

ZANUSSI

ELECTRIC
COOKER
ZCE 620 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 appliance. 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.

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.
- Never use the ceramic hob as a working space. Do not store things on the ceramic hob.
- Never use plastic or aluminium foil dishes on the ceramic hob.
- Unstable or misshapen pans should not be used on the ceramic hob as unstable pans can cause an accident by tipping or spillage.

- Never leave the cooker unattended when cooking with oil and fats.
- The ceramic hob is shockproof, but not unbreakable! Hard or pointed objects falling from a height can damage the hob. If scratches or cracks are noticed, disconnect the cooker from the electrical supply and call your nearest Zanussi Service Force Centre.
- This cooker should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- Never use plastic dishes in the oven. 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.

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

Important Safety Information.....	2
Description of the Cooker	4
Control Panel	5
The Oven Cavity.....	5
Accessories	5
Operation	6
24 hour Clock and Timer	9
Before the First Use of the Cooker	11
Using the Oven	11
Using the Conventional Oven	13
Cooking Chart	14
Using the Fan Oven	15
Cooking Chart	16
Roasting Chart	16
Defrosting	18
Grilling.....	19
Cleaning the Ceramic Hob	20
Cleaning the Oven	21
Something not working	23
Service and Spare Parts	24
Peace of Mind for 12 Months	25

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.

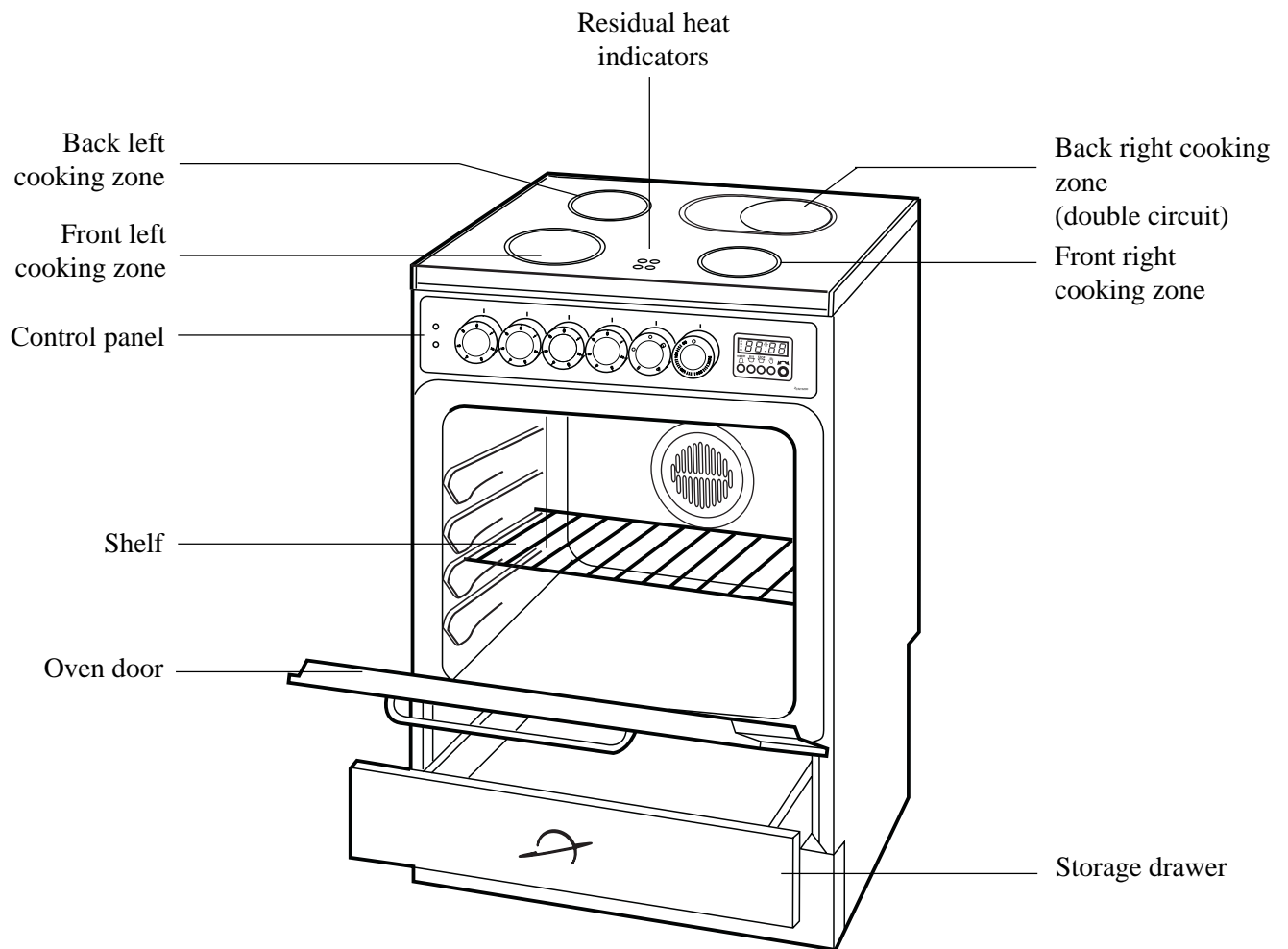
For the Installer

Instructions for the Installer	26
Important Safety Requirements.....	26
Electrical connections	27

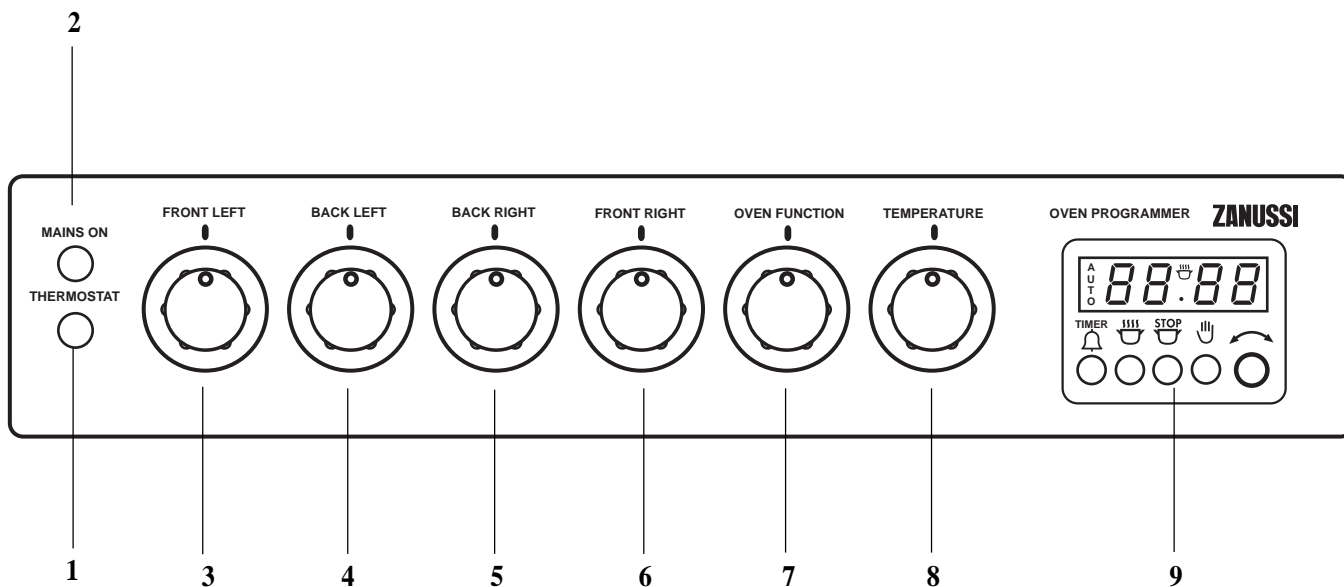
Oven Door Protection Device

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

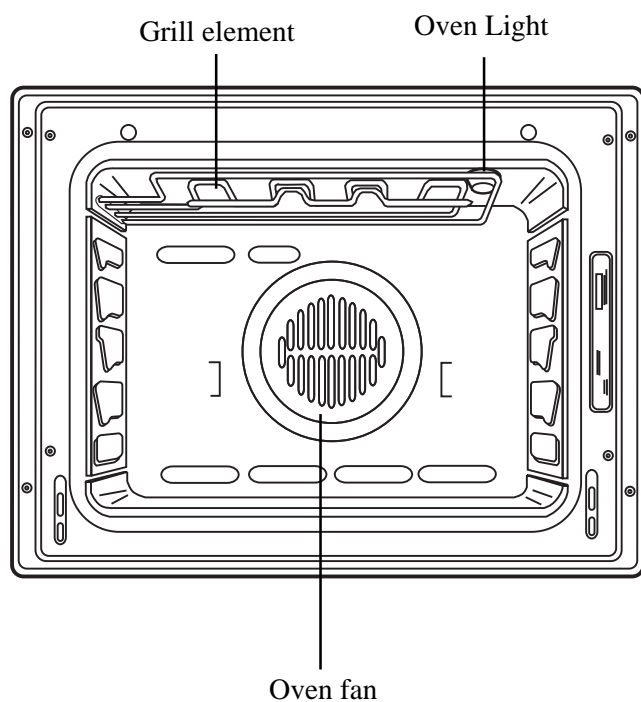


Control Panel

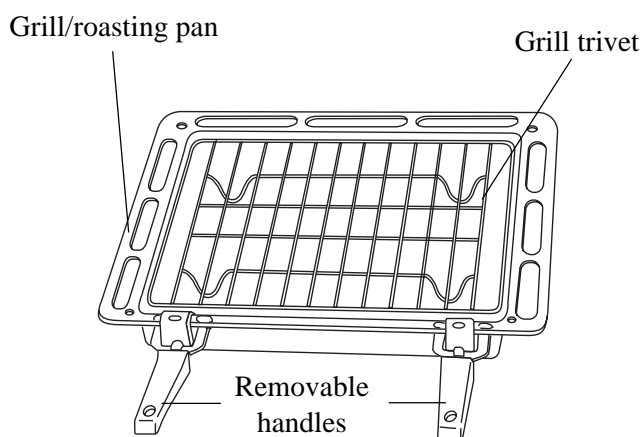


1. Oven Thermostat Pilot Light
2. Cooker Operation Pilot Light
3. Front left cooking zone control knob
4. Back left cooking zone control knob
5. Back right cooking zone control knob
6. Front right cooking zone control knob
7. Oven function control knob
8. Oven thermostat control knob
9. 24 hour clock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

The Oven Cavity



Accessories



Operation

Ceramic hob cooking zones

To switch on a cooking zone, turn the relevant control knob clockwise to the required heat setting.

The control knob is numbered 0 - 3

0 - OFF

3 - Maximum.

The hob has two types of cooking zones:

3 normal cooking zones


We recommend the plates are switched to maximum (3) for a short while to boost the cooking zone, and then adjusted to the required setting.

1 double circuit cooking zone (back right)

The back right cooking zone has two heating elements.

To switch on the smaller circular cooking zone, turn the relevant control knob clockwise to the required heat setting.

To switch on both heating elements, turn the control knob clockwise to maximum heat setting (3) then turn the knob further to nearly reach the "0" symbol. You will hear a "click" and the wider cooking zone will switch on.

Then turn back the knob to position 3  and adjust it to the required heat setting.

Please consider that the two heating elements will now operate together, giving a higher power output than a normal cooking zone.

Residual heat indicators

The hob is fitted with four residual heat indicators corresponding to each cooking zone.

The corresponding indicator will remain on until the temperature falls below 30° C, even after the cooking zone is switched off.



When switch on a cooking zone, a short buzzing may be heard. This is quite normal and does not affect the hob operation in any way.



If scratches or cracks are noticed, disconnect the cooker from the electrical supply and call you nearest Zanussi Service Force Centre.

Keep all objects and materials which can melt away from the cooking surface, e.g. plastics, aluminium foil.

Care should be taken when preparing food or drinks containing sugar. If anything of this nature accidentally comes into contact with the ceramic surface it must be scraped off immediately while still hot and wiped away to avoid damage to the surface.

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

OFF	0	
Very Gentle	•	Simmering vegetables Fish in its own juice
Gentle	1	Simmering potatoes or soups
Slow	•	Boiling large quantities of food, stews and soups
Medium	2	Slow frying, making a roux
High	•	Fast frying of meat or fish
Fast	3	Rapid heating up of fat or water

Energy consumption

To save energy, you should . .

- use only cooking and frying utensils with smooth, flat bottoms.
- place pots and pans in position before switching on the cooking zone.
- wherever possible, cover pots and pans with a lid.
- switch off the cooking zone a few minutes before the end of the cooking time, in order to make use of the residual heat.
- use the residual heat of the cooking zones for keeping food warm or for melting.
- position pots and pans centrally on the cooking zones.

Saucepans and frying pans

Saucepans and frying pans should not be smaller than the cooking zone, and preferably not more than 10-15 mm larger than the diameter of the cooking zone.

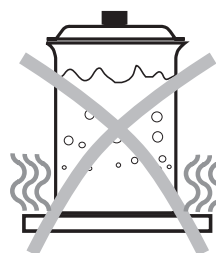
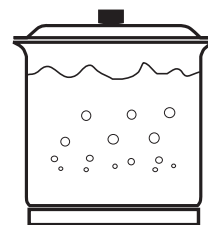
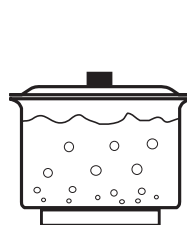
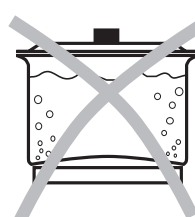
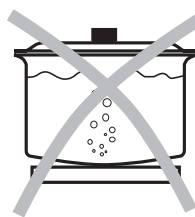
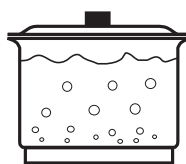
Always use cooking and frying utensils with smooth, flat bottoms.

The bottoms should always be clean and dry. Cook with a lid in place.

Check that the bases of utensils are smooth and undamaged; bases with burrs and sharp edges will scratch the ceramic glass surface.





To avoid scratching or damaging the ceramic cooking surface, pots and pans should be moved on the plate by lifting them, and not by sliding.

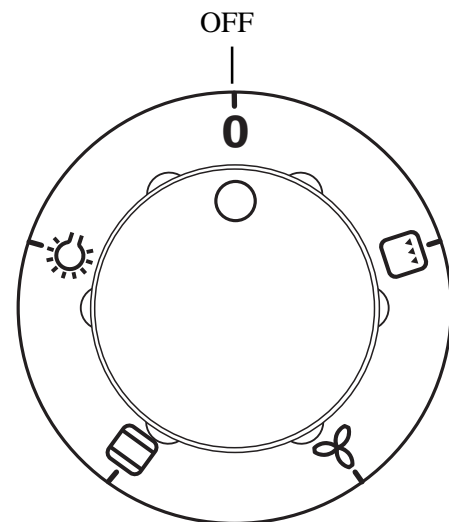
Utensils with aluminium and copper bases can leave behind metallic discolorations which can only be removed with difficulty or sometimes not at all.



Electric Oven

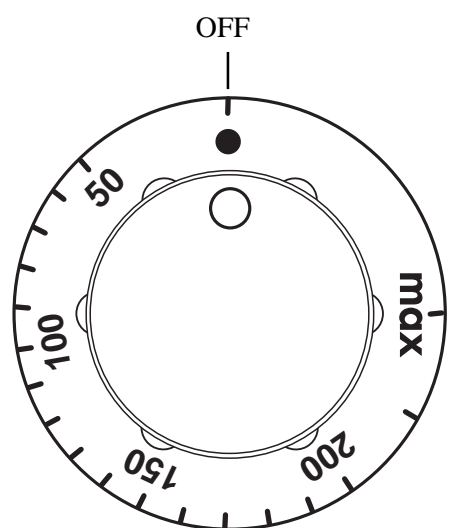
Oven Function Control Knob

-  Oven Light - The oven light will be on without any cooking function
-  Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven.
-  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).

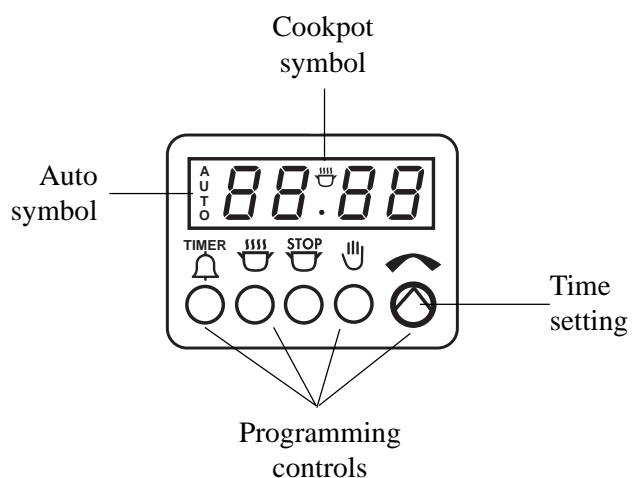


24 hour Clock and Timer

-  Minute minder
-  Cooking duration
-  End of cooking time
-  Manual function
-  Cookpot symbol - This will be displayed when a program is in operation.

**A
U
T
O** Auto symbol - This will be displayed when the oven has been programmed for automatic operation.

-  Time setting knob - Turn it clockwise and hold it in the turned position to increase the time setting. Turn it anticlockwise and hold it in the turned position to decrease the time setting. The count-up or count-down speed increases the longer the knob is held in the turned position.



24 hour Clock and Timer


The electronic timer can indicate the time of day, operate as a minute minder and automatically operate the oven.

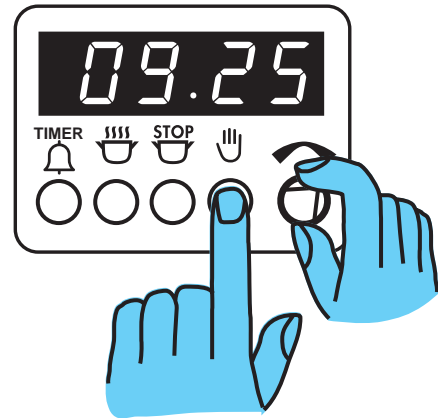
Before the oven can be operated, the time of day must be set on the electronic timer.

Please note that this is a 24 hour clock. For example, 2pm is shown as 14:00.


In case of loss of power, all the settings (time of day, set program or program in operation), will be cancelled. When the power is restored, the numbers on the display will flash, and the timer has to be reset.

TO SET THE TIME OF DAY



Press button , release the button, then turn the time setting knob until the correct time of day is displayed.

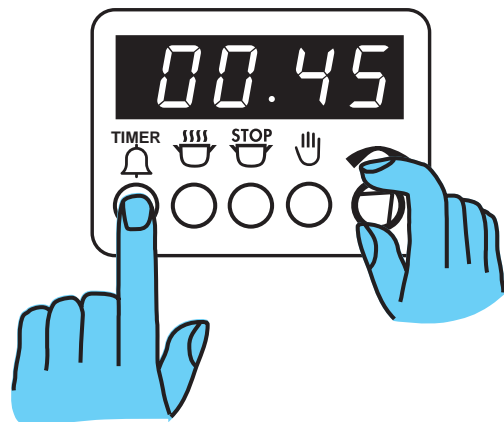


TO SET THE MINUTE MINDER


Press button , release the button, then turn the setting time knob until the duration time is displayed (maximum 23 hours, 59 minutes).

Our diagram shows the timer set for 45 minutes. After a few seconds the time of day will show in the display.

To check the number of minutes remaining, press the  button. At the end of the timed period an alarm will sound. To switch off the alarm press button .





MANUAL FUNCTION

Press button  to set the oven for manual function.


TO SET THE TIMER TO SWITCH OFF ONLY

This is useful if you want to begin cooking immediately but have the oven switch off automatically.


1. Set the oven function control knob and the thermostat control knob on the required settings.
2. Place food in the oven.
3. Press button , release the button, then turn the time setting knob until the required cooking duration is displayed.

Our diagram shows the timer set for 30 minutes. At the end of the cooking time the oven will switch off, an alarm will sound. To switch off the alarm press button . Ensure the oven function control knob and the thermostat control knob are in the OFF position.


TO SET THE TIMER TO SWITCH THE OVEN ON AND OFF

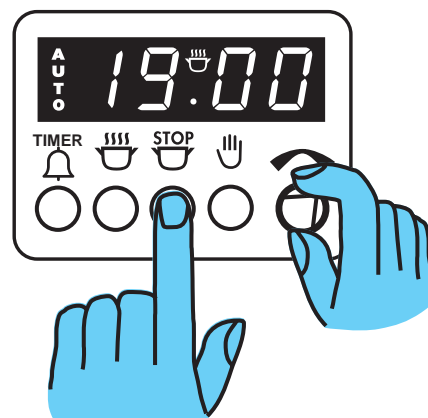
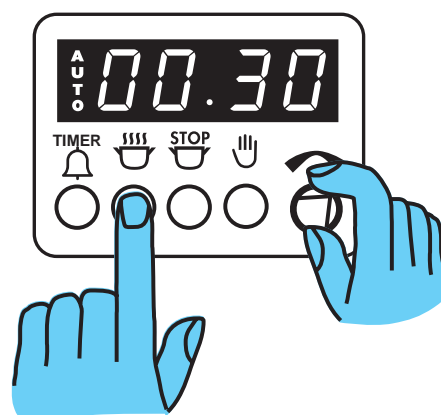
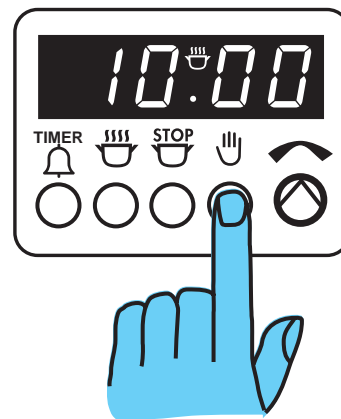
1. Ensure the clock is showing the right time of day.
2. Carry out steps 1, 2 and 3 as explained in "To set the timer to switch off only".
3. Press button , release the button, then turn the time setting knob until the end cooking time is displayed.

Our diagram shows the end cooking time set for 7 pm.

4. The oven will switch on and off automatically.
The end of cooking will be marked by an acoustic alarm. To switch off the alarm press button . Ensure the oven function control knob and the thermostat control knob are in the OFF position.

TO CANCEL A PROGRAMME

Press button . Any set program or program in operation will be cancelled and the timer will revert to manual function. Ensure the oven function control knob and the thermostat control knob are in the OFF position.



Before the First Use of the Cooker



*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 programmer to manual function.
2. Switch the oven function control knob to conventional 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.
6. Half way through, reset the oven function control to fan cooking

This procedure should be repeated with the grill

Using the ceramic hob for the first time

The cooking surface should be cleaned before use to remove any traces of the production process.



Wipe the ceramic surface and frame with a damp cloth using warm water to which a little washing up liquid has been added, and wipe dry.

Heating up for the first time



To check the cooking zones, briefly switch each one on.

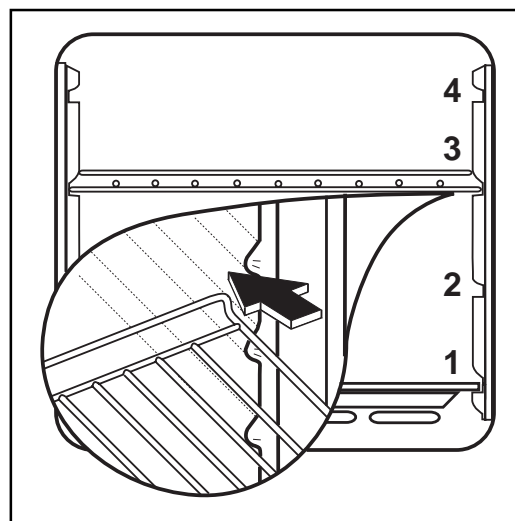
Using the Oven



- *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.

Storage Drawer

The storage drawer is located underneath the oven cavity.



During cooking the storage drawer may become hot if the oven is on high for a long period of time, therefore flammable materials such as oven gloves, tea towels, plastic aprons etc. should not be stored in the drawer.


Oven accessories such as baking sheets, will also become hot, therefore care should be taken when removing these items from the drawer whilst the oven is in use or still hot.

Using the Conventional Oven

When using this setting, heat comes from both the top and bottom elements. This allows you to cook on a single level and is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans.

Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.

How to Use the Conventional Oven

1. Turn the oven function control knob to the required cooking function ().
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 temperature is being maintained.

Hints and Tips

The middle shelf position allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.

The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

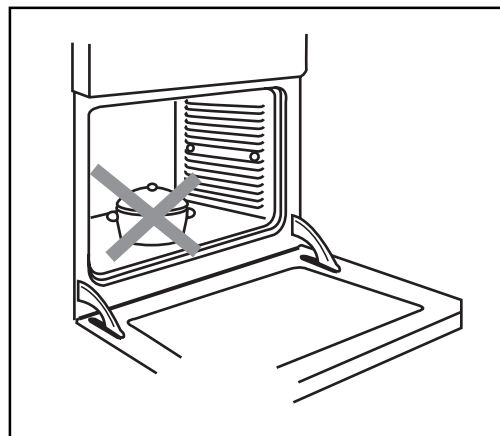
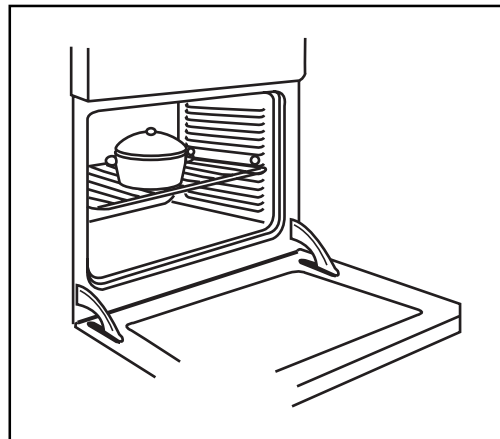
Always place dishes centrally on the shelf to ensure even browning.

Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

Do not place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage will occur.

For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting.

Single level cooking gives best results. If you require more than one level cooking use the fan oven function.



Cooking Chart

Food	Thermostat	Runner	Time Position
Biscuits, cookies	170-200	3	25-20 min.
Bread, yeast doughs	200-230	2	35-45 min.
Casseroles	140-170	2	90-180 min.
Small cakes	170-180	2	18-25 min.
Cakes Madeira	160-180	2	60-90 min.
Rich Fruit	130-140	2	60-150 min.
Choux pastry, eclairs	200-230	2	30-35 min.
Fish	200-230	2 or 3	20-40 min.
Fruit pies, plate tarts, crumbles	180-210	2	50-65 min.
Meringues	90-100	2	90-150 min.
Milk puddings	140-160	2	90-150 min.
Paté, terrine (in bain marie)	160-180	1	60-90 min.
Pizzas	200-230	2	25-30 min.
Puff pastry, vol au vents	230-260	2	15-25 min.
Quiches, flans	170-200	2	50-60 min.
Scones	210-220	2	8-12 min.
Soufflé	200-230	2	35-45 min.
Stuffed vegetables	230-250	2	34-45 min.
Roast meat + poultry: see chart on page 16			
Yorkshire pudding	200-230	2	40-50 min.
Keeping warm, heating dishes	90-100	2	

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 16. 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 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

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.

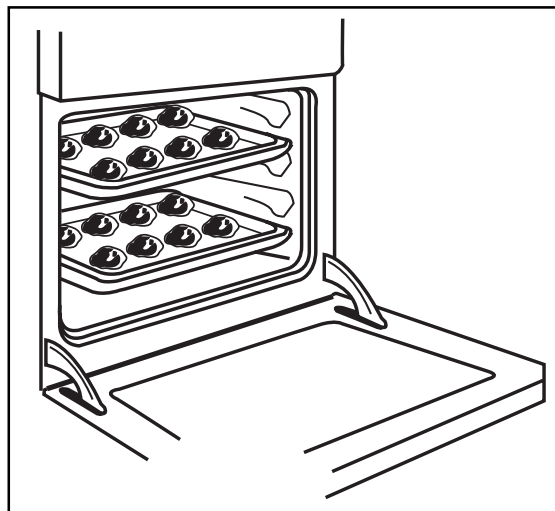
When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be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

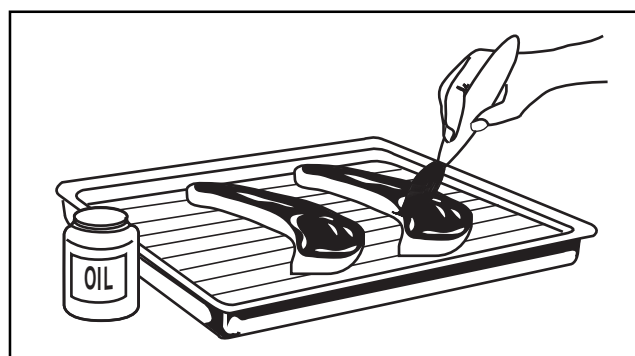
During cooking, the thermostat control light will operate in the same way as described for the fan oven function.

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



Cleaning the Ceramic Hob

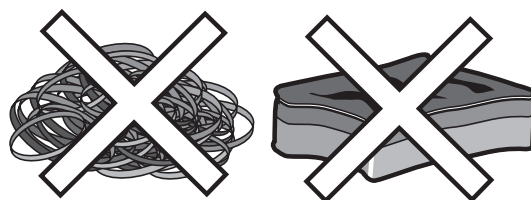


*Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the cooker from the electricity supply.*

Before cleaning, make sure the hob is cool.

Never use aggressive or abrasive agents, such as oven sprays, stain or rust removers, scouring powders, or sponges with an abrasive effect.

Special cleaning agents such as Vitroclen and ceramic hob scrapers are available from department stores.



Cleaning after each use

Slight, non-burnt soilage can be wiped off with a damp cloth. Burnt soilage has to be removed with a scraper. Afterwards wipe off the ceramic hob with a damp cloth, and Vitroclen.

Stain removal

Light metallic stains (aluminium residues) can be removed from the cooking zone with a ceramic hob cleaning agent such as Vitroclen when cool.

Sugar solutions, food stuffs with a high sugar content must be removed immediately with a scraper. If this type of soilage is not removed immediately it can cause irreparable damage to the ceramic surface.

When the surface has cooled wipe over with a damp cloth and Vitroclen.

Before using any detergent or cleaning agent on the ceramic top, ensure they are recommended by the manufacturer for use on ceramic hobs.

Do not apply any cleaning agents to hot cooking zones. Ensure any residues are wiped off before the cooking zones are used again.

Special problems

...If a chemical cleaner proves inadequate	Check whether the use of a scraper is more effective.
...when dark stains occur	If the use of a scraper and a ceramic hob cleaner proves unsuccessful, your hob surface may have been damaged by using unsuitable cleaning agents, or by pan bases with a scouring effect. This will not impair the efficiency of your ceramic hob.
...when metallic discolourations appear on the cooking zone	Pots and pans with unsuitable bottoms, or unsuitable cleaning agents have been used. The discolourations can only be removed with considerable effort, using a ceramic glass cleaner.
...when the surface shows scratches	These may be caused by scraping or melted on objects and cannot be removed. This will not impair the efficiency of your ceramic hob

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.

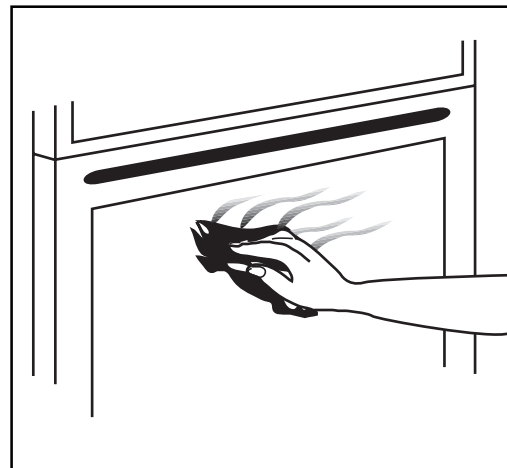
External cleaning

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 Vitroclean 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.

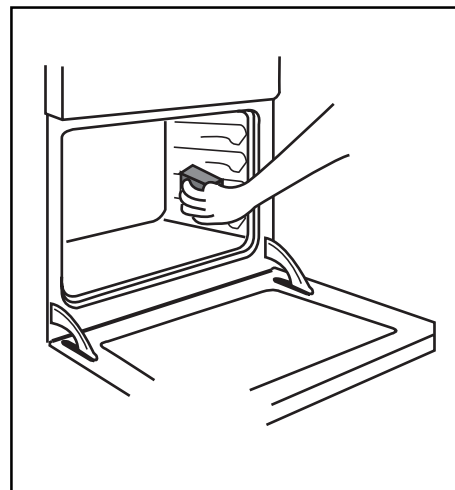
Oven Cavity

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

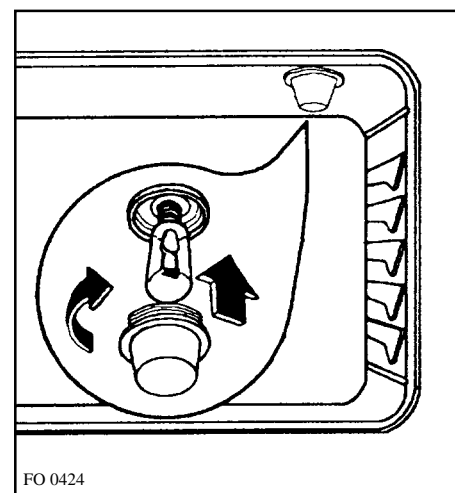
Disconnect the appliance.

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

Tension: 230-240V (50Hz)

Power: 15W

Convection: E14



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.

SYMPTOM	SOLUTION
■ The cooker does not operate.	<ul style="list-style-type: none">◆ Check that the unit is plugged in and the electrical supply is switched on◆ Check that the RCCB has not tripped (if fitted)◆ Check the mains fuse has not blown◆ Check the correct control knob has been turned.
■ The ceramic hob is not giving satisfactory results	<ul style="list-style-type: none">◆ Check the cooking pan is the correct size for the cooking zone.◆ Check the cooking pan has a flat base.◆ Check the setting is correct for the type of cooking.
■ The oven does not come on	<ul style="list-style-type: none">◆ Check the oven is in manual operation and that both a cooking function and temperature have been selected.◆ The socket switch or the switch from the mains supply to the oven are ON.
■ The thermostat pilot light does not come on	<ul style="list-style-type: none">◆ Select a temperature with the thermostat control knob◆ Select a function with the oven function control knob.
■ The oven light does not come on	<ul style="list-style-type: none">◆ Select a function with the oven function control knob◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")
■ It takes too long to finish the dishes, or they are cooked too fast.	<ul style="list-style-type: none">◆ The temperature may need adjusting
■ Steam and condensation settle on the food and the oven cavity.	<ul style="list-style-type: none">◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven".◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed. See page 10
■ The timer does not work	<ul style="list-style-type: none">◆ Check the instructions for the timer.
■ The oven fan is noisy	<ul style="list-style-type: none">◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.

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:

0870 5 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 620 X**

Appliance Class 2 sub class 1 and Class 1

Dimensions

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

Ceramic Hob

Front left cooking zone (highlight)	1880 W/Ø180 mm
Back left cooking zone (highlight)	1250 W/Ø140 mm
Back right cooking zone (double circuit)	
	1560 W/Ø170 mm
	2500 W/170 x 265 mm
Front right cooking zone (highlight)	1250 W/Ø145 mm

Oven

Top Heating Element	1.055 kW
Bottom Heating Element	1.250 kW
Convection Heating Element	2.080 kW
Grill Element	1.880 kW
Convection Fan	30 W
Oven light	15 W
Total rating	9.210 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 \perp 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 ²	H05 VV-F	30 A

For Europe use only

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

