

# ZANUSSI

**ELECTRIC  
COOKER  
ZCE 600 W  
ZCE 610 X**

**INSTRUCTION BOOKLET**

Please read this instruction booklet before using the appliance



# Important Safety Information



**You MUST read these warnings carefully before installing or using the hob. If you need assistance, contact our Customer Care Department on 08705 727727**

## Installation

- This cooker must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- This cooker is heavy. Take care when moving it.
- Remove all packaging before using the cooker.
- Ensure that the electrical supply complies with the type stated on the rating plate.
- Do not attempt to modify the cooker in any way.
- Never use plastic dishes in the oven or on the hob hotplates. Never line any part of the oven with aluminium foil.
- 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.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above the cooker.

## Child Safety

- This cooker is designed to be operated by adults. Do not allow children to play near or with the cooker.
- The cooker gets hot when it is in use. Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the cooker.

## During Use

- This cooker is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Do not use this cooker if it is in contact with water. Do not operate the cooker with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooker.
- Unstable or misshapen pans should not be used on the hob hotplates as unstable pans can cause an accident by tipping or spillage.
- Never leave the cooker unattended when cooking with oil and fats.
- This cooker should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.

## Service

- This cooker should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

## Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

**Keep this instruction book for future reference and ensure it is passed on to any new owner.**

# Contents

## For the User

<b>Important Safety Information</b> .....	<b>2</b>
<b>Description of the Cooker</b> .....	<b>4</b>
<b>Control Panel</b> .....	<b>5</b>
<b>The Oven Cavity</b> .....	<b>5</b>
<b>Accessories</b> .....	<b>5</b>
<b>Operation</b> .....	<b>6</b>
<b>Electric Hotplates</b> .....	<b>6</b>
<b>Electric Oven</b> .....	<b>6</b>
<b>24 Hour Clock and Timer</b> .....	<b>9</b>
<b>Before the First Use of the Oven</b> .....	<b>11</b>
<b>Using the Oven</b> .....	<b>11</b>
<b>Using the Fan Oven</b> .....	<b>13</b>
<b>Cooking Chart</b> .....	<b>14</b>
<b>Roasting Chart</b> .....	<b>14</b>
<b>Defrosting</b> .....	<b>16</b>
<b>Grilling</b> .....	<b>17</b>
<b>Maintenance and Cleaning</b> .....	<b>18</b>
<b>Cleaning the Oven</b> .....	<b>19</b>
<b>Something Not Working</b> .....	<b>21</b>
<b>Service and Spare Parts</b> .....	<b>22</b>
<b>Peace of Mind for 12 Months</b> .....	<b>23</b>

## For the Installer

<b>Instructions for the Installer</b> .....	<b>24</b>
<b>Important Safety Requirements</b> .....	<b>24</b>
<b>Electrical connections</b> .....	<b>26</b>

## Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Step by step instructions for an operation



Hints and Tips



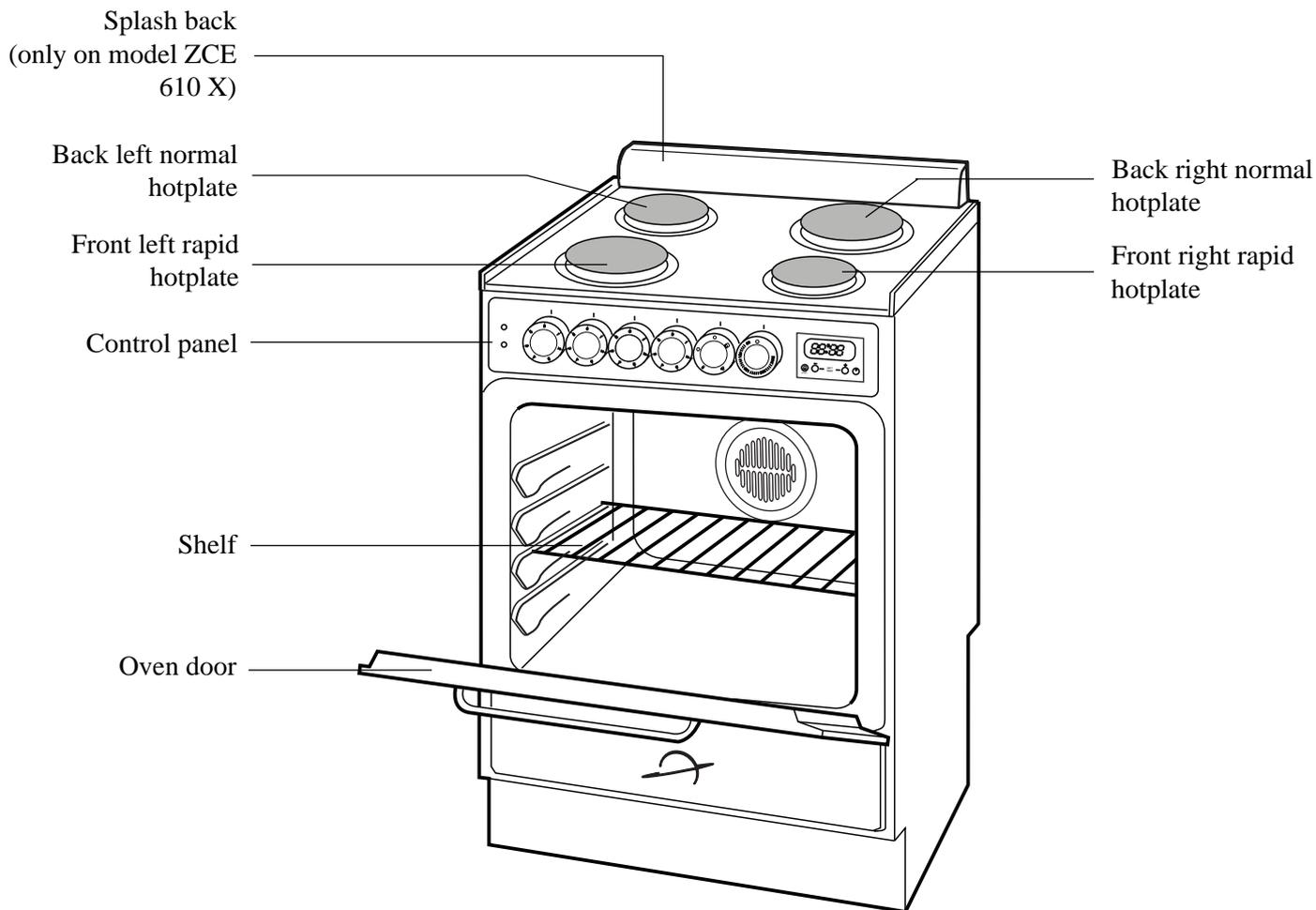
This appliance is manufactured according to the following EEC directives:  
73/23 EEC - 90/683 EEC - 93/68 EEC -  
89/336 EEC current edition.

### Oven Door Protection Device

(Model ZCE 610 X)

All our appliances comply with the European safety standards. Nevertheless, in order to ensure the highest safety level, and avoid small children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code (35791) and the Product No. shown on the rating plate.

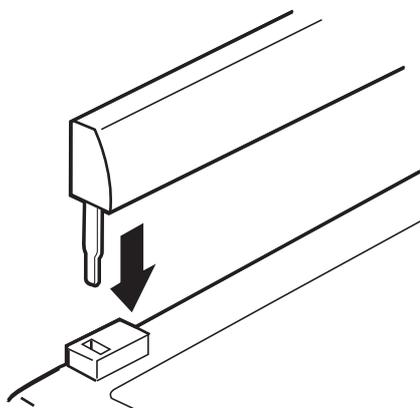
# Description of the Cooker



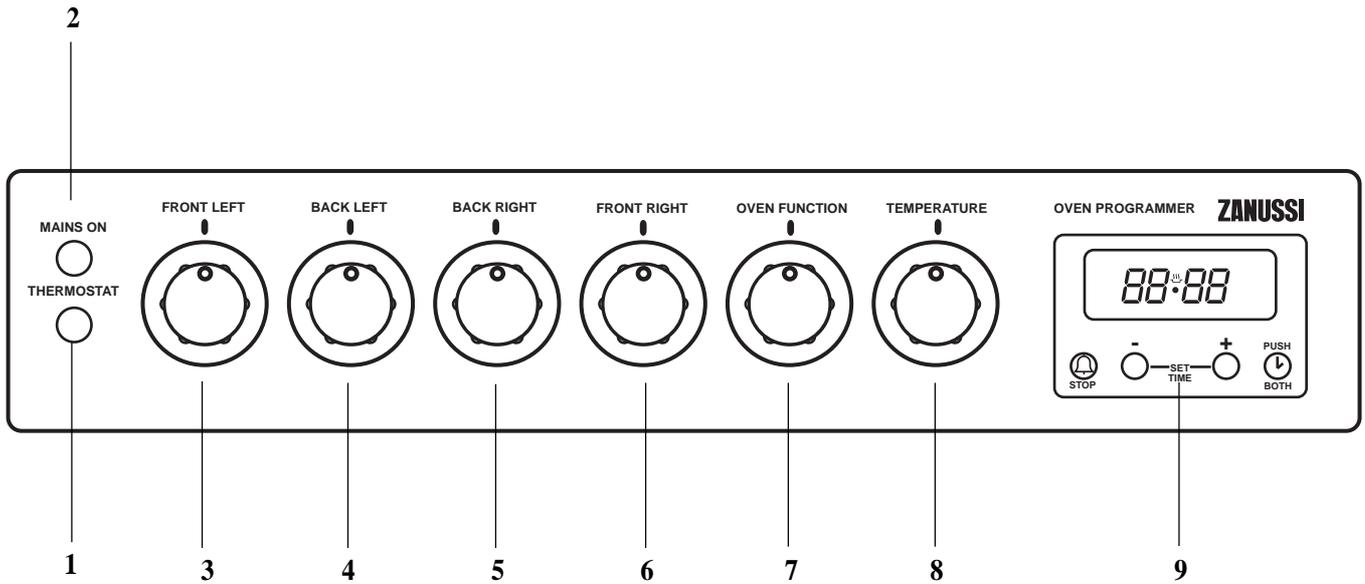
## Fitting the Splash back (only on model ZCE 610 X)

A stainless steel splash back is supplied with the appliance. This is meant to be fitted on the rear edge of the cooker's hob. The splash back package is in the oven cavity.

1. Unpack the splash back and dispose of the packaging with due regard to safety and the environment.
2. Slide the two bayonets of the splash back into the relevant supports on the rear edge of the cooker's hob.

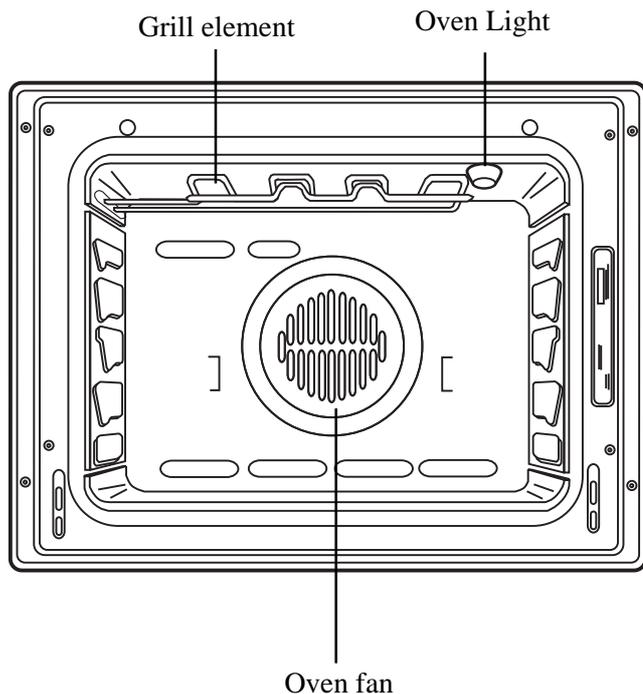


# Control Panel

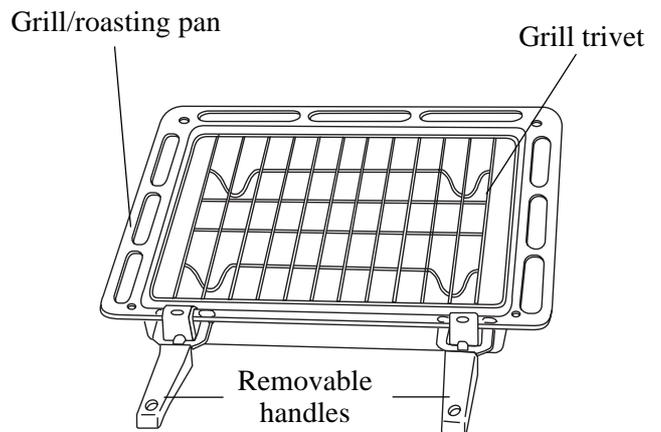


1. Oven Thermostat Pilot Light
2. Cooker Operation Pilot Light
3. Front left hotplate control knob
4. Back left hotplate control knob
5. Back right hotplate control knob
6. Front right hotplate control knob
7. Oven function control knob
8. Oven thermostat control knob
9. 24 hour clock and Timer

## The Oven Cavity



## Accessories



# Operation

## Electric Hotplates

To switch on a hotplate, turn the relevant control knob to the required heat setting.

The control knob is numbered 1 - 6

0 - OFF

1 - Minimum

6 - Maximum.

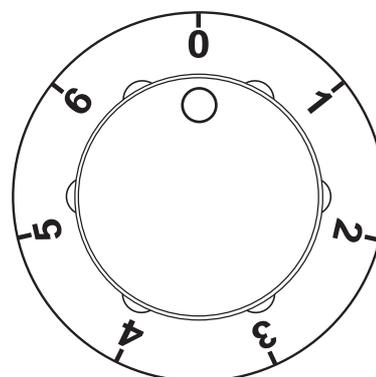
The hob has two types of hotplates:

### Normal Hotplates (Back right and left)

We recommend the plates are switched to maximum (6) for a short while to boost the plate, and then adjusted to the required setting.

### Rapid Hotplates (Front right and left)

The rapid hotplates will heat up more quickly than a normal plate.



**i** It is important to note that the plate may smoke a little and produce a slightly unpleasant odour when used for the first time. This is quite normal and will disappear after a few minutes.

Suggestions for the correct setting of the plates are given in the following table.

OFF	0	
Very Gentle	1	To keep food warm To melt butter and chocolate
Gentle	2	To prepare cream-sauces, stews and milk puddings or to fry eggs
Slow	3	Dried vegetables, frozen food, fruit, boiling water or milk
Medium	4	Boiled potatoes, fresh vegetables, pâtés, soups, broths, pancakes or fish
High	5	Larger stews, meat roll, fish, omelettes, steaks
Fast	6	Steaks, escalopes and frying.

## **i** Hints and Tips

Saucepans for use on solid plates 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.

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

As soon as liquid starts boiling, turn down the plate control knob so that it will barely keep the liquid simmering.

You can switch off the plate a short while before you finish cooking, and the final stage will be completed on the accumulated heat. Similarly, stews etc. cooked in well covered saucepans cook at lower temperature which is more economical.



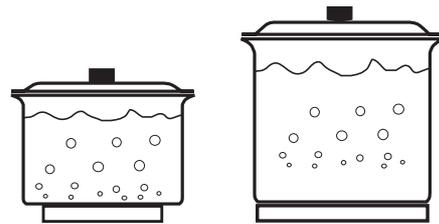
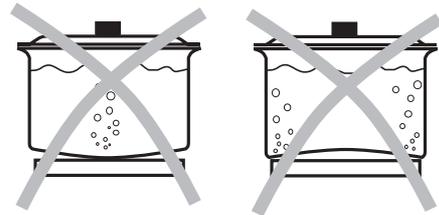
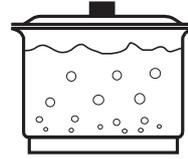
*Ensure pans are large enough to avoid liquids being spilt onto the plates.*

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

*Take care never to lean or reach over a hot electric plate. Always point pan handles inward or over the work surface next to the hob to avoid accidentally knocking over a pan as you pass by.*

*Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.*

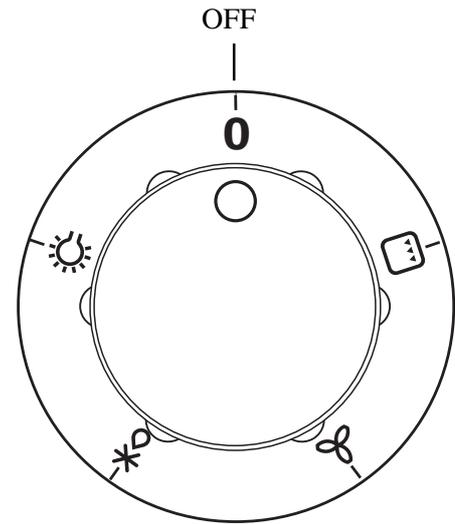
*If the control knobs become difficult to turn, please contact your local Zanussi Service Centre.*



# Electric Oven

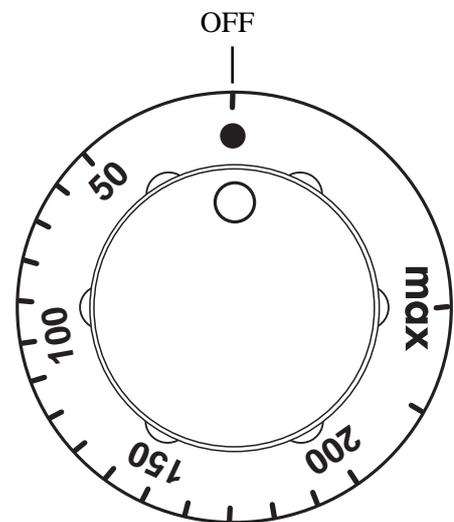
## Oven Function Control Knob

-  Oven Light - The oven light will be on without any cooking function
-  Defrost Setting - This setting is intended to assist in thawing of frozen food (see page 16).
-  Fan cooking - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.
-  Grill - The heat comes only from the top element.



## Thermostat Control Knob

Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C (max).



# 24 Hour Clock and Timer

1. ( - ) **DECREASE CONTROL & TIMER SETTING BUTTON**

2. ( + ) **INCREASE CONTROL**

( 🔔 ) **COOKPOT SYMBOL**

( ⌚ ) **PUSH BOTH CLOCK SETTING SYMBOL**

## 1. SET THE TIME OF DAY

When the electricity supply is first switched ON, the display will flash **0.00**. See Fig. 1.

Press buttons (1) and (2) together. The display will momentarily read **88.88**. See Fig. 2. Release buttons, **0.00** will appear in the display as Fig. 3. **Within 5 seconds** press button (2), **12.00** will show in the display as Fig. 4.

**Within 5 seconds**, press and hold either button (1) to decrease or button (2) to increase the time until the correct time of day on the 24 hour clock is reached, e.g. 14.30. See Fig. 5.

### NOTE

**The increase and decrease control buttons operate slowly at first and then more rapidly. They should be pressed separately.**

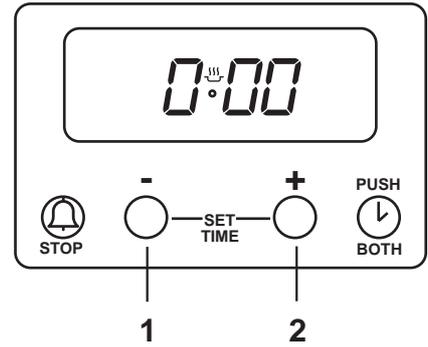


Fig. 1

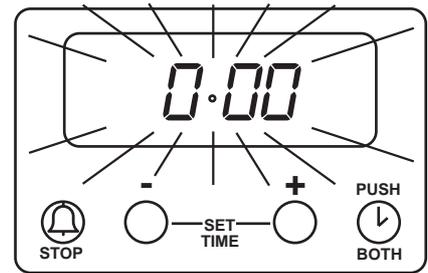


Fig. 2

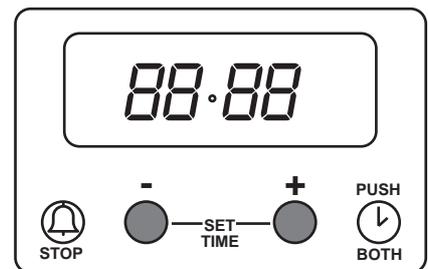


Fig. 3

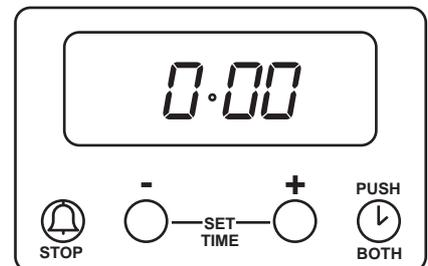


Fig. 4

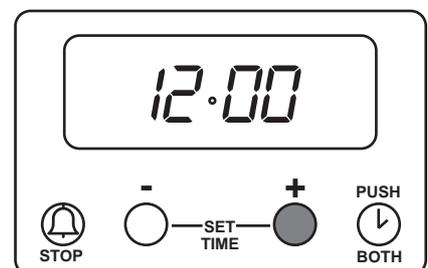


Fig. 5

## 2. THE TIMER

### IMPORTANT

The timer can be used to time a set cooking period. At the end of the cook time the timer will automatically switch off the oven if in use.

The timer gives an audible reminder at the end of any period of cooking up to 23 hours and 59 minutes.

To set, press button (1) and the display will read 0<sup>h</sup>:00, see Fig. 6.

Release button (1) and press and hold button (2). The display will count up in one minute intervals until the interval to be timed is reached, e.g. 30 minutes, see Fig. 7. If necessary, press and hold button (1) to achieve the correct time interval.

The timer will begin to count down once set. At the end of the timed period, the timer will click, switching the oven OFF if in use.

An audible signal will sound for up to 2 minutes.

The cookpot symbol will flash and the time of day will show in the display. See Fig. 8.

To stop the sound press button (1). The display will stop flashing and show the time of day, e.g. 15.00. The cookpot symbol (⌚) will go out. See Fig. 9. If using the oven it will come on again once button (1) has been depressed. When cooking is complete remove food and turn OFF oven temperature control.

### 3. TO CANCEL THE TIMER

Press and release button (1). Then press and hold button (1) and the display will count down in one minute intervals to 0<sup>h</sup>:00. See Fig. 10. Release button (1).

After a few seconds the cookpot symbol will flash and the time of day will show in the display. See Fig. 11

If the oven is in use this will switch OFF after a few seconds.

To reset, press button (1) and (2) together. See Fig. 12.

### 4. THINGS TO NOTE

1. The time of day must be set before the oven will operate. There will be a few seconds delay before the oven switches on.
2. The timer function controls the main oven only and will switch the oven OFF at the end of a timed period. This function is useful if you want to begin cooking now and have the oven switch OFF automatically.
3. If you have used the timer to time food cooking in the oven you will need to reset the timer before the oven can operate again.

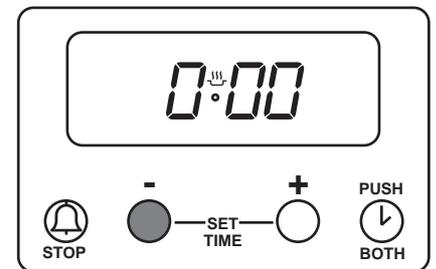


Fig. 6

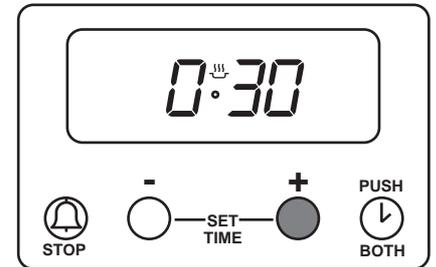


Fig. 7

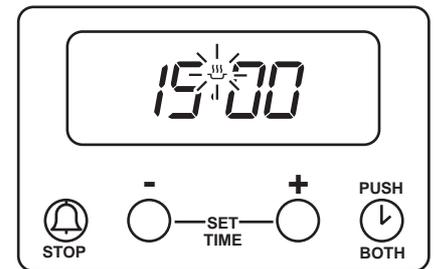


Fig. 8

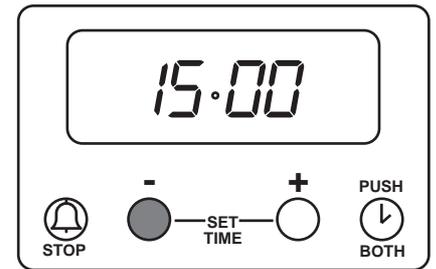


Fig. 9

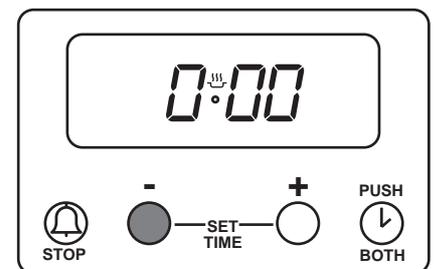


Fig. 10

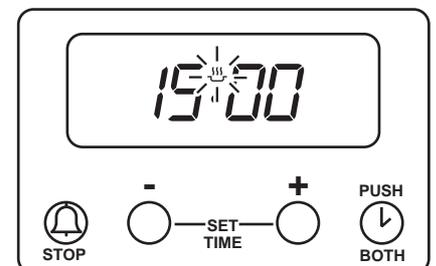


Fig. 11

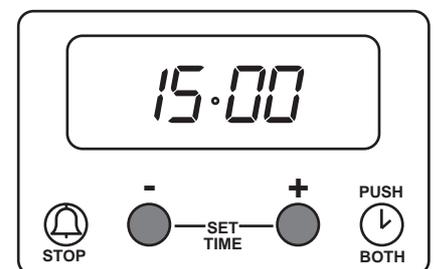


Fig. 12

# Before the First Use of the Oven



Remove **all packaging**, both inside and outside the oven, before using the oven.

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.



1. Set the electronic timer to manual function.
2. Switch the oven function control knob to fan cooking .
3. Set the thermostat control knob to MAX.
4. Open a window for ventilation.
5. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the grill  function for approximately 5-10 minutes.

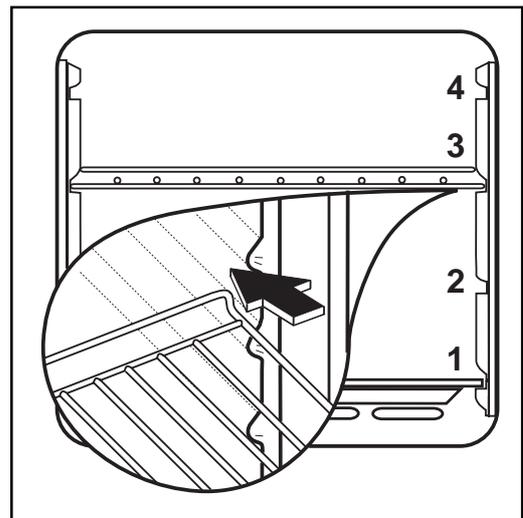
## Using the Oven



- *Always cook with the oven door closed.*
- *Stand clear when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open.*



- The oven has four shelf levels, and is supplied with two shelves.  
The shelf positions are counted from the bottom of the oven as shown in the diagram.  
It is important that these shelves are correctly positioned as shown in the diagram.
- Do not place cookware directly on the oven base.



## Hints and Tips

### Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

To prevent discoloration, regularly wipe away condensation and also soilage from surfaces.

### Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

### The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

- A** Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and underneath browning.
- B** Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and underneath browning.

# Using the Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

**The advantages of cooking with this function are:**

## ✓ **Faster Preheating**

As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

## ✓ **Lower Temperatures**

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 14. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

## ✓ **Even Heating for Baking**

The fan oven has uniform heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.

## **How to Use the Fan Oven**

1. Turn the oven function control knob to .
2. Turn the thermostat control to the required temperature.

## **THINGS TO NOTE**

- The oven light will come on when the oven function control knob is set.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show that the temperature is being maintained.

# Cooking Chart

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Food		Thermostat	Runner Position	Time
Biscuits, cookies	2 trays	160-190	1-3	18-25 min.
Bread, yeast doughs	2 trays	170-200	1-3	35-45 min.
Cakes, Victoria sandwich	2 trays	160-170	1-3	20-28 min.
Choux pastry, eclairs	2 trays	170-200	1-3	30-35 min.
Fruit pies, plate tarts, crumbles	2 trays	170-200	1-3	50-65 min.
Meringues	2 trays	70-90	1-3	90-150 min.
Puff pastry, vol au vents	2 trays	200-230	1-3	20-35 min.
Scones	2 trays	200-210	1-3	8-12 min.

# Roasting Chart

When roasting, ensure the meat is cooked thoroughly, use a meat thermometer if preferred to check the centre temperature has reached the required temperature (see table below).

Meat	Thermostat	Cooking
Beef	170°-180°C	20-30 min per 1/2 kg (1 lb) and 20-30 min over
Lamb	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Pork	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Chicken	170°-180°C	15-20 min per 1/2 kg (1 lb) and 20 min over
Turkey and goose	170°-180°C	15-20 min per 1/2 kg (1 lb) up to 3 1/2 kg (7 lb) then 15 min per 1/2 kg (1 lb)
Duck	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Pheasant	170°-180°C	35-40 min per 1/2 kg (1 lb) and 35-40 min over
Rabbit	170°-180°C	20 min per 1/2 kg (1 lb) and 20 min over

## **i** Hints and Tips

Runner positions are not critical, but make sure the shelves are evenly spread.

When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.

When the oven is full, you may need to allow slightly longer cooking time.

A shelf may be placed on the floor of the oven. Place dishes on a shelf in this position rather than on the oven base, to allow air circulation around the food.

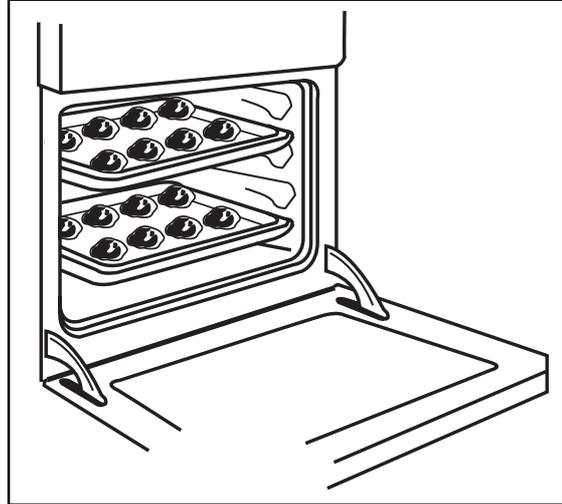
When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.

The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).

The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature by 10°C if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.

When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.

The meat tin **should not** be placed on a heated hotplate or burner as this may cause the enamel to crack.



# Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

## How to Use Defrosting

1. Turn the oven function control knob to .
2. Ensure the thermostat control knob is in the OFF position.

## Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- **ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.**
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

Refer to the following table for approximate defrosting times.

Food	Defrosting time (Mins)	Standing time (Mins)	Notes
Chicken 1000 g.	100-140	20-30	Place the chicken on an inverted saucer on a large plate. Defrost open and turn at half time or defrost covered with foil. Remove giblets as soon as possible.
Meat 1000 g.	100-140	20-30	Defrost open and turn at half time or cover with foil
Meat 500 g.	90-120	20-30	As above
Trout 150 g.	23-35	10-15	Defrost open
Strawberries 300 g.	30-40	10-20	Defrost open
Butter 250 g.	30-40	10-15	Defrost open
Cream 2 x 200 g.	80-100	10-15	Defrost open (cream is easy to whip even if parts of it are still slightly frozen)
Cake 1400 g.	60	60	Defrost open

The times quoted in the chart should be used as a guide only, as the speed of defrosting will depend on the kitchen temperature. For example, the colder the ambient temperature, the longer the defrosting time.

# Grilling



*Grilling must be carried out with the oven door closed. The grill pan handles must be removed from the pan.*

## How to Use the Grill

1. Turn the oven control function knob to .
2. Turn the thermostat control knob to the required temperature.
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking.

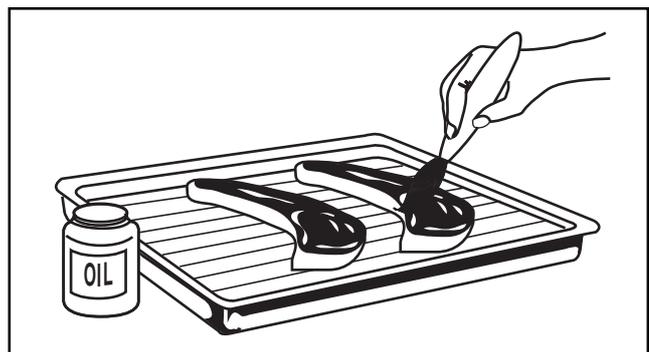
During cooking, the thermostat control light will operate in the same way as described for the fan oven function.

## Hints and Tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats
- When toasting bread, we suggest that the top runner position is used.
- The food should be turned over during cooking, as required.

**The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.**

Food	Conventional Grill Time (Min)
Bacon rashers	2-3 each side
Beefburgers	6-10 each side
Chicken joints	10-15 each side
Chops: lamb pork	7-10 each side 10-15 each side
Fish: whole trout/herring fillets plaice/cod	8-12 each side 4-6 each side
Kebabs	10-15 each side
Kidneys: lamb/pig	4-6 each side
Liver: lamb/pig	5-10 each side
Sausages	10-15 turn as required
Steaks: rare medium well	3-6 each side 6-8 each side 7-10 each side
Browning only	3-5



# Maintenance and Cleaning



Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the cooker from the electricity supply.

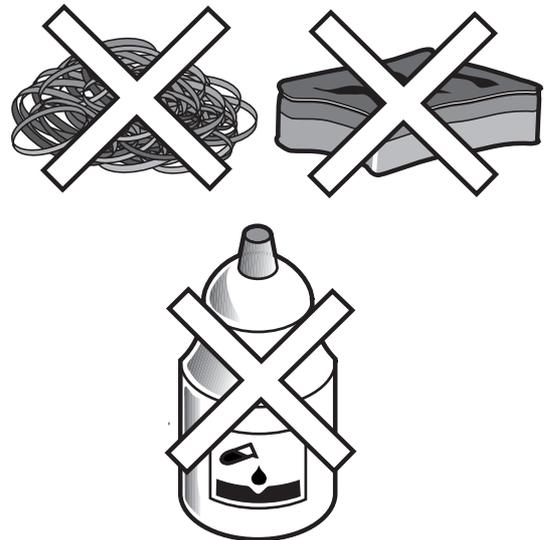
## The Hob Top

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little wasing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.



## The Hotplates

Spills onto the actual plate should be removed using warm water and a soft brush, nylon or plastic scourer. To keep the plates looking as new, hotplate conditioner can be purchased from most hardware stores, e.g. "4 Hob" by HomeCare Products (follow the manufacturer's instruction for use).

Alternatively, wipe the plates with a drop of olive oil on a kitchen towel to avoid rust. It is important to note that the plate will smoke a little and produce a slightly unpleasant odour when next used.

## Drying

Important: After cleaning, dry the hotplates thoroughly by switching on to a low-medium setting for a few minutes.

## Restoring

To maintain the appearance of your sealed hotplates apply a little salt-free vegetable oil or restorative agent (i.e. "Collo Electrol", or Minky Hotplate Cleaning Cloths) periodically.

*To apply vegetable oil:* first heat the hotplate on a medium setting for 30 seconds then turn off. Pour a very small amount of salt-free oil onto a dry cloth or kitchen paper. Apply a thin coat of oil to the hotplate surface and wipe off any excess. Heat the hotplate on a medium setting for 1 minute.

*To apply restorative agent:* first heat the hotplate on a medium setting for 30 seconds then turn off. Apply a very thin coating of Collo Electrol (using the applicator). Heat the hotplate on a high setting for 2-3 minutes to cure. Some smoke will occur, this is normal and nontoxic. (NB: this product is a restorative agent not a cleanser. It is available from hardware stores).

*Stainless steel parts:* the stainless steel spill rings may become straw coloured with use. Use a proprietary stainless steel cleaner to remove this straw discolouration. This also applies to the area around the hotplates on stainless steel hobs.

# Cleaning the Oven



*Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.*

*The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.*

## Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

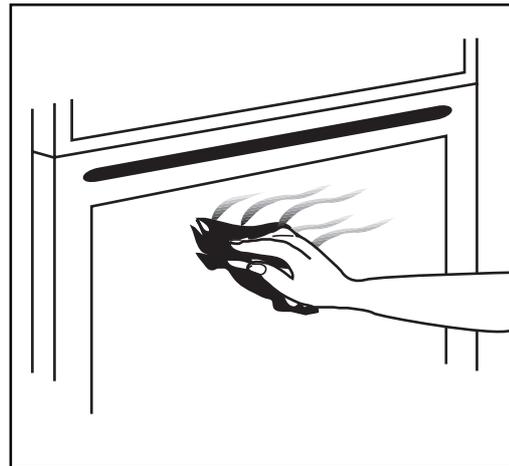
## External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.



*To prevent damaging or weakening the door glass panels avoid the use of the following:*

- Household detergent and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers



Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite, or Bar Keepers Friend is used.



*DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.*

*If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.*

## Oven Cavity

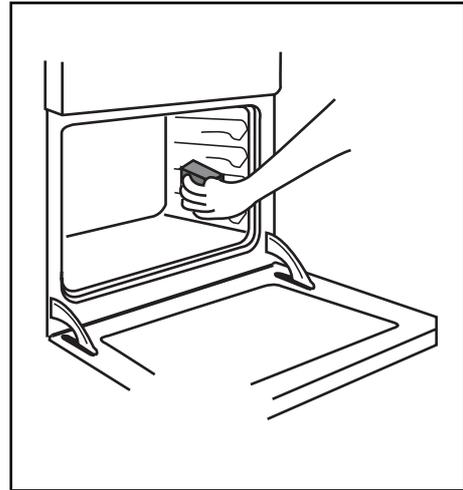
The enamelled oven cavity is best cleaned whilst the oven is still warm.

Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

If the soilage has become set, after the oven has cooled down, the following process will help to soften the splatters to help make cleaning easier.



1. Place the grill/ meat pan on the oven shelf positioned in the lowest runner.
2. Add a few drops of washing-up liquid to the pan and fill to about 12 mm. with boiling water from the kettle.
3. Close the oven door, turn the oven function knob on fan oven  and set the thermostat knob on 50°C.
4. After 15 minutes, turn off the thermostat and allow the fan oven to continue without heat for a further 5 minutes, when the temperature of the water will have cooled down.
5. Carefully remove the pan of water from the oven and use normal oven cleaners to clean away soil residues.
6. Leave a little of the soapy water to soak into any burned on spillage on the floor of the oven for a longer time if necessary.



## Oven Shelves

To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

## Oven lamp replacement

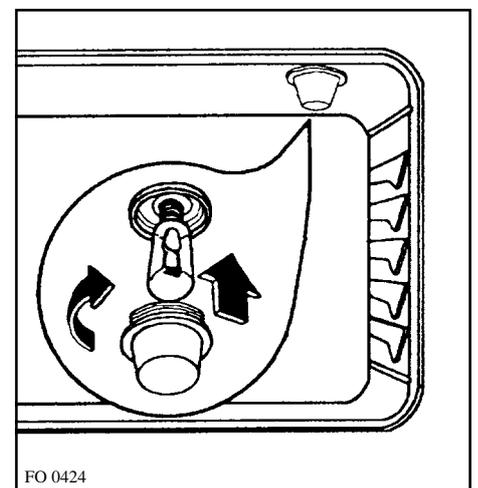
Disconnect the appliance.

Unscrew the lamp and substitute it with another suitable for higher temperature (300°C) having the following characteristics:

Tension: 230-240V (50Hz)

Power: 15W

Convection: E14



FO 0424

# Something Not Working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Zanussi Service Force Centre.

**IMPORTANT:** If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

<b>SYMPTOM</b>	<b>SOLUTION</b>
<ul style="list-style-type: none"> <li>■ The hob hotplate does not heat up.</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check that the unit is plugged in and the electrical supply is switched on</li> <li>◆ Check that the RCCB has not tripped (if fitted)</li> <li>◆ Check the mains fuse has not blown</li> <li>◆ Check the correct control knob has been turned.</li> </ul>
<ul style="list-style-type: none"> <li>■ The plate is not giving satisfactory results</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check the plate is clean and dry</li> <li>◆ Check the cooking pan is the correct size for the plate.</li> <li>◆ Check the cooking pan has a flat bottom</li> <li>◆ Check the setting is correct for the type of cooking.</li> </ul>
<ul style="list-style-type: none"> <li>■ The oven does not come on</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check the oven is in manual operation and that both a cooking function and temperature have been selected.</li> <li>◆ The socket switch or the switch from the mains supply to the cooker are ON.</li> </ul>
<ul style="list-style-type: none"> <li>■ The oven temperature light does not come on</li> </ul>	<ul style="list-style-type: none"> <li>◆ Select a temperature with the thermostat control knob</li> <li>◆ Select a function with the oven function control knob.</li> </ul>
<ul style="list-style-type: none"> <li>■ The oven light does not come on</li> </ul>	<ul style="list-style-type: none"> <li>◆ Select a function with the oven function control knob</li> <li>◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")</li> </ul>
<ul style="list-style-type: none"> <li>■ It takes too long to finish the dishes, or they are cooked too fast.</li> </ul>	<ul style="list-style-type: none"> <li>◆ The temperature may need adjusting</li> </ul>
<ul style="list-style-type: none"> <li>■ Steam and condensation settle on the food and the oven cavity.</li> </ul>	<ul style="list-style-type: none"> <li>◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven".</li> <li>◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.</li> </ul>
<ul style="list-style-type: none"> <li>■ The timer does not work</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check the instructions for the timer.</li> </ul>
<ul style="list-style-type: none"> <li>■ The oven fan is noisy</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.</li> </ul>

If after all these checks, the cooker still does not work, contact your local Zanussi Service Force Centre.

When you contact them, they will need the following information:

1. Your name, address and post code.
2. Your telephone number
3. Clear and concise details of the fault
4. The model and the serial number (which can be found on the rating plate)
5. Date of purchase

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

**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.**

# Service and Spare Parts



If you require spare parts or an engineer contact your local Service Force Centre by telephoning:

**08705 929929**

Your call will be routed to your local Service Force Centre. For further details, please see the accompanying Customer Care Booklet.

## **CUSTOMER CARE**

For general enquiries concerning your Zanussi appliance, contact our Customer Care Department by letter or telephone as follows:

### **Customer Care Department**

**ZANUSSI**

55-77 High Street

Slough

Berkshire

SL1 1DZ

Tel: 08705 - 727727

# Peace of Mind for 12 Months

## ZANUSSI GUARANTEE CONDITIONS

We, Zanussi, undertake that if, within 12 months of the date of the purchase, this Zanussi appliance or any part thereof is proved to be defective by any 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 gas and electricity supply stated on the rating plate.
- \* The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
- \* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- \* All service work under this guarantee must be undertaken by a Zanussi Service Centre.
- \* Any appliance or defective part replaced shall become the Company's property.
- \* This guarantee is in addition to your statutory and other legal rights.

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.

## 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 an appliance which is improperly installed or calls to appliance outside European Community (EC) or European Free Trade Area.

- \* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
- \* Products of Zanussi manufacture which are not marketed by Zanussi.

## European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- \* The guarantee starts from the date you first purchased your product.
- \* The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
- \* This guarantee relates to you and cannot be transferred to another user.
- \* Your new home is within the European Community (EC) or European Free Trade Area.
- \* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
- \* The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 29 99
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)8 738 79 50
UK	Slough	+44 (0)1753 219897

# Instructions for the Installer

## Technical Data

**Model Number:**       **ZCE 610 X**  
                                  **ZCE 600 W**

### Dimensions

Height	900 mm
Depth	595 mm
Width	597 mm
Oven Capacity	1.8 Cu. ft

### Hob

Front left heating plate (rapid)	2090 W/Ø180 mm
Back left heating plate (normal)	1040 W/Ø145 mm
Back right heating plate (normal)	1570 W/Ø180 mm
Front right heating plate (rapid)	1570 W/Ø145 mm

### Oven

Convection Heating Element	2.080 kW
Grill Element	1.880 kW
Convection Fan	30 W
Oven light	15 W
Total rating	8.400 kW
Supply voltage (50 Hz)	230-240 V

## Important Safety Requirements

This cooker must be installed in accordance with the IEE Wiring Regulations (Current Edition).

Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Par. 2 and B.S. 6891 Current Editions.

### Location

This cooker has been registered as a "Class X" appliance according to Fire Risk Regulations. Any adjacent cabinets or walls must not exceed the cooker's height.

The cooker may be located in a kitchen, a kitchen/ diner or bed sitting room, but not in a bathroom or shower room.

The minimum distance combustible material can be fitted above the cooker in line with the edges of the cooker is 420 mm. If it is fitted below 420 mm. a space of 50 mm. must be allowed from the edges of the cooker.

The minimum distance combustible material can be fitted directly above the cooker is 700 mm.

# Electrical connections



Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.



**THIS COOKER MUST BE EARTHED.**

**The manufacturer declines any liability should these safety measures not be observed.**

**This cooker is designed to be connected to a 230-240V 50Hz AC electrical supply.**

Before switching on, make sure the electricity supply voltage is the same as that indicated on the hob rating plate. The rating plate is located on the bottom of the hob. A copy is attached on the back cover of this book.

The cooker is supplied without supply cord. A 3 core flexible supply cord must be fitted, in accordance with the specification given in the relevant tables.

- 1) Loosen the two fixing screws securing the back protective screen of the cooker, then lift it up and remove it. This will expose the terminal block on the right bottom corner.
- 2) Loosen the two cable clamp screws and lift the top section of the clamp enough to allow the cable to be passed through.
- 3) Connect the red (live) wire to the terminal which is marked with the letter "L".
- 4) Connect the black (neutral) wire to the terminal which is marked with the letter "N".
- 5) After fitting a green or yellow/green sleeve over the bare copper wire (earth wire), connect the exposed end to the terminal which is marked with the earth symbol  $\oplus$  or with the letter "E" coloured green and yellow.

**NOTE:**

The earth wire should be about 2 cm. longer than the live and neutral wires.

- 6) Secure the cable by means of the clamp screws and refit the back protective screen.

The cooker should be connected to a double pole switch with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations. The switch should be sited within 2m of the hob and be easily accessible upon completion of the installation.

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



Ensure that the hob supply cord does not come into contact with surfaces with temperatures higher than 50 deg. C.

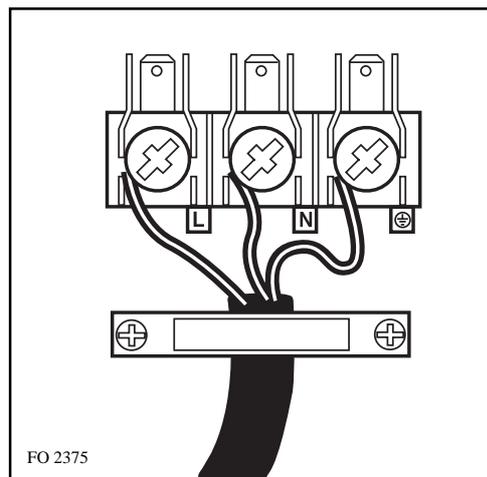
## Supply Cable Specifications

### For Uk use only

Connection via	Min. size Cable/flex	Cable / flex type	Fuse
• Cooker Control Circuit	3 x 6 mm <sup>2</sup>	H05 VV-F	30 A

### For Europe use only

Min. size Cable/flex	Cable / flex type	Fuse
3x 2.5 mm <sup>2</sup>	H05 RR-F	30 A



FO 2375