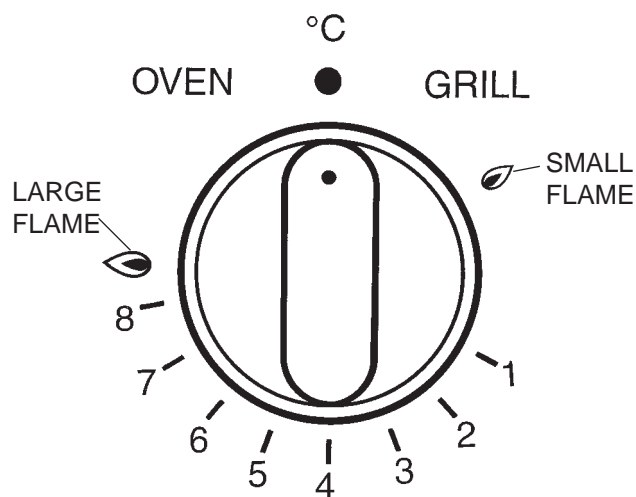


Figure 10 - Oven / Grill Control Knob

## IGNITION

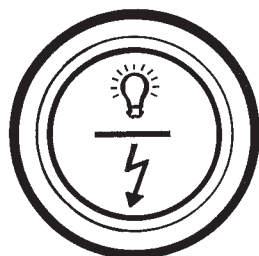


Figure 11 - Ignition and Light Button

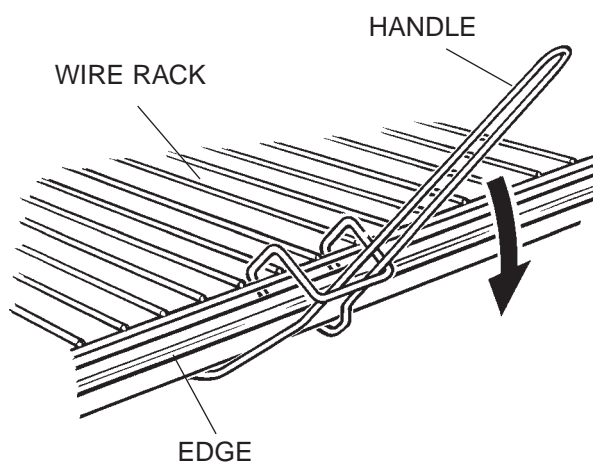


Figure 12 - Fitting the Handle

# Using the oven

**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.

The light can be turned on by pressing the top half of the Ignition and Light button (Figure 14)

Turn the control knob to the large flame position  (Figure 13) and press and hold the bottom half of the Ignition and Light button (Figure 14) until the oven burner ignites.

If the flame goes out, repeat all the steps above, keeping the control knob pushed in for about 5 seconds longer.

Turn the knob to a setting from 1 to 8. The table below shows what setting you should select for the corresponding oven temperature.

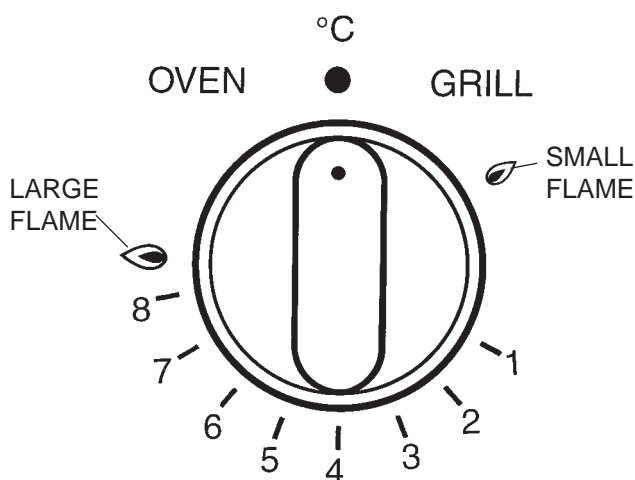



Figure 13 - Oven / Grill Control Knob



Figure 14 - Ignition and Light Button

Setting	1	2	3	4	5	6	7	8
Temp. °C	130	140	150	170	190	230	245	250

To turn the oven OFF, turn the control knob to the  position.

## 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 15).

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 15).

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.

## Cleaning the oven and grill

The oven compartment is 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 oven door

Ensure the oven door is cool before cleaning. Removal of the door makes it easier to clean the door, the door surround and the seals.

### Removing the oven door

1. Open the door fully.
2. Insert the pins (supplied) into the pin-holes, on both hinges. (Figure 16)
3. Push up the latches with a screwdriver. (Figure 16)
4. Lift the door slightly as if closing, then with both hands supporting the door, pull the door upwards and then away from the oven.

Clean the glass part of the oven door with hot water and a soft cloth, and wipe the rubber seals with a soft cloth taking care not to damage them.

### Replacing the oven door

1. Push up the latches with a screwdriver and place the hinges into the hinge holes.
2. Support the oven door and push down the latches with a screwdriver.
3. Remove the pins from the hinges.
4. Open and close the door to ensure it has been fitted correctly.

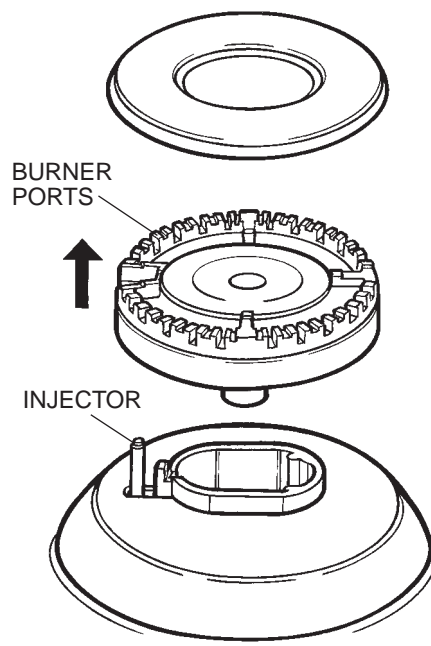


Figure 15 - Cleaning the hob burners

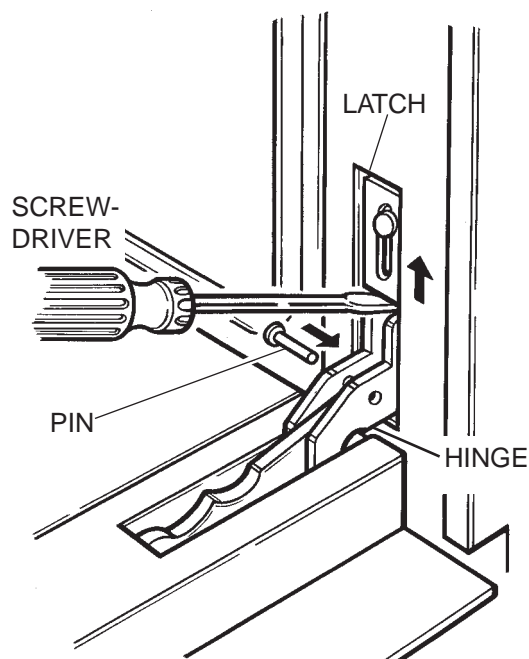


Figure 16 - Removing the oven door

# Changing the oven lamp

Wait for the oven to cool.

Unscrew and remove the diffuser.

Unscrew the lamp from the lampholder.

Replace lamp and diffuser (Figure 17).

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

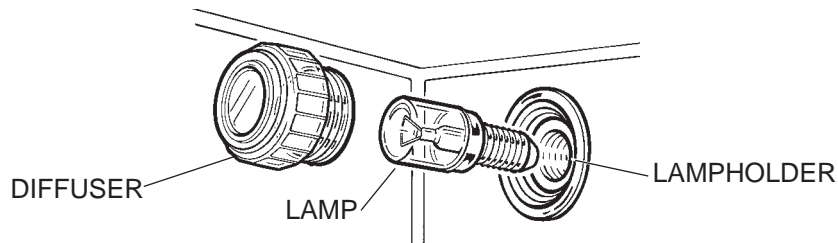


Figure 17 - changing the lamp

# Mains lead replacement

**Do not attempt to repair or replace the mains connecting cable yourself, consult a qualified electrician.**

# Plug replacement

This product is supplied with a fitted plug which contains a 3A fuse. If you are simply replacing the fuse, you must use a 3A fuse which has been approved by ASTA to BS1362.

If the plug does not fit the socket or becomes damaged, a new plug must be fitted. Replace the original plug with the correct plug for your socket. If this is a 3-pin (square pin) 13A (BS1363) plug, you must make sure that it is fitted with an ASTA approved 3A fuse. If another type of plug is used, it must be protected by a 5A fuse, either in the plug or at the distribution board.

1. Remove the existing fitted plug.

2. The wires in the mains lead supplied with this appliance are coloured in accordance with the following code:

GREEN/YELLOW = EARTH (E)    BLUE = NEUTRAL (N)    BROWN = LIVE (L)

## This product must be earthed

As the colours of the wires in the mains lead may not correspond with the colour markings identifying the terminals in your new plug, proceed as follows.

The wire which is coloured GREEN or GREEN/YELLOW must be connected to the terminal which is marked with the letter E or  $\oplus$  symbol or coloured GREEN or GREEN/YELLOW.

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter N or coloured BLACK or BLUE.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured RED or BROWN.

3. Ensure that the connections are tight and that no loose strands are left out of the terminals.

**IF IN ANY DOUBT CONSULT A QUALIFIED ELECTRICIAN.**

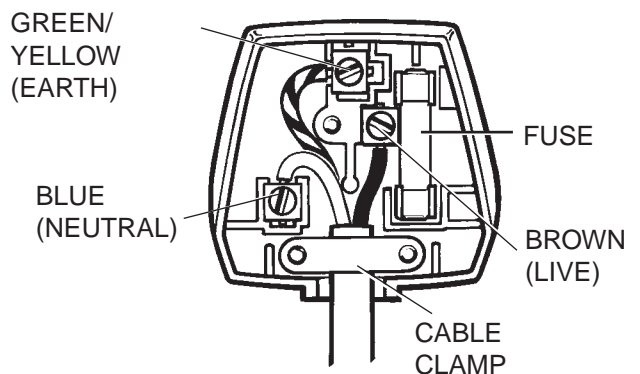


Figure 18 - Plug wiring

# For best cooking results



## Hob

- Use good quality cooking pans with thick flat bases. This gives the most efficient energy transfer from the hob burners.
- Use pans of the correct diameter. The flame should cover only two thirds of the pan base.
- Use pans which are large enough for the amount of food being cooked to ensure that they do not boil over and cause unnecessary cleaning
- Use a correctly fitting lid when boiling or stewing to contain heat and improve boiling times.
- Never use recessed or ridged base pans. This wastes energy and gives a longer cooking time
- Never allow flames to lick up the sides of your pan. In this case, the pan is too small for the burner and energy is being wasted
- Do not heat an empty pan, as this will damage and discolour the cooking surface at the bottom of the pan.

## 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.

<b>Problem</b>	<b>Solution</b>
Ignition does not work (on all burners).	<p>Check that:</p> <p>The electric plug is in the mains socket and is switched to ON.</p> <p>Other appliances are working to determine if there is a general power failure.</p> <p>The circuit breaker in the distribution box has not tripped.</p> <p>(If the electricity supply has failed, burners may be lit with a match.)</p>
Ignition does not work (one burner).	<p>Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports.</p> <p>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.</p>
Pans are slow to boil or will not simmer.	<p>Check that your pans conform to the recommendations in these instructions.</p>
Overcooked food (in oven).	<p>If you are using the bottom shelf position and food becomes overcooked, try placing it on a higher shelf position.</p>

# Safe cooker disposal

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

## Customer Helpline

For help and assistance regarding your cooker telephone **0844 871 0011**.

## Specification

Power supply:	230V~50Hz
Gross weight (kg):	45.5
External dimensions (cm):	50 width; 50 depth; 90 height
Oven capacity (litres):	42
Total Equivalent Power:	11.45 kW

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**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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