

ZANUSSI

Instructions for the use and care of FM 6 Convection built-in oven

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

Warnings – Built-in ovens

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any installation work must be undertaken by a qualified electrician or competent person.
- It is dangerous to alter the specifications or modify the product in any way.
- This appliance should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used.
- Cookers can become very hot with use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.
- Always ensure that the control knobs are in the «off» position when not in use.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.
- Never line any part of the oven with aluminium foil.
- Easy clean liners should never be cleaned with any other than soapy water (see cleaning instructions).
- Before any maintenance or cleaning work is carried out on the appliance, always turn off the isolator switch at the cooker point, and allow to cool.
- Ensure that the anti-tip oven shelves are put in place in the correct way (see instructions).
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.

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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 are shown in 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. When the oven is switched off, the fan may remain on for some time in order to cool the oven and kitchen cabinets properly, after which it switches off automatically.

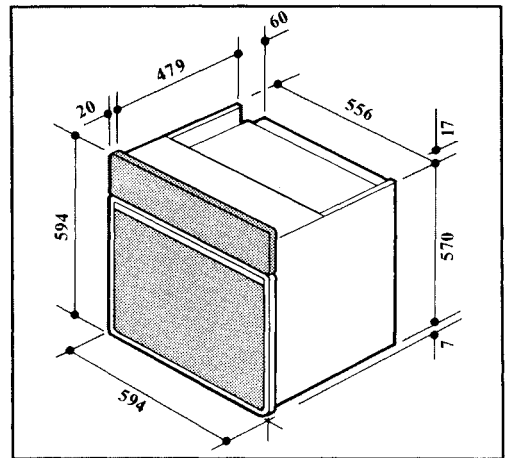


fig. 1

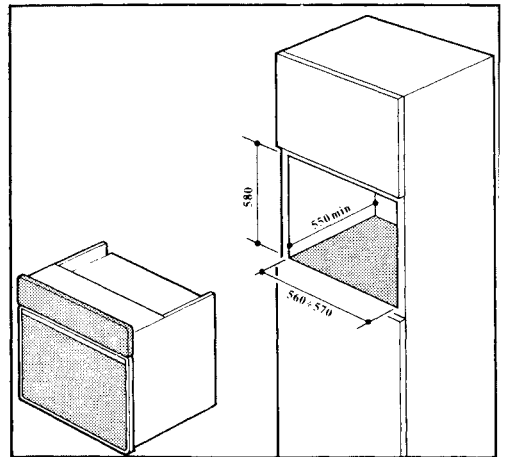


fig. 2

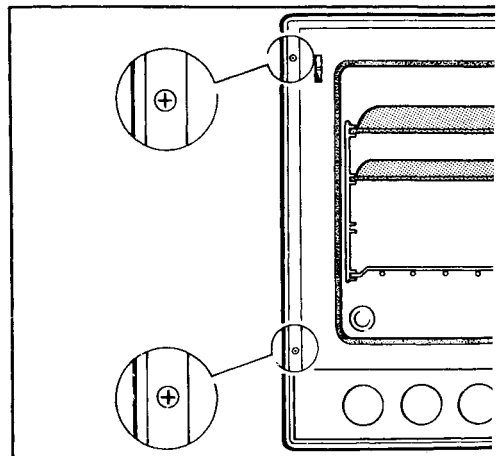


fig. 3

Electrical connection

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

Maximum power rating	2565 W
Oven element rating	2500 W
Grill element rating	2000 W

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

Letter L	Live terminal
Letter N	Neutral terminal
$\frac{\perp}{\equiv}$	Earth

The cable used must have a cross section of at least 1,5 mm².

For direct connection to the mains supply a two-pole switch with a

minimum rating of 11 A must be fitted between the supply and the appliance.

This switch must not break the yellow/green earth cable at any point.

For plug and socket connection the plug must have a minimum rating of 11 A.

The appliance must be earthed

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;
the power supply is properly earthed;
the two-pole switch used to connect the appliance to the supply is easily accessible after installation.

The manufacturers disclaim any responsibility should these safety instructions not be carried out.

This appliance meets the requirements laid down in EEC Directive No 76/889 dated 4/11/1976 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 dipped in methyated 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 is being cooked.

Foods of different types, provided they require the same cooking temperature, can be cooked together and there is no possibility of any flavours or smells being transmitted from one food to another.

This is the Zanussi Convection system.

The oven has a removable grill.

Cooking by either oven or grill can be manual or automatic (without or with the programmer). This includes a digital clock, a minute minder and controls by which the oven can be set to come on and go off unattended.

Indicator lights on the control panel show when the oven is switched on and the behaviour of the thermostat during cooking.

A light comes on inside the oven when it is switched on and remains on until the oven goes off.

The grill cannot be used at the same time as the oven.

The grill control provides a variety of heat settings.

The internal dimensions of the oven are:

height	320 mm
width	420 mm
depth	375 mm
volume	50,5 lt

Using the oven

As soon as the oven is switched on the fan starts and runs until the oven control is switched off again (fig.4). The food should 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.

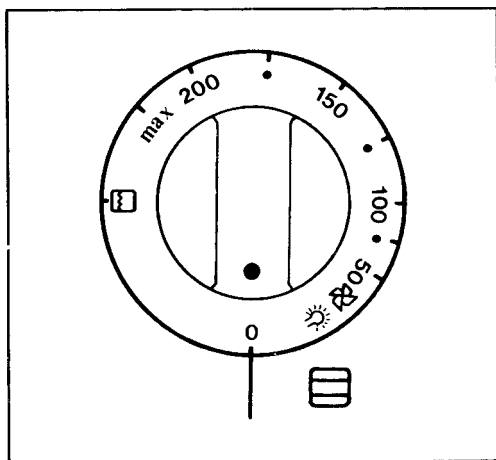


fig. 4

Cooking manually

When cooking manually ensure that the programmer is not in operation accidentally.

In this case, turn knob 2 of the programming device clockwise until the 'open hand' symbol coincides with the index of dial 4.

IMPORTANT

ENSURE THAT TIME SHOWN ON DIAL 5 COINCIDES WITH THE TIME SHOWN ON THE CLOCK ITSELF.

Arrange the food in the oven, shut the door and turn the oven control (See fig.4) to the required temperature setting.

When the control reaches ∞ the oven temperature light will come on, also an internal oven light.

This setting is NOT a cooking position but is intended for rapid thawing of frozen food.

Positions from 50°C to MAX are cooking positions and give a full range of temperatures.

The oven temperature light will come on until the oven has reached the correct temperature; after that it will come on and off showing how the temperature is being maintained.

Cooking automatically

The oven or grill can cook automatically when the programmer is set to switch it on and off at the times given without the need for anyone to be in attendance.

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.

The digital electric programmer

The electric programmer has the purpose of turning on the cooker automatically at the preset time and to turn it off automatically when the cooking time is up.

Furthermore, it also features an electric clock, showing the hour of the day and a minute minder with electric bell.

Operation of the electric programmer

Fig. 5 shows the controls of the electric programmer.


By means of the knob 1,2 and 3, all necessary adjustments can be carried out i.e.:


Knob 1

By turning this knob clockwise, you can reset the digital clock to the correct time (for instance upon installation or following a power failure, or when the clock is fast or slow, etc.).

Knob 2

By turning it clockwise, this knob will set the following controls on dial 4: the required cooking time (up to 210 mins.);

the 'crossed bell'  symbol to interrupt the sound signal;

the 'open hand'  symbol permits manual operation of the oven.

Knob 3

By pressing it in and turning it either clockwise or anticlockwise, this knob allows you to set on dial 5 the cooking start time.

Note:

Upon installation of the cooker, re-setting the clock or returning the controls to manual, it is necessary to ensure that the time shown on dial 5 coincides with the time shown by the clock itself.

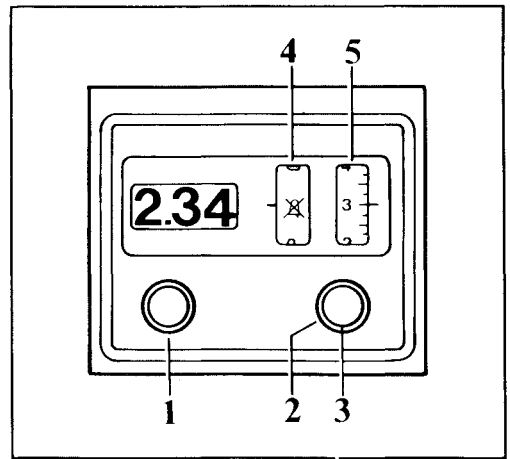


fig. 5

Semiautomatic operation of the oven

This oven makes it possible to either finish or start cooking automatically, both in the oven itself and with the grill.

1st instance:

manual cooking start - programmed, i.e. automatic cooking stop.

Place the food to be cooked into the oven;

Turn knob 2 clockwise, and set on dial 4 the number of minutes corresponding to the required cooking end;

Turn the oven knob to the required temperature setting

2nd instance:
programmed, i.e.
automatic cooking
start - manual
cooking stop.


Place the food to be cooked into the oven;


Press in and turn knob 3 clockwise setting on dial 5 the required cooking start time;

Turn knob 2 clockwise, setting on dial 4 the maximum time allowed by the programmer (210 mins.);

Turn the oven knob to the required temperature setting.

Note:

To stop the automatic cooking, turn knob 2 clockwise, setting on dial 4 the symbol '0' to switch off the oven and then turn the same knob 2 to the 'crossed bell'  symbol to stop the sound signal.

If the cooking stop time is to be set manually, turn knob 2 clockwise until the 'open hand'  symbol is centered on dial 4.

Totally automatic cooking

Either the oven or grill can be programmed to switch on and off automatically.

Place the food to be cooked in the oven;


Turn knob 2 clockwise and set on dial 4 the required cooking duration (up to 210 mins.);

Press in and turn clockwise knob 3, setting on dial 5 the cooking start time;

Turn the oven control knob to the desired temperature level.

When the cooking time is up, symbol '0' will coincide with the index of dial 4. This indicates that the oven is disconnected from the electric supply,

and at this point a sound signal will indicate that the cooking is over.


To stop the sound signal, turn knob 2 clockwise until the 'crossed bell'  symbol coincides with the index of dial 4.

Minute minder

The programmer will act as a minute minder only if no automatic cooking is programmed and the oven is not turned on.

To operate the minute minder, turn knob 2 clockwise and set on dial 4 the required cooking time.

The maximum allowed cooking duration is 210 mins.

To stop the sound signal, turn knob 2 clockwise until the 'crossed bell'  symbol coincides with the index of dial 4.

Example of programmer setting for automatic operation of the oven

Cooking stop time: 19.00 hours

Cooking duration: 2 hours (120 mins.)

Place the food to be cooked into the oven;

Turn knob 2 clockwise, setting on dial 4 the required cooking duration, i.e.: '120 minutes';

Press in and turn knob 3 clockwise, setting on dial 5 the cooking start time, i.e.: 5 p.m. (corresponding to 17.00 hours);

Turn the oven control knob to the required temperature setting.

After carrying out the above settings, the oven will operate automatically from 17.00 hours to 19.00 hours.

Using the grill

As with the oven the grill control (see fig. 6) 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.

The grill can be operated by the programmer.


Foods to be grilled are placed on the wire grid in the grill pan, which can be curved either upwards or downwards to give the required distance from the element.

The pan is then put into the third runner position, counting from the bottom of the oven upwards.

Important

Because the grill element is in the top of the oven, the door must be left ajar during grilling.

To use the grill

Turn the oven control to  and then set the grill control to the heat setting required.

A little use and practice will soon show which heat setting is the best for the individual user.

When grilling is over, remove the heat deflector and shut the door.

Safety thermostat

To prevent dangerous overheating of the oven caused by incorrect use of the appliance or by a defective component, the oven incorporates a safety thermostat which cuts off the electric supply when necessary.

When the temperature has returned to a normal level, this safety thermostat will automatically turn off.

Therefore, if the thermostat cuts in due to an incorrect use of the oven (e.g.: grilling with the oven door closed), to be able to use the oven again, simply wait for the same to cool down to a normal level or, respectively, remove the cause if due to a defective component, in which case you should apply to the nearest Service centre.

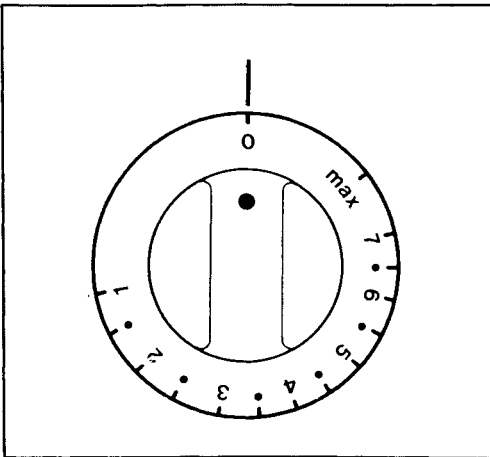


fig. 6

Cleaning

After every meat roasting wipe the oven panels with a damp cloth as soon as they have cooled so that any fat splashes are removed.

After use wipe over the rest of the oven with a cloth wrung out in liquid detergent.

Do not use abrasive scourers or steel wool on any stainless steel or painted surfaces.

Always wait until the oven is cool before cleaning - this is particularly important where the glass oven door is concerned.

From time to time it will be necessary to do more thorough cleaning.

When the operations described below are carried out the oven should first be unplugged or switched off from the electricity supply.

To remove the grease filter

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 a dishwasher.

Removing and cleaning the oven panels

To remove panels, proceed as follows:-

Disconnect and remove the grill heating element;

Remove the top and bottom oven panels;

Unclip the shelf runners;

Lift the side panels off their support pins;

Remove the screws holding the back panel in position; lift it out;


Wash the panels with very hot water and a detergent using a soft cloth;

If the shelf runners or the panels become very soiled, use a standard caustic product specially made for cleaning ovens;

What happens if something goes wrong

Power cuts

Should the electricity supply fail for any reason remember to reset the electric clock to the right time when the power is resumed.

If the cooker does not come on when cooking manually, first check that the 'open hand'  symbol coincides with the index line of dial 4, (fig.5 page 7) and that the time shown on dial 5 coincides with the time shown by the clock itself.

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

Check that it is plugged in properly;

Check that the socket switch and/or the switch from the supply to the oven are ON;

Replace the fuse in the plug, when present, with another of the appropriate rating and check that this plug has been wired up properly;

Check that the socket, when present, is supplying power. Do this by plugging in another appliance that is known to be working properly; 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.



ZANUSSI STANDARD 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 guarantee card.

We, Zanussi Limited, undertake that if, within twelve months (24 months for TV sets) 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 the rating plate.

—The appliance has been used for normal domestic purposes only, 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.

All service work under this guarantee must be undertaken by a Zanussi Network Service Centre (or the Zanussi Authorised TV Service Dealer).

Any appliance or defective part replaced shall become our property.

Exclusions

This guarantee does not cover:

—Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

—Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.

—Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.

—Television receivers - routine adjustment, or poor reception resulting from a source outside of the receiver.



ZANUSSI 5 YEAR COVER CONDITIONS

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

Notes

1. Products supplied as "seconds", refurbished, damaged or shop-soiled are not eligible for Zanussi 5 year cover.
2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.
4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.
5. Covers issued are not refundable or transferable.

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