

EN User manual

2

Oven

USER MANUAL

ZOB550WL
ZOB550XL
ZOB555WL
ZOB555XL

la vita è bella
ZANUSSI
ITALIAN SINCE 1916

Contents

| | | | |
|--------------------------------------|---|----------------------------|----|
| Safety information _____ | 2 | Care and cleaning _____ | 11 |
| Product description _____ | 4 | What to do if... _____ | 13 |
| Before first use _____ | 4 | Installation _____ | 13 |
| Daily use _____ | 5 | Environment concerns _____ | 14 |
| Hints, tips and cooking tables _____ | 7 | | |

Subject to change without notice



Safety information

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.

The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge to use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and small animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Switch-on lock or Key lock function, use it. It prevents children and small animals from accidental use of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This

is to prevent the risks of structural damage or physical injury.

- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical or gas safety rules etc.).
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not pull the appliance by the handle.
- The appliance must have the electrical installation which lets you disconnect the appliance from the mains at all poles with a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The shock protection parts must be fixed in such a way that they cannot be undone without tools.
- Some parts of the appliance carry current. Close the appliance with furniture and make sure that there are no free spaces. It prevents electrical shock because you cannot accidentally touch dangerous parts.
- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.

- Install the appliance with its back and one side close to the higher appliance. The other side must be close to appliance with the same height.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- When you connect electrical appliances to mains sockets, do not let cables touch or come near the hot appliance door.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Make sure that the mains connection is accessible after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance. There is the risk of explosion or fire.
- The interior of the appliance becomes hot during use. There is the risk of burns. Use gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.

- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
 - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
 - do not put hot water directly into the appliance;
 - do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.
- Do not apply pressure on the open door.
- Always close the appliance door when you cook, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer. Do not spray anything on the fat filter (if applicable), the heating elements and the thermostat sensor.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!

- Do not clean catalytic enamel (if applicable).

Oven lamp

- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock!

Service centre

- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.

- Use only original spare parts.

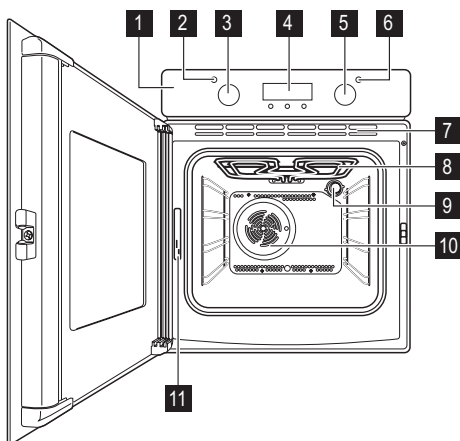
Disposal of the appliance

- To prevent the risk of physical injury or damage
 - Disconnect the appliance from the power supply.
 - Cut off the mains cable and discard it.
 - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

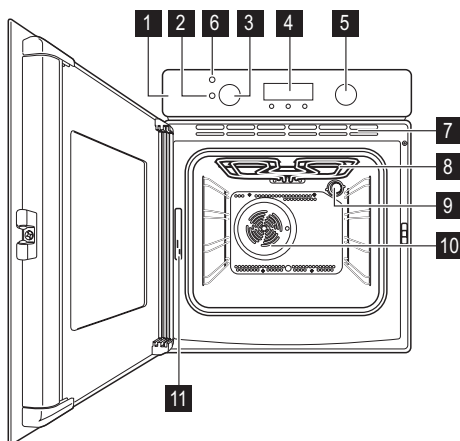
Product description

General overview

ZOB550 XL/ ZOB555 XL



ZOB550 WL/ ZOB555 WL



- 1** Control panel
- 2** Temperature indicator
- 3** Temperature control knob
- 4** Display
- 5** Control knob for the oven function
- 6** Power indicator
- 7** Air vents for the cooling fan
- 8** Grill
- 9** Oven lamp
- 10** Fan

- 11** Rating plate

Oven accessories


- **Oven shelf**
For cookware, cake tins, roasts.
- **Deep grill roasting pan**
To bake and roast or as pan to collect fat.
- **The roasting pan grid**
To put in the deep roasting pan.
- **Replaceable telescopic runners**
To put shelves or trays on it.

Before first use

 **Warning!** Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

 **Caution!** Do not use abrasive cleaning agents! This can damage the surface. Refer to chapter "Care and Cleaning".

Setting the time


 The oven only operates after time set.




When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically.

To set the current time use "+" or "-" button.


After approximately 5 seconds, the flashing stops and the display shows the time of day set.

 For time change you must not set an automatic function (Duration I->I or End ->I) at the same time.

Preheating

Set  and maximum temperature and run an empty oven for 45 minutes, to burn off any residue from the cavity surface. Accessories can become hotter than in normal use. During this period an odour can be emitted. This is normal. Make sure the room is well ventilated.

Daily use

 **Warning!** Refer to "Safety information" chapter.





Switching the Oven On and Off




1. Turn the oven functions control knob to an oven function.
2. Turn the temperature control knob to a temperature. The power indicator comes on while the oven is in operation.

The temperature indicator comes on while the oven temperature increases.

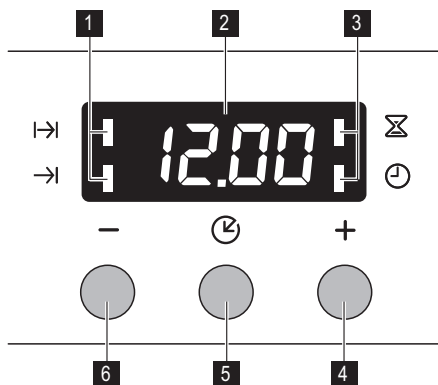
3. To switch off the oven, turn the oven functions control knob and the temperature control knob to the Off position.

Oven Functions

| Oven function | Application |
|---|---|
|  OFF position | The appliance is OFF. |
|  Oven lamp | Lights up without any cooking function. |
|  Grill | To grill flat food items in small quantities in the middle of the shelf. To make toasts. |
|  Dual grill | The full grill element is on. To grill flat food items in large quantities. To make toasts. |

| Oven function | Application |
|---|---|
|  Thermal grilling | The grill element and the oven fan operate alternately and circulate hot air around the food. To cook large pieces of meat. Maximum temperature for this function is 200 °C. |
|  Fan cooking | To roast or roast and bake the food that requires the same cooking temperature, using more than one shelf, without flavour transference. |
|  Defrost | Thaws frozen food. The temperature control knob must be on off position |

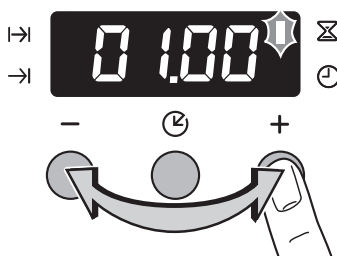
Display










- 1 Function Indicators
- 2 Time display
- 3 Function Indicators
- 4 Button "+"
- 5 Selector Button
- 6 Button "-"




Setting the clock functions





1. Press the Selection button again and again until necessary function indicator flashes.



2. To set the time for Minute minder , Duration  or End , press "+" or "-" button. The related function indicator comes on. When the time period ends, the function indicator flashes and an acoustic signal sounds for 2 minutes.
 -  With the functions Duration  and End  the oven switches off automatically.
3. Press any button to stop the signal.

| Clock function | Application |
|--|---|
|  Time of day | Shows the time. To set, change or check the time. |

| Clock function | | Application |
|--|---------------|--|
|  | Minute minder | To set a countdown time. A signal sounds, after the time period is completed. This function has no effect on the operation of the oven. |
|  | Duration | To set how long the oven has to be in operation. |
|  | End | To set the switch-off time for an oven function. |

i Duration  and End  can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration , then End .

Canceling the clock functions

1. Push the Selection button again and again until necessary function indicator flashes.
2. Push and hold button " - ".
After some seconds the clock function goes out.

Other Functions

Cooling fan

When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan continues to operate until the appliance cools down.

Safety thermostat

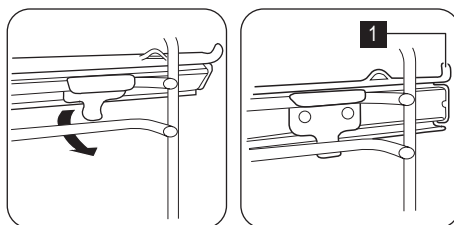
To prevent dangerous overheating (due to incorrect use of the appliance or defective components), the oven has a safety thermostat, which interrupts the power supply. The oven switches back on again automatically, when the temperature drops.

Installing the telescopic runners

You can put the telescopic runners with the locking system on any level.

Make sure that both the telescopic runners are on the same level.

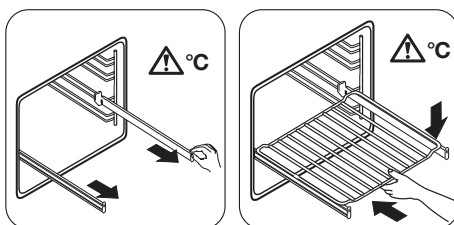
The „stop element“ (1) at the one end of the runner must face upwards.



i You can buy the telescopic runners separately.

Telescopic runners

With telescopic runners you can insert and remove the shelves more easily.



1 Pull out the right and left hand telescopic runners.

2 Put the oven shelf on the telescopic runners and carefully push them inside the appliance.

! **Caution!** To prevent the damage to the door enamel and glass, do not close the oven door if the telescopic runners are not completely inside the appliance.

Hints, tips and cooking tables

! **Warning!** Refer to "Safety information" chapter.

- The appliance has four shelf levels. Count the shelf levels from the bottom of the appliance floor.

- You can cook different dishes on two levels at the same time. Place the shelves on level 1 and 3.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this

system you can to cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.


- Moisture can condense in the appliance or on the glass doors. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, run the appliance for 10 minutes before cooking.
- Wipe away moisture after every use of the appliance.
- Do not put the objects directly on the appliance floor and do not cover the components with aluminium foil when you cook. This can change the baking results and damage the enamel coating.

Baking cakes

- The best temperature for baking cakes is between 150 °C and 200 °C.
- Preheat the oven for approximately 10 minutes before baking.
- Do not open the oven door before 3/4 of the set cooking time is up.

Baking and roasting table


CAKES

| TYPE OF DISH | Fan cooking | | Cooking time [min] | Notes |
|-----------------------------------|---|-----------|--------------------|--|
| | Level  | Temp [°C] | | |
| Whisked recipies | 2 (1 and 3) | 160 | 45-60 | In cake mould |
| Shortbread dough | 2 (1 and 3) | 160 | 24-34 | In cake mould |
| Butter-milk cheese cake | 2 | 160 | 60-80 | In cake mould 26 cm |
| Apple cake (Apple pie) | 2 left + right | 160 | 100-120 | 2 cake moulds of 20 cm on the oven shelf |
| Strudel | 2 | 150 | 60-80 | On baking tray |
| Jam- tart | 2 | 160 | 30-40 | In cake mould 26 cm |
| Fruit cake | 2 | 155 | 60-70 | In cake mould 26 cm |
| Sponge cake (Fatless sponge cake) | 2 | 160 | 35-45 | In cake mould 26 cm |
| Christmas cake/Rich fruit cake | 2 | 160 | 50-60 | In cake mould 20 cm |
| Plum cake | 2 | 160 | 50-60 | In bread tin ¹⁾ |
| Small cakes | 3 (1 and 3) | 160 | 20-30 | On flat baking tray |
| Biscuits | 3 | 150 | 20-30 | On flat baking tray ¹⁾ |

- If you use two baking trays at the same time, keep one level empty between them.


Cooking meat and fish

- Do not cook meat with weight below 1 kg. Cooking too small quantities makes the meat too dry.
- To keep the red meat well cooked outside and juicy inside set the temperature between 200 °C-250 °C.
- For white meat, poultry and fish set the temperature between 150°C-175°C.
- Use a dripping pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the dripping pan. To prevent the smoke condensation, add water each time after it dries up.

| TYPE OF DISH | Fan cooking | | Cooking time [min] | Notes |
|-------------------|---|-----------|--------------------|-----------------------------------|
| | Level  | Temp [°C] | | |
| Meringues | 3 | 100 | 90-120 | On flat baking tray |
| Buns | 3 | 180 | 15-20 | On flat baking tray ¹⁾ |
| Choux | 3 | 180 | 25-35 | On flat baking tray ¹⁾ |
| Plate tarts | 2 | 170 | 45-70 | In cake mould 20 cm |
| Victoria sandwich | 2 | 170 | 40-55 | Left + right in cake mould 20 cm |


1) Preheat for 10 minutes.

BREAD AND PIZZA

| TYPE OF DISH | Fan cooking | | Cooking time [min] | Notes |
|--------------|---|-----------|--------------------|---|
| | Level  | Temp [°C] | | |
| White bread | 1 | 190 | 60-70 | 1-2 pieces, 500 gr one piece ¹⁾ |
| Rye bread | 1 | 180 | 30-45 | In bread tin |
| Bread rolls | 2 (1 and 3) | 180 | 25-40 | 6-8 rolls on flat baking tray ¹⁾ |
| Pizza | 1 | 190 | 20-30 | On deep roasting pan ¹⁾ |
| Scones | 2 | 190 | 10-20 | On flat baking tray ¹⁾ |


1) Preheat for 10 minutes.


FLANS

| TYPE OF DISH | Fan cooking | | Cooking time [min] | Notes |
|-------------------|---|-----------|--------------------|-------------------------------|
| | Level  | Temp [°C] | | |
| Vegetable flan | 2 | 175 | 45-60 | In mould |
| Quiches | 1 | 190 | 40-50 | In mould |
| Lasagne | 2 | 200 | 25-40 | In mould |
| Cannelloni | 2 | 190 | 25-40 | In mould |
| Yorkshire pudding | 2 | 210 | 20-30 | 6 pudding mould ¹⁾ |


1) Preheat for 10 minutes.

MEAT

| TYPE OF DISH | Fan cooking | | Cooking time [min] | Notes |
|--------------|---|-----------|--------------------|-------------------------------------|
| | Level  | Temp [°C] | | |
| Beef | 2 | 190 | 50-70 | On oven shelf and deep roasting pan |
| Pork | 2 | 180 | 90-120 | On oven shelf and deep roasting pan |
| Veal | 2 | 175 | 90-120 | On oven shelf and deep roasting pan |



| TYPE OF DISH | Fan cooking | | Cooking time [min] | Notes |
|------------------------------|---|-----------|--------------------|-------------------------------------|
| | Level  | Temp [°C] | | |
| English roast beef rare | 2 | 200 | 44-50 | On oven shelf and deep roasting pan |
| English roast beef medium | 2 | 200 | 51-55 | On oven shelf and deep roasting pan |
| English roast beef well done | 2 | 200 | 55-60 | On oven shelf and deep roasting pan |
| Shoulder of pork | 2 | 170 | 120-150 | On deep roasting pan |
| Shin of pork | 2 | 160 | 100-120 | 2 pieces on deep roasting pan |
| Lamb | 2 | 190 | 110-130 | Leg |
| Chicken | 2 | 200 | 70-85 | Whole on deep roasting pan |
| Turkey | 1 | 160 | 210-240 | Whole on deep roasting pan |
| Duck | 2 | 160 | 120-150 | Whole on deep roasting pan |
| Goose | 1 | 160 | 150-200 | Whole on deep roasting pan |
| Rabbit | 2 | 175 | 60-80 | Cut in pieces |
| Hare | 2 | 175 | 150-200 | Cut in pieces |
| Pheasant | 2 | 175 | 90-120 | Whole on deep roasting pan |


FISH

| TYPE OF DISH | Fan cooking | | Cooking time [min] | Notes |
|------------------|---|-----------|--------------------|-------------|
| | Level  | Temp [°C] | | |
| Trout/Sea bream | 2 (1 and 3) | 175 | 40-55 | 3-4 fishes |
| Tuna fish/Salmon | 2 (1 and 3) | 175 | 35-60 | 4-6 fillets |

Grilling


-  Preheat the empty oven for 10 minutes, before cooking.

| TYPE OF DISH | Quantity | | Grilling | | Cooking time in minutes  | |
|--------------------|----------|------|---|------------|---|----------|
| | Pieces | g | level  | Temp. (°C) | 1st side | 2nd side |
| Fillet steaks | 4 | 800 | 3 | 250 | 12-15 | 12-14 |
| Beef steaks | 4 | 600 | 3 | 250 | 10-12 | 6-8 |
| Sausages | 8 | / | 3 | 250 | 12-15 | 10-12 |
| Pork chops | 4 | 600 | 3 | 250 | 12-16 | 12-14 |
| Chicken (cut in 2) | 2 | 1000 | 3 | 250 | 30-35 | 25-30 |
| Kebabs | 4 | / | 3 | 250 | 10-15 | 10-12 |

| TYPE OF DISH | Quantity | | Grilling | | Cooking time in minutes ⊕ | |
|--------------------|----------|-----|---|------------|---------------------------|----------|
| | Pieces | g | level  | Temp. (°C) | 1st side | 2nd side |
| Breast of chicken | 4 | 400 | 3 | 250 | 12-15 | 12-14 |
| Hamburger | 6 | 600 | 3 | 250 | 20-30 | |
| Fish Fillet | 4 | 400 | 3 | 250 | 12-14 | 10-12 |
| Toasted sandwiches | 4-6 | / | 3 | 250 | 5-7 | / |
| Toast | 4-6 | / | 3 | 250 | 2-4 | 2-3 |

Thermal grilling

 **Warning!** Use this function with a maximum temperature of 200°C.


| TYPE OF DISH | Quantity | | Grilling | | Cooking time in minutes ⊕ | |
|------------------------|----------|------|---|------------|---------------------------|----------|
| | Pieces | g | level  | Temp. (°C) | 1st side | 2nd side |
| Rolled joints (turkey) | 1 | 1000 | 3 | 200 | 30-40 | 20-30 |
| Chicken (cut in two) | 2 | 1000 | 3 | 200 | 25-30 | 20-30 |
| Chicken drumsticks | 6 | - | 3 | 200 | 15-20 | 15-18 |
| Quail | 4 | 500 | 3 | 200 | 25-30 | 20-25 |
| Vegetable gratin | - | - | 3 | 200 | 20-25 | - |
| pieces. Scallops | - | - | 3 | 200 | 15-20 | - |
| Mackerel | 2-4 | - | 3 | 200 | 15-20 | 10-15 |
| Fish slices | 4-6 | 800 | 3 | 200 | 12-15 | 8-10 |

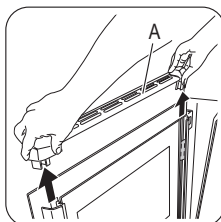
Care and cleaning

 **Warning!** Refer to "Safety information" chapter.

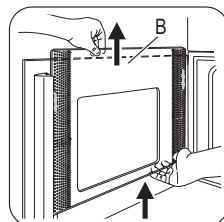
Cleaning the oven door

The oven door has two panels of glass installed one behind the other. You can remove the glass panel to clean it.

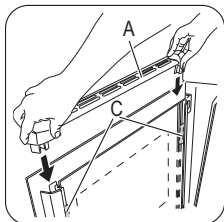
 **Caution!** Do not use the oven without the glass panels.



1 Pull the trim away from the door and lift off.




2 Hold the door glass with one hand and remove the glass with the other hand.



③ After cleaning, install the glass panel in opposite order. Make sure you put the glass panel in the rubber distance holders.


Catalytic panels

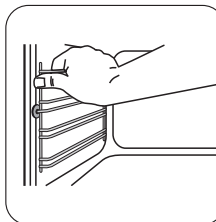
The catalytic panels are self-cleaning. The catalytic panels absorb fat which collects when the appliance operates. To support the self-cleaning process remove the accessories from the appliance and run an empty oven at maximum temperature for approximately one hour.

-  • Discolouration of the catalytic surface has no effect on the catalytic properties.
- To prevent damage to the catalytic surface, do not to clean the catalytic panels with oven sprays, abrasive cleaners, soap or other cleaning agents.

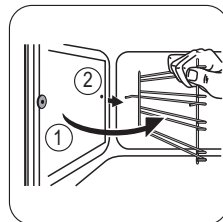
Removable shelf rails and catalytic panels

To clean the oven cavity remove the shelf rails and catalytic panels.

-  **Caution!** Be careful when you remove the shelf rails. The catalytic panels are not attached to the oven cavity and can fall out when you remove the shelf rails.



① Pull the front of the shelf rail away from the side wall. Hold the rear shelf rails and catalytic panel with the other hand.




② Pull the rear shelf rail away from the side wall and remove it

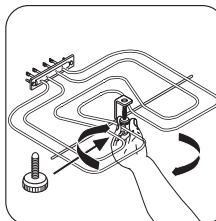
Installing the shelf rails

Install the shelf rails in opposite sequence. Make sure that the rounded ends of the shelf rails point to the front.

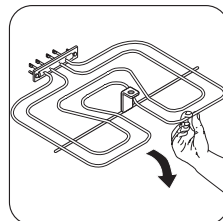
Oven ceiling

You can remove the heating element on the oven ceiling to clean the oven ceiling easily.

-  **Warning!** Before you remove the heating element switch off the appliance. Make sure that the appliance is cold. There is a risk of burns!



① Unscrew the screw which holds the heating element. For the first time, use a screwdriver.




② Carefully pull the heating element downwards. The oven ceiling is ready to clean.

Clean the oven ceiling with a soft cloth with warm water and cleaning agent and let it dry.

Installing the heating element

1. Install the heating element in opposite sequence.

-  **Warning!** Make sure that the heating element is correctly installed and it does not fall down.

Replacing the oven light bulb/cleaning the glass cover

 **Warning!** Be careful! There is the risk of electrical shock!

1. Turn the glass cover anti-clockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with applicable 300°C heat-resistant oven light bulb. New oven light bulb must have the same parameters as your previous one.
4. Install the glass cover.

What to do if...

 **Warning!** Refer to "Safety information" chapter.

| Problem | Possible cause | Remedy |
|--|--|--|
| The oven does not heat up | The oven is not switched on | Switch on the oven |
| The oven does not heat up | The clock is not set | Set the clock |
| The oven does not heat up | The necessary settings are not set | Control the settings |
| The oven does not heat up | The fuse in the fuse box is released | Control the fuse. If the fuse is released more than one time, refer to a qualified electrician. |
| The oven lamp does not operate | The oven lamp is defective | Replace the oven lamp |
| Steam and condensation settle on the food and in the oven cavity | You left the dish in the oven for too long | Do not leave the dishes in the oven for longer than 15-20 minutes after the cooking process ends |
| The display shows "12.00" | A power cut | Reset the clock |

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

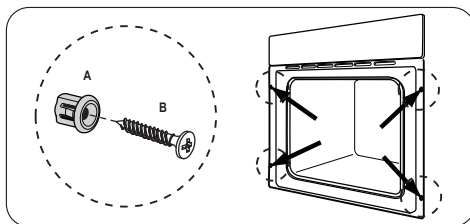
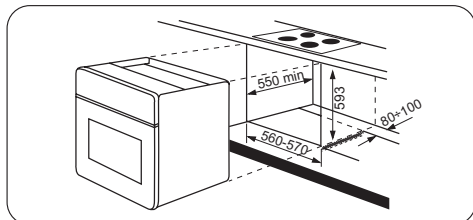
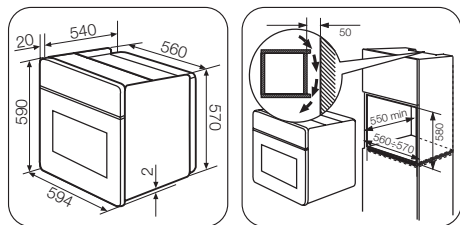
Model (MOD.)

Product number (PNC)

Serial number (S.N.)

Installation

 **Warning!** Refer to "Safety information" chapter.



Electrical installation

Important! The manufacturer is not responsible if you do not obey the safety precautions from chapter "Safety".


This appliance is supplied without a main plug and a main cable.

Applicable types of cables for Europe: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

Applicable types of cables for UK only

| Connection via | Min. size Cable/flex | Cable/flex type | Fuse |
|---|----------------------|----------------------------|------------------------|
| <ul style="list-style-type: none"> 13 A socket outlet 13 A spur box | 2,5 mm ² | Three core butyl insulated | 13 A min. |
| Oven Control Circuit | 2,5 mm ² | PVC/PVC twin and earth | 15 A min. 20 A min. |

Environment concerns

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed

information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.



Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

To buy accessories, consumables and spare parts at our online shop please visit:
www.zanussi.co.uk

356992106-A-012010