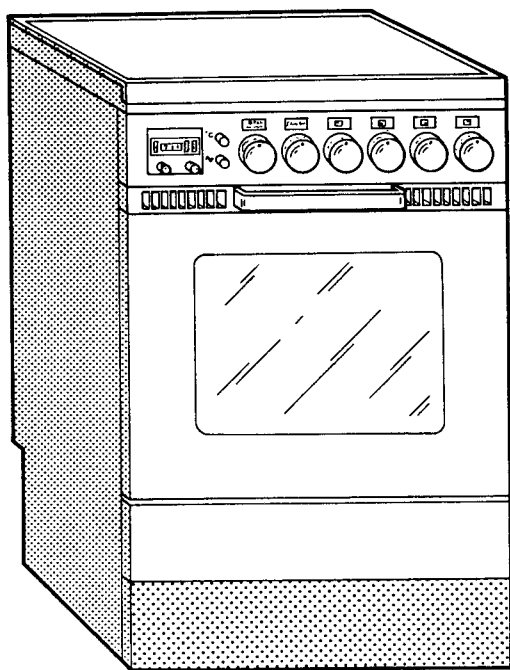


# INSTRUCTIONS FOR THE USE AND CARE OF ZANUSSI Electric cooker



MODEL NO. EC 9614 - A  
EC 5614 - A

**ZANUSSI**  
The appliance of science

**It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.**

## **Warnings - Electric cookers**

**THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.**

**This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.**

**Any installation work must be undertaken by a qualified electrician or competent person.**

**Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.**

**It is dangerous to alter the specifications or modify the product in any way.**

**This product should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used.**

**Unstable or misshapen pans should not be used on the hotplate as unstable pans can cause an accident by tipping or spillage.**

**Cookers and hobs become very hot with use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or**

**be in the vicinity when in use or until the appliance has cooled after use.**

**If the appliance is fitted with a lid, this is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purposes.**

**After using the cooker, the glass lid fitted MUST NOT be closed until the hob and oven are completely cold. If you lower the glass lid when the hob or oven are still hot or warm, the glass may shatter and could cause injury.**

**Always remove any spillage from the surface of the cover before removal or opening (if applicable), and the appliance should be allowed to cool before replacing or closing the cover.**

**Always ensure that the control knobs are in the «off» position when not in use.**

**For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.**

**This product has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.**

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**Always ensure that the oven vent which is located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.**

**Never line any part of the oven with aluminium foil.**

**Easy clean liners should never be cleaned with anything other than detergent water. (See cleaning instructions).**

**This appliance is heavy and care must be taken when moving it.**

**Before any maintenance or cleaning work is carried out on the appliance, always switch off the isolator switch at the cooker point.**

**Ensure that the anti-tip oven shelves are put in place in the correct way. (See instructions).**

**Only oven-proof dishes are to be stored in the drawer underneath the oven. Do not store combustible materials.**

**Under no circumstances should you attempt to repair the machine yourself. Repairs carried out by unauthorised or inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Service Centre.**

**Always insist on genuine Zanussi spare parts.**

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## Warning

Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away.

## Important

Where the cooker is fitted with a lid, the lid must be completely raised before the cooker will function.



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# Installation

It is mandatory that all operations required for the installation be carried out by **QUALIFIED PERSONNEL** in accordance with existing rules and regulations.

The relevant instructions are to be found in the special sheet for the installer. Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.

This appliance meets the requirements laid down in EEC Directive No. 87/308 dated 2/6/1987 relating to the suppression of radio and TV interferences.

## When the oven is first installed

Once the oven has been installed it is important to remove the protective materials which were put on in the factory.

Switch the oven control to **MAX** and leave it to run, empty, for 30 minutes to remove any unpleasant new smells.

# Technical Data

Model Number: EC 9614 - EC 5614

**Dimensions** (does not include protrusion of knobs)

Height	900/850 mm
Width	597 mm
Depth	595 mm
Oven Capacity	1.9 cu.ft.

## Hob

Rear left dia.	mm. 145 (N)	1000 W
Front left dia.	mm. 180 (R)	2000 W
Rear right dia.	mm. 180 (N)	1500 W
Front right dia.	mm. 145 (R)	1500 W
Maximum power absorbed		6.0 kW

## Oven Ratings

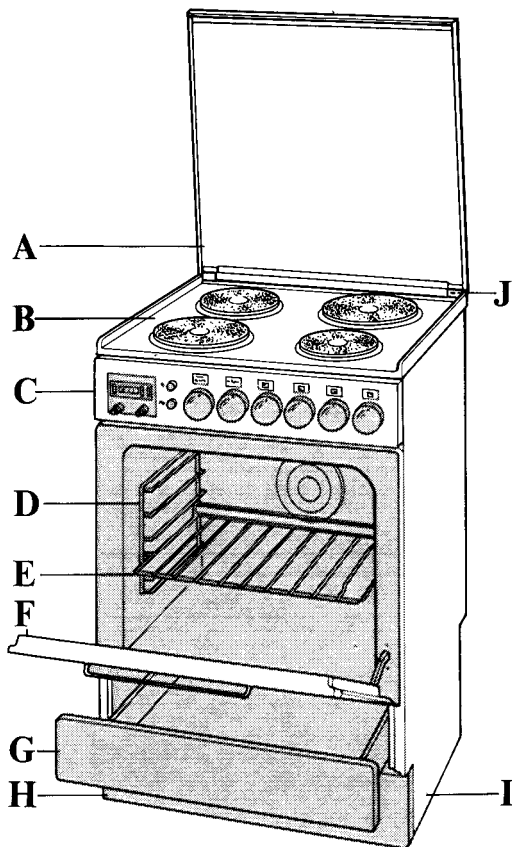
Oven element	2.5 kW
Convection fan	35 W
Grill element	2.0 kW
Oven lamp	15 W
Max. power absorbed	2.550 kW

## Total Appliance

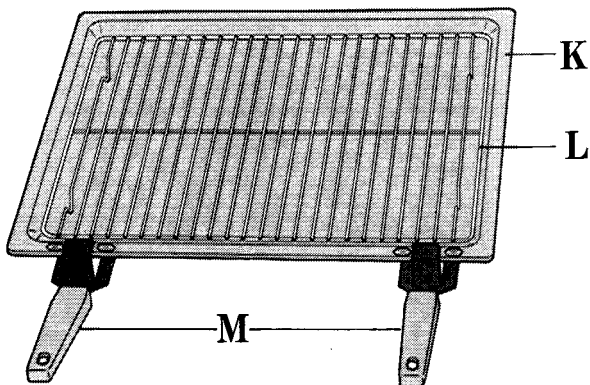
Rating	8.550 kW
Power Supply	240 V (50 Hz)

# Use and care

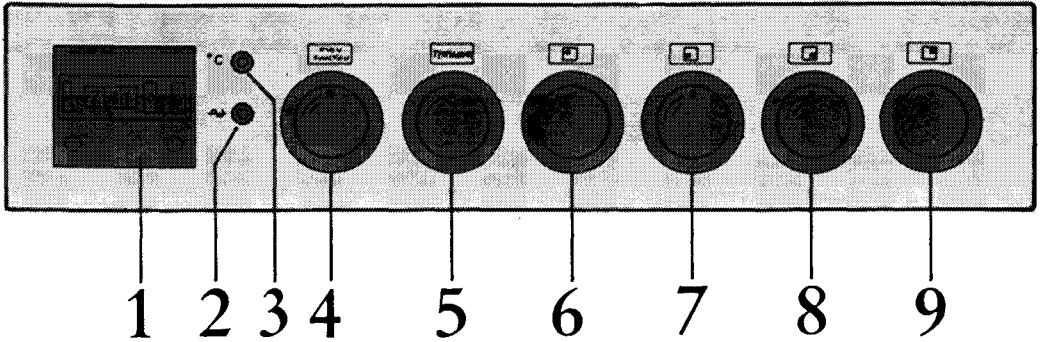
- A - Glass lid
- B - Hob with electric plates
- C - Control panel
- D - Shelf supports
- E - Shelves
- F - Oven door
- G - Removable drawer
- H - Front panel
- I - Base
- J - Electrical cut off



- K - Grill/roasting pan, large
- L - Reversible grill trivet
- M - Removable handles (2 Off.)



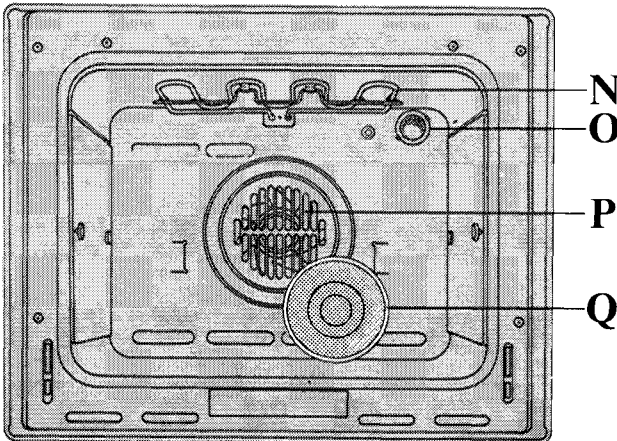
## Control panel



- 1 - Programmer
- 2 - Mains-on light
- 3 - Thermostat control light
- 4 - Oven selector knob
- 5 - Oven thermostat knob

- 6 - Rear left heat zone control knob
- 7 - Front left heat zone control knob
- 8 - Front right heat zone control knob
- 9 - Rear right heat zone control knob

## Oven



- N - Grill
- O - Oven light
- P - Fan
- Q - Filter

# Using the oven (Fan Ducted)

This is the Cuisinair system of cooking.

The heat source comes from a circular element surrounding the fan behind the back wall of the oven. The fan, which comes on automatically when the oven is turned on, distributes the warm air all around the oven so that the entire cavity is heated up evenly enabling foods to be cooked in approximately the same time regardless of their position within the oven.

Foods of different types may be cooked together provided they require the same cooking temperature and there is very little flavour transference. The speed of heating up is so fast that it is not necessary to pre-heat the oven.

Most normal types and materials of cooking utensils can be used. During cooking the door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

The oven light comes on automatically when the oven is turned on as does the on/off pilot light.

## Oven control knob (Fan Ducted) Fig. 1

**LIGHT** - Oven light, this will come on automatically whenever the oven is in use.

**DEFROST** - Defrost setting, (NB This is NOT a cooking position). This position is intended to assist in thawing of frozen foods.

**COOK** - Cuisinair cooking; this fan ducted system will allow you to roast or bake at the same time with very little flavour transference, and on any shelf.

**GRILL** - The grill cannot be used at the same time as the oven. The oven door must be closed when grilling.

## Attention

Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom. This could cause a heath build-up which would affect the baking results and damage the oven enamel.

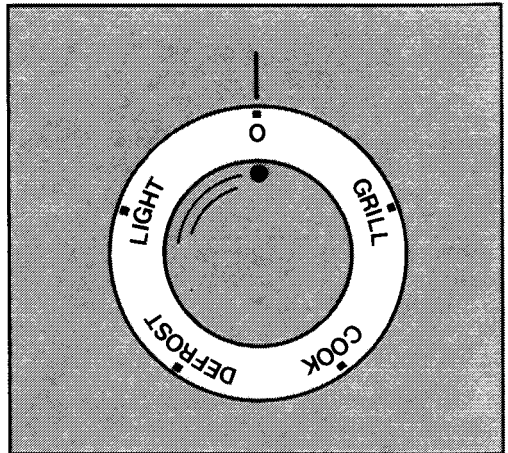


Fig. 1



## Thermostat control knob (Fig. 2)

By turning the thermostat control knob clockwise you select the cooking temperature. Temperature selection starts at 50°C and is marked in 10°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 280°C. The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked. The MAX setting is particularly suitable for grilling. Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that it will come on and off with the thermostat showing how the temperature is being maintained.

During cooking the oven door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

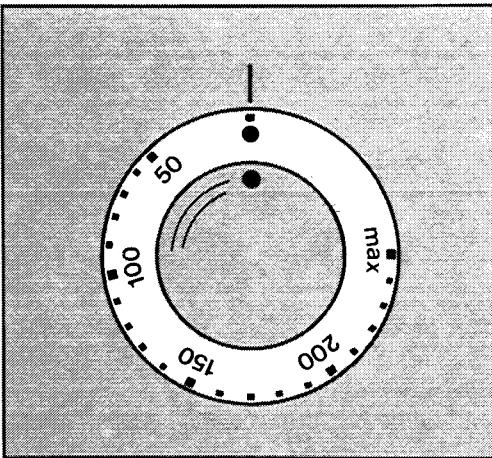


Fig. 2

## Electric grill

To switch on the grill turn the oven control knob to GRILL then turn the thermostat knob to the required temperature setting.

Foods to be grilled should be placed on the wire trivet in the grill pan. The trivet can be positioned either way up to give the required distance from the element.

### Note:

We recommend that you wipe fat splashes off the grill element **when it is cold** in order to prevent smoking from the fat as it burns off when the grill is next used.

### Important

Your oven is fitted with hinges, giving two door positions, fully open or fully closed.

When grilling, the oven door must be closed.

Grilling with the door open could cause areas of the oven and surrounding furniture to become excessively hot as well as reducing the performance, efficiency and economy of the grill.

### Caution

The appliance must never be left unattended whilst grilling.

## Safety thermostat

Should the main oven thermostat fail, the oven is protected by a safety thermostat which will operate if the temperature within the oven reaches too high a level. Once the temperature has returned to a safe level the safety thermostat will switch back on and the oven will re-start. In cases where there is a permanent failure it is necessary to contact the Zanussi Service Engineer.

## Shelves and Runners

This oven has four shelf positions.

The anti-tip feature is achieved by the closeness of the shelf runners. The auto-stop feature is achieved by two metal stops fixed to the shelves, as the shelf is moved in and out the metal stops catch on the bottom of any pair of shelf runners, if the shelf is wrongly positioned these stops will not catch, therefore it is important to position the shelves as shown (Fig.3).

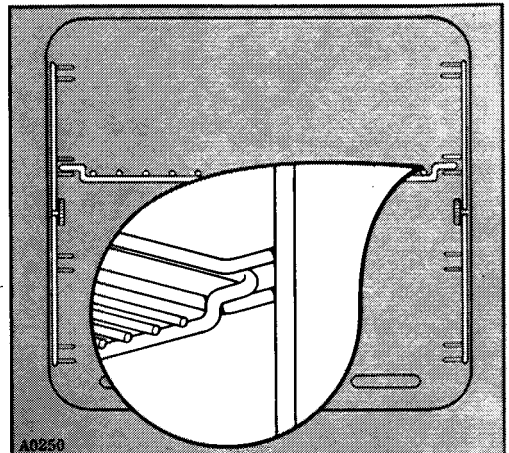


Fig. 3

## Operation of the digital clock/programmer (fig. 4)

This programmer enables you to switch the oven on and off at pre-set times without the need for you to be in attendance.

The time of day is also shown. Most foods cook well automatically, but preference should be given to those which will not be affected by the waiting period before the oven comes on.

### To set the minute minder


By turning knob A clockwise you can set the minute minder.

### To set the time of day

By pulling knob B outwards you can set the correct time of day. It will be necessary to do this on installation of the appliance, after a power failure or when the clock is fast or slow.

### Knob C

By turning this knob clockwise you can enter on dial F the required duration of cooking, up to a maximum of 310 minutes.

To operate the oven manually, turn knob C, so that the hand symbol  is centred on dial F.

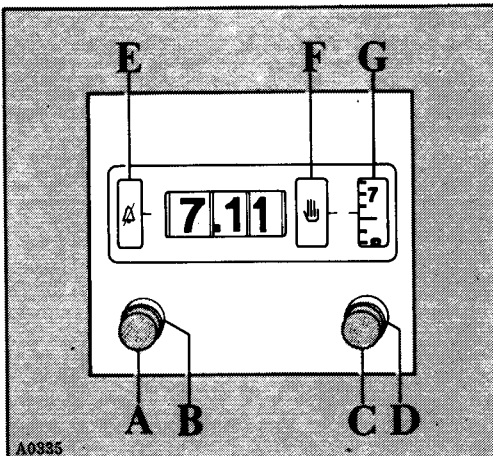


Fig. 4

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## **Knob D**

By pulling this knob outwards and turning it clockwise or anticlockwise you can enter on dial G the cooking start time (up to 12 hours in advance).

### **Important**

Before programming the cooking you must ensure that dial F shows symbol «0». If it is not, do so by turning knob C clockwise.

## **Manual operation of oven**

To operate the oven manually, turn knob C so that the hand symbol is centred on dial F.

Place the foods to be cooked into the oven and select the required positions on the oven and thermostat control knobs.

## **Semi automatic operation of oven**

### **Manual Cooking Start - Automatic Cooking Stop**

You may wish to put something in the oven before going out and programme the oven to stop cooking before your return.

Place the food to be cooked into the oven.

Turn knob C clockwise and set the required duration of cooking time on dial F (maximum of 310 minutes).

Turn the oven and thermostat control knobs to the required settings.

### **Important**

When setting a cooking programme, make sure that both the electric clock and dial G show the same time.

## Totally Automatic Cooking

This enables you to turn the oven on and off at pre-set times. Place the food to be cooked into the oven.

Check that dial F shows symbol «0». If it is not, do so by turning knob C clockwise.

Pull knob D outwards and turn it clockwise to set on dial G the required cooking start time.


Turn knob C clockwise to set on dial F the required cooking duration.

Turn the oven and thermostat control knobs to the required settings.

On completion of the programmed cooking cycle the «0» symbol will be centred on dial F, in this position the electricity supply to the oven is switched off thereby turning off the oven.

### Important

To stop an automatic programme turn the knob C clockwise to centre on dial F the symbol «0».

To finish the cooking manually, turn knob C clockwise to centre on dial F the hand symbol  .

## Example of programmer setting with automatic operation of the oven

Cooking start time: 17.00 hours.

Cooking duration: 2 hours.

Place the food into the oven.

Check that symbol «0» is shown on dial F. Pull knob D outwards and turn it clockwise to set on dial G the cooking start time (5 = 17.00 hours).


Turn knob C clockwise and set cooking duration on dial F (2 hours).

Turn the oven and thermostat control knobs to the required settings.

After this the oven will automatically turn on at 17.00 hours and then turn off at 19.00 hours after completion of the cooking programme.

## Minute Minder

The programmer will operate as a minute minder provided no automatic cooking has been programmed.

To operate the minute minder turn knob A clockwise, setting on dial E the required duration of cooking time (maximum of 60 minutes). The sound alarm will indicate when the pre-set time has elapsed. To turn off the alarm turn knob A clockwise to centre on dial E the crossed bell symbol (  ).

## Electric plate hobs

The control panel incorporates knobs to operate the four heating elements. There are two different types of plates.

### Normal plate

This is a 7 position control knob: 0 = off and 1-6 indicate the levels of power up to the maximum.

### Rapid plate

This type is indicated by a red circle in the middle of the plate.

This red circle is painted on and so will deteriorate and may come off completely over a period of time. A rapid

plate will heat up much more quickly than a normal plate, and the knob is again a 7 position one (Fig. 5).

Saucepans suitable for use on solid plate hobs should have several characteristics:

They should be fairly heavy duty.

They should fit the heat area exactly, or be slightly larger for efficient use, NEVER smaller.

They should have a flat base to ensure good contact with the plate (Fig.6).

This is particularly important when using pans for high temperature frying or pressure cooking.

Avoid liquids being split onto the plates.

Never leave the plates on without a pan on them or with an empty pan on them.

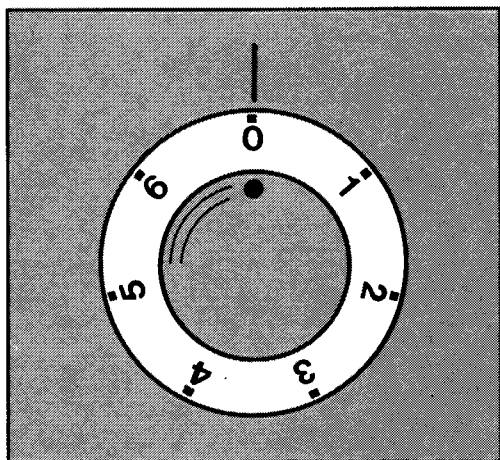
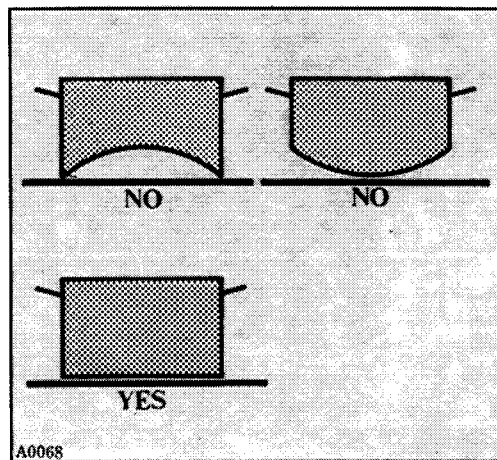


Fig. 5



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Fig. 6

# Cleaning the oven

## Cleaning your solid plate hob

The enamelled parts of the hob should be cleaned with a soft cloth soaked in warm detergent water, for more stubborn marks a light scouring cream may be used.

Spills onto the actual plate should be removed using warm water and a soft brush, eg., toothbrush. To keep the plates looking as new, hob plate conditioner can be purchased from most hardware stores. (Follow the manufacturers instructions for use).

Alternatively, wipe the plates with a drop of olive oil on a kitchen towel.

It is important to note that the plate will smoke a little and produce a slightly unpleasant odour when next used.

## Grease filter

When roasting meat, be sure to install the special grease filter to protect the fan in the rear wall of the oven from fat splashes. After roasting is completed, remove the grease filter and clean thoroughly with warm detergent water. As it is stainless steel you can safely wash it in the dishwasher.

To remove the grease filter, pull up the protruding tongue and then pull the filter outwards removing it from the rear panel (Fig.7).

## Glass door

This should be cleaned with a soft cloth soaked in warm detergent water. Do not use abrasive scourers or steel wool.

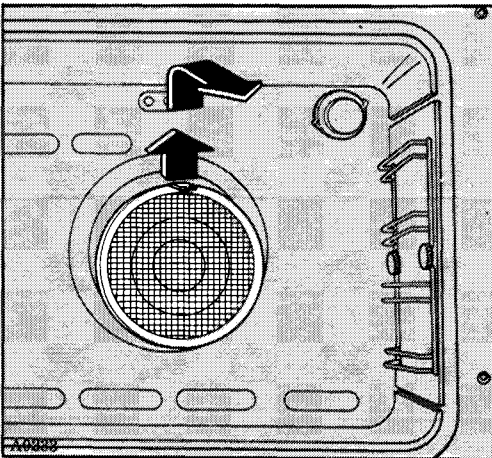


Fig. 7

## Shelves and Shelf supports

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth. Do not use abrasive scourers or steel wool.

## Oven cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is preferable/advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner, do not use aerosol oven cleaners, abrasive scourers or steel wool.

## Special oven linings (Optional accessory kit)

On the interior walls of this oven model it is possible to fit coated liners. These are known as «stay clean» or «easy care». To obtain the maximum efficiency from your liners follow the guide lines carefully for their use and care.

The linings are coated with a special substance which helps to clean itself by a process of oxidization. Although the linings will not remain absolutely spotless they will reduce your oven cleaning chores considerably when used in the correct way.

The linings work most effectively if the splashes are kept to a minimum, and the soil is not allowed to build up, as this will retard the cleaning action. If the oven has

been used at low temperatures it is advisable to heat the oven for one hour on 200°C.

Never use abrasive wools or pads or an aerosol oven cleaner on the coated linings.

## Removing the oven panels

The oven linings can be removed for a more thorough cleaning of the oven.

To do this:

Unscrew the ring nuts securing the shelf supports (Fig. 8), remove the supports and then remove the side panels after sliding them out of their retaining pins (Fig. 9), pull out the top panel.

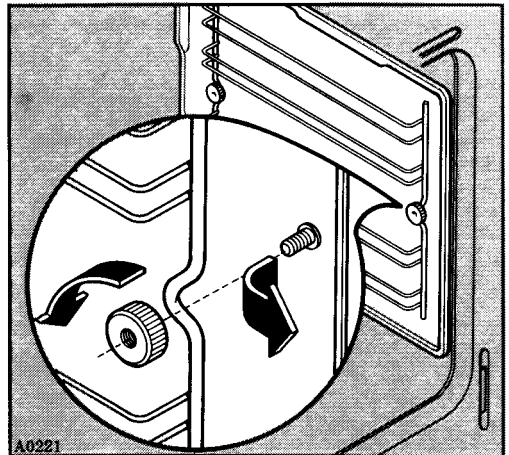


Fig. 8



## Warning:

Before removing the back panel the oven must be disconnected.

To remove the back panel use a screwdriver (Fig. 10).

Wash the panels with very hot water and a detergent using a soft cloth.

If the shelf supports become very soiled, use a standard caustic product specially made for cleaning ovens.

If you use an oven spray cleaner, be careful not to spray it on the oven fan and on the thermostat feeler.

## Removing/replacing the oven door (Fig. 11 / A-B-C).

### Warning:

It is important that the retaining discs are fully turned and located as the hinges are under high sprung tension.

1. Open the oven door so that it is in the horizontal position.
2. With the aid of a coin move the two retaining discs a quarter turn clockwise, so that the two raised bars are to the left of the hinges.
3. Raise the door halfway.
4. At this stage clasp the two hinges on either side of the door together simultaneously. The door can then be removed by pulling out and downwards, maintaining the angle.

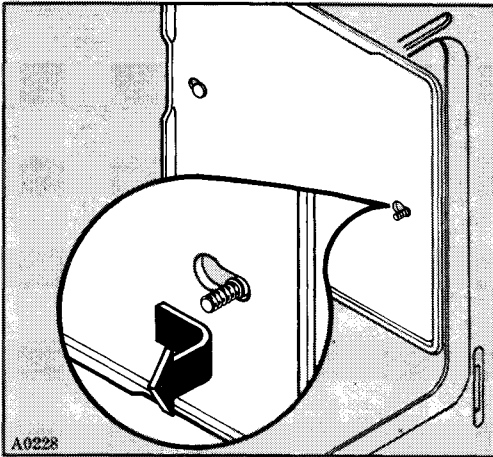


Fig. 9

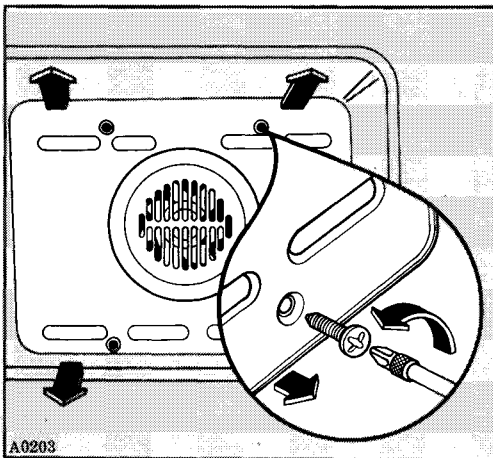


Fig. 10

### To replace the door

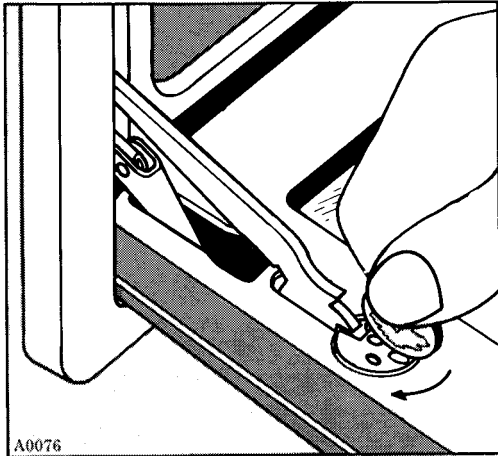
1. Clasp the two hinges on either side of the door together simultaneously.
2. Hook the top hinge into the top slot, so that the hook is engaged with the roller.
3. Drop the lower hinge into the lower slot, so that the notch is engaged. Drop the door down so it is in the horizontal position.

#### Note

It is important when carrying out this operation that both hinges be located simultaneously.

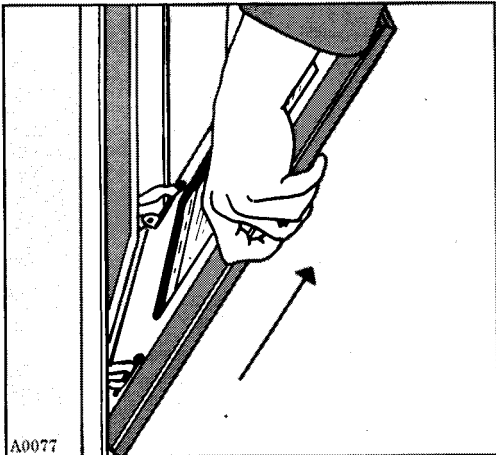
4. Turn the retaining discs back a quarter turn so that the two raised bars are opposite the hinges.

The door can then be closed.



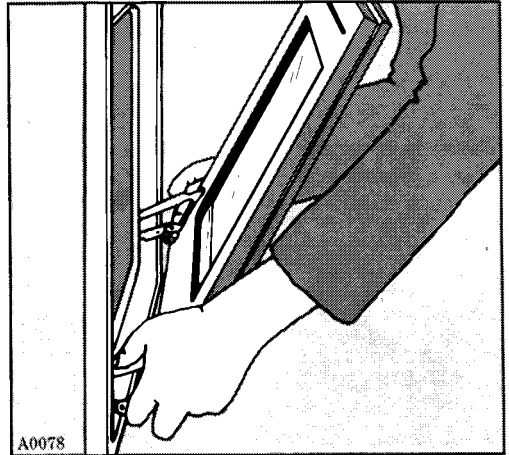
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Fig. 11/A



A0077

Fig. 11/B



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Fig. 11/C

## Removal/replacement of oven lamp (Fig.12)

### Important

Remember to disconnect the electricity supply before undertaking maintenance of any kind.

Push in and unscrew anticlockwise the glass cap. Remove the faulty bulb and replace with one that resists to high temperatures (300 °C). Electric bulb: 15W - 240V (50 Hz), 300 °C, E14. These are available from your Local Service Centre.

## Safety cut off hob

This cooker has a safety cut off device which cuts the fuel supply whenever the lid is lowered. This is to prevent the lid being lowered onto the heat areas of the hob which have inadvertently been left on.

Should the lid be lowered when the plates are still on, the electricity supply to the hob and oven is automatically cut off. Please see section in "Warnings" relating to glass lids. When the lid is raised again the power supply is automatically restored.

When the lid is lowered and the fuel supply is cut off it does not affect the functioning of the programmer.

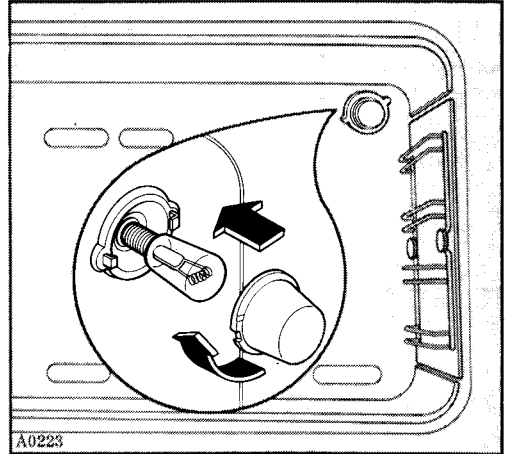


Fig. 12


## Safety cut-off switch

Do not tamper with or attempt to adjust the safety cut-off switch. Any adjustment must be made by a qualified engineer. The switch is designed to prevent the hob or oven being turned on when the lid is closed.

Tampering with the switch may enable the heat to be turned on with the glass lid in the down position. The heat would cause the glass lid to shatter which could result in injury. Should you find the switch not functioning correctly, contact your local authorised Zanussi Service Centre.

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# What happens if something goes wrong

If the cooker does not come on when cooking manually, first check that the programmer is set for manual, i.e. in the  position.

If this is as it should be and the oven still does not come on:

check that it is plugged in properly;

check that the socket switch and/or the switch from the supply to the oven are ON;

replace the fuse in the plug, when present, with another of the appropriate rating and check that this plug has been wired up properly;

check that the socket, when present, is supplying power - do this by plugging in another appliance that is known to be working properly;

check that the fuse in the fuse box is intact.

If, after all these checks, the oven still does not work, send for your local Zanussi network service centre listed in the telephone directory.

It helps to jot down the name and address and telephone number in the space below.

**IN-GUARANTEE CUSTOMERS SHOULD ENSURE THAT THE ABOVE CHECKS HAVE BEEN MADE AS THE ENGINEER WILL MAKE A CHARGE IF THE FAULT IS NOT A MECHANICAL OR ELECTRICAL BREAKDOWN.**

**\* Please note that proof of purchase is required for any in-guarantee service calls.**

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Name

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Address

---

Telephone number

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# Peace of mind for twelve months

## ZANUSSI STANDARD GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card.

We, ZANUSSI Ltd, undertake that if, within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a Zanussi Network Service Centre.

Any appliance or defective part replaced shall become our property.

## Exclusions

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.
- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.

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# or five years

## ZANUSSI 5 YEAR COVER CONDITIONS

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

### Notes

1. Products supplied as "seconds", refurbished, damaged or shop-soiled are not eligible for Zanussi 5 Year Cover.

2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.

3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.

4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.

5. Covers issued are not refundable or transferable.

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## Guarantee Record

Appliance purchased from \_\_\_\_\_ on \_\_\_\_\_

Guarantee card no \_\_\_\_\_ Model no \_\_\_\_\_

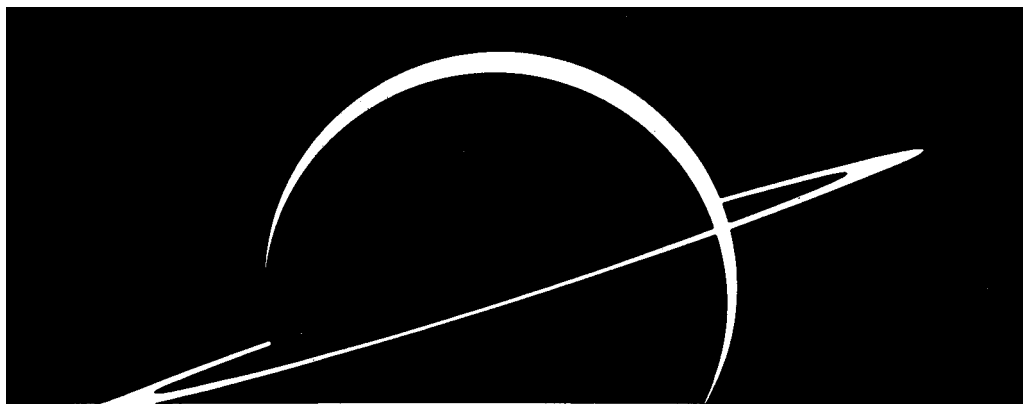
Serial no \_\_\_\_\_ (These details may be

Your name \_\_\_\_\_ taken from your

Address \_\_\_\_\_ Guarantee Record Card)

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# ZANUSSI

The appliance of science

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