F13G



EN Oven

User Manual

Electrolux

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WE'RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time.
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CUSTOMER CARE AND SERVICE

Always use original spare parts.
When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.
The information can be found on the rating plate.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.

2. SAFETY INSTRUCTIONS

This appliance is suitable for the following markets: IT

2.1 Installation

WARNING!
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Do not operate the appliance without the cavity bottom cover. It is a functional safety component.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection

WARNING!
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type

fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

2.3 Gas connection

- All gas connections must be made by a qualified person.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation.

2.4 Use



WARNING!
Risk of injury, burns and electrical shock or explosion.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.5 Care and cleaning

WARNING!
Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.6 Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.7 Disposal

WARNING!
Risk of injury or suffocation.

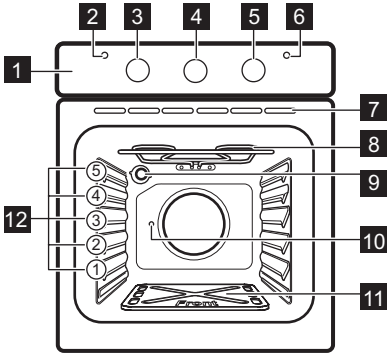
- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Flat the external gas pipes.

2.8 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

3. PRODUCT DESCRIPTION

3.1 General overview



1 Control panel
2 Grill indicator
3 Knob for the oven functions
4 Knob for the Minute Minder
5 Knob for the gas control
6 Power indicator
7 Air vents for the cooling fan
8 Heating element
9 Lamp
10 Turnspit hole
11 Oven cavity bottom plate
12 Shelf positions

3.2 Accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Aluminium baking tray**
  For cakes and biscuits.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Turnspit**
  For roasting larger joints of meat and poultry.

4. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

4.1 Oven cavity bottom plate

When you buy the appliance, at first the oven cavity bottom plate is positioned on the accessories. Before you use the appliance for the first time, place the bottom plate on the burner area, as shown in the "Product description" chapter.

4.2 Initial Cleaning

Remove all accessories from the appliance.

Refer to "Care and cleaning" chapter.

Clean the appliance before first use. Put the accessories back to their initial position.

4.3 Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function and the maximum temperature.
4. Let the appliance operate for 15 minutes.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow in the room is sufficient.

Let the oven cool down. Dampen a soft cloth with warm water and a little mild washing-up liquid and use this to clean the oven cavity.

5. DAILY USE

WARNING!
Refer to Safety chapters.

5.1 Oven functions

Oven function		Application
0	Off position	The appliance is off.
	Light	To activate the lamp without a cooking function.
	Grill + Turn-spit	To grill meat, including kebabs and smaller pieces of meat.

Oven function		Application
■ ■ ▪	Range of temperature adjustment	To adjust the temperature for the electric grill in the cavity center, from a minimum of about 50 °C to a maximum of about 200 °C.

You cannot use the gas oven and the function Grill + Turnspit at the same time.

5.2 Power indicator

The power indicator comes on when you turn the knob for the oven functions.

5.3 Knob for the gas control

Symbol	Function
▌	The oven burner is off.
min - max	Range of temperature adjustment (150 °C - 250 °C).

5.4 Ignition of oven gas burner

CAUTION!
When turning on the oven burner the oven door must be opened.

Oven safety device:
The gas oven has a thermocouple. It stops the gas flow if the flame goes out.

1. Press the knob for the gas control and turn it to ✱.
2. Keep the knob for the gas control pushed for 15 seconds or less to let the thermocouple warm up. If not, the gas flow is interrupted.
   Do not release the knob until the flame comes on.

Do not keep the knob for the oven functions pushed for more than 15 seconds. If the oven burner does not light after 15 seconds, release the knob for the oven functions, turn it into off position, open the oven door and try to light the oven burner again after minimum 1 minute.

5.5 After igniting the oven gas burner

1. Release the knob for the gas control.
2. Turn the knob for the gas control to set the necessary heat setting.

Control the flame trough the holes in the bottom of the oven.

5.6 Grilling

1. Turn the knob for the oven functions clockwise to ⊞ and set the maximum temperature.
2. Adjust the grill and the deep pan runner position to allow for different thickness of food.
   Place the food close to the top heating element for faster cooking and further away for more gentle cooking.

- You should place most foods on the wire shelf in the deep pan to allow maximum circulation of air and to lift the food out of the fats and juices. If you prefer, you may place directly on the deep pan food such as fish, liver and kidneys.
- To minimise splashing, you should thoroughly dry food before grilling. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- You can place accompaniments such as tomatoes and mushrooms

underneath the grid when grilling meats.
- You should use the top runner position when toasting bread.
- You should turn over the food during cooking, as you require.

5.7 Grill indicator

The grill indicator comes on when the grill cooking function is selected. It goes off when the oven reaches the correct temperature. It then cycles on and off to show the temperature adjusts.

6. CLOCK FUNCTIONS

6.1 Minute Minder

Use it to set a countdown time for an oven function.

This function has no effect on the operation of the appliance.

Turn the knob for the timer as far as it goes, then turn it to necessary time period.
After the time period is completed, an acoustic signal sounds.

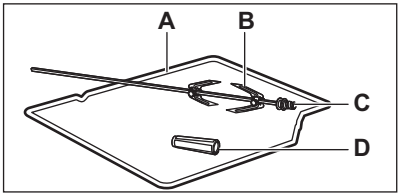
7. USING THE ACCESSORIES

WARNING!
Refer to Safety chapters.

7.1 Using the turnspit

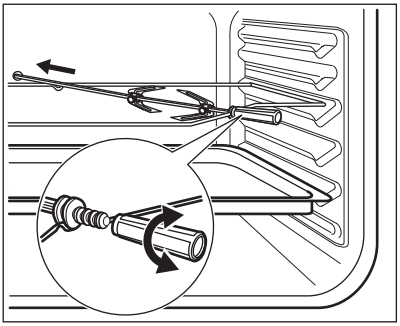
WARNING!
Be careful when you use the turnspit. The forks and the spit are sharp. There is a risk of injury.

WARNING!
Use oven gloves when you remove the turnspit. The turnspit and the grill are hot. There is a risk of burns.

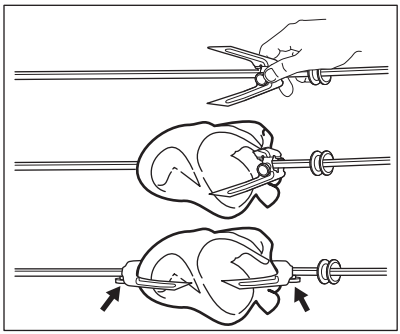


A) Turnspit frame
B) Forks
C) Spit
D) Handle

1. Put the turnspit handle into the spit.
2. Put the deep pan on the lowest shelf position.
3. Put the spit frame on the third shelf position from the bottom.



4. Install the first fork on the spit, then put the meat on the turnspit and install the second fork.



5. Use the screws to tighten the forks.
6. Put the tip of the spit into the turnspit hole.
7. Lay the back side of the spit on the turnspit frame.
   Refer to "Product description" chapter.
8. Remove the turnspit handle.
9. Select a function with the turnspit position. The turnspit rotates.
10. Set the necessary temperature. Refer to the cooking tables.

8. ADDITIONAL FUNCTIONS

8.1 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool.

If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

9. HINTS AND TIPS

WARNING!
Refer to Safety chapters.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

9.1 General information

- The appliance has five shelf positions. Count the shelf positions from the bottom of the appliance floor.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

9.2 Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

9.3 Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

9.4 Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

9.5 Gas oven cooking

The time does not include preheating.
Always preheat the empty oven for 10 minutes.

Meat & Poultry

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position	Comments
Beef with bone	1	min.	40 - 50	3	On the wire shelf. Put a deep pan on the second shelf position.
Beef without bone	1	190	50	3	On the wire shelf. Put a deep pan on the second shelf position.
Lamb	1	min.	40 - 50	3	On the wire shelf. Put a deep pan on the second shelf position.
Pork	1	180 - 190	75 - 85	3	On the wire shelf. Put a deep pan on the second shelf position.
Chicken / Rabbit	1,2	220 - 230	75 - 85	3	On the wire shelf. Put a deep pan on the second shelf position.
Duck	1	190	80 - 90	3	On the wire shelf. Put a deep pan on the second shelf position.
Turkey	4,5 - 5,5	160	210 - 240	2	In a deep pan.

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position	Comments
Baked vegetables	1	160	-	3	Varies according to the vegetable.
English roast beef - rare	-	220	44 - 50	3	On the wire shelf. Put a deep pan on the second shelf position.
English roast beef - medium	-	220	51 - 55	3	On the wire shelf. Put a deep pan on the second shelf position.
English roast beef - well done	-	220	56 - 60	3	On the wire shelf. Put a deep pan on the second shelf position.

Pastry

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position	Comments
Fruit tart	-	165	40 - 50	4	In a 26 cm round mould on the wire shelf
Fruit pie	-	min.	40 - 50	4	In a 26 cm round mould on the wire shelf
Sausage rolls	-	180	20 - 30	4	In an aluminium baking tray
Chaux pastry	-	190	25 - 30	4	In an aluminium baking tray
Vol au vents	-	170	15 - 20	4	In an aluminium baking tray

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position	Comments
Jam tarts	-	165	40 - 50	4	In a 26 cm round mould on the wire shelf

Puddings

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position	Comments
Egg Custard in a Bain Marie	-	min.	60 - 75	3	9 ceramic glasses in a deep pan with 2 cm of water

Cakes

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position	Comments
Rich fruit cake	-	min.	150 - 170	4	In a 20 cm mould on the wire shelf
Plain fruit cake	-	min.	150	4	In a 20 cm mould on the wire shelf
Madeira	-	min.	105 - 120	4	In a 20 cm mould on the wire shelf
Small cake	-	min. - 170	35 - 50	4	In an aluminium baking tray
Ginger bread	-	min.	35 - 45	4	In an aluminium baking tray

Bread

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position	Comments
Bread loaves	0,5	180 - 190	40 - 50	4	In an aluminium baking tray

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position	Comments
Bread loaves	1	180 - 190	50 - 60	4	In an aluminium baking tray
Rolls and buns	-	180 - 190	15 - 20	4	In an aluminium baking tray

9.6 Grilling

Preheat the empty oven for 3 minutes before cooking.

Food	Quantity		Temperature (°C)	Time (min)		Shelf position
	Pieces	(g)		1st side	2nd side	
Fillet steaks	4	800	max.	12 - 15	12 - 14	4
Beef steaks	4	600	max.	10 - 12	6 - 8	4
Sausages	8	-	max.	12 - 15	10 - 12	4
Pork chops	4	600	max.	12 - 16	12 - 14	4
Chicken (cut in 2)	2	1000	max.	30 - 35	25 - 30	4
Kebabs	4	-	max.	10 - 15	10 - 12	4
Breast of chicken	4	400	max.	12 - 15	12 - 14	4
Hamburger	6	600	max.	13 - 15	12 - 14	4
Fish fillet	4	400	max.	12 - 14	10 - 12	4
Toasted sandwiches	4 - 6	-	max.	5 - 7	-	4
Toast	4 - 6	-	max.	2 - 4	2 - 3	4

9.7 Turnspit

Preheat the empty oven for 3 minutes before cooking.

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Poultry	1000 - 1200	max.	75 - 85	3
Roasts	800 - 1000	max.	75 - 85	3

10. CARE AND CLEANING

WARNING!
Refer to Safety chapters.

10.1 Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

10.2 Stainless steel or aluminium appliances

Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

10.3 Cleaning the door gasket

- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact an Authorised Service Centre.
- To clean the door gasket, refer to the general information about cleaning.

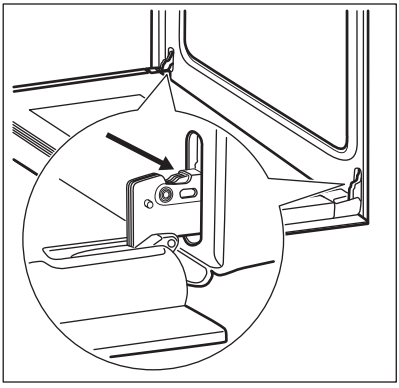
10.4 Cleaning the oven door

The oven door has two glass panels. You can remove the oven door and the internal glass panel to clean it.

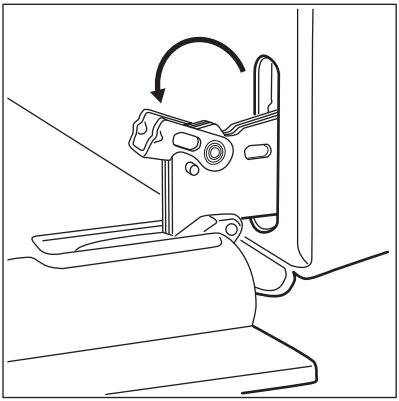
The oven door can close if you try to remove the internal glass panel before you remove the oven door.

CAUTION!
Do not use the appliance without the internal glass panel.

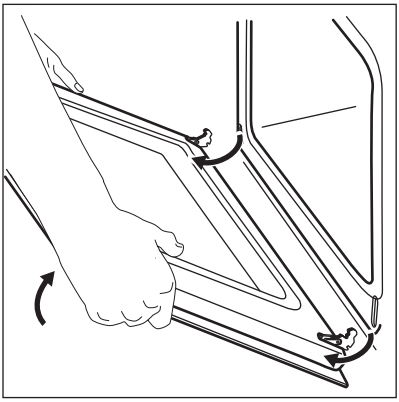
1. Open the door fully and hold the two door hinges.



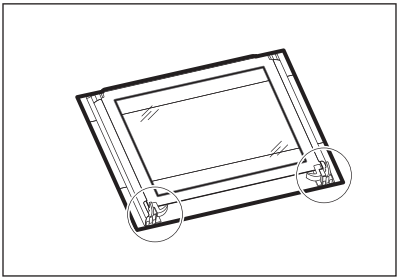
2. Lift and turn the levers on the two hinges.



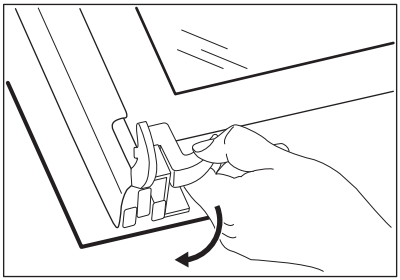
3. Close the oven door halfway to the first opening position. Then pull forward and remove the door from its seat.



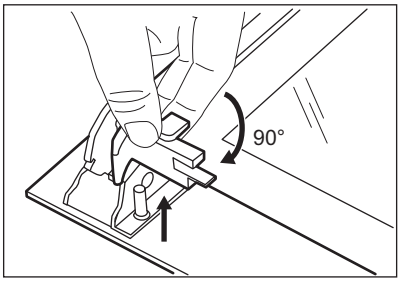
4. Put the door on a soft cloth on a stable surface.



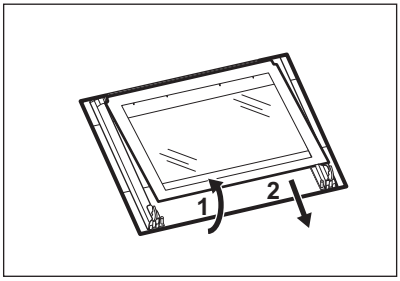
5. Release the locking system to remove the internal glass panel.



6. Turn the two fasteners by 90° and remove them from their seats.



7. First lift carefully and then remove the glass panel.

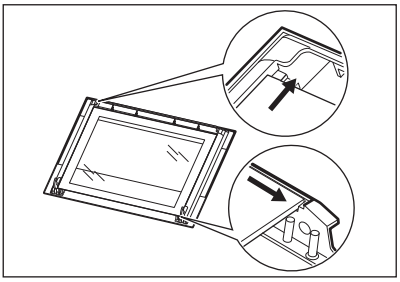


8. Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is completed, install the glass panel and the oven door. Do the above steps in the opposite sequence.

The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.

Make sure that you install the internal glass panel in the seats correctly.



10.5 Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

WARNING!
Danger of electrocution!
Disconnect the fuse before you replace the lamp.
The lamp and the lamp glass cover can be hot.

CAUTION!
Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The back lamp

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

11. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

11.1 What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.

Problem	Possible cause	Remedy
The oven does not operate.	The automatic ignition does not work.	Ignite the burner manually with a long match. Hold the flame near the hole in the bottom of the oven cavity. At the same time push the knob for the gas control and turn it counterclockwise to the maximum temperature. When the flame comes on, keep the knob for the gas control pushed for 15 seconds or less to let the thermocouple warm up. If not, the gas flow is interrupted.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The flame extinguishes immediately after ignition.	Thermocouple is not heated up sufficiently.	After lightning the flame, keep the knob for the gas control pushed for 15 seconds or less.

11.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

12. INSTALLATION

WARNING!
Refer to Safety chapters.

12.1 Gas connection

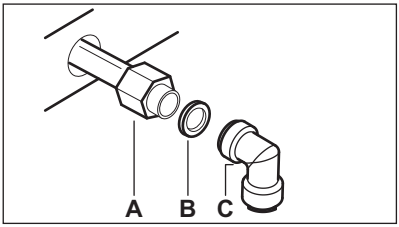
WARNING!
Before the gas connection, disconnect the mains plug from the mains socket or deactivate the fuse in the fuse box. Close the primary valve of the gas supply.

The gas supply ramp is on the rear side of the appliance.

WARNING!
Do not use rubber flexible pipes!

Do not fully put the oven into the built-in cabinet (approximately 30 cm).

Connection with a flexible metallic pipe or a rigid metallic pipe:



A) Gas supply ramp, end of shaft with ramp
B) Washer
C) Elbow

Put the supplied gasket between the pipe and the gas supply ramp. Turn the pipe to the 1/2" gas supply ramp.

1. Use a 22 mm spanner to tighten the nuts. Keep the gas supply ramp in the correct position. Do not apply force to the gas supply circuit.

WARNING!
Do not use a flame to check for leaks!

2. Fully move the oven into the built-in cabinet.

WARNING!
Do not squeeze the gas supply ramp and the pipe when you move the oven into the built-in cabinet.

3. Seal the connection correctly. Use a leak detection to control it.

12.2 Adjustment to different types of gas

Let only an authorized person do the adjustment to different types of gas.

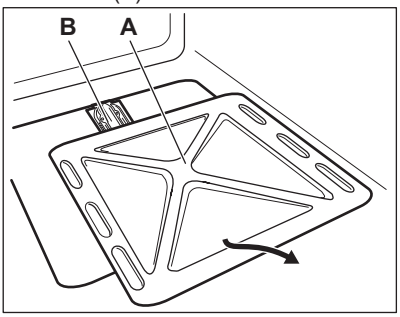
If the appliance is set for natural gas you can change it to liquid gas, with the correct injectors.
The gas rate is adjusted to suit.

WARNING!
Before you replace the injectors, make sure that the gas knobs are in the Off position. Disconnect the appliance from the electrical supply. Let the appliance cool down. There is a risk of injury.

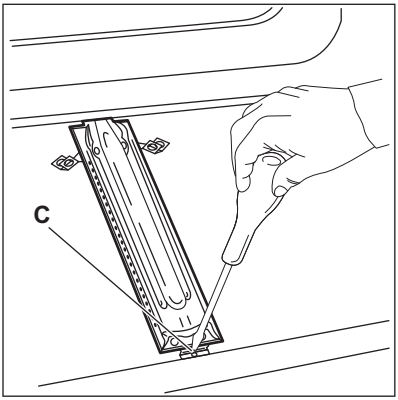
The appliance is set to default gas. To change the setting always use the gasket sealing.

12.3 Oven injector replacement

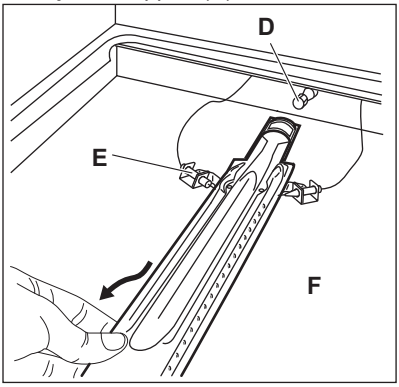
1. Remove the bottom plate of the oven cavity (A) to get access to the oven burner (B).



2. Release the screw (C), which keeps the burner in position.



3. Carefully move the burner off the injector support (D).



4. Slowly move it to the left side. Do not apply force to the wire of the spark plug connector (F) and to the thermocouple conductor (E).
5. Release the burner injector (D) with a 7 mm socket spanner and replace it with a different one which is necessary for the type of gas you use (see table in "Technical Information" chapter).
   Refer to “Technical information” chapter.
6. Assemble the burner in a reverse sequence.

Replace the gas type sticker near the gas supply ramp with the one related to the new gas type.

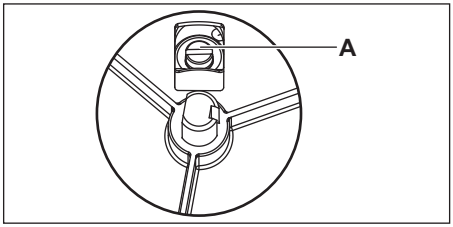
The gas oven burner does not need any primary gas regulation.

Make sure that the gas supply pressure of the appliance obeys the recommended values.

If the supply gas pressure is changeable or different from the necessary pressure, you must fit an applicable pressure adjuster on the gas supply pipe.

12.4 Minimum level adjustment of the oven burner

1. Disconnect the appliance from the electricity.
2. Turn the knob for the gas control to the minimum position and remove it.
3. Adjust the adjustment screw (A) with a thin-bladed screwdriver.



Change of the type of gas	Adjustment of the adjustment screw
From natural gas to liquid gas	Fully tighten the adjustment screw in.
From liquid gas to natural gas	Release the adjustment screw approximately 1/3 of a turn.

4. Attach the knob for the gas control.
5. Connect the appliance to the electricity.

WARNING!
Only put the mains plug into the mains socket when all parts are back into their initial position. There is a risk of injury.

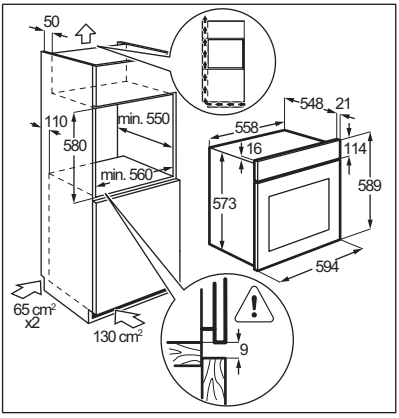
6. Light the gas oven burner. Refer to "Daily use" chapter.
7. Set the knob for the gas control to the maximum position and let the oven heat for at least 10 minutes.
8. Turn the knob for the gas control from the maximum to the minimum position.

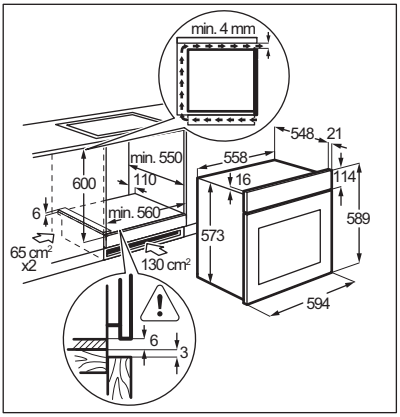
Control the flame. If the flame goes out, do the procedure again. There must be a small regular flame on the oven burner crown.

The manufacturer objects liability if you do not obey to this safety measures.

12.5 Building in

- Only set up the appliance in a kitchen or in a kitchen-dining room. Do not set up the appliance in a bathroom or a bedroom.
- You can install the appliance "built-in" or "built-under". The dimensions of the built-in cabinet must agree with the related illustrations.

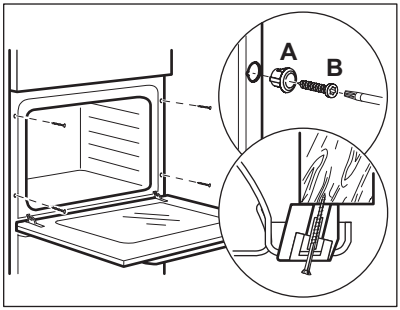




- There must be a clearance of minimum 4 mm between the top surface of the appliance and the inner top of the cabinet.
- When you install the appliance "built-under" (below a hob), install the hob before the oven unit.
- The materials must be resistant to a temperature increase of minimum 60 °C above the ambient temperature.
- There must be a continuous air supply around the oven in order to not have the oven become too hot.
- For correct operation, the oven cabinet must have a minimum opening of 130 cm² in the front or on the sides (a minimum of 65 cm² for each side). The manufacturer recommends a 130 cm² opening in the front for a brick cabinet and a 65 cm² opening for each side for a wooden cabinet.
- When you install a hob above the oven, make different electrical connections for the hob and for the oven.
  Only make connections with correct cables for the power supplied.

Make sure that after the installation there is easy access to the appliance if repairs or maintenance are necessary.

12.6 Securing the appliance to the cabinet



12.7 Electrical installation

The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

This appliance is supplied only with a main cable.

12.8 Cable

Cable types applicable for installation or replacement:

H05 V2V2-F (T90), H05 BB-F

For the section of the cable refer to the total power on the rating plate and to the table:

Total power (W)	Section of the cable (mm²)
maximum 1380	3 x 0.75
maximum 2300	3 x 1
maximum 3680	3 x 1.5

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

13. TECHNICAL INFORMATION

13.1 Technical data

TOTAL POWER:	Electric:	1.76 kW
	Gas original:	G20 (2H) 20 mbar = 2.7 kW
	Gas replacement:	G30 (3+) 28-30 mbar = 2.7 kW G31 (3+) 37 mbar = 2.7 kW
Electric supply:	220 - 240 V ~ 50 / 60 Hz	
Appliance category:	II2H3+	
Gas connection:	G 1/2"	
Appliance class:	3	

13.2 Gas oven burner

Gas type	NOMINAL GAS POWER (kW)	NOMINAL GAS FLOW (g/h)	Reduced gas power (kW)	BY-PASS NEEDLE (1/100 mm)	INJECTOR MARK (1/100 mm)
G20 (2H) 20 mbar	2.7	-	0.7	Reg.	112

Gas type	NOMINAL GAS POWER (kW)	NOMINAL GAS FLOW (g/h)	Reduced gas power (kW)	BY-PASS NEEDLE (1/100 mm)	INJECTOR MARK (1/100 mm)
G30 (3+) 28-30 mbar	-	196	0.7	43	80
G31 (3+) 37 mbar	-	193	0.7	43	80

14. ENERGY EFFICIENCY

14.1 Product Fiche and information according to EU 65-66/2014

Supplier's name	Electrolux	
Model identification	F13GN F13GX	
Energy Efficiency Index	70.8	
Energy efficiency class	A+	
Energy consumption with a standard load, conventional mode	1.29 kWh/cycle 4.65 MJ/cycle	
Number of cavities	1	
Heat source	Gas	
Volume	69 l	
Type of oven	Built-In Oven	
Mass	F13GN	29.6 kg
	F13GX	29.8 kg

EN 15181 Measuring method of the energy consumption of gas fired ovens.

14.2 Energy saving

The appliance contains features which help you save energy during everyday cooking.

- **General hints**
  - Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.
  - Use metal dishes to improve the energy saving.
  - When possible, put the food inside the oven without heating it up.
  - When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum, 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.
  - Use the residual heat to warm up other foods.
- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting.

15. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.electrolux.com/shop



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