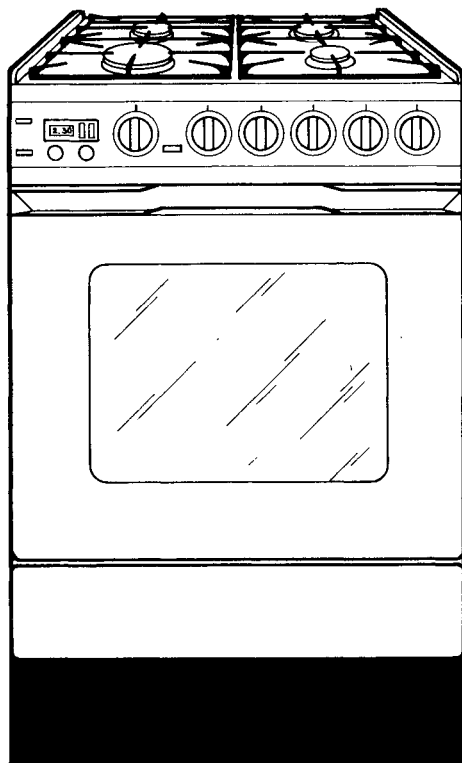


INSTRUCTIONS FOR THE USE AND CARE OF ZANUSSI MIXED FUEL COOKERS



Model No: MC 20 MB
MC 20 MG

ZANUSSI
The appliance of science

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

Warnings - Mixed fuel cookers

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

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

Any installation work must be undertaken by a competent, authorised installer in accordance with the Gas Safety (Installation and Use) Regulations 1984 and the relevant codes of practice.

In the U.K. 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.

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 soapy water (see cleaning instructions).

This appliance is designed to be used only with natural gas.

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

Ensure that the anti-tip 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.

Only oven-proof dishes are to be stored in the drawer beneath the oven. Do not store combustible materials.

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

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Important

During normal cooking operations the appliance will get very hot. Therefore, do not let children play near the appliance.

Installation

It is mandatory that all operations required for the installation be carried out by **QUALIFIED PERSONNEL** in accordance with existing rules and regulations.

The relevant instructions are to be found in the special book for the installer.

This appliance meets the requirements laid down in EEC Directive No. 82/499 dated 7/6/1982 relating to the suppression of radio and TV interferences.

When the oven is first installed

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

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

Switch the oven control to **MAX** and leave it to run, empty, for 30 minutes to burn off any protective materials. This will also remove any unpleasant new smells.

Technical data

Model number: MC 20 MB - MC 20 MG

Dimensions

Height	900/850 mm
Depth	595 mm
Width	597 mm
Oven capacity	1.9 cu. ft.

Hob

Rear left heat area	(N) 2000 W
Front left heat area	(R) 3200 W
Rear right heat area	(N) 2000 W
Front right heat area	(S) 1000 W
Maximum power absorbed	8.2 kW

Oven

Traditional oven element rating	2.0 kW
Grill element rating	2.0 kW
Double grill element rating	3.0 kW
Convection oven element rating	2.5 kW
Oven lamp	15 W
Convection fan rating	25 W
Maximum power absorbed	3.015 kW
Power supply (50 Hz)	240 V
Total power	11.215 kW

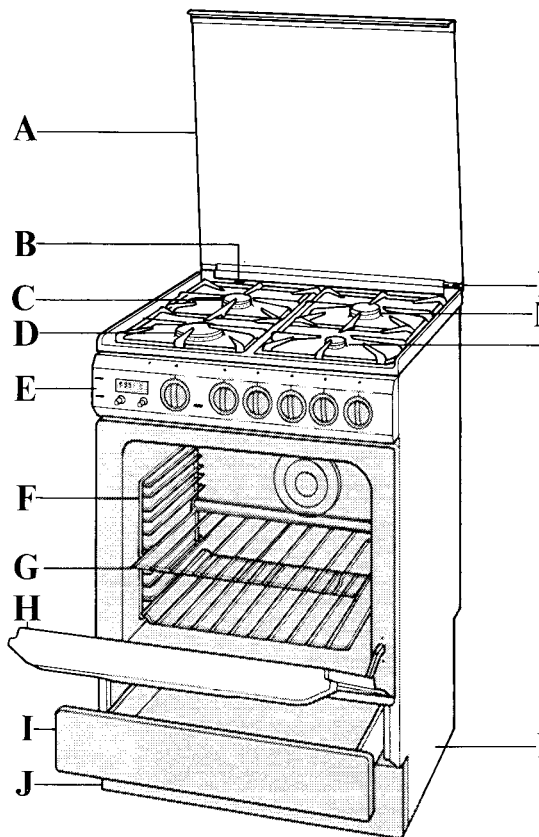
N = Normal burner

R = Rapid burner

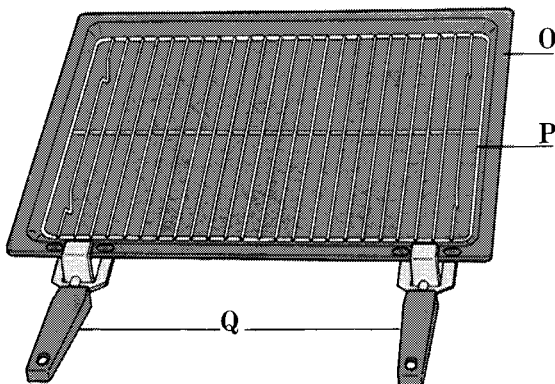
S = Simmer burner

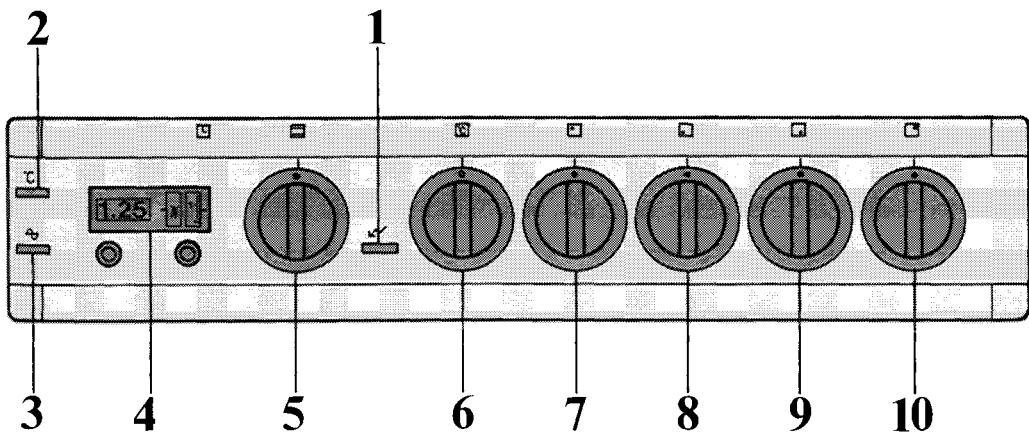
Use and care

- A - Cover
- B - Safety cut off
- C - Semi-rapid burner
- D - Rapid burner
- E - Control panel
- F - Shelf supports
- G - Shelves
- H - Oven door
- I - Removable drawer
- J - Front panel
- K - Removable base
- L - Auxiliary burner
- M - Semi-rapid burner
- N - Electrical cut off



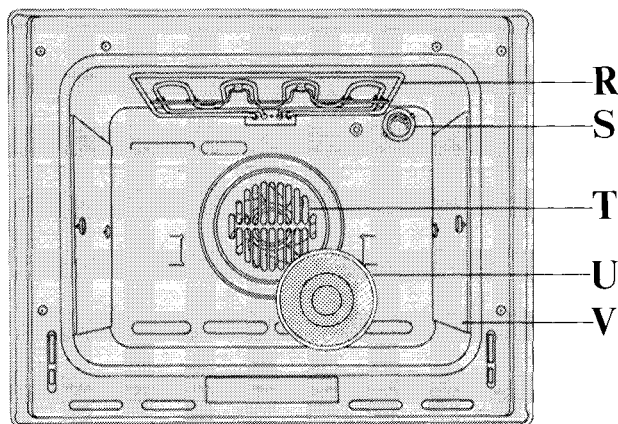
- O - Grill/roasting pan, large
- P - Reversible grill pan insert
- Q - Removable handles (2 Off.)





Control panel

- | | |
|------------------------------|-----------------------------|
| 1 - Lighting button | 6 - Oven thermostat knob |
| 2 - Thermostat control light | 7 - Semi-rapid burner knob |
| 3 - General control light | 8 - Rapid burner knob |
| 4 - Electric programmer | 9 - Auxiliary burner knob |
| 5 - Oven selector knob | 10 - Semi-rapid burner knob |



Oven

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

Gas hob

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.

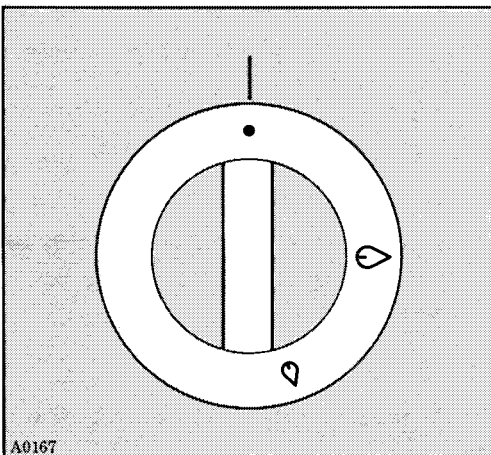
Depress the ignition pushbutton (⚡) on the fascia panel. Once the burner is alight adjust the flame as required. The smaller flame symbol is a simmer setting.

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.

Important

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

Fig. 1



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 any of the burner controls have not been returned to their off positions, the gas will escape.

Using the oven (Multifunction)

The multifunction oven makes it possible to carry out various types of cooking, depending on the nature of the food, its firmness and 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 «Art of Cookery» 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; 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.
- ☑ Inner grill element only.
- ☑ Inner and outer grill elements.
- ☑ Ventilated 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.

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

- ☑ 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.

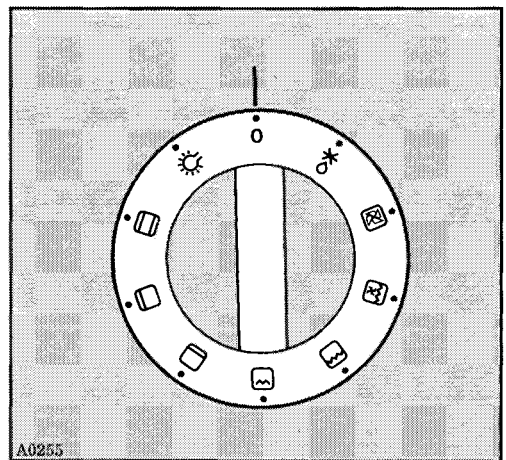


Fig. 2

Thermostat control knob (Fig. 3)

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

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 main oven thermostat will function. In cases where this is a permanent failure it is necessary to contact the Zanussi Network Service Engineer.

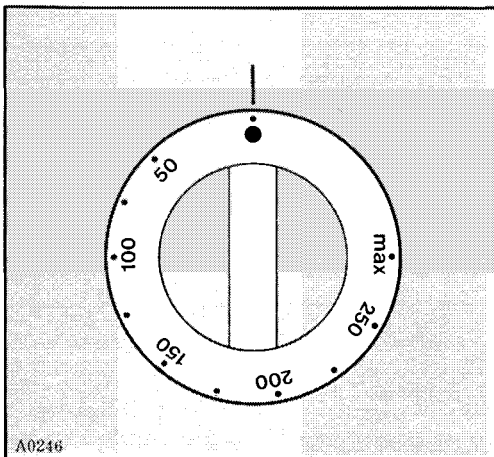


Fig. 3

Digital clock/analogue programmer (Fig. 4)

This programmer enables you to switch the oven on and off at pre-set times without the need for you to be in attendance. Most foods cook well automatically, but preference should be given to those which will not be affected by the waiting period before the oven comes on. The programmer also incorporates a time of day clock.

Important

For the oven to function, dial 5 should show the same time as the time on the clock.

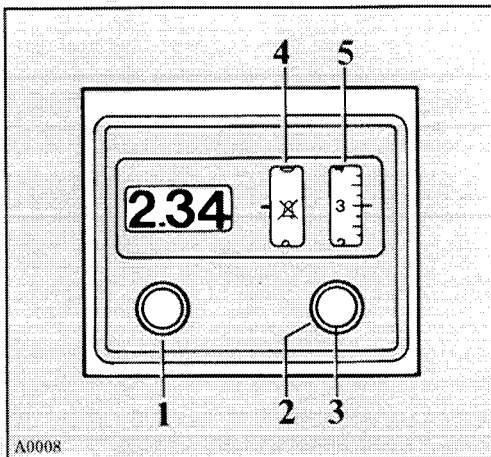



Fig. 4

To set the clock

By turning knob 1 clockwise you can set the correct time of day. It will be necessary to do this on installation of the appliance, after a power failure or when the clock is fast or slow.

Remember to re-set dial to read the same time as the clock, to do this depress and turn knob 3.

Manual operation of oven

First ensure that the hand symbol  is displayed on dial 4, if it is not, turn knob 2 clockwise until the hand is centred on dial 4.

Secondly, make sure that the time shown on dial 5 coincides with that of the clock. If it does not, correct it by depressing and turning knob 3 clockwise or anticlockwise.

Place the food to be cooked into the oven and set the oven and thermostat control knobs to the required settings.

Semi automatic cooking

Manual cooking start - Automatic cooking stop

You may wish to put something in the oven before going out and programme the oven to stop cooking before your return.

Place the food to be cooked into the oven. Turn knob 2 clockwise to set the required duration of cooking time on dial 4 (maximum of 210 minutes).

Turn the oven and thermostat control knobs to the required setting. When the pre-set cooking time has elapsed, the «0» symbol will be centred on dial 4, the oven

switches off automatically and the sound alarm will indicate that the programme has finished. To turn off the alarm, turn knob 2 so that the crossed bell symbol is displayed on dial 4.

Automatic cooking start - Manual cooking stop


Alternatively, you may wish to delay start the cooking and return to turn the oven off.

Place the food to be cooked into the oven.

Depress and turn knob 3, setting on dial 5 the required cooking start time.

Turn knob 2 and set on dial 4 the maximum duration of cooking time, ie., 210 minutes.

Turn the oven control knob and thermostat control knob, to the required settings.

When you return to turn off the oven, turn knob 2 clockwise setting on dial 4 the «0» symbol, continue to turn until the hand symbol  is centred on dial 4, this returns the oven to manual operation and enables you to switch off the oven.

Totally automatic cooking

This enables you to turn the oven on and off at pre-set times without the need for you to be in attendance.

Place the food to be cooked into the oven. Turn knob 2 clockwise to set on dial 4 the required duration of cooking time (up to a maximum of 210 minutes).

Depress and turn knob 3 clockwise or anti-clockwise to set on dial 5 the required cooking start time.

Turn the oven and thermostat control knobs to the required settings.

The oven will then come on at the pre-set time and count down the duration of cooking time set. On completion of the cooking cycle the alarm will sound and the oven will switch off automatically. To turn off the alarm, turn knob 2 clockwise until the crossed bell symbol appears on dial 4.

It is important to note that the alarm will continue to sound until you manually turn it off.

Important

Always remember to return the oven and thermostat control knobs to their off positions, and return the oven to manual operation by turning knob 2 clockwise setting the hand symbol on dial 4.

Minute minder

The programmer will operate as a minute minder, provided no automatic cooking has been programmed and the oven is not in use.

To operate the minute minder, turn knob 2 clockwise, setting on dial 4 the required duration of cooking time (maximum of 210 minutes). The sound alarm will indicate when the cooking time has elapsed. To turn off the alarm, turn knob 2 clockwise to centre on dial 4 the crossed bell symbol, continue to turn knob 2 until the hand symbol is displayed, returning the oven to manual operation.

Using the grill

To switch on the grill turn the oven control knob to either ☐ or ☐ symbol, 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.

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 opened 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 in chrome. 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 (Fig. 5).

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 soapy 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. 6).

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 will become hot, therefore flammable materials such as oven gloves, tea towels, plastic aprons etc. should not be stored in the drawer.

Obviously, 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.

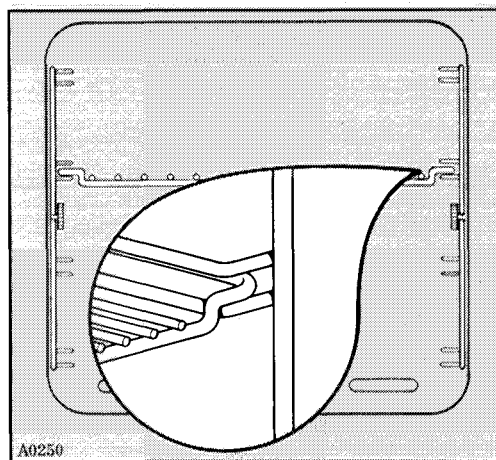


Fig. 5

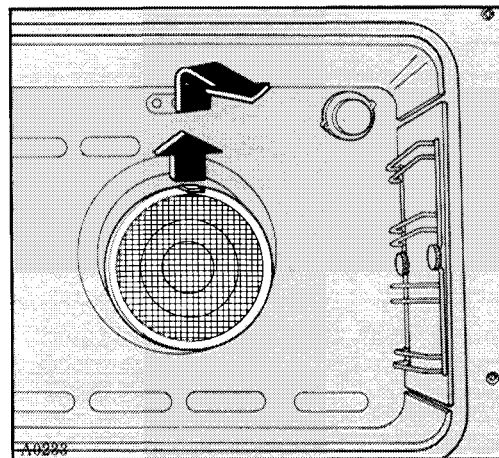


Fig. 6

Upkeep and cleaning

Cleaning your gas hob

The hob is best cleaned whilst still warm as any spills from cooking will be removed more easily than if left to cool. Wipe the hob and pan supports, with a soft cloth soaked in warm soapy water. Do not use abrasive scourers or steel wool. For more stubborn marks a mild scouring cream may be used, but care must be taken not to scratch the enamelled surface of the hob.

Maintenance

The gas taps require periodic maintenance and greasing. Contact your local Zanussi Network Service Centre for service.

Cleaning the oven

Glass door

This should be cleaned with a soft cloth soaked in warm soapy water. Do not use abrasive scourers or steel wool.

Shelves and shelf supports

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a well wetted soap impregnated pad. 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 the oven is still warm.

It is preferable/advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time 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.

Special oven linings

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 guide lines 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 splashes 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 is advisable to wipe the soiled linings and oven interior with a soapy cloth. The linings should be rinsed with a clean cloth and then the oven should be heated for one hour on 200 °C. Never use abrasive wools or pads or an aerosol oven cleaner on the coated linings.

Removal/replacement of the oven liner panels

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

From time to time it will be necessary to remove the oven liner panels to facilitate cleaning. To do this proceed as follows:

1. Pull out and remove the oven floor liner.
2. Unscrew the ring nuts securing the side runners, and remove the runners (Fig. 7).
3. Slide the side panels towards you to release them from their retaining pins, then lift away from the oven wall (Fig. 8).
4. Make sure that the electricity supply to the appliance is disconnected. Then

using a suitable Philips screwdriver unscrew the four fixing screws on the back panel, and lift the panel away (Fig. 9). This is a good opportunity to clean the rear side of the back panel.

5. To replace the panels, reverse the above procedure.

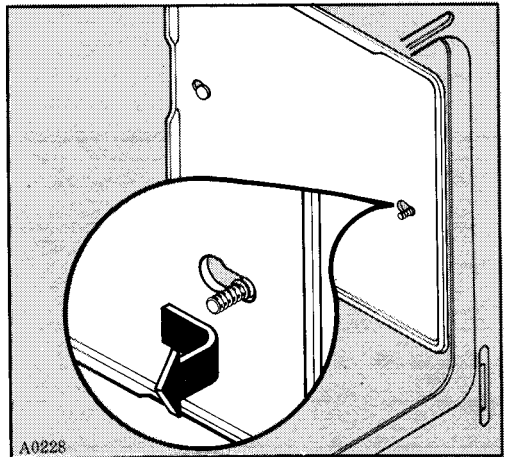


Fig. 8

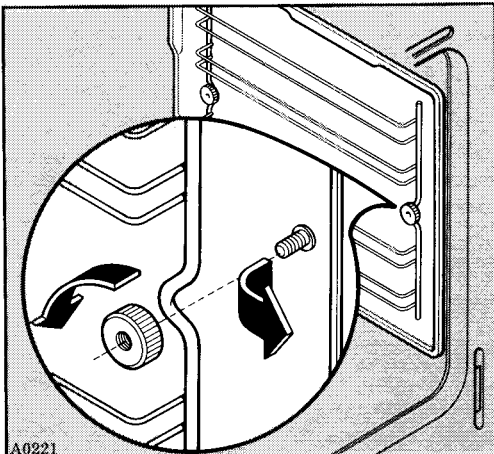


Fig. 7
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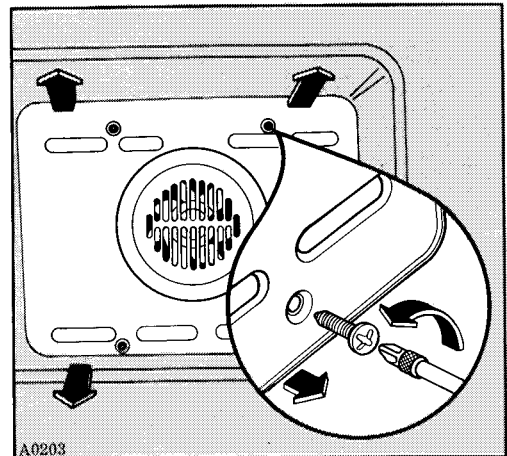


Fig. 9

Removing the oven door

(Fig. 10 A, B, C,)

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

To replace the door

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

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

4. Turn the retaining discs back a quarter turn so that the two raised bars are opposite the hinges.

The door can then be closed.

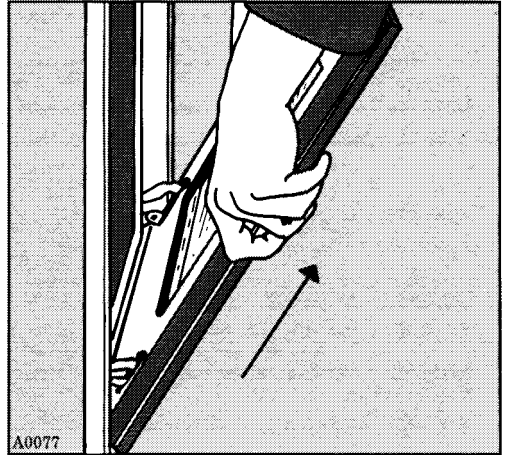


Fig. 10/B

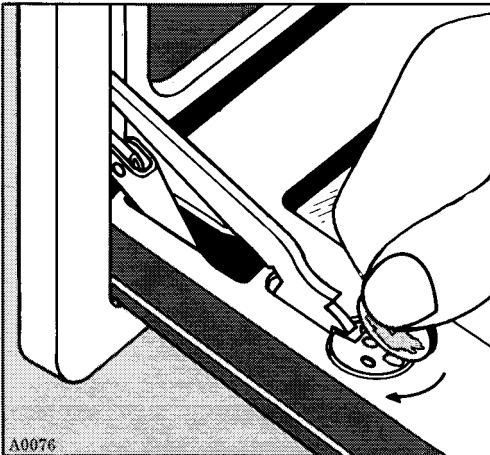


Fig. 10/A

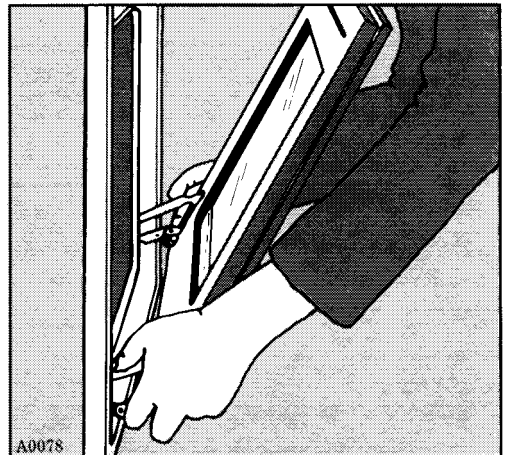


Fig. 10/C

Replacing appliance components

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

Oven lamp replacement

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

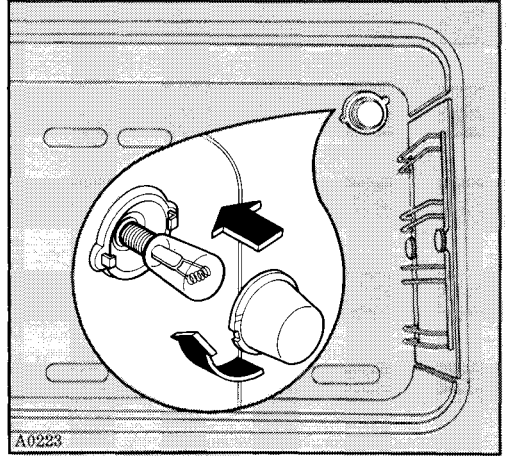


Fig. 11

What happens if something goes wrong

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 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, telephone for your local Zanussi Service Centre, listed in the telephone directory. It helps to jot down the name and address and telephone number in the space below.

Name _____

Address _____

Telephone Number _____

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 Ltd, 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

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

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

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

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

or five years

ZANUSSI 5 YEAR COVER CONDITIONS

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

Notes

1. Products supplied as “seconds”, refurbished, damaged or shop-soiled are not eligible for Zanussi 5 Year Cover.
2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.

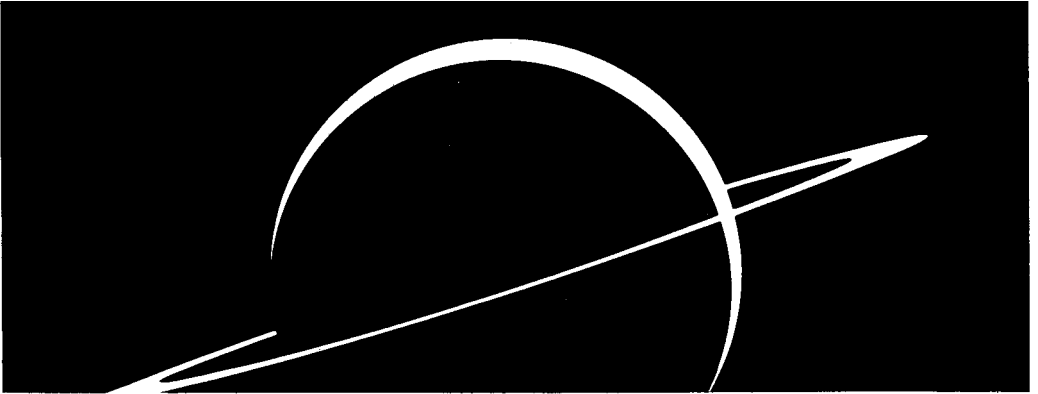
3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.

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

5. Covers issued are not refundable or transferable.

Guarantee Record

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



ZANUSSI

The appliance of science

Zanussi Ltd., Zanussi House, Newbury

The information in this manual is correct at time of going to press.
Zanussi reserve the right to alter specifications without notice.

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<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

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