

ZANUSSI

ELECTRIC
COOKER

ZCE 700

INSTRUCTION BOOKLET

GB

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.
- 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.

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 you nearest Zanussi Service Force Centre.

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.

Storage Drawer

(available as optional)

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.

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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



Environmental Information

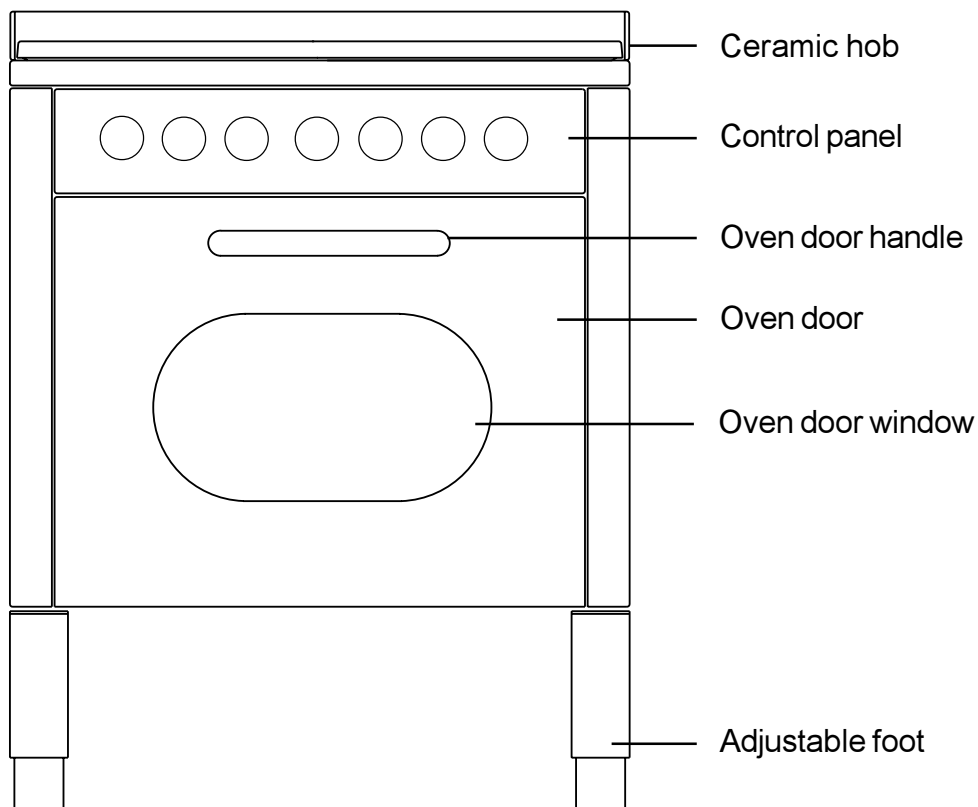
Oven Door Protection Device

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.

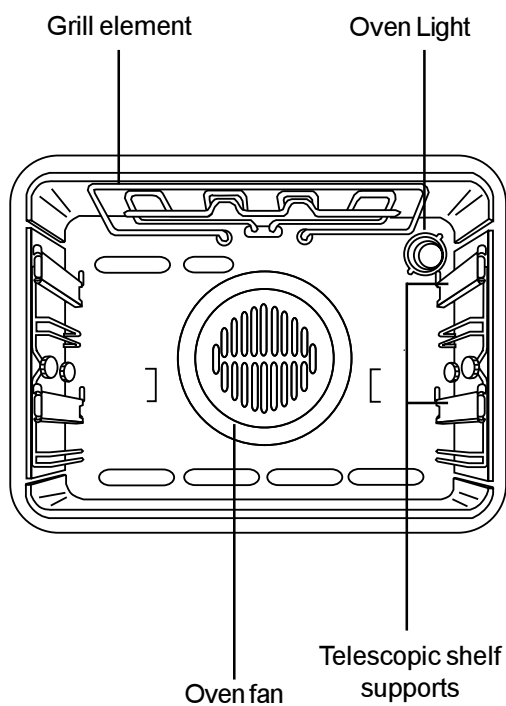


This appliance is manufactured according to the following EEC directives:
73/23 EEC - 90/683 EEC - 93/68 EEC -
89/336 EEC current edition.

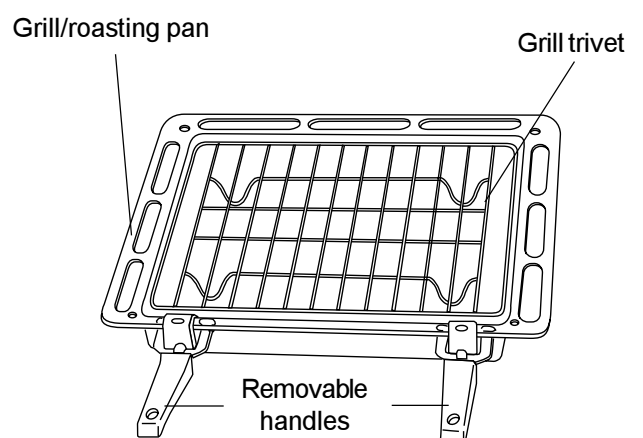
Description of the Cooker



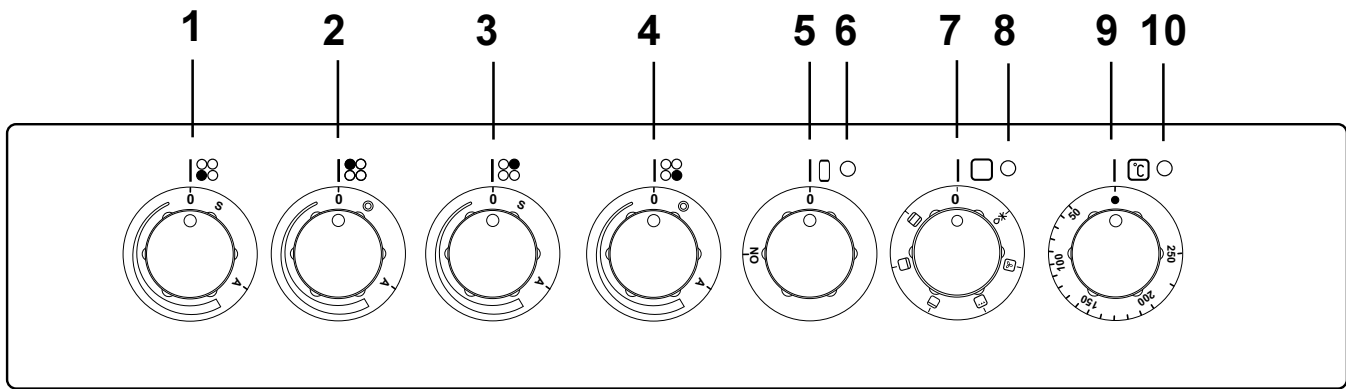
The Oven Cavity



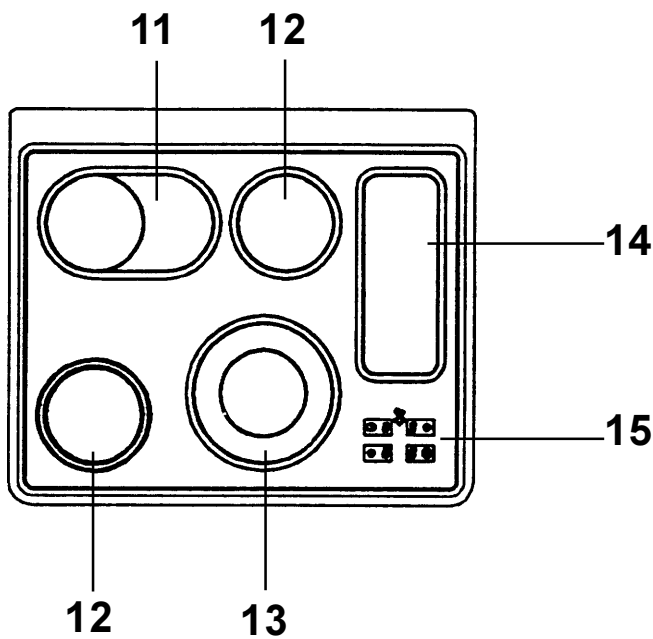
Accessories



Control Panel

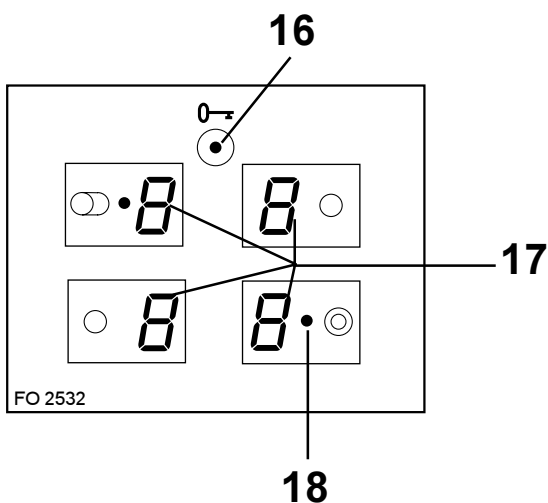


1. Front left cooking zone control knob
2. Back left cooking zone control knob
3. Back right cooking zone control knob
4. Front right cooking zone control knob
5. Control knob for keep-warm zone
6. Keep-warm zone Pilot Light
7. Oven function control knob
8. Oven function Pilot Light
9. Oven Thermostat control knob
10. Oven Thermostat Pilot Light



Ceramic hob cooking zones

11. Oval double cooking zone
12. Single cooking zone
13. Double cooking zone
14. Keep-warm zone
15. Display



Display

16. Child Safety Pilot light
17. Cooking zone settings
18. Double cooking zone Pilot light

Operation

Ceramic hob cooking zones

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

Key to control knob symbols

S = Child lock

A = Automatic heat-up

◎ = Double zone

	Display	
	0	OFF
	1	Simmering vegetables Fish in its own juice
	2 - 3	Simmering potatoes or soups
	4	Boiling large quantities of food, stews and soups
	5 - 6	Slow frying, making a roux
	7 - 8	Fast frying of meat or fish
	9	Rapid heating up of fat or water

When a zone is turned on, it will illuminate at various intervals depending on the heat setting selected. Even at the highest setting the zone will switch on and off. This is to ensure that the surface is not over-heated.

CHEC control

The CHEC control function allows electronic control of the zones.

CHEC control enables you to set the heat with great precision, which means that you do not have to adjust the heat constantly.

Double and oval cooking zones

Small cooking zone

- Turn the control knob to the required setting.

Large cooking zone

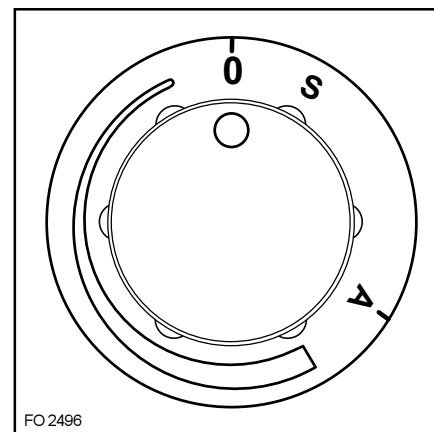
- Turn the control knob to ◎ . The double cooking zone pilot light will appear in the display.
- Then turn the control knob to the required setting.

If you want to disconnect the zone, turn the control knob to zero.

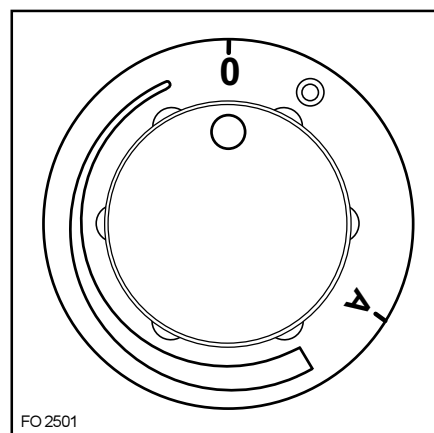
Keep-warm cooking zone

This zone is intended for keeping food warm only.

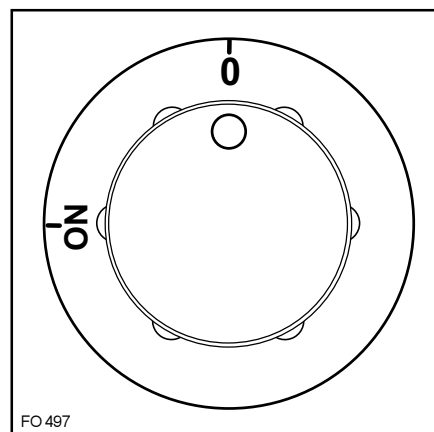
- Turn the relevant control knob to "ON".
- To switch off, turn the knob to "0".



Control knob for single cooking zone



Control knob for double cooking zone



Control knob for keep-warm cooking zone

Automax

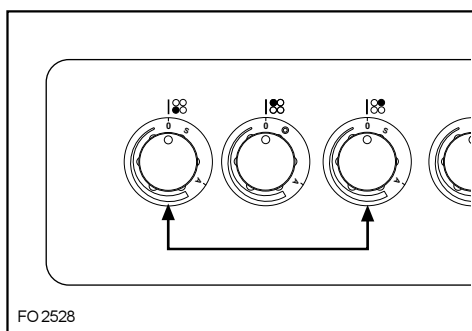
AUTOMAX supplies the zone with full heat for a specific period, and then adjusts down to the setting you have chosen.

- Turn the control button clockwise to “A”, then select the required setting.

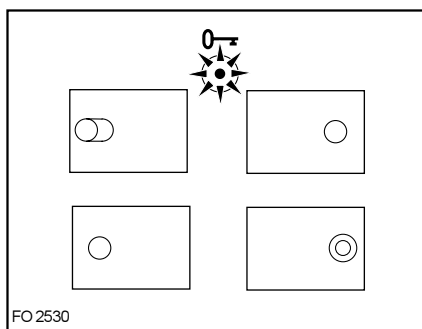
The display alternates between A and the setting chosen. The period for which AUTOMAX is connected depends on the setting chosen.

Connection of child safety device on zones

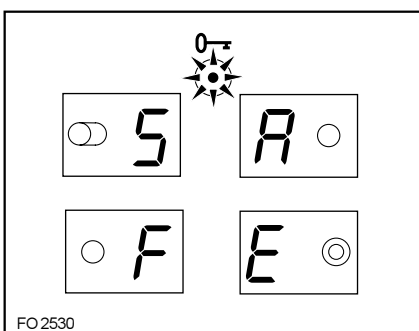
- Turn the 2 single zone-control buttons anticlockwise to “S” at the same time.



The display will show:



When you turn on a zone the display will show:



You can disconnect the child safety device as follows:

- Turn all the cooking zone control buttons to 0.
- Turn the 2 single zone-control buttons anticlockwise to “S” at the same time.

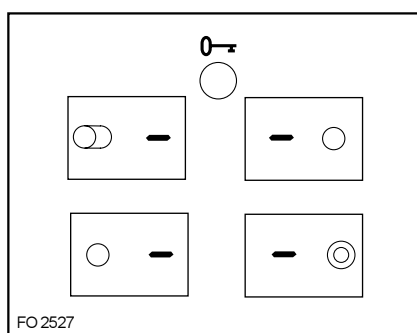
The light under the “key” symbol in the display will disappear. The zones can now be used.

CHEC control: Autostop

If you forget to turn a cooking zone off after use, it will be disconnected automatically after a specific period of time. The higher the setting, the shorter the time before the zone is disconnected.

Setting	AUTOSTOP
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	1½ hours
7	1½ hours
8	1½ hours
9	1½ hours

When the autostop function is activated the display will show:



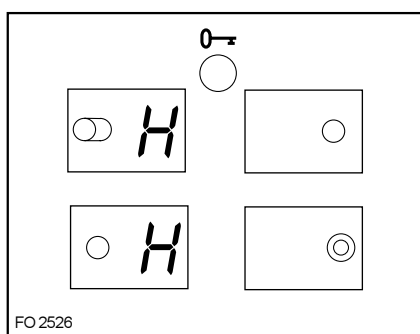
The zones cannot be used.

To activate the cooking zones:

- Turn all the control buttons to 0. The zones can now be used.

Residual heat indicator

When you switch off a zone, an “H” in the display indicates that the zone is still hot. The residual heat indicator will continue to be illuminated until the zone reaches a temperature of approx. 50°C.



Using the ceramic glass hob

Ceramic glass surface

The glass is hard, and has been tempered to withstand heat, cold and temperature shocks. But like all glass it is sensitive to impact. Do not stand on the ceramic glass surface.



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.



Do not place any pots or pans on the hob display, as this could damage the electronic devices of the hob.

Energy consumption

To save energy, you should . .

- use only cooking and frying utensils with smooth, flat bases.
- 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.

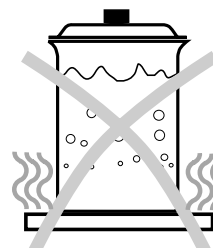
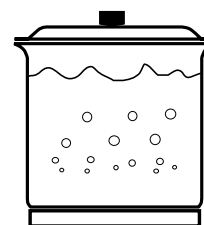
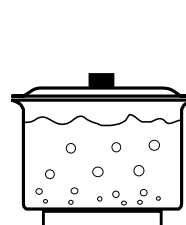
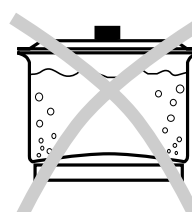
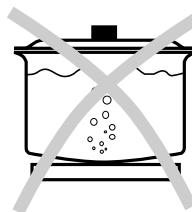
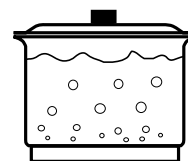
Always use cooking and frying utensils with smooth, flat bases.

The bases 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.

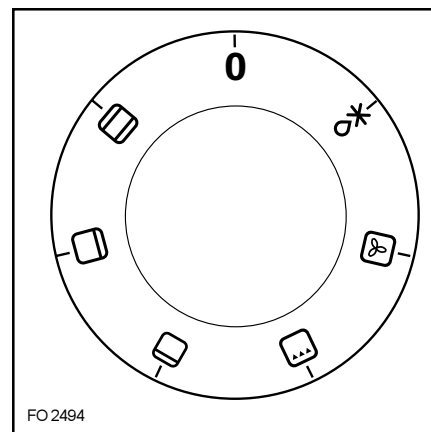
Utensils with aluminium and copper bases can leave behind metallic discolorations which can only be removed with difficulty or sometimes not at all.



Electric Oven

Oven Function Control Knob

-  Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven.
-  Bottom heating element - The heat comes from the bottom of the oven only
-  Top heating element - The heat comes from the top of the oven only
-  Grill - The heat comes only from the top element
-  Fan cooking - This function allows you to roast or roast and bake simultaneously using any shelf.
-  Defrost setting - This function assists in thawing of frozen food.

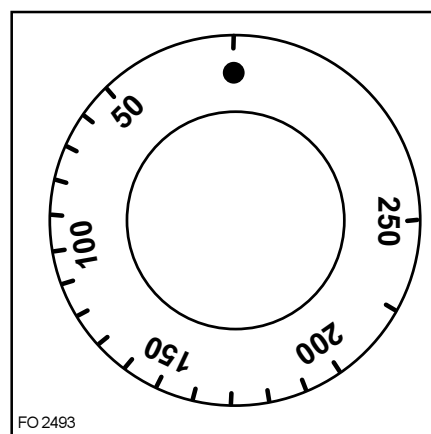


Thermostat Control Knob

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

Oven Function Control Light

The oven function control light will come on when the oven function control knob is set.



Thermostat Control Light

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


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. Switch the oven function control knob to conventional cooking .
2. Set the thermostat control knob to MAX.
3. Open a window for ventilation.
4. Allow the oven to run empty for approximately 45 minutes.

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

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.

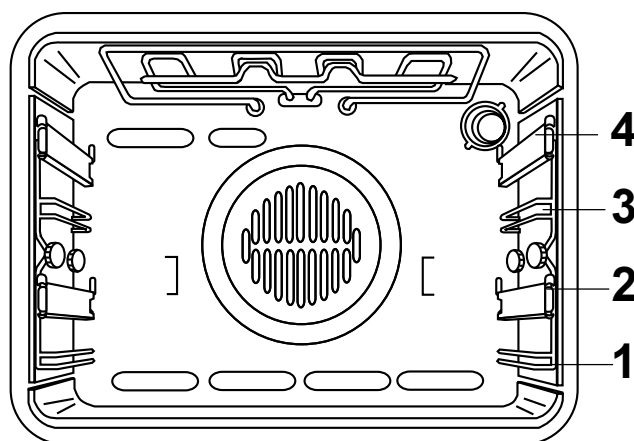
Using the Oven



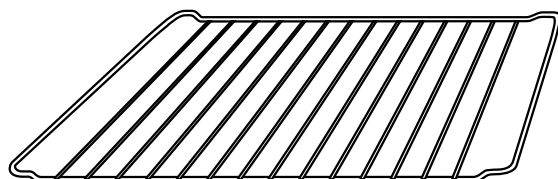
- **Always cook with the oven door closed.**
- **Stand clear when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open.**
- The oven has four shelf levels, and is supplied with two shelves. Level 2 and 4 from the bottom are supplied with special telescopic shelf supports (see next page).

The shelf positions are counted from the bottom of the oven as shown in the diagram.

- Do not place cookware directly on the oven base.



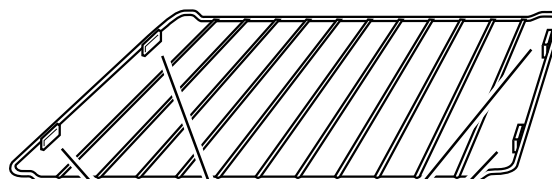
Your oven is supplied with one normal shelf for use on the telescopic shelf supports and one anti-tip shelf.



NORMAL SHELF

The anti-tip shelf has four small metal tabs on its frame to prevent it from sliding out from the shelf supports.

ANTI-TIP SHELF



metal tabs

Telescopic shelf supports

The oven shelf supports are provided with telescopic shelf supports at level 2 and 4 from the bottom.

1. Pull the right and left hand telescopic shelf supports completely out, as shown in the diagram.
2. Place the shelf or the dripping pan on the telescopic shelf supports, as shown in the diagram, then gently push them all inside the oven.

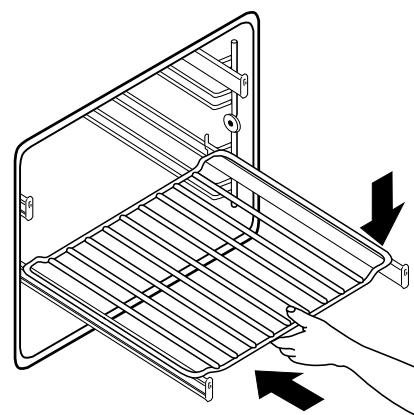
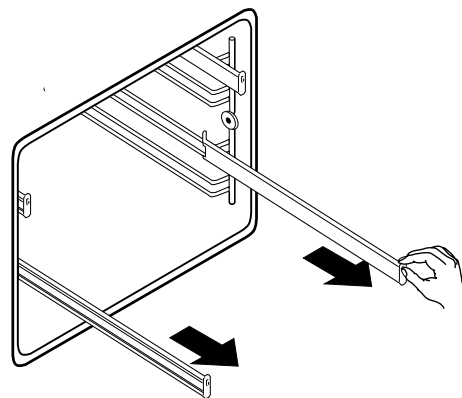


Do not attempt to close the oven door if the telescopic shelf supports are not completely inside the oven. This could damage the door enamel and glass.



The anti-tip shelf is not designed for use on the telescopic shelf supports.

Please, do not use the anti-tip shelf on the telescopic shelf supports, as it will be unstable and may fall.



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 base browning.
- B** Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

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.

Top oven element only

This function is suitable for finishing cooked dishes, e.g. lasagne, shepherds pie, cauliflower cheese etc.

Bottom oven element only

This function is particularly useful when blind-baking pastry. It may also be used to finish off quiches or flans to ensure the base pastry is cooked through.

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.

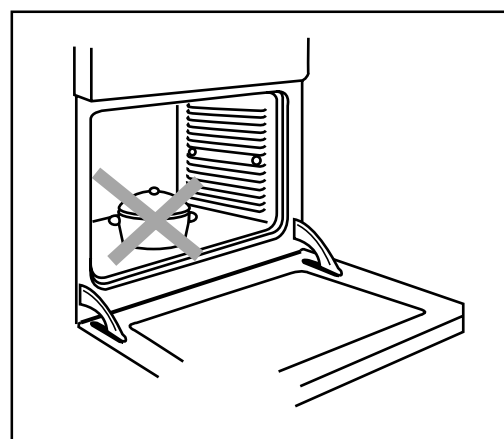
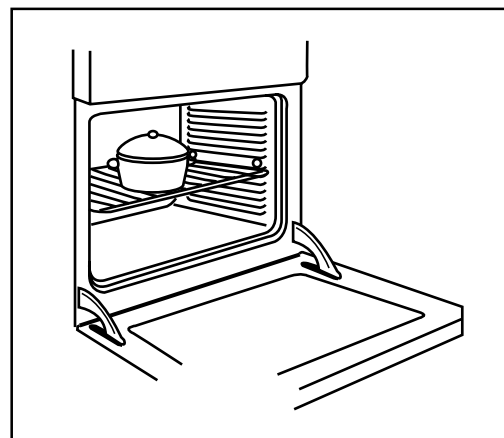
Always place dishes centrally on the shelf to ensure even browning.

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.



Conventional Oven 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.
Yorkshire pudding	200-230	2	40-50 min.
Keeping warm, heating dishes	90-100	2	

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) over 3 1/2 kg (7 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

Using the Fan Oven & Defrosting function

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 at page 15. 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.

How to Use Defrosting

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

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.

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.

About Defrosting:

- 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.

Fan Oven 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.

Defrosting Chart

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.

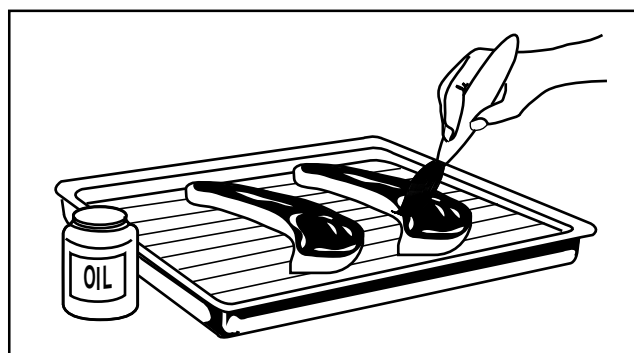
During cooking, the thermostat control light will operate in the same way as described for the fan oven function.

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.
<ul style="list-style-type: none">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.
<ul style="list-style-type: none">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.
<ul style="list-style-type: none">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:

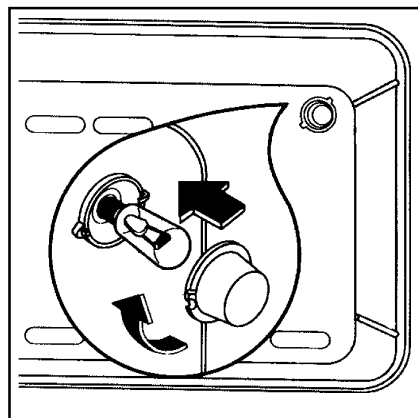
- Household detergent and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

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 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.

Replacing the Oven Light

If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 25W,
- Electric rate: 230-240 V (50 Hz),
- Resistant to temperatures of 300°C,
- Connection type: E14.

These bulbs are available from your local Force Service Centre.

To replace the faulty bulb:

1. Ensure the oven is isolated from the electrical supply.
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover.
5. Restore the electrical supply.

Grease Filter

To prevent a build-up of fats on the fan impeller, the grease filter must be fitted by clipping it over the vents in the back panel.

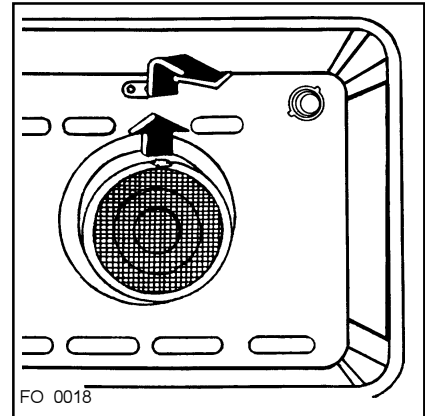
To clean the grease filter

When the oven has cooled down, remove the filter by pushing the protruding tongue on the filter upward, and wash carefully.

The grease filter should be cleaned after every use. The filter may be washed in a dishwasher on a 65°C wash. If the filter is heavily soiled, place the filter in a saucepan of water with approximately 1 teaspoon of automatic washing powder or dishwasher powder. Bring to the boil and leave to soak for approximately 30 minutes or longer depending on the degree of soiling. Ensure the solution does not boil over as it could mark your hob.

Rinse filter in clear water and dry.

Remember to refit the filter before using the oven again.

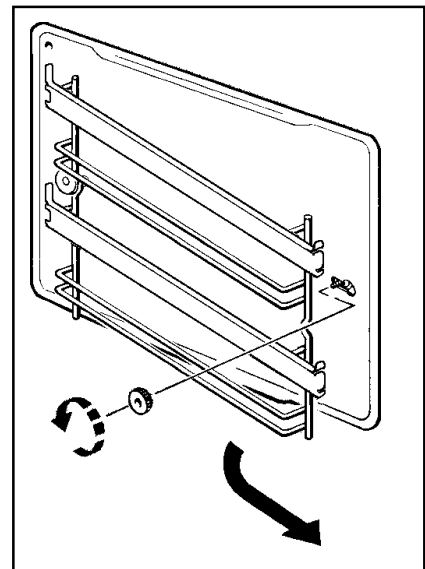


Oven Shelves and Shelf Supports

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

The shelf supports can be removed for easy cleaning (see diagram). Please, ensure the retaining nuts are secure when refitting the shelf support.

i When cleaning the shelf supports, take care not to remove the lubricating grease behind the telescopic runners. This is meant to ensure their good operation.



Something not working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service 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 hob is not working	<ul style="list-style-type: none"> ◆ Check the mains fuse has not blown ◆ Check that the unit is plugged in and the electrical supply is switched on
■ Cooking zones will not come on, child safety device has been activated	◆ Turn the 2 single-zone control buttons to "S" at the same time. The zones can now be used.
■ Cooking zones will not come on, Autostop has been activated	◆ Turn the control buttons to 0. The zones can now be used.
■ The oven does not come on	<ul style="list-style-type: none"> ◆ Check that both a cooking function and temperature have been selected. ◆ The socket switch or the switch from the mains supply to the cooker are ON.
■ The oven temperature 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 "Oven Lamp replacement")
■ It takes too long to finish the dishes, or they are cooked too fast.	◆ 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.
■ 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. ◆ Check the grease filter is correctly fitted.

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

Service and Spare Parts



In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Zanussi Service Force Centre by telephoning:

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area. The addresses are listed on the following pages.

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working."

When you contact the Service Force Centre you will need to give the following details:

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

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.

Customer Care Department

For general enquiries concerning your Zanussi appliance or for further information on Zanussi products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.zanussi.co.uk

Customer Care Department

Zanussi
55-77 High Street
Slough
Berkshire
SL1 1DZ
08705 727727 (*)

* calls to this number may be recorded for training purposes.

Guarantee Conditions

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 the United Kingdom.

- * 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

To contact your local Zanussi Service Force Centre telephone 08705 929 929

CHANNEL ISLANDS				NORTH EAST	
GUERNSEY	Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands	ORKNEY (M65)	Corsie Domestics 7 King Street Kirkwall Orkney KW15	GATESHEAD (M39)	Unit 356a Dukesway Court Dukesway Team Valley Gateshead NE11 0BH
JERSEY	Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY	PERTH	Hydro Electrical Inveralmond House Ruthvenfield Road Perth PH1 3AQ	GRIMSBY (M42)	15 Hainton Avenue Grimsby South Humberside DN32 9AS
SCOTLAND		(OWN SALES)	Graham Begg Unit 4 Airport Ind Estate Wick KW1 4QS	HULL (M41)	Unit 1 Boulevard Industrial Estate Hull HU3 4AY
ABERDEEN (M05)	54 Claremont Street Aberdeen AB10 6RA	SHETLAND	Tait Electronic Systems Ltd Holmsgarth Road Lerwick Shetland ZE1 0PW	LEEDS (M37)	64-66 Cross Gates Road Leeds LS15 7NN
AUCHTERMUCHY (M03)	33a Burnside Auchtermuchy Fife KY14 7AJ	(OWN SALES)	SHETLAND	NEWTON AYCLIFFE (M45)	Unit 16 Gurney Way Aycliffe Industrial Estate Newton Aycliffe DL5 6UJ
BLANTYRE (M07)	Unit 5 Block 2 Auchenraith Ind. Estate Rosendale Way Blantyre G72 0NJ	WHALSAY	Leask Electrical Harisdale Symbister, Whalsay Shetland ZE2 9AA	SHEFFIELD (M38)	Pennine House Roman Ridge Ind. Roman Ridge Road Sheffield S9 1GB
DUMFRIES (M01)	93 Irish Street Dumfries Scotland DG1 2 PQ	NORTHERN IRELAND		NORTH WEST	
DUNOON (M67)	Brair Hill 7 Hill Street Dunoon Argyll PA23 7AL	BELFAST (M27)	Owenmore House Kilwee Business Park Upper Dunmury Lane Belfast BT17 0HD	BIRKENHEAD (M11)	1 Kelvin Park Dock Road Birkenhead L41 1LT
GLASGOW (M04)	20 Cunningham Road Clyde Estate Rutherglen Glasgow G73 1PP	WALES		CARLISLE (M10)	Unit 7 James Street Workshops James Street Carlisle Cumbria CA2 5AH
INVERNESS (M06)	Unit 3B Smithton Ind. Estate Smithton Inverness IV1 AJ	CARDIFF (M28)	Guardian Industrial Estate Clydesmuir Road Tremorfa Cardiff CF2 2QS	ISLE OF MAN (M64)	South Quay Ind. Estate Douglas Isle of Man IM1 5AT
ISLE OF ARRAN	Arran Domestics Unit 4 The Douglas Centre Broddick Isle of Arran KA27 8AJ	CLYWD (M14)	Unit 6-7 Coed – Parc Abergele Road Rhuddlan Clwyd Wales LL18 5UG	LIVERPOOL (M15)	Unit 1 Honeys Green Precinct Honeys Green Lane Liverpool L12 9JH
(OWN SALES)		DYFED (M77)	Maes Y Coed High Mead Llanybydder Carmarthenshire SA40 9UL	MANCHESTER (M09)	Unit B Central Industrial Estate St Marks Street Bolton BL3 6NR
ISLE OF BARRA	J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY	HAVERFORDWEST (M75)	Cromlech Lodge Ambleton Haverfordwest Pembrokeshire SA62 5DS	PRESTON (M13)	Unit 250 Dawson Place Walton Summit Bamber Bridge Preston Lancashire PR5 8AL
(OWN SALES)		OSWESTRY (M17)	Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP	STOCKPORT (M16)	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR
ISLES OF BUTE (M66)	Walker Engineering Glenmhor Upper Serpentine Road Rothsay Isle of Bute PA20 9EH				
ISLE OF LEWIS (M69)	ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW				
KELSO (M08)	2-8 Wood Market Kelso Borders TD5 7AX				

To contact your local Zanussi Service Force Centre telephone 08705 929 929

MIDLANDS		LONDON & EAST ANGLIA		SUNBURY (M63)	Unit 1a The Summit Hanworth Road Hanworth Ind. Estate Sunbury on Thames TW16 5D
BIRMINGHAM (M18)	66 Birch Road East Wyrley Road Ind. Estate Witton Birmingham B6 6DB	BECKENHAM (M79)	11a Gardener Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ	SOUTH EAST	
BOURNE (M44)	Manning Road Ind. Estate Pinfold Road Bourne PE10 9HT	CHELMSFORD (M47)	Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE		
BRIDGNORTH (M72)	68 St. Mary's Street Bridgnorth Shropshire WV16 4DR	COLINDALE (M53)	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ		
GLOUCESTER (M23)	101 Rycroft Street Gloucester GL1 4NB	ELTHAM (M78)	194 Court Road Mottingham Eltham London SE9 4EW	ASHFORD (M58)	Unit 2 Bridge Road Business Est. Bridge Road Ashford Kent TN2 1BB
HEREFORD (M31)	Unit 3 Bank Buildings Cattle market Hareford HE4 9HX	ENFIELD (M49)	284 Alma Road Enfield London EN3 7BB	FLEET (M59)	Unit 1 Redsfield Ind. Estate Church Crookham Fleet Hampshire GU13 0RD
HIGHAM FERRERS (M51)	30 High Street Higham Ferrers Northants NN10 8BB	GRAVESEND (M57)	Unit B4 Imperial Business Estate Gravesend Kent DA11 0DL	HAYWARDS HEATH (M55)	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
ILKESTON (M43)	Unit 2 Furnace Road Ilkeston DE7 5EP	HARPENDEN (M46)	Unit 4 Riverside Estate Coldharbour Lane Harpenden AL5 4UN	SOUTH WEST	
LEICESTER (M22)	Unit 7 Oaks Ind. Estate Coventry Road Narborough Leicestershire LE0 5GF	LETCWORTH (M50)	16-17 Woodside Ind. Estate Works Road Letchworth Herts SG6 1LA		
LINCOLN (M40)	Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA	LONDON (M76)	2/4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL		
NEWCASTLE UNDER LYME (M12)	18-21 Croft Road Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW	MAIDENHEAD (M60)	Reform Road Maidenhead Berkshire SL6 8BY	BARNSTAPLE (M30)	Main Road Fremington Barnstaple North Devon EX31 2NT
REDDITCH (M20)	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND	MOLESEY (M61)	10 Island Farm Avenue West Molesey Surrey KT8 2UZ	BOURNEMOUTH (M26)	63-65 Curzon Road Bournemouth Dorset BH1 4PW
TAMWORTH (M19)	Unit 3 Sterling Park Claymore Tamworth B77 5DO	NEWBURY (M24)	9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER	BRIDGEWATER (M35)	6 Hamp Ind. Estate Bridgewater Somerset TA6 3NT
WORCESTER (M73)	Units 1 & 2 Northbrook Close Gregorys Mill Ind. Estate Worcester WR3 8BP	IPSWICH (M48)	Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD	BRISTOL (M25)	11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ
		NORWICH (M52)	2b Trafalgar Street Norwich NR1 3HN	EMSWORTH (M33)	266 Main Road Southbourne Emsworth PO10 8JL
				ISLE OF WIGHT (M34)	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB
				NEWTON ABBOT (M29)	Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot S. Devon TQ12 3TD
				REDRUTH (M36)	Unit 7D Pool Ind. Estate Wilson Way Redruth Cornwall TR15 3QW

Instructions for the Installer

Technical Data

Dimensions

Height	830/910 mm
Depth	600 mm
Width	700 mm
Oven Capacity	1.8 Cu. ft

Ceramic Hob

Front left cooking zone	1,250 W/Ø145 mm
Back left cooking zone	2,090 W (1150 + 940 W) Ø140 x 250 mm
Back right cooking zone	1,250 W/Ø145 mm
Front right cooking zone	2,300 W (1515 + 785 W) Ø 210 mm
Keep-warm cooking zone	125 W/Ø110x300 mm
Total rating	7,015 W

Oven Ratings

Top/Bottom Heating Element	1,880 W
Grill Element	1,830 W
Convection Fan	30 W
Circular element	2,090 W
Oven light	25 W
Total rating	2,150 W

Total cooker rating (hob + oven)	9,165 W
Supply voltage (50 Hz)	230-240 V

Appliance Class 2 sub class 1 and Class 1

Important Safety Requirements

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 bedsitting room but not in a bathroom or shower room. For information regarding the fitting of flexible supply pipes, the highest temperature at the rear of this cooker which may come into contact with the supply pipe is 70°C above ambient.

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. However, it is recommended that a clearance of 500mm is allowed. The minimum distance combustible material can be fitted directly above the cooker is 650 mm.

Since the appliance is supplied with adjustable feet, it should be located as shown in the diagrams, according to the height adjustment.

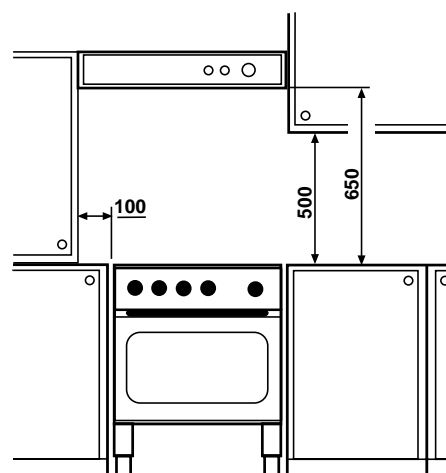
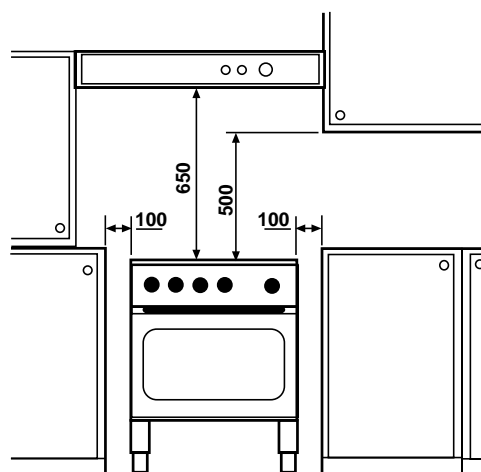
Positioning the Cooker

Caution:

Some soft or badly fitted floor coverings can be damaged when the cooker is moved across their surface for cleaning. It is advisable to ensure that the floor covering in the area below the cooker is either securely fixed so as not to ruck up when the cooker is moved or, if preferred, removed.



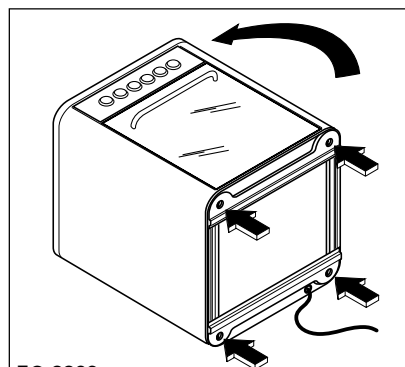
Curtains must not be fitted immediately behind the cooker or within 115 mm of the sides of the cooker.



Feet Assembly

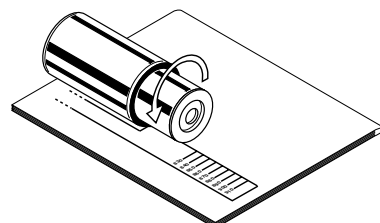
Before installing the cooker, it is necessary to assemble the supplied feet. You can find them in the oven cavity.

- ☞ • Carefully lean the cooker on its back (Fig. 1), paying attention not to cause any damage.
- Adjust the feet height. A height indicator is printed on the last page of this Instruction book (Fig. 2). Lean the foot on the page and make the foot match with the indicator, then unscrew the bottom part of the foot, until you obtain the required height. Repeat the same operation with the other feet.
- Screw the feet into the relevant holes indicated in figure 1.
- Lift the cooker in vertical position.
- Ensure that the cooker is level. If necessary, adjust by turning the bottom part of the feet, until the appliance is completely stable. (Fig. 3). A spirit level should be placed on a cake tray on one of the shelves to confirm that the appliance is correctly levelled.



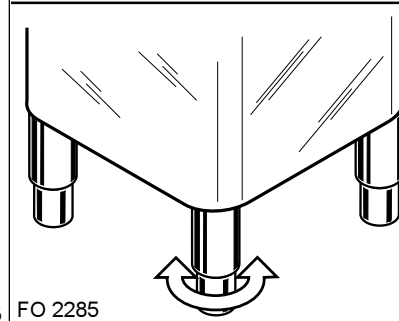
FO 2283

Fig. 1



FO 2284

Fig. 2



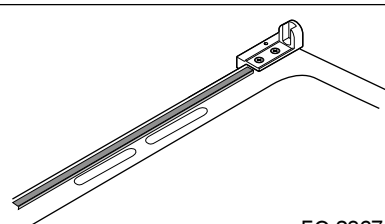
FO 2285

Fig. 3

Splash back Assembly

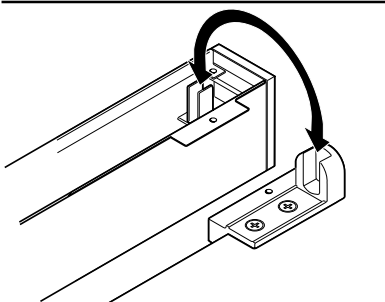
A stainless steel splash back is supplied with the appliance. This is meant to be fitted on the rear edge of the cooker's hob. The splash back is inserted into the polystyrene upper part of the package.

- ☞ 1. Carefully clean the hob top.
- 2. A foam rubber gasket is supplied in the instruction book envelope.
- 3. After cleaning the hob from possible grease and film residuals left, fix the gasket on the rear part of the hob, paying attention not to close the fan slots (Fig. 4).
- 4. Take the splash back out of the envelope and remove the protective film.
- 5. Insert the splash back into the proper hinges in the rear part of the hob (Fig. 5).
- 6. Fix the splash back with the supplied screws (Fig. 6).



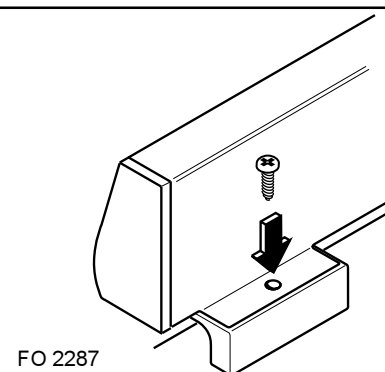
FO 2367

Fig. 4



FO 2286

Fig. 5



FO 2287

Fig. 6

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  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.

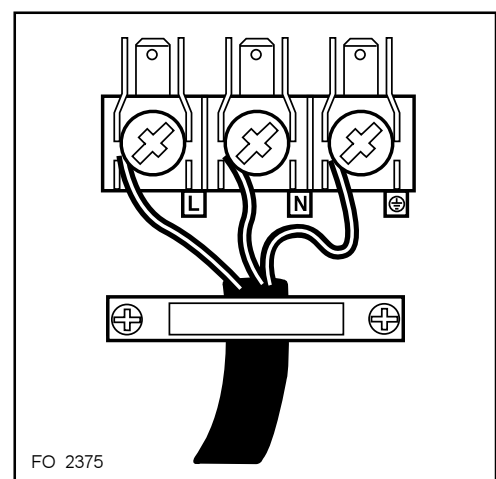
Supply Cable Specifications

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 H05V2V2-F	30 A



CUSTOMER CARE

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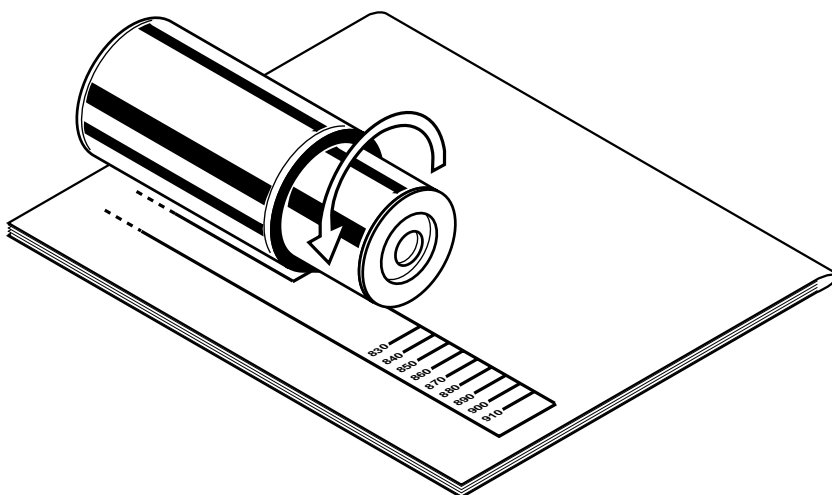
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The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

Total cooker height

830
840
850
860
870
880
890
900
910

Height indicator
for feet
adjustment



Follow instructions at page 25
**Warning! The installation must be
carried out by qualified personnel only!**