

EN

User manual

Oven

# USER MANUAL

ZOB143

*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.
- Some parts of the appliance carry current. Close the appliance with furniture and make sure that there are no free spaces. It prevents electrical shock because you cannot accidentally touch dangerous parts.

- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- Install the appliance with its back and one side close to the higher appliance. The other side must be close to appliance with the same height.
- The appliance cannot be positioned on a base.

## 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 water directly into the hot 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).

### 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

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

- 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

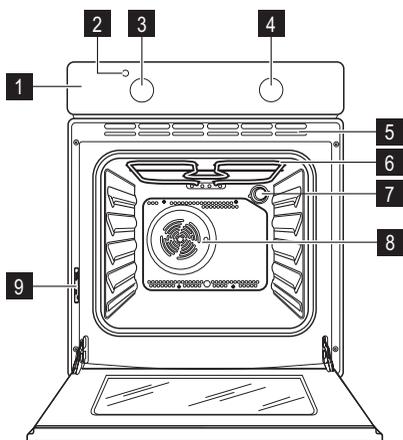
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

### 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 indicator
- 3 Knob for the temperature
- 4 Knob for the oven functions
- 5 Ventilation openings
- 6 Grill
- 7 Oven lamp
- 8 Fan
- 9 Rating plate

### Oven accessories

- **Wire shelf**  
For cookware, cake tins, roasts.

- **Grilling set**  
Grilling set contains deep roasting pan and inlay grid.

 Use inlay grid only with 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".

### Preheating

1. Set function  and maximum temperature.

## Daily use

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

### Activating and deactivating the appliance

1. Turn the oven functions control knob to an oven function.
2. Turn the temperature control knob to a temperature.

### Oven Functions

Oven function	Application
 OFF position	The appliance is OFF.
 Oven lamp	Lights up without any cooking function.
 Defrost	Thaws frozen food. The temperature control knob must be on off position.
 Fan cooking	To roast or roast and bake the food that requires the same cooking temperature, using more than one shelf, without flavour transference.
 Inner grill	To grill flat food items in small quantities in the middle of the shelf. To make toasts.

2. Run an empty oven for 45 minutes.
3. Set function  and maximum temperature.
4. Run an empty oven for 15 minutes.  
This is to burn off any residue from the cavity surface. Accessories can become more hot than in normal use. During this period an odour and smoke can be emitted. This is normal. Make sure the airflow is sufficient.

The temperature indicator comes on while the temperature in the appliance increases.

3. To deactivate the appliance, turn the oven functions control knob and the temperature control knob to the Off position.

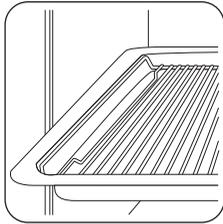
## Using the accessories

### Grilling set

The grilling set includes the roasting pan grid and the deep roasting pan. You can use the roasting pan grid on the two sides.

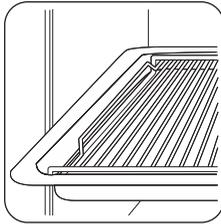
 **Warning!** Risk of burns when removing the accessories from a hot oven.

You can use the grilling set to roast larger pieces of meat or poultry on one level:



Put the roasting pan grid inside the deep roasting pan so that the supports of the oven shelf point upwards.

You can use the grilling set to grill flat dishes in large quantities and to toast:



Put the roasting pan grid inside the deep roasting pan so that the supports of the oven shelf point downwards.

Put the deep roasting pan in the oven at the necessary level.

## Additional functions

### Cooling fan

When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan stops.

### 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 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.

### 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	Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]		
Whisked recipes	2 (1 and 3)	160	45-60	In cake mould
Shortbread dough	2 (1 and 3)	160	24-34	In cake mould
Butter-milk cheese cake	2	160	60-80	In cake mould 26 cm
Apple cake (Apple pie)	2 (1 and 3)	160	100-120	2 cake moulds of 20 cm on the wire shelf
Strudel	2	150	60-80	On baking tray
Jam-tart	2	160	30-40	In cake mould 26 cm
Fruit cake	2	155	60-70	In cake mould 26 cm
Sponge cake (Fatless sponge cake)	2	160	35-45	In cake mould 26 cm
Christmas cake/Rich fruit cake	2	160	50-60	In cake mould 20 cm
Plum cake	2	160	50-60	In bread tin <sup>1)</sup>
Small cakes	3 (1 and 3)	160	20-30	On flat baking tray
Biscuits	3	150	20-30	On flat baking tray <sup>1)</sup>
Meringues	3	100	90-120	On flat baking tray
Buns	3	180	15-20	On flat baking tray <sup>1)</sup>
Choux	3	180	25-35	On flat baking tray <sup>1)</sup>
Plate tarts	2	170	45-70	In cake mould 20 cm
Victoria sandwich	2	170	40-55	Left + right in cake mould 20 cm

1) Preheat for 10 minutes.

## BREAD AND PIZZA

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

1) Preheat for 10 minutes.

## FLANS

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

1) Preheat for 10 minutes.

## MEAT

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

TYPE OF DISH	Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]		
Turkey	1	160	210-240	Whole on deep roasting pan
Duck	2	160	120-150	Whole on deep roasting pan
Goose	1	160	150-200	Whole on deep roasting pan
Rabbit	2	175	60-80	Cut in pieces
Hare	2	175	150-200	Cut in pieces
Pheasant	2	175	90-120	Whole on deep roasting pan

## FISH

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

## Grilling

 Preheat the empty oven for 10 minutes, before cooking.

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

### 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!

**i** **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

### Cleaning the door gasket

- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact the Service Centre.
- To clean the door gasket refer to the general information about the cleaning.

### Oven lamp

**Warning!** Be careful! There is the risk 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.

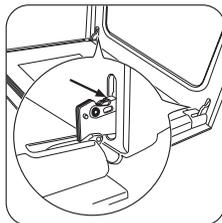
1. Turn the glass cover anti-clockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with applicable 300°C heat-resistant oven light bulb. Use the same oven lamp type.

4. Install the glass cover.

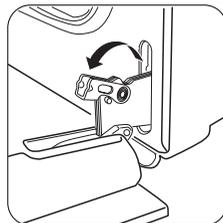
### Cleaning the oven door

The oven door has two panels of glass. You can remove the oven door and the internal panel of glass to clean it.

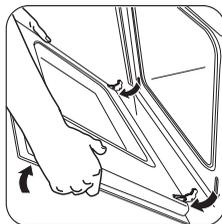
**i** The oven door can close if you try to remove the internal panel of glass before you remove the oven door.



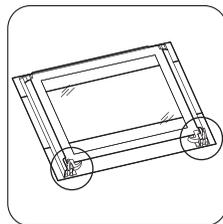
- 1 Open the door fully and hold the two door hinges.



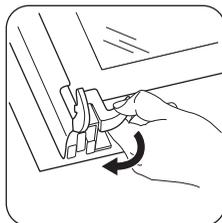
- 2 Lift and turn the levers on the two hinges.



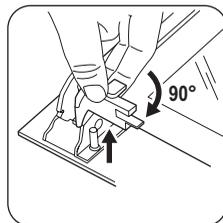
- 3 Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.



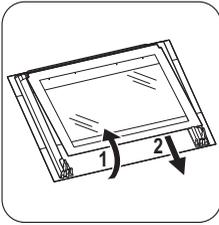
- 4 Put the door on a soft cloth on a stable surface.



- 5 Release the locking system to remove the internal panel 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 panel of glass.

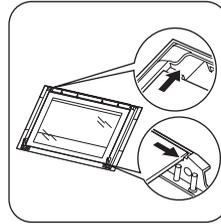
Clean the glass panel with water and soap. Dry the glass panel carefully.

### Installing the door and the glass panel

When you install the panel with a decorative frame, 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 internal panel of glass in the seats correctly (refer to the illustration).



## What to do if...

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

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance. Refer to "Daily use".
The appliance does not heat up.	The fuse in the fuse box is released.	Do a check of the fuse. If the fuse is released more than one time, contact a qualified electrician.
The oven lamp does not operate.	The oven lamp is defective.	Replace the oven lamp.
Steam and condensation settle on the food and in the appliance.	You left the dish in the appliance for too long.	Do not let the dishes stay in the appliance for more than 15-20 minutes after the cooking 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.) .....

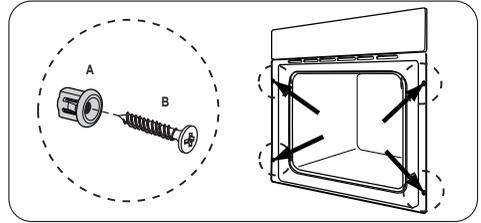
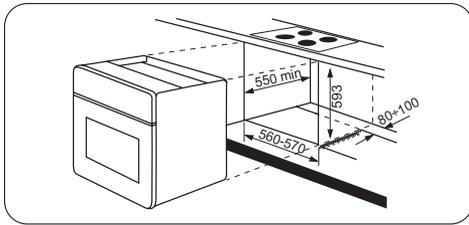
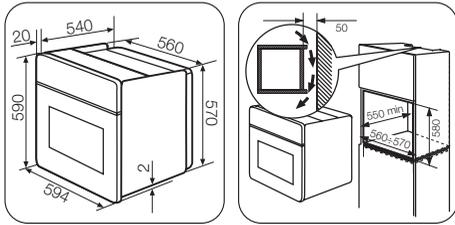
Product number (PNC) .....

Serial number (S.N.) .....

# Installation

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

## Building In



## 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: 1,5mm<sup>2</sup>
- 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"> <li>• 13 A socket outlet</li> <li>• 13 A spur box</li> </ul>	2,5 mm <sup>2</sup>	Three core butyl insulated	13 A min.
Oven Control Circuit	2,5 mm <sup>2</sup>	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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