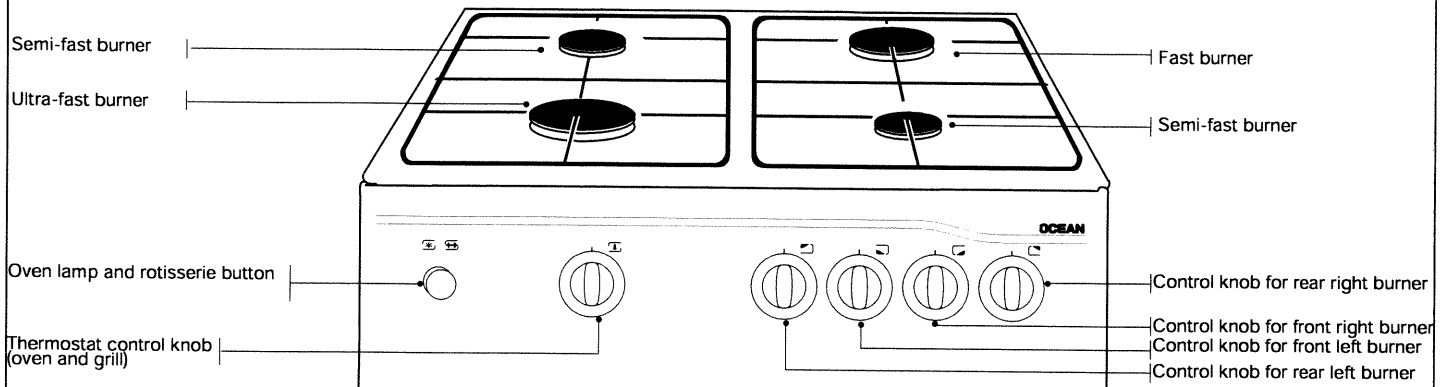


# User guide

## Cooker référence GV63EO/\*

### The layout of your cooker



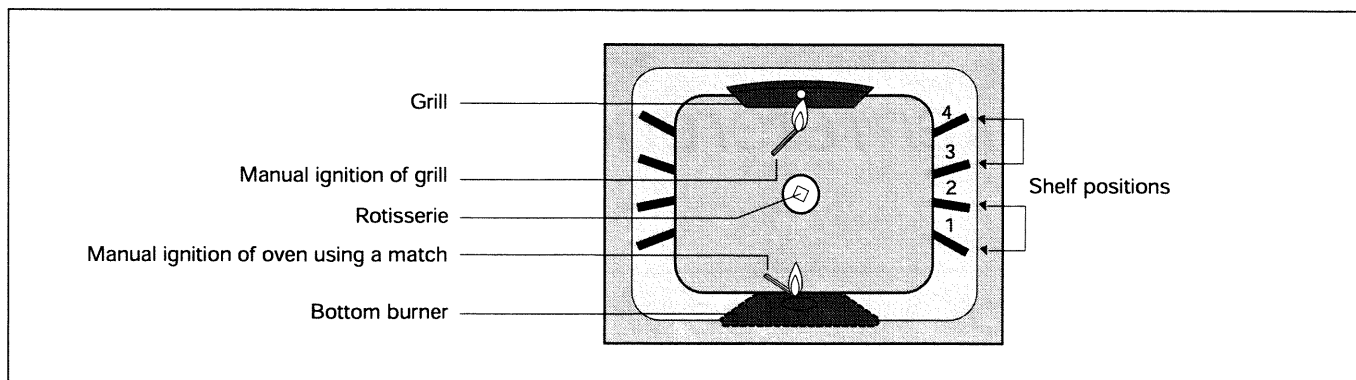
### Gas ratings

designed for use in: II2E+3+	Butane G 30 29 mbar
<b>FAST BURNER</b>	
Indicator marked on injector	<b>74</b>
Nominal heat output/GCV (kW)	2.3
Reduced heat output/GCV (kW)	0.990
Hourly flow rate (g/hr)	168
Hourly flow rate at 15 °C at 1013 mbar (l/hr)	
<b>SEMI-FAST BURNER</b>	
Indicator marked on injector	<b>62</b>
Nominal heat output/GCV (kW)	1.5
Reduced heat output/GCV (kW)	0.600
Hourly flow rate (g/hr)	109
Hourly flow rate at 15 °C at 1013 mbar (l/hr)	
<b>ULTRA-FAST BURNER</b>	
Indicator marked on injector	<b>93</b>
Nominal heat output/GCV (kW)	3.45
Reduced heat output/GCV (kW)	0.990
Hourly flow rate (g/hr)	252
Hourly flow rate at 15 °C at 1013 mbar (l/hr)	
<b>GRILL (on lighting)</b>	
Indicator marked on injector	<b>76</b>
Nominal heat output/GCV (kW)	2.3
Hourly flow rate (g/hr)	167
Hourly flow rate at 15 °C at 1013 mbar (l/hr)	
<b>OVEN (on lighting)</b>	
Indicator marked on injector	<b>87</b>
Nominal heat output/GCV (kW)	3.3
Hourly flow rate (g/hr)	240
Hourly flow rate at 15 °C at 1013 mbar (l/hr)	
Heat output/GCV (kW)	12.35
- g/hr	900
- l/hr	

#### INJECTOR MARKINGS

BUTANE GAS			
Back	62	74	76
	HOB		OVEN
Front	93	62	87
		Bottom	

# The layout of your oven



A single thermostat knob controls the operation of either the oven or the grill.

**ACCESSORIES:** your oven is equipped with a multi-purpose dripping pan, a flat shelf and a rotisserie.

## Cooking guide

**ALL COOKING IS DONE WITH THE DOOR SHUT**

DISHES	THERMOSTAT SETTING	COOKING TIME (IN MINUTES)	SHELF POSITION FROM BOTTOM	NOTES
<b>STARTERS - VEGETABLES</b>				
Quiche Lorraine	235	40 to 45	1	Depending on quantity Depending on quantity
Potato bake	175 or 190	45 to 60	2	
Cheese soufflé	175	35 to 45	2	
Stuffed tomatoes	225	40 to 45	2	
<b>FISH</b>				
Sea bream	200	35 to 40	2	Depending on size
Grilled mackerel	GRILL <input type="checkbox"/>	20	3	(2)
<b>MEAT</b>				
Lamb chops	GRILL <input type="checkbox"/>	6 to 8	3	(2)
Turkey	235 then 200	30 (1)	1 or 2	Thermostat mark 7 for 1/4 of the planned cook time
Beef steak	GRILL <input type="checkbox"/>	6 to 8	3	(2)
Leg of lamb	235	10 to 15 (1)	1 or 2	Depending on size
Roast rabbit	225	25 (1)	2	
Guinea fowl	225	25 to 30 (1)	2	
Roast chicken	200	25 (1)	1 or 2	
Spit-roast chicken	GRILL <input type="checkbox"/>	25 (1)	SPLIT	
Roast beef	270	10 to 15 (1)	2	
Roast veal	225	40 (1)	2	
<b>BAKING</b>				
Fruit cake	175 - 190	50 to 60	2	Depending on thickness and tin
Choux pastry	200	45 to 50	3	Depending on size
Rich shortcrust pastry	225 or 235	15 to 20	2	Rich shortcrust pastry - no filling
Flaky pastry	235 or 260	10 to 15	2	Pastry without filling
Shortcrust pastry (tart)	190 or 200	35 to 40	2	Depending on filling (custard or fruit)
Pound cake	175 or 190	40 to 50	2	Depending on thickness and tin
Fruit tart	235	25 to 35	1 or 2	Depending on tin

THERMOSTAT MARK	APPROXIMATE TEMPERATURE (°C)
●	OFF
1	155
2	170
3	185
4	200
5	215
6	230
7	245
8	260
9	275
10	285

Usable volume: 56 litres.

(1) Cooking time for 500 grams.

(2) Multi-purpose dripping pan at shelf position 1.

**NB:** A pre-heat period of 10 to 15 minutes at MARK 10 should be added to the cooking times indicated.

**Effect of tins on cooking:** if you use tins made of aluminium with a non-stick interior and a coloured exterior, of enamelled cast iron or anodised aluminium, raise the food one shelf higher.

These tins are recommended for crisp cooking results (tarts, quiches, etc.).

87X2143 - 9960-4492- 02/99