

OPERATING AND INSTALLATION MANUAL

ZANUSSI

**BUILT-IN
DOUBLE OVEN
MODEL
ZBD 902**

WARNINGS AND GUIDANCE

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions 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.

The heating elements will become hot very quickly and care should be taken when placing or removing items from the oven.

If you are concerned about the operation of the oven, please study the instruction book carefully, as it contains advice about how to achieve excellent results from your new oven.

BEFORE INSTALLATION

- This oven is heavy and care must be taken when moving it.
- Ensure that **all packaging**, both inside and outside the oven, has been **removed** before the oven is used.
- The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/competent person.
- **It is dangerous** to alter the specifications in any way.
- After installation, please dispose of the packaging with due regard to safety and the environment.

DURING OPERATION

- **Do not** use this oven if it is in contact with water and never operate it with wet hands.
- Ensure that the anti-tip oven shelves are installed in the correct way (see instructions).
- This oven is designed to be operated by adults and children under supervision. Young children **must not** be allowed to tamper with the controls or play near or with the oven.
- **CAUTION** - accessible parts, especially around the grill area, may become hot when the oven is in use. Children should be **kept away** until it has cooled.

- Take **great care** when heating fats and oils as they will ignite if they become too hot.
- This oven has been designed for cooking edible foodstuffs only and **must not** be used for any other purposes.
- **Never** place plastic or any other material which may melt in or on the oven.
- **Only** clean this oven in accordance with the instructions.
- **Take care** to follow the recommendations given for tending the food when grilling. Use the handles provided in the recommended way.
- **Always grill with the oven door closed.**
- **Always** remove the grill pan handles when grilling.
- **Always** use oven gloves to remove and replace food in the oven. Similarly always use oven gloves to remove and replace the grill pan handle, before and after grilling.
- Ensure that you **support** the grill pan when removing it from the oven.
- **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.
- **Always** stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.
- Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support it using the door handle, until it is fully open.
- **Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.
- **Do not** hang towels or clothes from the oven or its handle. They are a **safety hazard**.

AFTER USE

- Ensure that all control knobs are in the **OFF** position when not in use.
- For hygiene and safety reasons, this 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 cooling fan to cool the oven down before switching off at the electrical supply prior to carrying out any cleaning or maintenance work.
- **Do not** leave utensils containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched **ON**.
- Ovens and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the cooker until it has cooled.
- **Under no circumstances** should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.

YOUR SAFETY IS OF PARAMOUNT IMPORTANCE

Therefore, if you are unsure about any of the meanings of these WARNINGS, or you require any further information on the full range of ZANUSSI products, contact the ZANUSSI Customer Care Department.

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WARNING

Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away while it is in use.



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

MANUFACTURER:

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Please complete and return the 24 months Guarantee card.

In case of a complaint, and for ordering spare parts, you must specify the model number and serial number which appear on the rating plate situated on the cavity front panel.

TECHNICAL DATA

Model Number: ZBD 902 W - ZBD 902 B

Recess dimensions

Height	878 mm
Width	560-570 mm
Depth	550 mm

Internal oven dimensions (Upper Oven)

Height	320 mm
Width	420 mm
Depth	390 mm
Oven Capacity	1.9 cu. ft. - 52.5 litres

Oven Ratings (Upper Oven)

Oven Element	2.5 kW
Economy Grill	1.8 kW
Full Grill	2.8 kW
Convection Fan	30 W
Oven Light	15 W
Cooling fan	25 W
Total Rating	2.870 kW

Internal oven dimensions (Lower Oven)

Height	185 mm
Width	420 mm
Depth	400 mm
Oven Capacity	1.1 cu. ft. - 31 litres

Oven Ratings (Lower Oven)

Oven Element	2.5 kW
Economy Grill	1.8 kW
Full Grill	2.8 kW
Total Rating	2.8 kW
Total connected load	5.670 kW

Cable (UK use)

Cable cross-section	6 mm ²
Type of cable	6242 Y
Fuse (min.)	30 amp

Cable (Europe use)

Cable cross-section	4 mm ²
Type of cable	Ho7 RR-F
Fuse (min.)	30 amp

INSTALLATION

It is mandatory that all operations required for the installation be carried out by a **qualified or competent person** - in accordance with existing rules and regulations.

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

BUILDING IN

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase of at least 60°C above ambient; and that proper arrangements are made of continuous supply of air to the oven so it does not overheat.

Dimensions of the appliance and recess required are given below (Fig. 1-2).

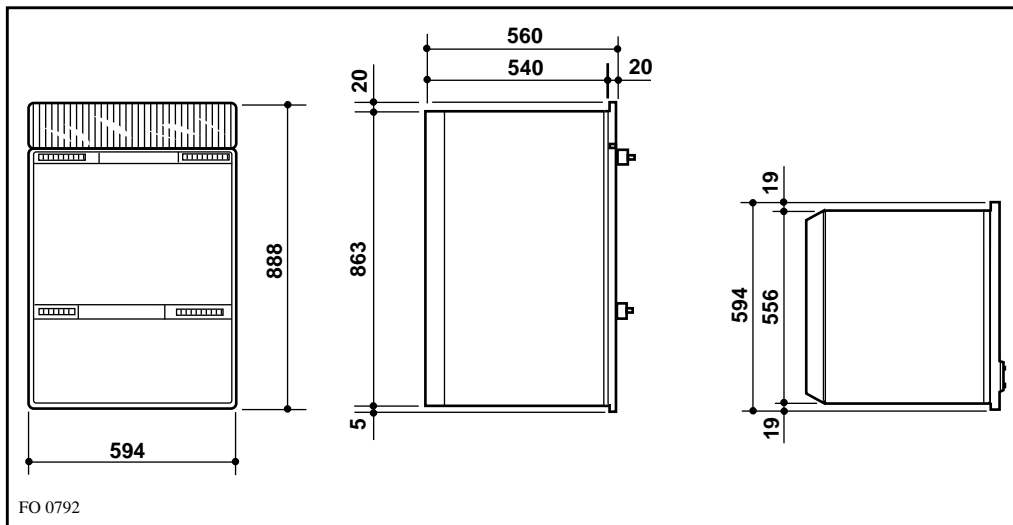


Fig. 1

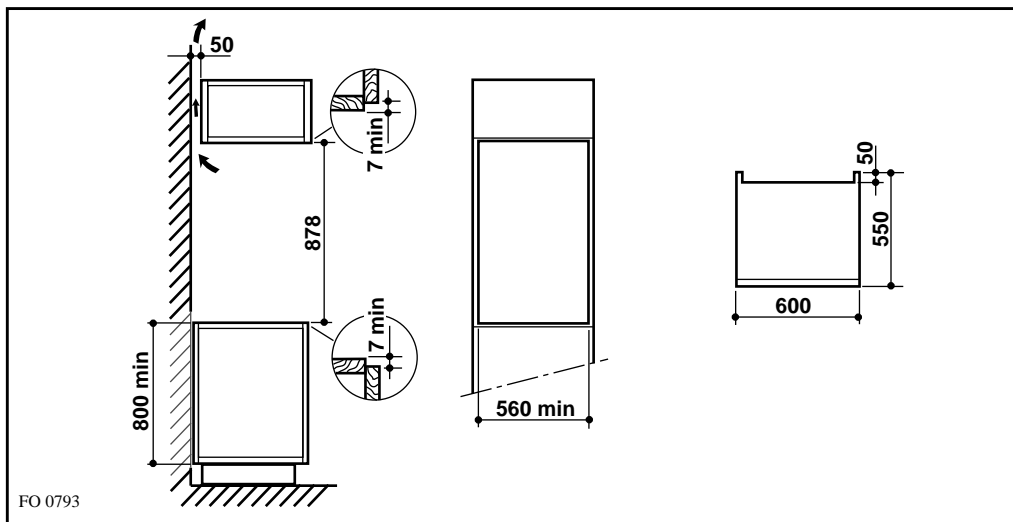


Fig. 2

INSTALLATION

Securing The Oven To The Cabinet

Fit the appliance into the cabinet recess, open the oven door and secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame (Fig. 3).

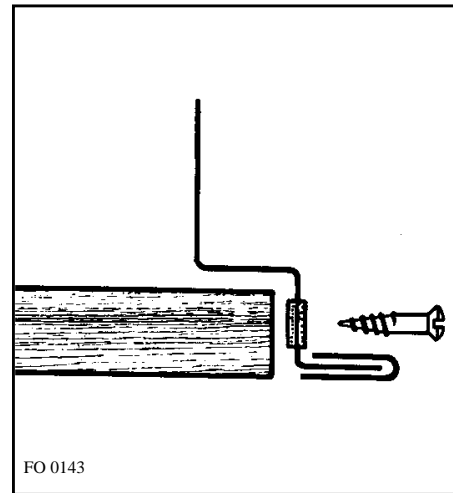



Fig. 3

ELECTRICAL CONNECTION

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

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

- "L" Live terminal
- "N" Neutral terminal
-  Earth terminal

THIS APPLIANCE MUST BE EARTHED


The cable used to connect the oven to the electrical supply should have the characteristics indicated in the table.

If you require a direct connection to the electric network (mains), it is necessary that you install an omnipole switch between the appliance and the mains, with a minimum gap of 3 mm between the switch contacts and a type suitable for the required lead in compliance with the current rule.

This switch must be easily accessible to the user on completion of the installation and must not break the yellow and green earth cable at any point.

In order to connect the oven it is necessary to remove the

plate at the back of the oven to reach the terminal block. Connect the brown insulated wire to the terminal marked "L".

Connect the blue insulated wire to the terminal marked "N". Connect the green and the yellow insulated wire to the terminal marked .

Tighten the cable clamps ensuring that there is no strain on the mains terminal.

Replace the cover and tighten securing screws.

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 appliance 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.

This appliance meets the requirements laid down in EEC Directive No. 89/336 relating to the suppression of radio and TV interference.

FOR UK USE ONLY

Model	Upper oven rating	Lower oven rating	Cable cross section mm ² & type of the cable	Fuse
ZBD 902	2870 W	2800 W	6 mm ² Type 6242Y	30 A.



FOR OTHER EUROPEAN COUNTRIES

Model	Upper oven rating	Lower oven rating	Cable cross section mm ² & type of the cable	Fuse
ZBD 902	2870 W	2800 W	4 mm ² HO7 RR-F	30 A.

INTRODUCTION

When the oven is first installed

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

Press button D  for manual function. Switch the oven control knob to fan ducted cooking  and then set the thermostat control knob to MAX and leave it to run, empty, for 30 minutes to remove any unpleasant new smells.

During this period, an unpleasant odour may be emitted, it is therefore, advisable to open a window for ventilation.

REMEMBER: The timer must be set to MANUAL before the oven can be operated.

This must be done whenever the oven is switched off at the wall or when there is a power failure.

If the oven indicator neons do not glow when the controls are switched on, it is most likely that the timer is set for automatic cooking.

Rating Plate

The model number of your oven can be found on the rating plate on the lower front frame of the oven upon opening the door.

The cooker must be protected by a suitably rated fuse or circuit breaker. The rating of the oven is given on the rating plate.

About condensation and steam

When food is heated it produces steam in a similar way to a boiling kettle. The oven is vented to allow some of this steam to escape. However, always stand back from the cooker 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 cooker, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the oven.

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

Cookware

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. Advice on the effect of different materials and finishes of bakeware is given in 'Hints and Tips' in the appropriate oven section.

The trivet

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.

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

The cooling fan

During cooking the cooling fan will cycle ON and OFF. This is quite normal.

It may run on after the oven or grill is switched off to keep the controls cool.

Always allow the cooling fan to cool the oven down completely before switching off the main supply to carry out any cleaning or maintenance work. Alternatively open the oven door for a short period of time.

NOTE: The action of the cooling fan will depend on how long the oven or grill has been used and at what temperature settings, it may not operate where the grill or oven has only been used for a short time.

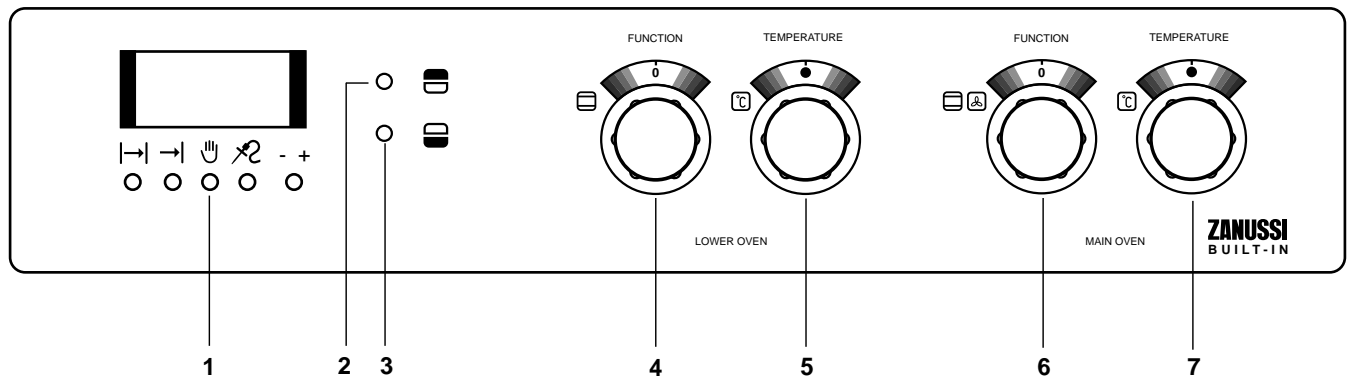
Control panel indicator neon

This light indicates whether the oven or grill is switched ON. In the case of the oven, the neon also indicates when the set temperature has been reached. It will cycle on, and off during use to show that the temperature is being maintained.

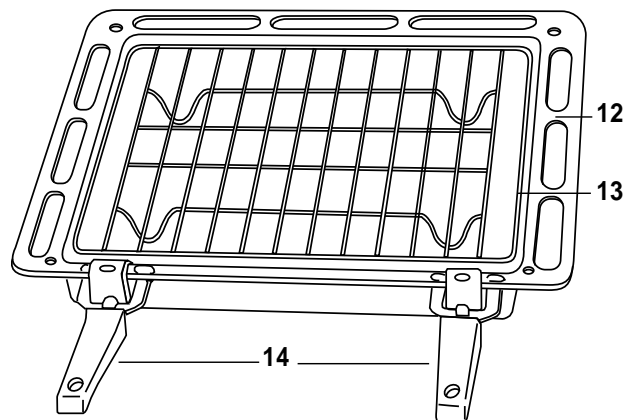
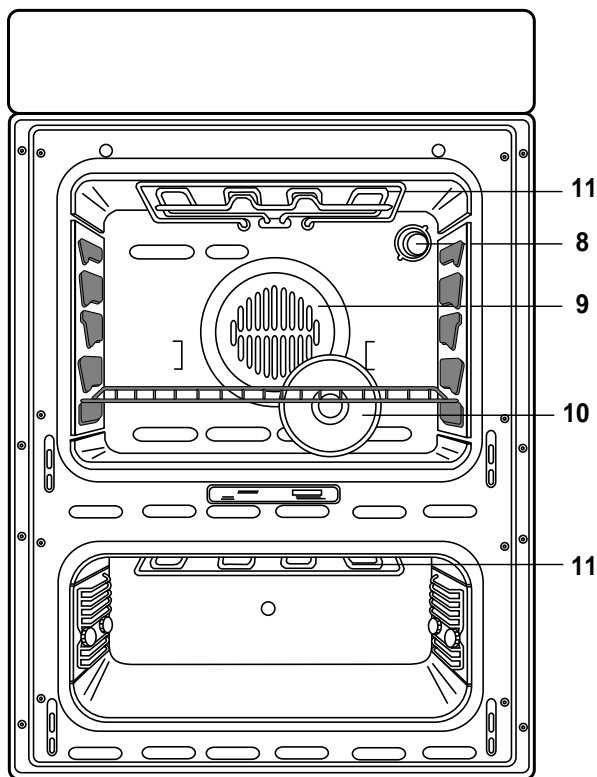
If the neon does not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

When the oven is set for automatic cooking the neon should remain unlit during OFF periods.

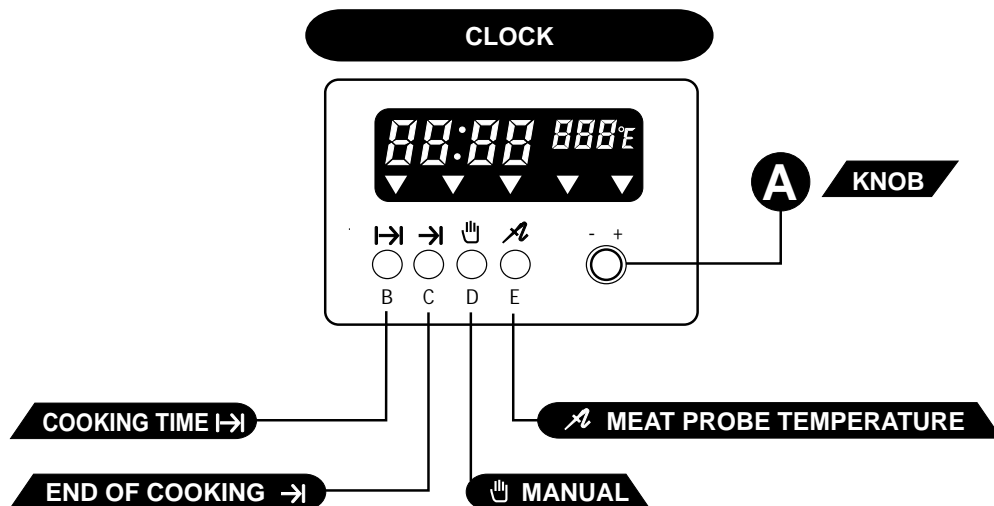
DOUBLE OVEN FEATURES



- | | |
|---|--|
| <ul style="list-style-type: none"> 1. Oven clock and timer 2. Upper oven temperature light 3. Lower oven temperature light 4. Lower oven control knob - see controls page 20 5. Lower oven thermostat control knob - see controls page 20 6. Upper oven control knob - see controls page 12 7. Upper oven thermostat control knob - see controls page 12 | <ul style="list-style-type: none"> 8. Interior light (oven light) 9. Fan 10. Grease filter 11. Hinged grill elements 12. Grill / roasting pan 13. Grill trivet 14. Removable handle (2) |
|---|--|



HOW TO SET THE PROGRAMMER



MANUAL OPERATION



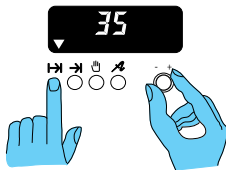
To set oven for manual operation press button "D".

SETTING THE TIME OF DAY 24 HOUR CLOCK



Press button B and C at the same time and turn knob A to enter time of day.

I-> SETTING THE TIMER



Press button B and while turning knob A enter the required time (max. 23 h 59 min.). After required time has been selected the clock will revert to the time of day. When time is up an audible signal will be heard for approx. 2 mins. To cancel press button B and return control and thermostat knobs to '0' OFF.

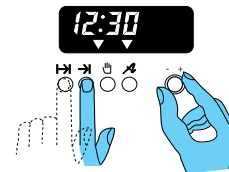
MEAT PROBE TEMPERATURE



Insert the jack plug of the meat probe into the socket situated on the left hand side of the oven. Insert probe into meat, close the oven door. Press button E and while turning knob A enter the required temperature. When cooking is completed, an audible signal will be heard for approx. 2 mins., to cancel press button E. **Remove the meat probe after use.**

AUTOMATIC COOKING

I-> TO SET THE COOKING TIME
->I TO SET END OF COOKING TIME



Press button B and while turning knob A enter the required cooking time. Press button C and while turning knob A enter the end of cooking time. Turn the thermostat and control function knobs to the required settings. The oven temperature light nor oven light will illuminate until the oven switches on. When cooking is completed the AUTO signal will flash and an audible signal will be heard for approx. 2 mins. To cancel press button E and return control and thermostat knobs to '0' OFF.

To cancel any programme press button B or C

CONTROLS (Upper oven)

Pop in - Pop out Control Knob

The knobs of this oven are of the pop in - pop out type.

They can be completely sunken inside the control panel when the oven is not working (see Fig. 4).

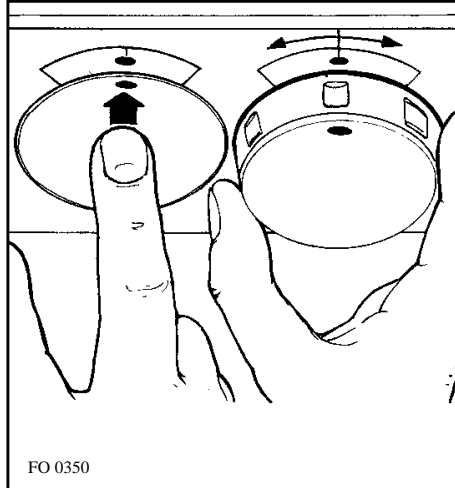






Fig. 4


Oven Control Knob (fan) (Fig. 5)


 Oven light - this will come on automatically when the oven is in use.


 Defrost setting (NB This is NOT a cooking setting). This setting is intended to assist in thawing of frozen foods (see page 15).


 Conventional 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.



 Fan ducted cooking - this allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.

 Grill - the oven door MUST be closed when grilling. The grill cannot be used at the same time as the oven.

 Thermal grilling 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. Select a max temperature of 200°C.

 Economy grill - Inner grill element only. Can be used for grilling one or two items.

Note:

When the control knob (Fig. 5) is on position  light or  defrost, the temperature control knob (Fig. 6) should be on the «●» (Off) position.

CAUTION

Do not place pans, dripping pans, biscuit pans or aluminium foil directly on the base of the oven. This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel.

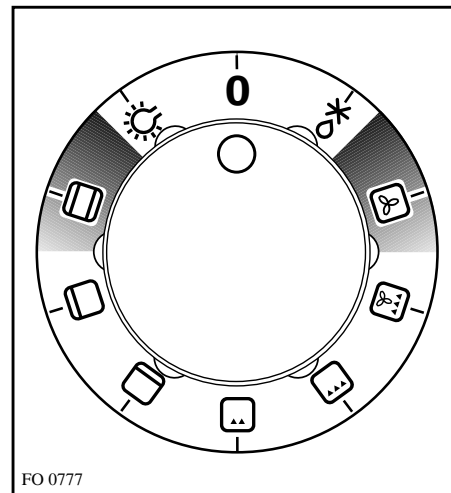


Fig. 5

Thermostat Control Knob (Fig. 6)

COOKING

By turning the oven 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 250°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 go on and off with the thermostat, showing how the temperature is being maintained.

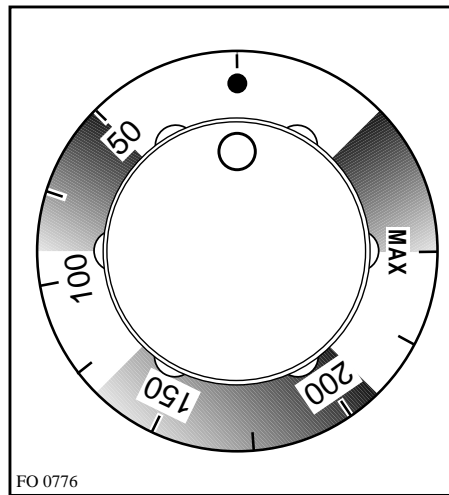


Fig. 6

USING THE FAN OVEN

The Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan draws air from the oven, the element heats the air which is circulated into the oven via the top, base and sides of the back panel. The advantages of cooking with this function are:

Faster Preheating

Because 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 charts or 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 (see Fig. 8).

The oven is supplied with three anti-tip shelves.

IMPORTANT: The anti-tip oven shelves must be positioned as shown in Fig. 7.

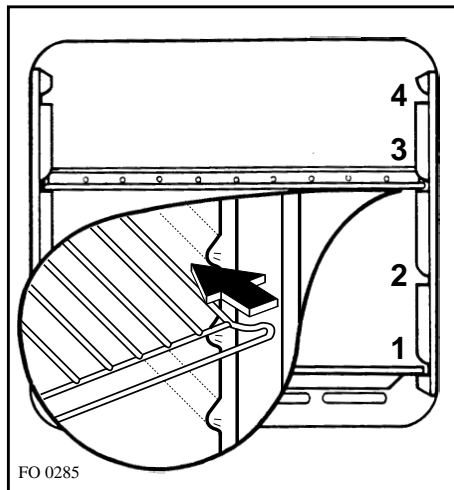


Fig. 7

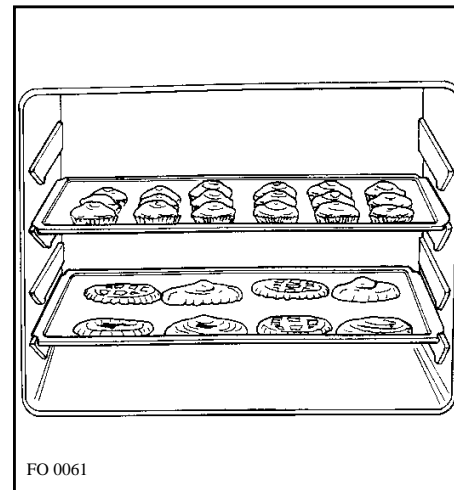


Fig. 8

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.

Only experience will enable you to determine the proper settings for your personal cooking needs. The temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements.

The effects of dishes on cooking results

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

A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and underneath browning.

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

Defrosting

The defrosting function allows you to defrost frozen foods. The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the rate at which defrosting takes place.

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

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- Small or thin pieces of fish fillet or peeled prawns, mince, liver and thin chops will defrost in 1-2 hours. Ensure that they are cooked or refrigerated immediately after defrosting to maintain good food hygiene.
- Place the food to be defrosted in a single layer and turn over half way through the defrosting process, where possible.
- Joints of meat or poultry **MUST BE THAWED THOROUGHLY BEFORE COOKING**. A 1.5 kg/3lb oven-ready chicken will thaw in approximately 5 hours. The giblets must be removed as soon as possible during the thawing process.
- Only joints of meat and poultry up to 2kg/4lb in weight are suitable for defrosting in this way. **ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING**.
- Take care to follow the basic rules for hygiene when handling fresh, frozen, raw and cooked foods.

HINTS AND TIPS


- Place the frozen food a single layer where possible, and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

USING THE CONVENTIONAL OVEN

CONVENTIONAL COOKING

This function uses the top and lower elements to give single level cooking.

Position the shelf on the second level for best results. However, for dishes which require extra base browning such as pizzas, quiches and flans, lower the shelf to level one. To increase top browning, raise the shelf to level three.

- Turn the oven selector control knob to Conventional Oven .
- Turn the oven temperature control knob to the required setting.

NOTE:

- a) The oven on light will illuminate.
- b) The oven temperature light will illuminate.

THINGS TO NOTE

The oven indicator light will glow until the oven has reached the desired temperature and then go OUT. It will then cycle ON and OFF showing that the oven temperature is being maintained.

TOP AND BOTTOM ELEMENTS

Top oven element only

This function is suitable for finishing cooked dishes, eg; lasagne, shepherd's pie, cauliflower cheese etc.

Bottom oven element only

This function is particularly useful when blind-baking pastry or cooking pizza.

This oven is supplied with two anti-tip shelves.

IMPORTANT: The anti-tip oven shelf must be positioned as shown in Fig. 7.

CONDENSATION

Under certain conditions, condensation may form on the oven. Condensation is quite normal and forms when moisture and heat is present, e.g. during cooking. A boiling kettle produces steam and similarly when food reaches cooking temperature, steam is also produced which condenses on to the cooler surfaces. It is not necessarily caused by extremes of temperature, but as a result of one or more of the following:

1. The cooking temperatures
2. Temperature of the food when placed in the oven
3. Moisture present in the food
4. Quantity of food

5. The temperature and ventilation in the kitchen.

Ideal cooking conditions are not always available but where possible ensure foods which contain a lot of moisture, e.g. casseroles, are covered.

Provided that the oven is wiped and dried during or after cooking, no harm will occur.

HINTS AND TIPS

The material and finish of the baking trays and dishes used will affect base browning. Enamel-ware, 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.

GRILLING

GRILLING

Important

All grilling must be carried out with the oven door closed and the grill pan handle removed from the pan.

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

Adjust the grill setting 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

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 with the grid in its 'high' position

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

The food should be turned over during cooking, as required.

NOTE:

For safety in use, the grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.

COOKING GUIDE

Cooking time depends on the thickness of the meat and not on its weight.

ECONOMY GRILLING - INNER GRILL ELEMENT

Important

All grilling must be carried out with the oven door closed and the grill pan handle removed from the pan.

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

Always grill with the door closed and remove the grill pan handle.

Place the food in the centre of the grid in the grill pan.

Adjust the grill and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

Important:

The outer section of the grill element, is also used as the top oven element.

Therefore does not glow as bright as the inner grill section.

THERMAL GRILLING


Use of thermal grilling

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 food is reduced. With the exception of toast and rare steaks, you can thermal grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the thermal grilling function.

- Turn the multifunction selector to Thermal Grill .
- Turn the main oven temperature control to the required setting (A temperature of between 140°C and 200°C is suitable for thermal grilling).

NOTE:

Thermal grilling helps to minimise cooking smells in the kitchen and is carried out with the main oven door closed, and with the grill pan handle removed.

THINGS TO NOTE

The oven indicator neon will glow until the oven has reached the desired temperature and then go OFF. It will then cycle ON and OFF showing that the oven temperature is being maintained.

The indicator windows for selector and oven temperature control will illuminate.

The oven fan and internal oven light will come on.

The control cooling fan will operate after a short time. It will run on after the controls are switched off until the appliance has cooled.

HINTS AND TIPS

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

Most foods should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food. Food such as fish, liver and kidneys may be placed directly onto the trivet in the grill pan, if preferred.

The use of the trivet beneath the grid when grilling fatty foods will help minimise splashing.

Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meat, or in a separate dish on a lower shelf.

Foods will cook more quickly the closer they are to the grill element and the higher the temperatures

selected. Be prepared to adjust temperature and shelf positions during cooking, if necessary.

Turn food over during cooking, as necessary.

Ensure that ready prepared or cooked chilled dishes, e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.

A temperature range of 140-200°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

COOKING TIMES

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 loads can be cooked at the same time.

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

FOOD	Grill and Economy Grill		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.

The meat probe is a feature which will control the cooking of meat by informing you of the exact temperature at the centre of the meat. It is not necessary to weigh the meat, the sensor determines the cooking time. However, the cooking time is obviously influenced by the cooking temperature.




The probe consists of a skewer like sensor at one end of a heat resistant cable, and a plug at the other end.

First raise the meat probe cover (1), which is located in the top of the left hand side of the oven and plug the probe connecting pin into its socket (2).

Insert the probe sensor into the centre of the meat, taking care to avoid touching any bone or pockets of fat as this will give a false temperature reading.

Place the meat, in a suitable tin, into the oven cavity, and push the probe connecting plug into its socket.

As poultry is a difficult shape with a great deal of bone it is difficult to register a correct finish temperature, please ensure it is cooked thoroughly.

Then select the finished internal meat temperature by depressing button , and keeping it depressed select the finished internal cooking temperature, (Using the roasting chart detailed below) by turning knob A, then release button E . The light above  will illuminate to show that the programme has been accepted. This light and the temperature are shown in red on the display.

Select the required cooking function and temperature.

Once the selected temperature has been reached the digits in the display will start to flash and an audible signal will sound for two minutes.

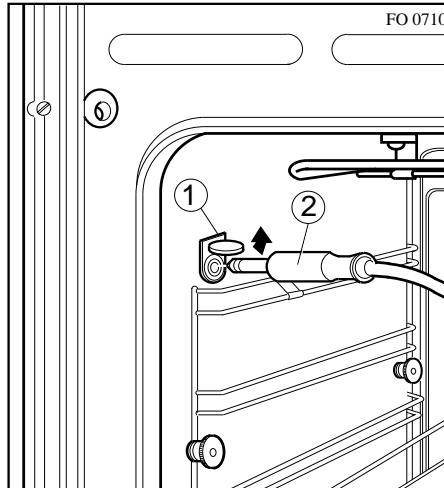
Turn the oven and thermostat control knobs to their off positions.

Open the oven door and remove the probe from the meat, then remove the probe from the socket and replace the safety plug. When the probe is removed from the display digits and cursor light go out and the oven automatically returns to manual operation.

Do not submerge the meat probe in water, just wipe with a clean damp cloth.

Remove the meat probe after use.

Do not leave the meat probe in the oven when cooking other items.



Pork	Well done	80°C
Lamb	Medium	70°C
Beef	Well done	80°C
	Rare	60°C
Chicken	Medium	70°C
	Well done	80°C
	Well done	82°C

The temperatures quoted above are given as a guide only.

CONTROLS (Lower oven)

Oven Control Knob (conventional)

(Fig. 9)

- Conventional 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.
- Bottom oven element only, enables you to finish off dishes on the bottom only.
- Top oven element only, enables you to finish off dishes on the top only.
- Grill - the oven door **MUST** be closed when grilling. The grill cannot be used at the same time as the oven.
- Economy grill - Inner grill element only. Can be used for grilling one or two items.

Caution

Do not place pans, dripping pans, biscuit pans or aluminium foil directly on the base of the oven. This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel.

Thermostat Control Knob (Fig. 10)

COOKING

By turning the oven 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 250°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. (see page 16).

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 go on and off with the thermostat, showing how the temperature is being maintained.

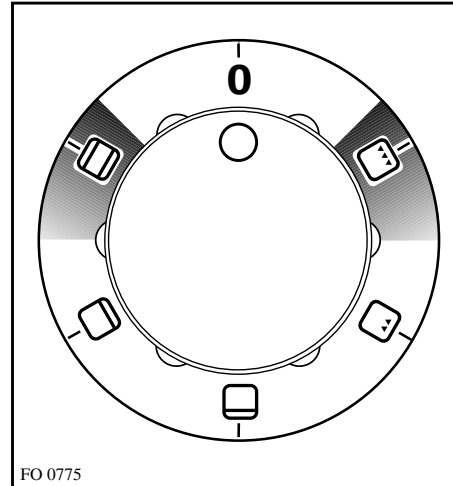


Fig. 9

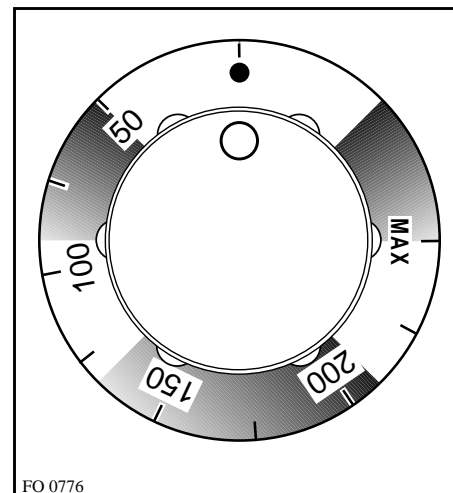


Fig. 10

THE LOWER OVEN

Uses of the lower oven

The lower oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche.

The lower oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use a temperature setting of 80°-100° on the lower oven temperature control.

Things to note

1. The lower oven neon will glow until the oven has reached the desired temperature and then go out. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.
2. The control cooling fan will operate after a time.
3. The lower oven works independently of the upper oven.
4. Dishes, tins or trays should not be placed directly on oven floor as it becomes very hot and damage will occur.

Hints and tips

There should always be at least 2.5cm (1") between the top of the food and the element. This gives the best cooking results and allows room for yeast mixtures to rise, Yorkshire puddings, etc. When cooking cakes, pastry, scones, bread, etc., place the tins or baking trays centrally below element.

Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.

Stand dishes on suitably sized baking trays to prevent spillage onto the oven base and to help reduce cleaning.

The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or nonstick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

DO NOT place dishes directly onto the oven base as it becomes very hot and damage may occur.

DO NOT use the grill pan or meat tin as a baking tray as this will increase base browning of the food.

Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required.

For economy leave the door open for the shortest possible time, particularly when placing food into a preheated oven.

IMPORTANT: The anti-tip oven shelf must be positioned as shown in Fig. 11.

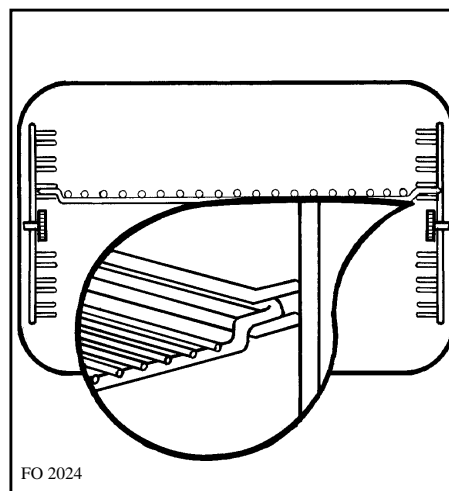


Fig. 11

HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when preparing, reheating, cooking, cooling, defrosting and freezing foods:

1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package - avoid shopworn labels or produce covered in dust.
2. Avoid buying chilled or frozen products if you cannot store them straight away. The use of an insulated container when shopping is advisable.
3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date.
4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.
5. Follow the cooking instructions on packets of prepacked and cook chill foods, but be prepared to adjust cooking time and temperatures to suit your particular oven. For example, the fan oven generally requires 20-25°C lower temperature than conventional ovens.
6. Always ensure that pre-cooked chilled foods are thoroughly re-heated until they are piping hot throughout.
7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave cooker or the defrost function on your oven may be used.
8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen.
9. Joints of meat and poultry should be thoroughly defrosted before cooking.

10. Cook meat thoroughly - use a meat thermometer if preferred, which penetrates the joint to check that 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

11. If not eaten straight away after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. (**Do not** put hot food into a Refrigerator or Freezer).
12. In the kitchen keep work tops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean.

CLEANING THE OVEN

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

Cleaning materials

Before using any cleaning materials on your cooker, 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.

Glass Panel

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

Oven Shelves and shelf support

To clean the oven shelves, and shelf support 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 Fig. 12). Please ensure the retaining nuts are secure when refitting the shelf supports.

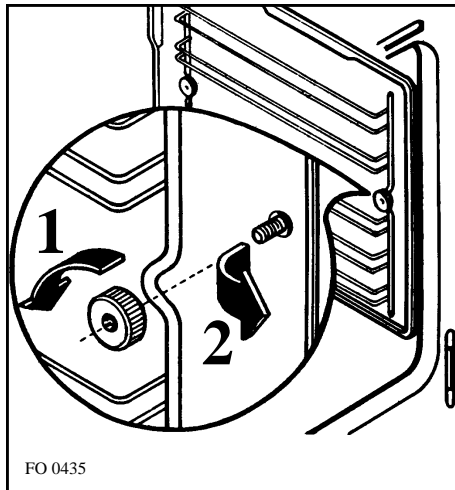


Fig. 12

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Grease Filter

When cooking meat the grease filter must be fitted over the upper oven fan by clipping it over the vents in the back panel, this will prevent a built-up of fat on

the fan impellor. Do not use abrasive materials to clean the seal. The grease filter is dishwasher proof.

When cooking is completed and the oven has cooled down, remove the filter as instructed below and wash carefully.

- Push the protruding tongue on the filter, upward (See Fig. 13)

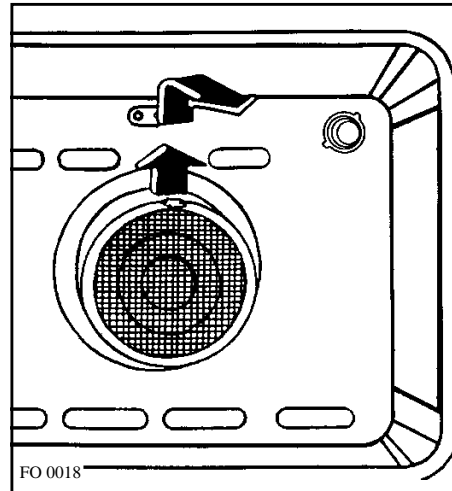


Fig. 13

Replacing Components

Prior to undertaking any maintenance work or replacing the oven light, be sure to disconnect appliance from the electricity supply.

Replacing The Oven Light

Push in and turn the glass cover anticlockwise (Fig. 14). Remove the faulty bulb and replace with one which is heat resistant to 300°C.

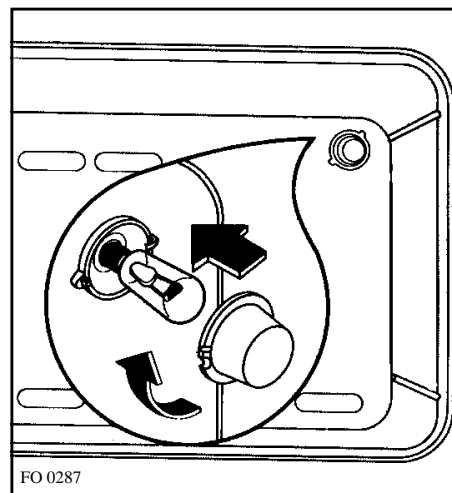


Fig. 14

Electric bulb: 15W, 220-240 V, 50 Hz, 300°C, E14.

These bulbs are available from your local Zanussi Service Centre whose address can be found in the Zanussi Customer Care Booklet.

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.

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 trivet in 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.

CLEANING THE HINGED GRILL

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

Before proceeding ensure the oven is isolated from the electricity supply. Then undo the screw which holds the grill in place. (see Fig. 15)

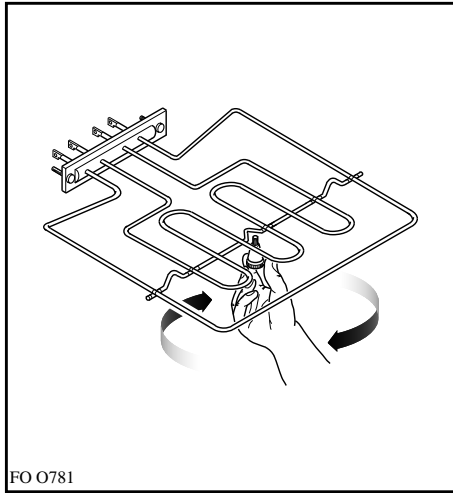


Fig. 15

Then gently pull the grill downward to allow access to the oven roof. (see Fig. 16)

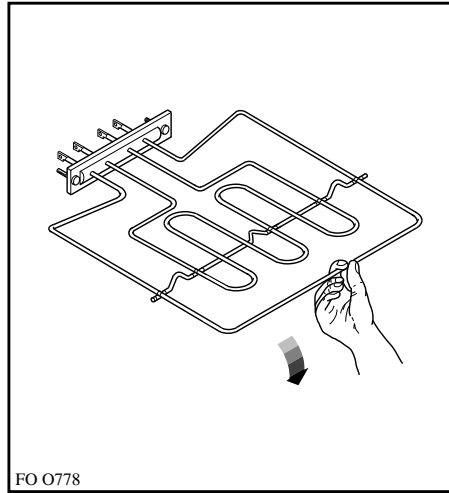


Fig. 16

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

Gently push up the grill element into place and firmly screw into place the holding nut.

NOTE: Ensure the grill holding nut is firmly in place to avoid the grill falling down during operation, do not use undue force.

WHAT HAPPENS IF SOMETHING GOES WRONG

If the oven does not come on:

- * Check the oven is in manual operation
- * Check that the switch from the mains supply to the oven is ON
- * Check that the fuse in the fuse box is intact

In after all these checks, the oven still does not work, contact your local Zanussi Service Centre quoting your model and serial number.

Please note that it will be necessary to provide proof of purchase for any inguarantee 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, contact our Customer Relations Department by letter or telephone as follows:

Customer Care Department
Zanussi House
Hambridge Rd.
Newbury
Berks RG14 5EP
Tel: 01635 - 521313

PEACE OF MIND FOR 24 MONTHS

ZANUSSI GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights.

We, Zanussi Ltd., undertake that, if, within twenty four 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 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 authorised by us.

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

Home visits are made between 8.30 am and 5.30 pm Monday to Friday.

Visits may be available outside these hours in which case a premium will be charged.

Any appliance or defective part replaced shall become our property.

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 machines improperly installed or calls to machines outside the UK and the Republic of Ireland.
- * Appliances found to be in use within a commercial or similar environment, plus those which are subject to rental agreements.
- * Products of Zanussi manufacture which are NOT marketed by Zanussi Ltd.
- * EU Countries - The standard guarantee is applicable but subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Zanussi Company in the country concerned will be pleased to advise further. Sight of your purchase receipt will be required by them.