

EN

User manual

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Cooker

# USER MANUAL

ZCV560M

*la vita è bella*  
**ZANUSSI**  
ITALIAN SINCE 1916

# Contents

Safety information	2	Oven - Daily Use	6
Product description	4	Oven - Helpful hints and tips	6
Before first use	5	Oven - Care and Cleaning	11
Hob - Daily Use	5	What to do if...	12
Hob - Helpful hints and tips	5	Installation	13
Hob - Care and Cleaning	5	Environment concerns	13

Subject to change without notice

## Safety information

For your safety and correct operation of the appliance, read this manual carefully before installation and use. Always keep these instructions with the appliance even if you move or sell it. Users must fully know the operation and safety features of the appliance. The manufacturer is not responsible for damages caused by incorrect installation and use.

### 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 a safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging well away from children. There is risk of suffocation.
- Keep children away from the appliance. There is risk of injury or other permanent disability.
- If the appliance has Switch On Lock or Key Lock, use it. It prevents children and small pets from accidental use of the appliance.

### General safety

- Do not change the specifications or modify this product. There is risk of injury and damage to the appliance.
- Remove all packaging, stickers and layers from the appliance before first use.
- Set the cooking zones to "off" after each use.

### Use

- The appliance is designed exclusively for domestic cooking tasks.
- Do not use the appliance as a work surface or storage surface.

- Do not leave the appliance unattended during operation. In the event of fire, switch off the appliance. **Extinguish the fire with a pot lid**, never use water.
- **Risk of burns!** Do not put metallic objects, for example cutlery or saucepan lids, on the cooking surface, as they can become hot.
- If the objects or cookware fall on the hob surface, the surface can be damaged.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the hob surface if you move them on the surface.
- If there is a crack on the surface, disconnect power supply to prevent the electric shock.
- Do not let cookware boil dry to prevent the damage to cookware and hob surface.
- Do not use the cooking zones with empty cookware or without cookware.
- Discoloration of the enamel does not affect the performance of the appliance. The guarantee does not become invalid.
- Do not apply pressure on the appliance door.
- The interior of the appliance becomes hot during use. There is risk of burns. Use gloves when you insert or remove the accessories and pots.
- Always stand back from the appliance when you open the appliance door during operation (especially with Steam Cooking). It allows any build up of steam or heat to release.
- 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 keep moist dishes and food in the appliance after you finish the cooking as the moist can damage the enamel or get into the units.
- Do not put or keep the flammable liquids and materials or fusible objects (made of plastic or aluminium), on or near the appliance.
- Only heat-resistant accessories can be placed in the compartment situated below the oven. **Do not put combustible materials there.**
- Always ensure that the oven vent located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.

### Care and cleaning


- Before maintenance, switch off the appliance and disconnect the mains plug from the mains socket. Make sure that the appliance is cold.
- 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.
- Only clean the appliance with water and soap. Sharp objects, abrasive cleaning agents, abrasive sponges and stain removers can cause damage to the appliance.
- Do not clean the appliance with steam cleaners or high-pressure cleaners.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- Make sure that the glass panels are cold, before you clean them. There is risk that the glass breaks.
- Be careful when you remove the door from the appliance. The door is heavy!
- When the door glass panels are damaged they become weak and can break. You must replace them. For more instructions, contact the Service Centre.
- If you use an oven spray, follow the instructions from the manufacturer. Never spray anything onto the fat filter (if present), the heating elements and the thermostat sensor.
- During pyrolytic cleaning (if present), stubborn dirt can damage the colour of the surface.
- Do not clean catalytic enamel (if present).

- Be careful when you change the oven lamp. There is risk of electrical shock!

### Installation

- Only an authorized service technician can install, connect or repair the appliance.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical and/or gas safety rules etc.)!
- If you do not comply with Installation instructions, the guarantee becomes invalid in case any damage.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Avoid installation of the appliance near easy inflammable material (e.g. curtains, tea towels, etc.)
- Remove all packaging before first use.
- This appliance is heavy. Take care when you move it. Always use safety gloves. Never pull the appliance by the handle or by the hob.
- Keep the minimum distances to other appliances and units!
- Important! Do not place the cooker on an extra plinth or other height increasing unit. This means more risk that the appliance tips over!

### Electrical connection

-  **The appliance must be earthed.**
- Make sure that the electrical information on the rating plate agree with your domestic power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-way plugs, connectors and extension cables. There is a risk of fire.
- Do not replace or modify the mains cable yourself. Contact the Service Centre.
- 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.
- Make sure that the mains plug and cable is not squashed or damaged by the back of the appliance (if present).
- Make sure that the mains plug is accessible after installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.

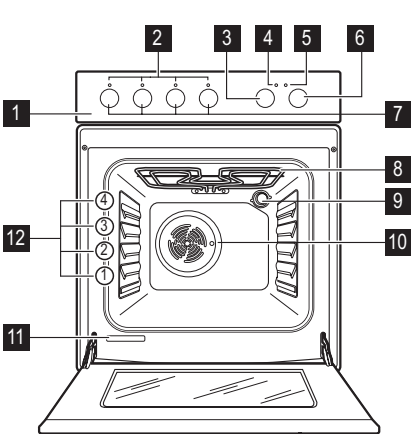
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- Information on the voltage is on the rating plate.

### Service

- Only an authorised service engineer can repair this appliance. Use only original spare parts. Contact an authorized Service Centre.

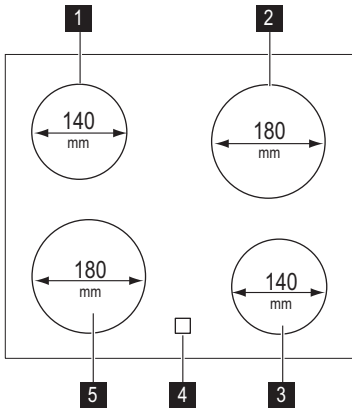
## Product description

### General overview



- 1** Control panel
- 2** Cooking zones indicators
- 3** Oven temperature control knob
- 4** Temperature control light
- 5** Power indicator
- 6** Oven function control knob
- 7** Hob control knobs
- 8** Grill
- 9** Oven lamp
- 10** Fan
- 11** Rating plate
- 12** Shelf runner

### Cooking surface layout




- 1** Single cooking zone 1200 W
- 2** Single cooking zone 1800 W
- 3** Single cooking zone 1200 W
- 4** Residual heat indicator
- 5** Single cooking zone 1800 W


### Oven accessories


- **Flat baking tray**  
For cakes and biscuits.
- **Oven shelf**  
For cookware, cake tins, roasts.

- **Flat aluminized baking tray**  
For cakes and biscuits.
- **Storage compartment**  
Below the oven cavity is the storage compartment. To use the compartment, lift the lower front door than pull down.

 **Warning!** The storage compartment can become hot when the appliance operates.


## Before first use

 Remove all packaging, both inside and outside the oven, before using the appliance. Do not remove the rating plate.


 **Caution!** To open the oven door, always hold the handle in the centre.

### 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".

### 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.

## Hob - Daily Use


### Heat settings

Control knob	Function
0	Off position
1-9	Heat settings (1 = lowest heat setting; 9 = highest heat setting)

1. Turn the control knob to a necessary heat setting.
2. To complete the cooking process, turn the control knob to the "0" position.


### Residual heat indicator

The residual heat indicator comes on when a cooking zone is hot.


 **Warning!** Risk of burns from residual heat!

## Hob - Helpful hints and tips

### Cookware

-  • The bottom of the cookware must be as thick and flat as possible.
- Cookware made of enamelled steel and with aluminium or copper bottoms can cause discoloration on glass ceramic surface.

### Energy saving

-  • If possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.

- Stop the cooking zones before the end of the cooking time to use residual heat.
- The bottom of pans and cooking zones must have the same dimension.

## Hob - Care and Cleaning

Clean the appliance after each use.  
Always use cookware with clean bottom.

 Scratches or dark stains on the glass ceramic have no effect on how the appliance operates.

### Removing the dirt:

1. – **Remove immediately:** melting plastic, plastic foil, and food containing sugar. Use a special glass ceramic scraper. Put the scraper on the glass ce-

ramic surface at an acute angle and slide the blade on the surface.

- **Stop the appliance and let it cool down** before you clean: limescale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaner for glass ceramic or stainless steel.
2. Clean the appliance with a damp cloth and some detergent.

3. At the end **rub the appliance dry with a clean cloth.**
  - Clean the front of the appliance with a soft cloth and a solution of hot water and some detergent.
  - For metal fronts use some detergent for stainless steel.
  - Do not use scouring agents and abrasive sponges.

## Oven – Daily Use







### 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.


### 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.

### The oven functions

Oven functions		Application
	The oven is OFF	
	Conventional cooking	Heats both from the top and bottom element. To bake and roast on one oven level.
	Full grill	The full grill element is on. To grill flat food items in large quantities. To make toasts. <b>Maximum temperature for this function is 210 °C</b>
	Bottom heating element	Heats only from the bottom of the oven. To bake cakes with crispy or crusty bases.
	Fan cooking	To roast or roast and bake the food that requires the same cooking temperature, using more than one shelf, without flavour transference.
	Pizza economic	To roast or roast and bake the food quickly on one level, using grill and bottom elements assisted by fan.

## Oven – Helpful hints and tips

 **Warning!** Always close the oven door when you cook, even while grilling.

 Do not put baking trays, pots, etc. on the oven floor to prevent damage to the oven enamel.

**i** Be careful when you remove or install the accessories to prevent damage to the oven enamel.

- The oven has four shelf levels. Count the shelf levels from the bottom of the oven floor.
- You can cook different dishes on two levels at the same time. Place the shelves on level 1 and 3.
- The oven is supplied with a special system which circulates the air and constantly recycles the steam. This system allows to cook in a steamy environment and keep the food soft inside and crusty outside. It reduces 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 oven door while cooking. To reduce condensation, run the oven for 10 minutes before cooking.
- Wipe away moisture after every use of the appliance.

### 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.

### 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.

## Baking and roasting table



### CAKES

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Whisked recipes	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 left + right	160	100-120	2 cake moulds of 20 cm on the oven shelf
Strudel	2	175	2	150	60-80	On baking tray
Jam- tart	2	170	2	160	30-40	In cake mould 26 cm

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
Fruit cake	2	170	2	155	60-70	In cake mould 26 cm
Sponge cake (Fat-less 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 <sup>1)</sup>
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 <sup>1)</sup>
Meringues	3	100	3	100	90-120	On flat baking tray
Buns	3	190	3	180	15-20	On flat baking tray <sup>1)</sup>
Choux	3	190	3	180	25-35	On flat baking tray <sup>1)</sup>
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 <sup>1)</sup>
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 <sup>1)</sup>
Pizza	1	190	1	190	20-30	On deep roasting pan <sup>1)</sup>
Scones	3	200	2	190	10-20	On flat baking tray <sup>1)</sup>

1) Preheat for 10 minutes.







# FLANS

TYPE OF DISH	Conventional cook- ing		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 <sup>1)</sup>



1) Preheat for 10 minutes.

# MEAT


TYPE OF DISH	Conventional cook- ing		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
Rabbit	2	190	2	175	60-80	Cut in pieces



TYPE OF DISH	Conventional cook- ing		Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]	Level 	Temp [°C]		
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 cook- ing		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	210	12-15	12-14
Beef steaks	4	600	3	210	10-12	6-8
Sausages	8	/	3	210	12-15	10-12
Pork chops	4	600	3	210	12-16	12-14
Chicken (cut in 2)	2	1000	3	210	30-35	25-30
Kebabs	4	/	3	210	10-15	10-12
Breast of chicken	4	400	3	210	12-15	12-14
Hamburger	6	600	3	210	20-30	
Fish Fillet	4	400	3	210	12-14	10-12
Toasted sandwiches	4-6	/	3	210	5-7	/
Toast	4-6	/	3	210	2-4	2-3

## Economic Pizza

-  **Warning!** Use this function with a maximum temperature of 210°C.

	Shelf position from the bottom	Preheating minutes	Temperature °C	Cooking time (minutes)
Enamelled tray	1	-	200°	20-30

## Oven – Care and Cleaning

- 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!

### Cleaning the oven door

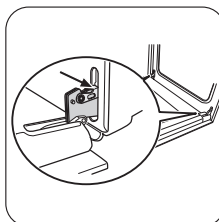
The oven door has two panels of glass installed one behind the other. To make the cleaning easier remove the oven door and the internal panel of glass.

**Warning!** The oven door can close if you try to remove the internal panel of glass when the door is still assembled.

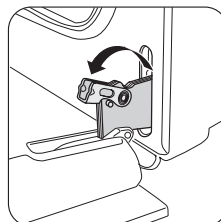
**Warning!** Make sure that the glass panels are cool, before you clean the glass door. There is risk that the glass breaks.

**Warning!** When the door glass panels are damaged or have scratches, the glass becomes weak and can break. To prevent this you must replace them. For more instructions, contact your local Service Centre.

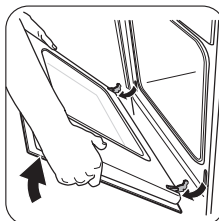
### Removing the oven door and the glass panel



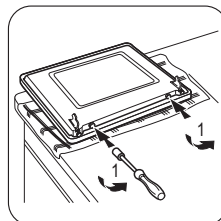
**1** Open the door fully and hold the two door hinges.



**2** Lift and turn the levers on the two hinges.

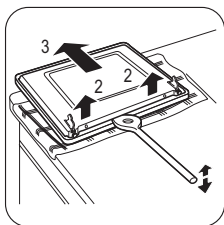


**3** Close the oven door to the first opening position (halfway). Then pull forward and remove it from its seat.



**4** Place the door on a stable surface protected by a soft cloth. Use a screwdriver to remove 2 screws from bottom edge of door

**Important!** Do not loose the screws

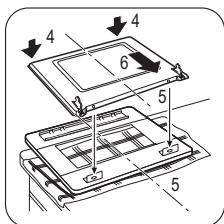


**5** Use a spatula made of wood or plastic or equivalent to open the inner door. Hold the outer door, and push the inner door against the top edge of the door.

**Warning!** Only clean the glass panel with water and a soap. Abrasive cleaning agents, stain removers and sharp objects (e.g. knives or scrapers) can cause damage to the glass.

### Inserting the door and the glass panel

When the cleaning procedure is completed, insert the oven door. To do so, do the steps in opposite way.



**6** Lift the inner door.  
**7** Clean inner side of the door. Clean the glass panel with water and soap. Dry it carefully.

### Oven lamp

**Warning!** There is a danger of electrical shock!

#### 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.

#### Replacing the oven light bulb/cleaning the 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.
4. Install the glass cover.

## What to do if...

Problem	Possible cause	Remedy
The residual heat indicators does not come on	The cooking zone is not hot because it operated only for a short time	If the cooking zone must be hot, speak to the after sales service
The appliance does not operate	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 does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The necessary settings are not set	Control the settings

Problem	Possible cause	Remedy
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

If you can not find a solution to the problem, refer to your dealer or the Service Force Centre.

 **Warning!** Let a qualified electrician or competent person do repairs to the appliance.

**Important!** If you do not operate the appliance correctly, the visit from the Service Force Centre or dealer will not be free of charge, even during the warranty period.

If you can not find a solution to the problem, speak to your dealer or the Service Force Centre.

**These data are necessary to help you quickly and correctly. These data are available on the rating plate (refer to "Product description")**

- Model description .....

## Installation


**Important!** First read Safety chapter carefully.

### Technical Data

Appliance class 2, sub class 1 and class 1.

Dimensions	
Height	858 mm
Width	500 mm
Depth	600 mm
Oven capacity	53 l


## 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


- Product number (PNC) .....
- Serial number (S.N.) .....


 **Hints for appliances with metal fronts:**

If you open the door during or immediately after the baking or roasting procedure, steam can show on the glass.

 **Warning!** Do not set the appliance on a base

### Electrical installation

 **Warning!** Only a qualified and competent person must do the electrical installation.

 The manufacturer is not responsible if you do not follow safety precautions from chapter "Safety".

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

Applicable cable types : H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

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.



**Warning!** Your appliance should be made inoperable before it is disposed of, so that it does not constitute a danger.  
To do this, take the mains plug from the socket and remove the mains cable from the appliance.

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slight shadow on the right side, suggesting it's resting on a surface.

