

INSTRUCTIONS FOR THE USE AND CARE



**ZANUSSI**

**MIXED FUEL  
COOKER  
ZCM 5200 W  
ZCM 5200 B**

**Appliances class 2 sub class 1 and class 1**

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# WARNINGS

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

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

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

This appliance is heavy and care must be taken when moving it.

Any installation work must be undertaken by a competent, authorised installer in accordance with the Gas Safety (Installation and Use) Regulations 1984 and the relevant codes of practice. In the UK, C.O.R.G.I. registered installers (including regions of British Gas) undertake the work to safe and satisfactory standards.

Any electrical work required to install the appliance should be carried out by a qualified or competent person.

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

This appliance should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used.

Cookers become very hot with use, and retain their heat for a long period after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.

Always ensure that the control knobs are in the "off" position when not in use.

The lid is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purpose.

After using the cooker, the glass lid fitted **MUST NOT** be closed until the hob and oven are completely cold. If you lower the glass lid when the hob or oven are still hot or warm, the glass may shatter and could cause injury.

Always remove any spillage from the surface of the cover before removal or opening (if applicable), and the appliance should be allowed to cool before replacing or closing the cover.

For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.

This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.

Never line any part of the oven with aluminium foil.

Unstable or misshapen pans should not be used on the burner as unstable pans can cause an accident by tipping or spillage.

Easy clean liners should never be cleaned with any other than detergent water (see Cleaning Instructions).

Before any maintenance or cleaning work is carried out on the appliance, always take out the plug from the wall socket.

Ensure that the oven shelves are put in place in the correct way (see instructions).

All gas appliances require adequate ventilation. Failure to provide this could result in a lack of oxygen. Your installer will advise if in doubt.

Always ensure that the oven vent which is located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.

The storage drawer located beneath the oven may become hot whilst the oven is in use, only oven-proof dishes should be stored in the drawer and care should be taken when removing any items. Do not store combustible materials in the drawer.

Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.

Read the Instruction book before installing and using the appliance.

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## **Warning**

Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away.

## **Important**

Where the cooker is fitted with a lid, the lid must be completely raised before the cooker will function.

## **Note:**

If you require service, you must quote the model number (see front cover), and the serial number, refer to your supplier or local Zanussi Service Force Centre.



This appliance complies with the following **E.E.C. Directives:**

- **73/23 - 90/683** (Low Voltage Directive);
- **89/336** (Electromagnetical Compatibility Directive);
- **90/396** (Gas Appliances Directive);
- **93/68** (General Directives)

and subsequent modifications.

CLASS APPLIANCE: 2 sub class 1 and class 1  
APPLIANCE CATEGORY: I 2H  
APPLIANCE GAS SUPPLY: Natural gas G20 20mbar

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**These instructions are only for the countries stated by the nation mark printed on the front cover of this instruction book.**

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## INSTALLATION

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It is mandatory that all operations required for the installation be carried out by a Competent Gas Installer (Corgi registered installers normally meet this criteria), and in accordance with existing rules and regulations.

The relevant instructions are to be found in the separate installation manual.

Please ensure that when the appliance is installed, it is easily accessible for the engineer in the event of a breakdown.

### **WARNING:**

#### **THIS APPLIANCE MUST BE EARTHED.**

##### **When the appliance is first installed**

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

##### **Before using your oven**

Switch the oven to MAX. and leave it to run empty, for 30 minutes to remove any unpleasant new smells.

# TECHNICAL DATA

Model Number: **ZCM 5200 W**  
**ZCM 5200 B**

## Dimensions

Height	900 mm
Depth	595 mm
Width	597 mm
Oven Capacity	1.9 Cu. ft

## Hob

Rear left heat area	(N) 2,0 kW
Front left heat area	(R) 3,0 kW
Rear right heat area	(N) 2,0 kW
Front right heat area	(S) 1,0 kW

N = Normal burner  
R = Rapid burner  
S = Simmer burner

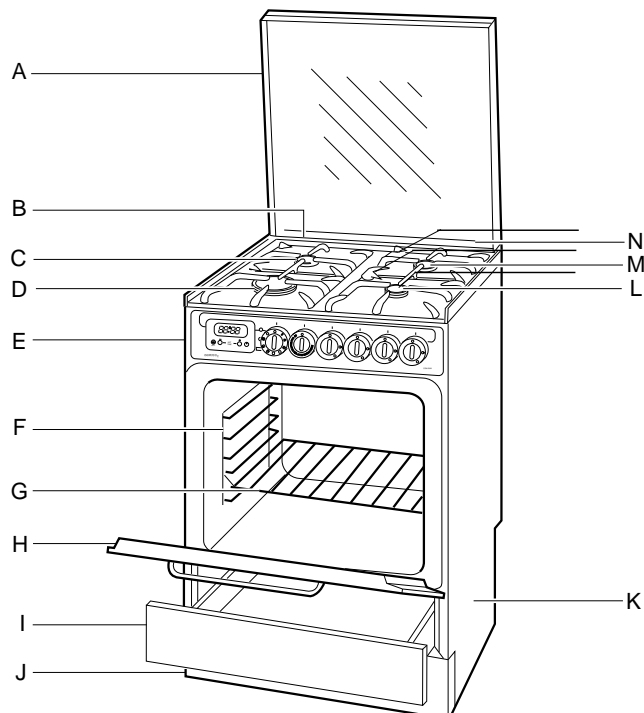
## Oven

Traditional oven element rating	1880 W
Grill element rating	1830 W
Double grill element rating	2665 W
Convection oven element rating	2090 W
Oven lamp	15 W
Convection fan rating	30 W
Maximum power absorbed	2680 W
Power supply (50 Hz)	230-240 V
Total appliance rating (gas + electric)	10,68 kW

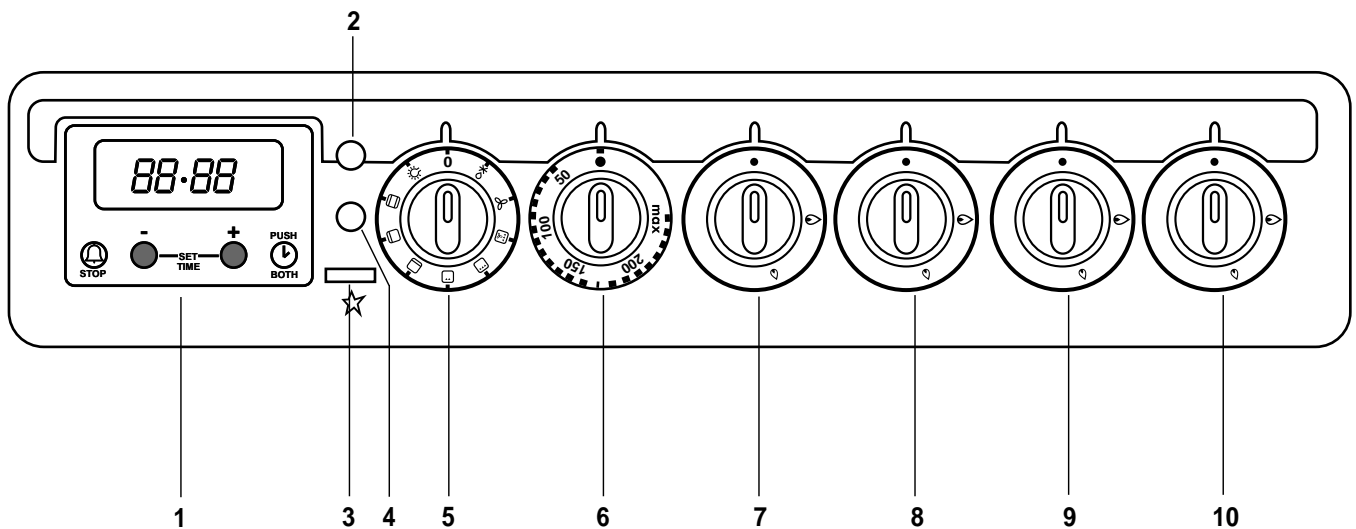
TYPE OF GAS	CHARACTERISTICS	BURNER	RAPID		NORMAL		SIMMER	
		POSITION	MAX	MIN	MAX	MIN	MAX	MIN
NATURAL GAS 20 mbar	GROSS HEAT VALUE 37.78 MJ/m <sup>3</sup>	NOMINAL THERMAL POWER kW	3,0	0,65	2,0	0,45	1,05	0,33
		NOMINAL FLOW POWER lt/h 15°C	286	57	190	38	95	28
		NOZZLE REFERENCE 1/100 mm	119	Adjusted	96	Adjusted	70	Adjusted

# COOKER FEATURES

- A. Glass lid
- B. Safety cut-off
- C. Semi-Rapid burner
- D. Rapid burner
- E. Control panel
- F. Shelf support
- G. Shelves
- H. Oven door
- I. Removable drawer
- J. Front panel
- K. Base
- L. Baking tray
- M. Auxiliary burner
- N. Semi-Rapid burner

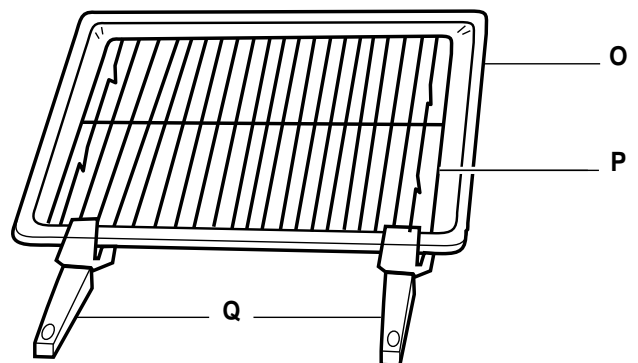


## CONTROL PANEL

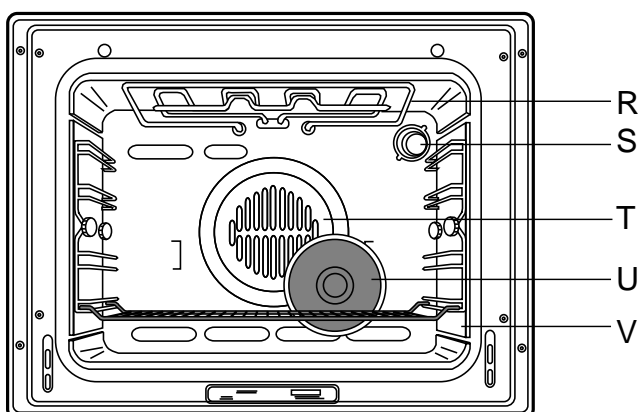


1. Electronic Minute Minder
2. Thermostat control light
3. Ignition button
4. Mains-on light
5. Oven selector knob
6. Oven thermostat knob
7. Semi-rapid burner knob
8. Rapid burner knob
9. Auxiliary burner knob
10. Semi-rapid burner knob

- O. Grill/roasting pan, large
- P. Reversible grill trivet
- Q. Removable handles (2)



## OVEN



- R. Grill
- S. Oven light
- T. Fan
- U. Filter
- V. Oven liners

# OPERATION

## Safety cut off

Your cooker is fitted with a safety cut off device which is actuated when the lid is lowered. This cuts the electricity and gas supply to the whole appliance, and prevents the lid being lowered onto the burners when they are still on. When the lid is raised again, the electricity supply to the oven is automatically restored. The gas supply to the hob must be restored manually by depressing the pushbutton on the rear left hand corner of the hob surface.

There are two important points to remember; firstly the lid must be in the raised position for any part of the cooker to function. Secondly, you must remember to return all the controls to their off positions when you have finished using the cooker. If you have for instance left the oven on, when the lid is raised it will automatically come on again. Obviously if you manually restore the gas supply and of the burner controls have not been returned to their off positions, the gas will escape.

## Safety cut off switch

Do not tamper with or attempt to adjust the safety cut-off switch. Any adjustment must be made by a qualified engineer.

The switch is designed to prevent the hob or oven being turned on when the lid is closed.

Tampering with the switch may enable the heat to be turned on with the glass lid in the down position. The heat would cause the glass lid to shatter which could result in injury. Should you find the switch not functioning correctly, contact your local authorised Zanussi Service Centre.

## HOB BURNERS (Fig. 1)

The control panel incorporates knobs to operate the four gas burners.

To light a worktop burner, turn the relevant knob (Fig. 1) to the large flame symbol which corresponds to the maximum setting.

Depress the ignition pushbutton on the fascia panel. Once the burner is alight adjust the flame as required. The smaller flame symbol is a simmer setting.

It is important that pans with a base fitting the size of the burner be used so that the flame does not spread beyond the bottom of the pan.

### NOTE:

"In case of accidental extinction of the burner flames, turn the handle control off and do not try to turn it on unless at least 1 minute has elapsed".

## Important

Be very careful when frying food in hot oil or fat as the overheated splashes could easily flare up.

NOTE: "the use of a gas cooker produces heat and damp in the room where it is installed. Ensure a good airing of the room keeping the natural ventilation holes open or installing an aspiration hood with exhaust pipe".

NOTE: "A long and intensive use of the machinery can require further airing, for example the opening of a window, or a more efficient ventilation, increasing the mechanic suction power, when existing".

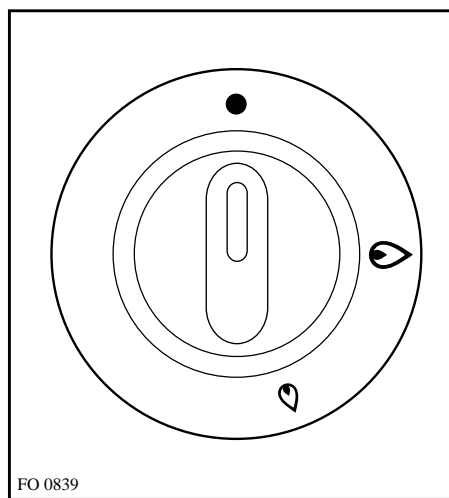


Fig. 1

Table of containers to be used  
(flat bottom only)

Burner	Ø Min. (mm)	Ø Max (mm)
Rapid	160	260
S/Rapid	120	220
Auxiliary	80	160








## MULTIFUNCTION OVEN

The multifunction oven makes it possible to carry out various types of cooking, depending on the nature of the food and its volume.

All cooking must be done with the oven door closed. The oven light remains on with all cooking functions. The oven control knob symbols are listed together with a brief description of the functions (a more detailed explanation of the functions and how to use them are given in the "ZANUSSI COOKBOOK" book).

## Oven control knob (Fig. 2)

By turning this control knob, you can select any of the following functions:



-  Oven light, this will come on whenever the oven is in use.
-  Traditional cooking, uses the top and bottom element for single shelf cooking; this function will enable you to use your favourite recipes without having to adapt the temperatures. It is necessary to pre-heat the oven in this instance.
-  Top oven element only, enables you to finish off dishes on the top only.
-  Bottom oven element only, enables you to finish off dishes on the bottom only.
-  Economy grill, inner grill element only.
-  Inner and outer grill elements.
-  Thermal grilling, gives a spit roast effect to all joints. Using this system eliminates the need to turn food during cooking, although large food items may require to be turned half way through the cooking time.

Select a max-temperature of 200°C.

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

### Caution

The appliance must never be left unattended whilst grilling.

-  Cuisinair cooking, this fan ducted system will allow you to roast or bake at the same time with very little flavour transference, and on any shelf. For this function the circular element and fan behind the back wall of the oven are used.
-  Defrost setting (N.B.: This is NOT a cooking position). This position is intended to assist thawing of frozen foods.

### Caution

Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom. This could cause a heath build-up which would affect the baking results and damage oven enamel.

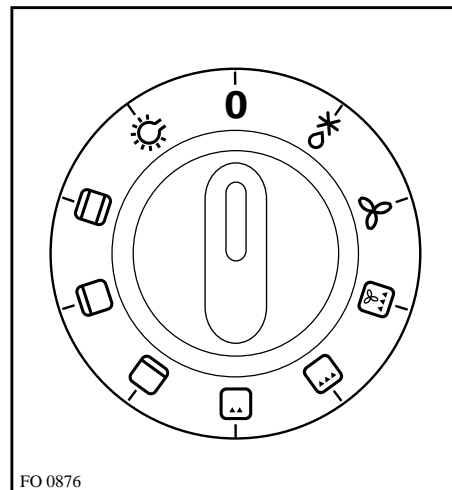


Fig. 2

## Thermostat control knob (Fig. 3)

By turning the thermostat control knob clockwise, you select the cooking temperature. The temperature selection starts at 50°C and is marked in 10°C increments up to maximum, where the temperature at the centre of the centre of the oven will reach approximately 250°C. The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked. The MAX. setting is particularly suitable for grilling. Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct temperature; after that, it will come on and off with the thermostat showing how the temperature is being maintained.

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

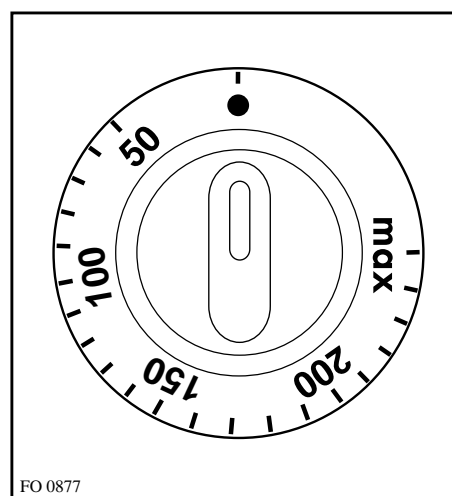






Fig. 3

## Safety thermostat

Should the main oven thermostat fail, the oven is protected by a safety thermostat which will operate if the temperature within the oven reaches too high a level. Once the temperature has returned to a safe level, the safety thermostat will switch back on and the oven will re-start. In cases where there is a permanent failure it is necessary to contact the Zanussi Network Engineer.

## USING THE GRILL

To switch on the grill, turn the oven control knob to either  or , then turn the thermostat knob to the required temperature setting.

Turning the oven control knob to the  symbol operates the inner element only, when the oven control knob is turned to the  symbol both the inner and outer elements operate, the latter provides a larger grilling area.

This is known as a dual element.

Foods to be grilled should be placed on the wire trivet in the grill pan, the trivet can be positioned either way up to give the required distance from the element.

## Caution

**The appliance must never be left unattended whilst grilling.**

### Note:

We recommend that you wipe fat splashes off the grill element **when it is cold** in order to prevent smoking from the fat as it burns off when the grill is next used.

## Important

Your oven door is fitted with hinges, giving two door positions, fully open or fully closed. When grilling, the oven door must be closed. Grilling with the door open could cause areas of the oven to become excessively hot as well as reducing the performance, efficiency and economy of the grill.

## Shelves and runners

This Zanussi cooker has four shelf positions. The anti-tip feature is achieved by the closeness of the shelf runners. The auto-stop feature is achieved by two metal stops fixed to the shelves, as the shelf is moved in and out, the metal stops catch on the bottom of any pair of shelf runners, if the shelf is wrongly positioned these stops will not catch, therefore it is important to position the shelves as shown in Fig. 4.

## Grease filter

When roasting meat, be sure to install the special grease filter to protect the fan in the rear wall of the oven from fat splashes. After roasting is completed, remove the grease filter and clean thoroughly with warm detergent water. As it is stainless steel you can safely wash it in the dishwasher.

To remove the grease filter, pull up the protruding tongue and then pull the filter outwards removing it from the rear panel (Fig. 5).

To replace the filter, hold the protruding tongue and slide down onto the slots in the rear wall of the oven so that it clips on.

## Storage drawer

The storage drawer is located underneath the oven cavity.

During cooking the storage drawer may become hot if the oven is on high for a long period of time, therefore flammable materials such as oven gloves, tea towels, plastic aprons etc. should not be stored in the drawer.

Oven accessories such as baking sheets, will also become hot; therefore care should be taken when removing these items from the drawer when the oven is in use or still hot.

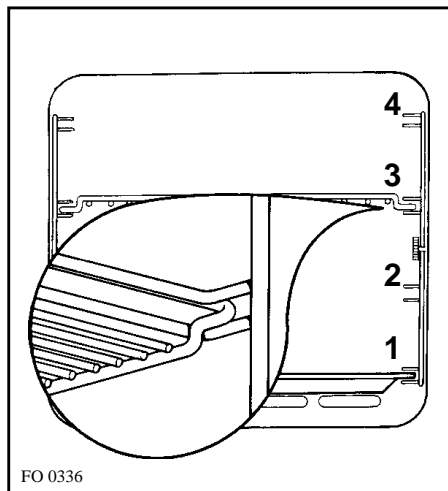


Fig. 4

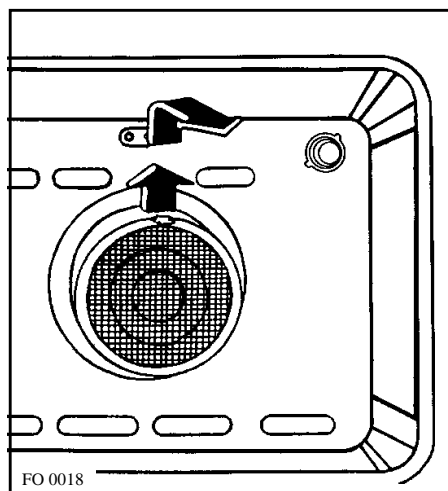






Fig. 5

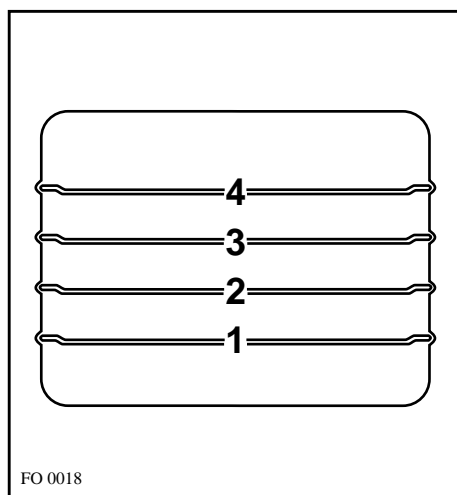


# OVEN COOKING CHART

Food to be cooked	Quantity kg	Recommended level (starting from bottom)		Temperature °C		Time in minutes
						
<b>Cakes</b> * Mixture in mould * Puff pastry, base * Mixture with rising agent * Small cakes * Victoria sandwich * Scones * Bread		1 2 1 2 2 2 1	2 (1and3) 2 (1and3) 2 (1and3) 2 (1and 3) 2 (1and3) 2 (1and3) 2	190 200 190 180 180 220 200	170 180 170 160 170 200 180	20-60 30 50-60 20-30 25-35 10-20 40-60
<b>Meat</b> Veal Beef Pork Chicken Chopped turkey Duck	1 1 1 1-1,5 1,5 1-1,5	1 or 2 1 or 2 1 or 2 1 or 2 1 or 2 1 or 2	2 2 2 2 2 2	200 200 200 200 200 200	180 180 180 180 180 180	60-80 70-80 70-90 60-90 120-140 120-140
<b>Stews</b> Beef stew Veal stew	1 1	1 1	2 2	180 180	160 160	120-140 110-130
<b>Fish</b> Dried cod, cod, sole Wrasse, sargo Oysters * Soufflè (sweet or savory) * Pizza	1 1 - 0,75 0,5	2 2 2 1 1	2 (1and3) 2 (1and3) 2 (1and3) 2 2 (1 and3)	200 200 200 200 240	180 180 180 180 220	20-30 40-60 20-30 40-60 20-30

## Notes

1. For the items marked with an asterisk (\*) the oven must be preheated.
2. When cooking in different positions, the levels indicated (in the table are recommended).
3. Times refer to when cooking in one position only. When cooking in more than one position at a time, increase cooking time by 5-10 minutes.
4. When cooking roasts of beef, veal, pork or duck which have been rolled or contain bones, eventually increase cooking time by 20 minutes.



## GRILL, ECONOMY GRILL TEMPERATURE SELECTION

### Important

**All grilling must be carried out with the oven door closed and the grill pan handle removed from the pan.**

Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred

Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking

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

When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position




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

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

### NOTE:

**For safety in use, the grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.**

### GRILL - ECONOMY GRILL

QUANTITY gr.	PIECES	TYPE OF COOKING	 				
			pre-heat minutes	shelf 	Temp. °C	cooking time	
						upper	lower
800	4	Beef fillets	-	4	Max	8-10	4-6
600	4	Pork chops	-	4	Max	8-10	5-8
800	8	Spare ribs	-	4	Max	6-8	4-6
500	8	Sausages	-	4	Max	8-10	4-6
700	4	Kebabs	-	4	Max	10-12	5-7
500	4	Chicken breasts	-	4	Max	10-12	5-7
500	6	Sole	-	4	Max	6-8	4-6
	6	Toast bread	-	4	Max	3-4	1-2

The times quoted above are given as a guide and should be adjusted to suit personal taste.

## THERMAL GRILLING

### Use of thermal grilling

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.

The grill element and the oven fan operate alternately, 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.



The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

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

### NOTE:

Thermal grilling helps to minimise cooking smells in the kitchen and is carried out with the main oven door closed, and with the grill pan handle removed.

## THERMAL GRILLING

QUANTITY gr.	PIECES	TYPE OF COOKING	 It is advisable not to select temperatures over 200°C				
			pre-heat minutes	shelf  position	Temp. °C	cooking time	
						upper	lower
1000	2	Rolled joints { Beef Lamb Pork	-	3	180	30-40	20-30
800	4	Quartered chicken	-	3	200	25-30	15-20
1000	2	Chickens	-	3	190	30-35	25-30
800	1	Guinea fowl	-	2	180	35-40	30-35
500	2	Pigeons	-	3	180	35-40	30-35
500	4	Quail	-	3	200	25-30	20-2
		Vegetable gratin	-	3	200	15-25	-
	4	Toasted sandwiches	-	3	200	3-5	1-2
	9	St. Jacques shells	-	3	200	15-20	-
600	2	Mackerel	-	3	200	10-20	6-8
800	4	Fish slices	-	3	200	10-15	8-10

The times quoted above are given as a guide and should be adjusted to suit personal taste.

# ELECTRONIC MINUTE MINDER

1. (-) Decrease control & minute minder setting button

2. (+) Increase control

(🔔) Cookpot symbol

(🕒) PUSH BOTH CLOCK SETTING SYMBOL

## 1. Set the time of day

When the electricity supply is first switched ON, the display will flash **0.00**. See Fig. 6.1.

Press buttons (1) and (2) together. The display will momentarily read **88.88**. See Fig. 6.2. Release buttons, **0.00** will appear in the display as Fig. 6.3. **Within 5 seconds** press button (2), **12.00** will show in the display as Fig. 6.4.

**Within 5 seconds**, press and hold either button (1) to decrease or button (2) to increase the time until the correct time of day on the 24 hour clock is reached, e.g. 14.30. See Fig. 6.5.

### Note

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

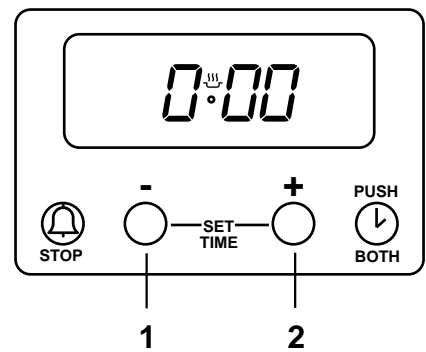


Fig. 6.1

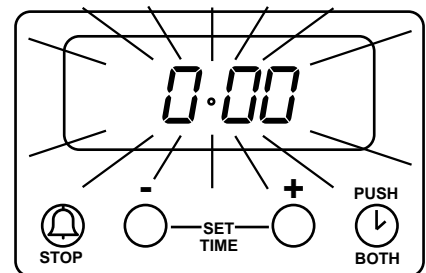


Fig. 6.2

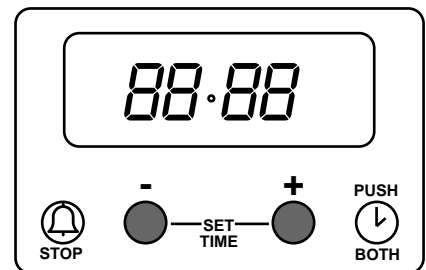


Fig. 6.3

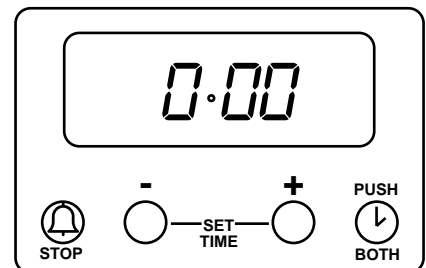


Fig. 6.4

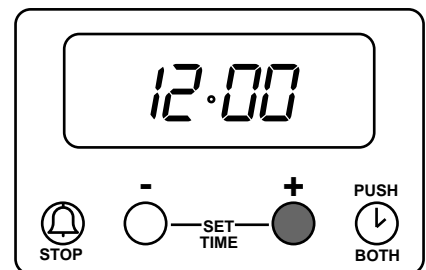


Fig. 6.5

## 2. The minute minder

### IMPORTANT

The minute minder can be used to time a set cooking period. At the end of the cook time the minute minder will automatically switch off the oven if in use.

The minute minder gives an audible reminder at the end of any period of cooking up to 23 hours and 59 minutes.

To set, press button (1) and the display will read  $0^{\text{M}}:00$ , see Fig. 6.6.

Release button (1) and press and hold button (2). The display will count up in one minute intervals until the interval to be timed is reached, e.g. 30 minutes, see Fig. 6.7. If necessary, press and hold button (1) to achieve the correct time interval.

The minute minder will begin to count down once set. At the end of the timed period, the minute minder will click, switching the oven OFF if in use.

An audible signal will sound for up to 2 minutes.

The cookpot symbol will flash and the time of day will show in the display. See Fig. 6.8.

To stop the sound press button (1). The display will stop flashing and show the time of day, e.g. 15.00. The cookpot symbol ( $\text{⏰}$ ) will go out. See Fig. 6.9. If using the oven it will come on again once button (1) has been depressed. When cooking is complete remove food and turn OFF oven temperature control.

### 3. To cancel the minute minder

Press and release button (1). Then press and hold button (1) and the display will count down in one minute intervals to  $0^{\text{M}}:00$ . See Fig. 6.10. Release button (1).

After a few seconds the cookpot symbol will flash and the time of day will show in the display. See Fig. 6.11

If the oven is in use this will switch OFF after a few seconds.

To reset, press button (1) and (2) together. See Fig. 6.12.

### 4. Things to note

1. The time of day must be set before the oven will operate. There will be a few seconds delay before the oven switches on.
2. The minute minder function controls the main oven only and will switch the oven OFF at the end of a timed period. This function is useful if you want to begin cooking now and have the oven switch OFF automatically.
3. If you have used the minute minder to time food cooking in the oven you will need to reset the timer before the oven can operate again.

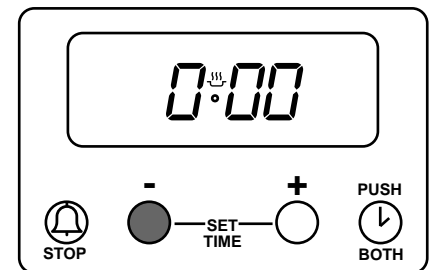


Fig. 6.6

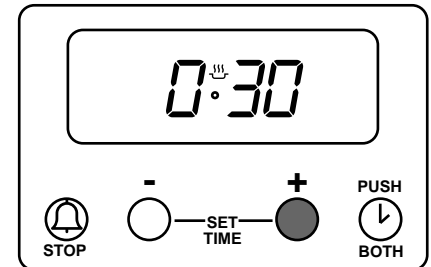


Fig. 6.7

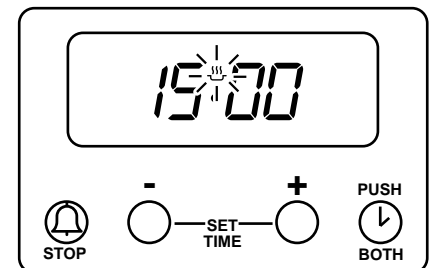


Fig. 6.8

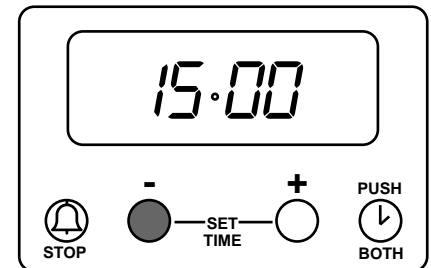


Fig. 6.9

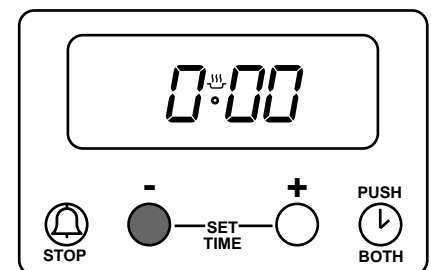


Fig. 6.10

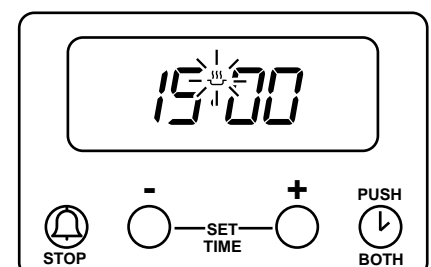


Fig. 6.11

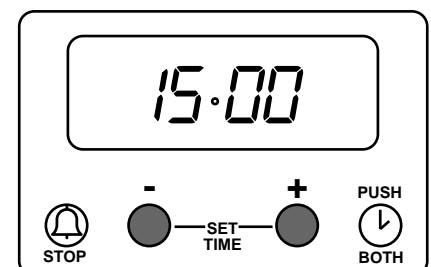


Fig. 6.12

# MAINTENANCE AND CLEANING

## Cleaning your gas hob

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

The pan supports, burner caps and burner crowns can be lifted off for cleaning. Use hot detergent water and remove stubborn marks with a mild, non-scratch paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution if the marks are particularly difficult to remove.

The burner crown may lose its matte surface after several cleanings, but this will in no way impair its performance.

After cleaning, be sure to wipe the hob dry with a soft cloth.

The pan support are dishwasher proof. If washing them by hand, take care when drying them as the enamelling process occasionally leaves rough edges. The supports should be placed correctly on the hob, if they are incorrectly replaced, they will not be stable.

The pan support of this cooker is fitted with anti-scratch rubber feet.

These feet are dishwasher proof and should not be removed when cleaning the pan support.

If the rubber feet become detached from the pan support re-fit as per diagram Fig. 7.

Anti-scratch rubber feet can be obtained from your local Zanussi Service Centre for a small charge, when ordering please quote spare part number 355602301/2.

## CLEANING THE OVEN

### Oven door

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.



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

- Household detergent 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

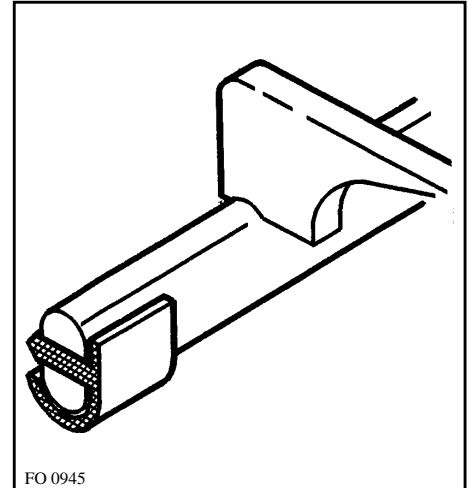


Fig. 7

FO 0945

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite, or Bar Keepers Friend is used.



*DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.*

*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. Contact your local Service Centre who will be pleased to advise further.*

### Shelves and shelf supports

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a dampened non-stick pan scourer. Rinse well and dry with a soft cloth.

**Do not use abrasive scourers or steel wool.**

## Oven Cavity

The enamelled oven cavity is best cleaned whilst still warm.

It is preferable/advisable to wipe the oven door with a soft cloth soaked in warm detergent water, after each use. However, occasionally, it will be necessary to do a more thorough cleaning using a proprietary oven cleaner. **Do not use aerosol oven cleaners, abrasive scourers or steel wool.**

## 'Stay Clean' oven lining

This cooker is fitted with a set of coated liners. These are known as 'stay clean' or 'easy care'. To obtain the maximum efficiency from your liners, follow the guidelines carefully for their use and care.

The linings are coated with a special substance which helps to clean itself by a process of oxidization. Although the linings will not remain absolutely spotless, they will reduce your oven cleaning chores considerably when used in the correct way.

The linings work most effectively if the splasher are kept to a minimum, and the soil is not allowed to build up, as this will retard the cleaning action. If the oven has been used at low temperatures, it should be heated for one hour on 200°C.

**Never use abrasive scourers, steel wool pads or an aerosol oven cleaner on the coated linings.**

## Removing/replacement of the 'stay clean' oven liner panels

It is not necessary to disconnect the appliance from the electricity supply when removing the side panels.

However, you must disconnect the electricity supply, before attempting to remove the back panel, by turning off at the wall socket or cooker box and removing the plug from the wall.

Occasionally it will be necessary to remove the oven liner panels to facilitate oven cleaning. To do the, proceed as follows:

1. Unscrew the ring nuts, securing the side runners, and remove the runners (Fig. 8).
2. Slide the side panels toward yourself to release them from their retaining pins, then lift away from the oven wall (Fig. 9).
3. Make sure that the electricity supply to the appliance is disconnect/ Then using a suitable Philips screwdriver, unscrew the four fixing screws on the back panel (Fig. 10). This is a good opportunity to clean the rear side of the back panel.
4. To replace the panels, reverse the above procedure.

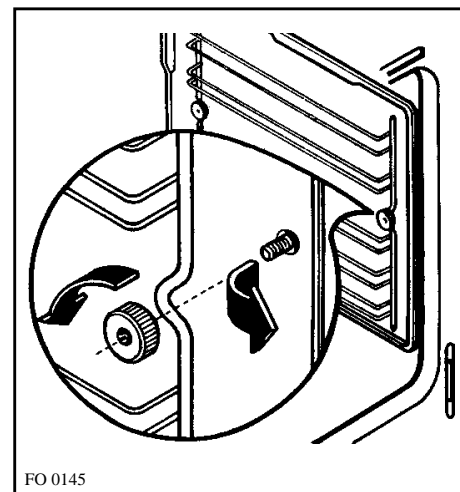


Fig. 8

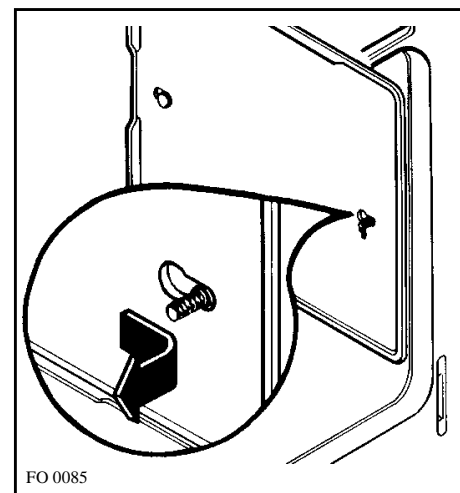


Fig. 9

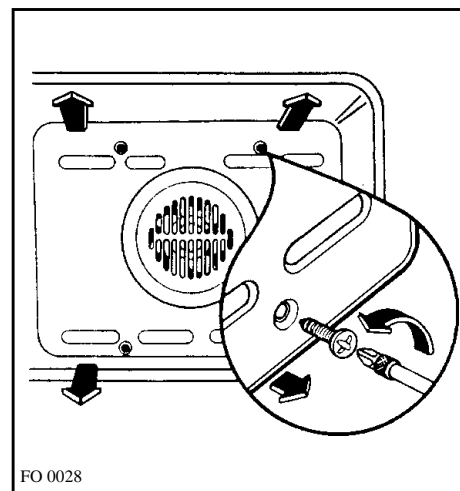


Fig. 10

## Removing the oven door (Fig. 11 & 12)

### Warning:

It is important that the retaining discs are fully turned and located as the hinges are under high sprung tension.

1. Open the door completely so that it is in the horizontal position.
2. Raise the two bars.
3. Raise the door halfway.
4. At this stage, clasp the two hinges on either side of the door together simultaneously. The door can then be removed by pulling on and downwards., maintaining the angle.

## Replacing the oven door

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

### Note

Is it important when carrying out this operation, that both hinges be located simultaneously.

4. Turn the bars.

The door can then be closed.

## Removal/replacement of the oven lamp (Fig. 13)

Important

Remember to disconnect the electricity supply before undertaking maintenance of any kind.

Push in and unscrew the glass cap anticlockwise. Remove the faulty bulb and replace with one that resists heat to high temperatures (300°C). Electric bulb 15W - 240V (50Hz), 300°C, E14. These are available from your local Service Centre.

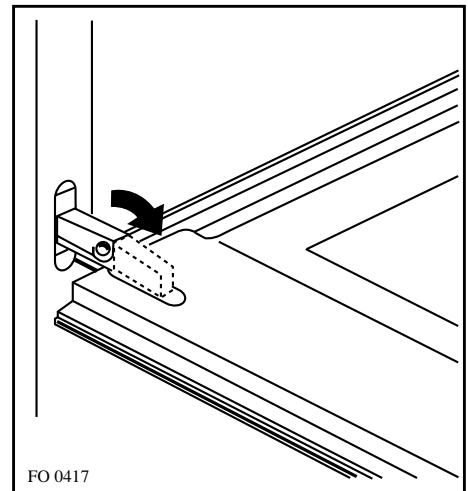


Fig. 11

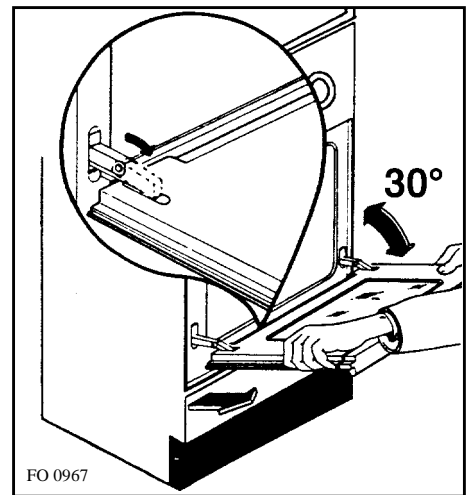


Fig. 12

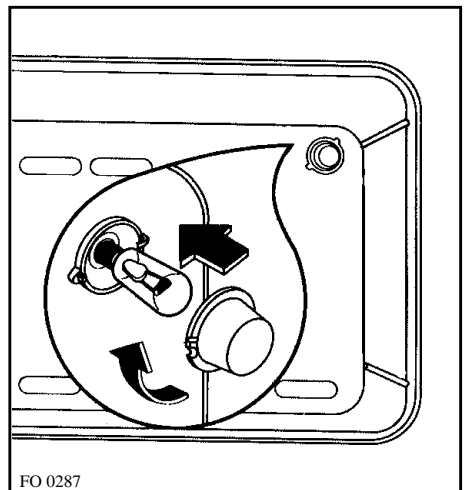


Fig. 13



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# WHAT HAPPENS IF SOMETHING GOES WRONG

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If the appliance fails to operate:

1. If the oven does not come on, check that the programmer is properly set for **manual** operation, or that you have programmed any automatic cooking correctly.
2. Check that the hob cover, where present, is in the fully raised position.
3. Check that it is properly plugged in.
4. Check that the socket switch is turned on.
5. Check that the socket is supplying power - do this by plugging in another appliance that is known to be working properly.
6. Check that the fuse in the plug is intact.
7. If the hob area does not work, check that you are turning the correct control knob.
8. Check that you have manually re-set the gas supply.

IF YOU SUSPECT A GAS LEAK, TURN ALL CONTROLS TO THEIR OFF POSITIONS, AND TURN THE MAINS GAS SUPPLY OFF IMMEDIATELY. THEN CONTACT YOUR GAS BOARD.

If after all these checks, the oven still does not work, contact your local Zanussi Service Force Centre. When you contact them, they will need the following information:

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

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

**In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.**

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# SERVICE AND SPARE PARTS

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If you require spare parts or an engineer contact your local Service Force Centre by telephoning:

**0870 5 929929**

Your call will be routed to your local Service Force Centre. For further details, please see the accompanying Customer Care Booklet.

## CUSTOMER CARE

For general enquiries concerning your Zanussi appliance, contact our Customer Care Department by letter or telephone as follows:

**Customer Care Department  
ZANUSSI**  
Zanussi House  
Hambridge Road  
Newbury, Berks, RG14 5EP  
Tel: 01635 - 521313

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## PEACE OF MIND FOR 12 MONTHS

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### ZANUSSI GUARANTEE CONDITIONS

We, Zanussi, undertake that if, within 12 months of the date of the purchase, this Zanussi appliance or any part thereof is proved to be defective by any 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 gas and electricity supply stated on the rating plate.
- \* The appliance has been used for normal domestic purpose 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 Zanussi Service 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 5.30pm** 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 appliance outside the United Kingdom.

- \* Appliances found to be in use within a commercial or similar environment, plus those which are the 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 exist 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 99
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)8 738 79 50
UK	Newbury	+44 (0)1635 521 313

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