

# ZANUSSI

BUILT-UNDER  
ELECTRIC  
DOUBLE OVEN  
AND GRILL  
ZHQ 575

INSTRUCTION BOOKLET

## IMPORTANT SAFETY INFORMATION

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the information in this book contact the Customer Care Department. The address is on the back page of this book.

### INSTALLATION

- The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a qualified electrician or competent person.
- The appliance must be installed in an adequately ventilated room.
- NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor.
- This appliance is heavy and care must be taken when moving it. Do not try to *lift* or move the appliance by pulling the door handles.
- All packaging, both inside and outside the appliance must be removed before the appliance is used.
- It is dangerous to alter the specifications or modify the appliance in any way.
- After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this.

### CHILD SAFETY

- **Do not** allow young children to play with any part of the packaging.
- This appliance is designed to be operated by adults. Young children must not be allowed to tamper with the controls or play near or with the appliance.
- **CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.**

### DURING USE

- This appliance has been designed for domestic use to cook edible foodstuffs only and, and must not be used for any other purposes.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Never place plastic or any other material which may melt in or on the oven.
- Do not stand too close to the oven or grill while in use as warm air will exhaust from the grill cavity and the vents on the front frame of the appliance.
- Do not leave the grill pan handle in position when grilling and ensure oven gloves are used to remove and replace the handle, as it will become hot.
- Always use oven gloves to remove and place food in the oven.
- Ensure that all vents are not obstructed to ensure ventilation of the oven cavity.
- Never line any part of the appliance with foil.

- Stand clear when opening the drop down oven doors. Support the doors using the handles until fully open.
- **Never leave the appliance unattended when the oven door is open.**
- **Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Ensure that all control knobs are in the OFF position when not in use.
- **Do not** stand on the open oven doors.
- **Do not** hang towels, dishcloths or clothes from the appliance or its handles. They are a safety hazard.
- During use the appliance becomes hot, care should be taken to avoid touching heating elements inside the oven.

### CLEANING AND MAINTENANCE

- The appliance is heavy and care must be taken when moving it.
- **For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire especially in the grill pan.**
- **Do not** leave the cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.
- Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning / maintenance work.
- Only clean this appliance in accordance with the instructions given in this book.

### SERVICE

- Repairs should not be carried out by inexperienced persons as this may cause injury or serious malfunction. This appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied on page 49 of this book.

### AT THE END OF THE APPLIANCES LIFE

- When the time comes to dispose of your appliance please contact your local Council Authority. They can arrange to dispose of the appliance in a safe and controlled manner.
- The number will be in the telephone book.

**Please read this instruction book carefully before use and retain for future reference.**

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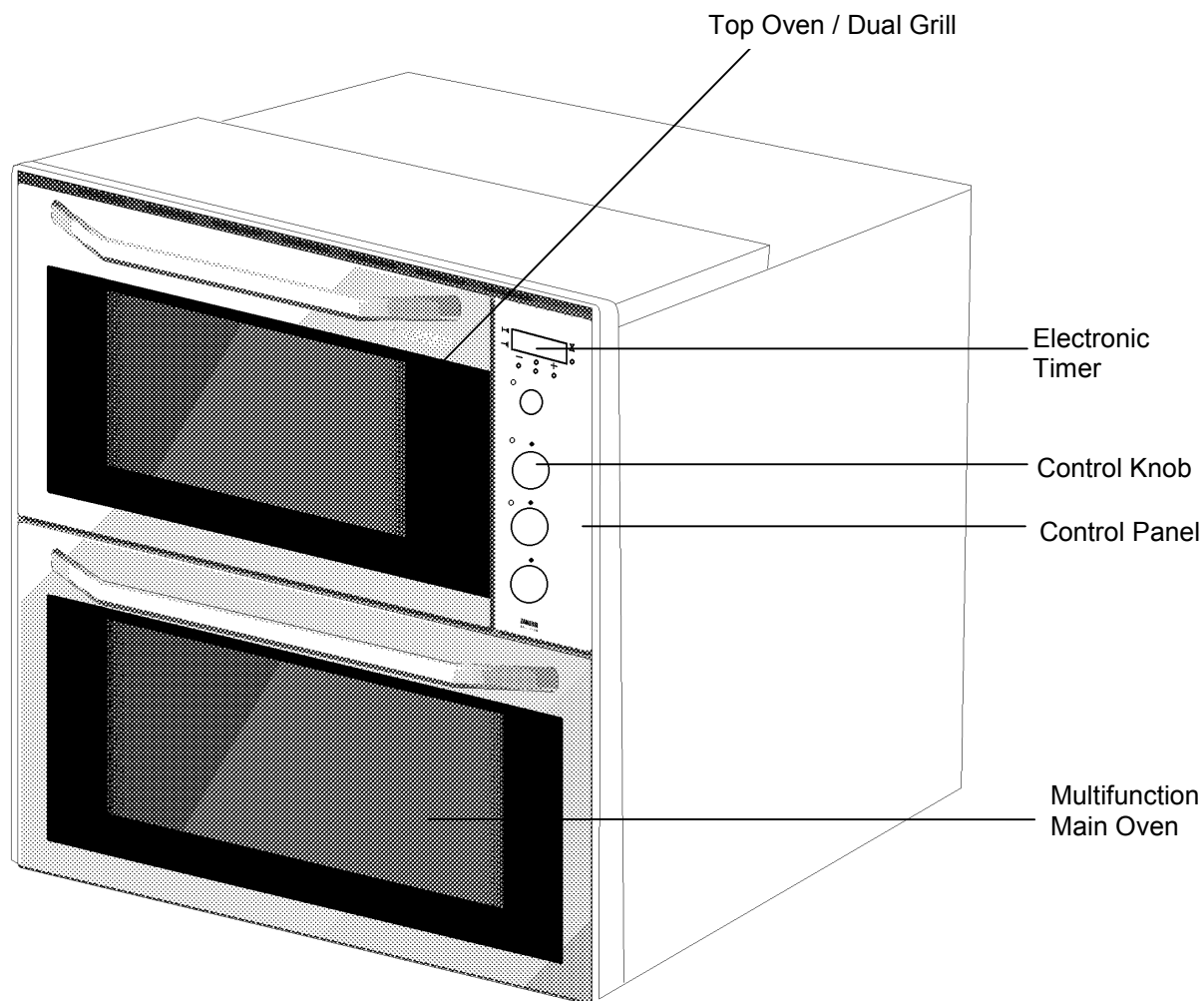
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### Built in electric double oven

 **WARNING: THIS APPLIANCE MUST BE EARTHED**

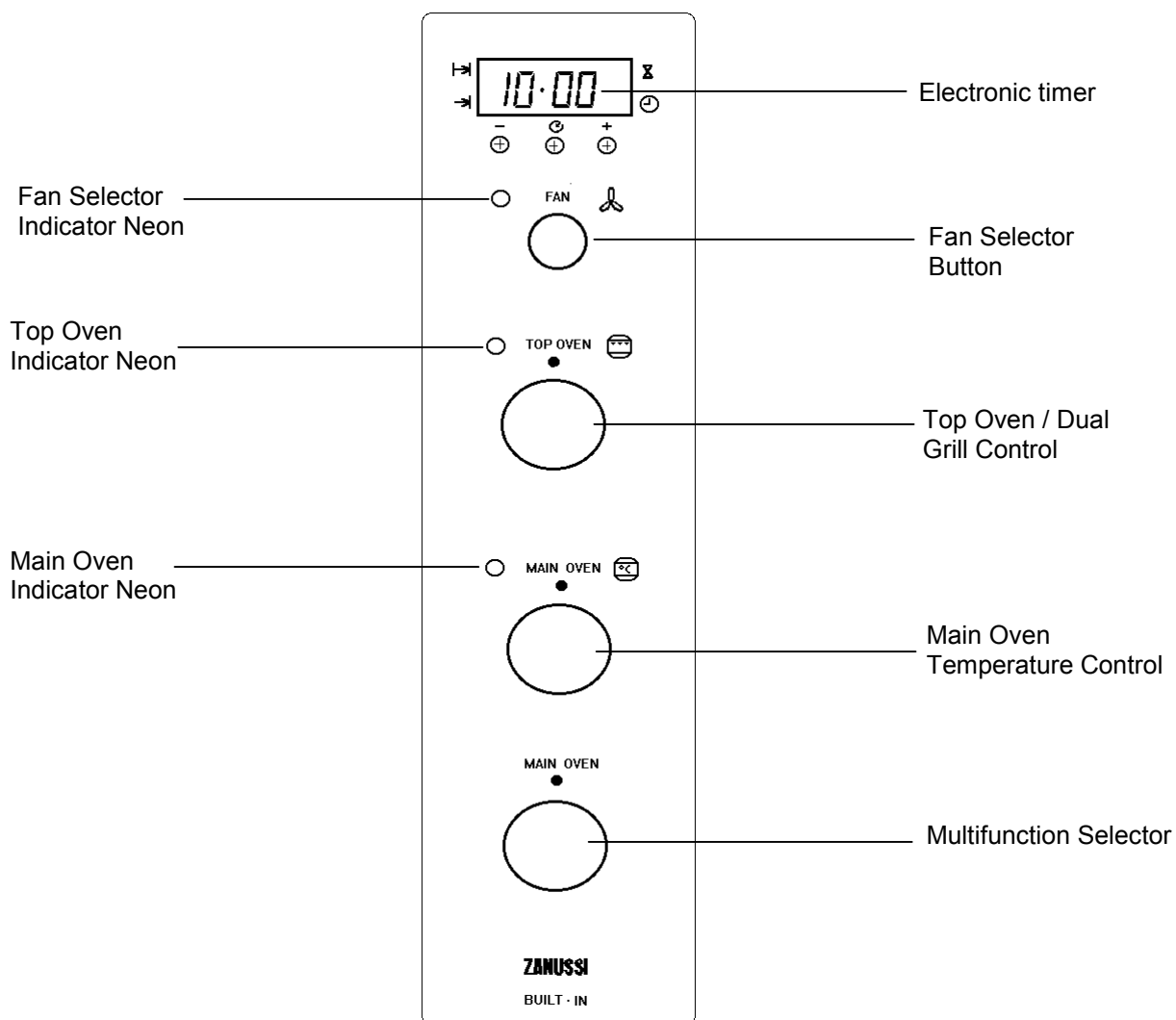


Your built in appliance comprises of a conventional oven and dual grill in the top compartment. The top oven is convenient and economical for mid-week use because of its size.

The fan oven is the larger of the two ovens. It is particularly suitable for cooking larger quantities of food.

The fan oven can be automatically controlled by the electronic timer.

## The Control Panel



## MULTIFUNCTION MAIN OVEN SELECTOR

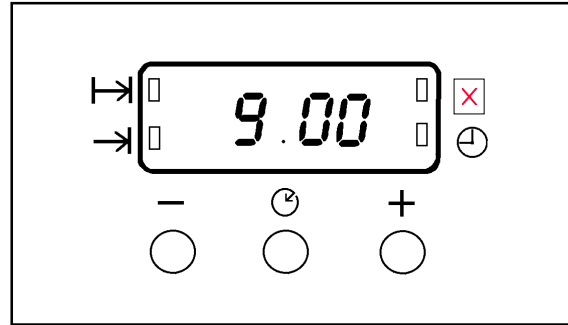
-  Fan Oven
-  Conventional Oven
-  Pizza Function
-  Defrost
-  Booster
-  Thermal Grilling
-  Oven Light

## BEFORE USING THE APPLIANCE

### WHEN FIRST SWITCHING ON

The timer must be set to manual operation before the Main oven can be operated. This must be done whenever the appliance is switched off at the wall or when there has been a power failure. For instructions on how to set the timer see page 10.

The Top Oven and the Dual Grill are not controlled by the electronic timer.



### RATING PLATE

This is situated on the lower front frame of the appliance and can be seen upon opening the top cavity door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

**Do not remove the rating plate from the appliance as this may invalidate the guarantee.**

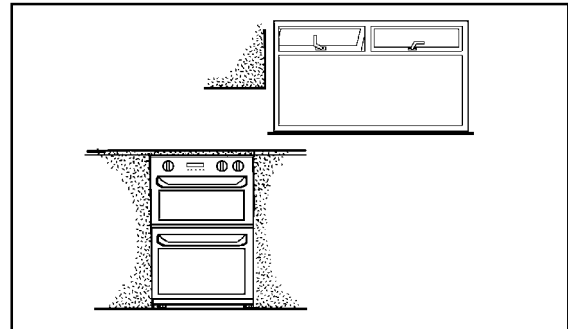
### PREPARING TO USE YOUR APPLIANCE

Wipe over the base of the ovens with a soft cloth and hot soapy water and wash the grill and oven furniture before use.

We suggest that you run the oven elements for 10 – 15 minutes at 220°C to burn off any residue from their surfaces.

The procedure should be repeated with the grill for approximately 5 – 10 minutes.

During this period and odour may be emitted, it is therefore advisable to open a window for ventilation.



### CONDENSATION AND STEAM

When food is heated it produces steam in the same way as a boiling kettle does. The ovens are vented to allow some of this steam to escape. However, always stand back from the appliance when opening the oven doors to allow any build up of steam or heat to release. If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration occurring, regularly wipe away condensation and any soilage from the appliance surfaces.

## COOKWARE

Baking trays, dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

**Do not** use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance. Advice on the effect of different materials and finishes of bakeware is given in 'Hints and Tips' in the appropriate oven section.

## THE COOLING FAN FOR THE CONTROLS


Your appliance has a cooling fan fitted behind the controls to prevent them from overheating.

The cooling fan will come on immediately when the grill is switched on and after a short time when either of the ovens are in use.

The cooling fan may turn on and off when the appliance is in use. This is quite normal.

The cooling fan may run on after the ovens or grill are switched off for a period of time to cool the appliance down. It may continue to switch on and off until the appliance is cool.

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 **Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.**

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## NOTE

The action of the cooling fan will depend on how long the ovens or grill have been used and at what temperature. It may not switch on at all at lower temperature settings nor run on where the grill or oven has only been used for a short period of time.

## FAN SELECTOR INDICATOR NEON

The Fan Selector neon operates when the Fan Selector button is pushed out.

The Selector neon will illuminate with all Top oven functions, except the conventional oven.

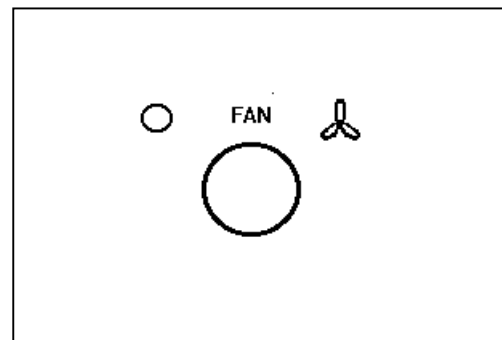
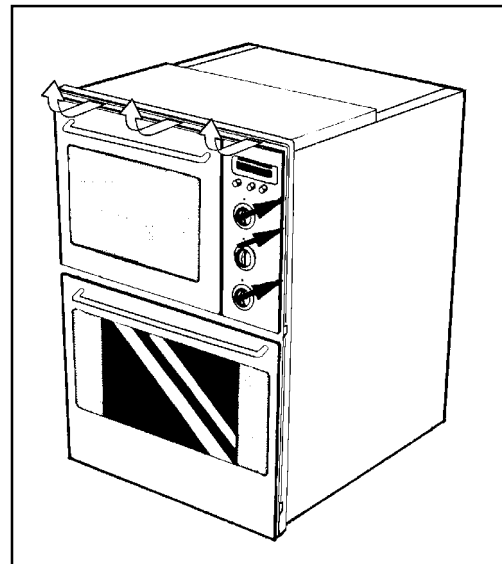
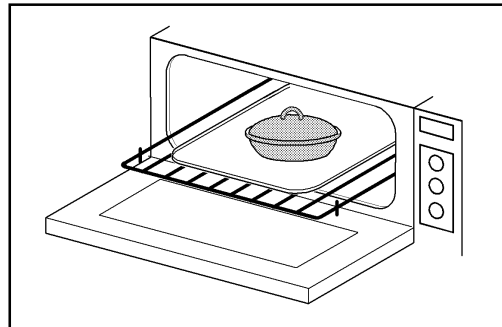
The neon will turn on and off during use to show that the temperature is being maintained.

## POP IN POP OUT CONTROLS

These control knobs can remain flush with the control panel when not in use, or pushed and released to stand out from the panel for easy operation.

## FAN SELECTOR BUTTON

The Top oven enables you to cook with the oven fan in operation or by conventional means. Push out the Fan Selector button for fan assisted cooking. Refer to the appropriate oven section for full instructions.

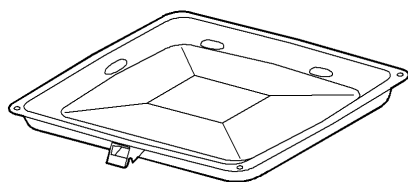




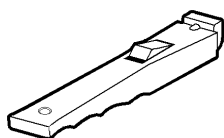
## GRILL AND OVEN FURNITURE

The following items of grill/oven furniture have been supplied with the appliance. If you require replacements of any of the items listed below, please contact your local Service Force Centre quoting the relevant part number.

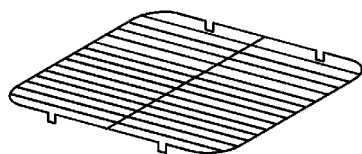
1 grill pan



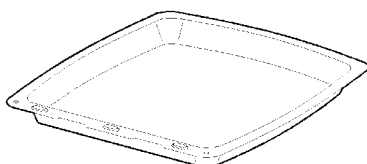
1 grill pan handle



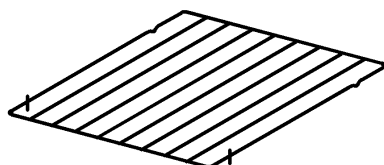
1 grill pan grid



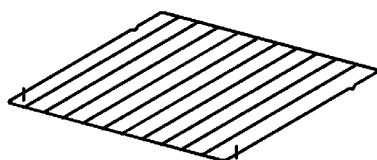
1 meat tin  
(311409401)



1 shelf for grilling and  
top oven cooking



2 shelves for fan  
oven cooking



# THE ELECTRONIC TIMER

KEY

A COOK TIME

B END TIME

C COUNTDOWN

D TIME

E DECREASE CONTROL

F SELECTOR CONTROL

G INCREASE CONTROL

NOTE:

The time of day must be set before the main oven will operate manually.

## 1. SET THE TIME OF DAY

The oven has a 24 hour clock.

When the electricity supply is first switched ON, the display will show 12.00 and the 'Time' (⌚) indicator neon will flash as Fig. 1.

To set the correct time press the increase control button ( + ) and if necessary, the decrease control button ( - ) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig.2. The 'Time' indicator (⌚) neon will flash for 5 seconds and then go out.

**Note: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.**

## 2. HOW TO SET THE COUNTDOWN

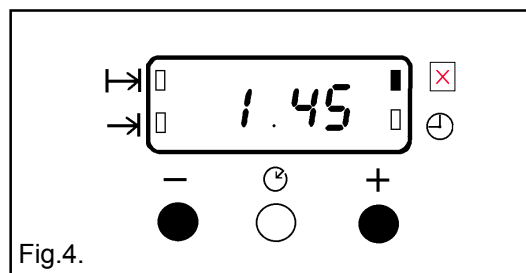
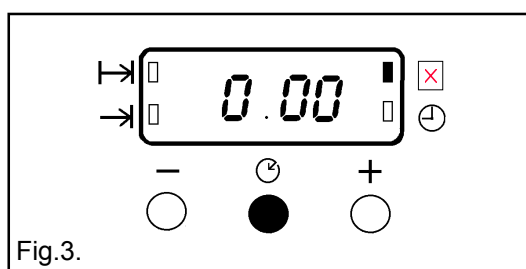
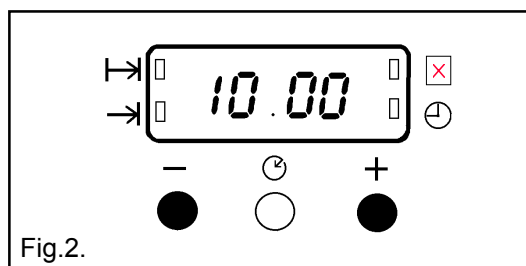
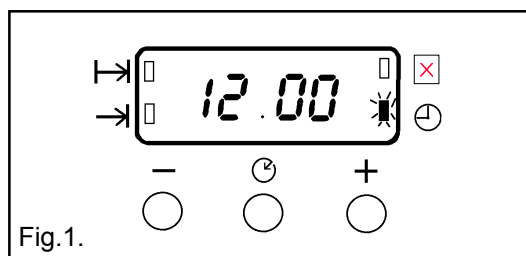
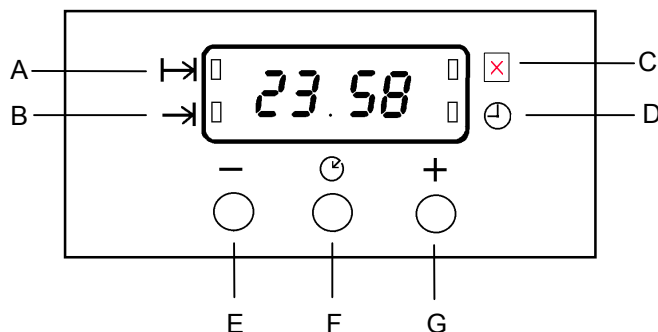
The 'Countdown' gives an audible reminder at the end of any period of cooking up to 2 hrs 30 mins. It is not part of the automatic control.

To set, press the Selector Control button (⌚) until the 'Countdown' indicator is illuminated (⌚) the display reads 0.00 as Fig.3.

To set the correct time duration depress the increase control ( + ) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. If necessary depress the decrease control ( - ) to achieve the correct time interval.



**NOTE: This must be completed within 5 seconds of first pressing the Selector Control button.**

During the operation of the 'Countdown', the remaining time period will be shown in the display.



The 'Countdown' will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any button.

### TO CANCEL THE COUNTDOWN

If you change your mind and want to cancel the 'Countdown', press the Selector Control button until the 'Countdown' indicator (  ) flashes and then the decrease control ( - ) until 0.00 shows in the display as Fig. 5. The 'Countdown' indicator (  ) will continue to flash for a few seconds and then return to the time of day.

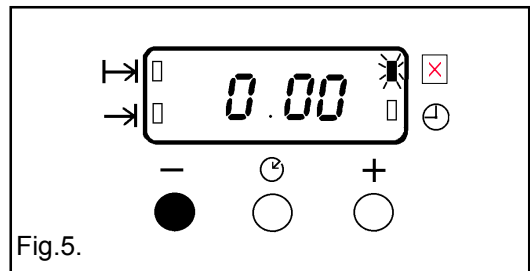





Fig.5.

### 3. SETTING THE OVEN TIMER CONTROL

The main oven can be automatically timed.

When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

#### A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

- i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.am. as Fig. 6.
- ii) Place food in oven
- iii) To set the length of cooking time, press the Selector control button (  ) until the 'Cook Time' indicator is illuminated (  ). Press the increase control ( + ) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary depress the decrease control ( - ) until the correct time interval is achieved.
- iv) Release the buttons. The 'Cook Time' indicator (  ) will be illuminated.

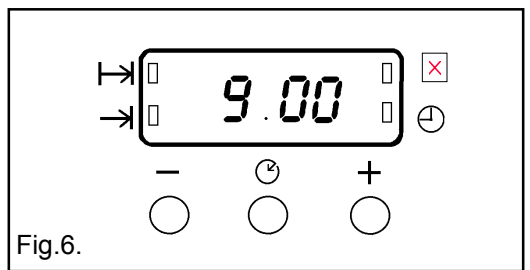


Fig.6.

**Remember, this must be completed within 5 seconds of first pressing the Selector Control button.**

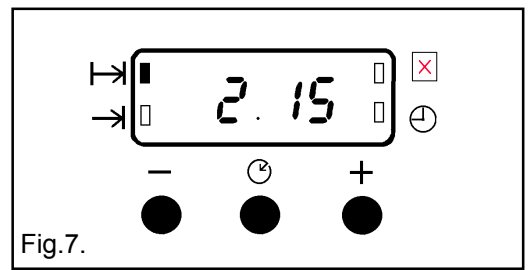





Fig.7.

- v) To set the 'End Time'. Press the Selector Control button until the 'End Time' (  ) flashes. Press the increase control ( + ) until the required stop time is displayed, e.g. 12.15 p.m. as Fig. 8. If necessary depress the decrease control ( - ) until the correct time interval is achieved.
- vi) Release the buttons. The time of day will be displayed after 5 seconds. The 'Cook Time' (  ) and 'End Time' (  ) indicators will be illuminated.
- vii) Set the main oven control to the required temperature. The oven indicator neon should be OFF.

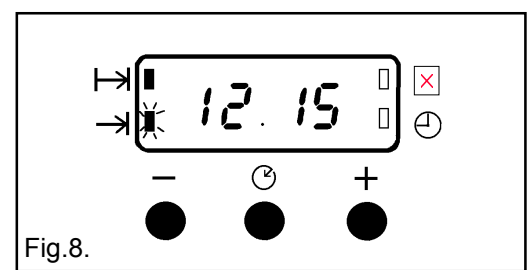
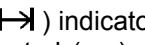



Fig.8.

**Note: When the automatic timed period starts, the oven indicator neon will turn ON and OFF periodically during cooking, showing that the temperature is being maintained.**

## B) TO SET THE TIMER TO SWITCH OFF ONLY

- i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00am as Fig. 9.
- ii) Place food in oven.
- iii) To set the length of cooking time, press the Selector Control button until the 'Cook Time' (  ) indicator is illuminated. Press the increase control ( + ) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Depress the decrease control ( - ) if necessary.
- iv) Release the buttons. The 'Cook Time' indicator (  ) will illuminate and the time of day will be displayed after 5 seconds.
- v) Set the oven temperature. The oven indicator neon should be ON.
- vi) To check the 'End Time' during the cooking period, simply press the Selector Control button once and the remaining time will be displayed, as Fig. 11.

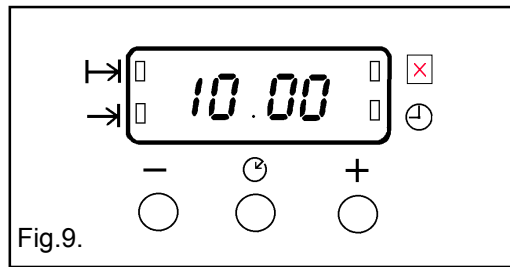


Fig.9.

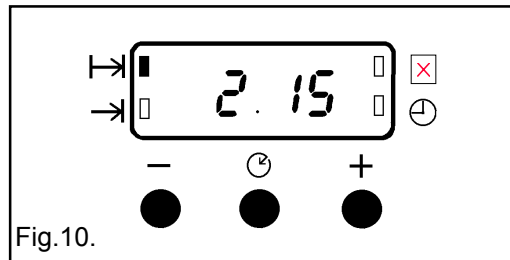


Fig.10.

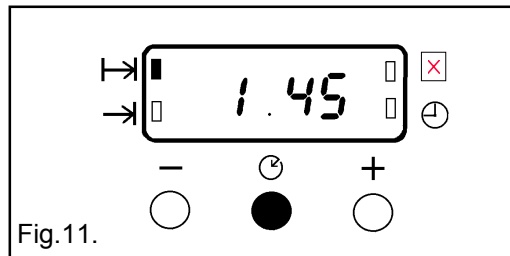


Fig.11.

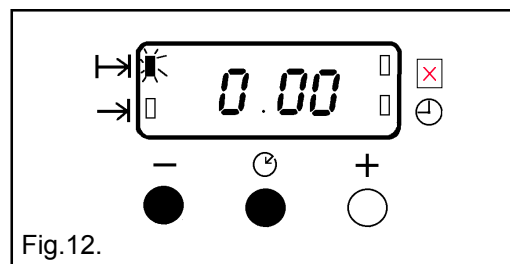


Fig.12.

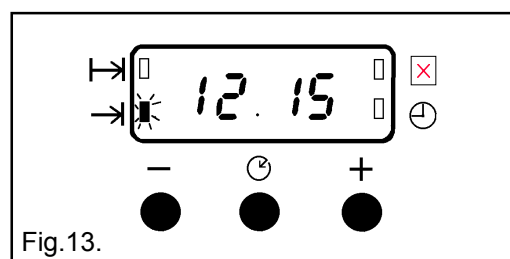




Fig.13.

## 4. TO CANCEL AN AUTOMATIC PROGRAMME

- i) To cancel an automatic programme press the Selector Control button until the 'Cook Time' indicator (  ) neon flashes. Press the decrease control ( - ) until the display reads 0.00 as Fig. 12.
- ii) Release the buttons. The 'Cook Time' indicator (  ) will flash and after 5 seconds return to the time of day.
- iii) Turn off oven control.

## 5. TO RETURN THE APPLIANCE TO MANUAL

At the end of a timed cooking period, the indicator neon will flash and an alarm will sound for up to 2 minutes.

- i) To stop the sound press any of the three buttons, as Fig. 13.
- ii) The display will return to the time of day.
- iii) Turn off the oven controls.

## 6. THINGS TO NOTE

In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

## 7. AUTOMATIC COOKING

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, **do not** leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

## THE DUAL GRILL

**WARNING** – Accessible parts become hot when the grill is in use. Keep children away.

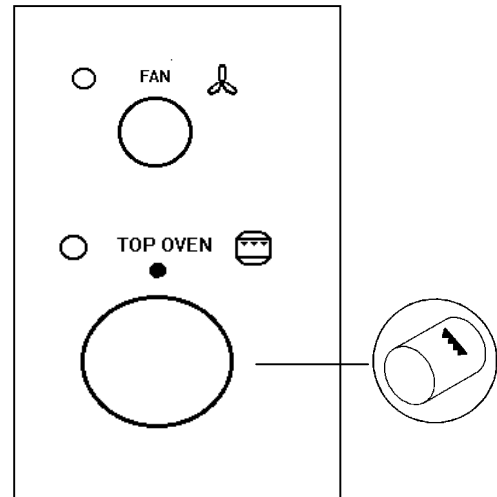
### USES OF THE GRILL

The grill is situated in the Top oven compartment. The grill is a dual circuit grill which means that the full area of the grill or the centre section only can be used. Use the centre section for economy purposes when cooking smaller quantities.

### HOW TO USE THE DUAL GRILL

1. Open the Grill / Top Oven door.
2. Push and turn the grill / top oven control clockwise past the maximum oven temperature to the settings that control the grill.
3. The first three settings control the full  $\frac{1}{4}$ ,  $\frac{1}{2}$  and full power. Set to full power at first then turn down as necessary. The fourth setting is for the centre section of the grill only. This section operates at full power.

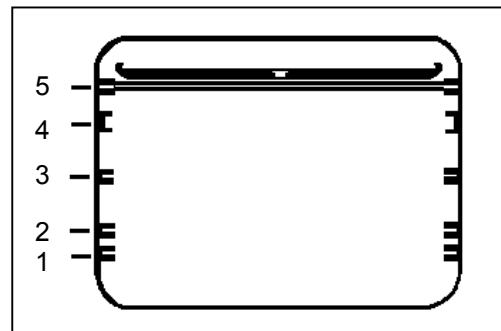
**WARNING** The grill door must be left open when grilling.



### THINGS TO NOTE

- The cooling fan for the controls will operate as soon as the grill control is turned. For more information on the operation of the cooling fan turn to page 8.
- The outer section of the grill element may appear to glow brighter than the inner section. This is quite normal
- We recommend you only use the grill pan on the shelf in positions 3 or 5.
- If you use the grill pan in position 3 the shelf must be withdrawn before the pan can be located or removed.

**WARNING** Ensure the grill pan is properly located.



## THE GRILL PAN AND HANDLE

The grill pan has a removable handle.

To insert the handle, press the button on the handle with the thumb and pivot slightly upwards inserting the lip into the widest part of the bracket. Move the handle towards the left, lower into position and release the button.

---

 **Ensure the handle is properly located.**

---

To remove the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.

---


 **Protect your hands when removing the grill pan handle.**

**Always remove the grill pan handle during grilling.**

---

To correctly locate the grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the front bar of the shelf.

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 **The grill pan must not be located in the shelf runners.**

---

To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.

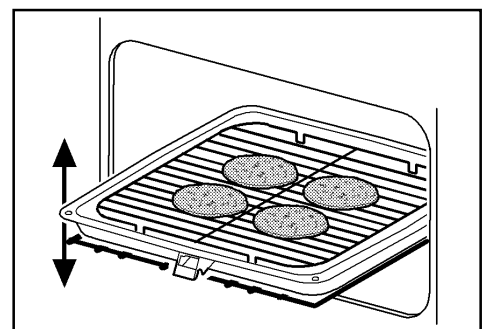
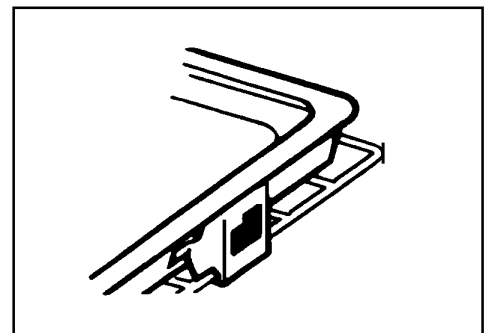
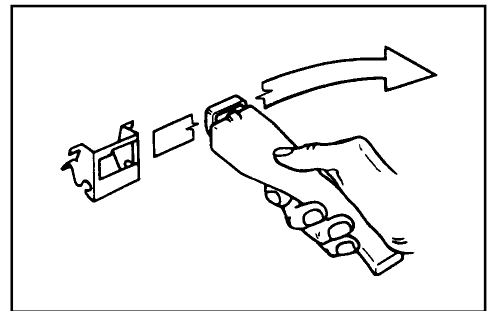
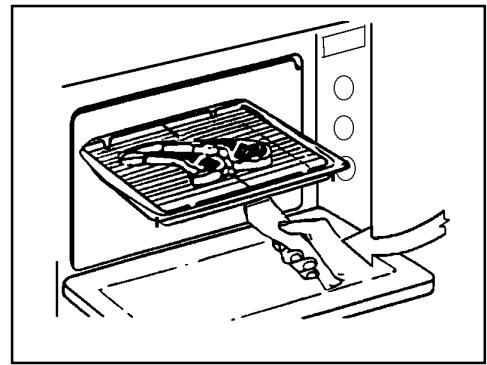
---

 **Ensure that you support the grill pan when it is withdrawn.**

---

### HINTS AND TIPS

- Most foods should be placed on the grilling grid in the grill pan. This allows maximum circulation of air by raising the food out of fats and juices.
- Adjust the grid and grill pan runner to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.



- The grill pan grid is reversible. This is useful if you want to cook foods of varying thicknesses. As a general rule, bread for toasting should be placed on the grid in the 'high' position in the grill pan. Foods such as chicken pieces or chops may be grilled using the grilling grid in the low position.

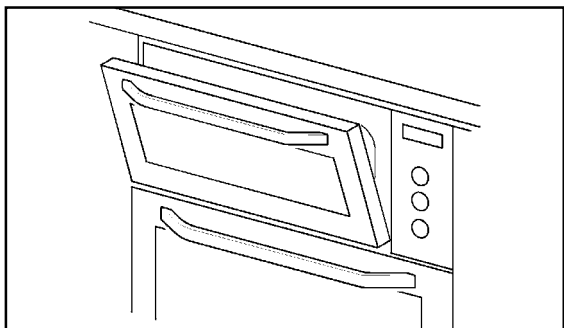
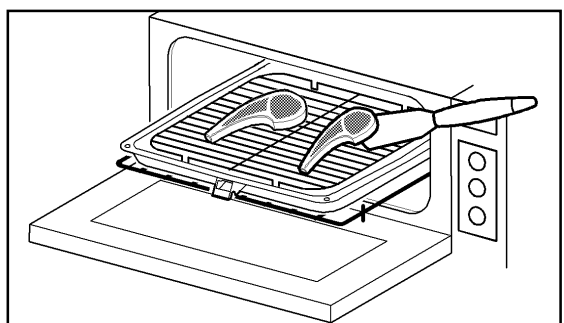
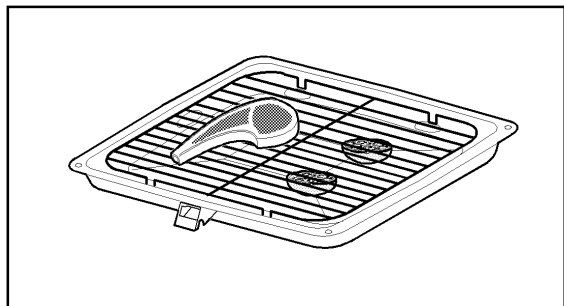
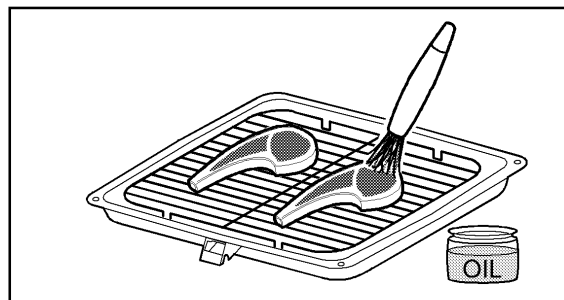
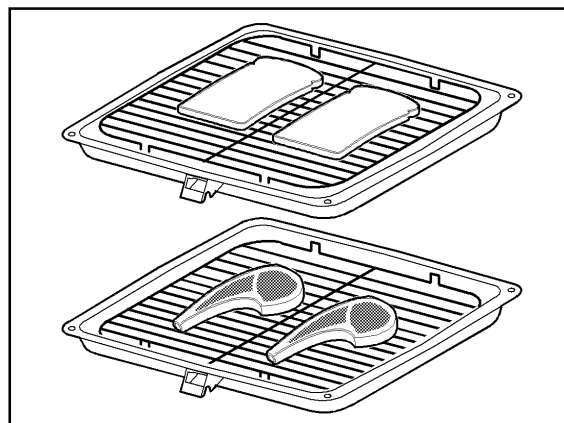
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.

- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.

- The food should be turned over during cooking as required.

- The grill door must be left open when grilling. For convenience the grill door can be left ajar.

- Preheat the grill on full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf position as necessary during cooking.





## GRILLING CHART

The chart below gives recommended cooking times and shelf positions. Remember that these are a guide and should be adjusted to suit personal taste.

Note: Shelf positions are counted from the bottom upwards.

FOOD	GRILL TIME (MIN)	SHELF	GRID POSITION
Bacon Rashers	3 – 5 each side	5	High
Beefburgers	6 – 10 each side	5	Low
Chicken Joints	15 – 20 each side	3	High
Chops - Lamb	7 – 10 each side	5	Low
Pork	10 – 15 each side	5	Low
Fish – Whole / Herring	8 – 12 each side	5	Low
Fillets – Plaice / Cod	4 – 6 each side	5	Low
Kebabs	10 – 15 each side	5	Low
Kidneys – Lamb	4 – 6 each side	5	Low
Pig	8 – 10 each side	5	Low
Liver – Lamb/Pig	5 – 10 each side	5	Low
Sausages	10 – 15 turn as required	5	Low
Steaks - Rare	3 – 6 each side	5	Low
Medium	6 – 8 each side	5	Low
Well Done	7 – 10 each side	5	Low
Browning e.g. Au Gratin, Lasagne, Shepherd's Pie	3 – 5 mins	3	-

## THE FAN ASSISTED TOP OVEN

### USES OF THE FAN ASSISTED OVEN

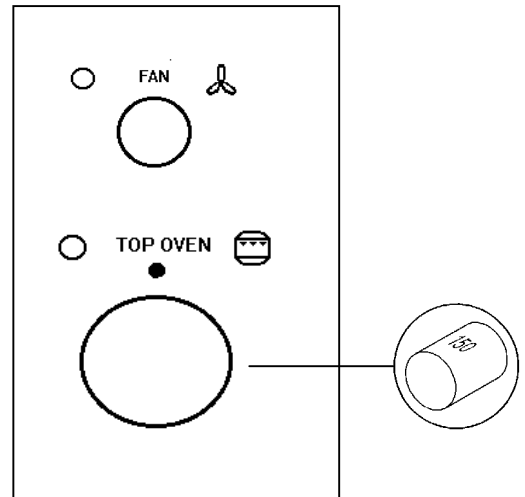
The Top oven is the smaller of the two ovens. It is convenient for mid-week meals where smaller quantities or convenience foods are being cooked. It is important to refer to the top oven cooking chart as a guide to shelf positions and temperatures as these may differ from previous appliances you may have used.

### HOW TO USE THE FAN ASSISTED OVEN

1. Push out and turn the Grill / Top oven temperature control clockwise to the required setting.
2. Push out the Fan Selector button.

### THINGS TO NOTE

- The Fan Selector neon will glow throughout cooking.
- The top oven indicator neon will illuminate. It will turn on and off during cooking to show that the temperature is being maintained.
- The cooling fan for the controls will operate after a time. See page 8 for more information on the operation of the cooling fan.
- The oven light will illuminate.



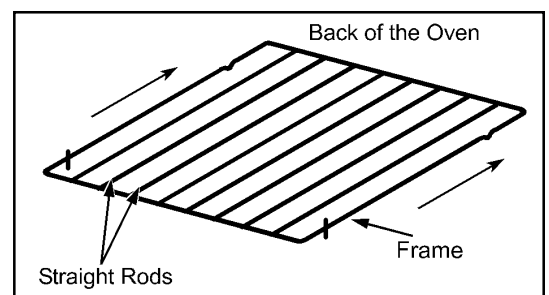
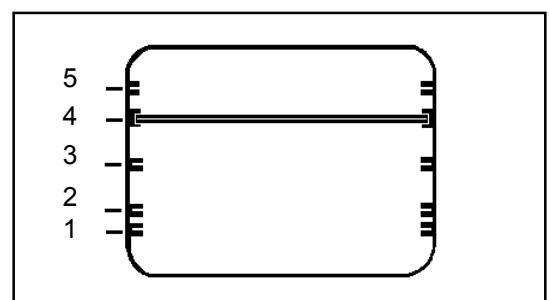
**⚠ Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur.**

### TO FIT THE TOP OVEN SHELF

There are 5 shelf positions in the Top oven. Shelf positions are counted from the bottom upwards.

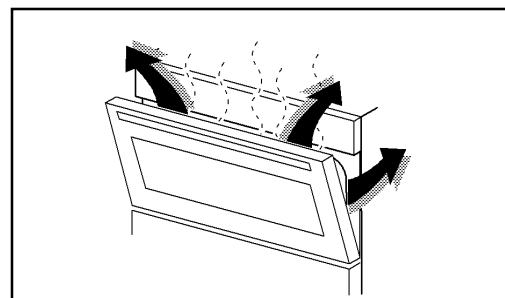
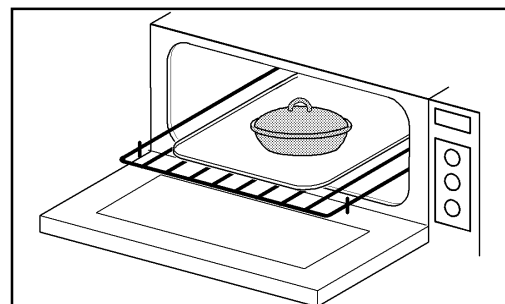
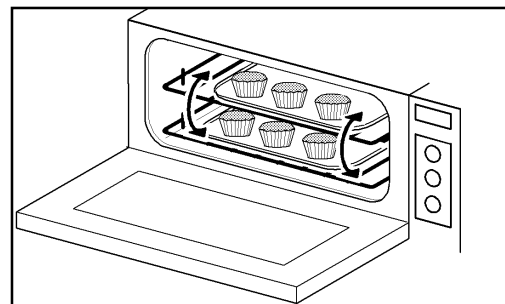
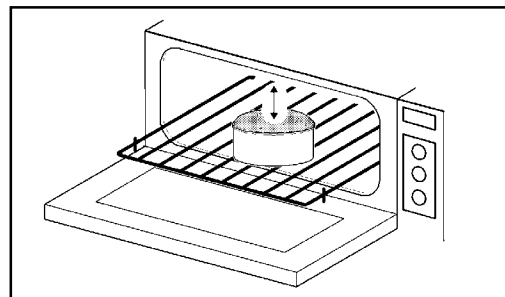
The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.

If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



## HINTS AND TIPS

- Use the Top oven when you want to warm plates. Use a setting of 80°C – 100°C on the oven temperature control.
- You can use two shelves when using the fan assisted oven.
- There should always be at least 2.5cm (1") between the top of the food and the grill element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones bread etc., place the tins or baking trays centrally on the shelf.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray or dish to allow for maximum circulation.
- Where a degree of evenness in baking is required, it may be necessary to interchange food during cooking.
- Where a larger quantity of food is to be cooked we recommend you use the main oven.
- Place dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.
- **Do not** use the grill pan or meat tin as a baking tray as this will increase base browning of the food.
- Because of the smaller cooking space and lower temperatures, shorter cooking times are sometimes required. Be guided by the recommendations in the cooking chart.



## THE CONVENTIONAL TOP OVEN

### USES OF THE CONVENTIONAL OVEN

This form of cooking gives you the opportunity to cook without the fan in operation.


It is particularly suitable for some cook chilled convenience foods and dishes which require extra base browning such as pizzas, quiches and flans. Gratin's, lasagne and hotpots which require extra top browning also cook well in the conventional oven. For best results cook on one level.

### HOW TO USE THE CONVENTIONAL OVEN

1. Push in the Fan Selector button.
2. Push out and turn the Grill / Top oven temperature control clockwise to the required setting.

### THINGS TO NOTE

- The top oven indicator neon will illuminate. It will turn on and off during cooking to show that the temperature is being maintained.
- The cooling fan for the controls will operate after a short time. It may run on after the controls are switched off until the appliance has cooled. See page 8 for more details on the operation of the cooling fan.
- The oven light will illuminate.

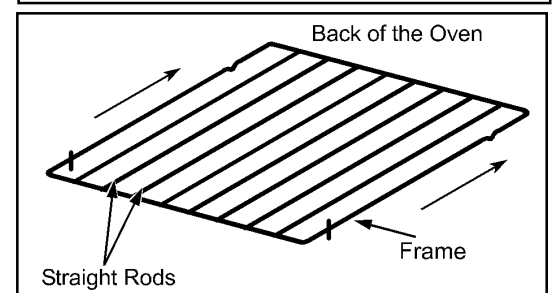
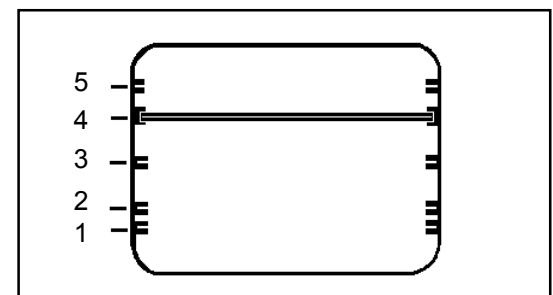
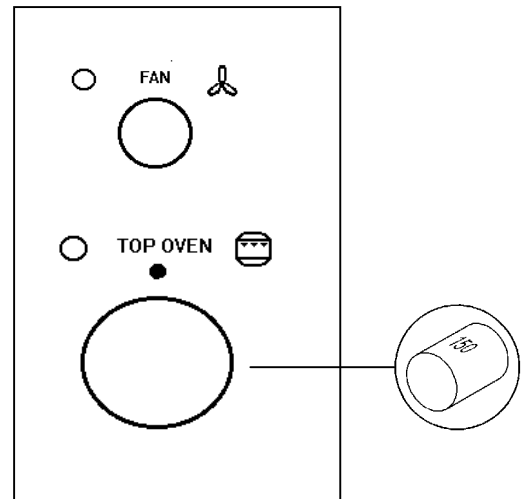
 **Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur.**

### TO FIT THE TOP OVEN SHELF

There are 5 shelf positions in the Top oven. Shelf positions are counted from the bottom upwards.

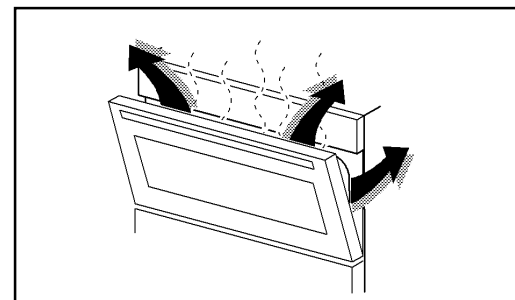
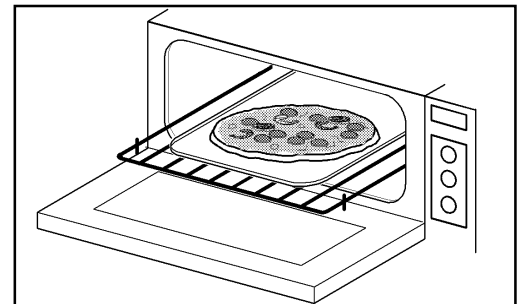
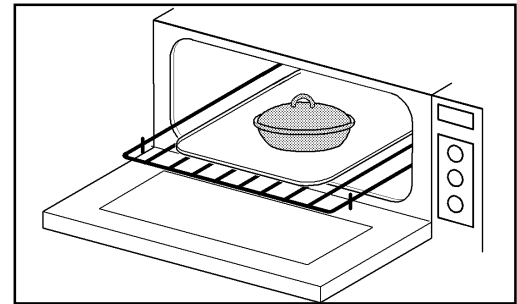
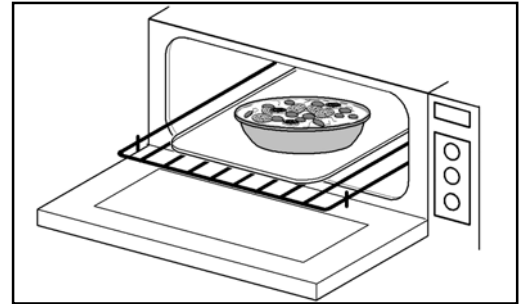
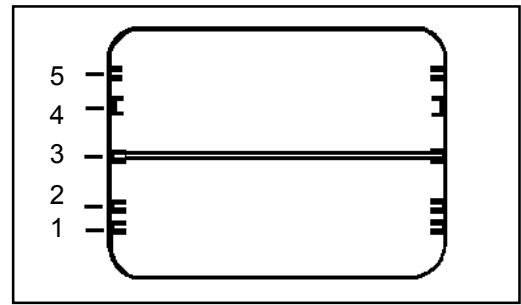
The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.

If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



## HINTS AND TIPS

- The middle shelf allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.
- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf to ensure even browning.
- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.
- Single level cooking gives best results. If you require more than one level of cooking use the fan assisted function or main fan oven.
- Because of the smaller cooking space and lower temperature, shorter cooking times are sometimes required. Be guided by the recommendations in the cooking chart.
- For economy leave the oven door open for the shortest possible time particularly when placing food in a preheated oven.
- Where a larger quantity of food is to be cooked we recommend you use the fan assisted or main fan oven.



## TOP OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to decrease the temperatures by a further 10°C to suit individual preferences and requirements.

Note: Shelf positions are counted from the bottom upwards.

FOOD	CONVENTIONAL OVEN		FAN ASSISTED OVEN	
	SHELF POSITION	TEMP (°C)	SHELF POSITION	TEMP (°C)
Biscuits	3	170 - 190		160 - 170
Bread	3	210 - 220		200 - 210
Bread rolls/buns	3	210 - 220	Shelf	160 - 170
Cakes:				
Small & Queen	3	180 - 190		160 - 170
Sponges	2	180 - 190		160 - 170
Victoria Sandwich	2	180 - 190	positions	160 - 170
Madeira	3	160 - 170		140 - 150
Rich Fruit	3	140 - 150		130 - 140
Gingerbread	3	150 - 160	are not	140 - 150
Meringues	2	80 - 100		90 - 100
Flapjack	3	180 - 190		170 - 180
Shortbread	3	140 - 150	critical	130 - 140
Baked Custard	3	160 - 170		150 - 160
Casseroles:				
Beef/Lamb	2	150 - 160		140 - 150
Chicken	2	140 - 160	but ensure	140 - 160
Convenience Foods	3	Refer to		Refer to
		Packaging		Packaging
Fish	3	170 - 190	that oven	150 - 170
Fish Pie Potato Topped	3	200 - 210		180 - 190
Fruit Pies, Crumbles	3	190 - 200		180 - 190
Milk Puddings	3	140 - 150	shelves are	130 - 140
Pasta / Lasagne etc.	3	190 - 200		170 - 180
Pastry :				
Choux –	3	190 - 200		190 - 200
Eclairs/profiteroles	3	190 - 200	evenly	190 - 200
Flaky / Puff Pies	3	210 - 220		190 - 200
Shortcrust	3	190 - 200		170 - 180
Mince Pies	3	190 - 200	spaced	170 - 180
Meat Pies	3	210 - 220		170 - 180
Quiche, Tarts, Flans	3	180 - 190		180 - 190
Roasting Meat / Poultry	1	160 - 180	when more	160 - 180
Scones	3	220 - 230		210 - 220
Shepherd's Pie	3	200 - 210		200 - 210
Soufflés	3	190 - 200	than one is	160 - 170
Vegetables:				
Baked Jacket	3	190 - 200		200 - 210
Roast Potatoes	3	200 - 210		170 - 180
Yorkshire Puddings: - Large	3	210 - 220	used	210 - 220
Individual	3	210 - 220		210 - 220

## THERMAL GRILLING IN THE TOP OVEN

### USES OF THERMAL GRILLING

Thermal grilling in the Top oven offers an alternative method of cooking food items normally associated with conventional grilling.

The grill element and the oven fan operate together, circulating hot air around the food. The need to check and turn food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. With the exception of toast and rare steaks you can thermal grill all the foods you would normally cook under a conventional grill.


Dishes prepared in advance such as shepherd's pie, lasagne and au gratin's can be heated through and browned on the top using the thermal grilling function.

### COOKING TIMES


Cooking is more gentle, therefore food generally takes a little longer to cook when thermal grilling compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time.

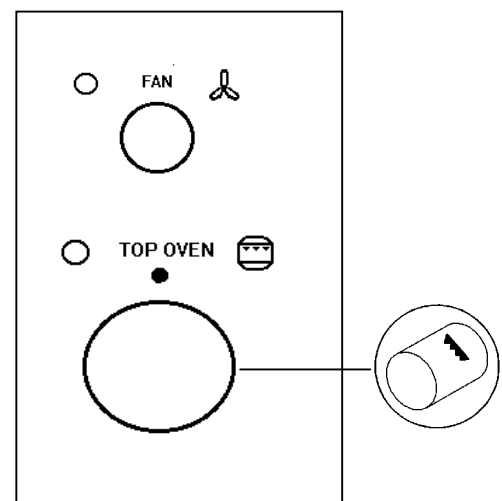
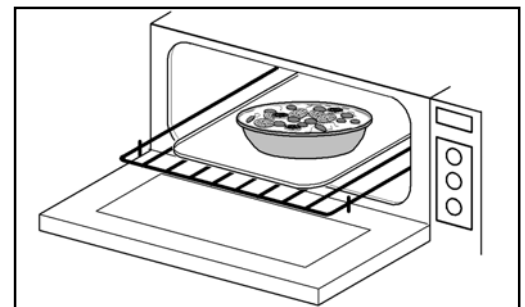
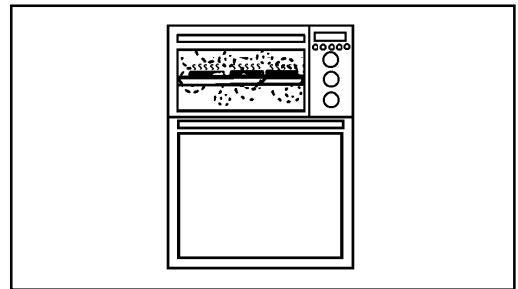
A general guide to cooking times is given on page 25 but these times may vary slightly depending on the thickness and quantity of food being cooked.

### HOW TO THERMAL GRILL

 **Always thermal grill with the oven door closed and with the grill pan handle removed.**

1. Push out the Fan Selector button.
2. Push out and turn the Top oven / Dual Grill control past the maximum oven setting to the required grill setting.
3. Locate the grill pan on shelf 3 or 5.
4. Remove the handle from the grill pan and close the oven door.

 **If you use the grill pan in position 3, the shelf must be withdrawn before the pan can be located or removed. Ensure the grill pan is properly located.**

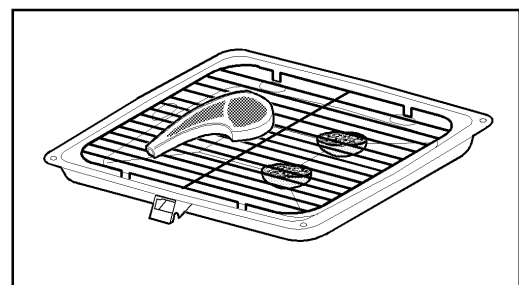
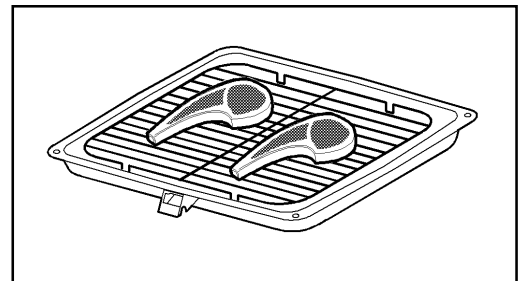
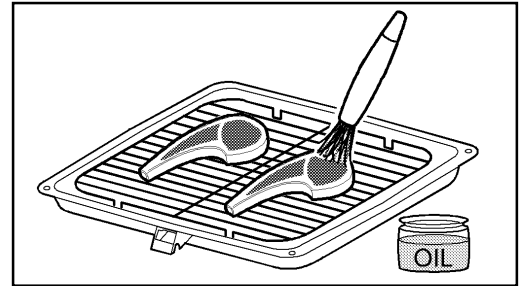


## THINGS TO NOTE

- Shelf position 3 is suitable for most foods.
- Setting ▼▼ is suitable for most thicker foods such as chicken quarters and pork chops. Setting ▼▼▼▼ is suitable for foods such as bacon.
- The top oven indicator neon will illuminate. It will turn on and off during cooking to show that the temperature is being maintained.
- The selector indicator neon will glow throughout cooking.
- The oven fan will operate continually during thermal grilling.
- The cooling fan for the controls will come on when the grill is turned. It may run on after the controls are switched off until the appliance has cooled. See page 8 for more details on the operation of the cooling fan.

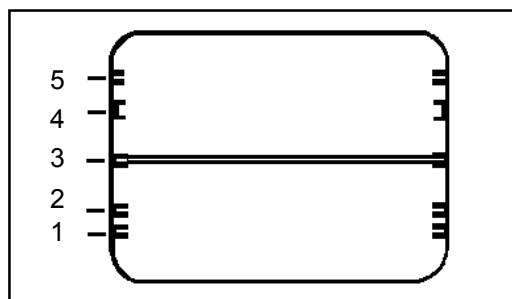
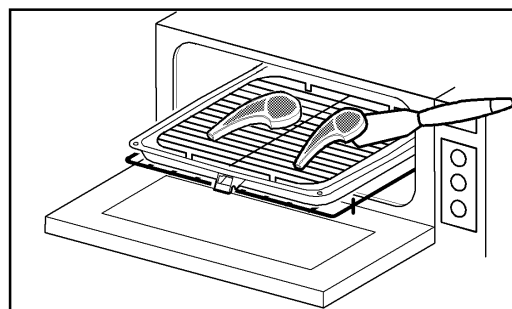
## HINTS AND TIPS

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.
- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation around the food.
- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.





- Turn food over during cooking as necessary.
- Ensure that ready prepared or cooked chilled dishes e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.
- Be prepared to make suitable adjustments to the grill setting during cooking to suit individual requirements. It may be necessary to turn down as required. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.
- With the exception of toast and rare steak you can thermal grill all foods normally grilled by conventional methods.



## THERMAL GRILLING CHART

FOOD	GRILL TIME (Min)	Shelf	
Bacon Rashers	5	▼▼▼▼▼	8 - 12
Beefburgers	3	▼▼▼▼▼	10 - 15
Chicken Joints	3	▼▼	30 - 40
Chops - Lamb	3	▼▼	20 - 25
Pork	3	▼▼	20 - 25
Fish – Whole Trout / Mackerel	3	▼▼	10 - 20
Filletts – Plaice / Cod	3	▼▼	10 - 15
Kebabs	3	▼▼	20 - 30
Kidneys – Lamb / Pig	3	▼▼	10 - 15
Liver – Lamb/Pig	3	▼▼	20 - 30
Sausages	3	▼▼	10 - 20
Steaks - Medium	3	▼▼	15 - 20
Well Done	3	▼▼	20 - 30
Heating through and browning e.g. Au Gratin, Lasagne, Shepherd's Pie	3	▼▼	depends on dish

## TO DEFROST IN THE TOP OVEN

### USES OF DEFROST FEATURE

This function enables you to defrost most foods without heat faster than some conventional methods as the oven fan circulates air around the food. It is particularly suitable for defrosting delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones etc.

### HOW TO DEFROST

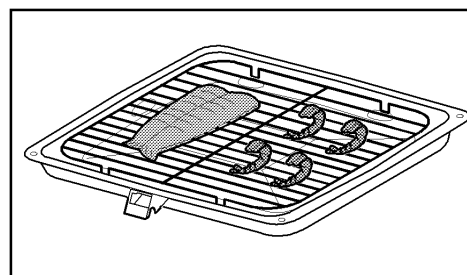
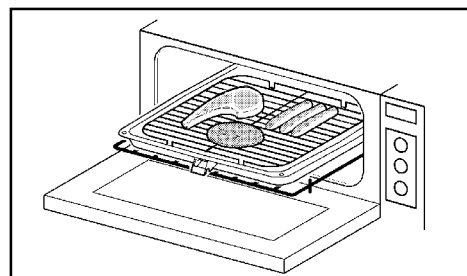
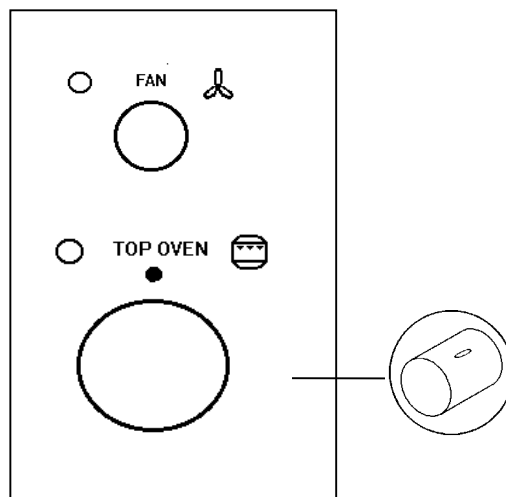
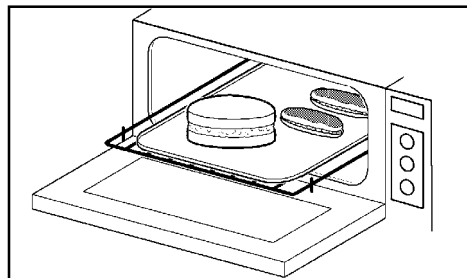
1. Push out the Fan Selector button.
2. The Dual grill / Top oven control should be in the Off '0' position.

### THINGS TO NOTE

- The oven fan will operate.
- The fan selector indicator neon will illuminate.
- The oven light will illuminate.
- The top oven indicator neon may illuminate. It may turn on and off during defrosting.

### HINTS AND TIPS

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled pawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 - 2 hours.
- A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.
- Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.
- All joints of meat and poultry must be thawed thoroughly before cooking.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking cooling and freezing foods. This is particularly important if the main oven is in use or is warm, as the temperature in the Top oven will be higher than room temperature.



# THE MAIN FAN OVEN

## USES OF THE FAN OVEN

The fan oven is particularly suitable for cooking larger quantities of food.

The advantages of fan oven cooking are:

### PREHEATING

The fan oven quickly reaches its temperature so it is not usually necessary to preheat the oven. Without preheating however you may need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals preheat the oven first.


### COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 31 until you are familiar with the lower temperatures associated with Fan oven cooking. As a guide reduce temperatures by 20°C - 25°C for your own recipes.

### BATCH BAKING

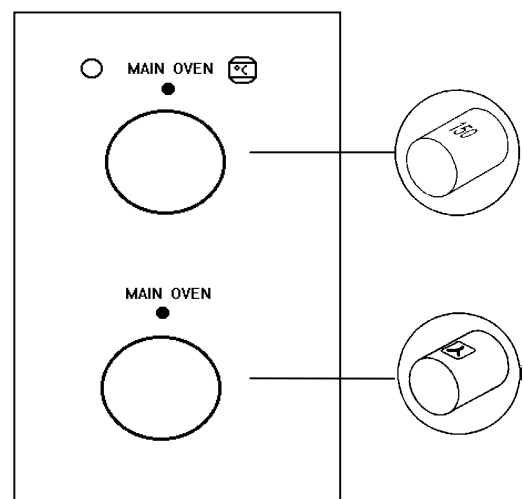
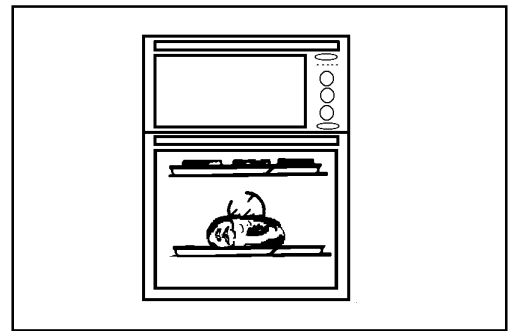
The Fan oven cooks evenly on all shelf levels, especially useful when batch baking.

## HOW TO USE THE FAN OVEN

1. Push out and turn the Selector to Fan oven. 
2. Push out and turn the main oven temperature control to the required setting.

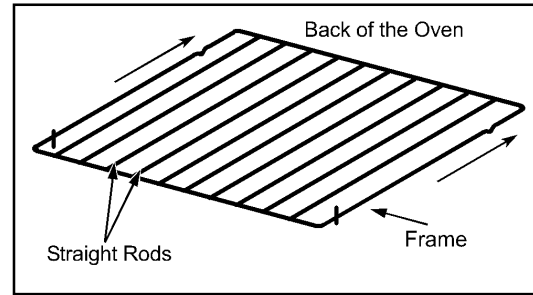
### THINGS TO NOTE

- The oven light will come on when the Selector is set.
- The oven fan will operate continually during cooking.
- The cooling fan for the controls will operate after a time. See page 8 for further details on the operation of the cooling fan.
- The oven indicator neon will turn on and off during cooking to show that the temperature is being maintained.
- If an automatic programme has been set, the oven fan and oven light do not come on until the cook time begins.



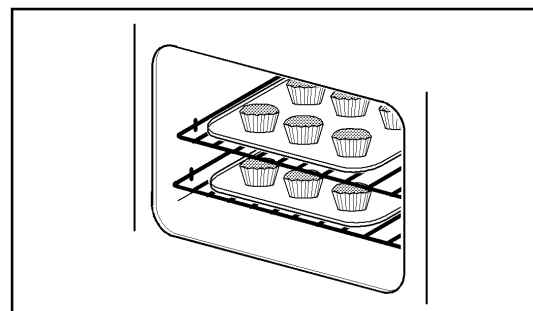
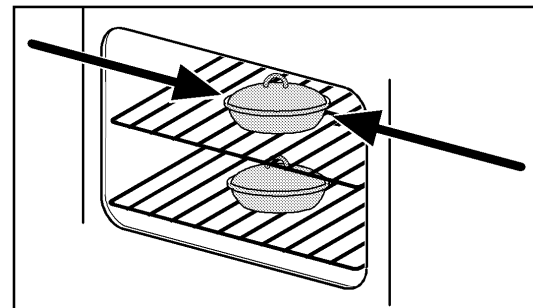
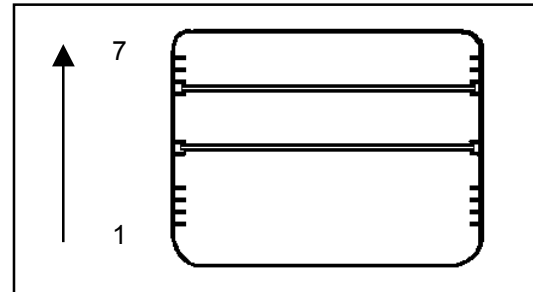
## TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



### HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the bottom upwards.
- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart, on page 31.




# THE CONVENTIONAL OVEN

## USES OF THE CONVENTIONAL OVEN

This form of cooking gives you the opportunity to cook without the fan in operation. It is particularly suitable for dishes which require extra base browning such as pies, quiches and flans. Gratin's, lasagne and hotpots which require extra top browning also cook well in the conventional oven. For best results cook on one level.


## HOW TO USE THE CONVENTIONAL OVEN

1. Push out and turn the Selector to Conventional Oven. 
2. Push out and turn the main oven temperature control to the required setting.

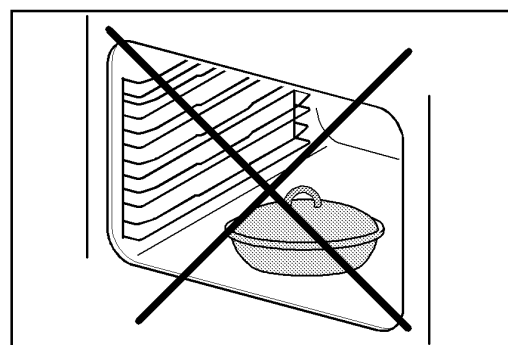
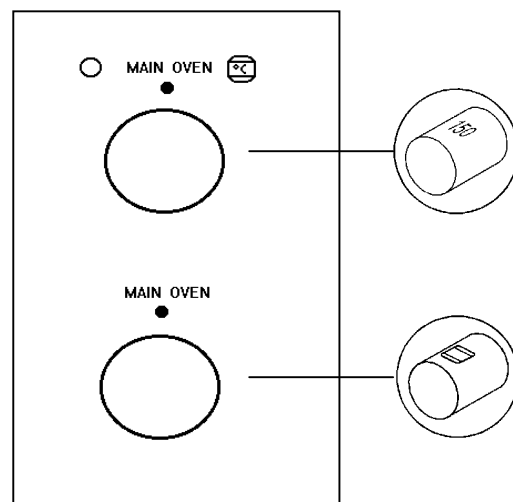
## THINGS TO NOTE

- The oven indicator neon will turn on and off during cooking to show that the temperature is being maintained.
- The internal oven light operates when the Selector is set. If an automatic cooking programme is set, the oven light will come on when the cooktime begins.
- The cooling fan for the controls may operate after a time. It may run on after the controls are switched off until the appliance has cooled. See page 8 for more details on the operation of the cooling fan.

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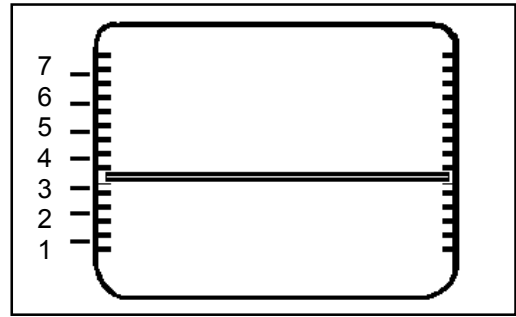
 **Do not place dishes, tins or baking trays directly on the oven base as damage will occur.**

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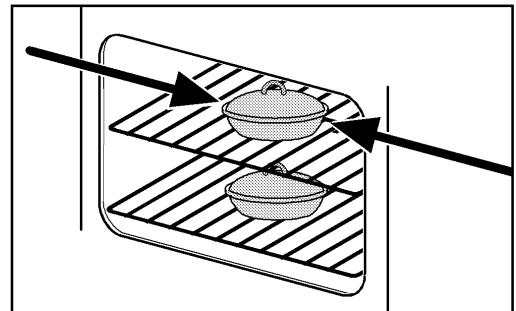


## HINTS AND TIPS

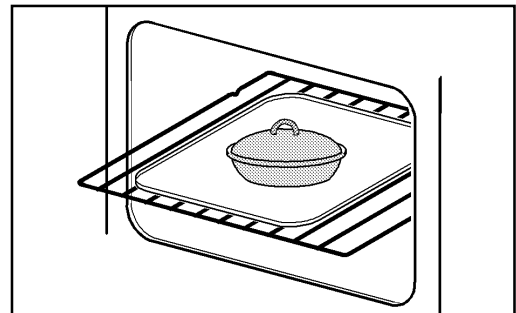
- The middle shelf allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.



- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf to ensure even browning.



- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.



- Single level cooking gives best results. If you want to cook on more than one level use the fan oven functions.

## MAIN OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by a further 10°C to suit individual preferences and requirements.

Note: Shelf positions are counted from the bottom of the oven.


FOOD	FAN OVEN		CONVENTIONAL OVEN	
	SHELF POSITION	TEMP (°C)	SHELF POSITION	TEMP (°C)
Biscuits		160 - 190	4	150 - 160
Bread		210 - 220	3	210 - 220
Bread rolls/buns	Shelf	210 - 220	3	210 - 220
Cakes:				
Small & Queen		160 - 170	3	170 - 180
Sponges	positions	160 - 170	3	160 - 170
Victoria Sandwich		160 - 170	3	160 - 170
Madeira		140 - 150	4	160 - 170
Rich Fruit	are not	140 - 150	4	130 - 140
Christmas		130 - 140	1	130 - 140
Gingerbread		140 - 150	4	140 - 160
Meringues	critical	90 - 100	4	80 - 100
Flapjack		170 - 180	4	170 - 180
Shortbread		140 - 150	4	140 - 150
Baked Custard	but ensure	140 - 150	4	160 - 170
Casseroles:				
Beef / Lamb		140 - 150	4	140 - 150
Chicken		160 - 180	4	150 - 160
Convenience Foods		Refer to	4	Refer to
	that oven	packaging		packaging
Fish		150 - 170	4	150 - 160
Fish Pie (Potato Topped)		190 - 200	4	180 - 190
Fruit Pies, Crumbles	shelves are	180 - 190	4	190 - 200
Milk Puddings		130 - 140	4	130 - 140
Pasta / Lasagne etc.		180 - 190	4	190 - 200
Pastry :				
Choux –	evenly			
Eclairs/Profiteroles		160 - 170	4	170 - 180
Flaky / Puff Pies		210 - 220	4	210 - 220
Shortcrust -				
Mince Pies	spaced	170 - 180	4	190 - 200
Meat Pies		210 - 220	4	190 - 200
Quiche, Tarts, Flans		180 - 190	4	190 - 200
Roasting Meat / Poultry		160 - 180	1	160 - 180
Scones	when more	200 - 210	3	210 - 220
Shepherd's Pie		190 - 200	4	190 - 200
Soufflés		170 - 180	4	180 - 190
Vegetables:				
Baked Jacket Potatoes	than one is	190 - 200	4	190 - 200
Roast Potatoes		200 - 210	4	200 - 210
Yorkshire Puddings: - Large		210 - 220	4	220 - 230
Individual	used	210 - 220	4	220 - 230

## PIZZA FUNCTION

### USES OF PIZZA FUNCTION

This setting can be used for foods such as pizza where base browning and crispness are required. The top and lower elements operate in conjunction with the oven fan.

### HOW TO USE PIZZA FUNCTION

1. Push out and turn the Selector to Pizza setting. 
2. Push out and turn the main oven temperature control to the required setting.


### THINGS TO NOTE

- The oven indicator neon will turn on and off during cooking to show that the temperature is being maintained.
- The cooling fan for the controls may operate after a time. It may run on after the controls are switched off until the appliance has cooled. See page 8 for further details on the cooling fan.
- If an automatic programme is set, the oven light will come on when the cook time begins.

### HINTS AND TIPS

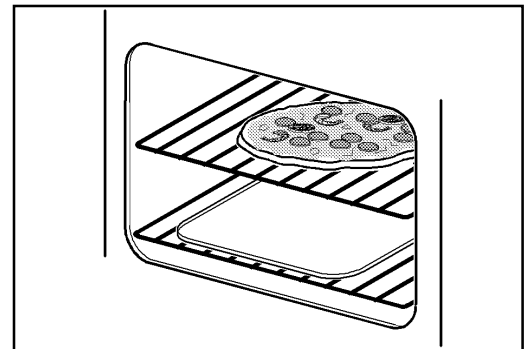
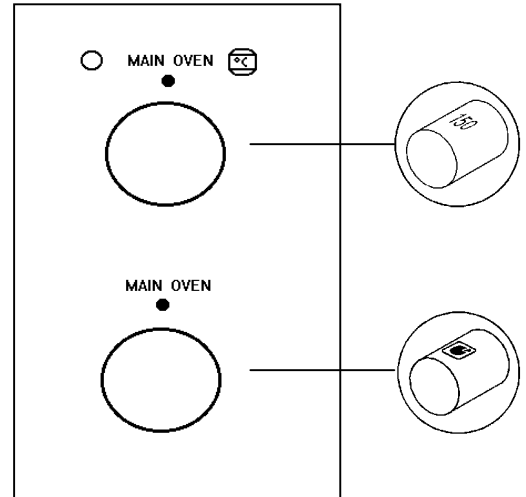
- Single level cooking using the middle shelf position gives best results.
- Ensure that food is centrally on the shelf for maximum air circulation.
- Be guided by the cook times and temperatures given on the packaging.
- Some pizzas should be cooked directly on the oven shelf. To prevent soiling the oven base, place a baking tray in one of the lower shelf positions.

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 **Do not place dishes, tins or baking trays directly on the oven base, as damage will occur.**

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- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.





## DEFROSTING IN THE MAIN OVEN

### USES OF DEFROST FEATURE

This main oven function enables you to defrost most foods without heat faster than some conventional methods as the oven fan circulates air around the food. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones etc.

### HOW TO DEFROST

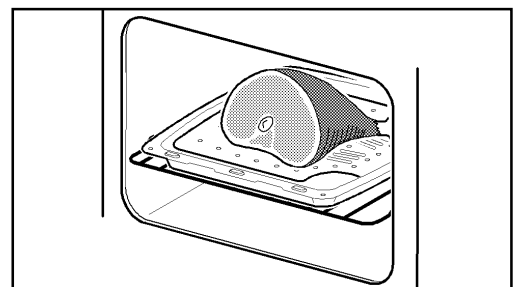
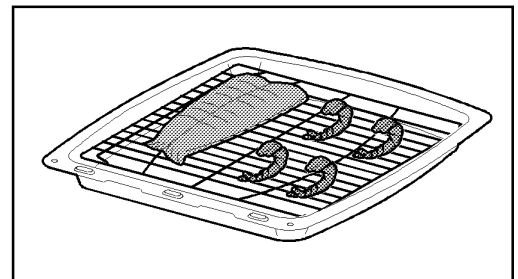
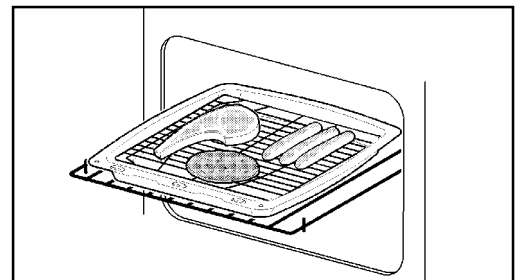
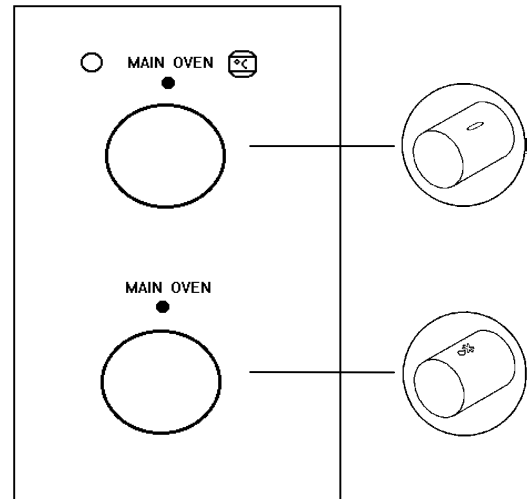
1. Push out and turn the Selector to Defrost setting. \*
2. The Main Oven temperature control should be at the Off '0' position.

### THINGS TO NOTE

- The oven fan and internal oven light will operate.
- The oven indicator neon may illuminate and turn on and off during defrosting.

### HINTS AND TIPS

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.
- A 1kg/2½lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.
- Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.
- All joints of meat and poultry must be thawed thoroughly before cooking.
- Always cook thoroughly immediately after thawing.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.



## BOOST FUNCTION

### USES OF BOOST

Boost is ideal for quick preheating of the oven before selecting an alternative cooking function. It can also be used for cooking chilled and frozen convenience foods without the need for pre heating.

### COOKING TIMES


Cooking times for convenience foods should be the same or slightly thicker than those stated on the packaging. This may vary depending on the dish and the quantity being cooked.

### HOW TO USE BOOST

1. Push out and turn the Selector to Boost. **B**
2. Push out and turn the main oven temperature control to the required setting.
3. If using Boost to preheat the oven only, when the indicator neon turns off, turn the selector to the required function.

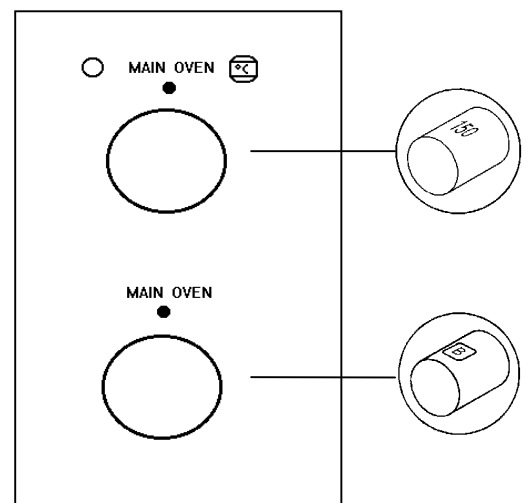
### THINGS TO NOTE

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 **Do not place dishes, tins or baking trays directly on the oven base as damage will occur.**

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- The oven indicator neon will turn on and off during cooking to show that the temperature is being maintained.
- The internal oven light operates when the Selector is set. If an automatic cooking programme is set, the oven light will come on when the cooktime begins.
- The cooling fan for the controls may operate after a time. It may run on after the controls are switched off until the appliance has cooled. See page 8 for more details on the operation of the cooling fan.



## HINTS AND TIPS

- Single level cooking using the middle shelf gives best results.
- Frozen and cook chilled foods can be cooked using Boost without the need for preheating.
- Use Boost for all types of frozen / cook chilled convenience foods to give even browning and crispness where crispness is required.
- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf to ensure even browning.
- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

## THERMAL GRILLING IN THE MAIN OVEN

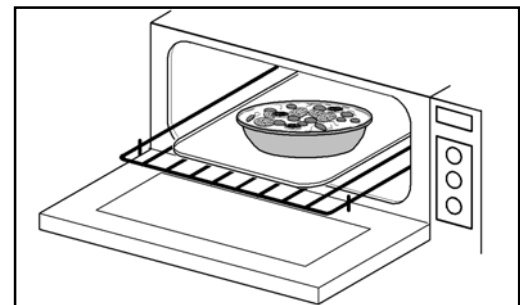
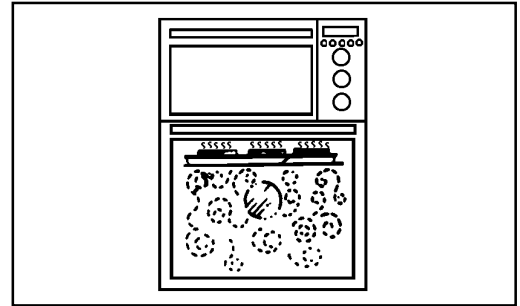
### USES OF THERMAL GRILLING

Thermal grilling in the main oven offers an alternative method of cooking food items normally associated with conventional grilling.

The grill element and the fan operate together, circulating hot air around the food. The need to check and turn food is reduced.

Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. The need to check and turn food is reduced. With the exception of toast and rare steaks you can thermal grill all the foods you would normally cook under a conventional grill.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratin's can be heated through and browned on the top using the thermal grilling function.




### COOKING TIMES

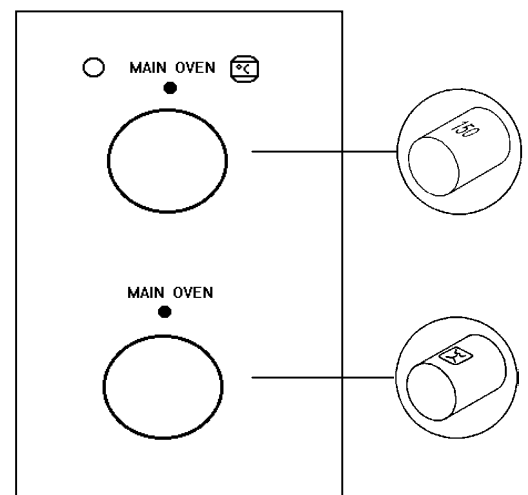
Cooking is more gentle, therefore food generally takes a little longer to cook when thermal grilling compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time.

A general guide to cooking times is given on page 38 but these times may vary slightly depending on the thickness and quantity of food being cooked.

### HOW TO THERMAL GRILL

 **Always thermal grill with the oven door closed and with the grill pan handle removed.**

1. Push out and turn the Selector to Thermal Grill.
2. Push out and turn the main oven temperature control to the required setting. (A temperature of between 140°C and 220°C is suitable for thermal grilling).
3. Remove the handle from the grill pan and close the oven door.

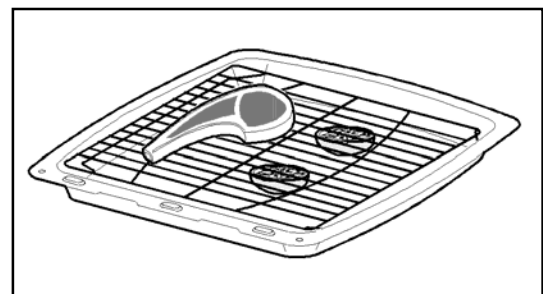
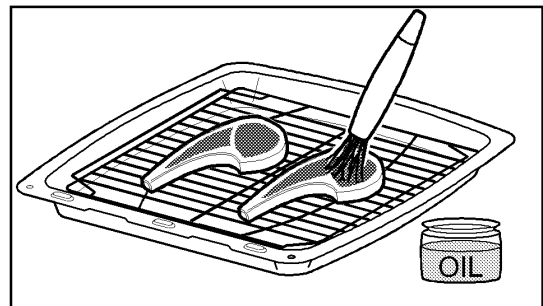


## THINGS TO NOTE

- The oven indicator neon will illuminate. It may turn on and off during cooking to ensure the temperature is maintained.
- The oven fan will operate continually during thermal grilling.
- The oven light will come on when the selector is set.
- The cooling fan for the controls may operate after a time. It may run on after the controls are switched off until the appliance has cooled. See page 8 for more details on the operation of the cooling fan.

## HINTS AND TIPS


- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.
- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.
- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.
- Turn food over during cooking as necessary.
- Ensure that ready prepared or cooked chilled dishes e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.
- A temperature range of 140°C - 220°C and shelf positions 9 and 10 are suitable for most foods. Be prepared to make suitable adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.
- With the exception of toast and rare steak you can thermal grill all foods normally grilled by conventional methods.



## THERMAL GRILLING CHART

FOOD	SHELF	TEMP(°C)	TIME (MINS IN TOTAL)
Bacon Rashers	5	200	10 - 12
Beefburgers	5	190	10 - 15
Chicken Joints	4	160	30 - 40
Chops - Lamb	5	170	20 - 30
Pork	5	170	20 - 30
Fish – Whole Trout / Mackerel	5	170	10 - 20
Fillets – Plaice / Cod	6	170	10 - 20
Kebabs	6	170	20 - 30
Kidneys – Lamb / Pig	5	180	20 - 30
Liver – Lamb/Pig	5	190	10 - 15
Sausages	5	190	10 - 15
Steaks - Medium	6	220	8 - 10 each side
Well Done	6	220	10 - 15 each side
Heating through and browning e.g. Au Gratin, Lasagne, Shepherd's Pie	5	170	20 (depends on size)

## CARE AND CLEANING

 Before cleaning the appliance always allow the cooling fan for the controls to cool the appliance down before switching off the electricity supply.

### CLEANING MATERIALS

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer. Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

### CLEANING THE OUTSIDE OF THE APPLIANCE

**DO NOT** use abrasive cleaning materials or scourers on the outside of the appliance as some of the finishes are painted and damage may occur. Regularly wipe over the control panel oven doors and handles using a soft cloth well wrung out in warm water to which a little liquid detergent has been added.

Any spillage on the stainless steel finish must be wiped off immediately.

**Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish.**

To prevent streaking on stainless steels models finish with a soft cloth.

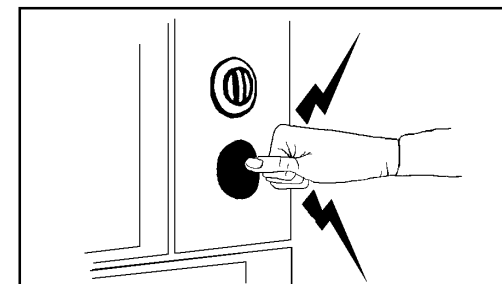
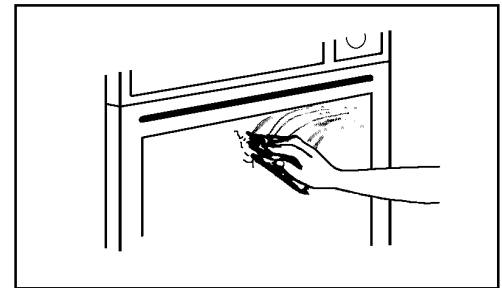
 Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

### CLEANING THE OUTER AND INNER DOOR GLASS PANELS

 To prevent damaging or weakening of the door glass panels avoid the use of the following:

- Household detergents and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

The outer oven door glass panels are removable for cleaning.



## TO REMOVE THE OUTER GLASS

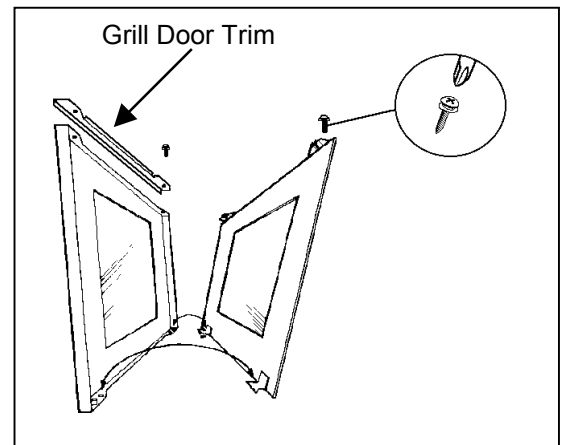
1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.
2. Loosen the two screws using a Pozidrive screwdriver.
3. Hold the door glass securely in place with one hand remove the screws and washers with the other hand.

The screws and washers retain the trim on the top of the door. Note the position of the trim on the door.

4. Holding the door and glass with one hand, gently pull towards you and slightly lift the door glass with the other hand to disengage the panel from the location point at the bottom of the door. Gently release the door to close it.
5. Clean the outer and inner glass using hot soapy water or Hob Brite. Should the inner face of the outer door glass be heavily soiled it is recommended that soapy water with a high concentration of soap is used. To prevent streaking a glass cleaning spray may be applied and the glass polished with a soft cloth. Ensure that all parts are thoroughly dry before attempting to replace the outer door glass.
6. **DO NOT** use abrasive cleaning materials or scourers on the outside of the appliance as damage will occur.

**Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish.**

To prevent streaking on stainless steel models finish with a soft cloth.



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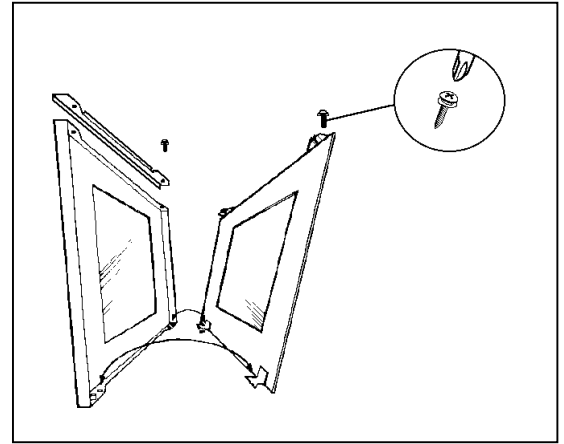
**⚠** If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.

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## TO REPLACE THE OUTER DOOR GLASS

1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Holding the door glass with your left hand, use your right hand to open the oven door. Bring the door gently towards the glass panel ensuring the screw location holes line up.
3. Place the trim in the correct position on the top of the door.
4. Hold the glass in place with one hand and insert the cross head screws with washers into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
5. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.



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 **DO NOT attempt to use the oven without the glass being in place.**

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## TO CLEAN THE INNER GLASS DOOR


The inner glass door is not removable. Clean using hot soapy water or Hob Brite and a soft cloth. **DO NOT** use abrasives as they may damage the glass or seal.

## CLEANING THE GRILL / TOP OVEN COMPARTMENT

The grill / top oven compartment base, sides and back panel can be cleaned using oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards. Aerosol cleaners must not come into contact with the grill element as this may cause damage.

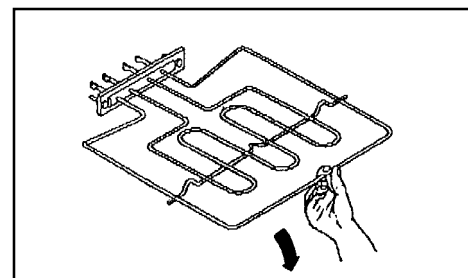
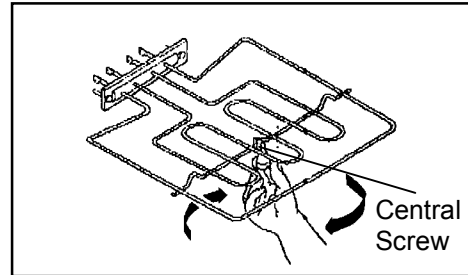
## TO CLEAN THE TOP OVEN ROOF

The grill element is hinged to make cleaning the oven roof easier.

 **Switch off the appliance from the electricity supply before cleaning and ensure the oven is cold.**

1. Remove the wirework side runners. See page 44.
2. Undo the screw which holds the grill element in place.
3. Gently pull the element downwards to allow access to the oven roof. **Do not** force the element downwards.
4. Clean the top of the oven with Cif cream cleaner and a sponge scourer. If heavily soiled, aerosol oven cleaners may be used following the instructions on page 41 for cleaning the grill / top oven compartment.
5. Gently push the grill element back into place.
6. Fit the screw to hold the element in place and tighten firmly.
7. Replace the wirework side runners.

 **Ensure the screws are firmly in place after cleaning.**




## CARE OF THE STAYCLEAN SURFACES

The main oven top, sides and back panel are coated with a special Stayclean coating. They should not be cleaned manually.

**Aerosol cleaners must not be used on Stayclean surfaces and must not come into contact with elements or the door seal, as this may cause damage.**

During normal use the Stayclean coating will become splashed with fats and food residues. By running the oven without food, the Stayclean surfaces burn off any soilage. Regular use of the oven cleaning cycle will help to keep the panels in good condition.

## THE MAIN OVEN CLEANING CYCLE

1. Remove oven shelves and bakeware from oven.
2. Push out and turn the Selector to Fan oven function. (  )
3. Push out and turn the main oven temperature control to 220°C and allow the oven to run for an hour or so.

## THINGS TO NOTE

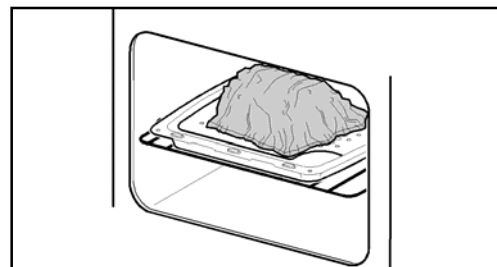
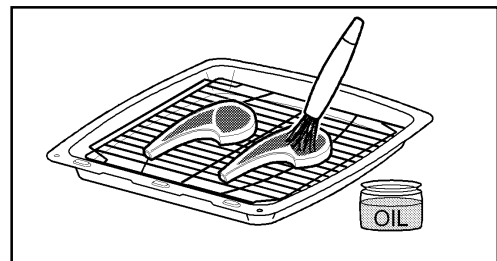
- The main oven neon will illuminate.
- The main oven indicator neon will turn on and off during use.
- The Cooling Fan for the controls will operate after a short time. It may run on after the controls are switched off until the appliance has cooled. See page 8 for more details on the operation of the cooling fan.

## HINTS AND TIPS

- Slight discolouration and polishing of the Stayclean surfaces may occur in time, but this will not affect their self cleaning properties.
- A good time to use the oven cleaning cycle is after the weekly roast.  
If you do a lot of roasting and very little baking you should follow the cleaning cycle every week.  
If you roast very little you will only need to follow the cleaning cycle every 2 - 3 weeks.
- Follow the recommendations below to keep soilage to a minimum.

## COOKING TO REDUCE SOILAGE.

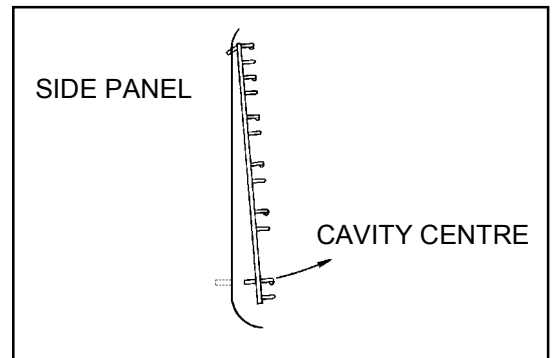
- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperature for an increased length of time, you will save energy and often the joint is more tender.
- Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
- It is NOT necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures, as well as causing condensation.
- Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20 - 30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.



## TO REMOVE THE WIREWORK RUNNERS

The wirework runners in the grill and oven cavities can be removed for cleaning.

1. Remove all shelves and furniture from the grill and oven compartments.
2. Hold the wirework at the bottom, unclip from the cavity side and gently pull towards the centre of the grill or oven compartment.
3. Unhook the runner at the top and remove from the cavity.
4. To replace, hook the wirework runner back into the grill/oven sides.



**Ensure that the wirework runners are firmly in place before refitting the oven shelves.**

---


## CLEANING THE SHELVES, WIREWORK RUNNERS AND OVEN FURNITURE

Soak the oven shelves, wirework runners and grilling grid in hot soapy water if heavily soiled, they will then clean more easily. If the shelves are heavily soiled a soap impregnated steel wool pad can be used.

The grill pan and meat tin can be cleaned using a soap impregnated steel wool pad.

All items of grill and oven furniture are dishwasher safe with the exception of the grill pan handle.

## THE OVEN LIGHTS

The oven light illuminates the main oven when the Selector is turned to  .

The top oven light illuminates when the oven temperature control is turned.

### REPLACING AN OVEN LIGHT BULB

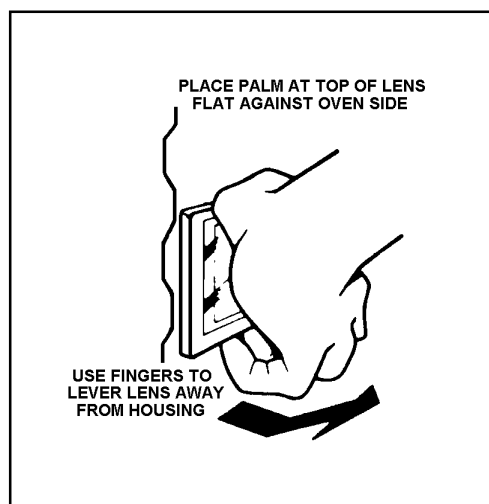
---

 **Isolate the appliance from the electricity supply before replacing the bulb.**

---

The type of bulb required is a 300°C, 25 watt small Edison Screw.

1. Make sure the appliance is cool before you replace a bulb
2. Open the door and remove the shelves, and wirework runners.  
Instructions on how to remove the wirework runners are given on page 44.
3. Pull the glass bulb cover towards you and then pull it off. If necessary use a screwdriver to carefully lever off the cover, taking care not to damage the oven cavity.
4. Unscrew the bulb by turning it to the left.
5. Fit a new bulb and then replace the glass bulb cover.
6. Refit the wirework runners and replace the oven shelves
7. Restore the appliance to the electricity supply and reset the time of day.



## SOMETHING NOT WORKING?

Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

PROBLEM	POSSIBLE SOLUTION
<b>The Grill, Ovens and Timer do not work</b>	<p>Check that the appliance has been wired in to the cooker supply and is switched on at the wall.</p> <p>Check that the main appliance fuse is working.</p>
<b>The Grill and Top Oven work but the Main Oven does not</b>	<p>Check that the Timer is set for manual operation. See page 10.</p>
<b>The Grill does not work or cuts out after being used for a long period of time.</b>	<p>Check that only the Grill control has been turned. If the Top Oven control has been turned it will override the Grill.</p> <p>Ensure that the Grill door is open when grilling. Leave the door open and allow the Grill to cool. After a couple of hours check that the Grill works as normal.</p> <p>Ensure the Cooling Fan is running when the Grill is on. If the Cooling Fan fails, the Grill will not work correctly. Contact your nearest Service Force Centre.</p>
<b>The Timer does not work</b>	<p>Check that the instructions for the operation of the Timer are being closely followed.</p>
<b>The Indicator Neons are not working correctly</b>	<p>Check that you have selected only the function you require. Ensure all other controls are in the Off '0' position.</p>
<b>The Oven is not cooking evenly</b>	<p>Check that the appliance is correctly installed and is level.</p> <p>Check that the recommended temperatures and shelf positions are being used.</p>

**The Oven Light fails to illuminate**

The Oven Light bulb may need replacing see page 45.

If the Main Oven is set for automatic cooking the light will illuminate when the cook time begins.

**The Oven Fan is noisy**

Check that the Oven is level.

Check that the shelves and bakeware are not vibrating in contact with the oven back panel.

**The Oven temperature is too high or low**

Check that the recommended temperatures and shelf positions are being used. See pages 22 and 31. Be prepared to adjust the temperature up or down by 10°C to achieve the results you want.

## GUARANTEE CONDITIONS

### Standard guarantee conditions

We, Zanussi, undertake that if within 24 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 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 instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30am** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

### 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 an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Zanussi manufacture which are not marketed by Zanussi.

### European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 29 29
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordernone	+39 (0) 0434 39 4700
Sweden	Stockholm	+46 (0) 8 672 53 90
UK	Slough	+44 (0) 1753 219897



# SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

**0870 5 929929**

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at [www.serviceforce.co.uk](http://www.serviceforce.co.uk)

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working?".

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date.

**Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.**

## CUSTOMER CARE DEPARTMENT


For general enquires concerning your Zanussi appliance, or for further information on Zanussi products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at [www.zanussi.co.uk](http://www.zanussi.co.uk)

Customer Care Department  
Zanussi  
55 – 77 High Street  
Slough  
Berkshire  
SL1 1DZ  
0870 5 727727 (\*)

\*calls to this number may be recorded for training purposes.

## TECHNICAL DETAILS

Voltage:	230\240 Volts AC 50Hz
Wattage:	5.3\5.8k
Height:	720 mm
Width:	593 mm
Depth:	585 mm
(excluding handles and knobs)	
Weight:	60kg

 This appliance complies with: European Council Directive 73/23/EEC.  
ECM Directive 89/336/EEC.  
CE Marking Directive 93/68/EEC.

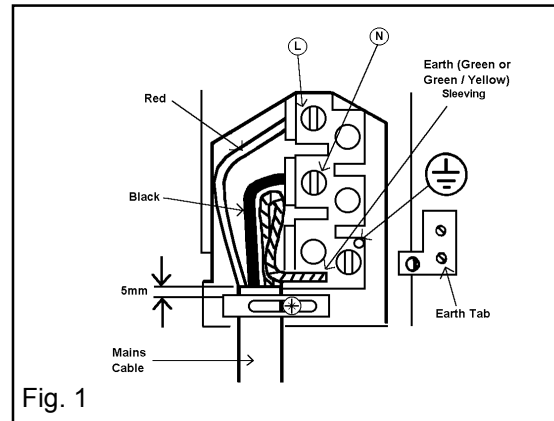
Equipment according to ICE61000-3-4 provided  $R_{\text{sec min}} = 33$  as verified by the supply authority.

# INSTALLATION INSTRUCTIONS

## THINGS YOU NEED TO KNOW

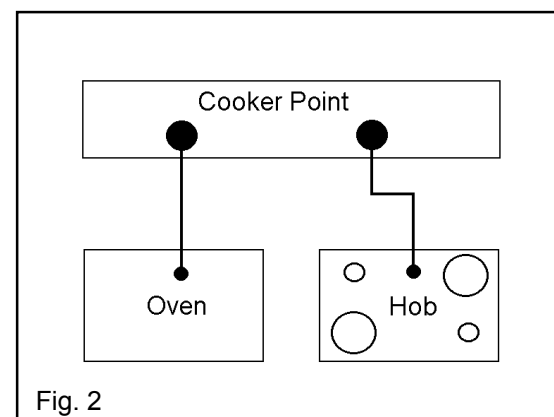
### WARNINGS:

- This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This appliance must be earthed.
- **Do not** remove the screws from the earth tab extending from the oven mains terminal block (Fig. 1).
- Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the top cavity door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
- **Do not** alter the electrical circuitry of this appliance.



## CHOICE OF ELECTRICAL CONNECTION

- The appliance should be operated using at least 6mm<sup>2</sup> twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the descriptions:
- By connecting the appliance to a cooker point having a double pole isolating switch providing at least 3mm contact separation in all poles and protected with a fuse or miniature circuit breaker at your mains fuse box.
- If you wish to connect an oven and a hob to a cooker point you can, by connecting the oven and hob separately to the cooker point. See Fig. 2.



## INSTALLATION INSTRUCTIONS

**NOTE:** It is good practice to :

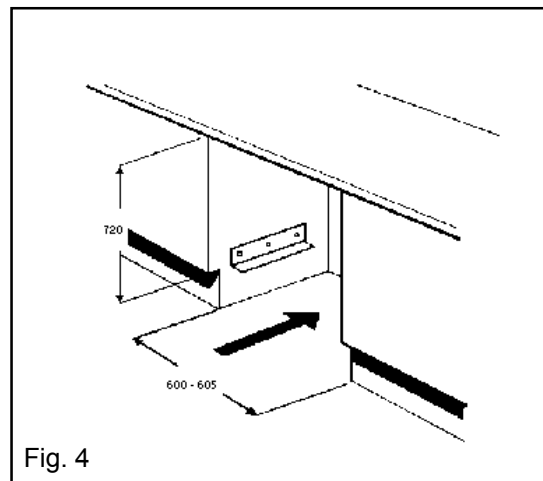
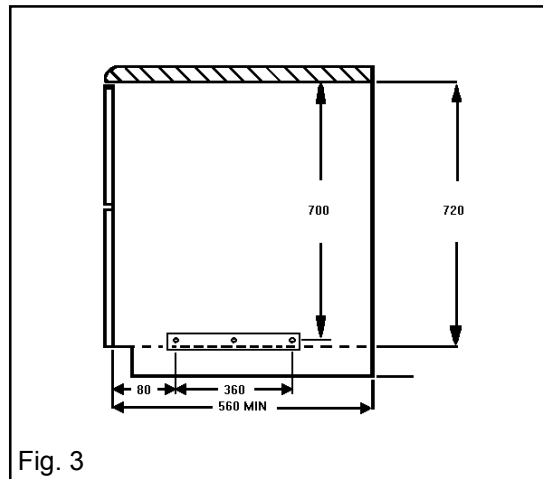
- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

### THINGS TO NOTE

- This appliance is designed to be fitted between cabinets with the recommended dimensions as shown in Fig. 3 & 4.
- If there is an existing housing unit it must be removed.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- This appliance must not be installed on a wooden base board.
- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The cooker point should be within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.

### NOTE: HOUSE CIRCUIT

Earth leakage / continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.



# INSTALLATION INSTRUCTIONS

## PREPARING CABINET FOR FITTING OVEN

- Make sure the space between the cabinets is the correct size for the appliance to be fitted (Ref. Fig. 5 & 6).
- The plinth board spanning the space into which the appliance is to be installed should be removed.
- If the size between adjacent cabinets is 605-610\*mm, then the cabinets should be modified so that the recommended dimension of at least 600-605mm is maintained.
- The adjacent cabinets must be stable and firmly secured to the wall or floor. If necessary, make arrangements to ensure the work surface below which the oven will rest is level.
- Drill two pilot screw holes into the sides of the adjacent cabinets, in the positions indicated by Fig. 5.
- Fit the appliance mounting brackets using the two holes indicated in Fig. 7 to the adjacent cabinets (Ref. Fig. 5 & 6).
- Check that the mounting brackets are level. They can be adjusted if necessary by using the extra holes at the ends of the brackets. Once the brackets are level, drill a pilot hole through the central hole in the bracket and fit the remaining screw.

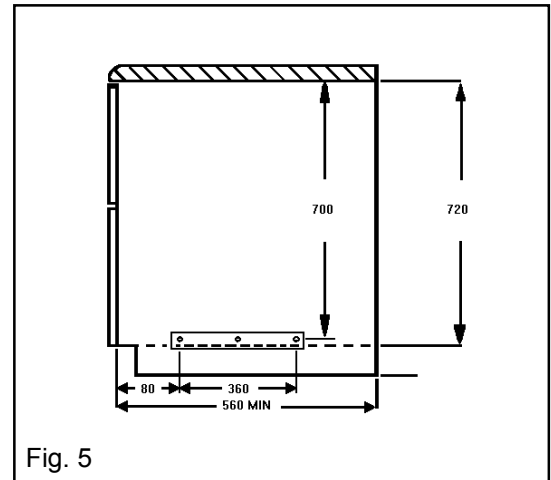


Fig. 5

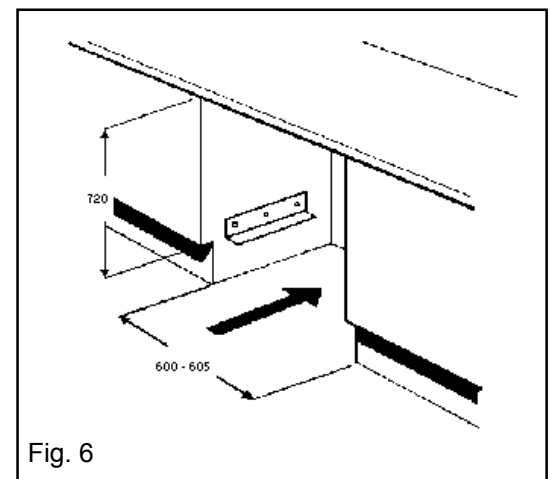


Fig. 6

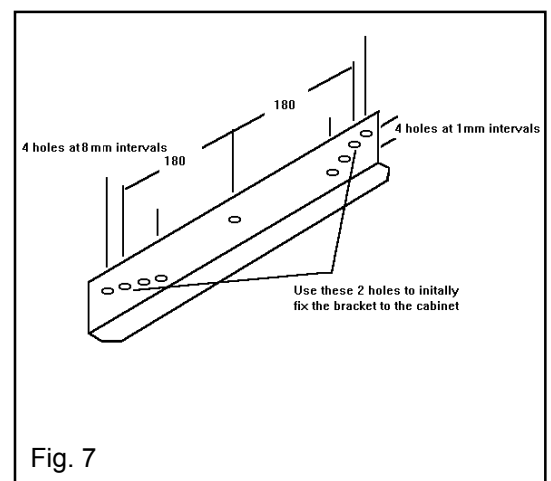


Fig. 7


## INSTALLATION INSTRUCTIONS

### HOW TO FINISH UNPACKING

- Place appliance next to the space in which it will be installed. See Fig 8.
- Remove the appliance packing except for bottom tray which should be left in position until the appliance is ready to be fitted into its cabinet.
- Ensure the owner is given these operating instructions.

**NOTE:** It is imperative that the appliance is left in the base to protect both the appliance and the floor.

---

 **Important:** Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work.

---

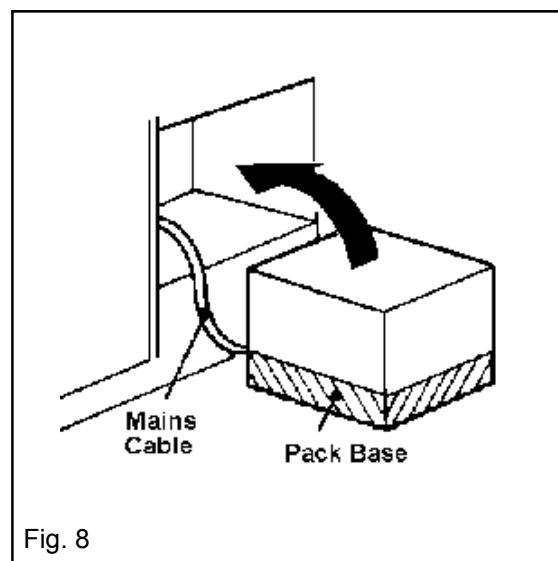


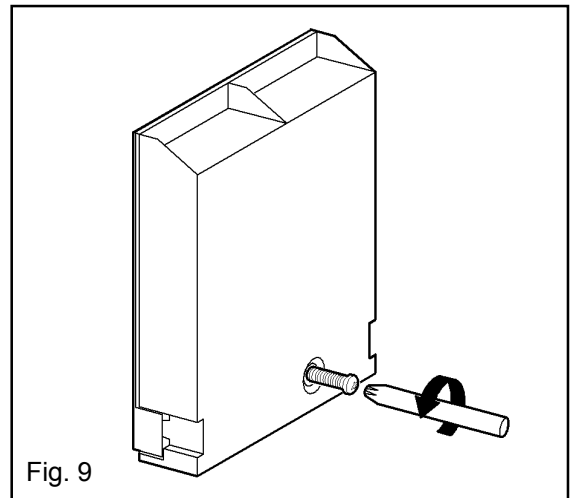
Fig. 8

## INSTALLATION INSTRUCTIONS

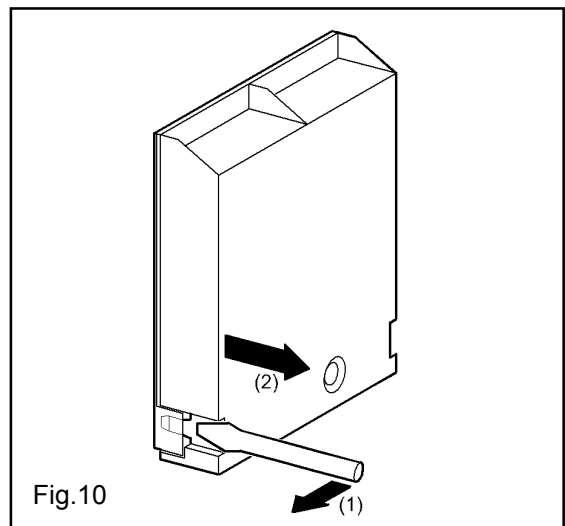
### TO REMOVE COVER OF MAINS TERMINAL

From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.

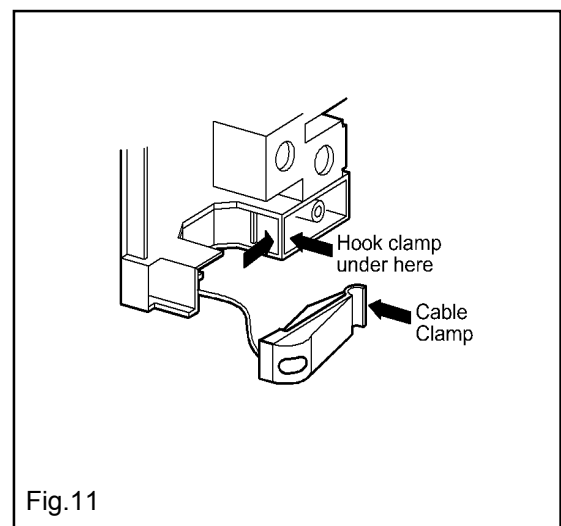
- First remove retaining screw with pozidrive screwdriver. See Fig. 9.



- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 10.



- Lift cover and remove screw from cable clamp. See Fig. 11.



## INSTALLATION INSTRUCTIONS

### CONNECTING TO THE MAINS TERMINAL

 **Warning: This appliance must be earthed.**

- We recommend you use a new length of 6mm<sup>2</sup> twin core and earthed cable to ensure your safety.
- Make connection as shown in Fig. 12 by proceeding as follows:-
- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taugt but not so slack as to cause any fouling. See Fig. 12.
- Connect the remaining end of the mains cable to the cooker point / junction box.
- Please fuse / miniature circuit breaker in circuit and switch on at mains.

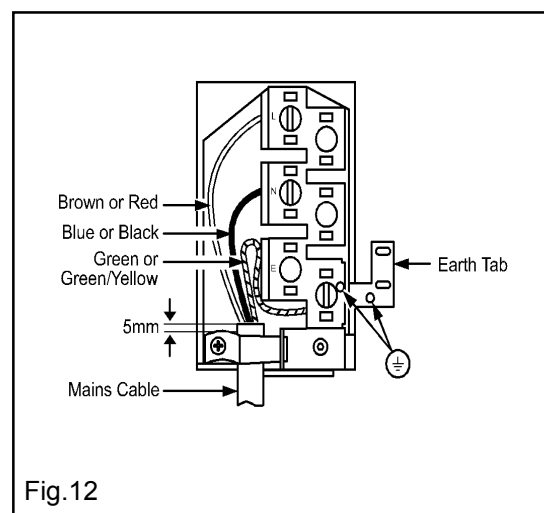


Fig.12



# INSTALLATION INSTRUCTIONS


## CHECKING ELECTRICAL CONNECTIONS

- Confirm the appliance is correctly connected by switching on and observing the various oven functions indicators.
- The electronic timer will flash on and off.

## CONNECTING TO A HOB OR COOKER POINT

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

---

 **Feed the cable through the cabinet and arrange to route the cable away from the appliance.**

---

### NOTE: HOUSE CIRCUIT

Earth leakage / continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

# INSTALLATION INSTRUCTIONS

## FITTING INTO THE SPACE BETWEEN CABINETS



**IMPORTANT:** Ensure that the oven is switched off at the wall before any further work is carried out.

- Ensure the appliance is in front of the cabinet. See Fig. 13.
- Take out all oven furniture before installation to reduce the weight you need to lift.
- To place the appliance into the space between cabinetry follow the procedure below:
- **N.B. Two people will be required to carry out the lifting procedure.**
- Warning: **Do not** attempt to lift this appliance by the handle(s).
- Each person should squat either side of the appliance.

Tilt the appliance so that your hands can support the underside of the appliance.

Raise the appliance to the correct height.

Rest the rear underside of the appliance on the mounting brackets while your hands support the front.

The appliance can be pushed fully into the space. Take care to avoid fouling the mains lead.

Ensure the appliance is central and level.

- When the appliance is fully housed, screw the stability screws (supplied with the appliance) into the underside of the worksurface in the positions indicated (see Fig. 14), taking care not to distort the trim. It is advisable to turn each screw alternatively to avoid damaging the trim.
- Place the heat deflector flush with the edge of the worksurface, (see Fig.15) with the cork spacers upover (see Fig.16) and screw into position using the screws supplied with the appliance.
- Replace the plinth board.
- Switch on the appliance and refer the user to the operating instructions.

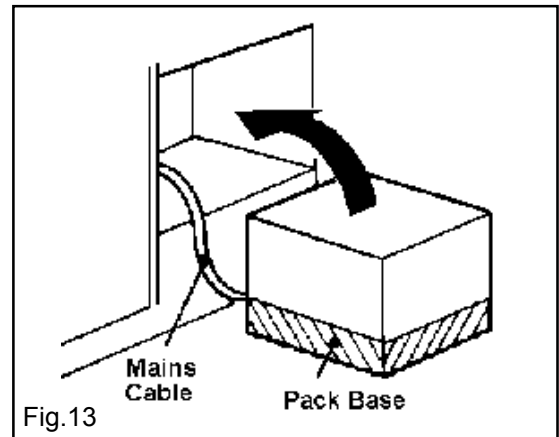


Fig.13

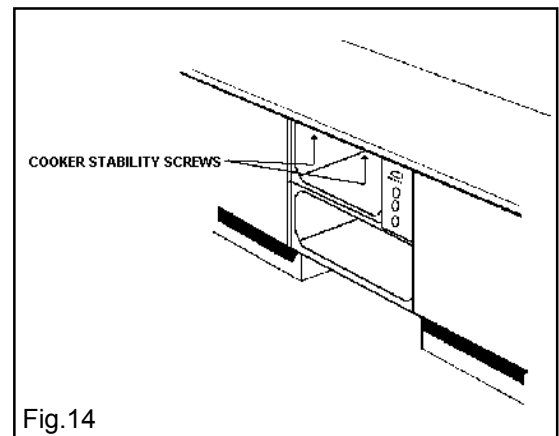


Fig.14

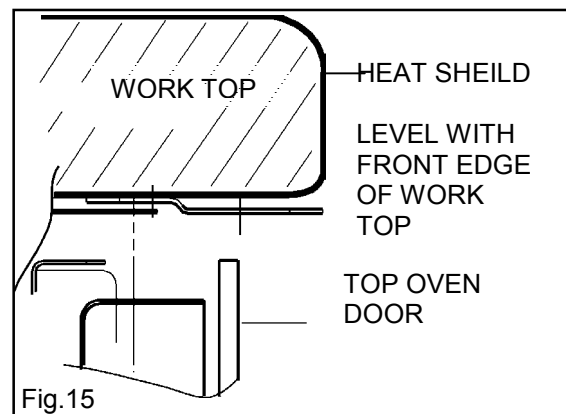


Fig.15

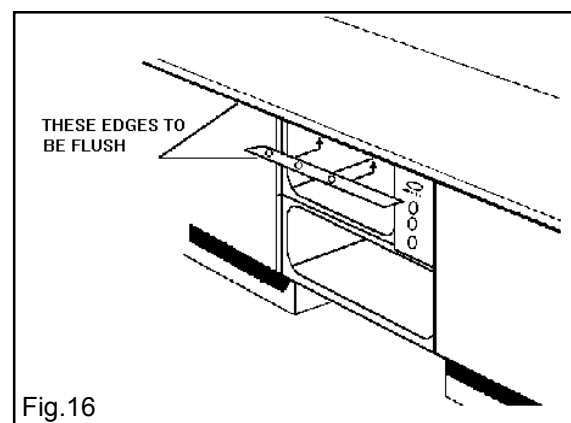


Fig.16

# NOTES

## IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

ZANUSSI  
55 – 77 HIGH STREET,  
SLOUGH,  
BERKSHIRE,  
SL1 1DZ  
TELEPHONE 0870 5 727727

[www.zanussi.co.uk](http://www.zanussi.co.uk)

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