

EN

User manual

Oven

USER MANUAL

ZOB10501

ZANUSSI

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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.

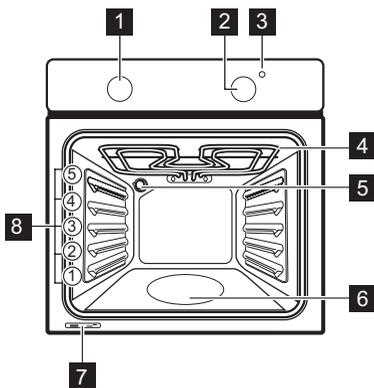
Service centre

- 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



- 4 Grill
- 5 Oven lamp
- 6 Acqua cleaning container
- 7 Rating plate
- 8 Shelf positions

Oven accessories

- **Wire shelf**
For cookware, cake tins, roasts.
- **Standard deep grill/roasting pan**
To bake and roast or as a pan to collect fat.
- **Grill trivet**
To roast and grill.

i Use the trivet only with the roasting pan.

- 1 Knob for the oven functions
- 2 Knob for the temperature
- 3 Temperature indicator

Before first use

Warning! Refer to "Safety information" chapter.

Initial cleaning

- Remove all accessories and removable shelf supports (if applicable).

- Clean the appliance before first use.

Important! Refer to the chapter "Care and cleaning".

Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function  and the maximum temperature.

2. Let the appliance operate for 45 minutes.
3. Set the function  and the maximum temperature.
4. Let the appliance operate for 15 minutes. Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

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.

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.

Oven functions

Oven function	Application
 Off position	The appliance is off.
 Conventional Cooking	To bake and roast on one oven level. The top and bottom heating elements operate at the same time.
 Bottom Heat	To bake cakes with crispy or crusty bottom. Only the bottom heating element operates.
 Top Heat	To finish cooked dishes. Only the top heating element operates.
 Grilling	To grill flat food items in small quantities in the middle of the shelf. To make toast.
 Fast Grilling	To grill flat food items in large quantities. To make toast. The full grill element operates.

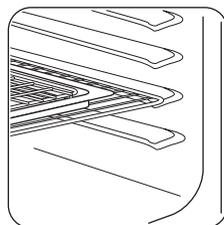
Using the accessories

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

Trivet and grill/roasting pan

 **Warning!** Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

To grill flat food items and to make toast:



Put the trivet in the grill/roasting pan so that the supports point down.

Put the grill/roasting pan in the oven at the necessary level.

Additional functions

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

Helpful hints and tips

- The appliance has five 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 door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.

Baking and roasting table

CAKES

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
Whisked recipes	2	170	45-60	In a cake mould
Shortbread dough	2	170	20-30	In a cake mould
Buttermilk cheesecake	1	170	70-80	In a 26 cm cake mould on a wire shelf

- If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

- 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		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
Apple cake (Apple pie)	2	170	80-100	In two 20 cm cake moulds on a wire shelf ¹⁾
Strudel	3	175	60-80	In a baking tray
Jam-tart	2	170	30-40	In a 26 cm cake mould
Sponge cake	2	170	50-60	In a 26 cm cake mould
Christmas cake/Rich fruit cake	2	160	90-120	In a 20 cm cake mould ¹⁾
Plum cake	1	175	50-60	In a bread tin ¹⁾
Small cakes	3	170	20-30	In a baking tray
Biscuits/pastry strips	3	140	30-35	In a baking tray
Meringues	3	120	80-100	In a baking tray
Buns	3	190	15-20	In a baking tray ¹⁾
Eclairs	3	190	25-35	In a baking tray
Plate tarts	2	180	45-70	In a 20 cm cake mould
Rich fruit cake	1	160	110-120	In a 24 cm cake mould
Victoria sandwich	1	170	50-60	In a 20 cm cake mould ¹⁾

1) Preheat the oven for 10 minutes.

BREAD AND PIZZA

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
White bread	1	190	60-70	1-2 pieces, 500 gr per piece ¹⁾
Rye bread	1	190	30-45	In a bread tin
Pizza	1	230-250	10-20	In a baking tray or deep roasting pan ¹⁾
Scones	3	200	10-20	In a baking tray ¹⁾

1) Preheat for 10 minutes.

FLANS

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
Pasta flan	2	200	40-50	In a mould

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
Vegetable flan	2	200	45-60	In a mould
Quiches	1	180	50-60	In a mould ¹⁾
Lasagne	2	180-190	25-40	In a mould ¹⁾
Cannelloni	2	180-190	25-40	In a mould ¹⁾

1) Preheat for 10 minutes.

MEAT

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
Beef	2	200	50-70	On a wire shelf
Pork	2	180	90-120	On a wire shelf
Veal	2	190	90-120	On a wire shelf
English roast beef, rare	2	210	50-60	On a wire shelf
English roast beef, medium	2	210	60-70	On a wire shelf
English roast beef, well done	2	210	70-75	On a wire shelf
Shoulder of pork	2	180	120-150	With rind
Shin of pork	2	180	100-120	Two pieces
Lamb	2	190	110-130	Leg
Chicken	2	220	70-85	Whole
Turkey	2	180	210-240	Whole
Duck	2	175	120-150	Whole
Goose	2	175	150-200	Whole
Rabbit	2	190	60-80	Cut in pieces
Hare	2	190	150-200	Cut in pieces
Pheasant	2	190	90-120	Whole

FISH

TYPE OF DISH	Conventional Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]		
Trout/Sea bream	2	190	40-55	3-4 fish
Tuna fish/Salmon	2	190	35-60	4-6 fillets

Grilling

 Preheat the empty oven for 10 minutes, before cooking.

TYPE OF DISH	Quantity		Grilling		Cooking time [min]	
	Pieces	[g]	Shelf position	Temp [°C]	1st side	2nd side
Fillet steaks	4	800	4	max.	12-15	12-14
Beef steaks	4	600	4	max.	10-12	6-8
Sausages	8	-	4	max.	12-15	10-12
Pork chops	4	600	4	max.	12-16	12-14
Chicken (cut in 2)	2	1000	4	max.	30-35	25-30
Kebabs	4	-	4	max.	10-15	10-12
Breast of chicken	4	400	4	max.	12-15	12-14
Hamburger	6	600	4	max.	20-30	-
Fish fillet	4	400	4	max.	12-14	10-12
Toasted sandwiches	4-6	-	4	max.	5-7	-
Toast	4-6	-	4	max.	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 a cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.

- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a 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 cause damage to 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 cleaning.

Acqua cleaning

The Acqua cleaning procedure uses steam to help remove remaining fat and food particles from the oven.

1. Put 300 ml of water into the Acqua cleaning container at the bottom of the oven.
2. Set the oven function .
3. Set the temperature to 90 °C.
4. Let the appliance operate for 30 minutes.
5. Deactivate the appliance and let it cool down.
6. When the appliance is cool, clean the inner surfaces of the oven with a cloth.

! **Warning!** Make sure that the appliance is cool before you touch it. There is a risk of burns.

Oven lamp

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

Before you change the oven lamp:

- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.

i Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover.

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

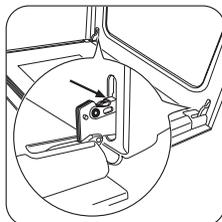
1. Turn the glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with an applicable 300 °C heat-resistant oven light bulb. Use the same oven lamp type.

4. Install the glass cover.

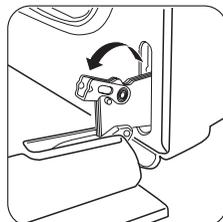
Cleaning the oven door

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

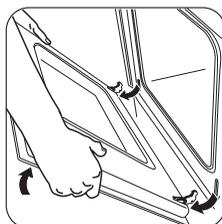
i The oven door can close if you try to remove the internal glass panel before you remove the oven door.



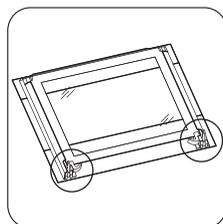
- 1 Open the door fully and hold the two door hinges.



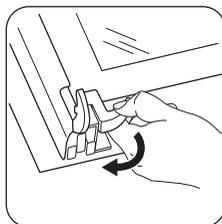
- 2 Lift and turn the levers on the two hinges.



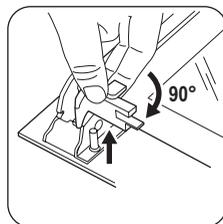
- 3 Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.



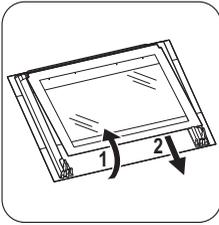
- 4 Put the door on a soft cloth on a stable surface.



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



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



7 Carefully lift (step 1) and remove (step 2) the glass panel.

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

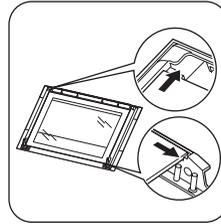
Installing the door and the glass panel

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

What to do if...

Warning! Refer to "Safety information" chapter.

The screen-printing zone must face 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 glass panel in the seats correctly. Refer to the illustration.



Problem	Possible cause	Remedy
The appliance does not operate.	The appliance is not activated.	Activate the appliance. Refer to the chapter "Daily Use".
The appliance does not operate.	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 collect on the food and in the oven.	You left the dish in the oven for too long.	Do not keep the dishes in the oven for longer 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.

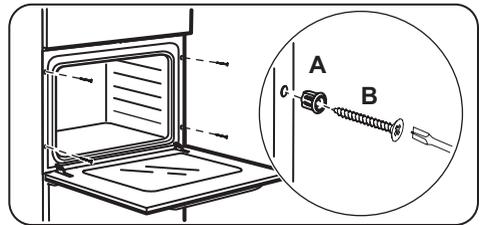
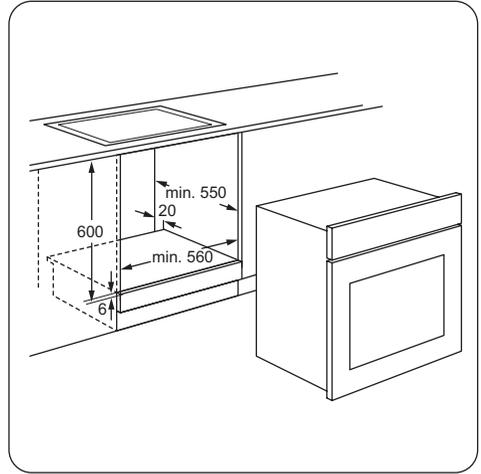
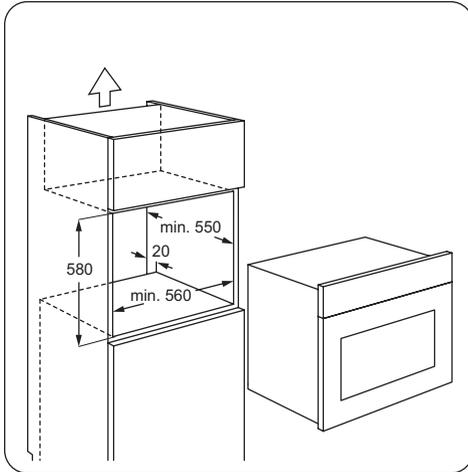
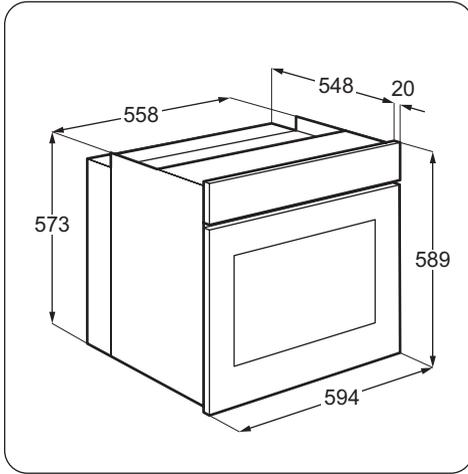
We recommend that you write the data here:

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 follow the safety precautions from the chapter "Safety information".

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.

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
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.



www.zanussi.com/shop

