

**ZANUSSI**

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**Instructions  
for the use and care  
of FB 515M Cuisinair  
built-in oven**

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

## Warnings – Built-in ovens

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

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

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**Important:** The installation of the oven and connecting is to electricity must always be done by competent installers and to standards and regulations currently in force.

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# Building-in

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and that proper arrangements are made for a continuous supply of air to the oven so it does not overheat.

Oven dimensions fig. 1.

## Dimensions of the recess for building into a kitchen unit (mm) fig. 2

### Securing the oven to the cabinet

Fit the appliance into the cabinet recess. Open the oven door and secure the oven to the kitchen cabinet with four wood screws which fit exactly the holes provided in the oven frame (fig. 3).

### Cooling fan

The cooling fan is designed to cool the walls and the components of the oven itself.

The fan switches on automatically when the oven control knob is turned on.

Warm air is blown out through the aperture near the oven door handle.

When the oven is switched off, the fan may remain on for several more minutes in order to cool the oven and kitchen cabinets properly, after which it switches off automatically.

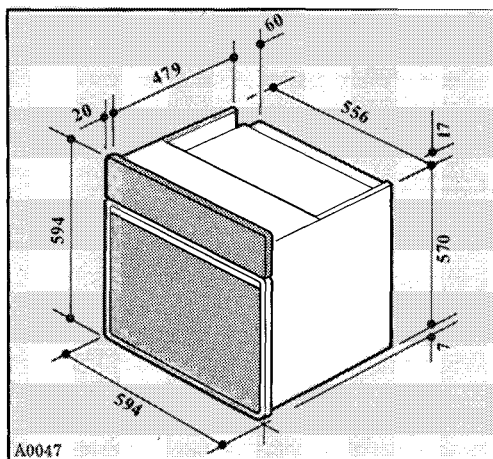


fig. 1

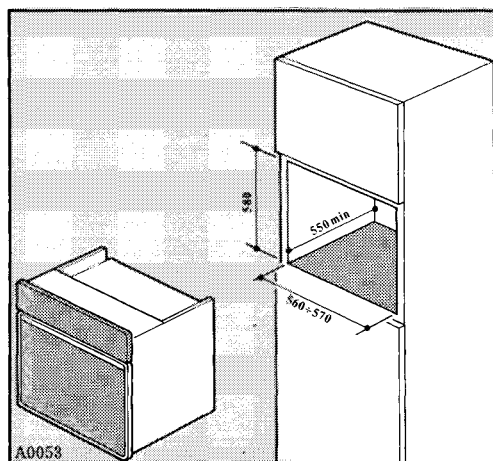


fig. 2

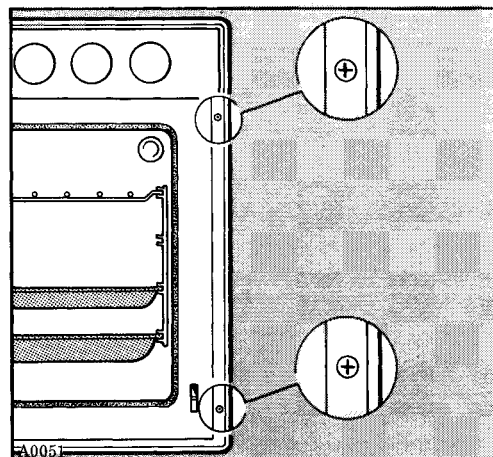


fig. 3

## Connecting to electricity

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

Total power absorbed	2575 W
Traditional oven element rating	2500 W
Convection oven element rating	2500 W
Grill element rating	2500 W

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

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

The cable used must have a cross section of at least 1,5 mm<sup>2</sup>.

For direct connection to the mains supply a double pole switch with a minimum rating of 11 A must be fitted between the supply and the appliance. This switch must not break the yellow/green earth cable at any point. For plug and socket connection the plug must have a minimum rating of 11 A.

## The appliance must be earthed

### Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature more than 50°C above the ambient temperature. Before the appliance is connected check that:

the main fuse and the domestic installation can support the load;  
the power supply is properly earthed;  
the double pole switch used to connect the appliance to the supply is easily accessible after installation.

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

This appliance meets the requirements laid down in EEC Directive No 76/889 dated 4/11/1976 relating to the suppression of radio and TV interference.

## When the oven is first installed

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

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

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

The oven is evenly heated throughout. A fan in the back wall distributes heated air round the food during cooking so that everything cooks in the same time regardless of where it is placed in the oven or how much is being cooked. Foods of different types, provided they require the same cooking temperature, can be cooked together and there is no possibility of any flavours or smells being transmitted from one food to another.

This is the Zanussi cuisinair system.

The oven has a removable grill. Cooking by either oven or grill can be manual or automatic. The programmer includes a digital clock, a minute minder and controls by which the oven can be set to switch on and switch off unattended.

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

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

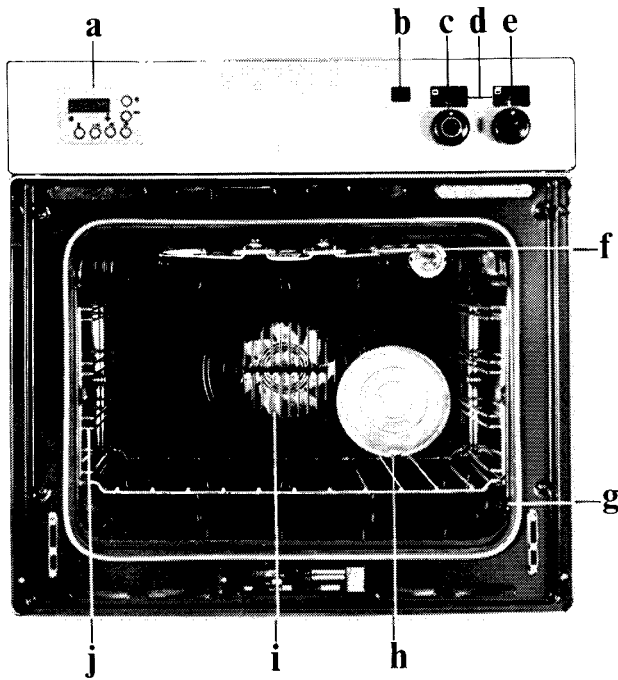
The grill cannot be used at the same time as the oven.

The grill control provides a variety of heat settings.

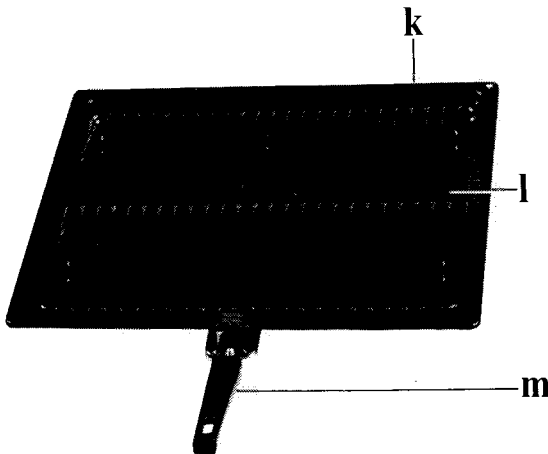
The internal dimensions of the oven are:

height	320 mm
width	420 mm
depth	390 mm
volume	53,0 lt

# Use and care



- a - Electronic programmer
- b - Oven temperature light
- c - Oven control knob
- d - Dials
- e - Grill-Thermostat control knob
- f - Removable grill element
- g - Removable oven liner panels
- h - Removable grease filter
- i - Fan
- j - Removable shelf runners



- k - Grill or roasting pan
- l - Reversible grill pan insert
- m - Removable handles (2 off)

# Using the oven

This 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 settings.

We are giving hereunder a description of the various types of cooking as well as of the various functions of the oven control knob (fig. 4) and thermostat control knob (fig. 5).

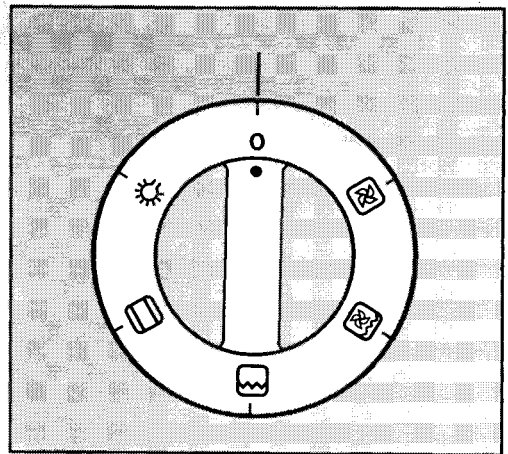







fig. 4

## Oven control knobs

The function selector knob (fig. 4) permits selection of the most suitable type of heating for the various cooking requirements; the thermostat control knob (fig. 5) allows you to select the required temperature level.

## Function selector knob (fig. 4)

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

-  oven light
-  top & bottom element for traditional cooking
-  grill element
-  grill element & hot air fan operating alternately
-  hot air convection.

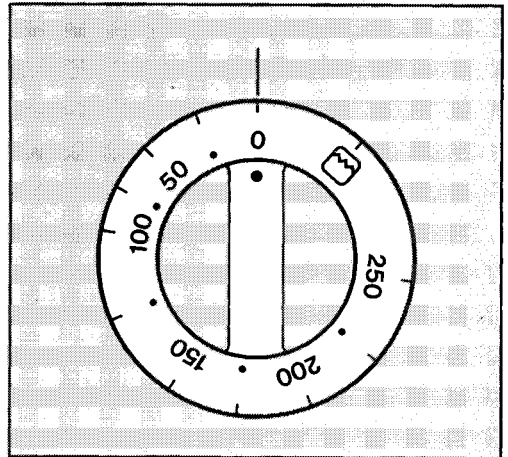



fig. 5

## Thermostat control knob (fig. 5)


By turning the thermostat control knob clockwise, you select the cooking temperature. On position  the temperature at the centre of the oven will reach approx. 280°C.

This setting is particularly suitable for grilling.

# Useful hints for cooking



## Oven operation for traditional cooking

For traditional cooking, utilize the oven as follows:

- Turn the function selector knob to position 
- Turn the thermostat control knob to the required temperature:

## Grill operation


To grill food, use the oven as follows:

- Turn the selector knob to position 
- Turn the thermostat knob to position 

## Oven operation with grill heater & hot air fan combination

This particular type of cooking is based on the utilisation of both the grill element and the hot air fan located in the rear part of the oven. The grill element and the hot air fan operate alternately; they are controlled by the thermostat depending on the selected temperature as measured at the centre of the oven.


To carry out cooking with the grill element & hot air fan combination, use the oven as follows:

- Turn the selector knob to position 
- Turn the thermostat knob to the required temperature.

## Oven operation for cooking with hot air convection


With this type of cooking, heat is transferred to the food by pre-heated air. This is circulated by means of a fan located in the rear wall of the oven.

- To cook food with the hot air convection system, use the oven as follows:

- Turn the selector knob to position 
- Turn the thermostat knob to the required temperature.

## Cooking manually

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


Check that the operating light  (Ref. 1) is not on. If the operating light is on and you do not want to use the automatic programmer push button AUTO (Ref. E), (see section on the electronic programmer).

Place the food in the oven, close the door, turn the oven control knob (fig. 4) to the required function and then turn the thermostat control knob (fig. 5) to the required temperature.

Positions from 50°C to 250°C are cooking positions and give a full range of temperatures.

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

### Note:

By turning the oven control knob (fig. 4) to position  and the thermostat knob (fig. 5) to position 0, you can speed thawing of frozen food.

## Cooking automatically






The oven or grill can cook automatically when the programmer is set to switch it on and off at the times given without the need for anyone to be in attendance. Most foods cook well automatically but preference should be given to those which will not be affected by the waiting period before the oven comes on.



## The electronic programmer

Fig. 6 illustrates the control buttons, the operating light and the programmer displays.

### Control buttons

Buttons	Ref.	Function
	A	Setting and displaying the minute minder
	B	Setting and displaying the duration of the cooking time.
	C	Setting and displaying the time at which the cooking period will end.
	D	Setting the clock.
AUTO	E	Automatic/Manual commutation.
	F	Inching time: continuous/single. Buzzer alarm stop.

### Operating lights

		
•	1	<b>Automatic operation</b>
•	2	<b>Programme in operation.</b>

## Using the programmer

Herebelow are shown the various functions of the programmer as well as the sequence of the operations to be carried out.

**Important:** The timing button permits two different resets:

- continuous: with increasing speed for a rough adjustment by keeping the button depressed.
- single: for a fine adjustment; it permits an increment of only one minute everytime it is depressed.

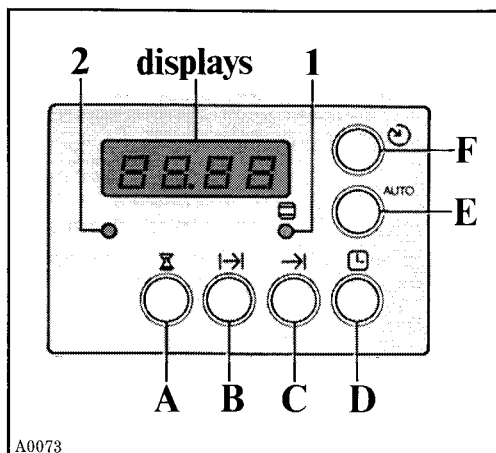




fig. 6

## Setting the clock

The clock is a 24 hour clock. When the appliance is electrically connected, the digits will flash to indicate that the clock has to be reset; the clock will at any rate start operating. To set the clock follow these procedures:

- Press control knob  (Ref. D) and keep it depressed;
- Using the control knob  (Ref. F) set the hours and the minutes.




The operations for the correction and the adjustment of the clock are the same.



## Totally automatic cooking

Either the oven or grill can be programmed. It is possible to carry out and check automatically the beginning and the end of cooking.

The maximum programmable cooking time is 23 hours and 59 minutes.


After arranging the food in the oven and turning the selector control knob up to the desired temperature, to set the functions, carry out the following operations:

— Push button "AUTO" (Ref. E); the operating light  (Ref. 1) will light up indicating the programmer is set to receive the cooking programme data. Push button  (Ref. B) and keeping it depressed set by means of button  (Ref. F) the desired cooking duration. The light (Ref. 2) will come on to indicate that the cooking end time has to be set.

— Push button  (Ref. C) and keeping it depressed set the end of cooking by means of knob  (Ref. F).

When releasing the button, the light (Ref. 2) will come off indicating it accepts the data.


The light (Ref. 2) will come on again when the oven will automatically begin to operate.



At the end of cooking a buzzer alarm will sound; if it is not disconnected by pushing the button  (Ref. F) it will continue for 3 mins. and then will stop to sound automatically.


## Semi-automatic cooking

It is possible to start cooking immediately and to program automatically the duration of cooking. The maximum programmable cooking time is 23 hours and 59 minutes.

After arranging the food in the oven turn the selector knob up to the desired temperature and then proceed as follows:

— Push button "AUTO" (Ref. E); the operating light  (Ref. 1) will come on indicating the programmer is set to receive the cooking programme data.

— Push button  (Ref. B) and keeping it depressed set by means of button  (Ref. F) the desired cooking duration. The light (Ref. 2) will come on indicating the programme is operating.



At the end of cooking a buzzer alarm will sound, if it is not disconnected by pushing the button  (Ref. F) it will continue for 3 mins. and then will stop to sound automatically.

## Setting the minute minder


It is possible to programme the hour of the buzzer alarm intervention.

The maximum programmable time is 23 hours and 59 minutes.

To set the hour carry out the following operations:

— Push button  (Ref. A) and keep it depressed;  
— Push button  (Ref. F) and set the intervention time.

When the time set expires a buzzer alarm will sound.

If you do not turn it off by pushing button  (Ref. F) the alarm will continue for 3 mins and then switch itself off automatically.

## Power cuts

Should the electricity supply fail all programmer information will be cancelled (the exact hour or set or performing programmes).


When the power is resumed on the displays the request of adjustment is signaled (the dials are flashing).

**Note:** The automatic cookings don't differ from the normal cooking, the programmer can control the selected cooking time in our absence or when engaged.

Therefore, for totally automatic cookings prefer food which don't need special care.

# Using the grill

As with the oven the grill control (see fig. 5) can be set to a number of different heat settings.

At  the thermostat controlling the heat does not operate and the element stays on continuously to give the highest heat possible.

The grill can be operated by the electronic programmer.

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

## Important

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

## 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 there is a permanent failure it is necessary to contact the Zanussi Network Service Engineer.

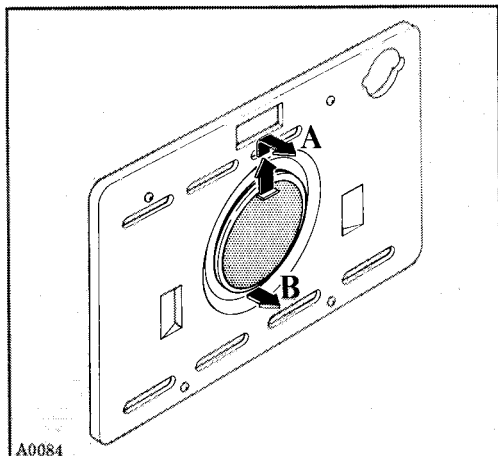


fig. 7

# Cleaning

After every meat roasting clean the oven panels as soon as they have cooled so that any fat splashes are removed.

After use wipe over the rest of the oven with a cloth wrung out in liquid detergent. Do not use abrasive scourers or steel wool on any stainless steel or painted surfaces.

Always wait until the oven is cool before cleaning- this is particularly important where the glass oven door is concerned. From time to time it will be necessary to do a more thorough cleaning.

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

## Grease filter

When roasting meat, be sure to install the special grease filter (fig. 7) to protect the fan in the rear wall of the oven from fat splashes. After roasting is completed, remove the grease filter and clean it thoroughly. As is stainless steel you can safely wash it in a dishwasher.

## Removing the grease filter (fig. 7)

To remove the filter, proceed as follows:

- **filter type A:** pull up the protruding tongue and then pull the filter outwards, removing it from the rear panel.
- **filter type B:** insert a finger into the special groove of the filter, press down and then pull the filter outwards, removing it from the rear panel.

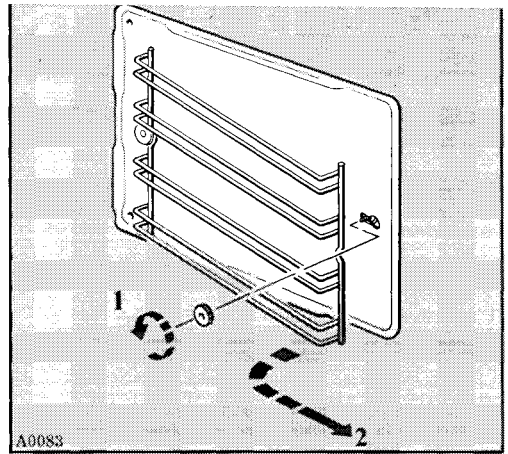
## To remove and clean the oven panels

If any build-up of deposit appears on the oven lining panels they should be removed for a more thorough cleaning.

To do this: Unscrew the ring nuts securing the side grilles (fig. 8), remove the grilles and then remove the side panels after sliding them out of their retaining pins (fig. 9), pull out the grill heater (fig. 10) and the top panel.

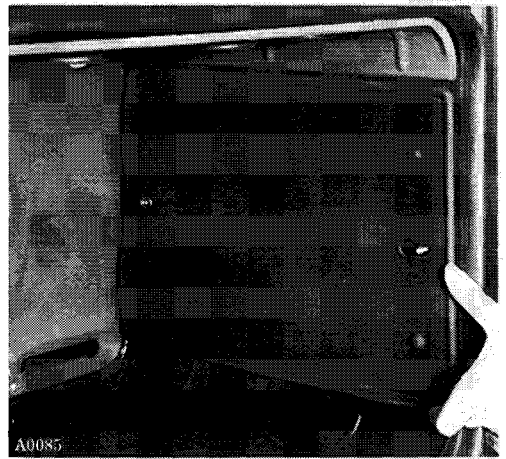
**Warning:** Before removing the back panel the oven must be disconnected and the safety plug into the grill plug (fig. 10-11).

To remove the back panel use a screwdriver (fig. 12). This is a good opportunity to clean the back of the back panel. When using an oven aerosol never spray in the direction of the fan or against the thermostat sensor.



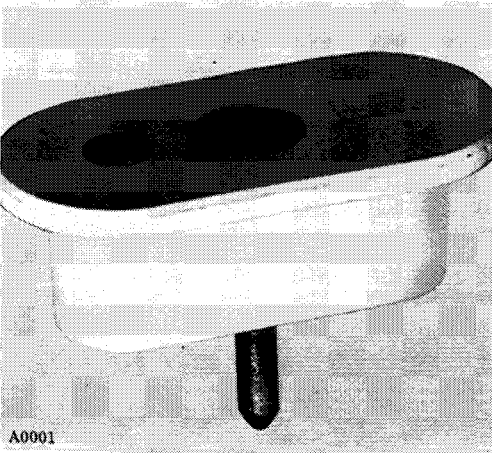
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fig. 8



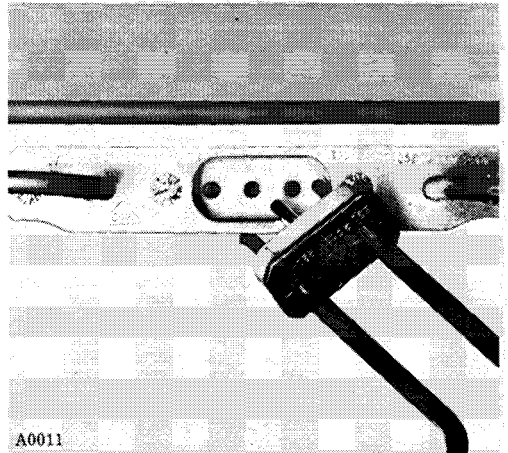
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fig. 9



A0001

fig. 11



A0011

fig. 10

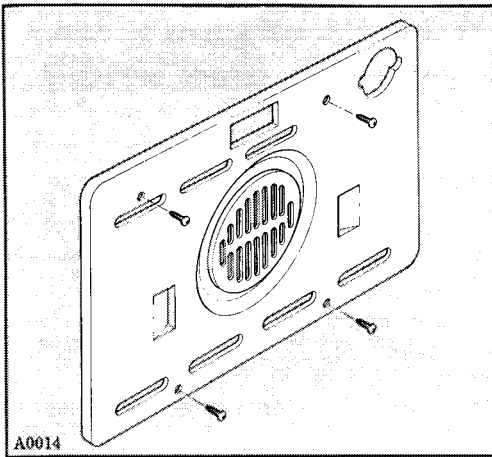


fig. 12

### Cleaning the handle (fig. 13)

To make cleaning of the oven handle easier, the built-in component can easily be removed. To do this, simply push it out from the back.

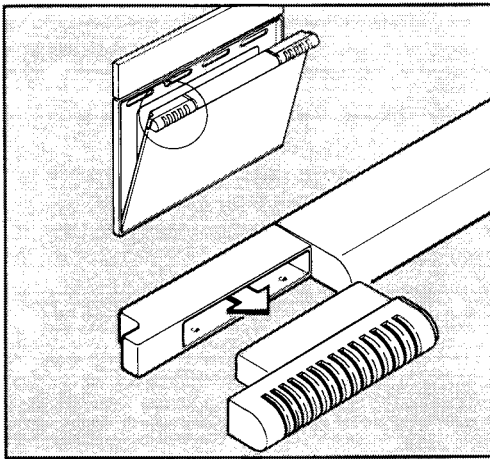


fig. 13

## Removing the oven door

(Fig. 14 a-b-c)


To thoroughly clean the oven you should remove the door by proceeding as follows:

1. With the aid of a coin, turn the oven door stops (catches) a quarter of a turn (90°) to the right. See drawing A.
2. Raise the door to the limit stop, press it lightly against the oven and pull it out in a forward direction. See drawing B.
3. Grasp the door on the two sides- don't pull it by the handle. See drawing C.

### To re-install the door:

1. Insert the door into the oven with its two brackets.
2. Open the oven door and return the door stops (catches) to their original position.

## What happens if something goes wrong

**Important:** If the oven do not come on when cooking manually, first check that the fault is with both ovens, if only the upper oven is affected check that the programmer is not set to automatic- to set it to manual turn the control knob so that pilot lamp  (Ref. 1) is turned off. If this is not the answer then:

check that the appliance is connected correctly;  
check that the switch from the supply to the appliance is ON;  
replace the fuse in the socket, where present, with another of the appropriate rating;  
check that the fuse in the fuse box is intact.

If after all these checks the appliance still does not work, call your local Zanussi Network service listed in the telephone directory.

It helps to jot down the address and telephone number in the space below.

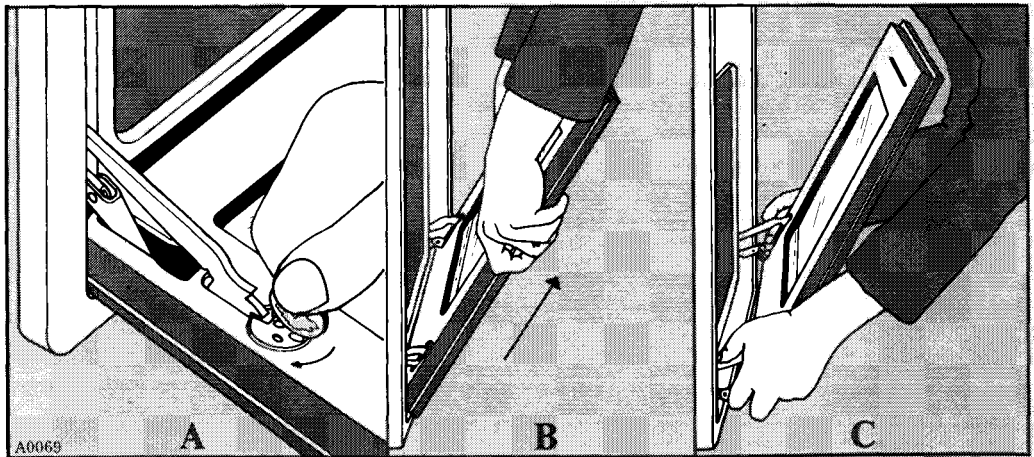


fig. 14





## ZANUSSI STANDARD GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of the guarantee card.

We, Zanussi Limited, undertake that if, within twelve months (24 months for TV sets) of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

—The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

—The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.

—The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

—The appliance is still in the possession of the original purchaser.

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

Any appliance or defective part replaced shall become our property.

### Exclusions

This guarantee does not cover:

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

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

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

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



## ZANUSSI 5 YEAR COVER CONDITIONS

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

### Notes

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

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The appliance of science



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