

# ZANUSSI

## BUILT-IN OVENS

### ZBM 972

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance

GB



# 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

# Contents

## For the User

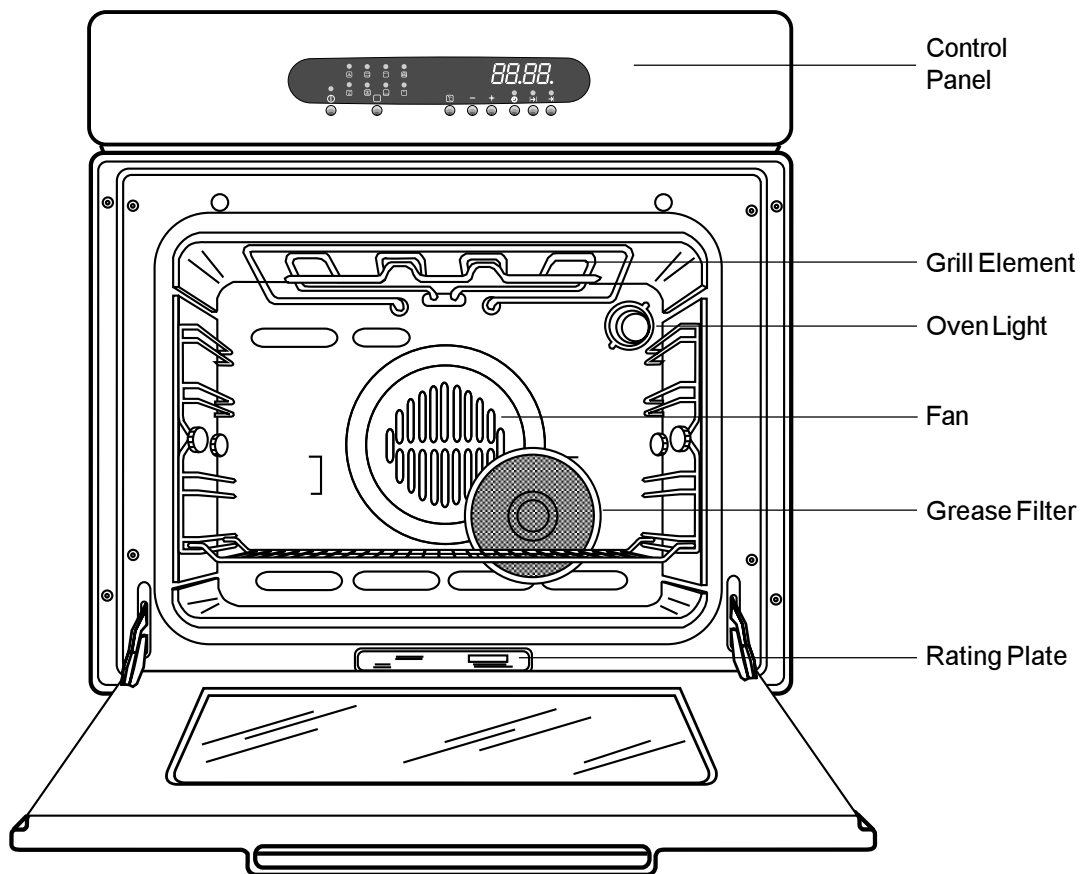
|                                    |    |
|------------------------------------|----|
| Important Safety Information       | 2  |
| Description of the Oven            | 3  |
| Control Panel                      | 4  |
| Using the Oven                     | 7  |
| Before the First Use               | 7  |
| Hints and Tips                     | 7  |
| Programming the Oven               | 8  |
| Child Safety Function              | 9  |
| Safety and Energy Saving Functions | 9  |
| The Fan Oven                       | 10 |
| The Conventional Oven              | 11 |
| Defrosting                         | 12 |
| Grilling                           | 13 |
| Pizza Oven                         | 15 |
| Baking Function                    | 15 |
| Cleaning the Oven                  | 16 |
| Grease Filter                      | 16 |

|                           |    |
|---------------------------|----|
| Cleaning the hinged grill | 17 |
| Replacing the Oven Light  | 17 |
| Service and Spare Parts   | 18 |
| Something not working     | 18 |
| Guarantee Conditions      | 19 |

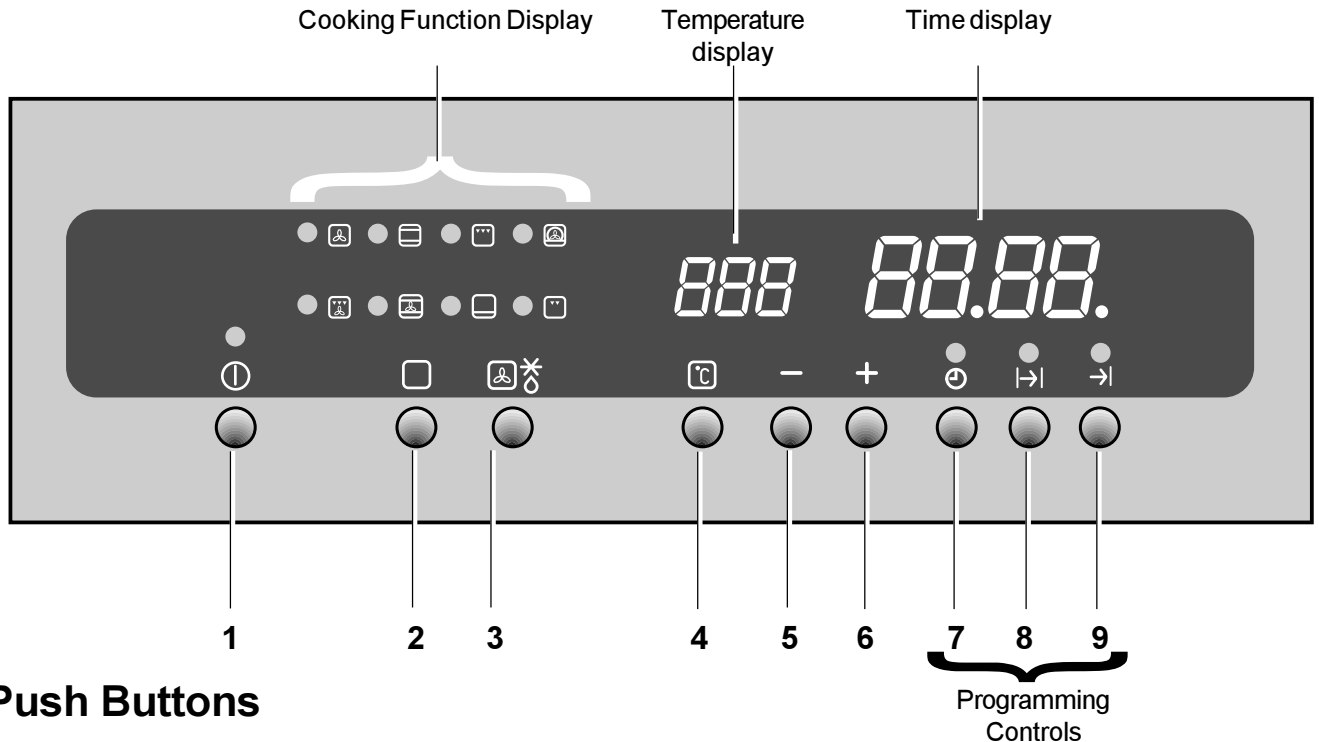
## For the Installer

|                       |    |
|-----------------------|----|
| Installation          | 22 |
| Technical Data        | 22 |
| Electrical Connection | 22 |
| Building In           | 23 |

# Description of the Oven



# Control Panel



## Push Buttons

1. ON / OFF
2. Oven Function Control
3. Fast Heat Up / Defrost Function
4. Temperature Control / Current Temperature
5. Decreasing Control (Time or Temperature)
6. Increasing Control (Time or Temperature)
7. Minute Minder
8. Cooking Time
9. End of Cooking Time

## "On/Off" Push Button

The oven must be switched on before setting any cooking function or programme. When button ① is pressed, the pilot light above will come on, and the oven light will switch on.

To switch off the oven, you can press button ① at any time. Any cooking function or programme will stop, the oven light will switch off and the time display will show the time of day only.

**i** When button ① is pressed, the display will show the current internal temperature if the oven has not completely cooled down.

## Oven Function Control Push Button

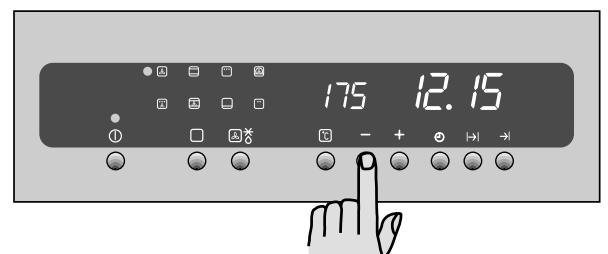
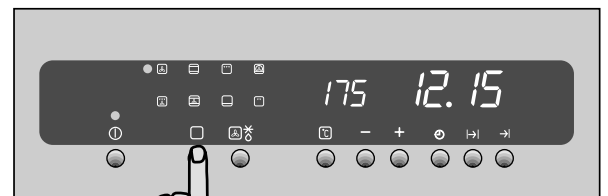
Push button □ allows you to select the cooking function. Each time you push this button, a pilot light will come on in the Oven Function Display, showing which cooking function has been chosen.

## Increase and Decrease Push Buttons

Push buttons - and + allow you to increase or decrease temperature or time settings.

All the oven functions are controlled by an electronic programmer. You can select any combination of cooking function, cooking temperature and automatic timing.

**i** In the event of a power failure, the programmer will keep all the settings (time of day, program setting or program in operation) for about 3 minutes. If power is not restored within 3 minutes, all the settings will be cancelled. When the power is restored, the numbers on the display will flash, and the clock/timer has to be reset.



## How to set the Time of Day



The oven has a 24 hour clock.

When the oven is first connected to the electrical supply, the display will automatically show 12:00.



If no button is pressed within 10 seconds, the numbers will stop flashing and the clock will start running from 12.00.

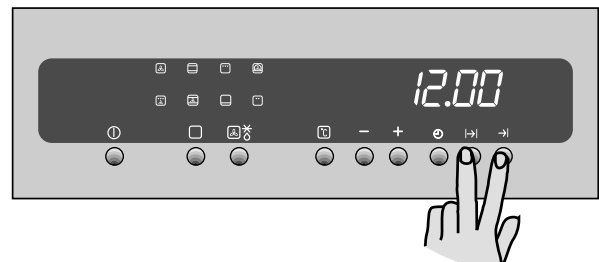
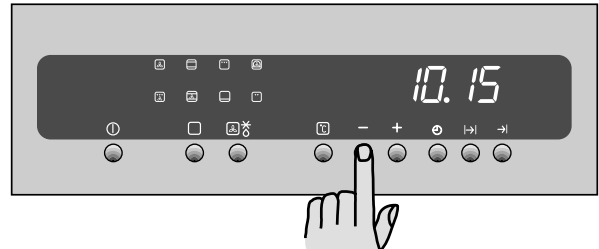
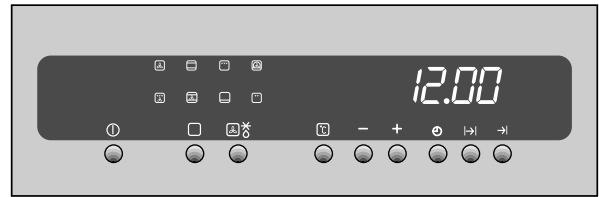
### To set the correct time of day :

If numbers are flashing:

 press button **-** or **+**. When the correct time is displayed, confirm the setting by pressing button . The clock will start running.


If numbers are static:



 press buttons **|>|** and **>|** at the same time and keep them pressed until the numbers start flashing. Release buttons **|>|** and **>|**, then adjust the time by pressing buttons **-** or **+** and confirm by pressing button .




## How to select a Cooking Function and Temperature


The oven has 8 different cooking functions. For each of them, a pre-set temperature will be automatically selected.

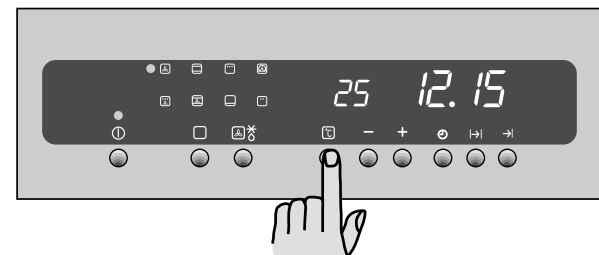
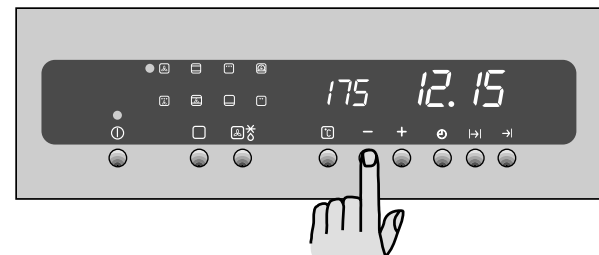
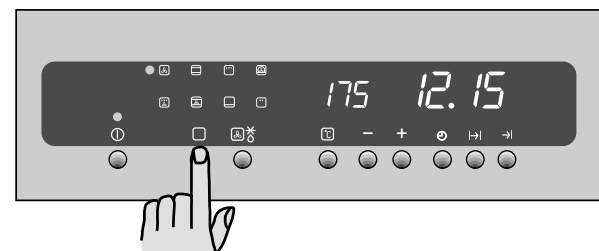
 1) Switch on the oven by pressing the "ON" button.

2) Press button  to select the required oven function. Each time button  is depressed, a pilot light will come to the left of the currently selected cooking function symbol.

3) If the pre-set temperature is not suitable, press button **-** or **+** to adjust the temperature in 5 degree steps. When the required temperature is reached an acoustic alarm will sound for a short time.

You can also get the current internal temperature by pressing button  once.

 If the internal temperature is higher than the selected temperature (e.g. when a cooking function has been completed and the oven is still hot) the internal temperature will not be displayed.



## Cooking Function Symbols



**Fan cooking** - This setting allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.



**Conventional cooking** - The heat comes from both the top and bottom element, ensuring even heating inside the oven.



**Full Grill** - The full grill element will be on. Recommended for large quantities.



**Pizza Oven** - The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings.



**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. **Select a maximum temperature of 200°C.**



**Baking Function** - The top and bottom elements heat the oven cavity and the fan circulates hot air around your dishes. Best for baking cakes, biscuits or bread.



**Bottom heating element** - The heat comes from the bottom of the oven only, to allow you finish your dishes.





**Inner grill element only** - can be used for grilling small quantities.

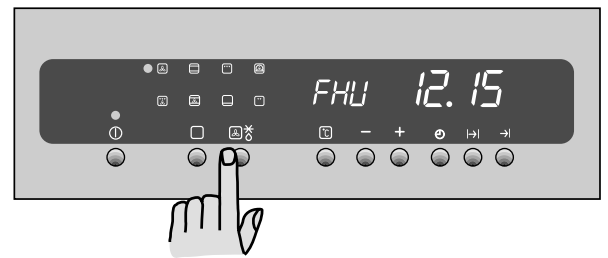
## "Fast Heat Up" function

After a cooking function has been selected and the temperature has been adjusted, the cavity will gradually heat up until the selected temperature is reached. This will take from 10 to 15 minutes, depending on selected function and temperature.

If it is necessary to reach the required temperature in a shorter time, the "Fast Heat Up" Function can be used.




- 1) Switch the oven on by pressing button .
- 2) Set the required cooking function and temperature as explained in the previous pages.
- 3) Press button  once. The temperature display will show "FHU".
- 4) When the required temperature is reached, an acoustic alarm will sound for a short time, and the temperature display will revert to the set temperature.

This function can be used with any cooking function or temperature.

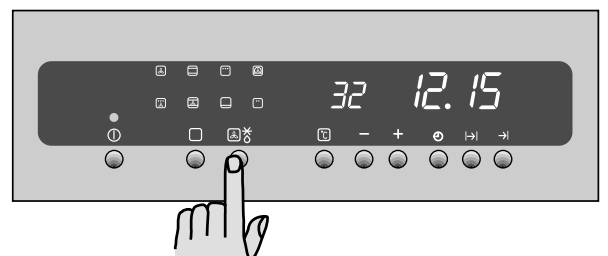


## Defrost Function

It is possible for the oven fan to operate without heat and circulate the air, at low temperature, inside the oven. This increases the speed of defrosting.

- 1) Switch the oven on by pressing button .
- 2) Press button  twice. The temperature display will show "32". This temperature setting cannot be changed.
- 3) To switch the "defrost" function off, just press button  once again. The oven will switch off, and the display will only show the time of day.




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.





# 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.

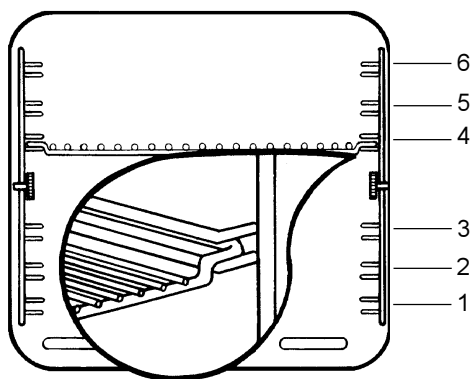
1. Switch on the oven by pressing the "ON" push button.
2. Press button  twice. The pilot light to the left of symbol  will come on.
3. Set the temperature to 250°C using the "Increase" button (push button .
4. Open a window for ventilation.
5. Allow the oven to run empty for approximately 45 minutes.

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

## Using the Oven

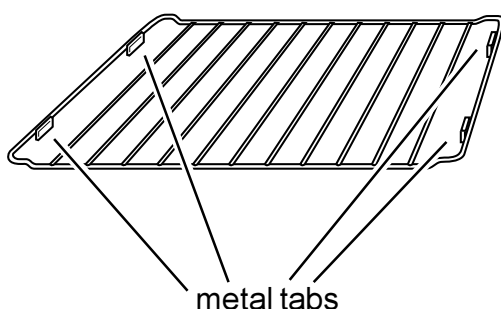
**⚠** • **Always cook with the oven door closed.** Stand clear when opening the oven door. **Do not allow it to fall open - support the door using the door handle, until it is fully open.**

- i** • The oven has six shelf levels, counted from the bottom, as shown in the diagram. The anti-tip shelf has four small metal tabs on its frame to prevent it from sliding out from the shelf supports. It is important that the shelves are correctly positioned as shown in the diagram.
- Do not place cookware directly on the oven base.

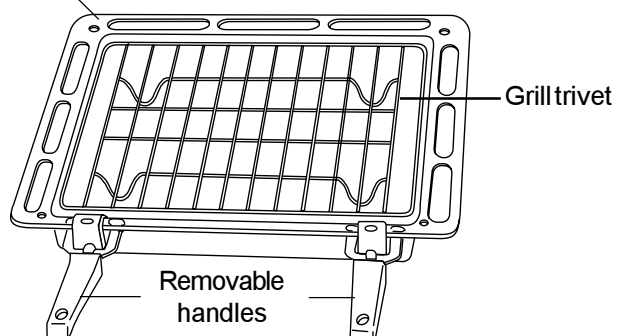


## Oven accessories

### ANTI-TIP SHELF



### Grill/roasting pan



## **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.

# Programming the Oven





## How to set the minute minder

- 1) Press button  to select the Minute Minder Function. The relevant pilot light will flash and the control panel will display 0.00.
- 2) Press button  or  within 3 seconds to select the required time (up to 19 hours 59 minutes). The Minute Minder will wait 3 seconds and then start running.
- 3) The display will revert to the time of day. To check the minute minder, press button .
- 4) When the programmed time has elapsed, an acoustic alarm will be heard. The oven will **NOT** switch off if in use.
- 5) To switch off the acoustic alarm, press any button between 4 and 9 (see page 4). The Minute Minder pilot light will go out.




### To cancel the Minute Minder:

-  Press button  and, while keeping it pressed, press button  too.


## To programme the Oven to switch off

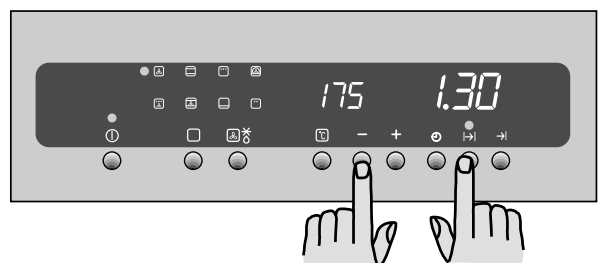
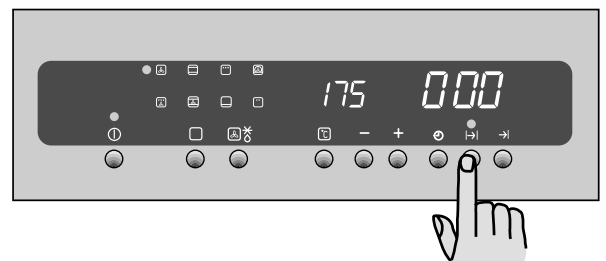
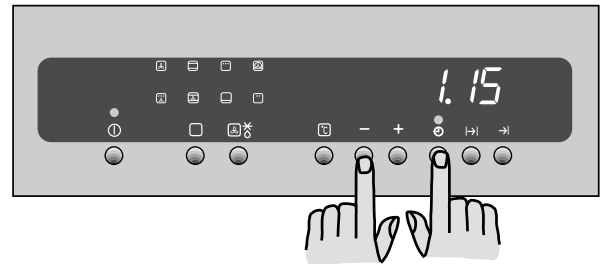
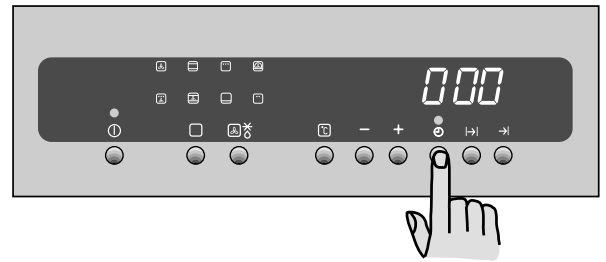
- 1) Place food in the oven, select a cooking function and adjust the cooking temperature if required.
- 2) Press button  to select the Cooking Duration function. The Cooking Duration pilot light will flash and the control panel will display 0.00.
- 3) Press button  or  to select the required time (up to 19 hours 59 minutes). The programmer will wait 3 seconds and then start running.
- 4) The display will revert to the time of day. To check the cooking time, press button .
- 5) When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard.
- 6) To switch off the acoustic alarm, press any button between 4 and 9. The Cooking Duration pilot light will go out.

### To cancel the Duration Time:

-  Press button  and, while keeping it pressed, press button  too.





**If this operation is carried out while a program is running on, the oven will NOT switch off.**

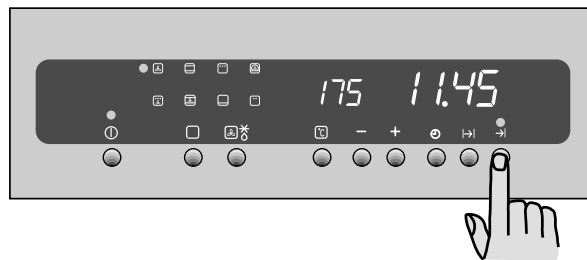
-  When a Cooking Duration time is set, the oven will switch off a few minutes before the end of the programmed time, and use the residual heat. See "Safety and Energy Saving Functions".








## To programme the Oven to switch on and off

- 1) Carry out the cooking duration setting as described in "To programme the Oven to switch off".
- 2) Press button . The "End of Cooking" function will be selected, and the relevant pilot lamp will flash. The control panel will display the end of cooking time (that is, the actual time + cooking duration).
- 3) Press button  or  within 3 seconds to select the required end of cooking time.
- 4) The programmer will wait 3 seconds, then the cooking duration time will appear on the control panel. When the oven switches on, the display will revert to the time of day.  
If you press button  the display will show the end of cooking time.
- 5) The oven will switch on and off automatically. The end of cooking will be marked by an acoustic alarm.
- 6) To switch off the acoustic alarm, press any button between 4 and 9. The pilot lamps will go off.



### To cancel the programme, simply cancel the Duration Time.

-  Press button  and, while keeping it pressed, press button  too.  
**If this operation is carried out while a program is running on, the oven will NOT switch off.**


# Safety and Energy Saving Functions




## Safety Cut-Off Function

If no changes are made to the oven settings, the oven will switch off automatically according to the following table:




| If temperature setting is: | the oven will switch off: |
|----------------------------|---------------------------|
| 250°C or more              | after 1 1/2 hours         |
| from 120 up to 250°C       | after 5 hours             |
| less than 120°C            | after 12 hours            |

## Child Safety Function

 To avoid children switching on the oven, it is possible to lock the oven controls.

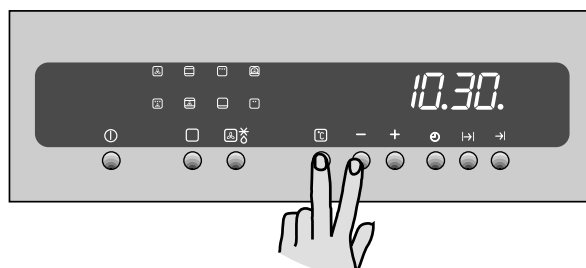
- 1) Turn off the oven by pressing button .
- 2) Press buttons  and  at the same time and keep them pressed for about 3 seconds. A flashing dot will be displayed after the time of day.
- 3) The oven is now locked. Neither oven functions nor temperatures can be selected.

### To unlock the oven:

-  Press buttons  and  at the same time and keep them pressed for about 3 seconds. The flashing dot will go off. The oven can now be operated.

## Residual Heat Function

When a Cooking Duration time is set, the oven will automatically switch off a few minutes before the end of the programmed time, and use the residual heat to finish your dishes without energy consumption. The oven pilot light will remain on until the Cooking Duration time is over. This function will not operate when the Cooking Duration time is less than 15 minutes.



# The Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

**The advantages of cooking with this function are:**

- **Faster Preheating**  
As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.
- **Lower Temperatures**  
Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart at page 18. 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

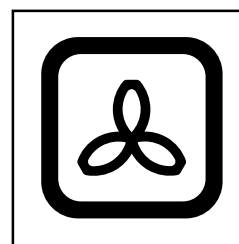
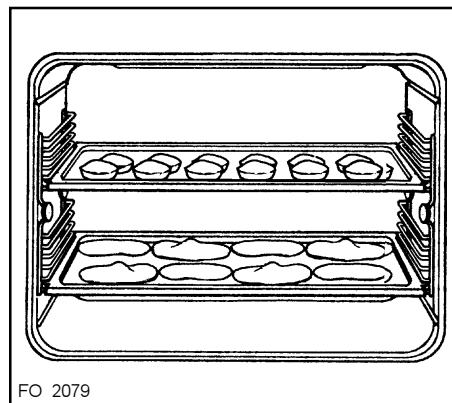
1. Switch the oven on.
2. Press the Oven Function Control button once.
3. If necessary adjust temperature setting using the "Increase" or "Decrease" buttons.

## THINGS TO NOTE

- The oven light will come on when the oven is switched on.
- 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.



**FAN OVEN FUNCTION SYMBOL**  
**PRE-SET TEMPERATURE: 175°C**  
**TEMPERATURE SELECTION: 50°C - 250°C**

## 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).

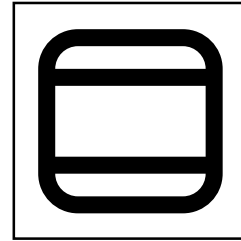
The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature by 10°C if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.

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 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.



**CONVENTIONAL OVEN FUNCTION SYMBOL**  
**PRE-SET TEMPERATURE: 200°C**  
**TEMPERATURE SELECTION: 50°C - 250°C**

## How to Use the Conventional Oven

1. Switch the oven ON.
2. Select the Conventional Oven Function by pressing the Oven Function control button until the pilot light to the left of symbol  comes on.

## Bottom oven element only

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

**Pre-set temperature is 250°C.**

### THINGS TO NOTE

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

## 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 Fast Heat-Up Function. Single level cooking gives best results. If you require more than one level cooking use the fan oven function.

## Cooking Chart - Fan and Conventional Oven

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10 °C to suit individual preferences and requirements. NOTE: Shelf positions are counted from bottom of the oven.

| Food   | Fan Oven                 |                   | Conventional Oven  |                   |
|--|---|-------------------|---|-------------------|
|  | Shelf Position  | Cooking Temp (°C) | Shelf Position  | Cooking Temp (°C) |
| Biscuits   |   | 180-190           | 2 - 3   | 180-190           |
| Bread  |   | 210-220           | 2   | 210-220           |
| Casseroles   |   | 130-140           | 2   | 150-180           |
| 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           | 2   | 170-180           |
| Sponges  |   | 160-170           | 2   | 180-190           |
| Madeira  |   | 140-150           | 2   | 160-170           |
| Rich Fruit   |   | 130-140           | 2   | 150-160           |
| Christmas  |   | 130-140           | 1 - 2   | 130-140           |
| Meringues  |   | 90-100            | 2   | 100-110           |
| Fish   |   | 170-190           | 2   | 170-190           |
| Fruit Pies and Crumbles                              |   | 190-200           | 2   | 190-200           |
| Milk Puddings  |   | 130-140           | 2   | 130-140           |
| Pastry: Choux }<br>Shortcrust }<br>Flaky }<br>Puff } |   | 190-200           | 2   | 160-170           |
| Plate Tarts  |   | 180               | 1 - 2   | 190-200           |
| Quiches/Flans  |   | 170-180           | 1 - 2   | 190-200           |
| Scones   |   | 210-220           | 2   | 230               |
| Roasting: Meat & Poultry                             |   | 160-180           | 2   | 180-200           |

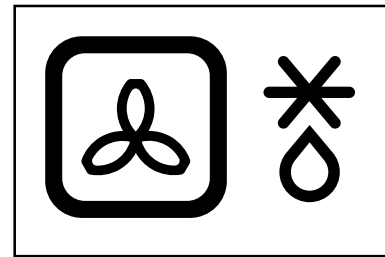
# Defrosting

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) Switch the oven on by pressing button 1.
- 2) Press button 3 twice.



**DEFROSTING FUNCTION SYMBOL  
PRE-SET TEMPERATURE: 32°C  
TEMPERATURE SETTING CANNOT BE  
CHANGED**

## 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.**

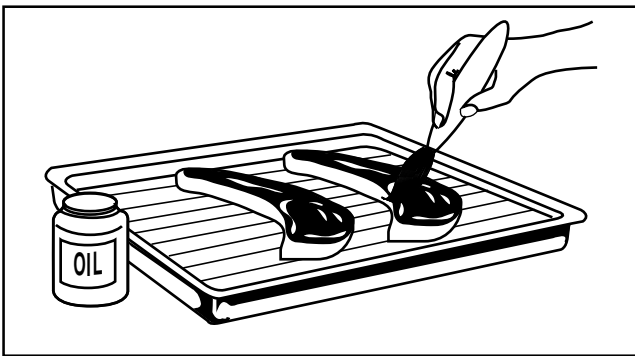


## How to Use the Grill

1. Switch the oven ON.
2. Press the Cooking Function Control Button until the pilot light to the left of  comes on.
3. If necessary, press the "Increase" or the "Decrease" buttons to adjust the temperature setting.
4. 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.

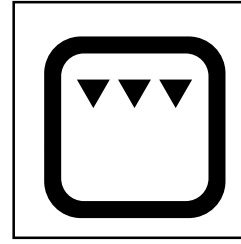
During cooking, the cooling fan and the thermostat control light will operate in the same way as described for the fan oven function.



## 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. Switch the oven ON.
2. Press the Cooking Function Control Button until the pilot light to the left of  comes on.
3. If necessary, press the "Increase" or the "Decrease" buttons to adjust the temperature setting.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.



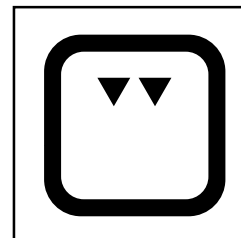
**GRILLING FUNCTION SYMBOL  
PRE-SET TEMPERATURE: 250°C  
TEMPERATURE SELECTION 50°C - 250°C**



## 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.**




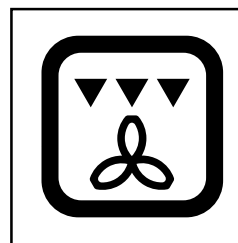
**INNER GRILL ELEMENT SYMBOL  
PRE-SET TEMPERATURE: 250°C  
TEMPERATURE SELECTION 50°C - 250°C**

## 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. Switch the oven ON.
2. Press the Cooking Function Control Button until the pilot light to the left of  comes on.
3. If necessary, press the "Increase" or the "Decrease" buttons to adjust the temperature setting.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.






**THERMAL GRILLING**  
**PRE-SET TEMPERATURE: 180°C**  
**TEMPERATURE SELECTION 50°C - 250°C**  
**DO NOT EXCEED 200°C**

### 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.

| Quantity<br>Grams | Pieces | TYPE OF FOOD    |   GRILL - INNER GRILL |                |             |                          |          |
|-------------------|--------|-----------------|---|----------------|-------------|--------------------------|----------|
|                   |        |                 | pre-heat<br>minutes   | shelf<br>level | Temp.<br>°C | cooking time (in mins) * |          |
|                   |        |                 |   |                |             | 1st side                 | 2nd side |
| 800               | 4      | Beef fillets    | -   | 4              | 250         | 8-10                     | 4-6      |
| 600               | 4      | Pork chops      | -   | 4              | 250         | 8-10                     | 5-8      |
| 800               | 8      | Spare ribs      | -   | 4              | 250         | 6-8                      | 4-6      |
| 500               | 8      | Sausages        | -   | 4              | 250         | 8-10                     | 4-6      |
| 700               | 4      | Kebabs          | -   | 4              | 250         | 10-12                    | 5-7      |
| 500               | 4      | Chicken breasts | -   | 4              | 250         | 10-12                    | 5-7      |
| 500               | 6      | Sole            | -   | 4              | 250         | 6-8                      | 4-6      |
|                   | 6      | Toast bread     | -   | 4              | 250         | 3-4                      | 1-2      |


| Quantity<br>Grams | Pieces | TYPE OF FOOD                         |  THERMAL GRILLING<br>Select a maximum temperature of 200°C |                |             |                          |          |
|-------------------|--------|--------------------------------------|---|----------------|-------------|--------------------------|----------|
|                   |        |                                      | pre-heat<br>minutes   | shelf<br>level | Temp.<br>°C | cooking time in (mins) * |          |
|                   |        |                                      |   |                |             | 1st side                 | 2nd side |
| 1000              | 2      | Rolled joints { Beef<br>Lamb<br>Pork | -   | 3              | 180         | 30-40                    | 20-30    |
| 800               | 4      | Quartered chicken                    | -   | 3              | 200         | 25-30                    | 15-20    |
| 1000              | 2      | Chickens                             | -   | 3              | 190         | 30-35                    | 25-30    |
| 800               | 1      | Guinea fowl                          | -   | 2              | 180         | 35-40                    | 30-35    |
| 500               | 2      | Pigeons                              | -   | 3              | 180         | 35-40                    | 30-35    |
| 500               | 4      | Quail                                | -   | 3              | 200         | 25-30                    | 20-25    |
|                   |        | Vegetable gratin                     | -   | 3              | 200         | 15-25                    | -        |
|                   | 4      | Toasted sandwiches                   | -   | 3              | 200         | 3-5                      | 1-2      |
|                   | 9      | St. Jacques shells                   | -   | 3              | 200         | 15-20                    | -        |
| 600               | 2      | Mackerel                             | -   | 3              | 200         | 10-20                    | 6-8      |
| 800               | 4      | Fish slices                          | -   | 3              | 200         | 10-15                    | 8-10     |

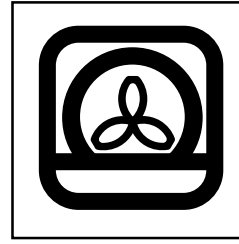
(\* ) Food should be turned during cooking using these times as a guide

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



# Pizza Oven

The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings. To obtain the best results use the lower shelf levels.

1. Switch the oven ON.
2. Press the Cooking Function Control Button until the pilot light to the left of  comes on.
3. If necessary, press the "Increase" or the "Decrease" buttons to adjust the temperature setting.




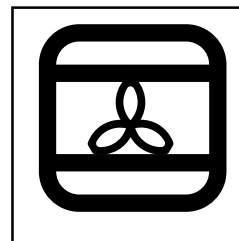
**PIZZA OVEN FUNCTION SYMBOL**  
**PRE-SET TEMPERATURE: 175°C**  
**TEMPERATURE SELECTION: 50°C - 250°C**

| TYPE OF FOOD           | <br>PIZZA OVEN |         | Cooking time<br><br>minutes |
|------------------------|---|---------|--|
|                        | Shelf   | Temp °C |  |
| Pizza, large           | 1   | 210-230 | 15-20  |
| Pizza, small           | 1   | 200-220 | 10-20  |
| Quiche                 | 1   | 160-180 | 30-40  |
| Sweet Tart (treacle)   | 1   | 170-180 | 20-30  |
| Fruit Tart             | 1   | 170-180 | 25-30  |
| Blind Baked Flan Cases | 1   | 170-180 | 15-20  |
| Egg Custard Tart       | 1   | 160-170 | 40-50  |



# Baking Function

When using this function, the top and bottom elements will heat the oven cavity and the fan will circulate hot air around your dishes. This offers an alternative cooking method particularly suitable for baking.


1. Switch the oven ON.
2. Press the Cooking Function Control Button until the pilot lamp to the left of symbol  comes on.



**BAKING FUNCTION SYMBOL**  
**PRE-SET TEMPERATURE: 175°C**  
**TEMPERATURE SELECTION: 50°C - 250°C**

| TYPE OF FOOD   | <br>BAKING FUNCTION      |   | Cooking time<br><br>minutes |
|--|---|---|--|
|  | Shelf   | Temp °C   |  |
| Cookies<br>Boiled Fruit Cake<br>Queen Cake<br>Viennese Tarts<br>Wholemeal Bread<br>Bread Rolls<br>Teacakes | Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used. | 160-170<br>140-150<br>150-160<br>150-160<br>180-200<br>190-210<br>180-190 | 10-15<br>25-30<br>20-25<br>15-20<br>25-35<br>15-20<br>15-20  |

# 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.

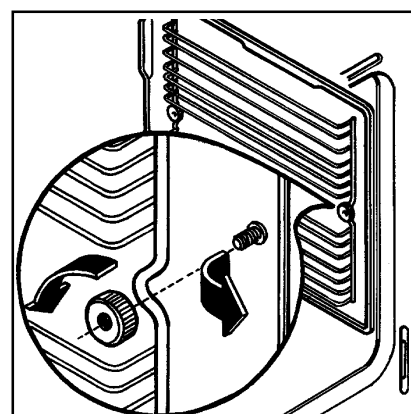
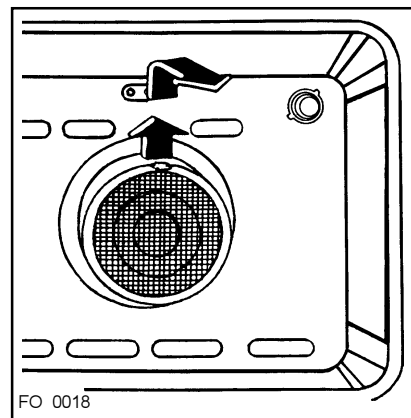
## To clean the grease filter

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

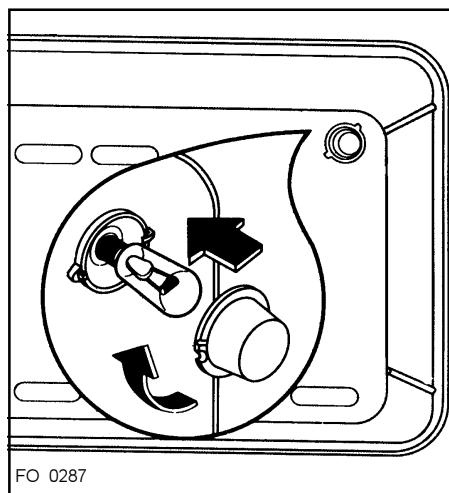
If the oven bulb needs replacing, it must comply with the following specifications:

- 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.**

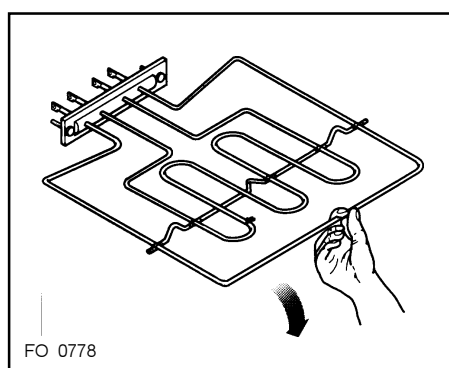
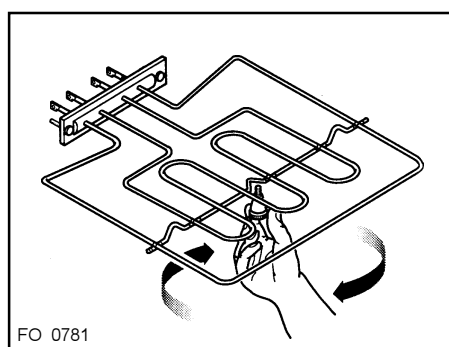
 1) Undo the screw which holds the grill in place (see diagram).

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 nut.

 **Ensure the grill holding nut is firmly in place to avoid the grill falling down when in use**



# Something not working

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

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

| SYMPTOM  | SOLUTION   |
|--|--|
| <ul style="list-style-type: none"> <li>■ The oven does not come on</li> </ul>  | <ul style="list-style-type: none"> <li>◆ Press the OVEN ON button, then select a cooking function.</li> <li>◆ Check the fuse and ensure the socket switch or the switch from the mains supply to the oven are ON.</li> </ul> |
| <ul style="list-style-type: none"> <li>■ The oven light does not come on</li> </ul>                                      | <ul style="list-style-type: none"> <li>◆ Switch on the oven using push button 1.</li> <li>◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")</li> </ul>                                    |
| <ul style="list-style-type: none"> <li>■ It takes too long to finish the dishes, or they are cooked too fast.</li> </ul> | <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>   |
| <ul style="list-style-type: none"> <li>■ Steam and condensation settle on the food and the oven cavity.</li> </ul>       | <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>  |
| <ul style="list-style-type: none"> <li>■ The timer does not work</li> </ul>  | <ul style="list-style-type: none"> <li>◆ Check the instructions for the timer.</li> </ul>  |
| <ul style="list-style-type: none"> <li>■ The oven fan is noisy</li> </ul>  | <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



**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 99 |
| Germany | Nürnberg  | +49 (0)911 323 2600  |
| Italy   | Pordenone | +39 (0)1678 47053    |
| Sweden  | Stockholm | +46 (0)8 738 79 50   |
| UK      | Slough    | +44 (0)1753 219897   |

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

|                                  |  |                             |   |                              |   |
|----------------------------------|--|-----------------------------|---|------------------------------|---|
| <b>CHANNEL ISLANDS</b>           |  | <b>ORKNEY (M65)</b>         | Corsie Domestics<br>7 King Street<br>Kirkwall<br>Orkney KW15                        | <b>NORTH EAST</b>            |   |
| <b>GUERNSEY</b>                  | Guernsey Electricity<br>PO Box 4<br>Vale, Guernsey<br>Channel Islands                                    | <b>PERTH</b>                | Hydro Electrical<br>Inveralmond House<br>Ruthervenfield Road<br>Perth PH1 3AQ       | <b>GATESHEAD (M39)</b>       | Unit 356a<br>Dukesway Court<br>Dukesway<br>Team Valley<br>Gateshead NE11 0BH                |
| <b>JERSEY</b>                    | Jersey Electricity Company<br>PO Box 45<br>Queens Road<br>St Helier<br>Jersey<br>Channel Islands JE4 8NY | <b>PERTH (OWN SALES)</b>    | Graham Begg<br>Unit 4<br>Airport Ind Estate<br>Wick KW1 4QS                         | <b>GRIMSBY (M42)</b>         | 15 Hainton Avenue<br>Grimsby<br>South Humberside<br>DN32 9AS                                |
| <b>SCOTLAND</b>                  |  | <b>SHETLAND (OWN SALES)</b> | Tait Electronic Systems Ltd<br>Holmsgarth Road<br>Lerwick<br>Shetland ZE1 0PW       | <b>HULL (M41)</b>            | Unit 1<br>Boulevard Industrial<br>Estate<br>Hull<br>HU3 4AY                                 |
| <b>ABERDEEN (M05)</b>            | 54 Claremont Street<br>Aberdeen AB10 6RA   | <b>SHETLAND (OWN SALES)</b> | Bolts Shetland Ltd.<br>26 North Road<br>Lerwick<br>Shetland ZE1 0PE                 | <b>LEEDS (M37)</b>           | 64-66 Cross Gates Road<br>Leeds<br>LS15 7NN   |
| <b>AUCHTERMUCHY (M03)</b>        | 33a Burnside<br>Auchtermuchy<br>Fife KY14 7AJ  | <b>WHALSAY (OWN SALES)</b>  | Leask Electrical<br>Harisdale<br>Symbister, Whalsay<br>Shetland ZE2 9AA             | <b>NEWTON AYCLIFFE (M45)</b> | Unit 16<br>Gurney Way<br>Aycliffe Industrial Estate<br>Newton Aycliffe<br>DL5 6UJ           |
| <b>BLANTYRE (M07)</b>            | Unit 5<br>Block 2<br>Auchenraith Ind. Estate<br>Rosendale Way<br>Blantyre G72 0NJ                        | <b>NORTHERN IRELAND</b>     |   | <b>SHEFFIELD (M38)</b>       | Pennine House<br>Roman Ridge Ind.<br>Roman Ridge Road<br>Sheffield S9 1GB                   |
| <b>DUMFRIES (M01)</b>            | 93 Irish Street<br>Dumfries<br>Scotland DG1 2 PQ   | <b>BELFAST (M27)</b>        | Owenmore House<br>Kilwee Business Park<br>Upper Dunmury Lane<br>Belfast<br>BT17 0HD | <b>NORTH WEST</b>            |   |
| <b>DUNOON (M67)</b>              | Brair Hill<br>7 Hill Street<br>Dunoon<br>Argyll PA23 7AL   | <b>WALES</b>                |   | <b>BIRKENHEAD (M11)</b>      | 1 Kelvin Park<br>Dock Road<br>Birkenhead<br>L41 1LT   |
| <b>GLASGOW (M04)</b>             | 20 Cunningham Road<br>Clyde Estate<br>Rutherglen<br>Glasgow G73 1PP                                      | <b>CARDIFF (M28)</b>        | Guardian Industrial Estate<br>Clydesmuir Road<br>Tremorfa<br>Cardiff<br>CF2 2QS     | <b>CARLISLE (M10)</b>        | Unit 7<br>James Street Workshops<br>James Street<br>Carlisle<br>Cumbria CA2 5AH             |
| <b>INVERNESS (M06)</b>           | Unit 3B<br>Smithton Ind. Estate<br>Smithton<br>Inverness IV1 AJ  | <b>CLYWD (M14)</b>          | Unit 6-7 Coed – Parc<br>Abergele Road<br>Rhuddlan<br>Clwyd<br>Wales<br>LL18 5UG     | <b>ISLE OF MAN (M64)</b>     | South Quay Ind. Estate<br>Douglas<br>Isle of Man<br>IM1 5AT                                 |
| <b>ISLE OF ARRAN (OWN SALES)</b> | Arran Domestics<br>Unit 4 The Douglas Centre<br>Broddick<br>Isle of Arran KA27 8AJ                       | <b>DYFED (M77)</b>          | Maes Y Coed<br>High Mead<br>Llanybydder<br>Carmarthenshire<br>SA40 9UL              | <b>LIVERPOOL (M15)</b>       | Unit 1<br>Honeys Green Precinct<br>Honeys Green Lane<br>Liverpool<br>L12 9JH                |
| <b>ISLE OF BARRA (OWN SALES)</b> | J Zerfah<br>244 Bruernish<br>Isle of Barra<br>Western Islands HS9 5QY                                    | <b>HAVERFORDWEST (M75)</b>  | Cromlech Lodge<br>Ambleton<br>Haverfordwest<br>Pembrokeshire<br>SA62 5DS            | <b>MANCHESTER (M09)</b>      | Unit B<br>Central Industrial Estate<br>St Marks Street<br>Bolton<br>BL3 6NR                 |
| <b>ISLES OF BUTE (M66)</b>       | Walker Engineering<br>Glenmhor<br>Upper Serpentine Road<br>Rothesay<br>Isle of Bute PA20 9EH             | <b>OSWESTRY (M17)</b>       | Plas Ffynnon<br>Warehouse<br>Middleton Road<br>Oswestry<br>SY11 2PP                 | <b>PRESTON (M13)</b>         | Unit 250<br>Dawson Place<br>Walton Summit<br>Bamber Bridge<br>Preston<br>Lancashire PR5 8AL |
| <b>ISLE OF LEWIS (M69)</b>       | ND Macleod<br>16 James Street<br>Stornoway<br>Isle of Lewis PA87 2QW                                     |                             |   | <b>STOCKPORT (M16)</b>       | Unit 20 Haigh Park<br>Haigh Avenue<br>Stockport<br>SK4 1QR                                  |
| <b>KELSO (M08)</b>               | 2-8 Wood Market<br>Kelso<br>Borders TD5 7AX  |                             |   |                              |   |

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

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

# 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

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|                                      |               |             |
|--------------------------------------|---------------|-------------|
| <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 |

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## Heating elements rating

|                      |          |
|----------------------|----------|
| Oven elements        | 1.89 kW  |
| Top element          | 0.834 kW |
| Bottom element       | 1.055 kW |
| Convection element   | 2.08 kW  |
| Grill element        | 1.82 kW  |
| Double Grill element | 2.655 kW |
| Pizza Oven Function  | 3.135 kW |
| Convection Fan       | 30 W     |
| Oven Light           | 15 W     |
| Cooling Fan          | 25 W     |
| Total Rating         | 3.200 kW |

# 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.

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 60°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.

## For Uk use only

| Connection via           | Min. size Cable/flex | Cable / flex type      | Fuse |
|--------------------------|----------------------|------------------------|------|
| • Cooker Control Circuit | 6 mm <sup>2</sup>    | PVC/PVC twin and earth | 20 A |

## For Europe use only

| Min. size Cable/flex | Cable / flex type | Fuse |
|----------------------|-------------------|------|
| 2.5 mm <sup>2</sup>  | H05 RR-F          | 15 A |

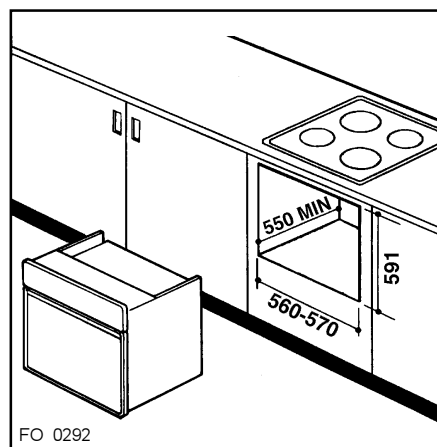
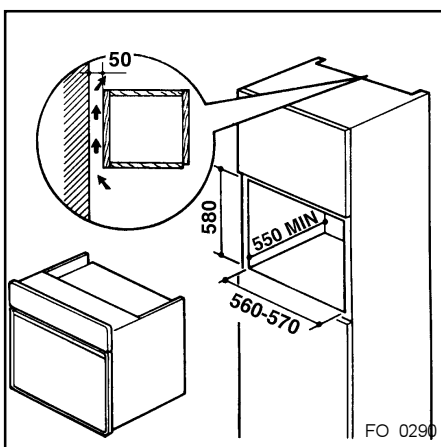
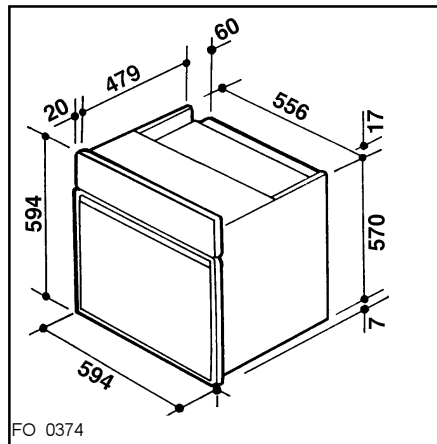
# Building In

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:

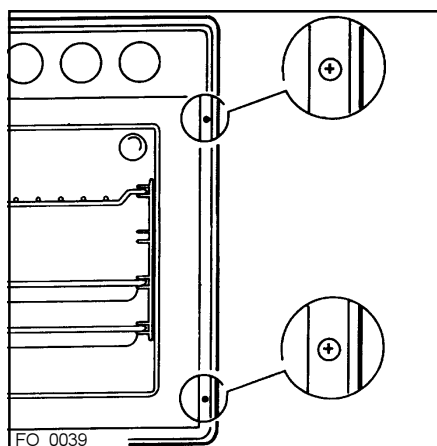
- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above the ambient temperature;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

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