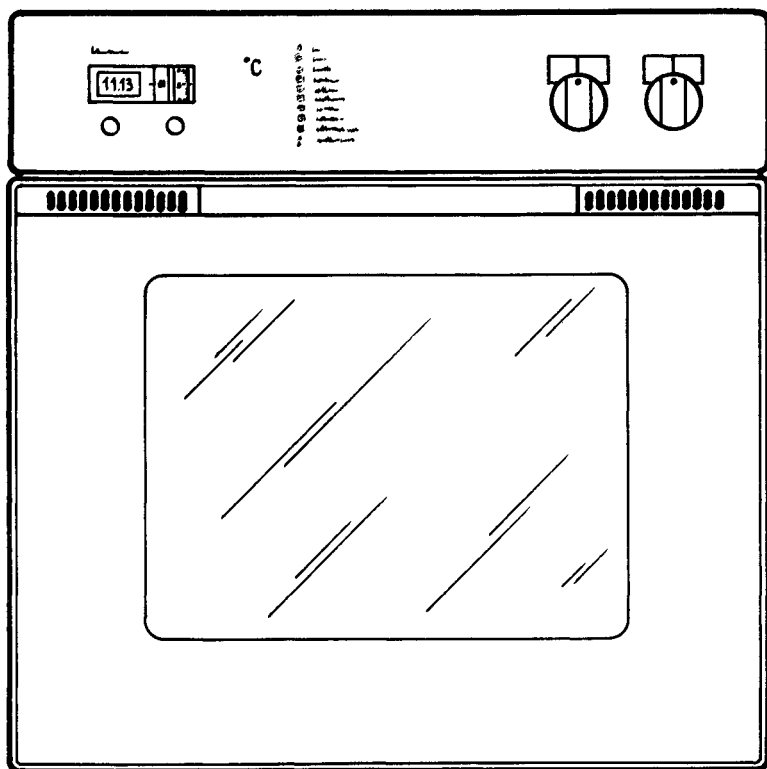


# INSTRUCTIONS FOR THE USE AND CARE OF ZANUSSI BUILT - IN OVEN



Model No. FM 9411

**ZANUSSI**  
The appliance of science

# Warnings - Built-in ovens

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

**THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.**

This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

Any installation work must be undertaken by a qualified electrician or competent person.

It is dangerous to alter the specifications or modify the product in any way.

This appliance should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used.

Cookers become very hot with use, and retain their heat for a long period after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.

Always ensure that the control knobs are in the «off» position when not in use.

For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.

This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.

Never line any part of the oven with aluminium foil.

Easy clean liners should never be cleaned with any other than soapy water (see cleaning instructions).

Before any maintenance or cleaning work is carried out on the appliance, always turn off the isolator switch at the cooker point, and allow to cool.

Ensure that the anti-tip oven shelves are put in place in the correct way (see instructions).

Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.

---

# Contents

When the oven is first installed	Page 5
Use and care	Page 6
Using the oven	Page 7
The digital programmer	Page 9
Cleaning	Page 12
What happens if something goes wrong	Page 16
Zanussi guarantee conditions	Page 17

**Important:** The installation of the oven and electricity connection must always be done by competent installers to standards and regulations currently in force.

---

# When the oven is first installed

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

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

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

The oven is evenly heated throughout. A fan in the back wall distributes heated air round the food during cooking so that everything cooks in approximately the same time regardless of where it is placed in the oven.

Foods of different types, provided they require the same cooking temperature can be cooked together and there is little possibility of flavour transference.

## Cooling fan

The cooling fan is designed to cool the walls and the components of the oven itself.

The fan switches on automatically when the oven control knob is turned on. Warm air is blown out through the aperture near the oven door handle.

## Technical data

Model Number: FM 9411

### Recess dimensions

Height	580 mm
Width	560-570 mm
Depth	550 mm
Oven capacity	1.9 cu.ft

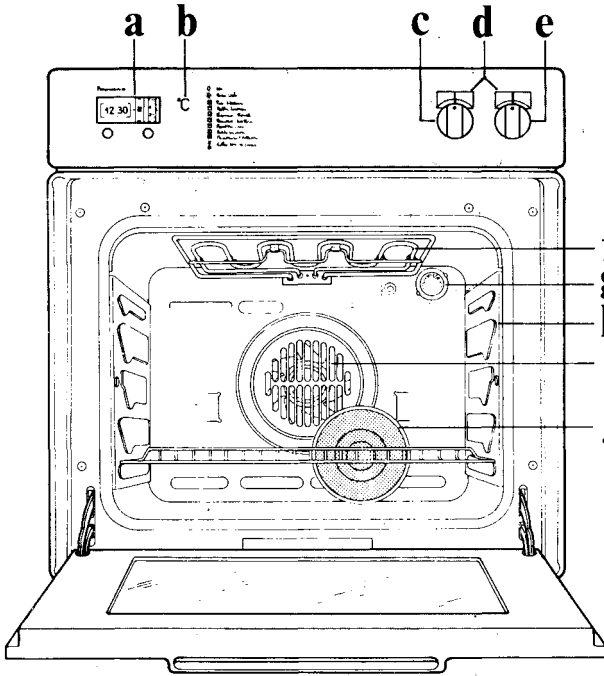
### Internal oven dimensions

Height	32 cm
Width	42 cm
Depth	39 cm

### Oven ratings

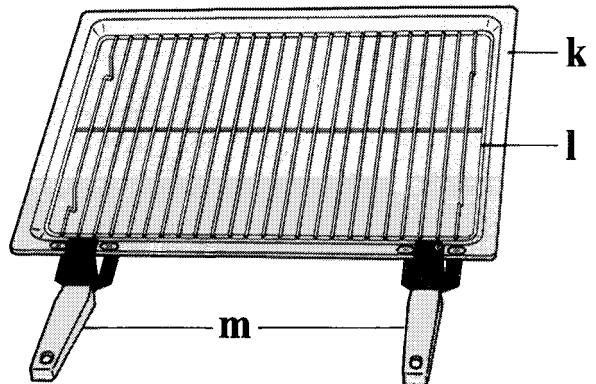
Traditional system	2.0 kW
Convection system	2.5 kW
Convection fan	25 W
Grill element	2.0 kW
Double grill element	3.0 kW
Oven lamp	15 W
Cooling fan	25 W
Total rating	3.040 kW

# Use and care



- a - Digital clock/programmer
- b - Oven temperature light
- c - Oven control knob
- d - Dial
- e - Oven/grill temperature control knob
- f - Grill element
- g - Interior light
- h - Removable oven liner panels
- i - Fan
- j - Removable grease filter

- k - Grill or roasting pan
- l - Reversible grill pan insert
- m - Removable handles (2 Off.)



# Using the oven (Multifunction)

The multifunction oven makes it possible to carry out various types of cooking, depending on the nature of the food and its volume.

All cooking must be done with the oven door closed.

The oven light remains on with all cooking functions.

The oven control knob symbols are listed together with a brief description of the functions (a more detailed explanation of the functions and how to use them are given in the «Art of Cookery» book).

## Oven control knob (fig. 1)

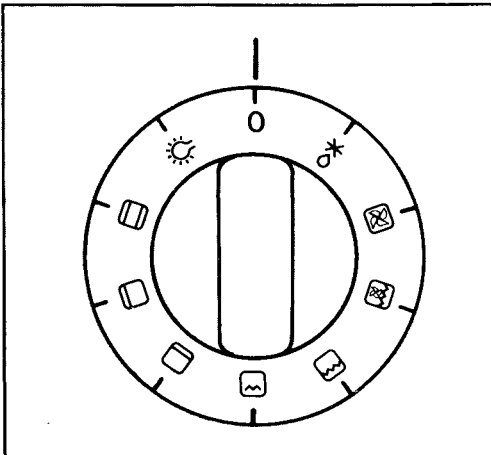
By turning this control knob, you can select any of the following functions:

- ☀ Oven light, this will come on whenever the oven is in use.
- ☐ Traditional cooking, uses the top and bottom element; this function will enable you to use your favourite recipes without having to adapt the

temperatures. It is necessary to pre-heat the oven in this instance.

- ☐ Top oven element only, enables you to finish off dishes on the top only.
- ☐ Bottom oven element only, enables you to finish off dishes on the bottom only.
- ☐ Inner grill element only.
- ☐ Inner and outer grill elements together for a full width grill.
- ☐ Ventilated grilling, gives a spit roast effect to all joints. Using this system eliminates the need to turn food during cooking, although large food items may require to be turned half way through the cooking time.
- ☐ Cuisinair cooking; this fan ducted system will allow you to roast or bake at the same time with very little flavour transference, and on any shelf. For this function the circular element and fan behind the back wall of the oven are used.
- ☐ Defrost setting (N.B: This is NOT a cooking position). This position is intended to assist thawing of frozen foods.

Fig. 1



---

## Electric grill

To switch on the grill turn the oven control knob to (☐) or (☐) then turn the thermostat knob to the required temperature setting.

On this oven, the grill has two elements. The outer element and the inner element. Turning the oven control knob to (☐) symbol operates the inner element only, when the oven control knob is turned to (☐) symbol both the inner and outer elements operate. The result of the latter provides a larger grilling area. This is known as a dual element.

Foods to be grilled should be placed on the wire trivet in the grill pan. The trivet can be positioned either way up to give the required distance from the element.

### Important

Your oven is fitted with hinges, giving two door positions, fully open or fully closed.

When grilling, the oven door must be closed.

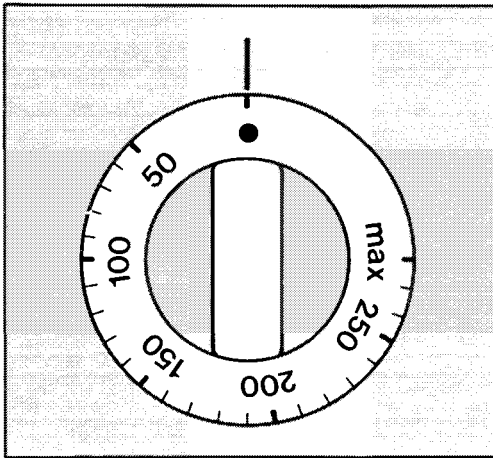
Grilling with the door open could cause areas of the oven and surrounding furniture to become excessively hot as well as reducing the performance, efficiency and economy of the grill.

## Thermostat control knob (fig. 2)

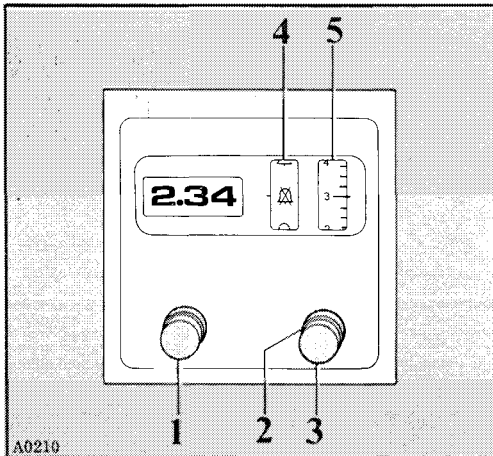
By turning the thermostat control knob clockwise you select the cooking temperature. Temperature selection starts at 50°C and is marked in 25°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 280°C. The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked. The MAX setting is particularly suitable for grilling. Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that it will come on and off with the thermostat showing how the temperature is being maintained.

During cooking the oven door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

**Fig. 2**



**Fig. 3**



## Safety thermostat

Should the main oven thermostat fail, the oven is protected by a safety thermostat which will operate if the temperature within the oven reaches too high a level. Once the temperature has returned to a safe level the main oven thermostat will function.

In cases where there is a permanent failure it is necessary to contact the Zanussi Network Service Engineer.

## Operation of the digital clock/programmer (fig. 3)

This programmer enables you to switch the oven on and off at pre-set times without the need for you to be in attendance. A sound signal indicates the end of a programmed cooking cycle. The time of day is also shown. Most foods cook well automatically, but preference should be given to those which will not be affected by the waiting period before the oven comes on.



### **Important**

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

### **To set the time of day**

By turning knob 1 clockwise you can set the correct time of day. It will be necessary to do this on installation of the appliance, after a power failure or when the clock is fast or slow.

### **Knob 2**

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

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

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

### **Knob 3**

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

### **Manual operation of oven**

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

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

Place the food to be cooked into the oven and select the required positions on the oven and thermostat control knobs.

### **Semi automatic operation of oven**

#### **Manual Cooking Start - Automatic Cooking Stop**

You may wish to put something in the oven before going out and programme the oven to stop cooking before your return.

Place the food to be cooked into the oven.

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

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

## Automatic Cooking Start - Manual Cooking Stop


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

Place the food to be cooked into the oven.

Depress and turn knob 3, setting on dial 5 the required cooking start time.

Turn knob 2 and set on dial 4 the maximum duration of cooking time, ie., 210 minutes.

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

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

## Totally Automatic Cooking


This enables you to turn the oven on and off at pre-set times. Place the food to be cooked into the oven.

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


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

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

On completion of the programmed cooking cycle the «0» symbol will be centred on dial 4, in this position the electricity supply to the oven is switched off thereby turning off the oven.


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

### Important

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

## Minute Minder

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

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

# Cleaning the oven

## Grease filter

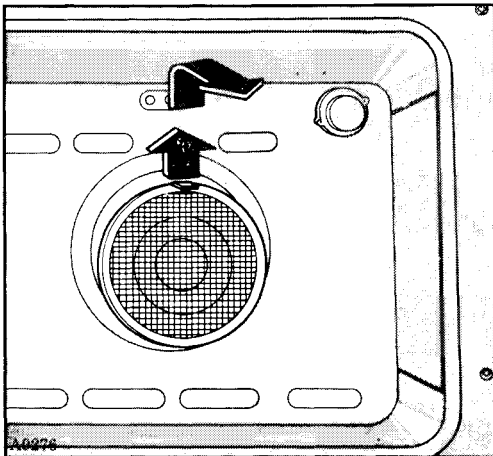
When roasting meat, be sure to install the special grease filter to protect the fan in the rear wall of the oven from fat splashes. After roasting is completed, remove the grease filter and clean thoroughly with warm soapy water. As it is stainless steel you can safely wash it in the dishwasher.

To remove the grease filter, pull up the protruding tongue and then pull the filter outwards removing it from the rear panel (fig. 4).

## Glass door

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

Fig. 4



## Shelves and shelf supports

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a wet wire-wool soap pad. Rinse well and dry with a soft cloth. Do not use abrasive scourers or steel wool.

## Special oven linings

This oven is fitted with a set of coated liners. These are known as «stay clean» or «easy care».

To obtain the maximum efficiency from your liners follow the guide lines carefully for their use and care.

The linings are coated with a special substance which helps to clean itself by a process of oxidization. Although the linings will not remain absolutely spotless they will reduce your oven cleaning chores considerably when used in the correct way.

The linings work most effectively if the splashes are kept to a minimum, and the soil is not allowed to build up, as this will retard the cleaning action. If the oven has been used at low temperatures it is advisable to wipe the oven with a cloth soaked in warm water with detergent added, then the oven should be heated for one hour on 200 °C. Never use abrasive wools or pads or an aerosol oven cleaner on the linings.

## Oven cavity

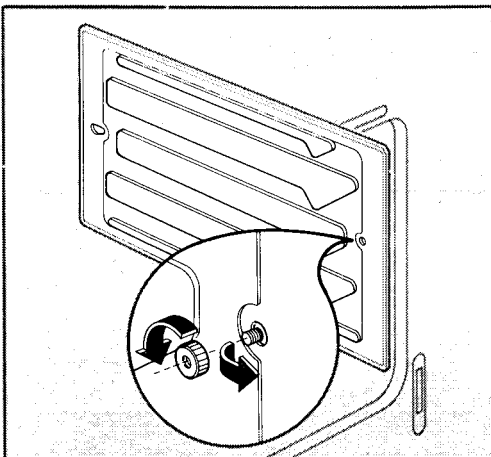
The enamelled oven cavity is best cleaned whilst the oven is still warm. First remove the grill element and put the ceramic safety plug into the grill socket. Then remove the side panels after sliding them out of their retaining pins (fig. 5).

**Before removing the back panel the oven must be disconnected and the safety plug put in the grill socket.**

To remove the back panel use a screwdriver (fig. 6).

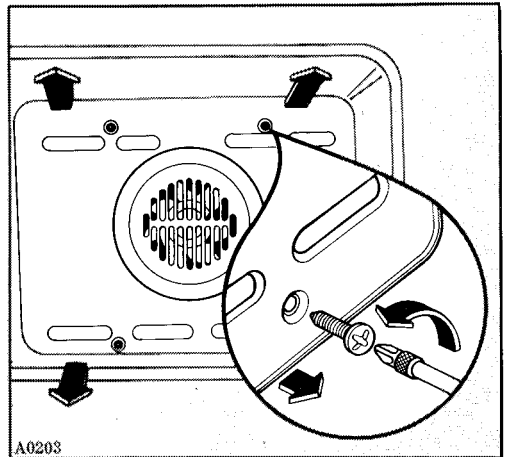
After each use it is preferable/advisable to wipe the oven over with a soft cloth soaked in warm water with detergent added. However, from time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner. Do not use aerosol oven cleaners, abrasive scourers or steel wool.

Fig. 5



If the panels become very soiled, use a standard caustic product specially made for cleaning ovens.

Fig. 6



## Replacing appliance components

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

### Oven lamp replacement

Push in and unscrew anticlockwise the glass cap (fig. 7). Remove the faulty bulb and replace with one that resists to high temperatures (300°C). Electric bulb: 15W, 240V, 50Hz, 300°C, E14. Bulbs are available from your Zanussi Service Network.

## Removing the oven door

1. Open the oven door so that it is in the horizontal position.
2. With the aid of a coin move the two retaining discs a quarter turn clockwise, so that the two raised bars are to the left hand side of the hinges (fig. 8).
3. Raise the door halfway (fig. 9).
4. At this stage the two hinges on either side of the door must be clasped together simultaneously. The door can then be removed by pulling out and downwards, maintaining the angle (fig. 10).

Fig. 7

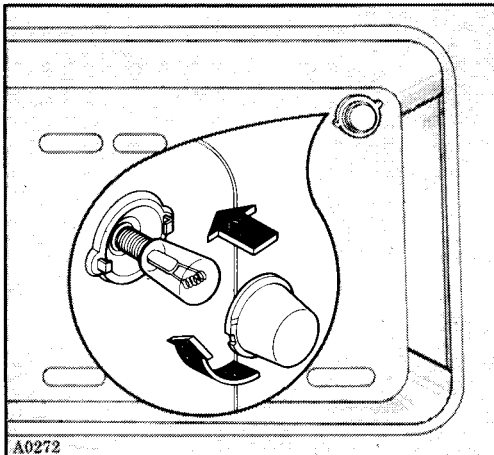
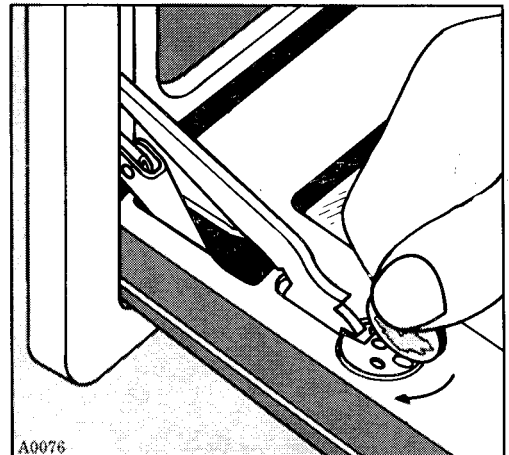


Fig. 8



### To replace the door

1. Clasp the two hinges on either side of the door together simultaneously.
2. Hook the top hinge into the top slot so that the hook is engaged with the roller.
3. Drop the lower hinge into the lower slot, so that the notch is engaged.  
Drop the door down so it is in the horizontal position.

**Note:** It is very important when carrying out this operation that both hinges should be located simultaneously.

4. Turn the retaining discs back a quarter turn so that the two raised bars are opposite the hinges.  
The door can then be closed.

Fig. 9

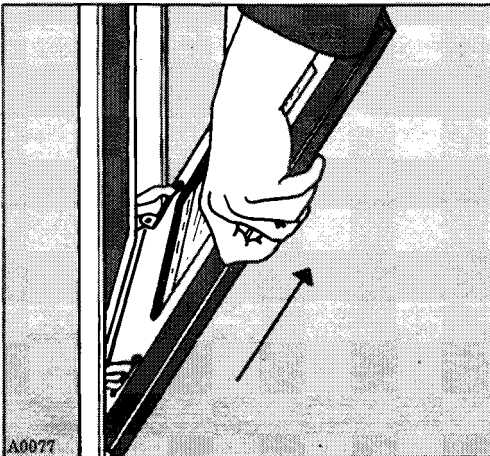
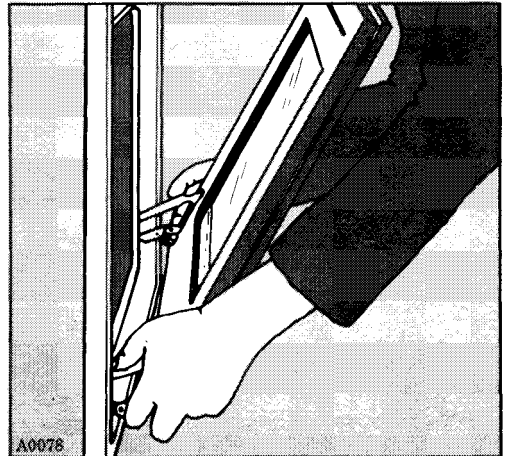



Fig. 10



---

# What happens if something goes wrong

If the oven does not come on when cooking manually, first check that the programmer is set for manual, ie. in the (  ) position.

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

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

If, after all these checks, the oven still does not work, send for your local Zanussi network service centre listed in the telephone directory, under «Z».

It helps to jot down the name and address and telephone number in the space below.

---

Name

---

Address

---

Telephone number

---

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

---

# Peace of mind for twelve months

## **ZANUSSI STANDARD GUARANTEE CONDITIONS**

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card.

We, ZANUSSI Ltd., undertake that if, within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorized by us.
- The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a Zanussi Network Service Centre.

Any appliance or defective part replaced shall become our property.

## **Exclusions**

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.
- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.



---

# or five years

## ZANUSSI 5 YEAR COVER CONDITIONS

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

### Notes

1. Products supplied as "seconds", refurbished, damaged or shop-soiled are not eligible for Zanussi 5 Year Cover.
2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.

3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.

4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.

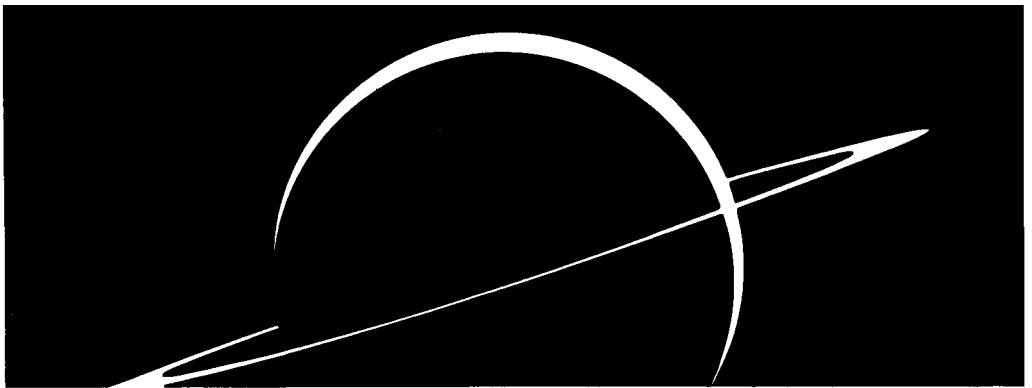
5. Covers issued are not refundable or transferable.

---

## Guarantee Record

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

---



# ZANUSSI

The appliance of science

Zanussi Ltd., Zanussi House, Newbury.

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