# **ESSENTIALS** INSTRUCTION MANUAL

## FREE STANDING ELECTRIC COOKER

CFSE60W17





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#### IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- It is recommended that this appliance is installed by a qualified electrical engineer. The manufacturer is not responsible for any damage caused by incorrect installation.
- Check whether there is any damage to the appliance after you have unpacked it. If any damage is found, do not use the appliance and contact the store where you purchased it.
- This appliance is for indoor domestic use only.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- For disconnection from the mains supply you must have a switch with a contact separation of at least 3.0 mm in all poles and rated 32 Amp that provides full disconnection, this must be incorporated in the fixed wiring in accordance with the local wiring rules.
- If the mains cable gets damaged, it should be replaced by an authorized service agent or qualified electrician in order to avoid a hazard.
- The oven must be used in a well ventilated location and installed on flat/level ground.
- Only operate your appliance in a dry atmosphere.
- Keep the electrical cables of your other appliances away from hot areas; do not let them touch the appliance.
- Ensure that the appliance is switched off at the mains supply switch and allowed to completely cool down before cleaning, replacing the oven lamp or performing any maintenance to avoid the possibility of an electric shock or burns.
- Use of your appliance creates moisture in the room in which it is placed, make sure that your kitchen is well ventilated. Maintain the natural ventilation ducts properly.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory and 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Cleaning and user maintenance shall not be made by children without supervision.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven or the hotplates.
- The appliance and its accessible parts become hot during use. Young children should be kept away.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame e.g. with a lid or a fire blanket.
- Danger of fire: Do not store items on the cooking surfaces.
- When the oven is hot never touch the oven glass or any other parts that get hot. Allow the oven to cool before touching these parts.
- Do not use harsh abrasives cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the glass shattering.
- Before starting to use your appliance, keep curtains, tulle, paper or flammable materials away from your appliance. Do not keep combustible or flammable things in or on the appliance.
- Do not use steam cleaners for cleaning the appliance.
- Do not rest any items on or stand on the open door.
- If the hob surface is cracked, switch off the appliance to avoid possibility of electric shock.
- Take care when handling parts with glass, knocks, chips, heavy handling and dropping could cause the glass to shatter.
- The glass oven door uses toughened glass and is designed to break into

many 'nugget' size pieces if it breaks. These pieces will still have sharp edges, please handle broken glass with care.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The supplied stability bracket or a recognized cooker stability device must be fitted.
- To prevent the appliance tipping, the stabilizing bracket must be installed.



**Thank you** for purchasing your new Currys Essentials Freestanding Electric Cooker. You must read this manual in order to fully understand how to operate your appliance correctly. This cooker must be installed by a competent engineer. Please allow the installer to view the installation section of this manual.

Read all the safety instructions carefully before use and keep this manual for future reference.

#### Unpacking

Remove all packaging from the unit. Retain the packaging. If you dispose of it please do so according to local regulations.

The following items are included:



The Main Unit



Oven Shelf x 1



Oven Tray x 1



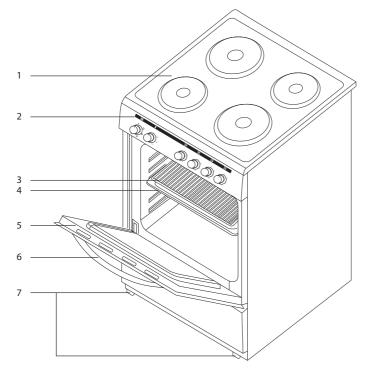
Grill Rack x 1 Grill Pan x 1 Grill Pan Handle x 1

Stability Bracket x 1

If items are missing or damaged please contact Partmaster (UK only). Tel: 0344 800 3456 for assistance.

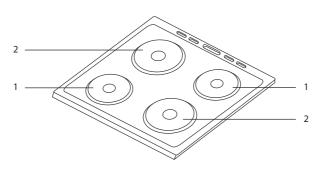
### **Product Overview**

#### **Front View**



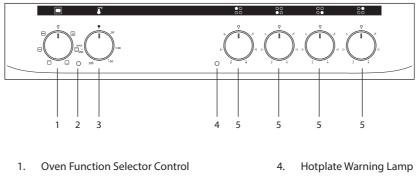
- 1. Cooktop
- 2. Control Panel
- 3. Oven Shelf
- 4. Oven Tray
- 5. Oven Door
- 6. Oven Handle
- 7. Levelling Feet

#### **Top View**



- 1. Large Hotplate
- 2. Small Hotplate

#### **Control Panel**



- Thermostat lamp 2.
- 3. Temperature (Thermostat) Control
- Hotplate Controls 5.

### **Before Using Your Cooker**

Before using your new cooker, please:

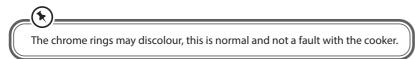
- · Make sure all the controls are turned off.
- Read this Instruction/Installation Manual, taking special note of the "Safety Warnings" section.
- Turn the mains power on.

This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

#### **Using Your Hotplates**

#### **First Time Use of the Hotplates**

Operate your electric hotplates at level 3 for 5 minutes. This will remove any manufacturing residues.



#### **Choosing the Right Cookware**

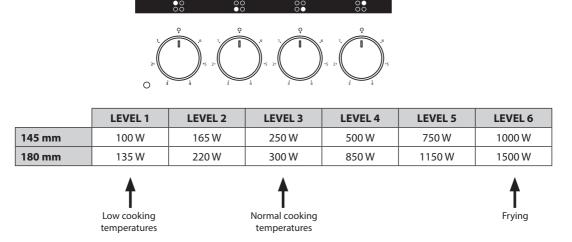
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat, and is the same size as the cooking zone. Always centre your pan on the cooking zone.

#### **Controlling Your Hotplates**

1. Rotate the control to the heat level you wish to use for the selected hotplate.



- 2. When the hotplate warning lamp illuminates, this means that one or more of the hotplates are switched on.
- 3. When you are finished cooking rotate the control back to the "0" position, the hotplate warning lamp will turn off.

The hotplates will remain hot for some time; do not touch until they have completely cooled down.

### Using the Oven

#### First Time Use of the Oven

Ensure that nothing has been left in the oven. Remove any insert cards, packaging, labels or plastic bags and the grill pan handle.. Before connecting the power, use a damp cloth to carefully wipe the inner cavity wall and housing. Clean all the detachable parts in hot, soapy water before using.

Heat the oven on maximum for 45 minutes. There may be a little smoke and odour upon initial start up (for about 15 mins). This is normal. It is due to the protective substance on the heating elements which protects the cooker from the effects of corrosion during shipping from the factory.

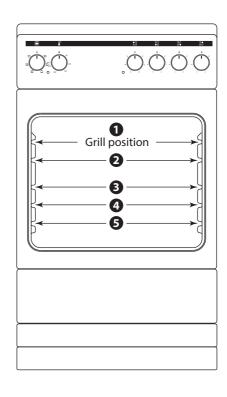


- Under no circumstances should the oven be lined with aluminium foil as overheating may occur.
- Do not place dishes or baking trays directly onto the base of the oven as it becomes very hot and damage may occur.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g., oven door, heating elements.
- Accessible parts may become hot when in use. Children should be kept away.

<sup>\*</sup> All images are for indication only; please refer to your individual unit for actual item.

#### **Shelf Positions**

- 1. To get the best results, the smallest distance allowed between the food and the upper heating element is 30 mm.
- 2. On the wall of the inner cavity there are 5 different shelf guide slots. You can place the shelf at different heights to achieve the best cooking performance depending on the temperature set, size of food and the function of the oven selected. If only the upper heating element is on, we suggest that you place the shelf on guide 1 (make sure that there is a minimum distance of 30 mm between the food and the upper heating element).
- 3. Always monitor the food during cooking to ensure that you are not overcooking it.
- 4. For heavy food, use the oven tray rather than the wire shelf.
- During cooking, do not open the door unnecessarily as you will lose heat and your cooking results may change.
- 6. Using cake tins when cooking cakes will give better results.



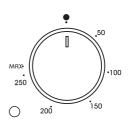
During use the appliance becomes hot. Care should be taken to avoid touching any elements, hotplates or the oven glass door. Children should be kept away.

#### **Temperature (Thermostat) Control**

The temperature can be set from 50°C - 240°C. Select the desired temperature, as follows:

To keep food warm	50 - 100°C position
For traditional oven cooking	50 - 240°C position
For all types of grilling	190°C position

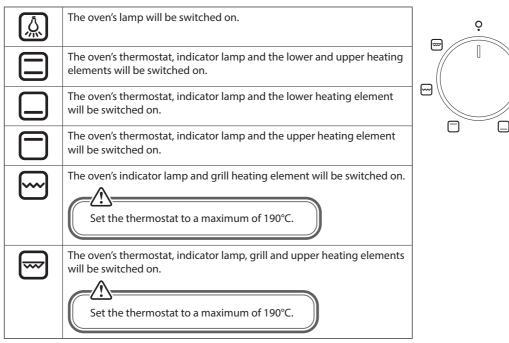
Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.



If accurate temperatures are required then this should be checked using an oven thermometer available at most cookware shops.

#### **Oven Function Selector Control**

This control is used to select the cooking functions available, which are:



### **Using the Grill**

- 1. Turn the Oven Function Selector control to the Grill position 😁 and ensure the thermostat is set to **190**°.
- 2. Preheat the grill element for approximately 5-10 minutes before placing the food on the grill pan grid in the grill pan.
- 3. The grill pan has a detachable handle. When using the grill pan handle, ensure that it is centralised and secure as shown below.
- 4. Using the handle, insert the grill pan into the oven onto the oven shelf placed in shelf guide position 1. The food to be cooked must be placed on the grill pan rack within the grill pan. Ensure there is at least 30 mm between the food and the elements, if necessary use a lower shelf guide slot.
- 5. Remove the grill pan handle and close the door.
- 6. Check the food regularly to ensure you do not overcook the food. If slower cooking is required use a lower shelf guide slot or a lower temperature.
- 7. The grill pan has a detachable handle. Ensure when using the grill pan handle that it is centralised and secure as shown below.



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- Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.
- Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.

<sup>12</sup>\* All images are for indication only; please refer to your individual unit for actual item.

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### **Cleaning Instructions**

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Before you start cleaning your cooker, please:

- Read the cleaning instructions and the 'Safety Warnings' sections.
- Turn the cooker off at the wall.
- · Allow the cooker to cool fully before cleaning.
- Do not use a steam cleaner.
- Wipe the oven clean after every use.
- · Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the oven surfaces.
- Do not use cleaning products with a chlorine or acidic base.
- Never clean the interior, panel, lid, trays and all other parts of the oven by using tools like hard brush, cleaning mesh or knives. Do not use abrasive, scratching agents or detergents.
- After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
- Never use flammable agents like acid, thinner or petrol when cleaning your oven.
- Do not wash any part of your oven in a dishwasher.

#### **Cleaning the Outside of the Cooker**

Wipe the outside surfaces often, using warm water and a mild household detergent. Any stainless steel parts may also be cleaned with a suitable cleaner.

- If you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker
- Do not use abrasive cleaners, cloths or pads on the outside surfaces.
- · Immediately wipe off any caustic cleaners if they are spilled onto the oven door handles.

#### **Cleaning the Oven Door Glass**

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they may scratch the surface, which could result in the glass shattering.

Take care when handling parts with glass, knocks, chips, heavy handling and dropping could cause the glass to shatter.



#### **Cleaning the Inside of Your Oven**

- Do not use abrasive cleaners, cloths or pads to clean the enamel.
- Clean the enamel on the inside of the oven when it has cooled down, using household detergents or an ammonia-based cleaner. You may use 'off the shelf' oven cleaners, if you carefully follow the manufacturers' instructions.
- The oven door can be removed to allow easier access to the inside of your oven. (Please refer to the "Removing the Oven Door" section)

### **Removing the Oven Door**

• Ensure the door has cooled down.

• Take care when handling glass.

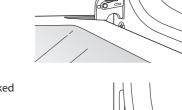
The oven door can easily be removed as follows:

1. Open the door completely.

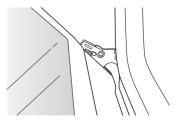
2. The swivel retainers of the right hand and left hand hinges are hooked onto the metal bar above them. Lift the retainers as shown.

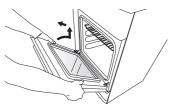
Close the oven door gently until it meets the open retainer. 3.

- Support the door by holding both sides at the same time. Continue to 4. close the door further then lift to disengage the hinge from the bottom.
- Pull the oven door towards you to remove the hinges from their slots. 5.
- 6. To replace the door, repeat the above steps in reverse order ensuring the hinge slot engages over the edge of the door frame.









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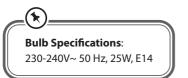
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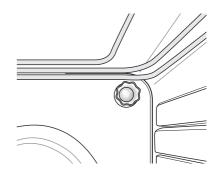
### **Replacing the Oven Lamp**

Ensure that the cooker is switched off before replacing the lamp to avoid the possibility of electric shock.

Let the oven cavity and the heating elements cool down.

- Remove the glass lens by turning anti-clockwise.
- Unscrew and replace the bulb with a new one suitable for high temperatures (300°C).
- Refit the glass lens by turning clockwise.





### **Hints and Tips**

Problem	Possible Causes	What To Do
The cooker cannot be turned on.	No power.	Make sure the cooker is connected to the power and that the mains supply is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call your service agent.
The glass has been scratched.	Unsuitable, abrasive scourer or cleaning products being used.	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals expanding/shrinking differently).	This is normal for cookware and does not indicate a fault.
The oven temperature is too high or too low.	Wrong temperature selected / or the wrong shelf position was used.	Check that the recommended temperatures and shelf position are being used. Be prepared to adjust the temperature up and down. If the temperature needed is critical use an oven thermometer.

### **Product Fiche and Specifications**

Brand	Currys Essentials		
Model	CFSE60W17		
Product Type	Electric Cooker		
Mass of the appliance	39kg		
Main Oven			
Energy Efficiency Index - Conventional	95.3*		
Enegy Class	A*		
Energy Consumption (electricity) - Conventional	0.78 kWh/cycle*		
Heat Source	Electric		
Volume	64 litres		
Number of Cavities	1		
This product complies with	EN 60350-1		
Overall Dimension (W x D X H)	595(W) x 600(D) x 900 - 930(H) mm (Not including Controls or Handles)		
Oven Lamp	25 W, E14 (300 °C)		
Thermostat	50 - 285°C		
Top Heating Element	1200 - 1310 W		
Bottom Heating Element	1100 - 1200 W		
Gril Heating Element	1400 - 1525 W		
Supply Voltage	230 - 240V ~ 50 Hz		
	Hob		
Hotplate Heater 145 mm	1000 W at 230V		
	1100 W at 240V 1500 W at 230V		
Hotplate Heater 180 mm	1700 W at 240V		
Type of Hob	Electric		
Number of Cooking Zones	4		
Heating Zone(s) Small			
Heating Technology	Hotplate		
Size	14.5 cm diameter		
Energy Consumption	193 Wh/Kg		
Heating Zone(s) Large			
Heating Technology	Hotplate		
Size	18 cm diameter		
Energy Consumption	193 Wh/Kg		
Energy Consumption of Hob	193 Wh/Kg		
The Hob complies with	EN 60350-1 & EN 60350-2		

\* States the figures calculated using the new regulations inforced from February 2019. Features and specifications are subject to change without prior notice.

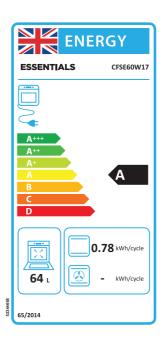
### **Energy Saving Tips and Energy Label**

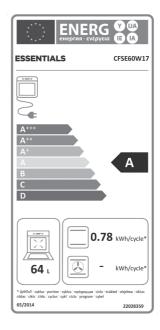
#### Main Oven

- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn off the oven at the end of cooking.
- Do not open the oven door during cooking.

#### Hob

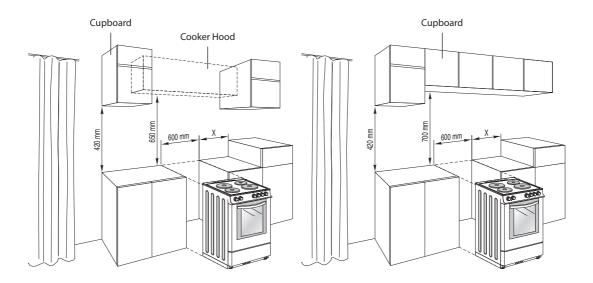
- Use cookware that has a flat base.
- Use the correct sized cookware for the cooking zone being used.
- Use a lid on your cookware.
- Minimize the amount of liquid or fat used.
- When liquids start boiling reduce the heat.





#### Installation

- The cooker must be installed by a competent person, if in doubt consult a qualified technician, and in compliance with local electrical, safety and building regulation standards.
- If the cooker is installed adjacent to furniture which is higher than the hob, a gap of at least 100 mm must be left between the side of the cooker and the furniture unless non-combustible materials (ceramic tiles, metal splashback, etc.) are used which then allows this distance to be reduced to 20 mm.
- The furniture walls adjacent to the cooker must be made of heat resistant material (check with your furniture supplier). The veneered synthetic material and the glue used must be resistant to a temperature of 100°C in order to avoid ungluing or deformations.
- The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.
- Flammable materials such as curtains, wood, wallpaper, etc. must not be fitted immediately behind the appliance or within 500 mm of the sides.
- Do not place next to a refrigerator.
- This cooker must **NOT** be placed on a pedestal or base.
- It is essential that the cooker is positioned as stated or freestanding taking into account the distances of any combustible materials detailed above.
- Any cooker hoods must be installed according to the requirements of the cooker hood instruction/installation manual but no less than 650 mm.
- Any cupboards placed directly above the cooker must be no less than 700 mm.



### For all dimensions marked "X", please refer to the information below: X : 100mm for combustible materials

20mm for non-combustible materials.

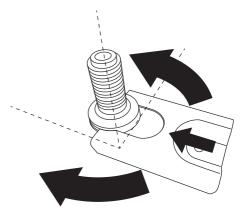
<sup>\*</sup> All images are for indication only; please refer to your individual unit for actual item.

### **Adjusting the Feet**

Using the fitted adjustable feet is MANDATORY. For safety reasons and to ensure adequate ventilation, the cooker chassis **MUST NOT** sit directly on the floor, a plinth, or other support surface.

The cooker stands on 4 levelling legs. As the levelling legs are adjusted at lower position, it is required to control whether the product is levelled before operating it. This adjustment can be made by turning the levelling leg clockwise to raise the cooker, if required. It is possible to raise the product a maximum of 30mm via the levelling leg. If the levelling legs are adjusted appropriately, the product must NOT be moved by dragging. The cooker must always be moved by lifting it up. The levelling leg can be adjusted by hand or a metal plate of the correct size to fit the slot.

Level the cooker by screwing the bottom of the feet in or out, as shown.



The Stability bracket can be used as a tool to adjust the levelling legs.

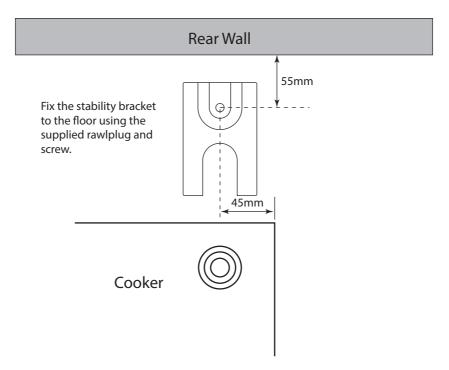
### **Moving the Cooker**

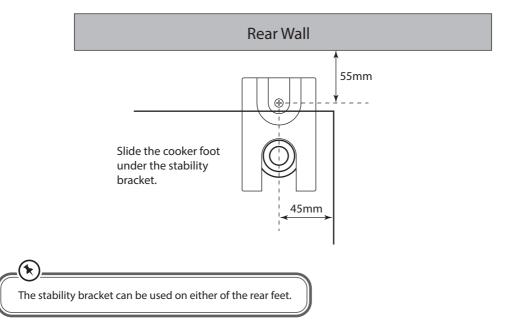
- Two people must always raise the cooker, as shown, to prevent damaging the adjustable feet.
- Do not lift the cooker by the door handles.
- DO NOT DRAG the cooker. Lift the feet clear of the floor.



### **Stability Bracket**

The supplied stability bracket or a recognized cooker stability device MUST be fitted.





### **Electrical Connection**

Electric cookers come without a power supply cable. The cooker is designed to operate on an electricity supply which conforms to the electrical data shown on the Rating Plate. The cooker can be connected to the mains only after you complete the connections in the terminal box..

The following installation procedure must be carried out by a competent person. If in doubt consult a qualified electrician. The electrical installation must comply with the IEE Regulations, Building & local By Laws.

For the installation of the supply cable carry out the following operations:

• Release both clips then open the terminal box lid.

Colours of the wires in the mains lead should correspond with the markings (as detailed below and on the label next to the terminal box) identifying the terminals, proceed as follows:

Ensure all screws are adequately tightened. Do not over tighten as you may risk damaging the screw threads.

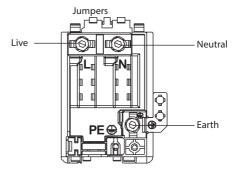
The Green & Yellow wire is connected to the terminal marked  $\pm$ .

The Brown wire is connected to the terminal marked " ${\bf L}$ ".

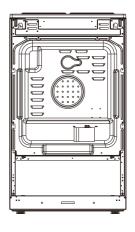
The Blue wire is connected to the terminal marked "N".

The wires in the mains lead are coloured in accordance with the following code:

- Green & Yellow Earth
- Blue Neutral
- Brown Live



- Fix the supply cable in the cable clamp, tighten the cable clamp screw and close the cover.
  - The power supply cable must have these minimum requirements:
  - Type: H05VV-F (PVC insulated and sheathed flexible cable)
  - 3 cores x 4 mm<sup>2</sup> minimum.
  - This appliance must be earthed.
  - The cooker must be connected to the mains supply with a switched (double pole) cooker outlet providing full disconnection correctly fused with a capacity appropriate to that shown on the cooker Rating Plate and incorporated in the fixed wiring in accordance with the latest wiring regulations. All electrical wiring from the consumer unit to the cooker, via the switched double pole cooker outlet, must be of the correct rating.
  - The supply cable must be positioned away from any hot parts of the rear of the cooker. If this cannot be done then another method of protecting the supply cable from the hot parts must be used i.e. Heat resistant sleeving or high temperature cables.



All the support you need.

Whether it's a tech emergency or you need plain good advice, we're always on hand to help, call (UK) 0344 5611234 or (Ireland) 1 890 818 575.



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The symbol on the product or its packaging indicates that this product must not be disposed of with your other household waste. Instead, it is your responsibility to dispose of your waste equipment by handing it over to a designated collection point for the recycling of waste electrical and electronic equipment. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

For more information about where you can drop off your waste for recycling, please contact your local authority, or where you purchased your product.

DSG Retail Ltd. (co. no. 504877) 1 Portal Way, London, W3 6RS, UK EU Representative DSG Retail Ireland Ltd (259460) 3rd Floor Office Suite Omni Park SC, Santry, Dublin 9, Republic of Ireland

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