

EN

User manual

Oven

USER MANUAL

ZYB 460

la vita è bella
ZANUSSI
ITALIAN SINCE 1916

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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

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- **WARNING:** Keep children and animals away from the appliance when the door is open or the appliance is in the operation, because it becomes hot. There is the risk of injury or other permanent disability.
- If the appliance has Child Lock or Key Lock (Control Lock) function, use it. It prevents children and animals from accidental operation 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 electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have 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.
- 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. Do not touch the heating ele-

ments in the appliance. 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.
- Discoloration of the enamel has no effect on the performance of the appliance so it is not a defect in the sense of the warranty law.
- 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.
- 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
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- 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 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).

Pyrolytic cleaning

- Do not leave the appliance unattended during Pyrolytic cleaning.
- Do not try to open the door and do not cut the power supply during Pyrolytic cleaning.
- Keep children away during pyrolytic cleaning. The appliance becomes very hot. There is the risk of burns.
- During pyrolytic cleaning, stubborn dirt can cause discoloration to the enamel. Discoloration to the enamel has no effect on the performance of the appliance

Risk of fire

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- 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.

Oven lamp

- Bulb lamps used in this appliance are special lamps selected for household appliances use only. They cannot be used for the full or partial illumination of a household room.
- If it becomes necessary to replace the lamp use one of the same power and specifically designed for household appliances only.
- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock.

Service centre

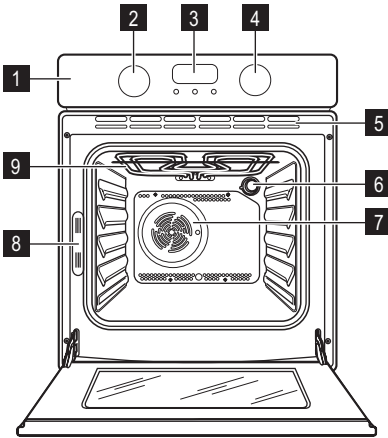
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

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



- 1 Control panel
- 2 Temperature/Time control knob
- 3 Electronic programmer
- 4 Oven function control knob
- 5 Air vents for the cooling fan
- 6 Oven lamp
- 7 Fan
- 8 Rating plate
- 9 Grill

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.

Before first use


Warning! Refer to "Safety information" chapter.

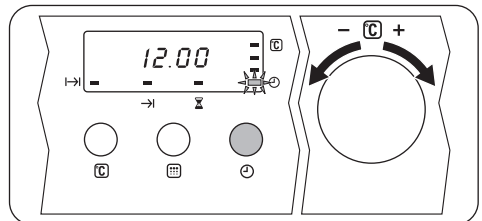
Initial Cleaning


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

Important! Refer to chapter "Care and Cleaning".

Setting the time



- i** The oven only operates after time set.
- 1. When you connect the appliance to the electrical supply or in case of a power cut, the function indicator Time of day  flashes automatically.




- 2. Use the "+/-" knob to set the time.
After approx. 5 seconds, the flashing stops and the display shows the time of day set. The appliance is now ready to use.
- 3. To change the time push the Selection button (refer to section "Clock function") again and again until the function indicator Time of day  flashes.
Use the "+/-" knob to set the time.

i You can change the time only if the appliance is off.
Make sure that the Child lock is not set.

Pre-heating

1. Set function  and the temperature to 250°C.
2. Let the appliance operate without the food for approximately 1 hour.
3. Set function  and maximum temperature.
4. Let the appliance operate without the food for approximately 10 minutes.

5. Set function  and maximum temperature.
6. Let the appliance operate without the food for approximately 10 minutes.

This is to burn off the residue in the appliance. The accessories can become more hot than usually. When you pre-heat the appliance for the first time, the appliance can make an odour and smoke. This is the usual effect. Make sure the airflow is sufficient.

Daily use

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










Activating the appliance

Turn the knob for oven functions to an oven function. The display shows the suggested temperature for the oven function. The oven starts to heat up. When the appliance is at the set temperature, an acoustic signal sounds.

Changing the oven temperature

Turn the + / - knob to raise or lower temperature. The setting changes in 5°C steps.

Oven Functions

Oven function	Application
 OFF position	The appliance is OFF.
 Oven lamp	Lights up without any cooking function.
 Conventional cooking	Heats both from the top and bottom element. To bake and roast on one oven level.
 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.
 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.
 Pyrolytic cleaning	For automatic pyrolytic cleaning of the oven. It burns off residual dirt in the oven.

Controlling the temperature

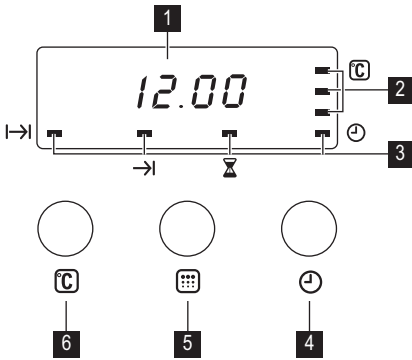
Push the temperature check button (refer to "Clock functions"). The temperature display shows the current oven temperature.

Heat-up indicator

If you switch on an oven function, the bars on the display come on one by one. The bars show that the oven temperature increases.






Clock functions





Electronic programmer







- 1** Temperature / Time display
- 2** Heat indicator
- 3** Clock function indicators
- 4** Selection button
- 5** Pyrolyse function button
- 6** Temperature check button

Setting the clock functions

1. Set an oven function and temperature (not necessary for Time of day and Minute Minder).
 2. Push the Selection button again and again until the desired function indicator flashes.
 3. To set the time for Minute Minder , Duration  or End , use the + / - knob. The related function indicator comes on. When the time period is completed, the related function indicator flashes, the display shows 0.00 and an acoustic signal sounds.
 4. To stop the signal and the flashing:
 - with Minute Minder push a button
 - with Duration and End turn the oven functions selector to the position Off.
- i** With Minute Minder an acoustic signal also sounds when 90% of the time period is completed.
- i** With the functions Duration  and End  the oven switches off automatically.

Clock function		Application
	Time of day	Shows the time. To set, change or check the time.
	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. First set Duration , then End .

Cancelling the clock functions

To cancel the minute minder, set the time to 0.00. To cancel Duration or End turn the "+/-" control knob to "0".

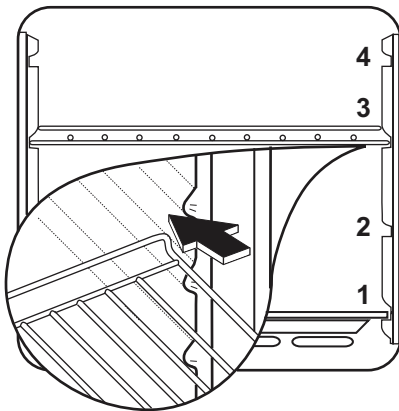
Using the accessories

Warning! Refer to "Safety information" chapter.

i In case of a power cut, most of the settings are cancelled. Reset the settings when the power supply is restored.

Installing the oven accessories

Put the slide-in accessories between the guide bars of one of the oven levels.



Additional functions

Child lock

When the child lock is on, you cannot operate the oven. It makes sure that children do not accidentally switch on the appliance.

Important! Do not set an oven function.

Switching on the child lock:

1. Turn + / - control knob to the left and hold it.
2. Push Selection button until the display shows "SAFE".

The child lock device is on.

To switch off the child lock repeat the same procedure as for switching on the child lock.

Automatic switch-off

The appliance deactivates after some time:

- if you do not deactivate the appliance
- if you do not change the oven temperature.

Oven temperature	Switch-off time
30 °C – 115 °C	12.5 h

Oven temperature	Switch-off time
120 °C – 195 °C	8.5 h
200 °C – 245 °C	5.5 h
250 °C – max	3.0 h

To operate the appliance after an automatic switch-off, first deactivate the appliance fully.

Error code

If some parameters are not correct, the control unit stops the functions which operate and the display shows the related error code. Refer to "What to do if" chapter.

Cooling fan

When the appliance operates, the cooling fan switches on automatically. 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.

Helpful hints and tips

- The appliance has four shelf levels. Count the shelf levels from the bottom of the appliance floor.
- 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.
- If you use two baking trays at the same time, keep one level empty between them.

Baking and roasting table

CAKES

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Whisked recipies	2	170	2 (1 and 3)	160	45-60	In cake mould
Shortbread dough	2	170	2 (1 and 3)	160	24-34	In cake mould
Butter-milk cheese cake	1	170	2	160	60-80	In cake mould 26 cm
Apple cake (Apple pie)	1	170	2 (1 and 3)	160	100-120	2 cake moulds of 20 cm on the wire shelf
Strudel	2	175	2	150	60-80	On baking tray
Jam-tart	2	170	2	160	30-40	In cake mould 26 cm
Fruit cake	2	170	2	155	60-70	In cake mould 26 cm



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.

Cooking times



Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Sponge cake (Fatless sponge cake)	2	170	2	160	35-45	In cake mould 26 cm
Christmas cake/ Rich fruit cake	2	170	2	160	50-60	In cake mould 20 cm
Plum cake	2	170	2	160	50-60	In bread tin ¹⁾
Small cakes	3	170	3 (1 and 3)	160	20-30	On flat baking tray
Biscuits	3	150	3	150	20-30	On flat baking tray ¹⁾
Meringues	3	100	3	100	90-120	On flat baking tray
Buns	3	190	3	180	15-20	On flat baking tray ¹⁾
Choux	3	190	3	180	25-35	On flat baking tray ¹⁾
Plate tarts	3	180	2	170	45-70	In cake mould 20 cm
Victoria sandwich	1 or 2	180	2	170	40-55	Left + right in cake mould 20 cm



1) Preheat for 10 minutes.

BREAD AND PIZZA

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
White bread	1	190	1	190	60-70	1-2 pieces, 500 gr one piece ¹⁾
Rye bread	1	190	1	180	30-45	In bread tin
Bread rolls	2	190	2 (1 and 3)	180	25-40	6-8 rolls on flat baking tray ¹⁾
Pizza	1	190	1	190	20-30	On deep roasting pan ¹⁾
Scones	3	200	2	190	10-20	On flat baking tray ¹⁾



1) Preheat for 10 minutes.



FLANS

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Pasta flan	2	180	2	180	40-50	In mould
Vegetable flan	2	200	2	175	45-60	In mould
Quiches	1	190	1	190	40-50	In mould
Lasagne	2	200	2	200	25-40	In mould
Cannelloni	2	200	2	190	25-40	In mould
Yorkshire pudding	2	220	2	210	20-30	6 pudding mould ¹⁾



1) Preheat for 10 minutes.

MEAT

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Beef	2	200	2	190	50-70	On oven shelf and deep roasting pan
Pork	2	180	2	180	90-120	On oven shelf and deep roasting pan
Veal	2	190	2	175	90-120	On oven shelf and deep roasting pan
English roast beef rare	2	210	2	200	44-50	On oven shelf and deep roasting pan
English roast beef medium	2	210	2	200	51-55	On oven shelf and deep roasting pan
English roast beef well done	2	210	2	200	55-60	On oven shelf and deep roasting pan
Shoulder of pork	2	180	2	170	120-150	On deep roasting pan
Shin of pork	2	180	2	160	100-120	2 pieces on deep roasting pan
Lamb	2	190	2	190	110-130	Leg
Chicken	2	200	2	200	70-85	Whole on deep roasting pan
Turkey	1	180	1	160	210-240	Whole on deep roasting pan
Duck	2	175	2	160	120-150	Whole on deep roasting pan
Goose	1	175	1	160	150-200	Whole on deep roasting pan

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Rabbit	2	190	2	175	60-80	Cut in pieces
Hare	2	190	2	175	150-200	Cut in pieces
Pheasant	2	190	2	175	90-120	Whole on deep roasting pan

FISH

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Trout/Sea bream	2	190	2 (1 and 3)	175	40-55	3-4 fishes
Tuna fish/Salmon	2	190	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
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

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch),

acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

Care and cleaning

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





- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!



Stainless steel or aluminium appliances:


Clean the oven door with a wet sponge only. Dry it with a soft cloth.

Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions

Pyrolytic cleaning

1. Remove all accessories from the oven.
2. Remove the worst of the residue manually.
3. Turn the knob for oven functions to . "Pyro" and Duration  flashes in the display.
4. Press the **Pyro** button . "AS" flashes in the display. Remove the accessories from the oven.
5. Press the **Pyro** button . Pyrolytic cleaning starts.

 The pyrolytic cleaning time is approximately 2h 30min. To have it completed at a specified time, press the Selection button until the End  function indicator flashes. Use the + / - control knob to set the end time for the procedure. The function calculates the start time from the end time you set. The pyrolytic cleaning then starts and ends at the necessary time.

6. At the end of the procedure, an acoustic signal sounds and "0.00" shows in the display. Duration  flashes for approximately 5 seconds. Turn the oven control knob to 0.

i During pyrolytic cleaning the light does not operate. When the oven is at the set temperature, the door locks. The bars of the heat indicator come up, until the door unlocks again.

Pyro reminder

The reminder function tells the user when pyrolytic cleaning is necessary.

An acoustic signal sounds and the display shows "Pyro" for approximately 15 seconds.

Set the Pyrolytic cleaning function.

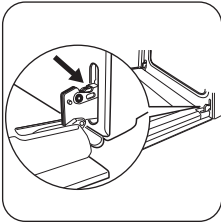
i The display shows the reminder message when the appliance is off until you clean the appliance with the Pyrolytic cleaning.

Cleaning the oven door

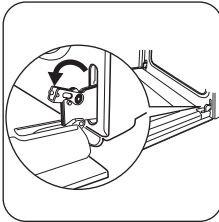
The oven door has three panels of glass. You can remove the oven door and the internal panels of glass to clean them.

i The oven door can close if you try to remove the panels of glass before you remove the oven door.

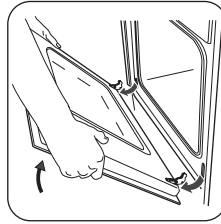
Removing the oven door and the glass panel



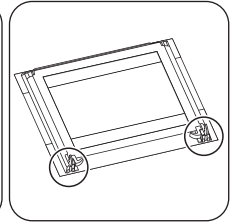
1 Open the door fully and hold the two door hinges.



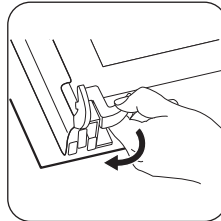
2 Lift and turn the levers on the two hinges.



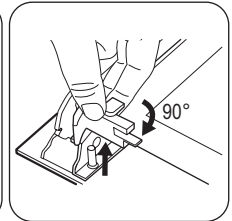
3 Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.



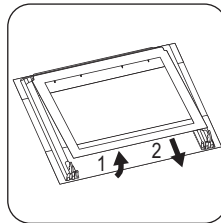
4 Put the door on a soft cloth on a stable surface.



5 Release the locking system to remove the panels of glass.



6 Turn the two fasteners by 90° and remove them from their seats.



7 Carefully lift (step 1) and remove (step 2) the panels of glass one by one. Start from the top panel of glass.

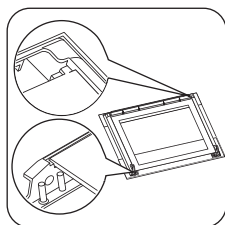
Clean the glass panels with water and soap. Dry the glass panels carefully

Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence.

The middle panel has a decorative frame. When you install this panel, make sure that the screen-printing zone looks

to the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it. Make sure that you install the top panel of glass in the seats correctly. Refer to the illustration.



Oven lamp

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

What to do if...

Warning! Refer to "Safety information" chapter.

Before you change the oven lamp:

- Switch off the oven.
 - Remove the fuses in the fuse box or switch off the circuit breaker.
- i** Put a cloth on the bottom of the oven for protection of the oven light and glass cover.
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. Use the same oven lamp type.
 4. Install the glass cover.

Problem	Possible cause	Remedy
The appliance does not heat up	The oven is not switched on	Activate the appliance
The appliance does not heat up	The clock is not set	Set the clock
The appliance does not heat up	The necessary settings are not set	Control the settings
The appliance 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 appliance does not operate	The oven lamp is defective	Replace the oven lamp
The time display shows "Pyro"	The oven needs pyrolytic cleaning	Start the pyrolytic cleaning process
The time display shows an error code	Electronic error	Deactivate the appliance and activate again through the fuse or the safety switch in the fuse box. If the display shows the error message again, refer to the Service Force Centre
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

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)

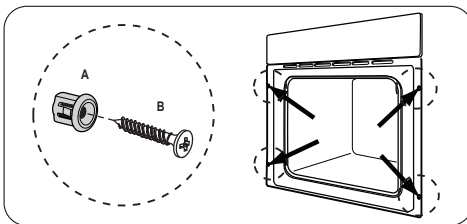
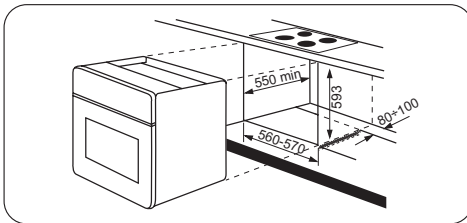
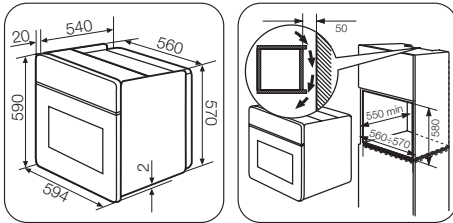
.....

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:

- Minimum size Cable/flex: 1,5mm²
- Cable/ flex type: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F
- Fuse 13 A

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.



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