

ZANUSSI

**Instructions
for the use and care
of FM 55
built-in double 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.**

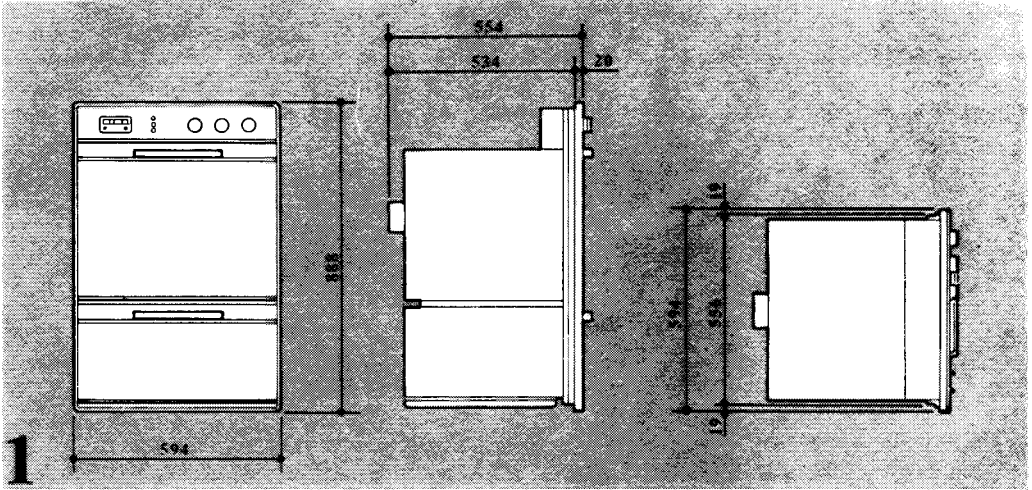
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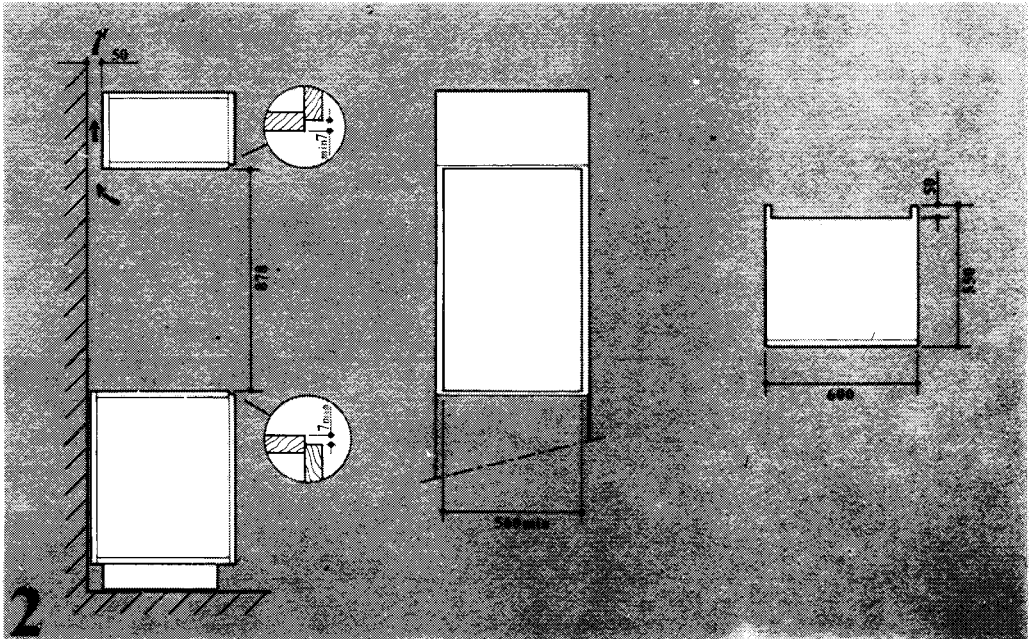
Important: The installation of the oven and connecting it to electricity must always be done by competent installers to standards and regulations currently in force.

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.



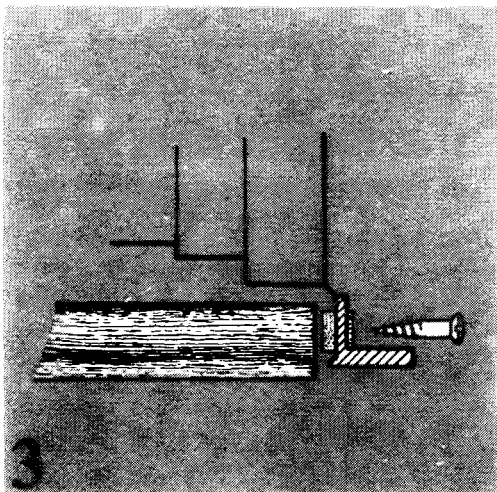
Dimensions of the recess for building into a tall kitchen unit (column)



Important: To ensure an efficient ventilation, it is necessary to leave the openings provided at the bottom of the oven free.

Securing the oven to the cabinet

Fit the appliance into the cabinet recess. Open the oven doors and secure the oven body to the kitchen cabinet by means of six wood screws correctly fitting the holes provided for the purpose on the perimeter frame (fig. 4).



Connecting to electricity

The oven is designed to be connected to 240V - 50Hz electricity supplies. The upper oven has a circular element rated at 2500W.

The lower oven ratings are as follows:

Lower element	1000 W
Upper element	1000 W
Grill element	2000 W

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

Letter L	Live terminal
Letter N	Neutral terminal
	Earth

The cable used must be of the three conductor type with a cross section of 2.5 mm². In order to connect it to the oven it is necessary to remove the hatch at the bottom of the oven to reach the terminal block.

For direct connection to the mains supply an omnipolar switch with a minimum rating of 19 A and a minimum distance of 3 mm between its contacts must be fitted between the supply and the appliances. This switch must not break the green/yellow cable at any point.

The appliance must be earthed

Important: After installation and connection the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the appliance is connected check that:

- the limiter valve and the domestic installation can support the load;
- the power supply is properly earthed;
- the omnipolar switch used to connect the appliance to the supply is easily accessible after installation.

The manufactures 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 interference.

Use and care

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.

Cooking can be manual or automatic (with or without the programmer). This includes a digital clock, a minute minder and the dials and knobs by which the oven can be set to come on and go 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 panels which form the upper oven walls and roof are finished in a catalytic material which makes them virtually self-cleaning. The material changes fat splashes into a powder which is easily wiped off.

The bottom oven is a conventional one and contains a grill. The grill control provides a variety of heat settings.

The internal dimensions are:

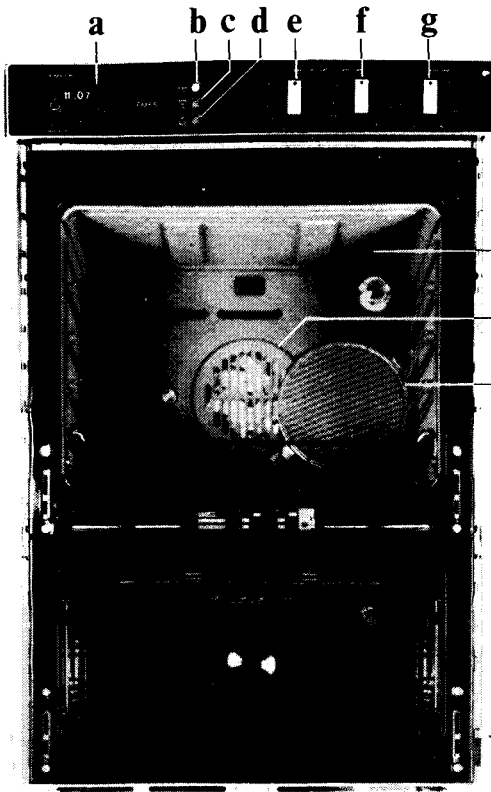
	Top oven	Bottom oven
Height	330 mm	200 mm
Width	425 mm	425 mm
Depth	378 mm	385 mm
Capacity	53 litres	32,5 litres

When the appliance is first installed

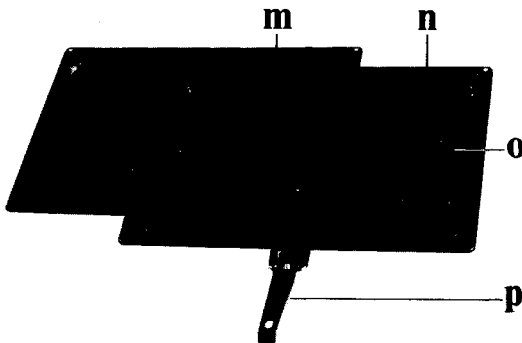
One the appliance is installed the protective materials which were put on in the factory must be removed. The plastic film covering some external parts can be removed by wiping with a cloth dipped in methylated spirit.

Other protective materials will burn off if the controls in the ovens are turned to MAX and they are allowed to run empty for 30 minutes.

The FM55 is a built-in appliance consisting of two ovens. The upper oven is evenly heated throughout. A fan in the back wall distributes heated air round the food during cooking so that



- a programmer
- b ON/OFF indicator light (yellow)
- c upper oven light
- d lower oven light
- e grill control knob
- f lower oven control knob
- g upper oven control knob
- h catalytic panels
- i fan
- j fan grease filter
- k oven compartment
- l grill compartment



- m baking-tin
- n drop tray
- o baking grid
- p handle

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Using the upper oven

As soon as the oven is switched to any setting between 50°C and 250°C the fan starts up and runs until the oven control is switched off again.

Food should be put into the oven before switching on, even when cooking manually – the speed of heating up is so fast that there is no need to preheat.


The oven shelves can be fully filled but a space of at least one free shelf runner should be left between loaded shelves.

All type and materials of cooking utensils may be used. During cooking, the door should be opened as little as possible.

Cooking manually

When cooking without using the time control function, knob 2 on the programmer must be turned until the «open hand» symbol on dial 6 is in line with the pointer at its left (see fig. 6).

Arrange the food in the oven, shut the door and turn the oven control (see fig. 5) to the required temperature setting.

When the control reaches  the indicator light will come on, also the internal oven light. This setting is NOT a cooking position but is intended for gentle thawing of frozen food.

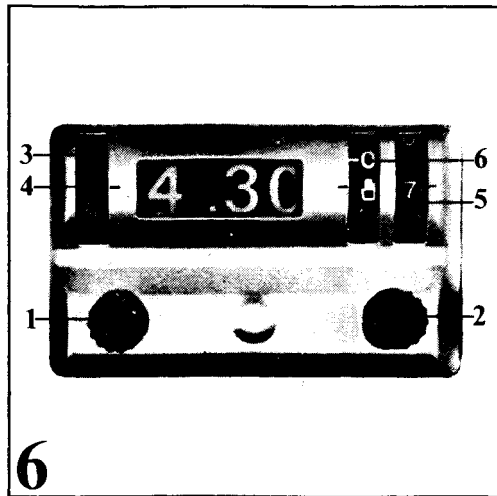
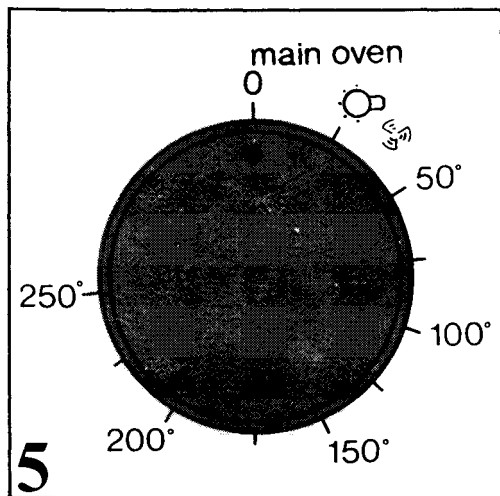
Positions from 50°C to 250°C are cooking positions and give a full range of temperatures. At these temperatures the light will come on until the oven has reached the correct temperature; after that it will come on and go off showing how the temperature is being maintained.

Cooking automatically

The upper oven cooks automatically when the programmer is set to switch it on and off at given times 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 programmer includes a twelve hour digital clock, a minute minder and the time control function.



To set the digital clock

Pull out knob 1 and turn it either way until the correct time shows on the clock, then release the knob. The clock will now run continuously.

To use the minute minder

This is a simple timer and cannot be used at the same time as the automatic function. It can be set to ring at any time up to 60 minutes by turning knob 1 clockwise until the required time is in line against the pointer of dial 3.

To turn off, turn knob 1 clockwise until the «Bell silenced» symbol lines up with the pointer. **REMEMBER** - the minute minder does **NOT** turn off the oven.

To use the automatic control

The clock is a twelve hour clock – afternoons and evenings are as on all twelve hour clocks, not continuing from 1200 to 1300 etc. The waiting (delay) time can be set for up to 12 hours and the maximum cooking time possible is 3 hours 45 minutes.

To set the control, first put in the food and shut the oven door. Turn knob 2 clockwise until the finishing time on dial 5 is in line with the pointer.

Then turn the same knob anticlockwise until the cooking time needed on dial 6 is in line with the pointer.

Switch the oven control to the appropriate temperature setting.

The programmer will bring the oven on and turn it off as it has been asked to do. When switched off the indicator lights will go off and 0 will show on dial 6.

It is wise to return the control to manual after each automatic cooking by turning dial 6 until the «open hand» symbol is in line with the pointer.


Here is an example of the programmer in action:



The meal has to be ready at 7.00 pm and needs cooking for 2 hours.

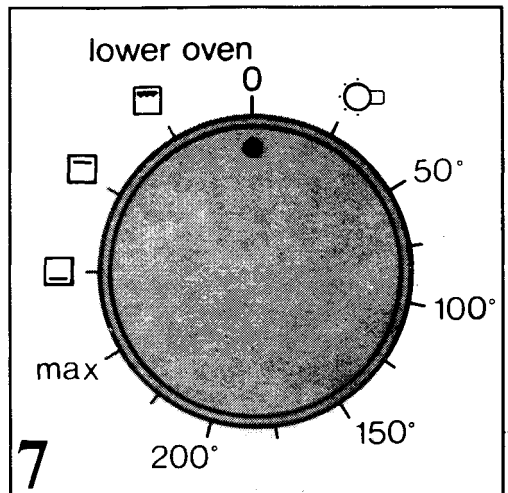
With knob 2, turn until 7 on dial 5 is in line with the pointer and then turn it the other way until 2 on dial 6 is in line with the pointer. Turn the oven control to the required temperature setting.

The oven will come on at 5.00 pm and go off at 7.00 pm.

Using the lower oven

Preheat the oven, arrange the food in the oven, shut the door and turn the oven control (see fig. 7) to the required temperature setting. When the control reaches  the indicator light will come on, also the internal oven light which will remain on during the whole cooking time. Positions from 50°C to MAX are cooking positions and give a full range of temperatures. At these positions the indicator light will come on until the oven has reached the correct temperature, after which it will go on and off showing how the temperature is being maintained.

When the oven control reaches  the bottom element comes on and a temperature of max 240°C can be obtained. When the oven control reaches , the top element comes on and a temperature of max. 300°C can be obtained. During cooking, the door should be opened as little as possible.



Using the grill


The grill is located in the lower oven. As with the ovens, the grill control can be set to a number of different heats (fig. 8). At MAX the element stays on continuously to give the highest degree of heat.

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. The pan is then placed in the required runner position.

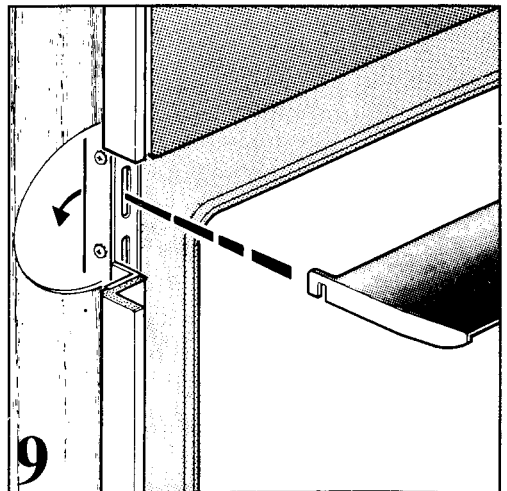
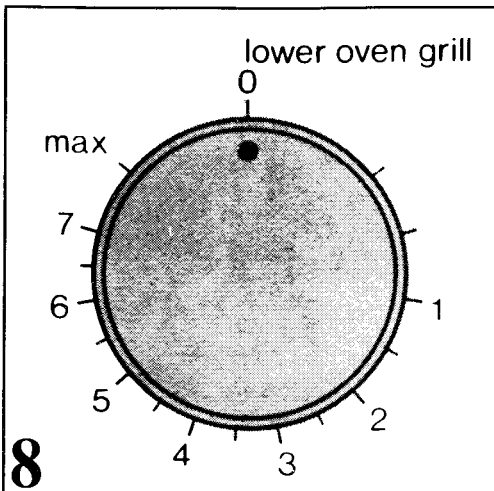
Important: Because the grill element is in the top of the lower oven, the door must be left fully open when grilling.

This means that the escaping heat from the grill can overheat the rest of the appliance above, so to prevent this happening it is essential that the heat deflector provided to protect the rest of the appliance is in place before the grill is switched on. The deflector is put in place as shown below.

To use the grill

Open the door and put the heat deflector in position. Turn the oven control (see fig. 7) to  and then set the grill control to the heat setting required. A little use and practice will soon show which is the best for the individual user.

When grilling is over remove the heat deflector and shut the door.



Cleaning

After every meat roasting wipe down the catalytic oven panels using a damp cloth, as soon as they have cooled down. This removes the powdery remains of fat splashes.

After use wipe the rest of the appliance over with a cloth wrung out in liquid detergent. Do not use abrasive scourers or steel wool on any stainless steel, painted or enamelled 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 appliance should first be switched off from the electricity supply.

To remove the fan filter (upper oven)

This filter protects the fan from fat splashes; it should be cleaned after roasting has taken place. Unscrew the two finger nuts securing it to the back lining and lift out. Wash carefully, replace, and tighten the finger nuts.

To remove and clean the catalytic panels in the upper oven

If any build-up of deposit appears on the catalytically finished panels they should be removed for a more thorough cleaning. To do this:

- slide out the oven roof;
- unclip the shelf runners by pushing up and lift off the sides;
- lift the side panels off their support pins;
- remove the screws holding the back panel in position and lift it out.

Wash the panels with very hot water and a detergent using a soft cloth. NEVER use any abrasive cleaners or cloths, or steel wool on the catalytic surfaces. Non catalytic surfaces in the upper oven should be cleaned in the same way as the lower oven.

Cleaning the lower oven

The oven interior is made of a strong vitreous enamel and therefore can be cleaned with any recognised oven cleaner.

Important: Please take care to follow the cleaner manufacturer's instructions precisely. Care must be taken to ensure that the oven cleaner does not come into contact with the aluminium and painted surfaces of the appliance.

Power cuts

Should the electricity supply fail for any reason remember to reset the digital clock to the right time when the power comes back. Make sure that the minute minder is set to «Bell silenced» or the clock will not turn.

What happens if something goes wrong

Important:

If the ovens do not come on when cooking manually, first check that the fault is with both ovens – it may be that if it is the upper one only that is affected there is a simple answer – the programmer should be set so that the «open hand» symbol on dial 6 of the programmer (see fig. 6) is in line with the pointer.

If this is not the answer then:

- check that the appliance is connected in 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 consumer unit (fuse box) is intact.

If after all these checks the appliance still does not work, call your local Zanussi service centre listed in the telephone directory. It helps to jot down the address and telephone number in the space below.



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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