

BUILT-IN OVEN
ZBS 703 B
ZBS 703 W
ZBS 703 BL

INSTRUCTIONS FOR THE INSTALLATION AND USE

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.

This oven incorporates new Electronic Technology and therefore may work differently from a traditional product which you have become accustomed to.

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 cooker, has been removed before the cooker 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.
- 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 handles, 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.

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.
- 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 cooker.
- **CAUTION** - accessible parts, especially around the grill area, may become hot when the cooker is in use. Children should be kept away until it has cooled.
- 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.
- The timer display should show only the time of day when the oven is not in use.
- 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.

ZANUSSI CUSTOMER CARE
ZANUSSI Ltd.
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Berkshire RG14 5EP
TELEPHONE: (01635) 521313

WARNING

Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away 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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CONTENTS

Warnings & Guidance	Page	3-4
Technical Data	Page	5
Installation and Electrical Connections	Page	6-7
General information	Page	8
Control Panel	Page	9
How to set the main functions	Page	10
Timer display	Page	11
Using the Programmes	Page	12/15
Oven functions	Page	16
Cooking tips	Page	17/19
Grilling	Page	20-21
Pizza oven - Bread proving	Page	22
Helpful hints when buying and preparing food	Page	23
Cleaning the oven	Page	24
Care of catalytic liners	Page	25
Cleaning the hinged grill	Page	25
What happens if Something Goes Wrong	Page	25
Zanussi Guarantee - Peace of mind for 24 Months	Page	27

TECHNICAL DATA

External Dimensions:

Height	59.4	cm
Width	59.4	cm
Depth	53.9	cm

Internal Dimensions:

Height	32.5	cm
Width	42	cm
Depth	39.0	cm
Volume	53	dm

Power Absorbtion:

Conventional oven	2.0	kw
Fan ducted oven	2.5	kw
Defrost cold fan	30	W
Fan ducted / Bottom Element	3.5	kw
Economy Grill	1.8	kw
Grill	2.8	kw
Oven Light	25	W
Cooling Fan	25	W
Maximum Power Absorbed	3.580	kw
Voltage	240	V
Frequency	50	Hz

INSTALLATION AND ELECTRICAL CONNECTION

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 a 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).

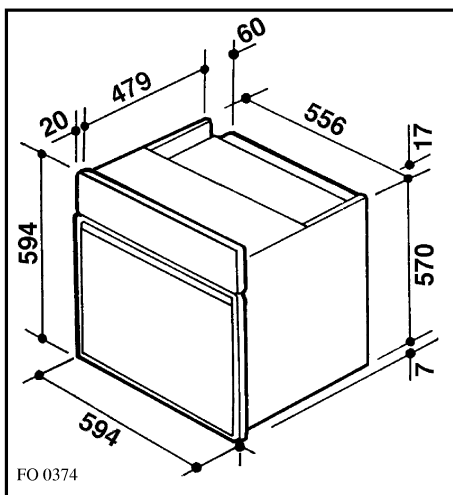


Fig. 1

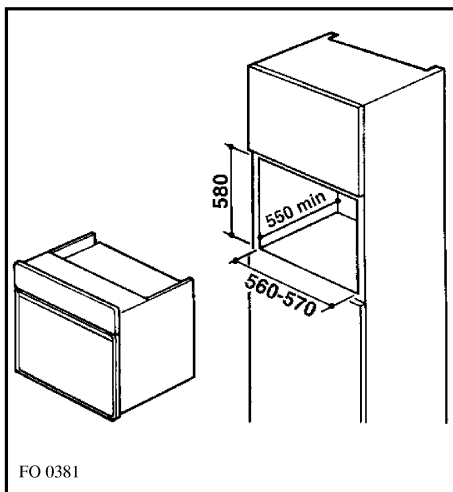


Fig. 2

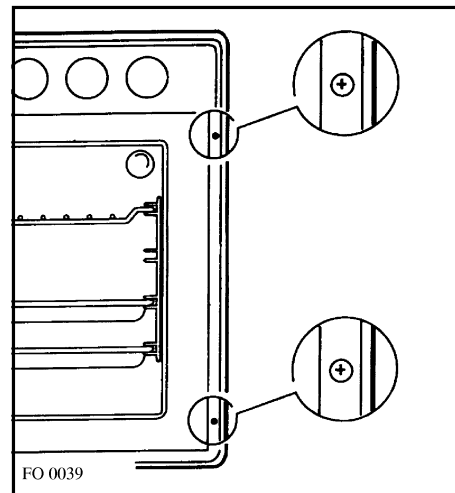


Fig. 3

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).

ELECTRICAL CONNECTION

We strongly recommend that all operations for the installation of your oven be carried out by **QUALIFIED PERSONNEL** to the relevant British Standards.

The oven designed to be connected to 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



- 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.

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

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

Important

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

Before the 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

Models	Rating	Cable cross section mm ² and Type of the cable	Fuse min.
ZBS 703B-W-BL	3580 W	6 mm ² 6242 Y	20 A

For Europe use only

Models	Rating	Cable cross section mm ² and Type of the cable	Fuse min.
ZBS 703B-W-BL	3580 W	4 mm ² Ho5 RR-F	20 A

GENERAL INFORMATION

RATING PLATE

These numbers can be found on the rating plate on the lower front frame of the cooker upon opening the oven door.

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

GENERAL NOTES ON USING THE OVENS

We suggest that you run all the elements for a short period, to burn off any residue from their surfaces. During this period, an unpleasant odour may be emitted. It is therefore advisable to open a window for ventilation.



Select the Fan ducted and conventional oven programmes. Select a temperature of 170°C for approximately 30 mins. on each programme.

ABOUT CONDENSATION AND STEAM

When food is heated, it produces steam in the same way as boiling a kettle. The oven is vented to 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 caused by a fault on the oven.

To prevent any discolouration, regularly wipe away condensation any 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 the performance. Advice on the effect of different materials and finishes of bakeware is given in "Hints and Tips" in the appropriate oven section. (See page 19)

MEAT PAN AND GRID

When grilling and roasting, food can be placed on the grid in the pan. Fat and meat juices will drain into the base and can be poured off and used to make gravy.

Important notes:

- 1) The meat tin should not be placed on a hotplate as this may cause the enamel to crack.
- 2) Do not line the meat pan with aluminium foil.

THE COOLING FAN

The cooling fan comes on immediately when the oven is in use, and switches off when cooking is completed.

During the initial period, the cooling fan may 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 cooker down completely before switching off at the wall prior to carrying out any cleaning or maintenance work.

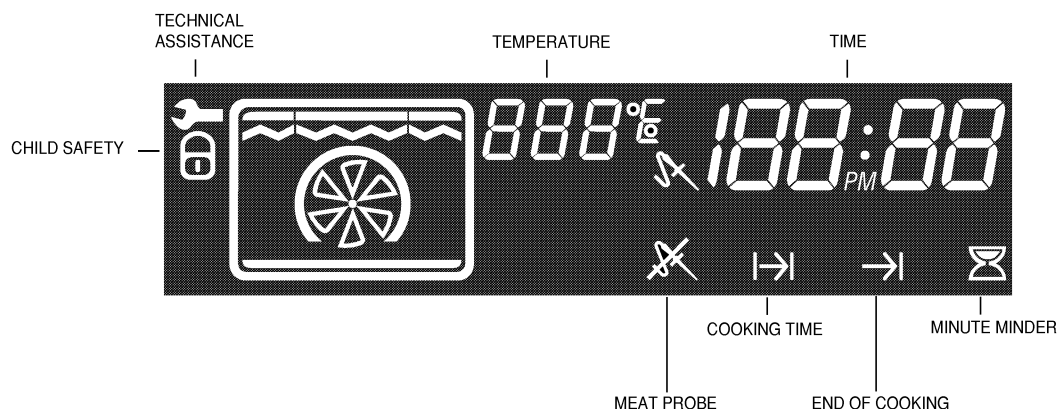
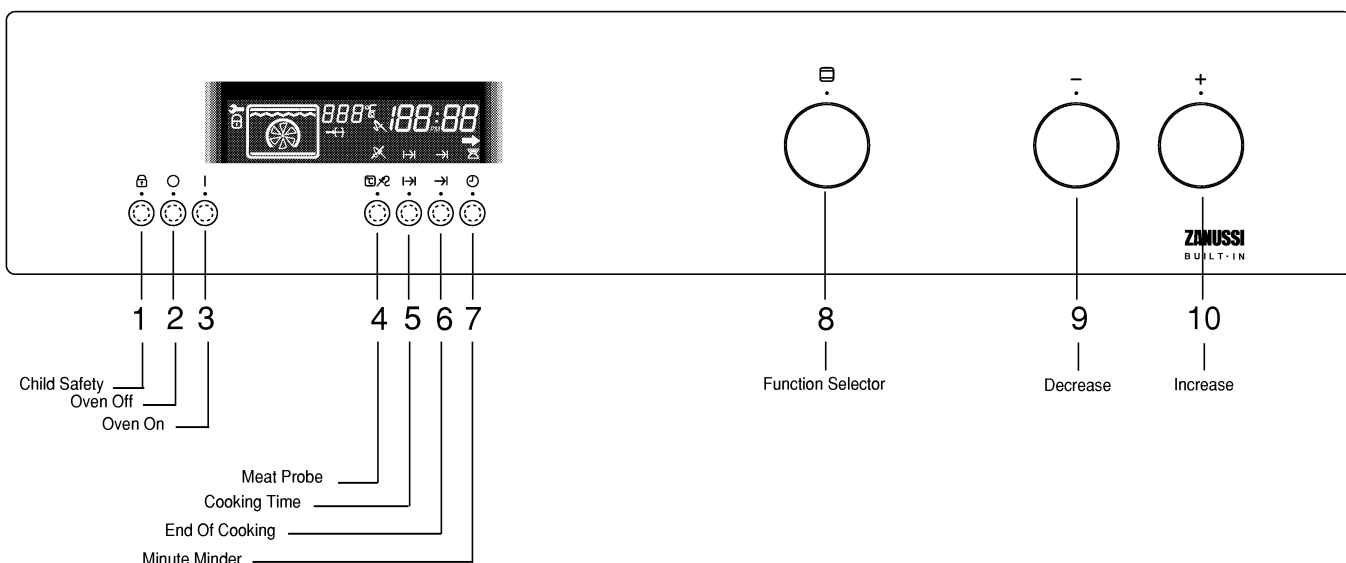
NOTE: The action of the cooling fan will depend on how long the oven or grill has been used and at what temperature settings, it may not operate where the grill or oven has only been used for a short time.

CONTROL PANEL INDICATOR DISPLAY

This indicates whenever the oven or grill is switched ON. The display 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 display indicator does not operate as the instructions indicate, the controls have been incorrectly set. Return all controls to zero or switch off and reset following the instructions for the required setting.

CONTROL PANEL



PROGRAMME BUTTONS

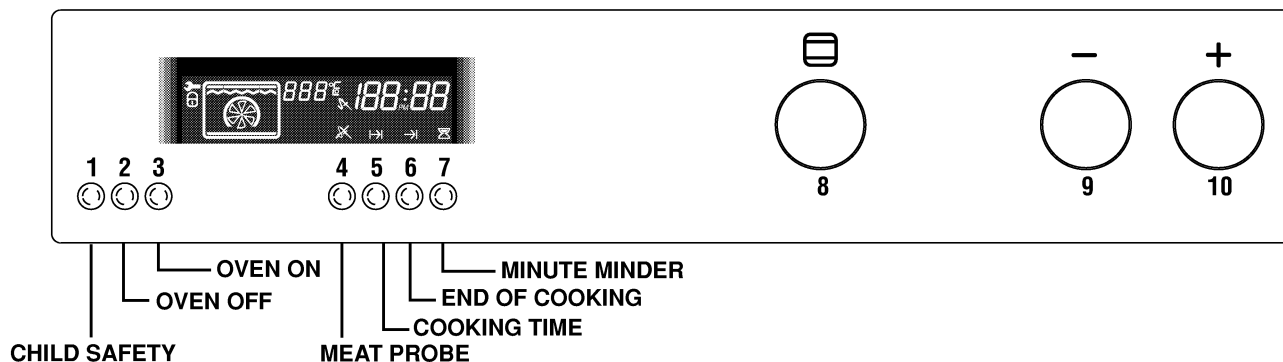
Small Push Buttons

- 1 Child Safety
- 2 Oven Off
- 3 Oven On
- 4 Meat Probe
- 5 Cooking Time
- 6 End of Cooking
- 7 Minute Minder

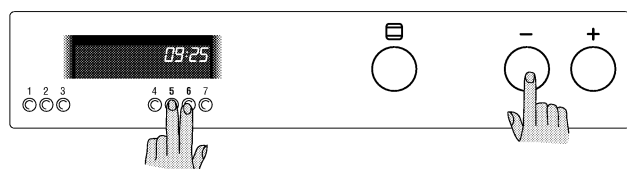
Large Push Buttons

- 8 Oven Function Selector
- 9 Decrease Temperature or Time
- 10 Increase Temperature or Time

HOW TO SET THE MAIN FUNCTIONS

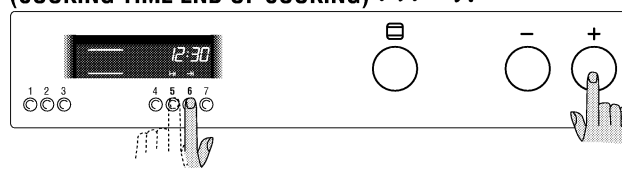


CLOCK-SETTING THE TIME OF DAY



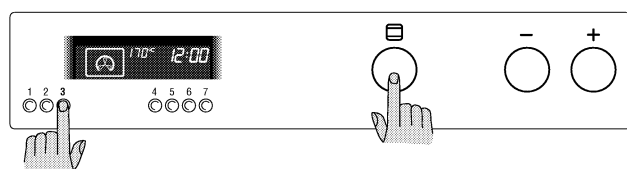
Press button 5 and 6 at the same time, release them and enter the time pressing large buttons 9 or 10.

AUTOMATIC FUNCTION (COOKING TIME END OF COOKING) I→I →I



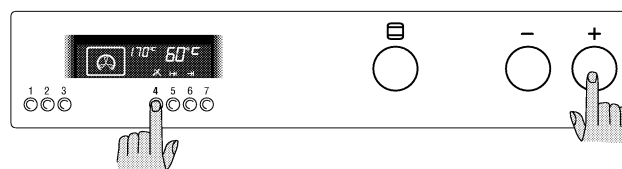
Select the required programme and temperature. Then press button 5 and either large button 10 to set the required cooking time (max h 9, 59 min.). Press button 6, then button 10 to set the required end cooking time.

SELECTING A PROGRAMME



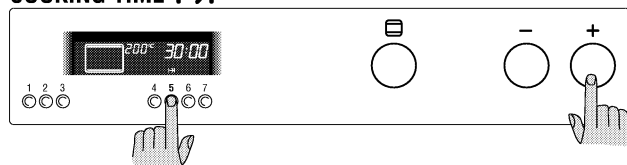
To switch on the oven press button 3 then press large button 8 to select the required programme. To decrease or increase the programme temperature press the large buttons 9 or 10.

MEAT PROBE



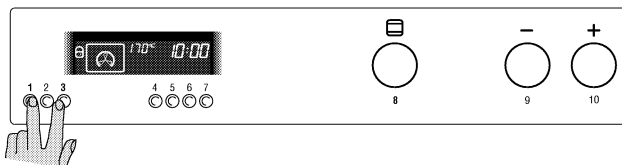
Insert the probe into the meat. Place the jackplug into the socket inside the oven. Select the required cook function. Then press button 4 and large button 10 to increase or decrease the required temperature.

SEMI AUTOMATIC FUNCTION COOKING TIME I→I



Select the required cook function and temperature then press button 5 and either large button 10 to set the required cooking time.

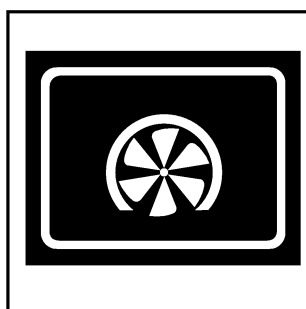
CHILD SAFETY



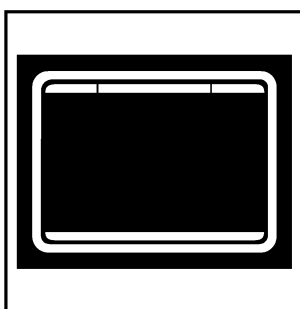
Press buttons 1 and 3 simultaneously for about 5 seconds. The padlock symbol will be displayed when this functions is entered. It is only possible to select a programme if button 1 is pressed at the same time as function button 8.

TIMER DISPLAY

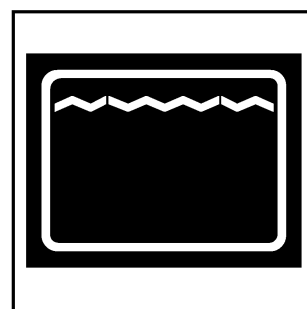
Meaning Of Symbols



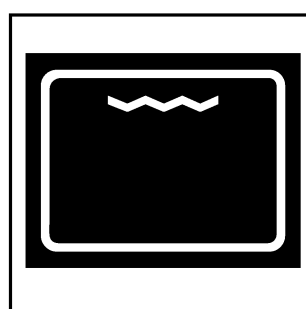
FAN DUCTED OVEN



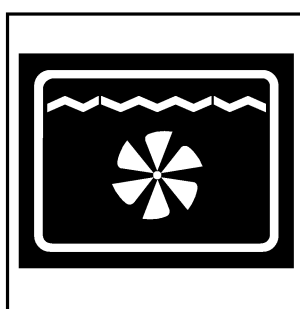
CONVENTIONAL OVEN



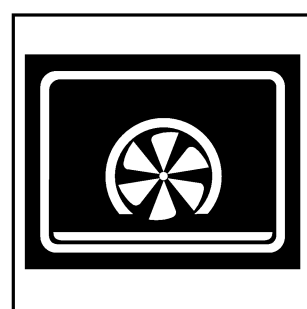
GRILL



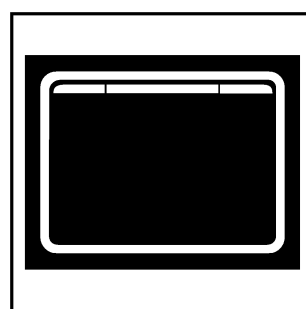
ECONOMY GRILL



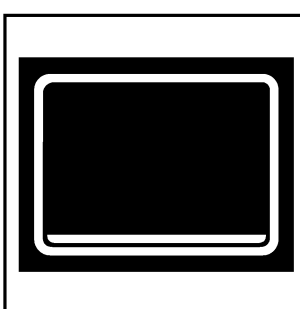
THERMAL GRILLING



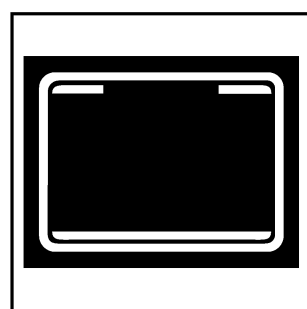
PIZZA OVEN



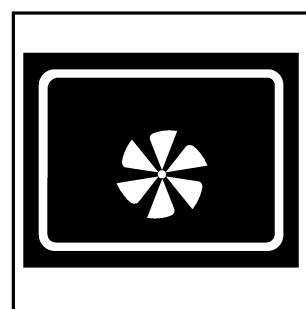
TOP ELEMENT



BOTTOM ELEMENT



BREAD PROVING



DEFROST COLD FAN

USING THE PROGRAMMES

ELECTRONIC PROGRAMMER

All the oven functions are controlled by an electronic programmer, this programmer permits you to select a particular type or combination of heating elements, cooking temperature and automatic timing. The function selected will be displayed on the programme display panel as shown on page 9.

Different ways of using each programme are detailed under the individual cooking functions.

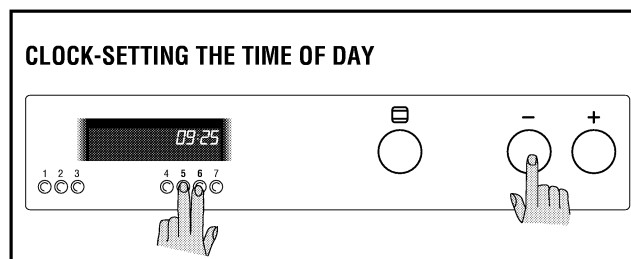
SETTING THE TIME OF DAY

The oven has 24hr clock.

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

To set the clock, press buttons 5 and 6 at the same time, release them and enter the required time by pressing either button 10 to increase the time or button 9 to decrease the time.

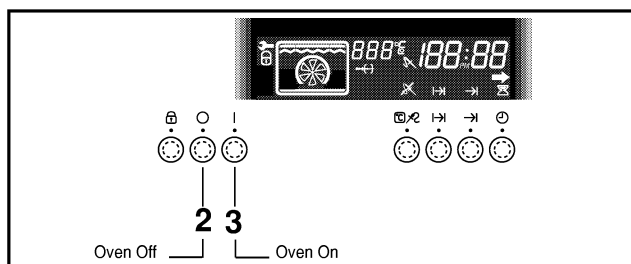
NOTE: The clock will automatically revert back to 12:00 if the time is not selected within 3 seconds. In the event of a power failure, the clock will revert to 12:00 and will require resetting.



ON/OFF SWITCH

The oven must be switched on before a programme can be selected. When the 'ON' button (button 3) is pressed, the fan oven symbol and oven light will illuminate. The cooling fan will automatically start.

To switch the oven 'OFF', press button 2, the oven light will go out and the display will show the time of the day.



SELECTING A PROGRAMME

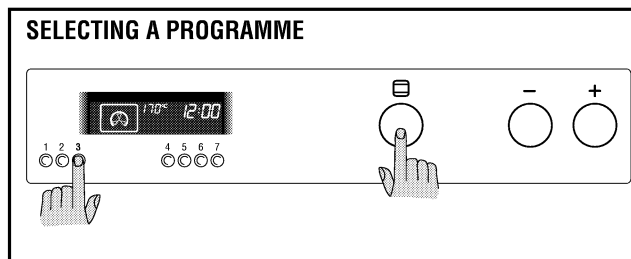
When selecting a cooking programme, the procedure is the same whether you select fan oven cooking, grilling or any other function. Bread proving has a pre-set temperature, which cannot be altered.

Each programme is detailed separately but detailed below is the procedure for the complete range of symbols and oven functions. Each symbol and oven function will be explained in further detail on the relevant pages in the instruction book.

If at any time you wish to cancel a programme, switch the oven OFF by pressing button 2 "OFF" and reselect.

1. Switch the oven "ON" by pressing button 3. The interior light will illuminate and the oven fan will come into operation.
2. Press the function selector (button 8) until the required programme is displayed on the control panel.
3. Select the required temperature by pressing button 9 to decrease, or 10 to increase the temperature.

The selected temperature will be displayed on the control panel. After a few seconds, the temperature will indicate the current temperature of the oven.



AUTOMATIC COOKING

It is possible to programme a delay cook start and cook time so that the food can be cooked automatically.

It is also possible to programme the oven to switch off only (semi automatic).

TO SET THE COOKING TIME

Select the required programme and temperature as previously described on page 11.

Press button 5 and select the cooking time using buttons 9 and 10.

If a selection is not made within 5 seconds, the oven will revert back to the time of day.

Now the appliance is in manual functioning, the light and the cooling fan are on.

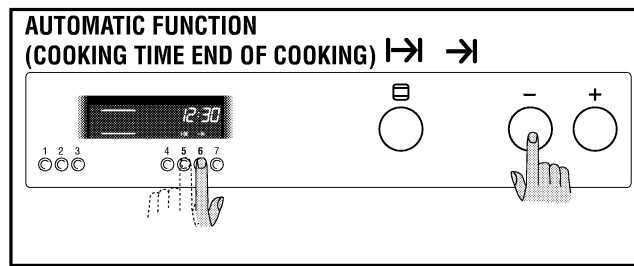
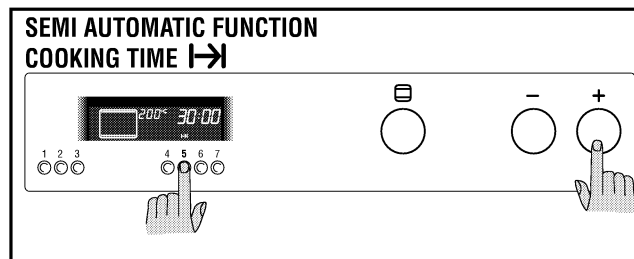
Using cooking time only will enable you to manually switch off the oven.

TO SET THE OVEN FOR AUTOMATIC COOKING

It is possible to set the timer which will switch the oven on and off automatically. The maximum programmable time is 9 hours 59 minutes.

1. Place the food in the oven.
2. Press button 2 "ON"
3. Press button 8 to select the required oven function.
4. Press button 5, then buttons 9 or 10 to set the required cooking time.
5. Press button 6, then button 10 to set the required end cooking time. The oven will automatically work out when to switch on.
6. The oven controls should now only indicate the time of day and also the function.
7. When the oven switches on, the oven function and oven light will illuminate.

At the end of the cook time, the programmer will give a series of audible signals over approximately 2 minutes, and the display will flash. To cancel the audible signals, press button 2 "OFF".



AUTOMATIC SWITCH OFF

Should you forget to switch the oven off after a programme, or if the "ON" button is pressed accidentally, the oven will switch off automatically. In fact, in the case of manual functioning, the programmer will switch the oven off automatically if no other button is activated after a certain time. This time varies according to the temperature setting of the oven, and ranges from a minimum of 2 hours for temperatures above 230°C, up to 8 hours for those below 120°C.

At the end of automatic cooking, the oven will switch off after a period of time, this depends on the temperature selected.

The time varies between 2 hours for temperatures above 230°C, up to 8 hours for those below 120°C.

CHILD SAFETY

To avoid children altering a selected programme or temperature, the Child Safety facility can be operated.

Press buttons 1 and 3 simultaneously for approximately 5 seconds.

The padlock symbol  will be displayed.

It is now only possible to select any programme while simultaneously pressing button 1 "Childs safety".

To cancel the Child Safety Feature, press button 3 "ON". Then press button 1 and 2 simultaneously for approximately 5 second and the padlock symbol will disappear from the display.

Minute minder

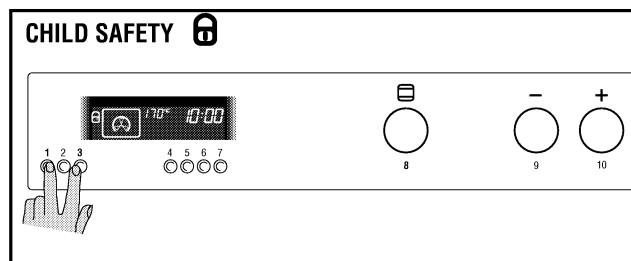
Press button 7 and then buttons 9 or 10 to set the desired time. This function can be used without having to switch the oven on (ie: for boiling an egg on a hob).

Call for technical assistance

The programmer display carries out a self check, in order to verify that it is working correctly. If a problem is identified the spanner symbol will be displayed in the event of a breakdown a NUMBER will appear. If NUMBERS 001 or 002 appear it means that the meat probe is at fault and needs to be replaced; if a higher number appears, please contact your nearest Zanussi Service Force Centre **quoting the number of Fault Code.**

NOTE:

Generally after about 8 seconds from pressing a function button the programmer will allow the selected function to operate. Should another button be pressed during the operation of a function the display will show momentarily details of the function in progress. For the new command to be accepted it will be necessary to press the other button again.



MEAT PROBE

The meat probe is a feature which will control the cooking of meats 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 socket 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.

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.

To select temperature probe press button 4, the display will show the pre-set temperature of 60°C and the C symbol will flash for about 8 seconds.

Then select the finished internal meat temperature by pressing buttons 9 or 10.

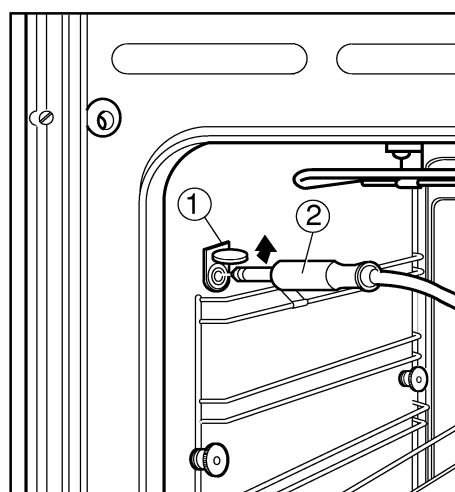
Not all the cook functions allow the use of the probe. If you have selected an incorrect function, the probe symbol will flash red. For a correct function, the symbol will flash white.

Select the required cooking function by pressing button 8.

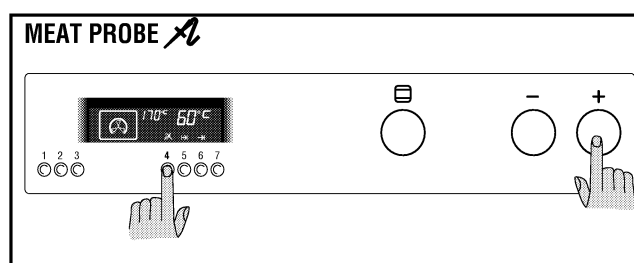
The probe will register 60°C to start with then continue to register the internal meat temperature throughout the cooking period and convey the information to the programmer. This will give a visual read-out as cooking continues, and switch off the oven when the selected temperature has been reached.

Press button 2 to turn the oven off.

Open the oven door and remove the probe from the meat, then remove the probe from the socket.



FO 0710



Roasting Chart - Internal Temperatures

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

The temperatures quoted above are given as a guide only.

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.

If the oven has just been previously used and the interior is hot, it may not be possible to use the meat probe.











If the interior temperature exceeds the meat probe max temperature, upon selection the Technical assistance display will appear. 🔧

Remove the meat probe from the oven and after a few minutes the Technical assistance display will disappear.

You can either cook the meat without the probe or wait until the interior temperature of the oven has dropped to below the meat probe pre-set temperature.

OVEN FUNCTIONS

The following table lists the functions available for each type of programme.

OVEN FUNCTION		Meat Probe	Auto - Timer
	FAN DUCTED	X	X
	CONVENTIONAL OVEN	X	X
	GRILL		
	ECONOMY GRILL		
	THERMAL GRILLING	X	X
	PIZZA OVEN		X
	TOP ELEMENT	X	X
	BOTTOM ELEMENT	X	X
	BREAD PROVING		X
	DEFROST COLD FAN		X

Should any of the functions not be available for a particular programme you will hear an audible signal.

COOKING TIPS

With this type of oven, it is possible to cook by using fan ducted, conventional, thermal grilling and grilling functions. We have also added two extra functions Pizza and Bread Proving.

The following pages contain an explanation of each type or cook function and methods of using them. Further guidelines can be found in your Zanussi Cookbook.

FAN DUCTED 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. 4).

HINTS AND TIPS

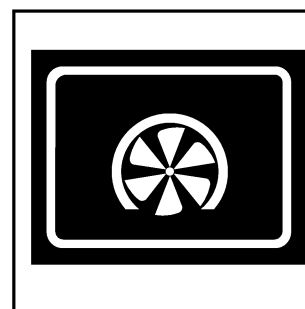
Runner positions are not critical, but make sure the shelves are evenly spread.

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.



FAN DUCTED OVEN
TEMPERATURE SELECTION 50°C - 250°C
PRE-SET TEMPERATURE 170°C

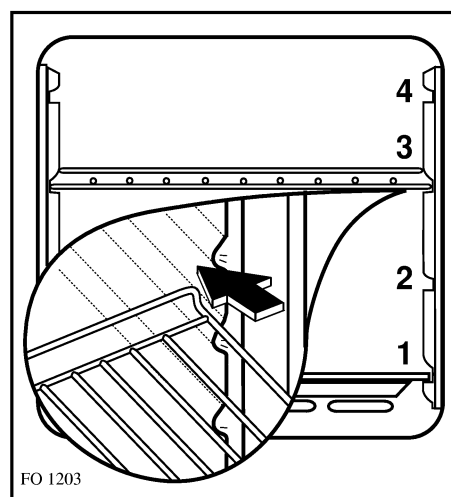




Fig. 4

OVEN COOKING CHART

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.

FAN OVEN - CONVENTIONAL OVEN

	<div>  MAIN OVEN  </div>				LOWER OVEN	
	FAN OVEN		CONVENTIONAL OVEN			
Food	Shelf Position	Cooking Temp (°C)	Shelf Position	Cooking Temp (°C)	Shelf Position	Cooking Temp (°C)
Biscuits		180-190	2 or 3	180-190	2	170-190
Bread		210-220	2	210-220	1 or 2	200-220
Casseroles		130-140	2	150-180	2	140-160
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	2	180-190
Sponges		160-170	2	180-190	2	160-170
Madeira		140-150	2	160-170	1 or 2	140-150
Rich Fruit		130-140	2	150-160	1 or 2	130-140
Christmas		130-140	1 or 2	130-140	1 or 2	130-140
Meringues		90-100	2	100-110	2	90-100
Fish		170-190	2	170-190	2	170-190
Fruit Pies and Crumbles		190-200	2	190-200	2	190-200
Milk Puddings		130-140	2	130-140	2	140-150
Pastry: Choux		190-200	2 or 3	160-170	2	200-210
Shortcrust			2	190-200	Depending on Dish	
Flaky						
Puff						
Plate Tarts		180	1 or 2	190-200		180-190
Quiches/Flans		170-180	1 or 2	190-200		170-180
Scones		210-220	2	230		220-230
Roasting: Meat & Poultry		160-180	2	180-200		160-180

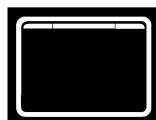
The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).

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.

TOP AND BOTTOM ELEMENTS

These functions enable you to finish dishes. If you want heat in the lower or upper part of the oven, select the required function.



CONVENTIONAL OVEN

This function uses the top and lower elements to give single level cooking. This is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.

HINTS AND TIPS

The middle shelf position allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.

The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

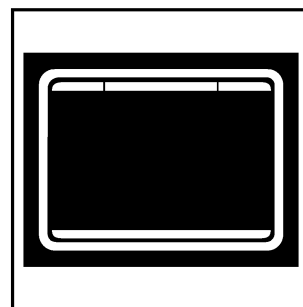
Always place dishes centrally on the shelf to ensure even browning.

Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

Do not place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage will occur.

For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting.

Single level cooking gives best results. If you require more than one level cooking use the fan or zoned oven functions.



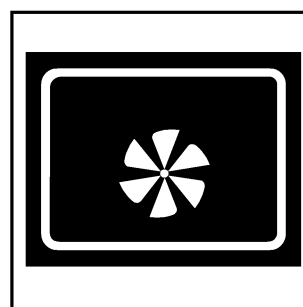
CONVENTIONAL OVEN
TEMPERATURE SELECTION 50°C - 250°C
PRE-SET TEMPERATURE 200°C

DEFROST COLD FAN

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.

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.



DEFROST COLD FAN
NO TEMPERATURE SELECTION

GRILL, ECONOMY GRILL TEMPERATURE SELECTION

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 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

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

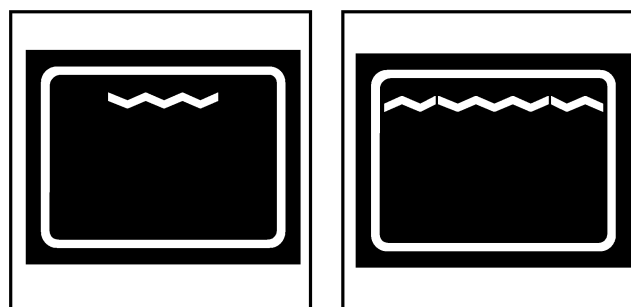
When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position

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.






ECONOMY GRILL

GRILL

**A setting of up to 200°C is recommended
PRE-SET TEMPERATURE 250°C**

GRILL - ECONOMY GRILL

QUANTITY gr.	PIECES	TYPE OF COOKING	 				
			pre-heat minutes	shelf 	Temp. °C	cooking time	
						upper	lower
800	4	Beef fillets	-	4	200	8-10	4-6
600	4	Pork chops	-	4	200	8-10	5-8
800	8	Spare ribs	-	4	200	6-8	4-6
500	8	Sausages	-	4	200	8-10	4-6
700	4	Kebabs	-	4	200	10-12	5-7
500	4	Chicken breasts	-	4	200	10-12	5-7
500	6	Sole	-	4	200	6-8	4-6
	6	Toast bread	-	4	200	3-4	1-2

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

THERMAL GRILLING

Used of thermal grilling

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.

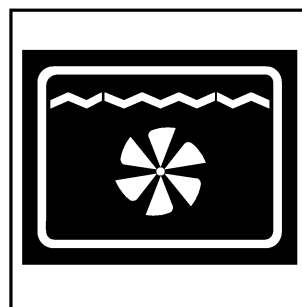
The grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. With the exception of toast and rare steaks, you 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.



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.



THERMAL GRILLING
TEMPERATURE SELECTION 50°C - 250°C
IT IS ADVISABLE NOT TO EXCEED 200°C
PRE-SET TEMPERATURE 190°C

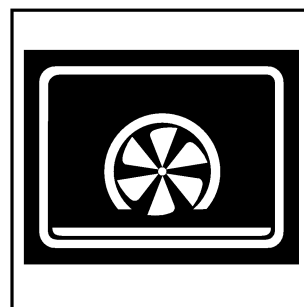
THERMAL GRILLING

QUANTITY gr.	PIECES	TYPE OF COOKING	 It is advisable not to select temperatures over 200°C				
			pre-heat minutes	 shelf 4 top racks	Temp. °C	cooking time	
						upper	lower
1000	2	Rolled joints { Beef Lamb 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

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 ensure air is circulated to cook the pizza toppings or pie fillings. To obtain the best results use the lower shelf levels.



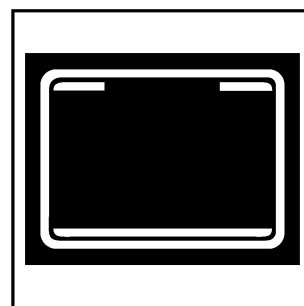
PIZZA OVEN
TEMPERATURE SELECTION 50°C - 250°C
PRE-SET TEMPERATURE 220°C

PIZZA OVEN

TYPE OF COOKING			Cooking time  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
Place Fruit Tart	1	170-180	25-30
Blind Baked Flan Cases	1	170-180	15-20
Egg Custard Tart	1	160-170	40-50



BREAD PROVING

This function has pre-set temperature of 40°C, which shortens the proving time of bread, pizza dough etc. This temperature setting can not be changed.



BREAD PROVING
PRE-SET TEMPERATURE 40°C

BREAD PROVING

TYPE OF COOKING			Cooking time  minutes (*)
	Note	Shelf	
Softening Butter	Loosen or remove wrapper	2	15-30
Drying Herbs	Arrange sprigs in a single layer	2	20-30
Warming sugar for Preserves	Spread out into a thin layer	2	25-30
Plate and Dish Warming	Do not place on base of oven	2-3	15-20
Drying Breadcrumbs	Sprinkle in a thin layer stir occasionally.	3	40-50

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

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 and microbial 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 cook chill 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 the meat probe, 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 straightaway 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 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.

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

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

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. 6)

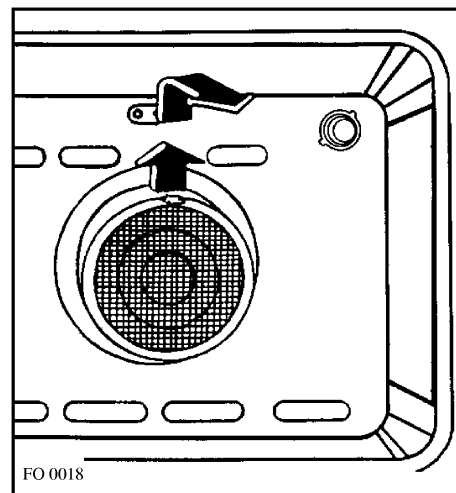


Fig. 6

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. 7). Remove the faulty bulb and replace with one which is heat resistant to 300°C.

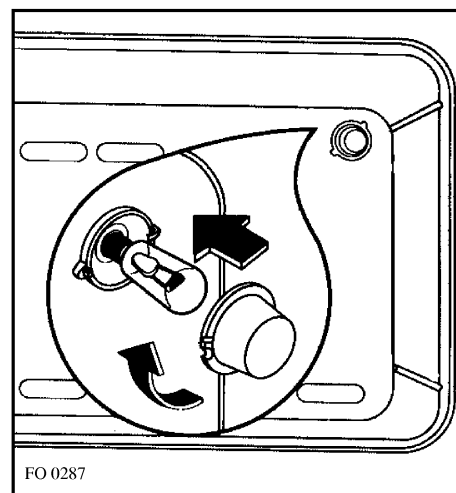


Fig. 7

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 top grill element 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. 8)

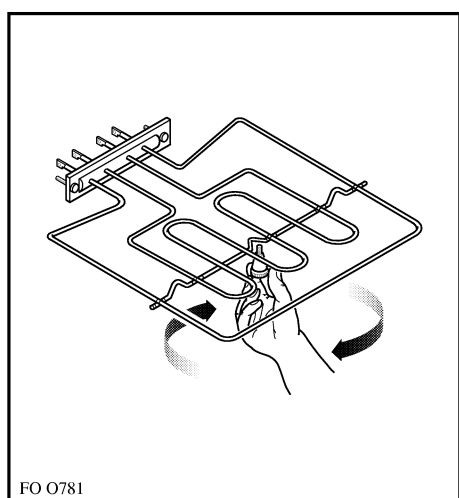


Fig. 8

Then gently pull the grill downward to allow access to the oven roof. (see Fig. 9)

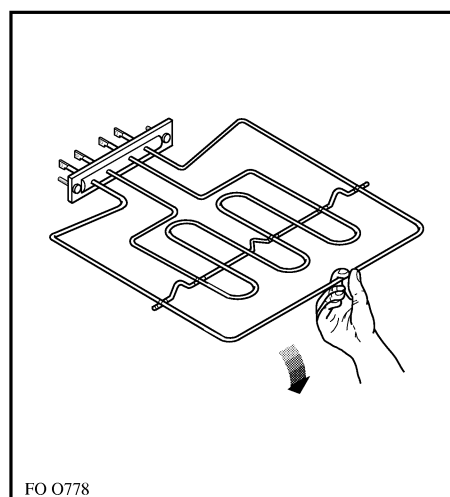


Fig. 9


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.

WHAT HAPPENS IF SOMETHING GOES WRONG?

CALL FOR SERVICE

The programmer display carries out a self check, in order to verify that it is working correctly. If a problem is identified, the spanner symbol  will be displayed.

In the event of a breakdown, a NUMBER will appear. If numbers 001 or 002 appear, it means that the meat probe is at fault and needs to be replaced.

If the  appears when you plug in the meat probe, ensure the interior of the oven does not exceed the pre-set temperature of the meat probe.

If a higher number appears, please contact your nearest Zanussi Service Centre quoting the number of the fault code, together with the model and the serial numbers.

ELECTRICAL FAILURE

In the event of a power failure, any programme functions displayed will disappear. Then power is restored, the clock will flash 12:00, and all previous functions will have to be reselected.

TECHNICAL ASSISTANCE

If after these checks the fault remains, you should contact your nearest authorised Zanussi Service Centre and advise them of the following/

* Model No }
* Serial No } on rating label situated at the bottom centre of the oven front frame.

* Date of Purchase
* Brief description of fault

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

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

CUSTOMER CARE DEPARTMENT

For general enquiries concerning your Zanussi appliance, contact our Customer Relations Department by letter or telephone as follows:

Customer Care Department
Zanussi House
Hambridge Rd.
Newbury
Berks R14 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 24 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 Force 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.