

**ZANUSSI**

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**Instructions  
for the use and care  
of VC 40 cooker**

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### Warning

During normal cooking operations the appliance will get very hot. Therefore, do not let children play near the appliance.

# 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 chapter for the installer.

## Technical data

### Dimensions

Height		850/900 mm
Depth		590 mm
Width		597 mm
Oven capacity		53 dm <sup>3</sup>

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### Hob

Front left dia.	180 mm	1700 W
Rear left dia.	145 mm	1200 W
Rear right dia.	180 mm	1700 W
Front right dia.	145 mm	1200 W
Maximum power absorbed		5,8 kW
Residual heat light		YES

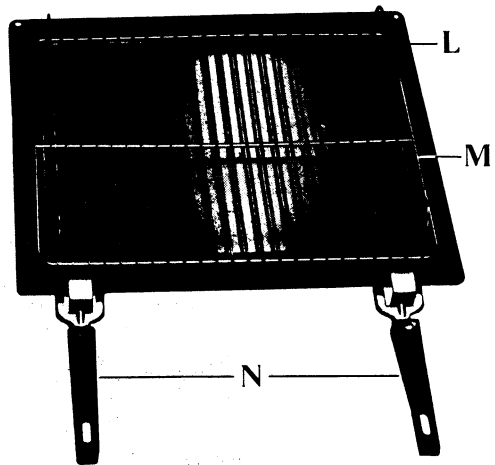
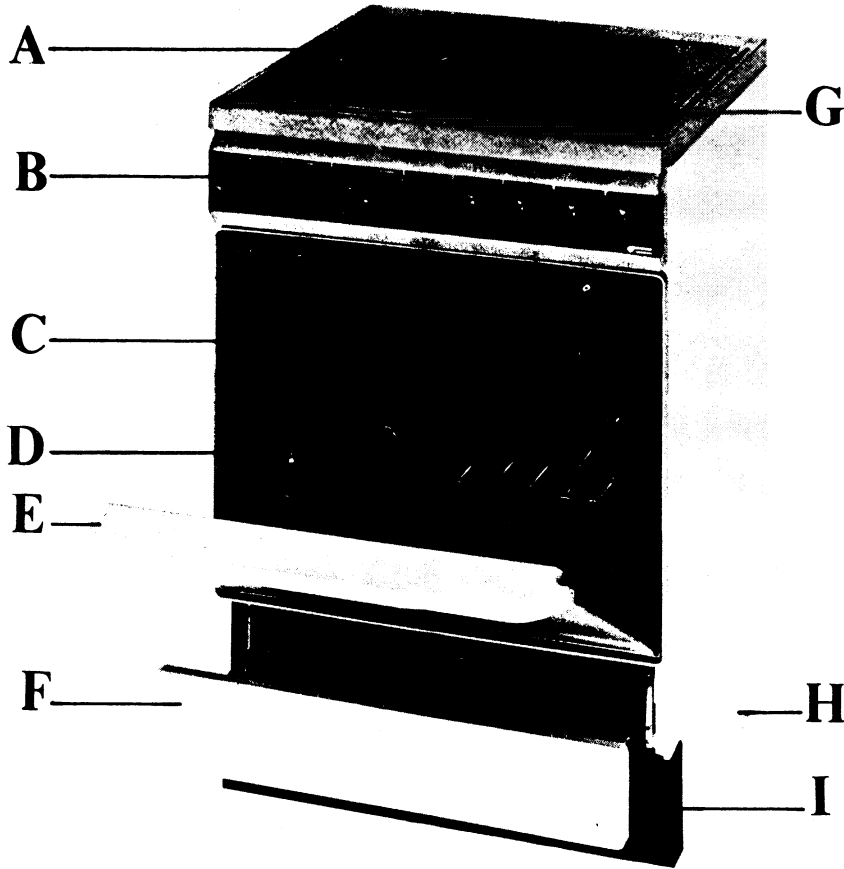
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### Oven

Convection oven element rating		2,5 kW
Grill element rating		2,0 W
Warming drawer heating element		300 W
Oven lamp		15 W
Convection fan rating		25 W
Maximum power absorbed		2.850 kW
Power supply (50 Hz)		240 V
Total power		8.650 kW

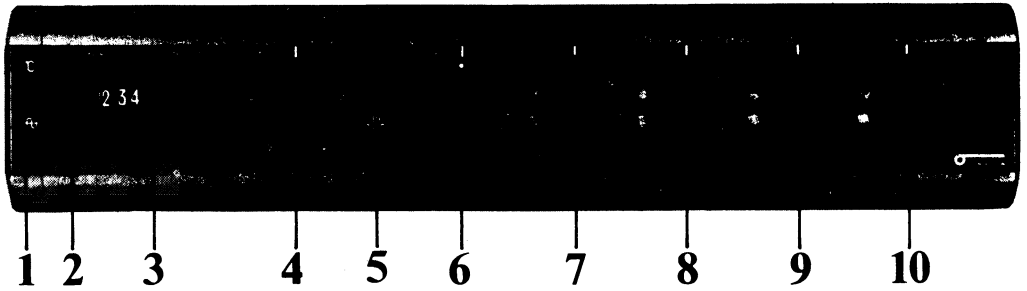
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# Use and care

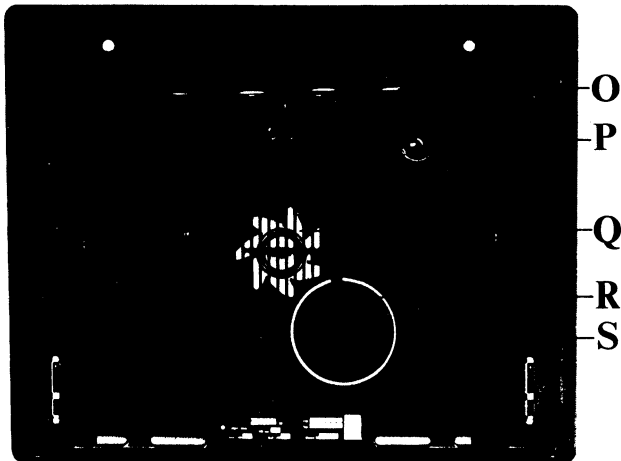


- A. Ceramic hob
- B. Control panel
- C. Shelf runners
- D. Shelves
- E. Oven door
- F. Warming drawer
- G. Residual heat light
- H. Removable base
- I. Front panel
- L. Grill/roasting pan, large
- M. Reversible grill pan insert
- N. Removable handles (2 Off.)

## Control panel



1. On/off pilot light
2. Thermostat control light
3. Digital clock/programmer
4. Oven selector knob
5. Warming drawer switch
6. Oven thermostat knob
7. Rear left heat zone control knob
8. Front left heat zone control knob
9. Front right heat zone control knob
10. Rear right heat zone control knob



- O. Removable grill element
- P. Oven light
- Q. Fan
- R. Removable grease filter
- S. Oven liners

# 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 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.

The oven shelves can be filled to capacity. 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 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)

☀ Oven light: this will come on automatically whenever the oven is in use.

\* Defrost setting (NB This is NOT a cooking position): this position is intended to assist in thawing of frozen foods.

☒ 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. When grilling, the oven door must be ajar, and the heat deflector must be in place (fig. 2).

Fig. 1

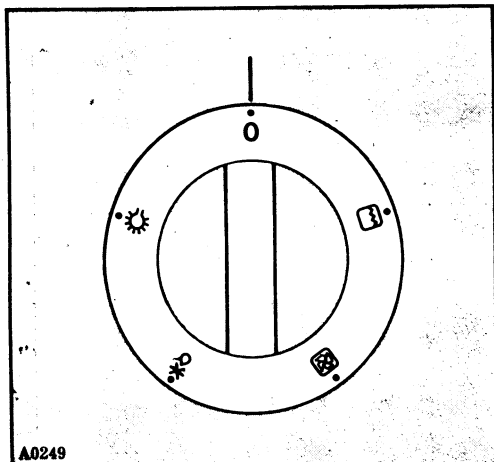
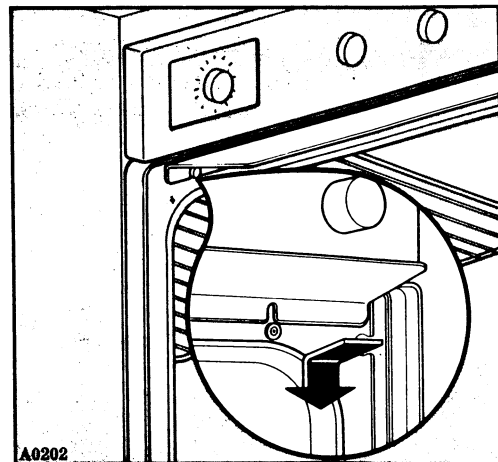


Fig. 2



### Thermostat control knob (fig. 3)

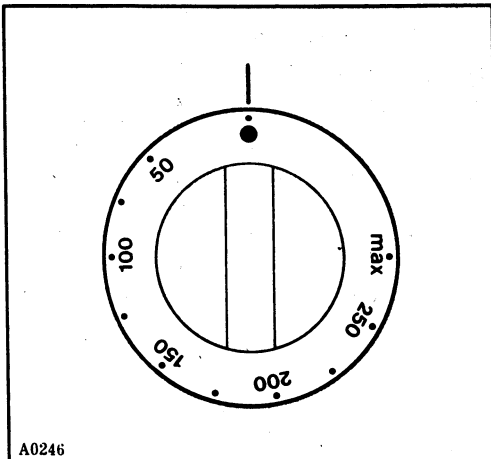
By turning the thermostat control knob clockwise you select the cooking temperature. Temperature selection starts at 50°C and is marked in 25°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 280°C; the thermostat controlling the temperature is totally 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.

### 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 main oven thermostat will function. In cases where this is a permanent failure it is necessary to contact the Zanussi Network Service Engineer.

Fig. 3



# Using the grill

As with the oven the grill control (see fig. 3) can be set to a number of different heat settings.

At «max» position the maximum temperature is obtained.

Foods to be grilled are placed on the wire grid in the grill pan, which can be adjusted on the side grids either upwards or downwards to give the required distance from the grill element.

Place the pan into the desired shelf position.

For foods which require a longer grilling, the grill pan has to be set on the lower positions.

## Important

Your oven door is fitted with hinges which allow three door positions, fully open, fully closed and ajar.

When grilling, the oven door must be ajar, and the heat deflector must be in place (fig. 2).

Grilling without the heat deflector in position means that escaping heat from the grill could overheat and possibly damage the control panel.

## To use the grill

Turn the oven control knob to (☺). Turn the oven thermostat knob to the required setting. The pan can then be placed in the required shelf position.

## Warming drawer

The cooker has a warming drawer to keep cooked food, plates, etc. warm.

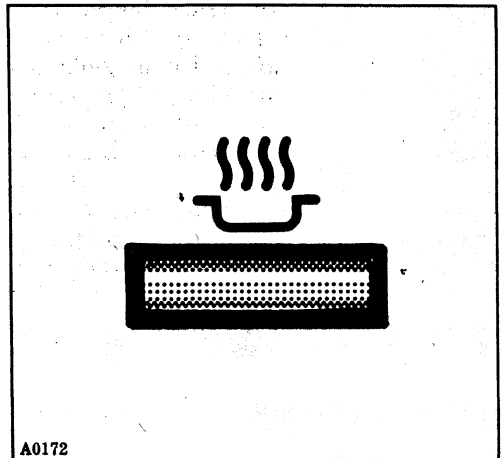
Place food to be kept warm and which is contained in dishes, pots, pans etc. directly on the cupboard bottom.

To switch-on the heating element of the cupboard depress the relevant switch (fig. 4).

The switch includes a pilot lamp indicating operation.

Temperature in this compartment reaches 80°C approx.

Fig. 4



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## Digital clock/programmer (fig. 5)

This programmer enables you to switch the oven on and off at pre-set times without the need for you to be in attendance. A sound signal indicates the end of a programmed cooking cycle. 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.

### Important

For the oven to function dial 5 must show the same time as the time on the clock.

## To set the time of day

By turning knob 1 clockwise 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 2

By turning this knob clockwise you can enter on dial 4 the required duration of cooking, up to a maximum of 210 minutes.

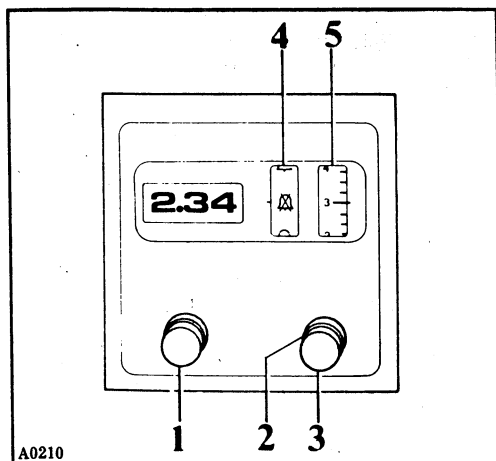
To turn off the sound alarm, turn this knob so that the crossed bell symbol is centred on dial 4.

To operate the oven manually, turn knob 2 so that the hand symbol is centred on dial 4.


### Knob 3

To alter the time on dial 5 depress and turn this knob clockwise or anticlockwise. This knob is also used to programme a cooking start time (up to 11 hours 30 minutes in advance).

Fig. 5



## Manual operation of oven

First ensure that the hand symbol (  ) is centred on dial 4, if it is not, do so by turning knob 2 clockwise.

Secondly, make sure that the time shown on dial 5 coincides with that of the clock. If it does not, correct it by depressing and turning knob 3 clockwise or anticlockwise.

Place the food 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 2 clockwise and set the required duration of cooking time on dial 4 (maximum of 210 minutes).

Turn the oven and thermostat control knobs to the required settings. When the cooking time is up the «0» symbol will be centred on dial 4, the oven switches off automatically and the sound alarm will indicate that the programme has finished. To turn off the alarm, turn knob 2 so that the crossed bell symbol is displayed on dial 4.


## Automatic cooking start - Manual cooking stop

Alternatively, you may wish to programme cooking to start at a pre-set time and return to turn the oven off.

Place the food to be cooked into the oven.

Depress and turn knob 3, setting on dial 5 the required cooking start time. Turn knob 2 and set on dial 4 the maximum duration of cooking time, ie., 210 minutes.

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

When you return to turn off the oven, turn knob 2 clockwise setting on dial 4 «0» symbol, continue to turn until the hand symbol is centred on dial 4 (  ), this returns the oven to manual operation and enables you to switch off the oven.

## 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.

Turn knob 2 clockwise, setting on dial 4 the required cooking duration (maximum 210 minutes).


Depress and turn knob 3 clockwise or anticlockwise to set on dial 5 the required cooking start time.

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 4, in this position the electricity supply to the oven is switched off thereby turning off the oven.


A sound signal indicates that the cooking cycle is complete. To turn off the alarm turn knob 2 clockwise to centre on dial 4 the crossed bell symbol (  ).

## Important

Once a cooking programme has been completed it is advisable to return the oven to manual operation, ie., by turning knob 2 clockwise setting the hand symbol (  ) on dial 4.

## Minute Minder

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

To operate the minute minder turn knob 2 clockwise, setting on dial 4 the required duration of cooking time (maximum of 210 minutes). The sound alarm will indicate when the pre-set time has elapsed. To turn off the alarm turn knob 2 clockwise to centre on dial 4 the crossed bell symbol ()

## Ceramic hob

The control panel incorporates knobs (fig. 6) to operate the four heating zones.

This type of hob consists of a perfectly flat surface, made of a special material resistant to high temperatures and to thermal shock.

The heating elements are located underneath the ceramic glass surface.

The knob has 7 settings and a maximum position where:

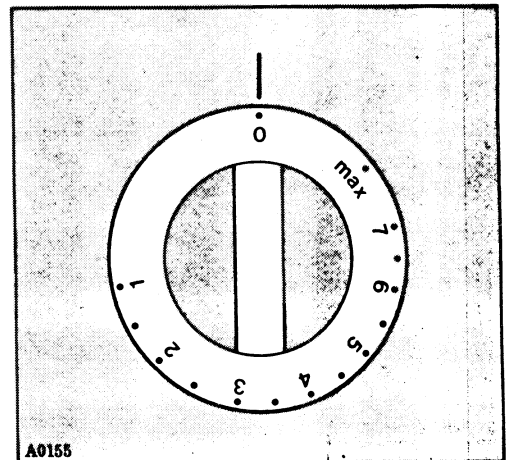
**0** = Off

**1** = Minimum power

**Max** = Maximum power

Positions 2-7 are the increasing power values up to maximum.

Fig. 6



## Cleaning your ceramic hob

The hob area should be cleaned regularly preferably after each use. Any food spills should be wiped up from adjacent heating areas before using the areas to cook. This type of hob should be cleaned whilst it is cold. It is advisable to keep a cloth specifically for cleaning your ceramic hob, this is because if you use a normal dishcloth it may leave a film of soil-laden detergent water on the heating area which will turn brown next time the area is heated. Should this happen, cleaner conditioner will remove it. (Zanussi recommend «Easy Do» ceramic hob cleaner).

To clean, apply a dab of cleaning agent on each zone with a dampened cloth or paper towel. Wipe off this application with another clean, damp cloth or paper towel and then wipe dry. Detergent residues must be completely removed with a damp cloth, even if the instructions for use suggest otherwise. To remove stubborn soiling a glass scraper can be used.

The ceramic hob is resistant to thermal shock, however a concentrated impact such as a saucepan falling onto its corner edge could damage the glass.

## Important

Never use abrasive scourers or steel wool to clean the hob surface.

If the ceramic top should ever suffer damage, ie., cracking under no circumstances should the hob be used.

Saucepans suitable for use on ceramic hobs should have several important characteristics:

They should be fairly heavy duty.

They should fit the heat area exactly, or be slightly larger for efficient use, NEVER smaller (fig. 7).

They should have completely flat ground bases for good contact with the heat area (fig. 7). This can be tested by placing a steel rule across the base of the pan; there should be no gap between the two surfaces.

These characteristics are particularly important when using pans for high temperature frying and for pressure cooking.

Old saucepans may not be suitable for use on ceramic hobs because they do not meet the requirements set out above.

Fig. 7

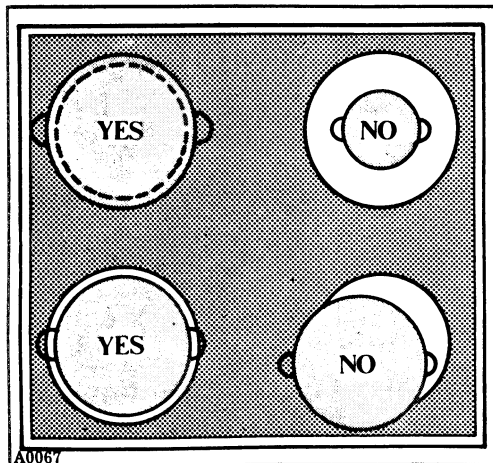
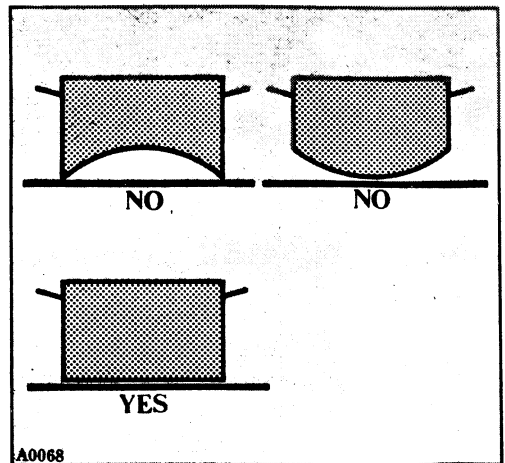


Fig. 8



# Cleaning the oven

## Glass door

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

## 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 and where fitted, enamelled liners are best cleaned whilst the oven is still warm. First remove the grill element and put the ceramic safety plug into the grill socket (fig. 9).

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.

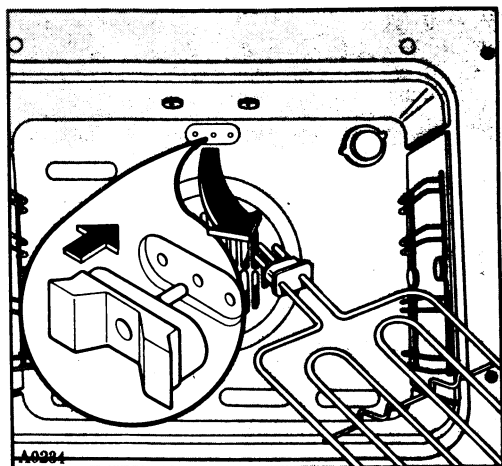
## Special oven linings

This cooker is fitted with a set of 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 oxidisation. 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 wipe the soiled linings and oven interior with a soapy cloth. The linings should be rinsed with a clean cloth and then the oven should be heated for one hour on 200°C. Never use abrasive wools or pads or an aerosol oven cleaner on the coated linings.

Fig. 9



## Removing the oven panels

From time to time you will need to remove the liner panels from the oven for thorough cleaning.

Slide out the bottom drip tray. Unscrew the ring nuts securing the side runners (fig. 10) and remove them. Slide the side panels forward and pull away from the cavity wall (fig. 11).

It is possible to remove the back panel, before doing this ensure that the oven is disconnected from the electricity supply, remove the grill element (where possible) and place the ceramic plug into the grill socket (fig. 9).

Using a screwdriver remove the four screws securing the back panel (fig. 12). (Take this opportunity to clean the back side of the panel).

Fig. 10

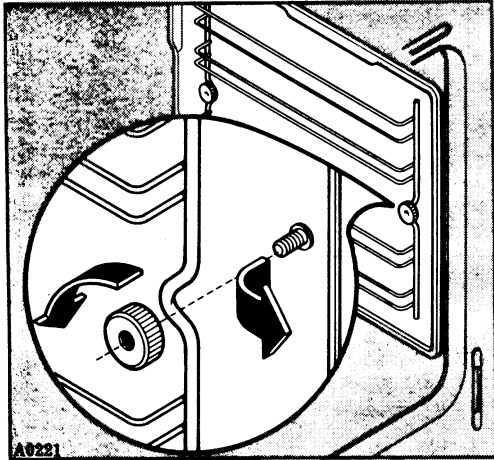


Fig. 11

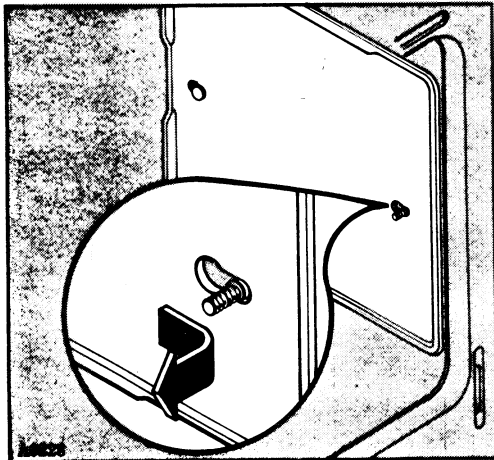
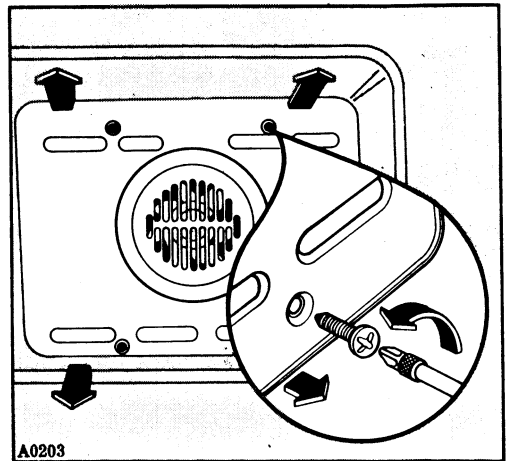


Fig. 12



## Shelves and runners

This Zanussi cooker has four shelf positions in chrome. 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. 13).

## 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 soapy 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. 13

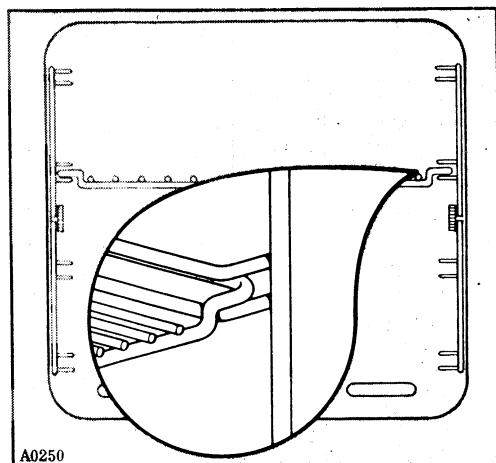
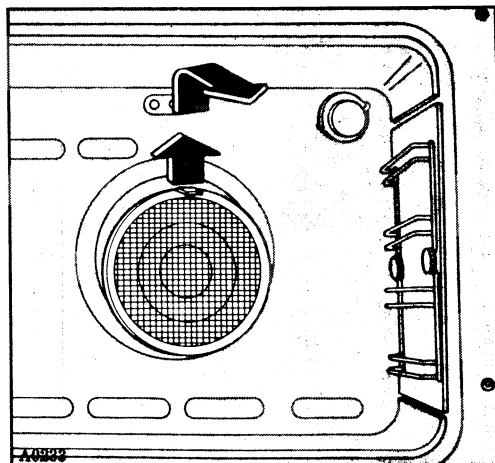


Fig. 14



## Removing the oven door

(fig. 15 A, B, C)

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 hand side of the hinges.
3. Raise the door halfway.
4. At this stage the two hinges on either side of the door must be clasped together simultaneously. The door can then be removed by pulling out and downwards, maintaining the angle.

Fig. 15/A

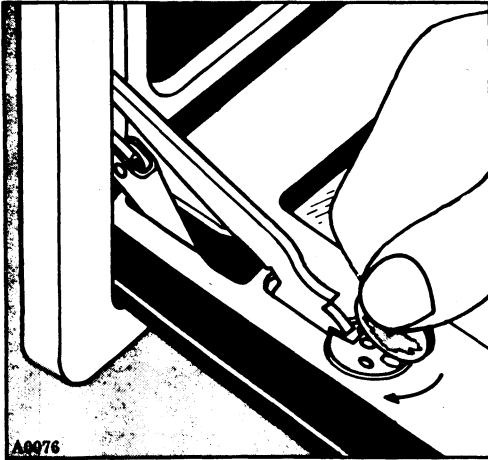


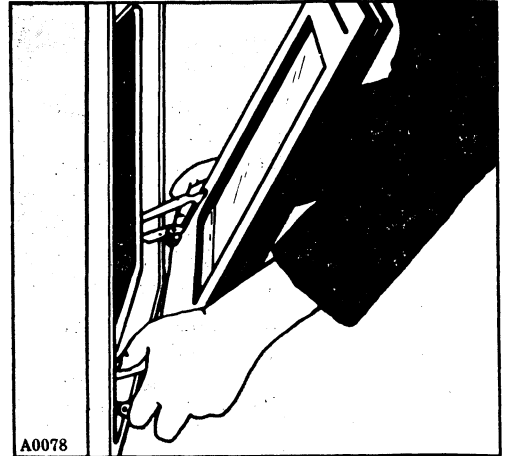
Fig. 15/B



## 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 very important when carrying out this operation that both hinges should 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.

Fig. 15/C





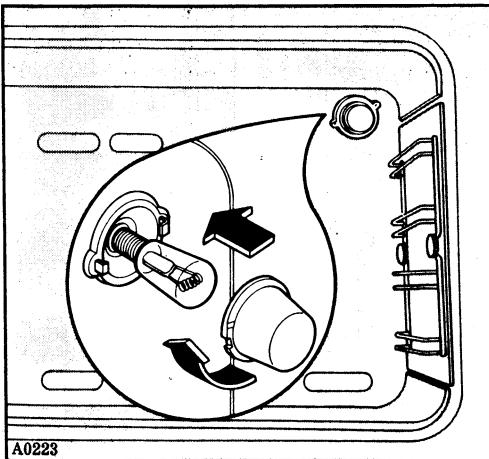
## Replacing appliance components

Prior to undertaking any maintenance work or replacing the oven lamp or grill heating element, be sure to disconnect the appliance from the electricity supply.

## Oven lamp replacement

Push in and unscrew anticlockwise the glass cap (fig. 16). Remove the faulty bulb and replace with one that resists to high temperatures (300°C). Electric bulb: 15W, 240V, 50Hz, 300°C, E14. Bulbs are available from your Zanussi Service Network.

Fig. 16



# Instructions for the installation of a freestanding cooker

Height adjustment and levelling of the appliance can be done by the owner, however we strongly recommend that all operations for the installation of your cooker be carried out by **QUALIFIED PERSONNEL** in accordance with existing rules and regulations.

## Adjusting the height

This appliance incorporates a removable base (see diagram) which can be removed to reduce the height of the cooker from 90 cm to 85 cm. To remove the metal base proceed as follows:

1. Rest the appliance on one side.
2. Remove the front plastic clip on cover (C - fig. 17-18).
3. Remove the metal base (A - fig. 17-18) by unscrewing the six screws (D - fig. 17) that secure the base to the cabinet; unscrew the levelling feet (B - fig. 17-18) from this base and screw them onto the cabinet.

4. Clip on the smaller front plastic cover (optional extra) (E - fig. 18).

5. Position the appliance; as some kitchen floors are slightly uneven by screwing the feet in/out you can ensure that the appliance is completely level.

It may be easier to remove the warming/storage drawer to access the adjustable feet. To remove the drawer proceed as follows:

1. Pull the drawer out to the limit stop.
2. Lift the drawer thereby raising the rollers through the slots in the side runners.
3. Pull the drawer out and lift to release the second set of rollers from the side runners.
4. To replace the drawer reverse the above procedure.

- A. Removable base
- B. Levelling feet
- C. Front panel (plastic)
- D. Fixing screws
- E. Small front panel (plastic) optional extra

Fig. 17

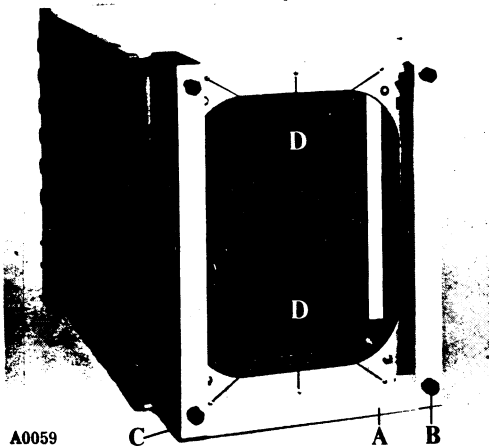
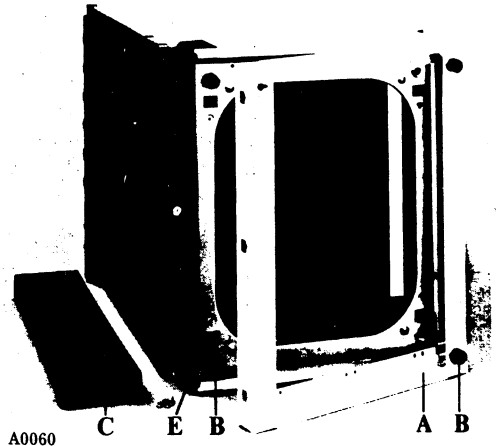


Fig. 18



### **Alignment of the hob (fig. 19)**

To allow the alignment with the kitchen unit, the hob is removable:

Loosen the two screws fixing the hob (A - fig. 19);

Slide forward the hob (B - fig. 19);

Block the hob by means of the screws.

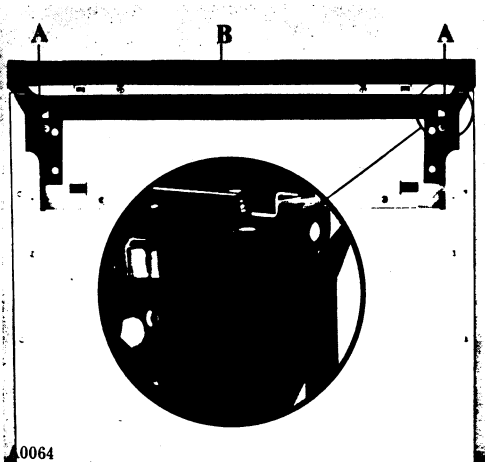
### **When the oven is first installed**

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

Remove the plastic film from these parts, then wipe with a cloth dipped in methylated spirit.

Switch the oven control to MAX and leave it to run, empty, for 30 minutes to burn off any protective materials. This will also remove any unpleasant new smells.

Fig. 19



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# Electrical connection

The oven is designed to be connected to 240V - 50Hz electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

Letter L	Live terminal
Letter N	Neutral terminal
⊕	Earth terminal

## This appliance must be earthed

The cable used to connect the oven to the electrical supply should have a minimum cross section of 6.0 mm<sup>2</sup>.

A double pole cooker control unit with a suitable electrical rating should be used to control the electrical supply to the oven. This control unit must be easily accessible to the user on completion of the installation.

This switch must not break the yellow and green earth cable at any point.

In order to connect the oven it is necessary to remove the hatch at the back of the oven to reach the terminal block.

## Important


After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the appliance is connected check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

**The manufacturers disclaim any responsibility should these safety instructions not be carried out.**

This appliance meets the requirements laid down in EEC Directive No. 82/499 dated 7/6/82 relating to the suppression of radio and TV interference.

# 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, ie. in the  position.

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

- a) Check that it is plugged in properly.
- b) Check that the socket switch and/or switch from the supply to the oven are ON.
- c) Replace the fuse in the plug, when present, with another of the appropriate rating and check that this plug has been wired up properly.
- d) Check that the socket, when present, is supplying power - do this by plugging in another appliance that is known to be working properly.
- e) 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.

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Name

---

Address

---

Telephone number

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# ZANUSSI 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 the enclosed card.

We, Zanussi Limited, guarantee 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 rating plate.
- The appliance has been used for normal domestic purposes 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.
- Any appliance or defective part replaced shall become our property.

This guarantee does not cover any damage caused during transportation or the replacement of any light bulbs or removable parts of glass or plastic.

Should you require service on your Zanussi appliance consult the enclosed list for your nearest network centre. If the product is under first year guarantee then you will be required to produce proof of date of purchase to the engineer. If it is under 5 year cover then you must show your cover card to the engineer.

Please ensure that the enclosed pre-addressed card is stamped, completed in full and forwarded to Zanussi Limited, to enable the guarantee to be recorded. Also complete the space below as your own record of the guarantee.

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## GUARANTEE RECORD

Appliance purchased from \_\_\_\_\_ on \_\_\_\_\_  
Guarantee card no \_\_\_\_\_ Model no \_\_\_\_\_  
Serial no \_\_\_\_\_ (These details may be taken from your Guarantee Record Card)  
Your name \_\_\_\_\_  
Address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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