

35662-6802

OPERATING AND INSTALLATION MANUAL

ZANUSSI

**BUILT-IN OVEN
MODEL
ZSA 15**

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 is heavy and care must be taken when moving it.

Ensure that **all packaging**, both inside and outside the oven, has been **removed** before the oven is used.

The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/competent person.

It is dangerous to alter the specifications in any way.

After installation, please dispose of the packaging with due regard to safety and the environment.

During Operation

Do not use this oven if it is in contact with water and never operate it with wet hands.

Ensure that the anti-tip oven shelves are installed in the correct way (see instructions).

This oven is designed to be operated by adults and children under supervision. Young children **must not** be allowed to tamper with the controls or play near or with the oven.

CAUTION - accessible parts, especially around the grill area, may become hot when the oven is in use. Children should be **kept away** until it has cooled.

Take **great care** when heating fats and oils as they will ignite if they become too hot.

This oven has been designed for cooking edible foodstuffs only and **must not** be used for any other purposes.

Never place plastic or any other material which may melt in or on the oven.

Only clean this oven in accordance with the instructions.

Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way.

Always grill with the oven door closed.

Always remove the grill pan handle when grilling.

Always use oven gloves to remove and replace food in the oven. Similarly always use oven gloves to remove and replace the grill pan handle, before and after grilling.

Ensure that you **support** the grill pan when removing it from the oven.

Never line any part of the oven with aluminium foil. Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

Always stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.

Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support it using the door handle, until it is fully open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Do not hang towels or clothes from the oven or its handle. They are a **safety hazard**.

After Use

Ensure that all control knobs are in the **OFF** position when not in use.

For hygiene and safety reasons, this oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Always allow the cooling fan to cool the cooker down before switching off at the electrical supply prior to carrying out any cleaning or maintenance work.

Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched **ON**.

Ovens and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the cooker until it has cooled.

Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS, contact the Customer Care Department

**Customer Care Department
Telephone: (01635) 521313**

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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: ELECTROLUX ZANUSSI ELETTRODOMESTICI S.p.A.
Viale Bologna 298
47100 FORLÌ (Italy)

WARNING

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

Please complete and return the 24 months Guarantee card.

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

TECHNICAL DATA

Model Number: ZSA 15W - ZSA 15B

Recess dimensions

Height	580 mm
Width	560-570 mm
Depth	550 mm
Oven Capacity	1.9 cu. ft.

Internal oven dimensions

Height	320 mm
Width	420 mm
Depth	390 mm

Oven Ratings

Oven Element	2.5 kW
Grill Element	1.8 kW
Convection Fan	30 W
Oven Light	15 W
Cooling fan	25 W
Total Rating	2.565 kW

Cable (for UK use)

Cable cross-section	6 mm ²
Type of cable	6242 Y
Fuse (min.)	15 amp

Cable (for Europe use)

Cable cross-section	2.5 mm ²
Type of cable	Ho RR-F
Fuse (min.)	13 amp

INSTALLATION

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

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

BUILDING IN

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase of at least 60°C above ambient; and that proper arrangements are made of 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).

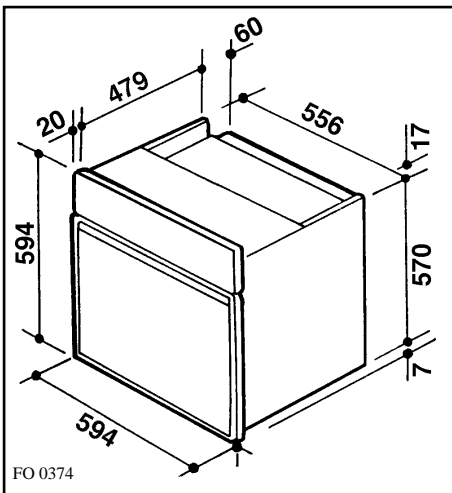


Fig. 1

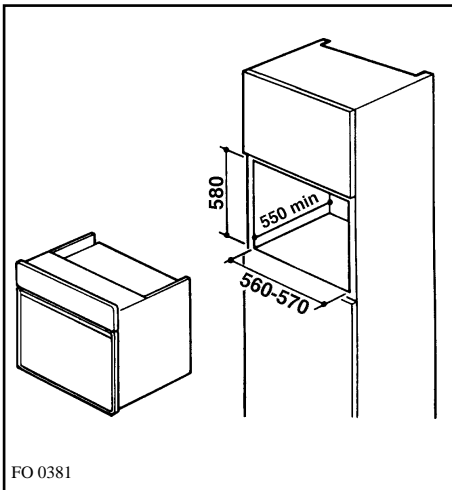


Fig. 2

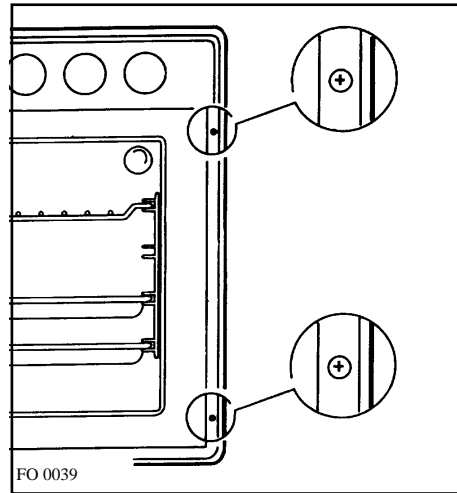


Fig. 3

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.
ZSA15	2565 W	6 mm ² 6242 Y	15 A

For Europe use only

Models	Rating	Cable cross section mm ² and Type of the cable	Fuse min.
ZSA15	2565 W	2,5 mm ² Ho5 RR-F	13 A

WHEN THE OVEN IS FIRST INSTALLED

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

Turn knob B on the timer until the manual function  appears in the dial. Switch the oven control knob to fan ducted cooking  and then set the thermostat control knob to MAX and leave it to run, empty, for 30 minutes to remove any unpleasant new smells.

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

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

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

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

Rating Plate

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

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

About condensation and steam

When food is heated it produces steam in the same way as a boiling kettle does. 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 discolouration, regularly wipe away condensation and also soilage from surfaces.

Cookware

Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.

Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance. Advice on the effect of different materials and finishes of bakeware is given in 'Hints and Tips' in the appropriate oven section.

The trivet

When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.

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

The cooling fan for the controls

The cooling fan comes on immediately when the grill is switched on and after a short time 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 oven down before switching off 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. It may not switch in at all at lower temperature settings nor run on where the grill or oven has only been used for a short time.

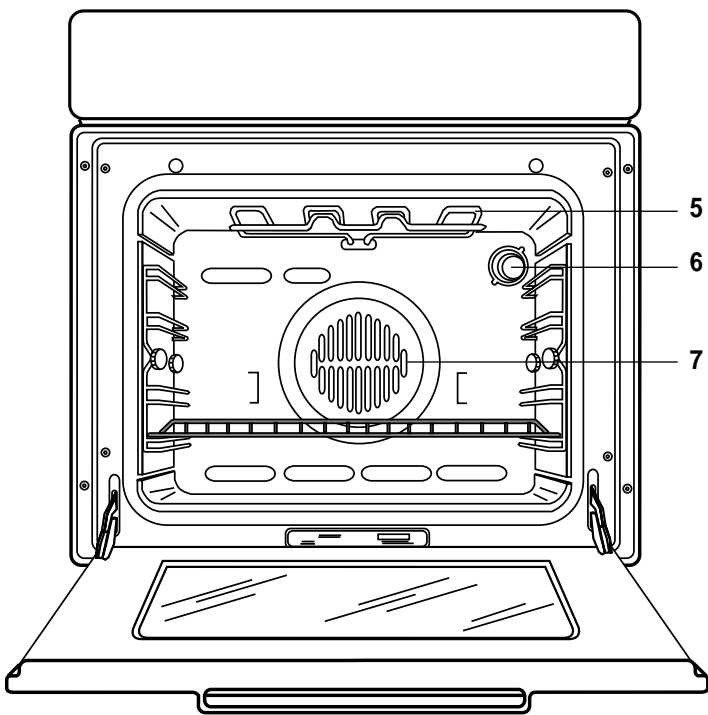
Control panel indicator neon

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

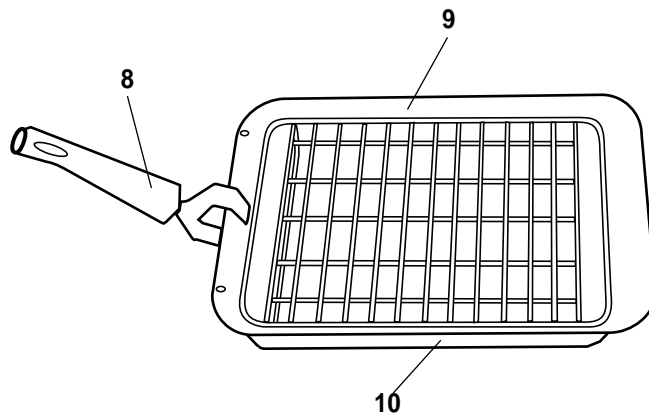
If the neon do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

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

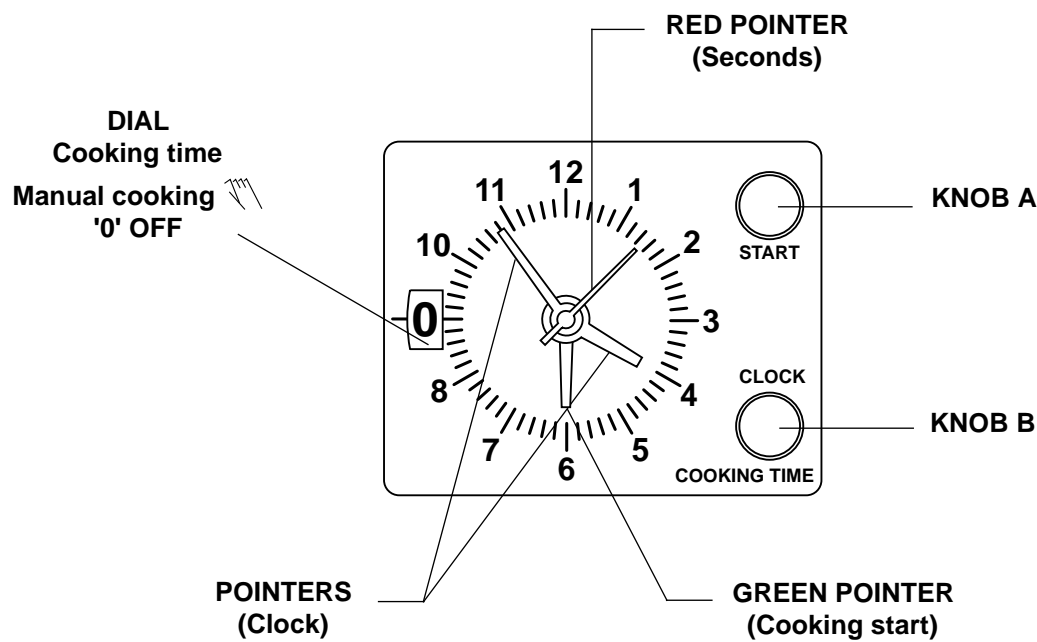
USE AND CARE




1. Oven clock and timer
2. Oven control knob - see controls page 11
3. Thermostat control knob - see controls page 11
4. Oven temperature light
5. Hinged grill element
6. Interior light (oven light)
7. Fan
8. Removable handle
9. Grill trivet
10. Grill / roasting pan



HOW TO SET THE CLOCK AND TIMER



1 MANUAL OPERATION

To set the oven for manual operation turn knob B until hand symbol  appears in the left hand dial.

2 TO SET MANUAL COOKING TIME

Turn knob B and enter the required cooking time in the left hand dial (max 180 min). When time is up an audible signal will be heard and the left hand dial will be blank. The audible signal will continue for approximately 10 minutes if not cancelled. To cancel turn knob B until the '0' appears on the left hand dial.

3 CLOCK - TO SET THE TIME OF DAY

Pull knob B outwards and while turning it, enter time of day.

4 TO SET THE MINUTE MINDER

Turn knob B and enter required cooking time in the left hand dial (max 180 min). When time is up an audible signal will be heard and the left hand dial will be blank. The audible signal will continue for approximately 10 minutes if not cancelled. To cancel turn knob B until the '0' appears on the left hand dial.

5 TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

Press in knob A and turn the green pointer on the clock dial to the required cooking start time.

Turn knob B and enter the required cooking time in the left hand dial (max 180 min.) Then select the required oven control function and temperature.

When cooking is complete an audible signal will be heard and the left hand dial will be blank.

The audible signal will continue for approximately 10 minutes if not cancelled.

To cancel turn knob B until the symbol '0' appears in the left hand dial.





Reset oven selector and thermostat to OFF position.

REMEMBER: After using the timer always return to manual operation.



CONTROLS

Oven Control Knob (fan)

(Fig. 4)

-  Oven light - this will come on automatically when the oven is in use.
-  Defrost setting (NB This is NOT a cooking setting). This setting is intended to assist in thawing of frozen foods (see page 13).
-  Fan ducted cooking - this allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.
-  Grill - the oven door **MUST** be closed when grilling. The grill cannot be used at the same time as the oven.

Note:

When the control knob (Fig. 4) is on position () light or () defrost, the temperature control knob (Fig. 5) should be on the «●» (Off) position.

Caution

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

Thermostat Control Knob (Fig. 5)

COOKING

By turning the oven control knob clockwise, you select the cooking temperature.

Temperature selection starts at 50°C and is marked in 25°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 250°C.

The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked.

The MAX setting is particularly suitable for grilling.

Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that, it will go on and off with the thermostat, showing how the temperature is being maintained.

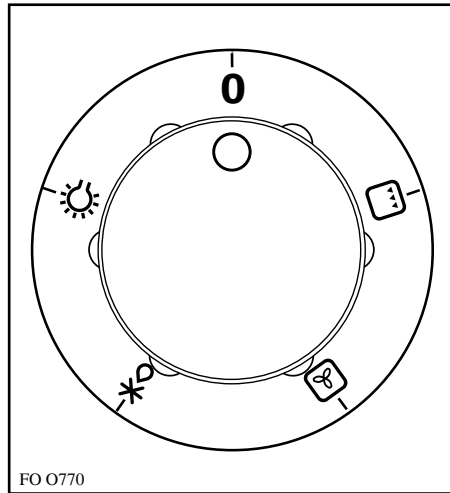


Fig. 4

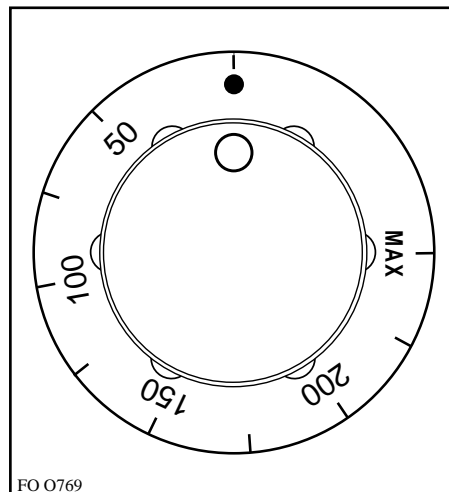


Fig. 5

USING THE FAN OVEN

The Fan Oven

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

Faster Preheating

Because the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

Lower Temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the charts or remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

Even Heating for Baking

The fan oven has uniform heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes (see Fig. 7).

The oven is supplied with two anti-tip shelves.

IMPORTANT: The anti-tip oven shelves must be positioned as shown in Fig. 6.

HINTS AND TIPS

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

When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.

When the oven is full, you may need to allow slightly longer cooking time.

A shelf may be placed on the floor of the oven. Place dishes on a shelf in this position rather than on the oven base, to allow air circulation around the food.

When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.

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

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

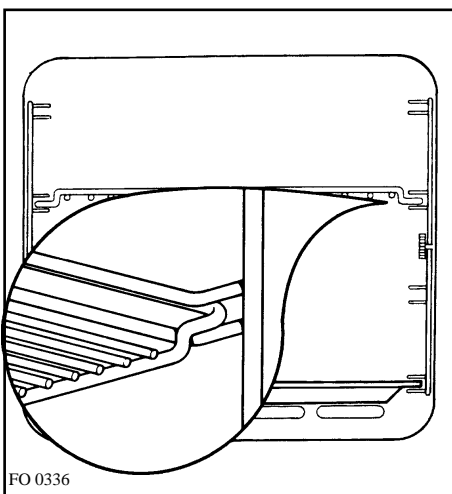


Fig. 6

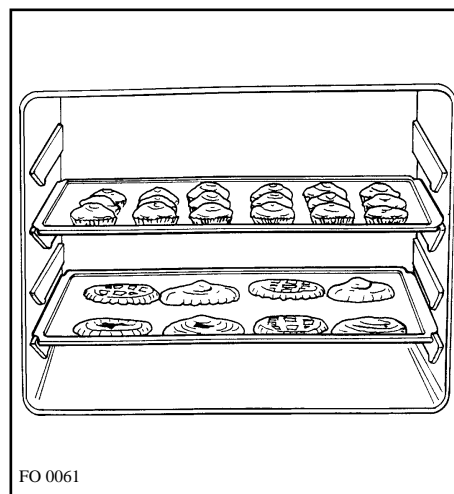


Fig. 7

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

The effects of dishes on cooking results

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

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

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

Defrosting *

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

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

HINTS AND TIPS

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

HINTS AND TIPS

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

OVEN COOKING CHART

COOKING CHART

Food	Temperature	Runner Positions	Cooking Time (mins)
Biscuits	160-190	1-3	18-25
Bread, buns, yeast, doughs	170-210	1-3	35-45
Casseroles	140-170	2	90-180
Cakes - small, Queen Victoria sponge	160-180	1-3	20-28
Cakes - madeira, rich fruit	130-150	2	90-150
Choux pastry, eclairs	170-200	1-3	30-35
Fish	160-190	2	20-40
Fruit pies, plate tarts, crumbles	170-200	2-3	50-65
Meringues	70-90	1-3	90-150
Milk puddings	130-150	2	90-150
Pate, terrine (in baine-marie)	160-180	2	60-90
Pizzas	180-200	1-3	25-30
Puff pastry, sausage rolls, vol-au-vents	200-230	1-3	20-35
Quiches, flans	170-200	1-3	50-60
Scones	210-230	1-3	8-12
Souffle	170-200	2	35-45
Stuffed vegetables	160-190	2	35-45
Roast meat & poultry	160-180	2	see meat + poultry roasting chart
Yorkshire pudding	200-220	2-3	40-50
Keep food warm, heat dishes	80-90	1-3	

MEAT AND POULTRY ROASTING CHART

Meat	Temperature	Cooking Time
Beef	160-180	20-35 mins per 1/2kg (lb) + 20-35 mins
Beef, boned	160-180	25-35 mins per 1/2kg (lb) + 25-35 mins
Mutton and Lamb	160-180	25-35 mins per 1/2kg (lb) + 25-35 mins
Pork and Veal	160-180	30-40 mins per 1/2kg (lb) + 30-40 mins
Ham	160-180	30-40 mins per 1/2kg (lb) + 30-40 mins
Chicken	160-180	15-20 mins per 1/2kg (lb) + 20 mins
Turkey and Goose	160-180	15-20 mins per 1/2kg (lb) up to 3.5kg (7lb) + 15 mins per 1/2kg
Duck	160-180	25-35 mins per 1/2kg (lb) + 20 mins

GRILLING

Important

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

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred
- Adjust the 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.

COOKING GUIDE

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

Type of food	Mins per side	
Bacon rashers	2 - 5	
Chicken joints	15 - 20	
Gammon rashers	5 - 8	
Lamb chops	6 - 12	
Pork chops	10 - 15	
Sausages (turning as required)	10 - 12	
Steaks (average thickness)	Rare	3 - 6
	Medium	6 - 10
	Well done	8 - 12
Toast	1 - 1½	

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 a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below).

MEAT	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

11. If not eaten 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 and shelf supports

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

The shelf supports can be removed for easy cleaning (see Fig. 8). Please ensure the retaining nuts are secure when refitting the shelf supports.

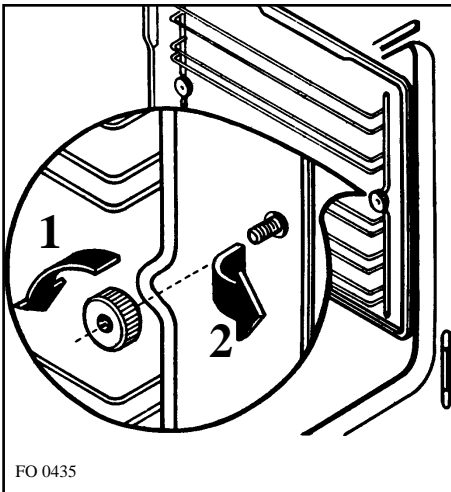


Fig. 8

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.

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 lid anticlockwise (Fig. 9). Remove the faulty bulb and replace with one which is heat resistant to 300°C.

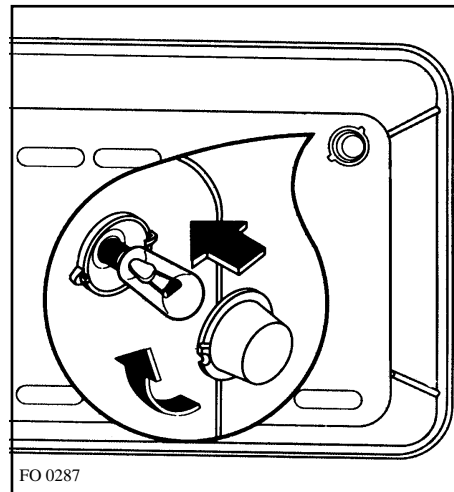


Fig. 9

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.

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. 10)

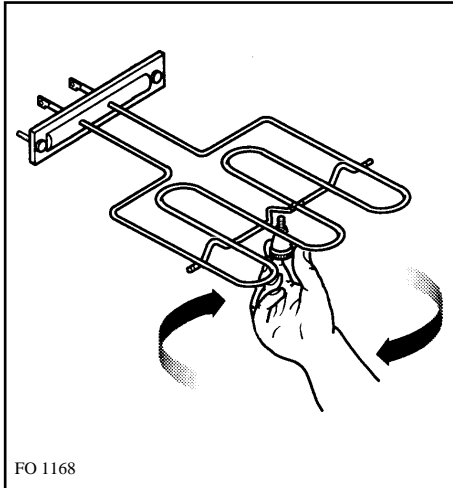


Fig. 10

Then gently pull the grill downward to allow access to the oven roof. (see Fig. 11)

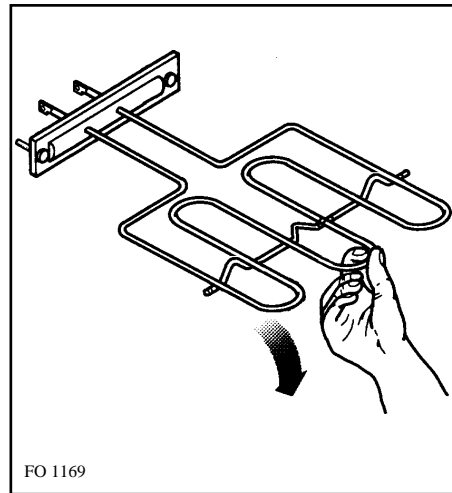


Fig. 11

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

If the oven does not come on:

- * Check the oven is in manual operation
- * Check that it is plugged in properly
- * Check that the socket switch and/or the switch from the mains supply to the oven are ON
- * Replace the fuse in the plug, if required, with another of the same rating and check that this plug has been wired up correctly
- * Check that the socket, when present, is receiving power - by plugging in an appliance you know to be working
- * Check that the fuse in the fuse box is intact

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

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

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

CUSTOMER CARE DEPARTMENT

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

Customer Care Department
Zanussi House
Hambridge Rd.
Newbury
Berks 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 twenty four months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- * The appliance has been correctly installed and used on the electricity supply stated on the rating plate.
- * The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- * The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

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

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

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

Any appliance or defective part replaced shall become our property.

EXCLUSIONS

This guarantee does not cover:

- * Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- * Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.
- * Appliances found to be in use within a commercial or similar environment, plus those which are subject to rental agreements.
- * Products of Zanussi manufacture which are NOT marketed by Zanussi Ltd.
- * EU Countries - The standard guarantee is applicable but subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Zanussi Company in the country concerned will be pleased to advise further. Sight of your purchase receipt will be required by them.