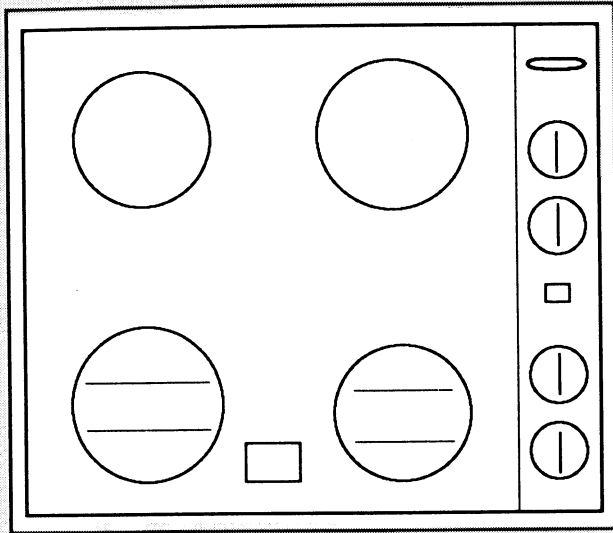


INSTRUCTION BOOKLET

**READ AND KEEP
THESE INSTRUCTIONS**



**CERAMIC/HALOGEN HOB
VCH 5005 RZ**

ZANUSSI

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 left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

Warnings And Guidance

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 only. 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. The appliance must be installed according to the instructions.
- Any electrical work required to install this appliance should be carried out by a qualified electrician.
- It is dangerous to alter the specifications or modify the product in any way.
- This appliance should be serviced by an authorised Zanussi Service Force Centre and only genuine Zanussi spare parts should be used.
- Hobs become very hot with use, and retain their heat for a long period of time after use. You must therefore take great care when using the appliance, supervise children at ALL times and do NOT allow them to touch the surface or be in the vicinity of the appliance, until it has cooled after use.
- Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.
- Always ensure that the control knobs are in the 'off' position when not in use.
- Take great care when heating fat and oil as they will ignite if they become too hot.
- For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fat or other foodstuffs could result in fire.
- Do NOT leave utensils containing foodstuffs e.g. fat or oil on the appliance in case it is inadvertently switched on.
- This product is designed for cooking edible foodstuffs only, and must not be used for any other purposes.
- Always remove any spillage from the surface of the appliance, do not allow spills to dry and harden.
- If you use a saucepan which is smaller than the heated area of the hob, the handle may become hot. You MUST ensure that you PROTECT your hand before touching the handle.
- Never cook directly on the hob surface without a saucepan/cooking utensil. Never place plastic or any other material which may melt on the hob surface.
- Always carefully lift saucepans on and off the hob. This will prevent accidents caused by spillage and will also keep cleaning to a minimum. Similarly ensure saucepans and cooking utensils are large enough to contain food and prevent spillages and boil overs.
- Do not use this appliance if it is contact with water. Similarly never operate the appliance with wet hands.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Force Centre. Always insist on genuine Zanussi spare parts.

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SPECIFICATIONS

Dimensions: VCH 5005 RZ

Width: 575 mm

Depth: 505 mm

Height: 60 mm

One Heat Zone: 1.7 kW 180 mm diameter

One Heat Zone: 1.8 kW 180 mm diameter (**Halogen**)

One Heat Zone: 1.2 kW 145 mm diameter

One Heat Zone: 1.2 kW 145 mm diameter (**Halogen**)

Total Connected Load: 5.9 kW

Supply Voltage: 240 V

Frequency: 50 Hz

INSTALLATION

The hob must be installed in accordance with the installation instructions for this appliance. Connection to the electricity supply must be made by a competent electrician to a suitable double pole switch.

Before Use

Please ensure that any protective film and all packaging has been removed from the appliance before switching on.

Cabinet Dimensions

1. The dimensions and positioning of the necessary cut out sizes are detailed in Fig. 1. These dimensions are important and failure to comply with them may result in restricted air circulation and discolouration to adjacent surfaces.

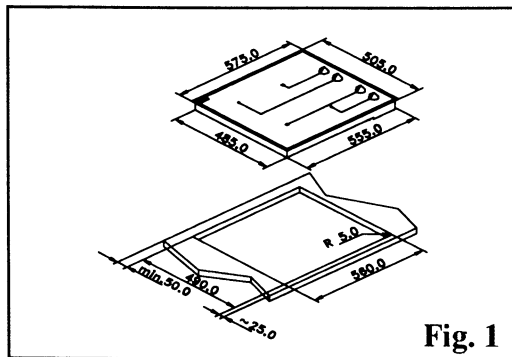


Fig. 1

2. The distance between the worktop aperture and the rear wall must be at least 50mm. The distance between the worktop aperture and a sidewall must be at least 100mm.

Installing The Hob

An adhesive foam seal is already fixed to the underside of the hob's frame, see Fig. 2.

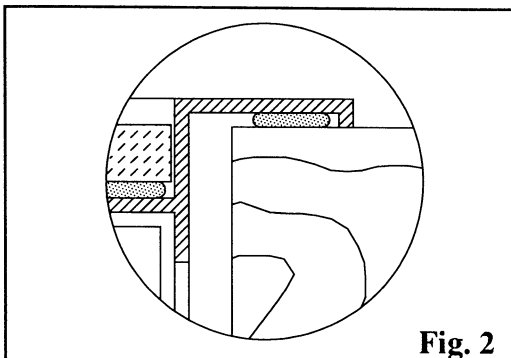


Fig. 2

The seal on the underside of the hob will ensure that it is airtight between the hob and the work surface, this will prevent any spillages from seeping into the cabinet below. Place the hob carefully into the recess, with the cable outlet of the hob at the back. Press firmly around the edge of the hob, to compress the foam strip and ensure an airtight seal.

Then, proceed to fix the hob firmly into the working surface, with the 4 fixing clamps as shown in Fig. 3, making sure that the seal between the hob and the work surface is secure by tightening the fixing clamps.

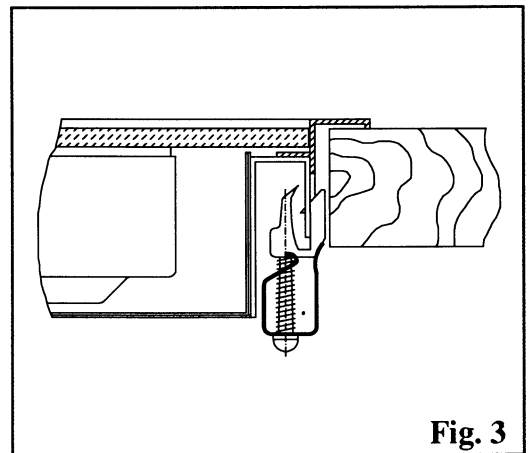


Fig. 3

For Conventional Ceramic And Halogen Heated Hobs:

Allow all the heated areas to run on a medium setting for a few minutes. Any smoking which occurs is quite normal and if the odour emitted during this initial burning off is unpleasant, it may be necessary to open a window or door for ventilation.

For All Ceramic Hobs:

When the appliance has cooled, apply a thin coat of Cleaner Conditioner to the ceramic glass panel. This will not only protect the surface, but also make it easier to clean after use.

ELECTRICAL CONNECTIONS

WARNING: THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

Switch *OFF* the electricity supply at the mains.

To wire the hob, carefully place the unit, face downward on a flat surface with the control area overhanging, to avoid damage to the controls. Remove the screws securing the cover to the terminal box, remove the cover and connect the supply cable via the cable clamp (Fig. 4), to the terminals provided.

* You MUST ensure that the cabinet is stable and level.

This appliance complies with EEC Directive number 76/889 and amendment 82/499 relating to the suppression of radio and TV interference.

Rating Plate

The rating plate is situated on the underside of the unit and gives the model and serial number of the appliance (which should be quoted in any communication). It is advisable to make a note of these in the back of this instruction book before the appliance is installed.

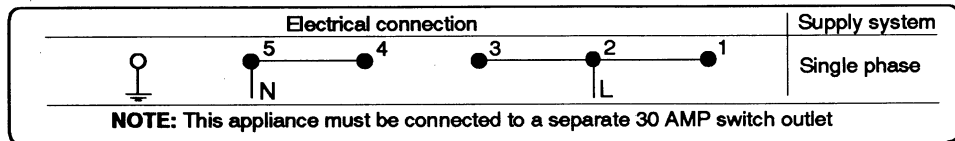


Fig. 4

Connect the earth wire to the terminal marked with the letter 'E' or with the earth symbol.

Connect the live wire to the terminal marked with the letter 'L' and coloured brown.

Connect the neutral wire to the terminal marked with the letter 'N' and coloured blue.

Tighten the terminal screws and the cable clamp, then refit the terminal plate cover.

General Notes

- * It is recommended that items may be affected by heat e.g. certain foodstuffs, plastic articles should NOT be stored above or below the hob unit. This applies to aerosols which could explode.
- * The electricity supply, control panel and the wiring are the responsibility of the installer, but would normally be wall mounted close to the unit, with the cable outlet behind the unit housing cabinet. Enquiries regarding the installation of the electricity supply should be made to the local Electricity Board offices, to ensure compliance with their regulations.

HOW TO USE YOUR HOB

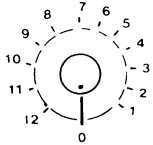
CONTINUOUS VARIABLE PLATE CONTROL			COOKING GUIDE
	Very gentle	1- 2	To keep food warm. To melt butter and chocolate.
	Gentle	3- 4	To prepare cream-sauces, stews and milk puddings or to fry eggs.
	Slow	5- 6	Dried vegetables, frozen food, fruit, boiling water or milk.
	Medium	7- 8	Boiled potatoes, fresh vegetables, pates, soups, broths, pancakes or fish.
	High	9-10	Larger stews, meat roll, fish omelettes, steaks.
	Fast	11-12	Steaks, escalopes, and frying.

Fig. 5a

The hob control panel is on the right hand side of the hob.

This hob features 4 'Hob Hot Indicator Lights'. Turn the appropriate control knob from the zero position to the desired heat setting, to turn on the heat zones. As the heat zone comes on, a 'Hob Hot' Light will illuminate by the relevant control knob (See Fig. 5). This indicator light will go out when the hob has cooled down, after it has been switched off.

For successful cooking, depending on the dish and the quantity, it is advisable to turn on to the fast setting, for a short while to boost the heat zone selected, and then manually turn down to the correct setting.

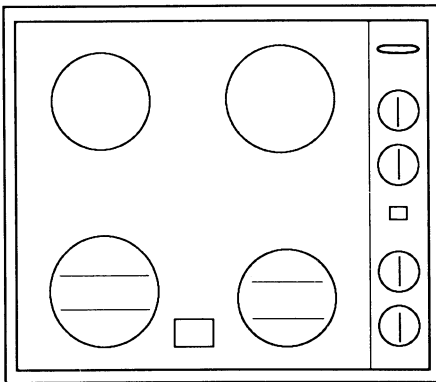


Fig. 5

How To Operate

The hob has 2 halogen heat zones and 2 ceramic heat zones. All 4 heat zones feature continuous variable heat settings and this is represented by numbered graduations on each control knob (from 1 to 12), see Fig. 5a.

SAUCEPANS

Conventional Ceramic Hotplates

Pans should have flat bases and be approximately the same size as the cooking area.

The hob is fitted with a thermal limiter, which is a safety device to prevent the ceramic glass overheating, larger pans can be used - up to 225mm (9") base diameter on a nominal 180mm (7") heated area - providing they do not overlap the hob trims.

The base of the pans should be smooth. You must ensure that any new pans are well scrubbed to remove any rough edges or take off any deposits left from manufacture.

Halogen Heated Hobs

The recommendations are as for the conventional ceramic hotplates, although it is preferable to use pans with non-reflective bases. Smooth exterior enamel based pans, which absorb heat, can also be used.

Specialist Pans

Pressure cookers, preserving pans, etc. should comply with the recommendations for normal saucepans given above e.g. traditional round bottomed woks are not suitable for use even with a stand, by woks with flat bases are available and do comply with the recommendations.

General Notes

- * Very thin, badly dented and distorted pans, particularly with uneven bases should NOT be used.
- * Never place a utensil with a skirt (e.g. a bucket) on the heated area.
- * Pans should not have rough bases and should be lifted on and off the heated area not slid on, since this may in time scratch the surface finish of the hob.
- * Do not use large preserving pans or fish kettle across 2 hotplates as damage may occur to the hob.
- * Pans must NOT overlap the hob trims.

How To Use Your Hob

1. Before using your hob, always ensure the surface of the cooking areas and the saucepans are clean and dry. Never cook directly on heated areas as it may cause damage and make more cleaning!
2. Place the saucepans with contents onto the cooking area and turn the control knob to an appropriate setting. The highest setting will allow the maximum amount of heat to be transferred to the pan for initial fast boiling or heating, but is important to be guided by any particular recommendations given in the saucepan manufacturer's instructions regarding the use of heat setting to suit the type of pan. Close fitting lids on the saucepans will ensure faster results.
3. To select a setting for simmering after initial fast boiling or heating, or for slower cooking, turn to a lower number. The numbers do not denote any set temperature, but after using the hob a few times, no difficulty will be experienced in selecting an appropriate setting, although this will vary with the type and quantity of food, the size and type of saucepan and whether or not the lid is used.
4. Remove any food spills on the hob as soon as possible to prevent them from being burned on. Please see notes on the care and cleaning of your hob. On ceramic hobs, sugar solutions e.g. jam and syrups must be wiped off the hob surface immediately to avoid the surface being damaged.
5. It is inadvisable to leave an empty pan on a heated area.
6. Saucepans may be rested on unheated areas when cooking is complete, prior to serving the food.

Deep Fat Frying

For safety purposes when deep fat frying, fill the pan only one-third full of fat or oil.

Do not cover the pan with a lid and do not leave the pan unattended. In the unfortunate event of a

fire, switch off at the mains supply and cover the pan with a lid or damp cloth to assist in smothering the flames.

Do not leave the fat or oil on the frying pan on the hob to store it, in case the hob is inadvertently switched on.

1. Preparing The Food

Seal the food by coating with flour, egg and breadcrumbs or batter. Do not use a basket with batter coated food as they will stick.

2. The Amount Of Oil

For safety purposes, fill the pan only one-third full of fat or oil.

3. Testing The Temperature Of The Oil

It is advisable to test the temperature of the oil with a thermometer. Alternatively drop a small cube of bread into the oil which should brown in just under a minute if the oil is at 190°C/375°F.

4. Cooking The Food

Lower the food gently into the oil. Do not add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food. Turn the food if necessary: doughnuts float to the surface so will not brown on the upperside if not turned. Once cooked, drain on absorbent paper, kitchen roll for example.

5. Double Frying Of Chips

Double frying will ensure good chips. First fry the chips for a few minutes at 170°C/340°F to seal the outside. Remove the chips from the oil. Increase the temperature of the oil to 190°C/375°F to finish cooking and brown the chips.

Chips may be kept for several hours after the frying before finishing off with the second frying.

PRESERVING

- A. Do not use a pan that overlaps the perimeter of the hob trim.
- B. To allow for a full rolling boil, the pan should be no more than one-third full when all the ingredients have been added. It is better to use 2 pans rather than overfill one, or use half quantities.
- C. Use firm fruit and vegetables and wash them well before using.
- D. Preserving sugar gives clear jam, however, granulated sugar is cheaper and gives equally good flavour.
- E. Crystallization may be caused if sugar is not completely dissolved before bringing the jam to the boil. Over boiling will affect the flavour, setting properties and colour.
- F. To test for setting: If a jam thermometer is available, boil jam to 104°C. Marmalade should be boiled to 106°C. If a thermometer is not available, remove the pan from heat, place a sample of jam on a cold dish and cool quickly (i.e. in a freezer or in a frozen food storage compartment in a refrigerator). When cold, it will crinkle and hold the mark of a finger run through it, if it is ready.
- G. Remove the scum as soon as the jam begins to cool, but to prevent the fruit or peel rising, do not pot the jam until it is almost cold.
- H. Remove any spills from sugar solutions on ceramic glass hobs before the syrup has set, otherwise subsequent damage of the glass ceramic surface will occur.

MAINTENANCE AND CLEANING

Before carrying out the following instruction, make sure that the appliance is **DISCONNECTED** from the electricity supply.

Helpful Tips

- * Make sure the bottom of utensils and cooking areas are clean and dry.
- * Select the correct heat settings and use saucepans large enough to accommodate and liquid to eliminate boilovers and splattering.
- * If possible, wipe up food spills from adjacent heating areas before using the areas for cooking.

Note:

Use recommended ceramic hob cleaners only.

Cleaning

To keep exterior trims and control panel in spotless condition, wipe after each use with a warm soapy cloth.

Wipe the control knobs with a damp cloth, which has been wrung out in hot, soapy water, then dry thoroughly.

Remove any food spills on the hob as soon as possible with a damp cloth.

Make sure that the hob is cool before applying any cleaning materials.

Ceramic Hobs

Use Cleaner Conditioner daily. As it cleans, it leaves a protective coating of silicone on the smooth surface, which helps to prevent scratches and abrasions in which food particles can collect. It also helps to prevent build-up of mineral deposits and will make future cleaning easier.

- * Apply a dab of cleaner in the centre of each heated area to be cleaned. (For normal cleaning, start with about 5ml spoonful of cleaner, apply more if needed).
- * Dampen a cloth and then proceed to clean

the hob. To remove more stubborn marks use a slightly dampened non-stick pan cleaner (e.g. Scotchbrite or Vileda).

- * Wipe off this application with another clean damp cloth and dry thoroughly.
- * Any smearing or hazing on the surface can be removed with a lightly dampened cloth and then polish with a soft dry cloth.

Note

- * If a wet paper towel is used to remove spills from a warm cooking area, be careful to avoid steam burns.
- * Do not use a sponge or dishcloth. They leave a film of water (which has added detergent) on heating areas, which may turn brown and resemble discolouration, next time the area is heated. If this happens, apply Cleaner Conditioner to remove it.

How To Deal With Metal Marks

Metal deposits can be identified as grey/brown marks on the ceramic surface and are usually caused by dragging saucepans with aluminium bases, particularly when new, across the ceramic surface.

To avoid these marks, protect the surface of the hob with Cleaner Conditioner and lift the saucepans across the heated areas. Ensure that new aluminium based saucepans are well scrubbed on the base to remove any rough edges and take off any deposits left from manufacture.

The marks are easily removable, providing they are cleaned off straight away using the recommended cleaners, and are not allowed to burn onto the ceramic surface for long periods.

About Discolouration

Discolouration occurs on the surface, not *IN* it.

By following proper care and cleaning recommendations the surface will remain clean and bright.

The cooking surface should be cleaned thoroughly each day to remove all visible spills. Cleaner Conditioner has been specially formulated, to use only as much as necessary. If the Cleaner Conditioner is used too generously, a heavy film may be left that will burn on and discolour when the areas are heated. When this occurs, lightly scrub the surface with a dampened non-stick pan cleaner, this will help to loosen the excess Cleaner Conditioner. Then wipe the surface with a dampened cloth and polish with a soft dry cloth.

Important Notes

- a) In the event of the hob being scratched, spills will collect and appear as fine lines. These are not fully removable but, can be minimised by the daily use of Cleaner Conditioner. These scratches do not affect the cooking performance.
- b) Spills from sugar solutions **MUST** be removed from the hob before the syrup has set, otherwise damage to the glass ceramic surface will occur.
- c) Do not place aluminium foil dishes on the hot surface as these will cause damage to the hob.
- d) Easy-Do and Corning Cleaner Conditioners are the current recommended cleaners for use on the ceramic hob.
- e) Cleaner Conditioner is for the ceramic hob only and must **NOT** be used as a general all purpose cleaner.

SERVICING

How to find your local Zanussi Service Force

Zanussi Service areas are allocated by postcodes which are listed in alphabetical order for easy reference.

1. Look for the first 2 letters of your address postcode in the far left 'Postcode' column.
2. Match up the number of your postcode against the number listed in the 'Postcode Numbers' column.
3. Look across the column to the Service Force Key Number for your area. Turn to the last page of this directory for the address and telephone number to contact for service, which is listed against your key number.

If you are unsure of your postcode, the main towns and cities are listed in alphabetical order for easy reference.

Additionally, your local Zanussi Service Force Centre telephone number is listed under 'Z' in your local telephone directory.

The **Customer Care Department** at Zanussi House, Hambridge Road, Newbury, Berkshire, RG14 5EP, Tel: 0635 521313, will be happy to help you with any queries or difficulties.

Post-code Letter	Town	Post-code Number	Service Force Key Number	Post-code Letter	Town	Post-code Number	Service Force Key Number
AB	Aberdeen	1-5	1	DG	Dumfries	8-9	36
AL	St Albans	1-10	2	DH	Durham	1-9	37
A	Brecon	45	3	DL	Darlington	1-17	37
BA	Bath	1-5, 11-15	4	DN	Doncaster	1-7, 10-12, 22	33
BA		7-10, 20-22	5	DN		14	38
BA		6, 16	6	DN	Doncaster	8-9, 15-21, 31-40	39
BB	Blackburn	1-12	7	SUB POSTCODE DIVISION			
BD	Bradford	1-23	8	DN	Gainsborough		
BD		24	7		South	21-1, 21-2, 21-5	40
BH	Bournemouth	1-25	9	DN	Gainsborough		
BL	Bury	0-9	11		North	21-3, 21-4	39
BN	Brighton	1-9, 11-15,	12	DT	Dorchester	1-6, 10-11	9
BN		20-27	12	DT		6-9	5
BN		16-18	13	SUB POSTCODE DIVISION			
BR	Bromley	1-8	14	DT	Bridport East	6-3, 6-4	9
BS	Bristol	1-28, 98-99	15	DT	Bridport West	6-5, 6-6	5
BT	Belfast	1-82	16	DY	Dudley	1-6, 8-9	17
B	Birmingham	1-21, 25-33,	17	DY		7, 10-14	41
B		38, 40, 45, 47-48,	17	EC	London	All EC Codes	28
B		60-71, 80, 97-98	17	EH	Edinburgh	1-42, 52-54	42
B	Birmingham	23-24, 34-37,	18	EH		43-46	35
B		42-44, 46, 72-	18	EH	Edinburgh	47-49, 51, 55	43
B		79	18	EN	Enfield	1-11	28
B	Birmingham	49-50,	19	EX	Exeter	1-17, 20	45
B		96	19	EX		18-23, 31-39	46
B	Birmingham	95	20	E	London	All East Codes	28
CA	Carlisle	1-28	21	FK	Falkirk	1-4	43
CB	Cambridge	1-8	22	FK		10-14, 18-19	32
CB		9-11	23	FK	Falkirk	5-9, 15-17	47
CF	Cardiff	1-8, 31-48	3	FK		20-21	31
CH	Chester	1-4	24	FY	Fleetwood	0-8	7
CH		5-7	25	GCI	Guernsey		48
CH		8	26	GL	Gloucester	1-8, 10-19,	49
CM	Chelmsford	0-6, 8-9, 11-15	27	GL		50-56	49
CM		7	23	GL		9	15
CM	Chelmsford	16-24	28	GL		20	19
CO	Colchester	1-16	23	GU	Guildford	1-24, 26, 34-35	50
CR	Croyden	0, 2-4, 9	29	GU		25	51
CT	Canterbury	1-21	14	GU	Guildford	27-33	13
CV	Coventry	1-8, 10-12, 21-23	20	G	Glasgow	1-5, 11-15, 20-23,	47
CV		9, 13	18	G		31-34, 40-46, 51-	47
CV	Coventry	31-35, 37	20	G	Glasgow	53, 58, 60-69, 73,	47
CW	Crewe	1-12	30	G		76-78, 81-84	47
DA	Dartford	1-18	14	G	Glasgow	71-72, 74-75	43
DD	Dundee	1-5, 7-11	31	HA	Harrow	0-9	2
DD		6	32	HD	Huddersfield	1-8	8
DE	Derby	1-7, 13-15, 55	33	HG	Harrogate	1-5	8
DE		11-12	18				
DG	Dumfries	1-7, 10-12	34				
DG		13-14	35				

Post-code Letter	Town	Postcode Number	Service Force Key Number	Post-code Letter	Town	Postcode Number	Service Force Key Number
HP	Hemel	1-3	2	MK	Milton Keynes	18	65
HP	Hempstead	4-23	53	ML	Motherwell	1-12	43
HR	Hereford	1-2, 4, 6-9	49	M	Manchester	1-35, 60	11
HR		3, 5	54	NE	Newcastle -on-Tyne	1-49, 61-70, 88	66
HU	Hull	1-20, 55	38	NE		98-99	66
HX	Halifax	1-7	8	NE		71	35
IG	Ilford	1-11	28	NG	Nottingham	1-23, 25	33
IOM	Isle of Man		55	NG		24	40
IP	Ipswich	1-15, 30-31	56	NG	Nottingham	31-34	64
IP		16-27	57	NN	Northampton	1-7, 11-12	67
IP	Ipswich	28-29, 32-33	22	NN		8-10, 14-18	22
IV	Inverness	1-24, 26, 30-36	58	NN	Northampton	13	65
IV		40-49, 51-56	58	NP	Newport	1-9, 44	3
IV	Inverness	25, 27-28	59	NR	Norwich	1-35	57
JCI	Jersey		60	NW	London	All NW Codes	52
KA	Kilmarnock	1-26, 28-30	43			Except 2,4,7,9,10	
KA		27	61	NW	London	2, 4, 7, 9, 10	2
KT	Kingston-on-Thames	1-23	51	N	London	All N Codes	28
KT		24	50	OL	Oldham	1-12, 15-16	11
KW	Wick	1-14	59	OL		13-14	7
KW		15-17	62	OX	Oxford	1-17	65
KY	Kirkcaldy	1-16	32	PA	Paisley	1-4	47
LA	Lancaster	1-23	7	PA		5-19	43
LD	Llandrindod	1-8	54	PA	Paisley	20-27, 33, 35, 40-	68
LD		3	3	PA		49	68
LE	Leicester	1-5, 7-8, 11-14,	63	PA		28-31	69
LE		16-17	63	PA	Paisley	32, 34, 36-39, 61	70
LE	Leicester	6, 9-10	63	PA		62-78	68
LE		15	64	PA	Paisley	80-82, 88	71
LL	Llandudno	11-15	25	PA		83-87	72
LL		16-19	26	PE	Peterborough	1-15, 34, 38	64
LL	Llandudno	20-21, 23, 27, 31-	25	PE		16-19	22
LL		32, 34-40, 42-47	25	PE	Peterborough	20-25	40
LL	Llandudno	22, 24-26, 28-30,	26	PE		30-33, 35-37	57
LL		33-34, 41, 48-49,	26	PH	Perth	1-2, 8-9, 10-18	31
LL		51-78	26	PH		3-7	32
LN	Lincoln	1-6, 8-10	40	PH	Perth	19-26, 30-44	58
LN		7, 11-13	39	PL	Plymouth	1-21	73
				PL		22-35	74
SUB POSTCODE DIVISION				PO	Portsmouth	1-22	13
LN	Lincoln	3-4, 3-5	40	PO	I.O.W.	30-41	75
LN		3-6	39	PR	Preston	1-9	7
LS	Leeds	1-29	8	RG	Reading	1-17, 26	53
LU	Luton	1-6	2	RG		21-25, 27	50
LU		7	22	RG	Reading	28	4
L	Liverpool	1-49, 60-70	24	RH	Redhill	1-3, 6-7, 9-20	12
ME	Medway	1-20, 99	14	RH		4-5	50
MK	Milton Keynes	1-17, 19, 40-46	22	RH	Redhill	8	29
				RM	Romford	1-5, 7, 10-18	27

Post-code Letter	Town	Postcode Number	Service Force Key Number	Post-code Letter	Town	Postcode Number	Service Force Key Number
RM	Romford	6, 8-9	28	TQ	Torquay	7-8	73
SA	Swansea	1-20, 31-32	3	TQ		14	45
SA		33-39, 41-44, 61-73	76	TR	Truro	1-27	74
SA		40, 45-48	77	TS	Stockton-on-		
SE	London	All SE Codes	29		Tees	1-29	37
SG	Stevenage	1-9, 11, 15	2	TW	Twickenham	1-20	51
SG		10, 12-14	28	UB	Uxbridge	1-10	2
SG	Stevenage	16-19	22	WA	Warrington	1-5, 8-9, 10-15	11
SK	Stockport	1-3, 6-12	30	WA		6-7	24
SK		4-5, 13-16	11	WA	Warrington	16	30
SK	Stockport	17	33	WC	London	All WC Codes	52
SL	Slough	1-10	53	WD	Watford	1-2, 4-7	2
SM	Sutton	1-3, 7	51	WD		3	53
SM		4-6	29	WF	Wakefield	1-17	8
SN	Swindon	1-8, 11-16	65	WN	Wigan	1-5, 7	11
SN		9-10	4	WN		6, 8	24
SO	Southampton	1, 4, 41-43, 51	9	WR	Worcester	1-14	19
SO		2-3, 5, 21-24, 52	13	WR		15	41
SO	Southampton	20	4	WS	Walsall	1-15	18
SP	Salisbury	1-5, 9-11	4	WV	Wolverhampton	1-4, 10-14	18
SP		6	9	WV		5-9, 15-16	41
SP	Salisbury	7-8	9	W	London	All West Codes	52
SR	Sunderland	1-7, 9	66			Except 1-14	
SR		8	37	W	London	3, 4, 5, 7, 13	2
SS	Southend-on-			W	London	1-2, 6, 8-12, 14	44
	Sea	0-9, 11-17, 99	27	YO	York	1-3, 5, 7-8	8
ST	Stoke-on-			YO		4, 6, 11-18, 25	38
	Trent	1-18, 20-21	30	YO	York	21-22	37
ST		19	18	ZE	Lerwick	1,3	79
SW	London	All SW Codes	52	ZE		2	80
		Except 2, 4, 8, 9, 11-20					
SW	London	2, 9, 16	29				
SW	London	1, 3, 5-7, 10	44				
SW	London	4, 8, 11-15, 17-20	51				
SY	Shrewsbury	1-6, 9-17, 18-22	25				
SY		7, 17-19	54				
SY	Shrewsbury	8	41				
SY		23-25	77				
S	Sheffield	1-19, 30-31, 40-45,	33				
S		60-66, 74, 80-81	33				
S	Sheffield	70-73, 75	8				
TA	Taunton	1-11, 21-24	6				
TA		12-20	5				
TD	Selkirk	1-15	35				
TF	Telford	1-8, 10-13	41				
TF		9	30				
TN	Tonbridge	1-2, 4, 8-18, 23-30	14				
TN		3, 5-7, 19-22, 31-40	12				
TQ	Torquay	1-6, 9, 12-13	78				

SCP/0001/LW/11.90

Service Force Key Number	Service Force Address	Telephone Number	Service Force Key Number	Service Force Address	Telephone Number
1	60 Commerce Street, Aberdeen, AB2 1BP or Tel:	0224 583949 0224 582704	41	1 Underhill Street, Bridgnorth, Salop, WV16	0746 763322
2	Unit 4, Riverside Est, Coldharbour Ln, Harpenden	0582 461909	42	38 Buccleuch St, Dalkeith, Midlothian, EH22	031 663 7758
3	3 Pentwyn Road, Blackwood, Gwent, Sth Wales	0495 223151	43	Block 2 Unit 5, Auchentraith Ind. Est. Rosendale Way, Blantyre	0698 828145
4	31 St Andrews Road, Bemerton, Salisbury, SP2	0722 336072	44	4 Royal Lane, Yiewsley, W.Drayton, UB7	0895 441917
5	31 East Street, Crewkerne, Somerset, TA18	0460 72740	45	91 Exeter Road, Exmouth, Devon, EX8 1QD	0395 263531
6	80 Killigrew Street, Falmouth, Cornwall, TR11	0984 31858	46	3 Bear St, Barnstaple, North Devon, EX32	0271 71774
7	333 Ranglet Road, Walton Summit, Preston, PR5	0772 321200	47	Unit E6C Anniesland Ind. Est. Netherton Rd, Glasgow, Scotland	041 954 5304 or Tel: 041 954 5349
8	57 Ingram Road, Holbeck, Leeds, Yorks	0532 460992	48	Blencathra, Saumarez Lane, Castel, Guernsey	0481 56854
9	63 Curzon Road, Bournemouth, BH1 4PW	0202 303363	49	134 Eastgate Street, Gloucester, GL1 1QT	0452 422488
11	Unit 41/42 Clarendon Ct, Winwick Quay, W'ton	0925 50822	50	Unit 1 Redfields Ind. Pk, Church Crookham, Fleet	0252 851414
12	Unit 3, 21/25 Bridge Road, Haywards Heath, RH1	0444 41 7656	51	127 Walton Road, Molesey, Surrey, KT8 0DT or Tel:	081 979 6366 081 979 7962
13	266 Main Road, Southbourne, Emsworth, PO10 or Tel:	0243 374814 0243 371170	52	Unit 4, Riverside Est, Coldharbour Ln, Harpenden	0582 461909
14	Bridgewood Hse, 8 Laker Road, Rochester, ME1 or Tel:	0634 201441 0689 61444	53	Reform Road, Maidenhead, Berkshire	0628 783711
15	Unit 1, Albert Crescent, Bristol, BS2 0YH	0272 713217	54	Merion House, High Street, Llandrindod Wells	0597 824842
16	Owenmore Hse, Kilwee Ind. Est., Upper Dunmurry Lane, Belfast	0232 301121	55	South Quay Industrial Estate, Douglas, I.O.M.	0624 622114
17	66 Birch Rd East, Wyreley Rd Ind. Est, B'ham	021 327 1671	56	Unit 2b, Elton Park Business Centre, Hadleigh Road, Ipswich, IP2 0DQ	0473 211713
18	Unit 3 Sterling Park, Claymore, Tamworth or Tel:	0827 289800 0827 289822	57	75 Grove Road, Norwich, NR1 3RL	0603 629653
19	22 Newton Road, Malvern, Worcs, WR14 1NZ	0684 572915	58	Unit 3B3, Smithton Ind. Est. Smithton, Inverness	0463 791822
20	Unit 23/24, Alliance Business Pk, Townsend Drv, Nuneaton, CV11	0203 350666	59	Drummuie Road, Golspie, Sutherland, KW10 6SY	0408 633517
21	High Ehenside, Egremont, Cumbria, CA22	0946 820509	60	P.O.Box 45, Queens Road, St Helier, Jersey	0534 67001
22	1 Wharf Road, Higham Ferrers, Northants	0933 317727	61	Bruach, Blackwaterfoot, Isle of Arran	077 086 246
23	Unit 18, Fourth Ave, Bluebridge Ind. Est, Halstead, Essex	0787 473982	62	Hatson Ind. Estate, Kirkwall, Orkney	0856 5457
24	Unit 14, Dock Road, Birkenhead, L41 1JJ	051 639 1287	63	30a Scotland Road, Market Harborough, LE16	0858 33229
25	Plas Fynnon W/house, Middleton Rd, Oswestry	0691 652917	64	Pinfold Rd, Manning Rd Ind. Est. Bourne, Lincs	0778 422147
26	Easy Launderette, Panton Hall, Denbigh, Clwyd	0745 813272	65	Unit E19, Telford Rd, Launton Ind. Est. Bicester	0869 248598
27	19 Sirdar Rd, Off Brook Rd, Rayleigh, Essex	0268 741171	66	Unit C1, Bergen Cl, Tyne Tunnel Trad. Estate, North Shields, Tyne & Wear	091 2960166
28	284 Alma Road, Enfield, EN3	081 805 6825	67	53 Sandringham Road, Northampton, NN1	0604 37061
29	194 Court Road, Eltham, London, SE9 4EN	081 859 3939	68	96 Argyll Street, Dunoon, Argyll, PA23 7NE	0369 2147
30	Unit 8, Croft Road, Newcastle under Lyme, Staffs, ST5 0TW	0782 713003	69	43 Crosshill Avenue, Cameltown, Argyll	0586 52008
31	3-7 Blackness Street, Dundee, Scotland, DD1 or Tel: or Tel:	0382 642828 0382 455862 0382 826809	70	Moss Field Workshop, Moss Field Drive, Oban	0631 664530
32	33a Burnside, Auchtermuchty, Fife, Scotland	0337 28807	71	2 Killweivagh, Gregory, Benbecula, Outer Hebrides	0870 2331
33	Unit 63, Storforth Ln Trad. Est. Chesterfield	0246 231790	72	Churchouse, 16 James St, Stornaway, Isle of Lewis	0851 705555
34	93 Irish Street, Dumfries, Scotland	0387 69694	73	5-7 Brunswick Road, Cattedown, Plymouth, PL4	0752 222540
35	2-8 Wood Market, Keiso, Borders, TD5 7AX	0573 24411	74	80 Killigrew Street, Falmouth, Cornwall, TR11	0326 314600
36	27 Antrim Ave, Stranraer, Dumfries & Galloway	0776 3277	75	109-111 Hunnyhill, Newport, Isle of Wight	0983 523062
37	8 Cumbie Way, Aycliffe Ind. Est. Newton Aycliffe	0325 300606	76	Roch, Haverfordwest, Dyfed	0437 710366
38	Unit 1, Boulevard Unit Fact. Est. Hull, HU3 4AY	0482 223335	77	4 Market Street, Aberaeron, W. Wales, SA46	0545 570254
39	Unit 2, Cromwell Road, Grimsby, DN31 2BN	0472 358760	78	278 Torquay Road, Preston, Paignton	0803 529969
40	Unit 14 Stonefield Park, Clifton Street, Lincoln	0522 532330	79	3-4 Carlton Place, Lerwick, Shetland, ZE1	0595 2915
			80	Harlsdale, Symbister, Whalasay, Shetland	08066 546
			81	London House, Victoria Street, Alderney	048182 3563

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 the twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be of faulty workmanship or materials, we will, at our option, repair 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 Service Force Centre.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Any appliance or defective part replaced shall become our property.

Exclusions

This guarantee does not cover:

- * 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 United Kingdom.
- * Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.
- * Products of Zanussi manufacture which are **NOT** marketed by Zanussi Ltd.
- * **EEC Countries** - the standard guarantee is applicable but is subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Zanussi Company in the country concerned will be pleased to advise further. Sight of your purchase receipt will be required by them.

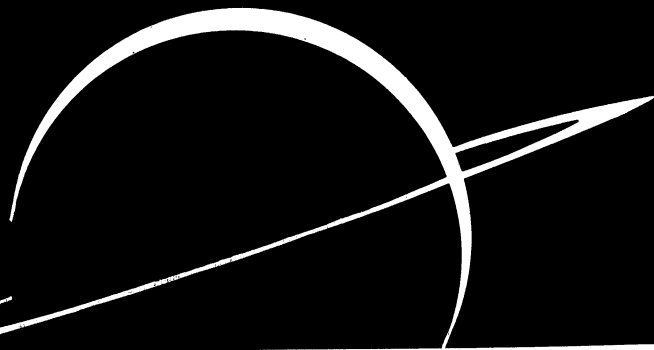
OR FIVE YEARS

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.

Note

1. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
2. The engineer will need to check the details of your Cover Certificate and may make a charge for his services if it is not presented to him at the time of his call.
3. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of the commencement of cover.
4. Covers issued are not refundable or transferable.



ZANUSSI

The appliance of science

Zanussi Ltd., Zanussi House, Newbury

The information in this manual is correct at time of going to press.
Zanussi reserve the right to alter specifications without notice.