

ZANUSSI

Model

ZOB 890 X

INSTALLATION AND OPERATING INSTRUCTIONS

-GB-

DEAR HOUSE WIFE

Your oven will give your years of satisfactory service and pleasure when properly cared for and used. Producing an efficient oven that conserves energy requires a considerable investment of time, effort and money. Your oven is engineered to surpass all performance and safety requirements. However, safety is also YOUR responsibility through proper use and care. With this in mind it is important that you read this booklet. Acquaint yourself with the features and follow the use and care suggestion carefully for complete satisfaction.

Be sure you know the correct model and serial number of your oven. The data plate is inside the oven door.

RECORD HERE FOR EASY REFERENCE

Model Colour

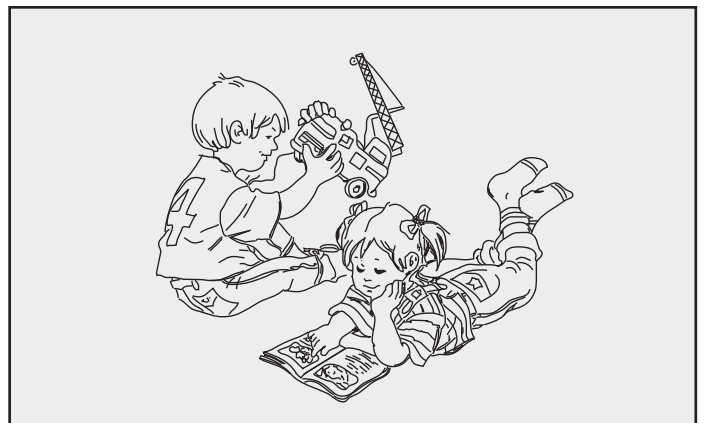
Serial Number Installation Date

Dealer's Name and Address

WARNING

Remember ovens get hot: some parts naturally become very hot, notably the glass oven door and the protective strip. **KEEP CHILDREN AWAY FROM Oven AT ALL TIMES AND WARN THEM ABOUT THE DANGER.**

When connecting or using appliances connected to a plug near your oven **KEEP THE MAINS CABLE FAR FROM HOT SURFACES OF THE OVEN.**



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IMPORTANT:

The rating data plate is attached to the front of the oven.

Technical features:			
Dimensions: (appliance)	Height	cm	47,4
	Width	cm	89,4
	Depth	cm	54,5
Oven room:	Height	cm	31,5
	Width	cm	55,5
	Depth	cm	38
	Volume	dm ³	66
Power:	Fan oven (rear element)	W	2500
	Grill	W	2800
	Upper elements	W	1200
	Lower elements	W	1400
	Static oven (upper and lower elements)	W	2600
	Cooking fan motor	W	47
	Cooling fan motor	W	22
	Lamp (miniature Edison screw high temperature 300 °C)	W 2x	15/25
	Total absorbed power	W	2900
Voltage (50 Hz single phase)	V	230	
Section cable alimentation	mm ²	3x1,5	

This product meets the requirements of E.E.C. rules:

- 73/23 E.E.C. "regarding Low Tension"
- 89/336 E.E.C. "regarding electromagnetic disturbances"
- 89/109 E.E.C. "regarding materials in contact with food"

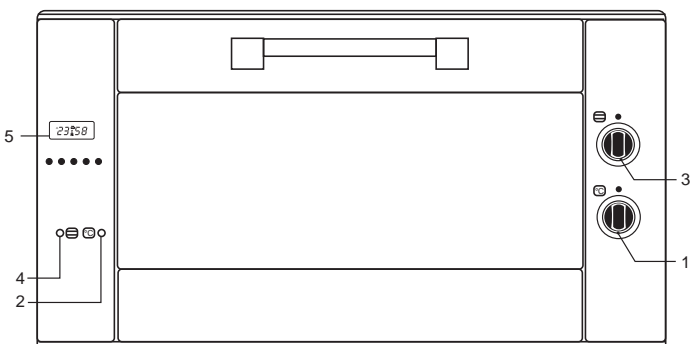
User's instructions

INSTALLATIONS

We recommend that installation, connection and preparation of the cabinet are carried out by a qualified technician accordingly with the instructions of this booklet and with the installation requirements or regulations in force in the user's Country.

Controls panel

1. Thermostat knob
2. Thermostat indicator lamp
3. Functions selector knob
4. Power on indicator lamp
5. Led programmer



How to use your oven

- Several parts are protected with a special anti-scratch film. REMOVE IT BEFORE USE.
- Before cooking in the first time we recommend that the oven should be operated at 200° C for 30 minutes to remove any manufacturing greases and odours.
- This oven is for domestic use only.
- Do not place items or pan directly on to the oven bottom.
- Foil should only be used to cover food and not oven shelves or part of the oven. When used improperly will obstruct the air circulation causing problems in cooking and/or harmful accidents.
- This oven is always used with CLOSED DOOR for all the cooking functions (Grill included)

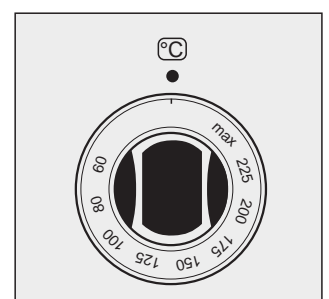
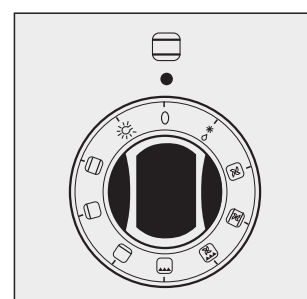
Electric oven

Function selector knob (fig. 1)




With this knob you can select different heating function accordingly to your cooking needs.


Please refer to the following symbols for the oven functions:

- Oven off.
-
- Oven lamp on.
-
- Upper (outer ring only) and lower heating elements and lamp on.
-
- Upper (outer ring only) heating element and lamp on.
-
- Lower heating element and lamp on.
-
- Grill, turnspit and lamp on
-
- Grill, cooking fan, turnspit and lamp on
-
- Upper (outer ring only) and lower heating elements, cooking fan and lamp on
-
- Rear heating element, fan and lamp on
-
- Fan and lamp on (defrost)




Traditional baking

Turn the functions knob to the symbol  and then turn the thermostat knob (fig. 2) to the required temperature. Preheating of the oven is recommended until the thermostat indicator light switches off, to show the selected temperature has been reached in the center of the oven. This function is recommended for the foods needing highest cooking temperatures or in earthenware pots. When you want to cook your food heating it from bottom turn the function knob to the symbol  and to the symbol  when you want to heat the food from the top. With this cooking one tray only, centrally placed, has to be used.

Wishing a more uniform warming of the oven turn the function knob to the symbol  favourable also when using more than one tray.




Forced convection baking

Turn the function knob (fig. 1) to the symbol , then turn the thermostat knob (fig. 2) to required temperature. With this function more than one tray may be used at the same time because hot air is forced by the fan around the food and between the trays and also the temperature to be selected for cooking is 10-15% lower than the corresponding value for traditional baking and the action of the hot air will do more uniformly dried and crust your food. When using one tray only the lower runner is suggested to be used in order to have easier check by the oven window without opening the door. Preheating time will be very short (15 minutes are sufficient also for very sensitive items such as soufflés or whisked sponges) and the more common foods may be cooked from a "cold start".

Cooking time

This MULTIFUNCTION oven is engineered to offer you the best cooking way for the most common international foods. Cooking results are a matter of personal preference and may easily be adjusted to follow individual requirements by slight changes to the temperature or/and cooking time.


Using the grill

Turn the function knob (fig. 1) to the symbol  when you wish to grill without fan and to the symbol  for fan assisted grilling. FOR GRILLING TURN THE THERMOSTAT KNOB (fig. 2) TO THE MAX. When switching on the grill the turnspit motor also will start at the same time. The fan assisted grill functions, corresponding to the symbol  is suitable for wet or thick food because the action of the hot air will more uniformly cook, and the heat will enter into the food more gradually by reducing the radiation of the grill. When use this function turn they knob on 200° thermostat.

Warning

Always set the grill grid in the highest possible rack (but not too close to the heating element: fatty foods get smoke and may start a fire) place a pan in the lowest possible rack for collecting juice. If a grease fire should occur in a pan put out the flame placing a lid on the pan: NEVER THROW WATER ON A GREASE FIRE.

Defrost


Turn the function knob (fig. 1) to the symbol  and the thermostat knob (fig. 2) to the OFF position. Air at room temperature is forced by the fan around the food for fast defrosting.

Remember to place the food on a tray, to collect the liquid from defrosting and to remove the packaging from defrosted foods before cooking.

Thermostat indicator lamp

This light is on when you turn the thermostat knob and switches off when the oven reaches the selected temperature and will cycle on and off during the cooking in line with the oven temperature.

Oven lamp

This light is always on with every selected function by the function knob (fig. 1). When needing the inside lighted up without any heating element switched on turn the selector knob to the symbol .

PIZZA STONE – INSTRUCTIONS FOR USE

Place the pizza stone in the centre of the grid, on the second shelf from the bottom of the oven (fig. 1 A/B).

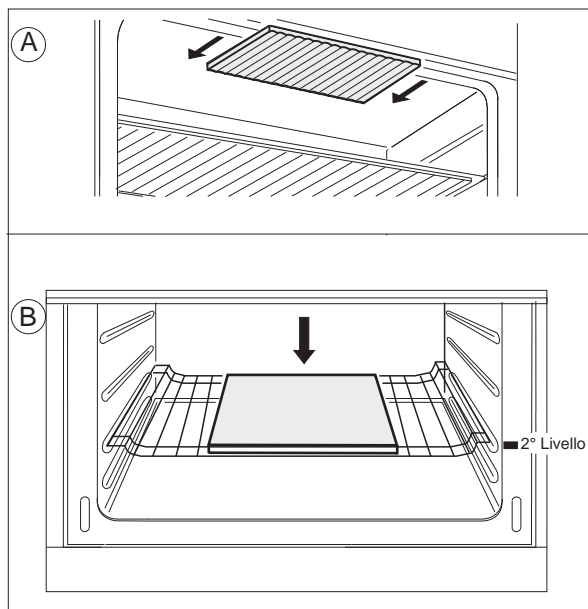



fig.1

Pre-heat the oven for about 30 minutes at maximum temperature on setting  before placing the pizza on the stone. After pre-heating, put the pizza on the stone as shown in fig. 2 and wait until it is cooked. Cooking times vary according to the type of pizza.

WARNING: Do not touch the stone when placing or removing the pizza.

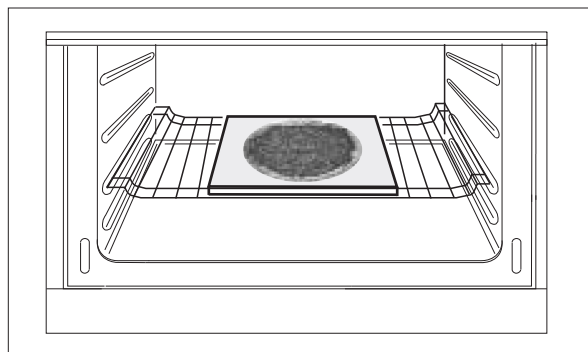


fig.2

Some recommendations for pizza cooking times are give below. Recommended times are indicative only.

We are sure that after a few trials you will be able to adjust cooking times to achieve the desired results.

Pizza	Temp. °C.	Minutes
Pizza Margherita	max (250)	6 - 8
Pizza with bacon	max (250)	6 - 8
Stuffed pizza	max (250)	7 - 10

WARNINGS

- The stone gets very hot during use: do not touch it with your hands.
- Do not use detergent to clean the stone.
- Do not let the stone get wet when it is hot.
- After use wait for the stone to cool before removing it from the oven.

“LED” PROGRAMMER (Fig. 5A)

Features

24 hours clock with automatic programme and minutes counter.

Functions

Cooking time, cooking end time, clock, minutes counter, times to be set up to 23 hours 59 minutes. Manual selection.

Display

4-figures, 7-segments display for cooking times and time of day.

Display for identification of timer conditions:

Automatic setting	=	A
Time and manual use	=	saucepan symbol
Minutes counter	=	bell symbol

Fig. 5A



- 1 Minute timer
- 2 Cooking time
- 3 Cooking end
- 4 Subtract time
- 5 Add time

Setting

After pressing a function button the time required can be set with the +/- buttons.

The counting-up and counting-down speed increases when the buttons are held down.

If a function button is just briefly touched and released, the selected function is displayed for 5 seconds. Within this time setting may be commenced.

Five seconds after releasing the function button or after setting is completed, the display reverts to time of day.

When a programme has been set, it starts immediately.

Selection of a function is accompanied by a sound signal.

Setting the time

Press the cooking time and the end time simultaneously, and set the time with +/- buttons.

This deletes any previously set programme.

Manual use

By pressing simultaneously 2 and 3 buttons (the automatic symbol will be erased), the saucepan symbol lights up.

This deletes any previously set programme.

Semi-automatic use with cooking time setting

Press the cooking time button and set the desired time with +/-.

The saucepan and A symbol appear.

The relay switches on immediately.

When the cooking end time corresponds to the time of day, the relay and the saucepan symbol switch off.

The sound signal rings and the A symbol flashes.

Semi-manual use with end time setting

Press the end time button and set the desired time with +/-.

The saucepan and A symbol light up.

The relay switches on.

When the cooking end time corresponds to the time of day, the relay and the saucepan symbol switch off.

The sound signal rings and the A flashes.

Fully automatic use

Press the cooking time button and select the length of the cooking time with +/-.

The A symbol appears.

The relay switches on and the saucepan symbol appears.

By setting the cooking end function, the next cooking end time appears.

Set the cooking end time with +/-.

The saucepan symbol appears again when the time of day corresponds to the cooking start time.

When the automatic programme is over, the A symbol flashes.

The sound signal rings, the saucepan symbol and the relay switch off.

Minutes counter

Press the minutes counter button and set the cooking time with +/- button.

The bell symbol lights up when the minutes counter is operating. When the set time is up, the sound signal rings.

Sound signal

The sound signal (0.5 Hz) rings at the end of a programme or of the minutes counter function and it lasts for 7 minutes.

To stop it, push the button 1.

Start programme and check

The programme starts after the required time has been set.

The programme can be checked at any time by pressing the corresponding button.

Setting error

A setting error is made if the time of day on the clock falls within the cooking start and end times.

When an error occurs, the sound signal rings and the A symbol flashes.

To correct the setting error, change the cooking time and cooking end time.

Cancelling a setting

To cancel a setting, press the manual function.

A set programme will automatically cancel on completion.

Cleaning and maintenance

Cleaning should be carried out when the appliance is COOL AND SWITCHED OFF AT THE MAINS SUPPLY. Always clean off spillage as quickly as possible to prevent burning on which will make removal more difficult. Wash with a clean cloth soaked in hot soapy water, rinse and dry with a soft cloth. Do not use abrasives, caustic pastes or sprays, coarse cleaning pads or powders. Do not use excessive water when cleaning your oven in order to avoid water passing through clefts into the back of controls panel or of the unit.

Do not use steam cleaners to clean the oven.

The oven accessories (shelve, grid, oven shelf carriers) and the oven door also, can be removed for easier washing, to be done with a mild detergent solution. The slots in the front of the appliance for the passage of the air must carefully kept un-obstructed for an efficient cooling of the unit.

Oven door removal and refitting

Open fully the oven door and hook the ring A to the upper bar of the door hinge as shown in the fig. 6. Once hinge locked, grip both sides of the door, near the hinges, then lift and remove as in the fig. 7. After cleaning refit the oven door inversely proceeding in similar way. Make sure the lower bars of the hinges correctly placed in the proper slots and the rings A released from the upper bars before closing the door.

Oven bulb replacement

Switch off your oven and isolate the power. When the oven is cool, reach the light glass cover and unscrew it as shown in fig. 8. Replace the bulb with a new one with the same specifications and screw the cover back until is hand tight. Bulb replacement is not covered by your Guarantee.

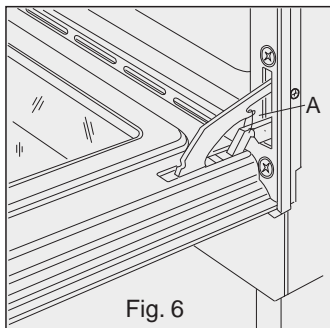


Fig. 6

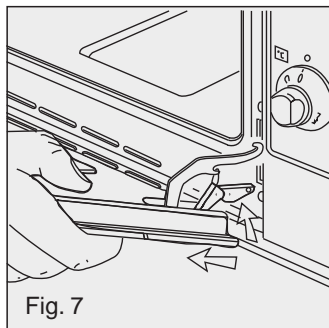


Fig. 7

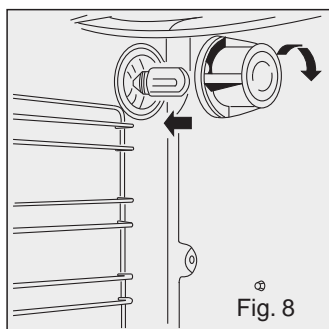


Fig. 8

Servicing information

Before calling the service be sure you know how to operate your oven: it may help you in explaining the malfunction to the serviceman and check that there is not a power cut (with the fuse still working). When you call for service or order parts do not forget to give:

- model of your oven
- serial number
- colour (when in enamelled version)
- part name or/and description of the problem
- your full name, address, home phone number, (or/and business phone number if appropriate).

Instructions to the installer

The appliance must be installed by a qualified technician accordingly with the instructions of this booklet and with the installation requirements and regulations in force in the user's Country. The oven must be installed in a housing which has been built to withstand a temperature of 120 ° C in accordance with EEC REGS. The manufacturer declines any responsibility for faults arising from incorrect installation or/and connection or/and inadequate ventilation.

Electrical connection

The installer will be responsible for complying with the safety regulations of the user's Country.

Warning:

This appliance MUST be earthed.

The connection must be made directly to the mains supply by installing between the supply mains and the appliance a double pole.

The power supply must be fitted with a disconnect switch in which the distance between contacts permits total disconnection in accordance with overvoltage category III, as required by installation regulations.

This appliance must not be connected integrally with any appliance on the same sub-circuit.

Be sure that:

- earth wire is not interrupted by the switch.
- easy access to the switch is ensured once the appliance is installed
- the supply cable not comes in contact with any component the temperature of which exceed 50 °C and with sufficient length for allowing any subsequent removal of the unit.
- once connected the appliance is working correctly.

Important

The housing should not be free standing, but secured to the wall or/and adjacent fittings and housing, do not lift it by the door handle. Do not force the oven into the housing using the open door as a lev and never exercise excessive pressure on the open door. The oven should be secured to the housing by n° 4 fitting screws in holes of the frame as shown in fig. 10.

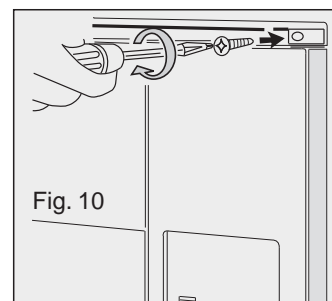


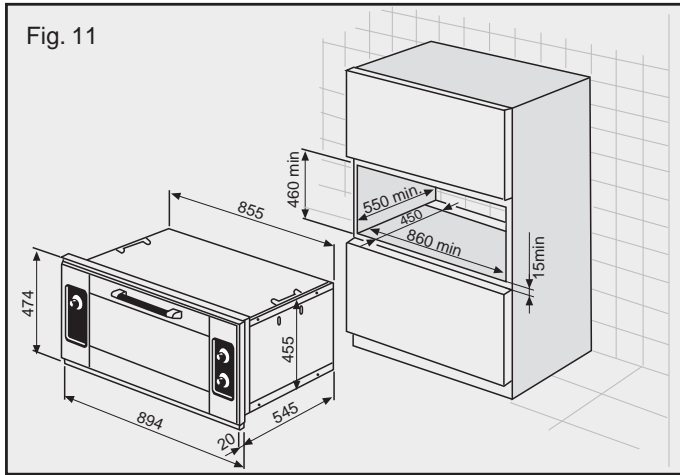
Fig. 10

Preparation on the cabinet

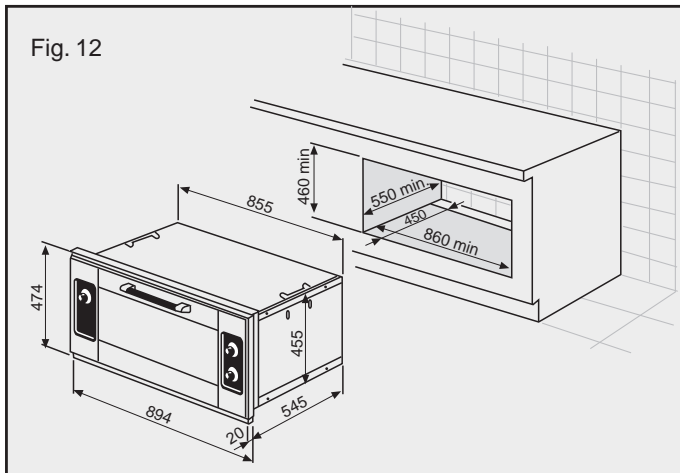
No specific openings are necessary for ventilation in the cabinet because this appliance is equipped with a cooling fan drawing air across the slots in the top and bottom of the unit.

It is enough to respect the dimensions of the housing as in the fig. 11 and 12.

Building-in



Building under



ENVIRONMENTAL NOTES

Disposal of packaging materials




Do not dispose of packaging materials with normal household waste. These materials are recyclable and should be sorted (e.g. cardboard, plastic sheeting, polystyrene) and disposed of in accordance with local regulations.

- The only proper use of this appliance is that for which it was expressly designed, as a "cooking appliance".

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

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.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

