

# ZANUSSI

## BUILT-IN OVEN

### ZBC 848

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 oven. If you need assistance, contact our Customer Care Department on 08705 727727

## Installation

- This oven must be installed by qualified personnel to the relevant British Standards.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.

## Child Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.

## During Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- Never place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Always use oven gloves to remove and replace food in the oven.
- Ensure that all control knobs are in the OFF position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

## Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.
- 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.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

## Service

- This oven 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. Remove any door catches, to prevent small children being trapped inside.

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

## 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



This appliance complies with the following **E.E.C. Directives:**

- \* **73/23 - 90/683** (Low Voltage Directive);
- \* **93/68** (General Directives);
- \* **89/336** (Electromagnetical Compatibility Directive) . and subsequent modifications

## Oven Door Protection Device

All our appliances comply with the European safety standards. Nevertheless, in order to ensure the highest safety level, and avoid little 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. Fitting instructions are provided within the kit package.

# Contents

## For the User

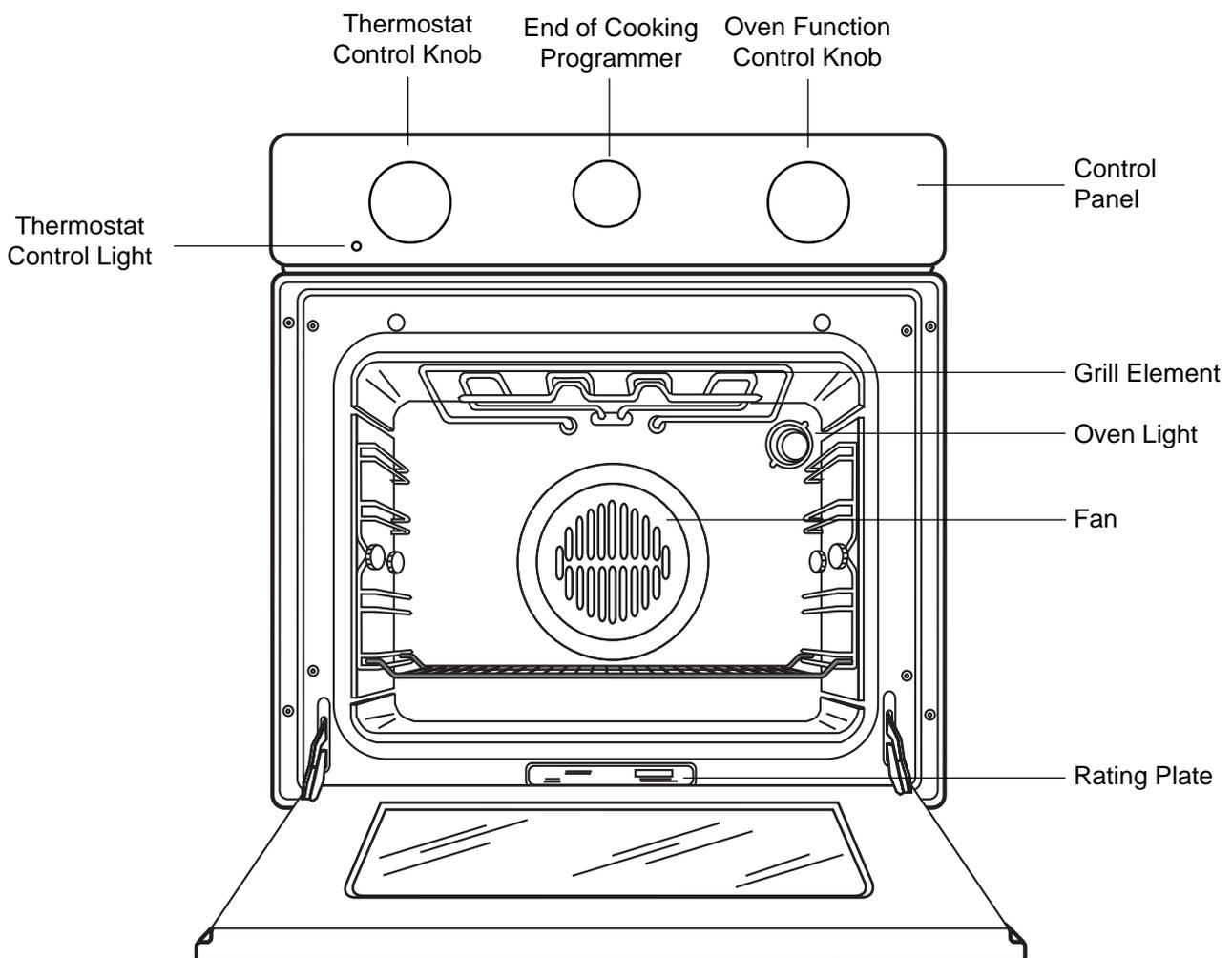
Important Safety Information	2
Description of the Oven	3
Controls	4
End of Cooking Programmer	5
Before the First Use	6
Using the Oven	6
The Fan Oven	7
The Conventional Oven	9
Defrosting	11
Grilling	12
Cleaning the Oven	14
Cleaning the hinged grill	15
Care of catalytic liners	16

Something not working	17
Service and Spare Parts	17
Customer Care Department	18
Guarantee Conditions	18

## For the Installer

Installation	21
Technical Data	21
Electrical Connection	21
Building In	22

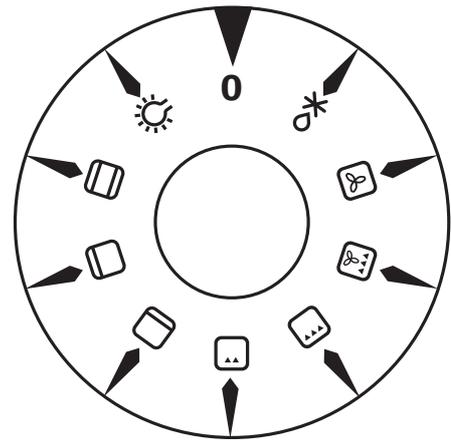
# Description of the Oven



# Controls

## 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.
-  Top heating element - The heat comes from the top of the oven only.
-  Bottom heating element - The heat comes from the bottom of the oven only.
-  Inner grill element only - can be used for grilling small quantities.
-  Double Grill - The full grill element will be on.
-  Thermal Grilling - This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate together, circulating hot air around the food.
-  Fan cooking - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.
-  Defrost Setting - This setting is intended to assist in thawing of frozen food.

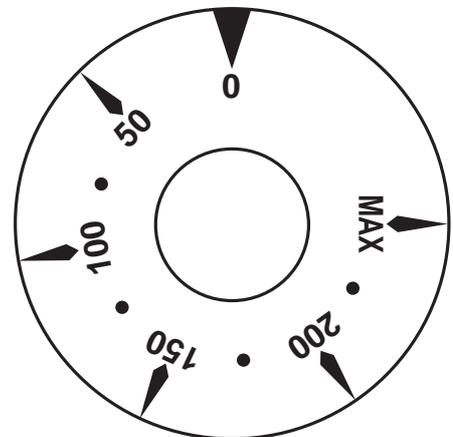


## Thermostat Control Knob

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

## Thermostat Control Light

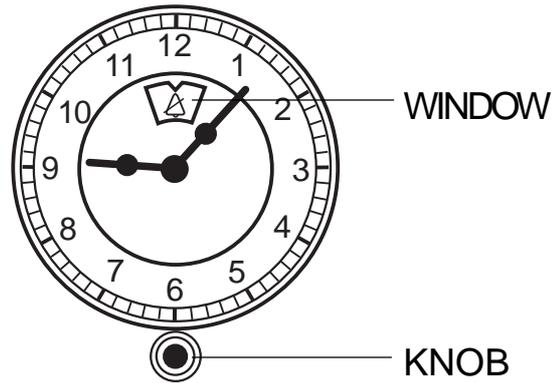
The thermostat control light will come on when the thermostat control knob is turned. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.



# End of Cooking Programmer

## Setting the time of the day

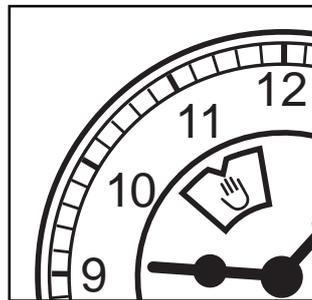
- Push in the timer knob completely and at the same time turn it anti-clockwise, until the clock shows the correct time of day.
- Then pull the knob outwards to its original position.



## Manual function

- Pull the timer knob outwards and at the same time turn it clockwise, until the symbol  appears in the timer window.

This setting allows you to operate the oven manually, i.e. without any programme.



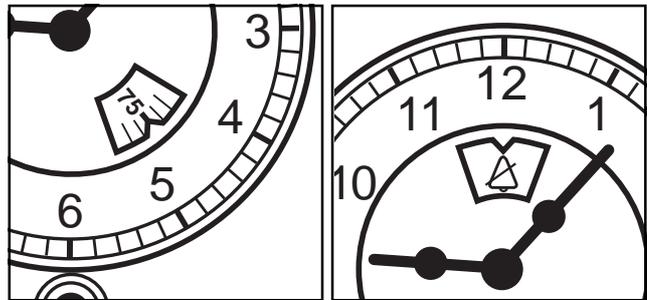
## Automatic operation

- Pull the timer knob outwards and at the same time turn it clockwise, until the required cooking time is displayed in the timer window.

This setting allows you to operate the oven manually, i.e. without any programme.

The diagram shows the timer set for 75 minutes of cooking.

When the required cooking time is up, the oven will switch off automatically, and an acoustic alarm will sound. To switch the alarm off, pull the timer knob outwards and at the same time turn it clockwise until symbol  is displayed in the timer window.



# Before the First Use

**⚠** 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.

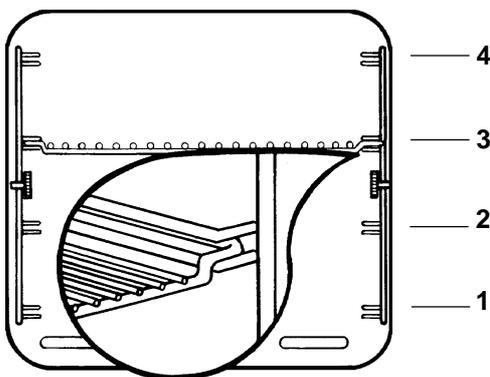
- 👉** 1. Switch on the oven function control knob to conventional cooking .
2. Set the thermostat control knob to MAX.
  3. Open a window for ventilation.
  4. Allow the oven to run empty for approximately 45 minutes.

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

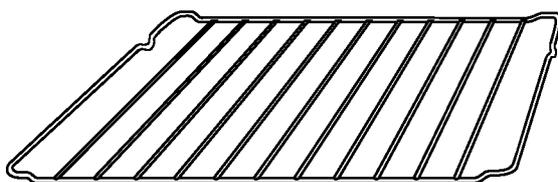
## Using the Oven

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

- i** • The oven has four shelf levels, counted from the bottom, as shown in the diagram.
- It is important that the shelves are correctly positioned as shown in the diagram.
  - Do not place cookware directly on the oven base.

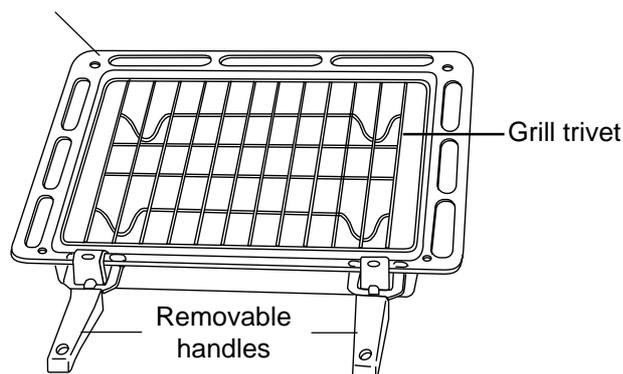


## Oven accessories



Anti-tip shelf

Grill/roasting pan



Grill trivet

Removable handles

## **i** 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 discolouration, 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.

### Cooling fan

The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel.

The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal.

# 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**

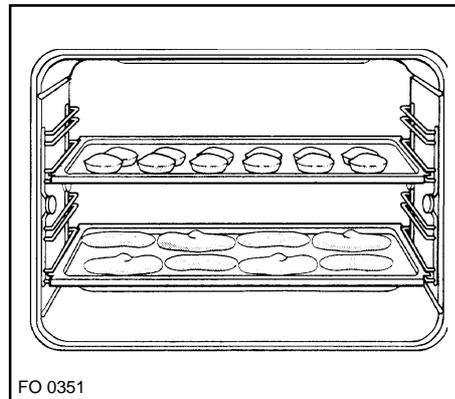
Fan oven cooking generally requires lower temperatures than conventional cooking.

Follow the temperatures recommended in the cooking chart. 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.
- The cooling fan will operate continually during cooking. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

### NOTE

The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch on at all at lower temperature settings nor run on where the oven has only been used for a short time.

# Cooking Chart - Fan Oven

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	Shelf Position	Cooking Temp (°C)
Biscuits		180-190
Bread		210-220
Casseroles		130-140
Cakes: Small and queen	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used.	160-170
Sponges		160-170
Madeira		140-150
Rich Fruit		130-140
Christmas		130-140
Meringues		90-100
Fish		170-190
Fruit Pies and Crumbles		190-200
Milk Puddings		130-140
Pastry: Choux	}	190-200
Shortcrust		
Flaky		
Puff		
Plate Tarts		180
Quiches/Flans		170-180
Scones		210-220
Roasting: Meat & Poultry		160-180

## Hints and Tips

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

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 a 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.

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

# 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.

## 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.

## 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 pastry base 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.
- The cooling fan will operate continually during cooking. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

# Cooking Chart - Conventional Oven

These charts are 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	Temperature (°C)	Runner Positions	Cooking Time (mins)
Biscuits - small cakes	160-180	2	25-30
Bread, buns, yeast, doughs	200-220	2	35-45
Casseroles	150-170	1-2	90-180
Queen Victoria sponge	170-190	1-2	20-30
Cakes - madeira, rich fruit	150-170	2	90-150
Choux pastry, eclairs	200-220	2	30-35
Fish	200-220	2	20-40
Fruit pies, plate tarts, crumbles	180-200	2	50-65
Meringues	90-100	2	90-150
Milk puddings	140-160	2	90-150
Pate, terrine (in baine-marie)	160-180	1-2	60-90
Pizzas	200-230	1-2	25-30
Puff pastry, sausage rolls, vol-au-vents	200-220	2	15-25
Quiches, flans	170-200	1-2	50-60
Scones	200-220	2	8-15
Souffle	200-220	2	35-45
Stuffed vegetables	200-220	2	35-45
Roast meat & poultry	180-200	2	see meat + poultry roasting chart
Yorkshire pudding	200-220	2	40-50
Keep food warm, heat dishes	90-100	2	

## Meat and Poultry Roasting Chart

Meat	Cooking Time
Beef	20-35 mins per 1/2kg (lb) + <b>20-35 mins</b>
Beef, boned	25-35 mins per 1/2kg (lb) + <b>25-35 mins</b>
Mutton and Lamb	25-35 mins per 1/2kg (lb) + <b>25-35 mins</b>
Pork and Veal	30-40 mins per 1/2kg (lb) + <b>30-40 mins</b>
Ham	30-40 mins per 1/2kg (lb) + <b>30-40 mins</b>
Chicken	15-20 mins per 1/2kg (lb) + <b>20 mins</b>
Turkey and Goose	15-20 mins per 1/2kg (lb) up to 3.5kg (7.5lb)+ <b>15 mins</b>
Duck	25-35 mins per 1/2kg (lb) + <b>20 mins</b>

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	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

# 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 defrosting 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 room 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 cooling fan and the thermostat control light will operate in the same way as described for the fan oven function.

## How to Use the Inner Grill Element

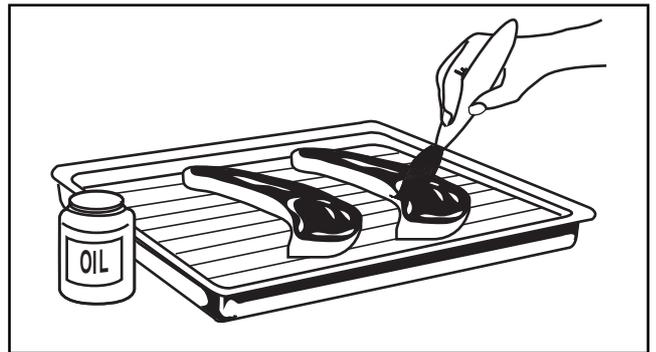
The inner grill provides quick direct heat to the central area of the grill pan. Use the inner grill element for cooking small quantities, it can help to save energy.

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.

## 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.**



## How to Use the Thermal Grill

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling. The grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn the food is reduced. Thermal grilling helps to minimize cooking smells in the kitchen. With the exception of toast and rare steaks, you can thermally grill all the foods you would normally cook under a conventional grill. Cooking is more gentle, therefore food generally takes a little longer to cook with thermal grilling compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time.

1. Turn the oven control function knob to .
2. Turn the thermostat control knob on the required temperature. **Select a maximum temperature of 200°C.**
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

## Hints and Tips

Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with little oil or butter to keep them moist during cooking.

A general guide to cooking times is given beside but these times may vary slightly depending on the thickness and quantity of food being cooked.

# Cooking Chart - Grilling

FOOD	Grill and Inner Grill Element		Thermal Grill	
	Temp (°C)	Time (Mins per side)	Temp (°C)	Time (Mins)
Bacon Rashers	210	2-3	200	8-12
Beefburgers	200	6-10	190	10-15
Chicken Joints	170	10-15	160	35-45
Chops - Lamb	180	7-10	170	20-25
- Pork	180	10-15	170	25-35
Fish - Whole Trout/Herring	170	8-12	170	10-20
- Fillets Plaice/Cod	170	4-6	170	10-20
Kebabs	180	10-15	170	20-30
Kidneys - Lamb/Pig	170	4-6	180	10-15
Liver - Lamb/Pig	170	5-10	180	20-30
Sausages	180	10-15	190	10-15
Toast	250	1-2	--	
Heating through and Browning, e.g. au-gratin, lasagne, shepherd's pie.	-	-	170 depending on size	20-30 depending on size
Browning dishes only	230	3-5	--	

The times quoted above are given as a guide and should be adjusted to suit personal taste.

# 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 liquid detergent 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 is used. Do not use paint scrapers to remove soilage.

 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 Force Centre who will be pleased to advise further.

## 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.

## Oven Cavity

The enamelled base of the 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.

## Grease Filter

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

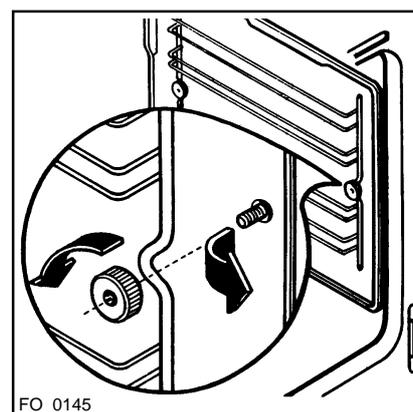
### To clean the grease filter

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.**



## Replacing the Oven Light

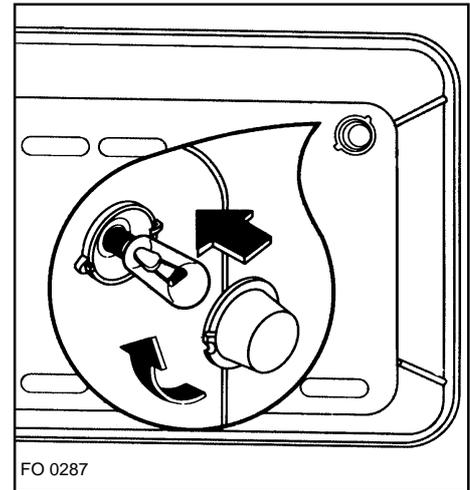
If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 15W,
- Electric rate: 230-240 V (50 Hz),
- Resistant to temperatures of 300°C,
- Connection type: E14.

These bulbs are available from your local Zanussi 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.



## Cleaning the hinged grill

This model has been fitted with a hinged grill element to enable you to clean the roof of the oven easily.

 **Before proceeding ensure the oven is cool and is isolated from the electricity supply.**

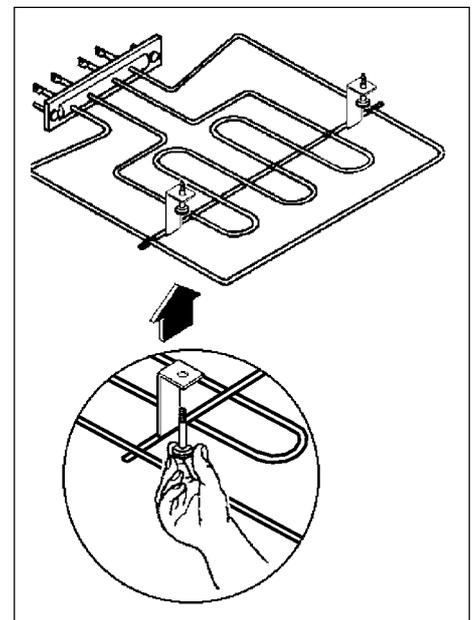
 1) Undo the screws which holds the grill in place (see diagram). When doing this operation for the first time, we recommend using a screwdriver.

2) Then gently pull the grill downward to allow access to the oven roof (see diagram).

3) Clean the oven roof with a suitable cleaner and wipe dry before replacing the hinged grill element.

4) Gently push up the grill element into place and firmly screw into place the holding nuts.

 **Ensure the grill holding nuts are firmly in place to avoid the grill falling down when in use.**



# Care of catalytic liners

Catalytic liners destroy splashes of food and fats when the oven temperature is raised to around 220°C.

To aid this process it is a good idea to run the oven for an hour or two per week, without food, to ensure continued good performance from the Catalytic liners.

## **i** Hints and Tips

- Manual cleaning of the Catalytic liner is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used.
- Slight discolouration and polishing of the Catalytic surface may occur in time. This does not affect the Catalytic properties in any way.
- Follow the recommendations below to keep oven soilage to a minimum.

## Cooking to reduce soilage

Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking to lower temperatures for an increased length of time, you will save energy and often the joint is more tender.

Use minimal, if any, extra oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.

It is NOT necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking, even at normal temperatures, as well as causing condensation.

Covering joints during cooking will also prevent splashing onto the interior surfaces; removing the covering for the last 20-30 minutes will allow extra browning, if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned.

**Do use** the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'Catalytic' liner.

# Something not working

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

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

<b>SYMPTOM</b>	<b>SOLUTION</b>
■ The oven does not come on	<ul style="list-style-type: none"><li>◆ Check the oven is in manual operation and that both a cooking function and temperature have been selected</li><li>◆ Check the fuse and ensure the socket switch or the switch from the mains supply to the oven are ON</li></ul>
■ The oven light does not come on	<ul style="list-style-type: none"><li>◆ Select a temperature with the thermostat control knob</li><li>◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")</li></ul>
■ It takes too long to finish the dishes, or they are cooked too fast.	<ul style="list-style-type: none"><li>◆ The temperature may need adjusting</li><li>◆ Refer to the cooking function sections and to any cooking chart provided</li></ul>
■ Steam and condensation settle on the food and the oven cavity.	<ul style="list-style-type: none"><li>◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed</li></ul>
■ The timer does not work	<ul style="list-style-type: none"><li>◆ Check the instructions for the timer</li></ul>
■ The oven fan is noisy	<ul style="list-style-type: none"><li>◆ Check the grease filter is correctly fitted.</li><li>◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.</li></ul>

## 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

**SERVICE FORCE**

**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](http://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 24 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 29
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 0434 39 4700
Sweden	Stockholm	+46 (0) 8 672 53 90
UK	Slough	+44 (0) 1753 219897



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

<b>MIDLANDS</b>		<b>LONDON &amp; EAST ANGLIA</b>		<b>SOUTH EAST</b>	
BIRMINGHAM	66 Birch Road East Wyrley Trading Estate Witton Birmingham B6 7DB	BECKENHAM	11a Gardner Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ	ASHFORD	Unit 2 Bridge Road Business Centre Bridge Road Ashford Kent TN23 1BB
BOURNE	Pinfold Road Bourne PE10 9HT	CHELMSFORD	Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE	FLEET	Unit 1 Redfields Ind. Estate Church Crookham Fleet Hampshire GU13 0RD
BRIDGNORTH	68 St. Mary's Street Bridgnorth Shropshire WV16 4DR	COLINDALE	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ	HAYWARDS HEATH	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
GLOUCESTER	101 Rycroft Street Gloucester GL1 4NB	ELTHAM	194 Court Road Mottingham Eltham London SE9 4EW	TONBRIDGE	Unit 30 Deacon Trading Estate Morley Road Tonbridge TN9 1RA
HEREFORD	Units 3 & 4 Bank Buildings Cattle market Hereford HE4 9HX	ENFIELD	284 Alma Road Enfield London EN3 7BB	<b>SOUTH WEST</b>	
HIGHAM FERRERS	30 High Street Higham Ferrers Northants NN10 8PL	GRAVESEND	Unit B4 Imperial Business Estate West Mill Gravesend Kent DA11 0DL	BARNSTAPLE	Main Road Fremington Barnstaple North Devon EX31 2NT
ILKESTON	Unit 2 Furnace Road Ilkeston DE7 5EP	IPSWICH	Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD	BOURNEMOUTH	63-65 Curzon Road Bournemouth Dorset BH1 4PW
LEICESTER	Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE9 5GF	LETCHWORTH	16-17 Woodside Ind. Park Works Road Letchworth Herts SG6 1LA	BRIDGEWATER	6 Herswell Business Park Salmon Parade Bridgwater Somerset TA6 5PY
LINCOLN	Unit 8 Clifton Street Stone Field Park Lincoln LN5 8LQ	LONDON	2 - 4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL	BRISTOL	11 Eldon Way Eldonwall Trading Estate Bristol BS4 3QQ
NEWCASTLE UNDER LYME	18-21 Croft Road Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW	MAIDENHEAD	Reform Road Maidenhead Berkshire SL6 8BY	EMSWORTH	266 Main Road Southbourne Emsworth PO10 8JL
REDDITCH	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND	MOLESEY	10 Island Farm Avenue West Molesey Surrey KT8 2UZ	ISLE OF WIGHT	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB
TAMWORTH	Unit 3 Sterling Park Claymore Tamworth B77 5DQ	NEWBURY	9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER	NEWTON ABBOT	Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot TQ12 3TD
WORCESTER	Units 1 & 2 Northbrooks Close Gregorys Mill Ind. Estate Worcester WR3 8BP	NORWICH	2b Trafalgar Street Norwich NR1 3HN	REDRUTH	Unit 7D Pool Ind. Estate Druids Road Redruth Cornwall TR15 3RH
		SUNBURY	Unit 1a The Summit Hanworth Road Sunbury on Thames TW16 5DB		

# Installation



The oven must be installed according to the instructions supplied.



This oven must be installed by **qualified personnel** to the relevant British Standards.

## Technical Data

<b>DIMENSIONS OF RECESS</b>	Height	580 mm.
	Width	560-570 mm.
	Depth	550 mm.

<b>DIMENSIONS OF THE OVEN CAVITY</b>	Height	320 mm.
	Width	420 mm.
	Depth	390 mm.
	Oven capacity	53.2 litres

## Heating elements rating

Oven elements	1,880 W
Top element	835 W
Bottom element	1,050 W
Convection element	2,090 W
Grill element	1,830 W
Double Grill element	2,660 W
Convection Fan	30 W
Oven Light	15 W
Cooling Fan	25 W
Total Rating	2,700 W

# Electrical Connection

The oven is designed to be connected to 230-240V (50Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

Letter L	-	Live terminal
Letter N	-	Neutral terminal
or E	-	Earth terminal



**THIS OVEN MUST BE EARTHED**

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

## For Uk use only

Connection via	Min. size Cable/flex	Cable / flex type	Fuse
<ul style="list-style-type: none"> <li>13 A socket outlet</li> <li>13 A spur box</li> </ul>	2.5 mm <sup>2</sup>	3 core butyl insulated	13 A min.
<ul style="list-style-type: none"> <li>Cooker Control Circuit</li> </ul>	2.5 mm <sup>2</sup>	PVC/PVC twin and earth	20 A max. 15 A min.

## For Europe use only

Min. size Cable/flex	Cable / flex type	Fuse
1.5 mm <sup>2</sup>	H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F	15 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

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

## Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.

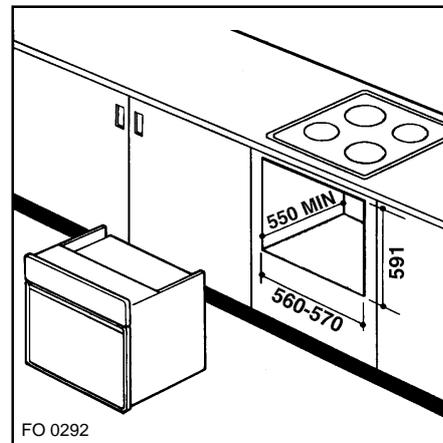
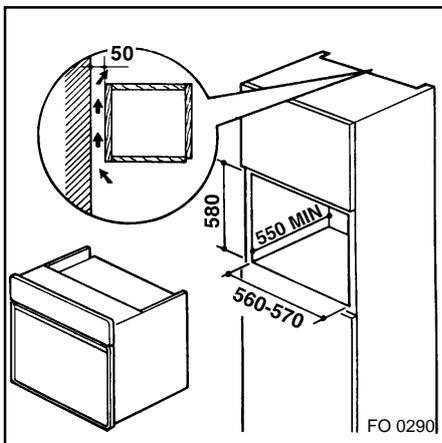
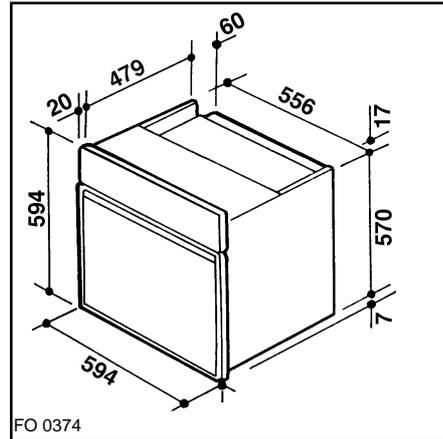
# Building In

**Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.**

The surround or cabinet into which the oven will be built must comply with these specifications:

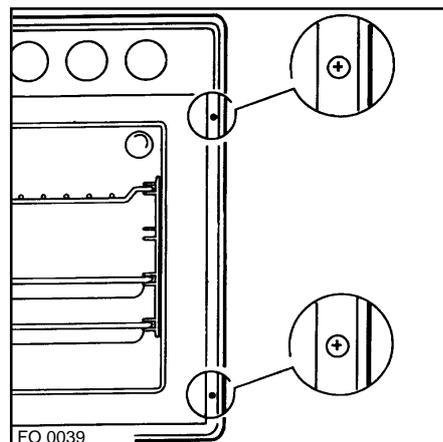
- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above the ambient temperature;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

Dimensions of the oven and recess required are given in the relevant diagrams.



## Securing The Oven To The Cabinet

- 1) Fit the appliance into the cabinet recess
- 2) Open the oven door
- 3) Secure the oven to the kitchen cabinet with four wood screws which fit the holes provided in the oven frame.





## CUSTOMER CARE

### Zanussi

55-77 High Street  
Slough  
Berkshire, SL1 1DZ  
Tel: 08705 727727

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