

**INSTRUCTIONS FOR THE USE & CARE
OF YOUR ZANUSSI MICROWAVE
ME905**

The logo features a central square with a thick black border containing the text 'ZANUSSI USE & CARE MANUAL'. This square is flanked by four thick horizontal black bars on each side, extending outwards.

**ZANUSSI
USE & CARE
MANUAL**

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

Warnings

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

★ Do not use this appliance for any other purposes than the preparation of normal domestic food. Take care to read the instructions regarding loads and timings. Also the recommendations/advice on suitable containers and utensils (see cookery book).

★ *DO NOT OPERATE THE OVEN EMPTY. THE APPLIANCE MUST NOT BE OPERATED WITHOUT FOOD IN THE OVEN, OPERATION IN THIS MANNER BEING LIKELY TO DAMAGE THE APPLIANCE.*

★ *DO NOT OPERATE THE OVEN IF IT IS DAMAGED UNTIL IT HAS BEEN REPAIRED BY A SERVICE TECHNICIAN TRAINED BY THE MANUFACTURER. IT IS PARTICULARLY IMPORTANT THAT THE OVEN DOOR CLOSES PROPERLY AND THAT THERE IS NO DAMAGE TO:-*

(1) DOOR (WARPED) (2) HINGES AND LATCHES (BROKEN OR LOOSENED) (3) DOOR SEALS AND SEALING SURFACES (BROKEN OR CRACKED).

★ *IT IS DANGEROUS FOR ANY PERSON OTHER THAN A SERVICE TECHNICIAN TRAINED BY THE MANUFACTURER TO PERFORM SERVICE REPAIRS.*

★ *AIRFLOW BELOW, ABOVE AND TO THE REAR OF A MICROWAVE OVEN SHOULD NOT BE RESTRICTED. (SEE INSTALLATION INSTRUCTIONS).*

★ *ALWAYS KEEP THE DOOR SEAL AND DOOR SURFACES CLEAN BY WIPING REGULARLY WITH A DAMP CLOTH, SO THAT ANY GREASE, SOIL OR SPATTERS ARE NOT ALLOWED TO BUILD UP, SUCH BUILD UP COULD RESULT IN LEAKAGE OF MICROWAVE ENERGY FROM THE OVEN.*

★ When heating liquids in your microwave oven, overheating of the liquid beyond boiling point can occur without the evidence of bubbling. This could result in a sudden overspill of the hot liquid and possible injury to the user. The help prevent this possibility the following steps should be observed:-

- Stir the liquid before placing the container in the oven.
- At the end of the heating time allow the liquid to cool slightly before removing the container from the oven using an oven cloth for added protection.

★ This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

★ Any electrical work required to install this appliance should be carried out by a qualified person.

★ It is dangerous to alter the specifications or modify the product in any way.

★ Do not use this appliance if it is in contact with water.

- ★ Under no circumstances should live animals be placed in a microwave oven.
- ★ Do not use the oven for drying any items.
- ★ Do not let the timer continue to operate after removing the food.
- ★ No items must be stored in the microwave oven even when the appliance is not being used, as inadvertently switching on the oven could cause a hazard.
- ★ Unplug the appliance if it is to be left for a period of time, e.g. during holidays or long weekends.
- ★ Generally speaking, metal should not be used in the oven when cooking, because metal reflects microwave energy and may cause arcing. Even when metal is used for the limited application (e.g., when shielding chicken legs with foil), it should not come into contact with oven walls.
- ★ Do not use capped bottles, jars or tins.
- ★ Cooking vessels can get very hot. Care should be taken that the dishes do not come into contact with any plastic surface. Wear protective gloves.
- ★ Only use cooking containers recommended for use in a microwave oven.
- ★ Should you wish to use a browning dish, we would suggest that a suitable insulator be placed between the glass tray and the browning dish in order to prevent damage by heat stress. A large heat resistant and microwave proof glass plate (e.g. PYREX), may be used as an insulator. It is important that the recommended preheating time of the dish must not be exceeded.
- ★ Do not cook eggs in the shell. Pressure will build up inside the shell and it will explode (even after cooking has stopped). Do not reheat cooked eggs unless they are scrambled or chopped. Puncture the yolk before cooking eggs.
- ★ Do not prepare popcorn in the oven. The results are poor and it can be dangerous.
- ★ Do not heat oil or fat for deep frying. The temperature of the oil cannot be controlled and it may overheat.
- ★ In common with other forms of heating food, exceeding the recommended cooking times may result in burning the oven contents and damaging your oven. When cooking foods with a high sugar or fat content (such as: Christmas pudding, mince pies or fruit cake), be sure to follow the cooking instructions carefully.
- ★ Do not reheat drinks in plastic cups, they could melt.
- ★ Do not use a conventional meat thermometer. They may be used outside the oven to check temperature but not during cooking.
- ★ Be cautious when eating food direct from the microwave oven as items with high sugar or fat content can be very hot inside.
- ★ Always be careful when removing cling film and lids from dishes after cooking as the steam when released can cause burns.
- ★ Any foodstuffs with a 'skin', e.g. potatoes, sausages, etc, must be pierced in order to allow for the release of steam.
- ★ Care and cleaning of the appliance are important. Food deposits should not be left on the interior cabinet. Do not place any object between the oven front face and the door.
- ★ The door seal is designed to prevent leakage of microwave energy during cooking. Occasionally moisture may appear around the oven door. This is normal and does not necessarily indicate the oven is leaking microwave energy.
- ★ Infant feed should not be warmed in a microwave oven once it is in the feeding bottle.

★ We do not recommend the use of any form of microwave checking device which may be available from a number of commercial or retail outlets. In our experience the results from the use of such devices are variable and the readings obtained from them are not always accurate. If you are concerned about your

microwave please contact the appropriate Service Centre or Customer Care Centre.

★ Do not use oven without turntable in position.

★ The roller stay is removable and must be correctly positioned with the turntable seated on it during use.

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Installation

Please note: This microwave cooker has been designed to be used in a domestic household. Therefore the guarantee supplied with this appliance may be invalidated if it has been used for a commercial or catering application. After unpacking, ensure that all packing materials have been removed from the oven cavity.

Positioning

This oven is free-standing and can be placed wherever you choose within reach of a power outlet. Ensure that the surface on which the oven is to stand is level and is capable of withstanding the weight. To ensure that the oven has adequate ventilation, there must be at least 2.5cm/1 inch of clearance at the top, 4cm/1½ inches at the back and a total of 15cm/6 inches side clearance.

The unit must not be installed in any area where heat and steam are generated, for example, next to a conventional oven.

NOTE: Do not store cookbooks or the instruction book inside or underneath the oven. Do not place tea towels or utensils over the cooling vents.

Electrical Connection

★ THIS APPLIANCE MUST BE EARTHED

For your convenience and safety, your new Zanussi microwave oven comes ready fitted with a moulded flex and plug. All you need to do is push the plug into a 13 amp power socket and switch on. If for any reason you need to replace this plug with one of your own, you will find the wires inside the flex are colour coded as follows:

GREEN AND YELLOW – EARTH
BLUE – NEUTRAL
BROWN – LIVE

If you fit your own plug, the colours of the wires in the mains lead of your appliance may not correspond with the markings identifying the terminals in your plug. If this is the case proceed as follows:

Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol \perp or coloured either green or green and yellow.

Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.

Connect the brown (live) wire to the terminal which is marked with the letter 'L' or coloured red.

The cut off plug should be disposed of to avoid the risk of shock from the plug being inserted into a 13 amp socket elsewhere in the house.

Fuses

The appliance's moulded-on plug is supplied fitted with a 13 amp BS1362 fuse. If this fuse blows you can replace it in the following way:

Remove the plug from the power socket and use a small screwdriver to lever out the red plastic fuse carrier located between the plug's prongs, together with the old fuse. Fit in a new 13 amp fuse and clip it back into the plug. Make sure your new fuse is 'ASTA' approved and complies with BS1362. If the carrier is damaged you can get a new one from your local Zanussi Service Agent, the details of which can be obtained by looking under 'Z' in your telephone directory.

The plug must not be used without the fuse cover fitted.

Safety

★ Check that the supply flex and any other wiring is positioned in such a way that when the microwave oven is operating its temperature at any point is less than 50 degrees C above the ambient temperature of the room.

★ Never remove the rear panel of the oven to gain access to the terminal board. If an extension is required it should be made using the standardised plug and the external cable, which should be capable of carrying the expected load.

★ Check that the fuse and domestic installation are suitable to carry the electric load of this appliance (see rating plate at the back of the oven).

★ Check that the appliance is properly earthed according to existing rules and regulations.

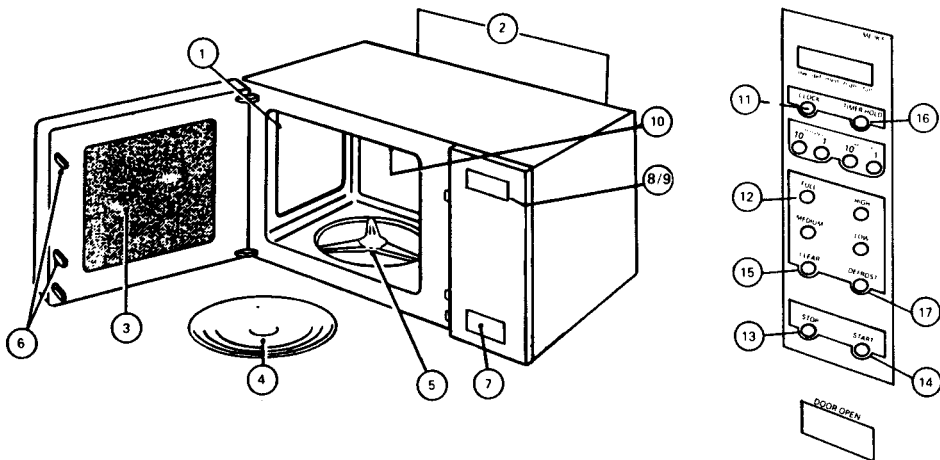
This appliance meets the requirements laid down in the EEC Directive No 76/889 and amendment 82/499 relating to the suppression of radio and TV interference.

Specifications

ME905

Voltage	240V~ 50Hz
Power Required	1470W
Output Power	650W
Microwave Frequency	2450 MHz
Exterior Dimensions	550mm (W) x 336mm (H) x 403mm (D)
Oven Cavity Dimensions	345mm (W) x 223mm (H) x 344mm (D)
Cooking Uniformity	Turntable (325mm tray) system
Weight	Approx 21 kg

Features Diagram



- | | |
|--|---------------------------|
| 1. Oven lamp | 10. Wave Guide cover |
| 2. Ventilation slots | 11. Clock button |
| 3. Oven door | 12. Variable cook control |
| 4. Removable turntable | 13. Stop button |
| 5. Removable roller stay | 14. Start (Cook) button |
| 6. Door latches | 15. Clear button |
| 7. Door open button | 16. Timer Hold button |
| 8. Variable cooking and cook indicator | 17. Defrost button |
| 9. Digital Display | |

SETTING	POWER LEVEL (Approximate percentage of microwave power).
FULL POWER	100%
HIGH	70%
MEDIUM	50%
DEFROST	30%
LOW	10%

OUTPUT POWER = 650W

Using your microwave oven

Before using the microwave oven for the first time, ensure that all packaging materials have been removed from both the outside and inside of the oven. Wipe out the inside of the oven with a damp cloth. Check that the door seal and sealing surfaces are not broken or cracked, that the door is not warped and that the hinges and latches are not broken or loosened. If you do find any damage, contact your local Zanussi Network Service Centre. Microwave cooking is very versatile. It enables you to cook, reheat, roast, simmer, hold-warm and even defrost with speed and convenience.

As microwaving is such a new and fast way of cooking, you should be able to be more adventurous as you become more familiar with this method of cooking. To begin with something easy, heat a cup of coffee in a mug for two minutes, but open the door at any time and check if the coffee is as hot as you like it. Next try heating leftovers on a plate. An average serving takes about 2–3 minutes on a medium setting. Look for steam or test the food to see if it is ready.

You can open the door at any stage. If additional time is needed, add it gradually. It is always better to underestimate the cooking time than over estimate.

Every recipe in the cookbook gives the approximate cooking time. Because of factors such as food temperature, dish shape, arrangement of food and density of food it is difficult to give a precise time. **Always start with a shorter time and add time if needed.**

The microwave oven cooks much faster than conventional ovens. It is wise to take special care when you are cooking something for which specific timings have not been recommended. This applies particularly when reheating foods. Always watch the cooking or heating of the food and give it a short cooking time, adding more until you have the required results.

You will soon learn the correct timings for cooking or heating your favourite foods. It is important to remember that it is possible to burn foods if they are cooked for too long, but the burning will occur inside the food first and will only become apparent by smell.

Please remember that the cookbook is only a guide.

Operating Instructions

Operation of auto-touch control panel

Your new auto-touch microwave oven uses a microprocessor, the electronic brain that provides the wide variety of cooking programmes which could not be achieved by conventional control methods. The operation of the oven is controlled by touching the appropriate buttons arranged on the surface of the control panel. The digital readout will display the cooking time, time of day or minute timer. Indicators show the variable cooking setting or cooking function you have programmed. An entry signal tone should be heard each time you touch the control panel to make a correct entry. If you do not hear this sound:

1. You have not used enough pressure in touching the button.
 2. You have made more entries than the control panel will accept.
 3. You have made an incorrect entry.
- In addition to the entry signal tone, an audible signal will sound 4 beeps at the end of the cooking cycle.

- Make sure that the oven is plugged into a power point. When the oven is plugged in, the display will show 00:00 flashing or and off.
- You cannot programme the oven if the door is not closed firmly.
- If the power is disconnected for any reason, all settings will be cancelled. When the power is restored, it will be necessary to re-set the clock for the functions you require. The display will flash when the power is reconnected.

To set the clock to the correct time of day

Note: This is a 24 hour clock.

All the setting buttons will advance by maintaining pressure.

If you exceed the number required, maintain pressure until the '0' shows, then start again.

If you attempt to enter an incorrect clock time, e.g. 8.61, a long 'bleep' will sound. To erase, touch the 'clear' button, and reprogramme.

PROCEDURE	BUTTON ORDER	DISPLAY
1: Touch the CLOCK button		BLANK
2: Enter the correct time of day by touching the minutes and seconds buttons as shown These examples show the times of day set at 12.30pm, 9.35am and 9.35pm	<p style="text-align: center;">Minutes Seconds</p> <p style="text-align: center;">10 1 10 1</p> <p style="text-align: center;">○ ○ ○ ○</p> <p style="text-align: center;">PRESS Once Twice 3 times ○</p> <p style="text-align: center;">10 1 10 1</p> <p style="text-align: center;">○ ○ ○ ○</p> <p style="text-align: center;">PRESS 9 times 3 times 5 times</p> <p style="text-align: center;">10 1 10 1</p> <p style="text-align: center;">○ ○ ○ ○</p> <p style="text-align: center;">PRESS Twice Once 3 times 5 times</p>	<div style="border: 1px solid black; padding: 5px; text-align: center; font-weight: bold; font-size: 1.2em;">12:30</div> <div style="border: 1px solid black; padding: 5px; text-align: center; font-weight: bold; font-size: 1.2em;">09:35</div> <div style="border: 1px solid black; padding: 5px; text-align: center; font-weight: bold; font-size: 1.2em;">21:35</div>
3: Touch the START button This example shows the time as set at 12.30pm	<p style="text-align: center;">Start</p> <p style="text-align: center;">○</p> <p style="text-align: center;">PRESS Once</p>	<div style="border: 1px solid black; padding: 5px; text-align: center; font-weight: bold; font-size: 1.2em;">12:30</div>

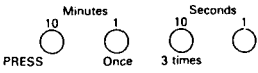
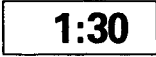


The clock is now set and will keep the time of day.

Microwave cooking

To cook at full power:

Many foods are cooked at FULL POWER (100%) for best results. The variable cooking control allows you to select the rate of microwave cooking, but the oven will automatically operate at FULL POWER if no variable cooking control button is touched. If you wish to cook at FULL POWER, it is not necessary to touch the button. For other variable cooking control levels, the desired setting must be entered.

● Suppose you want to heat 2 cups of coffee for 1 minute 30 seconds at FULL POWER:

PROCEDURE	BUTTON ORDER	DISPLAY
1: Enter desired cooking time by touching the minutes and seconds buttons as shown		
2: Touch the START button —		

The cooking time will count down to zero. When the timer reaches zero, the indicators will go out and an audible signal will sound. The time of day will reappear on the display. Microwave energy will stop.

When the door is opened during the cooking process, the cooking time in the readout automatically stops. The cooking time starts again to count down when the door is closed and the START button is touched.

If food does not seem to be heating properly, check the indicator immediately below the lighted digital display. Ensure that the correct cooking temperature has been set. The turntable can rotate in either direction when starting the cook cycle. This is normal and simply depends on the position of the motor when the cycle is started.

Minute timer setting

The control panel can be set as a timer for timing up to 99 minutes 59 seconds. There is no cooking involved.

- Suppose you want to time a three minutes long-distance phone call:

PROCEDURE	BUTTON ORDER	DISPLAY
1: Enter desired time	<p>10 Minutes 1 Seconds PRESS ○ 1 times ○ ○</p>	3:00
2: Touch the TIMER/HOLD button	<p>TIMER/HOLD PRESS ○ Once</p>	3:00
3: Touch the START button	<p>PRESS ○ Once</p>	3:00

The timer will begin counting down to zero. When the timer reaches zero, the signal will sound. The time of day will reappear on the display.

To cancel the minute timer during operation, touch the CLEAR button and the time of day will reappear.

Multiple sequence microwave cooking

Your oven can be programmed for up to 4 automatic cooking sequences, switching from one variable power setting to another automatically.

- Suppose you want to cook a casserole for 5 minutes at FULL POWER, and continue to cook for 30 minutes at HIGH (2 automatic cooking sequences).

PROCEDURE	BUTTON ORDER	DISPLAY
1: Enter desired time for first cooking sequence	<p>10 Minutes 1 Seconds PRESS ○ 5 times ○ ○</p>	5:00
2: Select first variable cooking control setting	<p>FULL PRESS ○ Once</p>	5:00 FULL
3: Enter desired time for second cooking sequence	<p>10 Minutes 1 Seconds PRESS 3 times ○ ○ ○ ○</p>	30:00
4: Select second variable cooking control setting	<p>High PRESS ○ Once</p>	30:00 HIGH
5: Touch the START pad	<p>Start PRESS ○ Once</p>	5:00 FULL <small>The timer counts down to zero then the following is displayed:</small> 30:00 HIGH

The display indicators will show how many sequences you have selected, which one is currently operating, and the selected power level. When the cooking time reaches zero, all indicator lights will go out and a 'bleep' will sound.

Note: If FULL POWER is selected as the final sequence, it is not necessary to touch the FULL POWER button.

To cook by variable cooking control

There are five preset power levels.

Some foods give best results when cooked more slowly at a lower cooking power. Your cookbook indicates the recommended variable setting for each recipe. See your cookbook for guidelines on how to use the variable cooking control.

- Suppose you want to heat soup for 2 minutes 15 seconds at HIGH:

PROCEDURE	BUTTON ORDER	DISPLAY
1: Enter desired cooking time by touching the buttons as shown		2:15
2: Select desired variable cooking control setting		2:15 HIGH
3: Touch the START button		2:15 HIGH

The cooking time will count down to zero. When the timer reaches zero, all indicators will go out and an audible signal will sound. The time of day will reappear on the display.

To change a power level during a cooking cycle, simply touch the stop pad, followed by the revised power level pad, e.g. full, defrost etc. Then press START to continue cooking.

Note: If you accidentally touch the wrong variable cooking control button, immediately touch the correct button. The last button touched will be the setting the oven accepts. For example, if you touch the HIGH button and then immediately touch the MEDIUM button, the oven will cook at MEDIUM.

Basic uses are as follows:

Power Level % Power	General Uses
10	Holding food warm, softening butter, raising bread.
30	Defrosting, warming syrups and sauces.
50	Slow cooking, heating frozen meal dishes, e.g. fish pies, curries, casseroles.
70	Cook cakes, soups and stews, reheat plated and leftover food, reheating larger items.
100	Full power for vegetables, fish, hot beverages, preheating.

Cleaning and maintenance

Microwave oven cleaning

***THE ELECTRICITY SUPPLY MUST BE DISCONNECTED BY REMOVING THE PLUG FROM THE SOCKET BEFORE CLEANING.**

It is important to wipe up all spillages as these can affect the cooking time. The spillages absorb microwave energy and prolong the cooking time.

To keep the oven free from grease and soil build-up, it should be cleaned with a damp cloth after use. A soft nail brush can be used to remove stubborn stains.

Odours can be eliminated from the inside of the oven by boiling a solution of one cup of water and several tablespoons of lemon juice in the cavity. We would also recommend occasionally wiping the oven interior with a sterilising fluid, e.g. Milton, in the interest of hygiene.

Only use a mild detergent, water and a soft, clean cloth to clean the oven face and other surfaces, and polish dry with a soft cloth or paper towelling. Do not use **AEROSOL, CAUSTIC OR ABRASIVE CLEANERS**, or scrape the interior surface with knives or other utensils. This

could cause the enamel paint to come off, exposing the metal underneath. Any exposed metal could cause sparking or arcing, and further damage to the oven. Wipe out crumbs that fall between the door and the frame with a damp cloth. It is important that the door seal area is kept clean. If there is a greasy film on the oven door, a small amount of vinegar water can be used to remove the grease. Rinse with cold water and polish dry with a soft cloth or paper towelling.

ALWAYS KEEP THE DOOR SEAL SURFACES CLEAN BY WIPING REGULARLY WITH A DAMP CLOTH, SO THAT ANY GREASE, SOIL OR SPATTERS ARE NOT ALLOWED TO BUILD UP. SUCH A BUILD UP COULD RESULT IN LEAKAGE OF MICROWAVE ENERGY FROM THE OVEN.

Regularly check the door seal area, which is formed by the inside face of the door, for any signs of damage. If such damage is seen do not use the oven until the damage has been repaired by a Service Technician trained by the manufacturer.

The glass turntable may be removed and taken to the sink to be cleaned or washed in the dishwasher. Care should be taken to avoid dropping the glass turntable. Although it is made of toughened glass, it will break if not handled with normal care.

Questions and Answers

Q Does it harm the oven if it is accidentally operated with no food in it?

A Severe damage can occur if the oven is turned on when it is empty.

Q Is eating food cooked in a microwave oven harmful?

A Microwaves are simply a source of heat energy just like gas and electricity. All three produce cooking in the food itself. Therefore food cooked in a microwave oven is not harmful to eat.

Q Why do I have moisture in the microwave oven after cooking?

A The moisture on the inside of your microwave oven is normal and nothing to worry about. It is caused by the steam from the cooking food hitting a cool oven surface. Wipe excess moisture from the inside of the oven after each use.

Q What causes the oven interior light to dim when using Variable Power?

A This is normal and indicates that the oven is operating and cycling normally.

Q Foods cooked in a microwave oven seem to cool off faster than conventionally cooked foods. Why is that?

A Often the dish used to store foods in the refrigerator is then used for heating the food in the microwave oven. In this case, the cold dish absorbs heat from the food. It may be necessary to heat the food for an additional time.

If the oven does not turn on

★ Check that the appliance is connected correctly.

★ Check that the plug is firmly connected to the wall socket and that the socket is switched on. Check the power supply by plugging in another appliance.

★ Replace the fuse in the plug with another of the appropriate rating.

★ Check that the fuse in the fuse box is intact.

★ Ensure that you have pressed 'Start' to commence cooking, and that the door is firmly closed.

★ If the cooking results are not satisfactory, ensure that you have programmed the oven correctly.

★ Check that the food is not covered with excessive foil and you have not used a metal lid. Also check that the air vents are not obstructed.

★ If the oven light does not operate, check the fuse in the plug.

★ If after all these checks the appliance still does not work, call your local Zanussi Network Service Centre, the details of which can be found in your local telephone directory under 'Z'.

NEVER ATTEMPT TO REMOVE THE REAR PANEL OF THE OVEN OR TAMPER WITH THE OVEN IN ANY WAY.

★ Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

Peace of mind for twelve months

Zanussi standard guarantee conditions

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card. We, Zanussi Limited, undertake that if, within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour; materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.

- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
 - The appliance is still in the possession of the original purchaser.
- All service work under this guarantee must be undertaken by a Zanussi Network Service Centre.
- Any appliance or defective part replaced shall become our property.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Cost incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.
- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.

Or five years

Zanussi 5 Year Cover Conditions (See enclosed leaflet)

For a once-only payment you can extend your Standard Guarantee, all the conditions and exclusions of which apply.

1. Products supplied as 'seconds', refurbished, damaged or shop-soiled are not eligible for Zanussi cover.
2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.

3. The Engineer will need to check the details of your Cover card and will make a charge for his services if it is not presented to him at the time of his call.

4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.

5. Covers issued are not refundable or transferable.

6. Change of address:

Zanussi Cover Card is valid throughout UK, including Isle of Man, Channel Islands, Northern Ireland and Republic of Ireland and does not require amending. Advice in writing, quoting the 'Cover' Card number is necessary to enable correction of our records.



ZANUSSI

The Appliance of Science

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