

ZANUSSI

**Instructions
for the use and care
of FM 11 B
built-in oven**

Contents

Building-in	Page 3
Electrical connection	Page 4
Use and care	Page 6
Using the oven	Page 7
The analogue programmer	Page 8
Using the grill	Page 10
Cleaning	Page 11
What happens if something goes wrong	Page 14

Important: The installation of the oven and connecting it to electricity must always be done by competent installers to standards and regulations currently in force.

Building-in

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and that proper arrangements are made for a continuous supply of air to the oven so it does not overheat.

Dimensions of the recess for building into a kitchen unit (mm) fig. 1 & 2.

Fig. 1

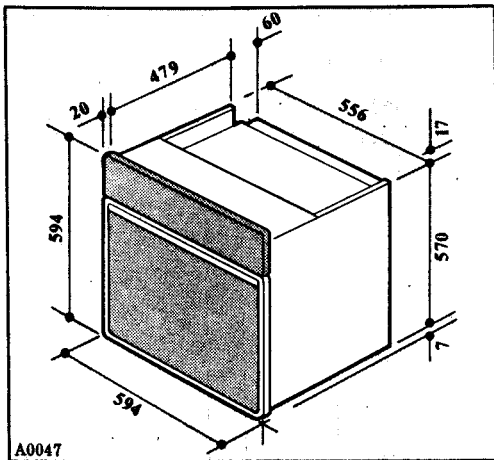
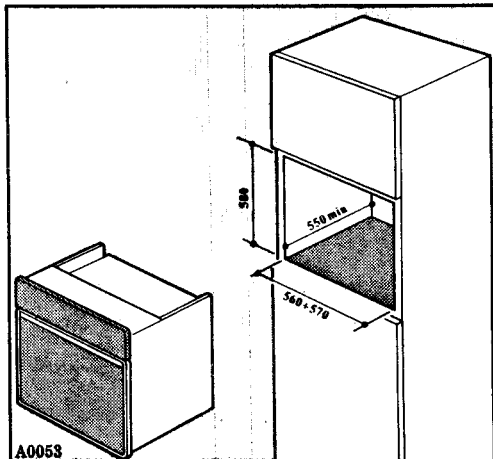


Fig. 2



Securing the oven to the cabinet

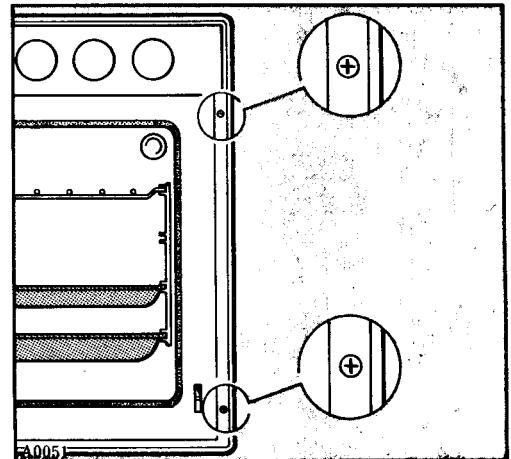
Fit the appliance into the cabinet recess. Open the oven door and secure the oven to the kitchen cabinet with four wood screws which fit exactly the holes provided in the oven frame (fig. 3).

Cooling fan

The cooling fan is designed to cool the walls and the components of the oven itself.

The fan switches on automatically when the oven control knob is turned on. Warm air is blown out through the aperture near the oven door handle.

Fig. 3



Electrical connection

The oven is designed to be connected to 240 V - 50 Hz electricity supply.

Maximum power rating	2548W
Oven element rating	2500W
Grill element rating	2000W

The oven has an easily accessible terminal block which is marked as follows:

Letter L	Live terminal
Letter N	Neutral terminal
⊕	Earth

THIS APPLIANCE MUST BE EARTHED

The cable used to connect the oven to the electrical supply should have a minimum cross section of 2.5 mm².

For direct connection to the electrical supply a double pole switched fused connection should be used. This oven can also be connected via a plug and socket, on both types of installation the fuse fitted should be an ASTA approved BS1362 13 Amp fuse. On both types of installation the control should be easily accessible by the user after completion of the installation.

If a plug top is used it should be connected as follows:

Connect the green and yellow wire (Earth) to the terminal in the plug marked with the letter «E» or the Earth symbol ⊕ or coloured green or green and yellow.

Connect the blue wire (Neutral) to the terminal marked «N» or coloured black.

Connect the brown wire (Live) to the terminal marked «L» or coloured red.

IMPORTANT

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the appliance is connected check that the main fuse and the domestic installation can support the load, and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety instructions not be carried out.

This appliance meets the requirements laid down in EEC Directive No. 82/499 dated 7/6/82 relating to the suppression of radio and TV interference.

When the oven is first installed

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

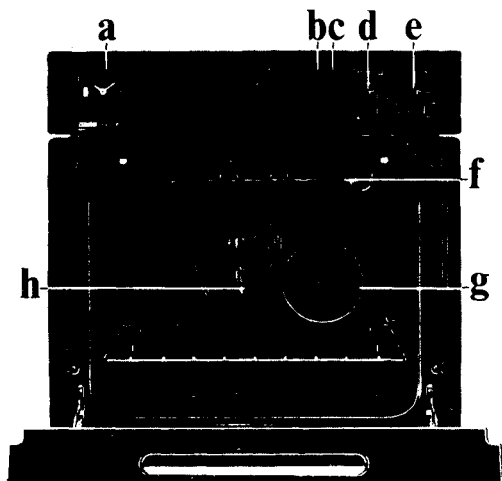
Remove from these parts the plastic film, then wipe with a cloth dripped in methylated spirit.

Then switch the oven control to MAX and leave it to run empty for 30 minutes to burn off any other protective materials.

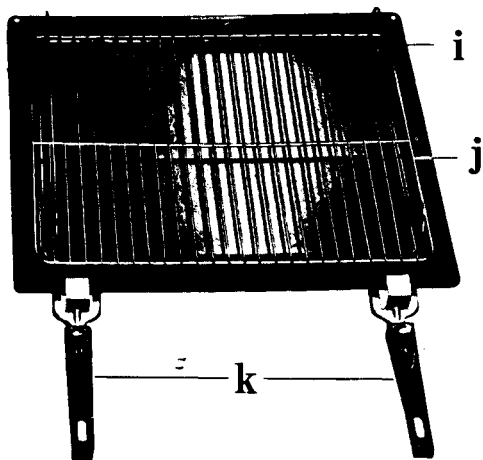
This will also remove any unpleasant new smells.

The oven is evenly heated throughout. A fan in the back wall distributes heated air round the food during cooking so that everything cooks in the same time regardless of where it is placed in the oven or how much food is being cooked. Foods of different types, provided they require the same cooking temperature can be cooked together and there is little possibility of flavour transference.

Use and care



- a - Analogue clock/programmer
- b - On/off light
- c - Oven temperature light
- d - Oven control knob
- e - Oven/grill temperature control knob
- f - Removable grill element
- g - Removable grease filter
- h - Fan



- i - Grill or roasting pan
- j - Reversible grill pan insert
- k - Removable handles (2 Off.)

Using the oven

By turning the control knob (fig. 4) to position (☼) the on/off pilot light will come on as well as the oven light.

The on/off pilot light will stay on until the knob is returned to position «0».

The food can be put into the oven before switching on, even when cooking manually - the speed of heating up is so fast that there is no need to preheat.

The oven shelves can be fully filled. Most normal types and materials of cooking utensils can be used.

During cooking the door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

Important

The anti-tip oven grid must be positioned as shown in figure 5.

Cooking manually

When preparing to cook ensure that the programmer is not in operation accidentally.

If the foods placed in the oven have to be thawed, shut the door and turn the control knob (fig. 4) to symbol (☼). This setting is NOT a cooking position but is intended to assist the thawing of frozen foods.

When wishing to cook turn the control knob to position (☼). It is possible to choose temperatures between 50°C and MAX. By means of the temperature control knob, this gives a full range of temperatures. The oven temperature light will come on and will remain on until the oven has reached the correct temperature; after that it will come off and on with the thermostat, showing how the temperature is being maintained.

Note

When the control knob (fig. 4) is on position (☼) or (☼) the temperature control knob (fig. 6) should be on the «0» position.

Fig. 4

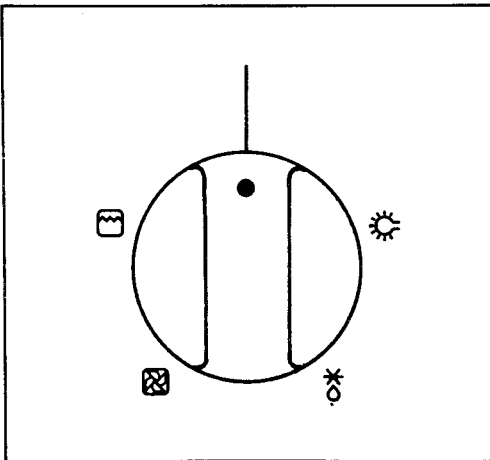
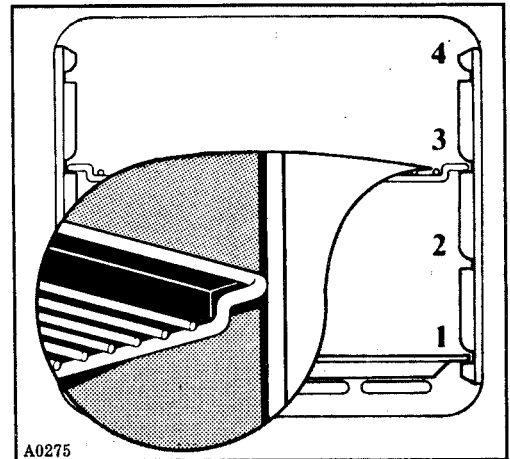


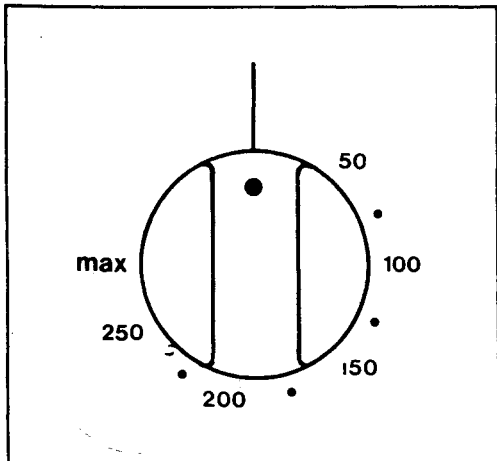
Fig. 5



Thermostat control knob (fig. 6)

By turning the thermostat control knob clockwise you select the cooking temperature. Temperature selection starts at 50°C and is marked in 25°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 280°C; the thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked. The MAX setting is particularly suitable for grilling. Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that it will come on and off with the thermostat showing how the temperature is being maintained.

Fig. 6



Analogue programmer (fig 7)

This programmer enables you to switch the oven on and off at pre-set times without the need for you to be in attendance. The programmer features a clock indicating the hour of the day and a sound signaling device, which indicates the end of a programmed cooking cycle. There is also a minute minder facility.

Most foods cook well automatically, but preference should be given to those which will not be affected by the waiting period before the oven comes on.

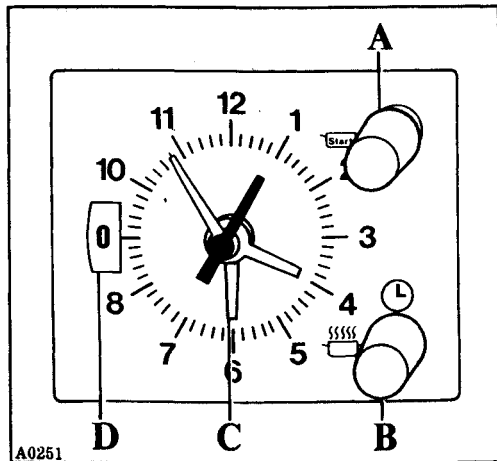
Knob A - START

By depressing and turning this knob the C-hand is set on the cooking start time. (Up to 11 hours 30 minutes in advance).

Knob B -

By turning this knob clockwise or anticlockwise the cooking duration is set on dial D (up to 3 hours).

Fig. 7



Setting the clock

To set or adjust the correct time of day, pull out knob B, and turn clockwise or anticlockwise. It will be necessary to do this upon installation, after a power failure or when the clock is fast or slow.

Manual operation

To operate the oven manually ie., without programming, turn knob B clockwise until the hand symbol (☞) is centred on dial D.

Ensure that the «C» hand is positioned under the hour hand of the clock, to do this, depress and turn knob A.

Semi-automatic operation

Manual Cooking Start: Automatic Cooking Stop.

Place the food to be cooked into the oven.

Turn knob B clockwise to set on dial D the number of minutes corresponding to the required duration of cooking. Turn the oven control and temperature control knobs to the required positions.

A sound alarm will indicate when the cooking time is over, the oven then switches off automatically. The alarm will sound for a maximum of 10 minutes after which it stops automatically.

It is possible to turn off the alarm should you be present, to do so, turn knob B until the «0» symbol is centred on dial D.

Automatic Cooking Start: Manual Cooking Stop.

Place the food to be cooked into the oven.

Depress and turn knob A to set the «C» hand on the required cooking start time. Turn knob B clockwise or anticlockwise to display on dial D the maximum cooking duration time (180 minutes). Turn the oven and thermostat control knobs to the required settings.

When you return to switch off the oven, turn knob B until the «0» symbol is centred on dial D. Continue to turn the same knob until the hand symbol (☞) is displayed. Now return the oven and thermostat control knobs to their off positions.

Totally automatic cooking

This enables you to turn the oven on and off at pre-set times.

Place the food to be cooked in the oven.

Press in and turn knob A so as to set the C-hand to the required cooking start time (the C-hand is integral with the hour hand when the oven is not in the automatic mode).

Turn knob B, setting on dial D the required cooking duration (maximum of 180 minutes).

Turn the oven control and the temperature control knobs to the required positions. A sound alarm will indicate when the cooking is over, and the oven will automatically switch off. To stop the alarm turn knob B clockwise until the «0» symbol appears on dial D.

If the sound alarm is not manually turned off it will switch itself off after 10 minutes.

Minute minder

The programmer will act as a minute minder provided no automatic cooking has been programmed.

To operate the minute minder, turn knob B clockwise and set on dial D the required cooking time (maximum of 180 minutes).

A sound alarm indicates when the time is up. To stop the alarm turn knob B until the «0» symbol is centred on dial D, continue to turn until the hand symbol appears.

Using the grill

As with the oven, the grill control can be set to a number of different heat settings. At MAX the thermostat controlling the heat does not operate and the element stays on continuously to give the highest heat possible. Foods to be grilled are placed on the wire trivet in the grill pan, the trivet can be placed either way up to give the required distance from the element. For foods which require slow grilling, the grill pan should be set on a lower shelf position. To remove the grill element pull outwards and always remember to insert the ceramic safety plug (fig. 8).

Important

Your oven door is fitted with hinges, giving two door positions, fully closed or fully open.

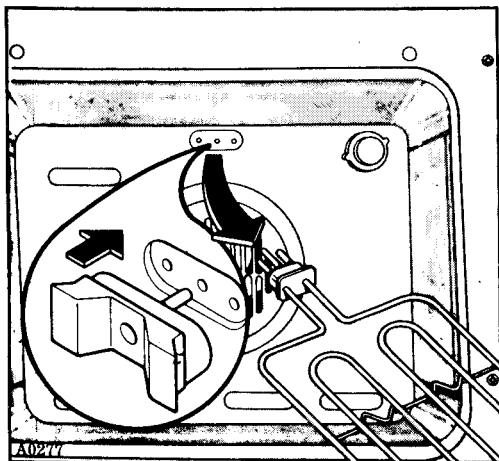
When grilling, the oven door must be closed.

Grilling with the door open could cause areas of the oven and surrounding furniture to become excessively hot; as well as reducing the performance, efficiency and economy of the grill.

Safety thermostat

Should the main oven thermostat fail the oven is protected by a safety thermostat which will operate if the temperature within the oven reaches too a high level. Once the temperature has returned to a safe level the main oven thermostat will function. In cases where there is a permanent failure it is necessary to contact the Zanussi Network Service engineer.

Fig. 8



Cleaning

After every meat roasting it is advisable to wipe the oven over whilst still warm with a warm soapy cloth to prevent a build up of soil.

The enamelled parts can be cleaned with warm detergent water or any normal oven cleaner. Abrasive scourers should not be used.

Stainless steel parts should be carefully rinsed then dried with a soft cloth.

Glass parts should be left to cool before cleaning.

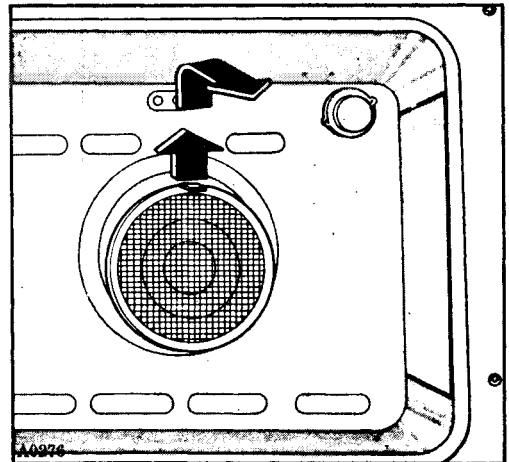
Grease filter (fig. 9)

To remove the filter, proceed as follows:

Pull up the protruding tongue and then pull the filter outwards, removing it from the rear panel.

This filter protects the fan from fat splashes; it should always be cleaned after roasting has taken place. As it is stainless steel you can safely wash it in the dishwasher. Install the grease filter only when roasting fat meats.

Fig. 9



Removing the back panel

You may wish to remove the back panel from time to time, to enable you to clean it thoroughly.

Warning

Before removing the back panel the oven must be disconnected from the electricity supply and the safety plug put into the grill socket (fig. 8). To remove the back panel use a screwdriver as shown (fig. 10).

Wash the panel with very hot water and a detergent using a soft cloth.

Replacing appliance components

Prior to undertaking any maintenance work or replacing the oven lamp or grill heating element, be sure to disconnect the appliance from the electricity supply.

Oven lamp replacement

Push in and unscrew anticlockwise the glass cap (fig. 11). Remove the faulty bulb and replace with one that resists to high temperatures (330°C). Electric bulb: 15W, 240V, 50Hz, 300°C, E14. Bulbs are available from your Zanussi Service Network.

Fig. 10

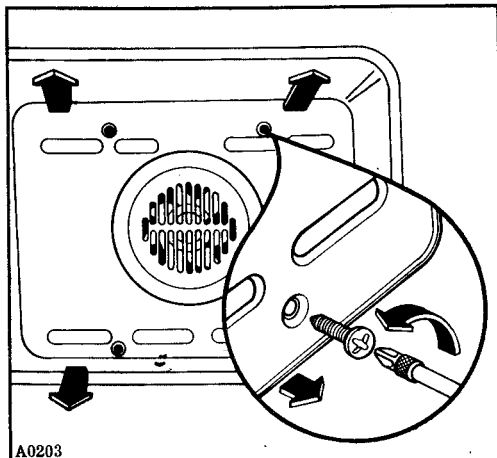
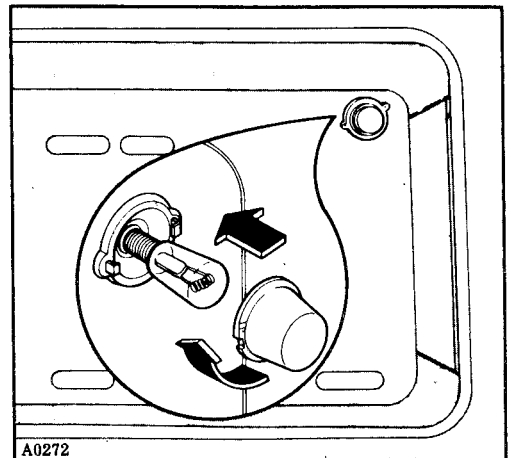


Fig. 11



Removing the oven door

(fig. 12 A, B, C)

1. Open the oven door so that it is in the horizontal position.
2. With the aid of a coin move the two retaining discs a quarter turn clockwise, so that the two raised bars are to the left hand side of the hinges.
3. Raise the door halfway.
4. At this stage the two hinges on either side of the door must be clasped together simultaneously. The door can then be removed by pulling out and downwards, maintaining the angle.

Fig. 12/A

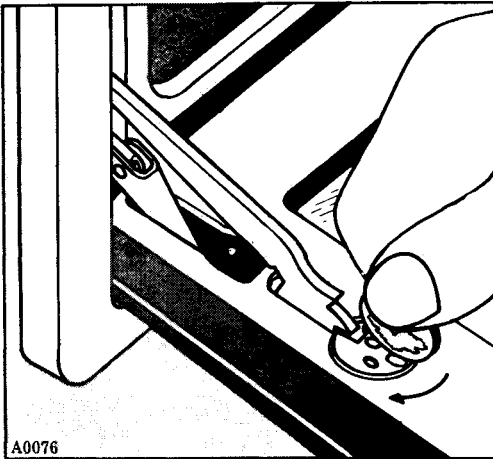
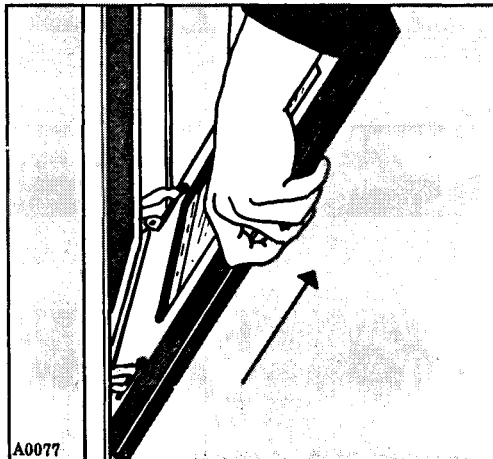


Fig. 12/B



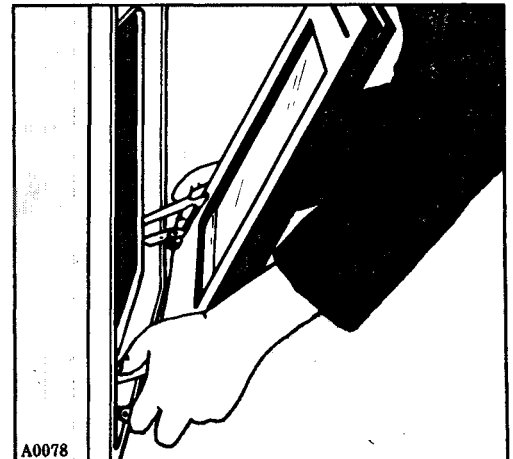
To replace the door

1. Clasp the two hinges on either side of the door together simultaneously.
 2. Hook the top hinge into the top slot so that the hook is engaged with the roller.
 3. Drop the lower hinge into the lower slot, so that the notch is engaged.
- Drop the door down so it is in the horizontal position.

NOTE: It is very important when carrying out this operation that both hinges should be located simultaneously.

4. Turn the retaining discs back a quarter turn so that the two raised bars are opposite the hinges. The door can then be closed.

Fig. 12/C



What happens if something goes wrong

If the oven does not come on when cooking manually, first check that the programmer is set for manual, ie. in the (M) position.

If this is as it should be and the oven still does not come on:

- a) Check that it is plugged in properly.
- b) Check that the socket switch and/or switch from the supply to the oven are ON.
- c) Replace the fuse in the plug, when present, with another of the appropriate rating and check that this plug has been wired up properly.
- d) Check that the socket, when present, is supplying power - do this by plugging in another appliance that is known to be working properly.
- e) Check that the fuse in the fuse box is intact.

If, after all these checks, the oven still does not work, send for your local Zanussi network service centre listed in the telephone directory.

It helps to jot down the name and address and telephone number in the space below.

Name

Address

Telephone number

ZANUSSI GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of the enclosed card.

We, Zanussi Limited, guarantee that if within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials we will at our option repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

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

- The appliance is still in the possession of the original purchaser.
- Any appliance or defective part replaced shall become our property.

This guarantee does not cover any damage caused during transportation or the replacement of any light bulbs or removable parts of glass or plastic.

Should you require service on your Zanussi appliance consult the enclosed list for your nearest network centre. If the product is under first year guarantee then you will be required to produce proof of date of purchase to the engineer. If it is under 5 year cover then you must show your cover card to the engineer.

Please ensure that the enclosed pre-addressed card is stamped, completed in full and forwarded to Zanussi Limited, to enable the guarantee to be recorded. Also complete the space below as your own record of the guarantee.

GUARANTEE RECORD

Appliance purchased from _____ on _____
Guarantee card no _____ Model no _____
Serial no _____ (These details may be taken from your Guarantee Record Card)
Your name _____
Address _____
