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# Instructions for the use and care of FM 56 built-in double oven

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**Important:** the installation of the oven and connecting it 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.

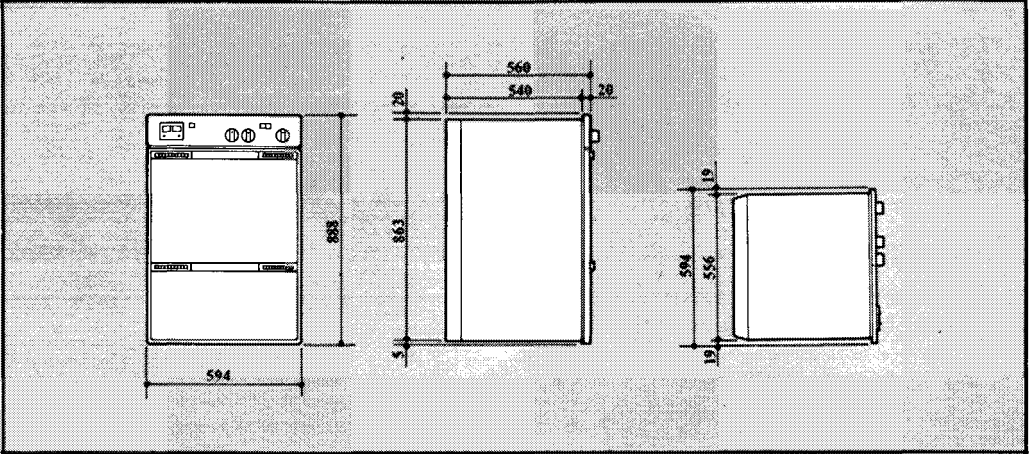


fig. 1

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

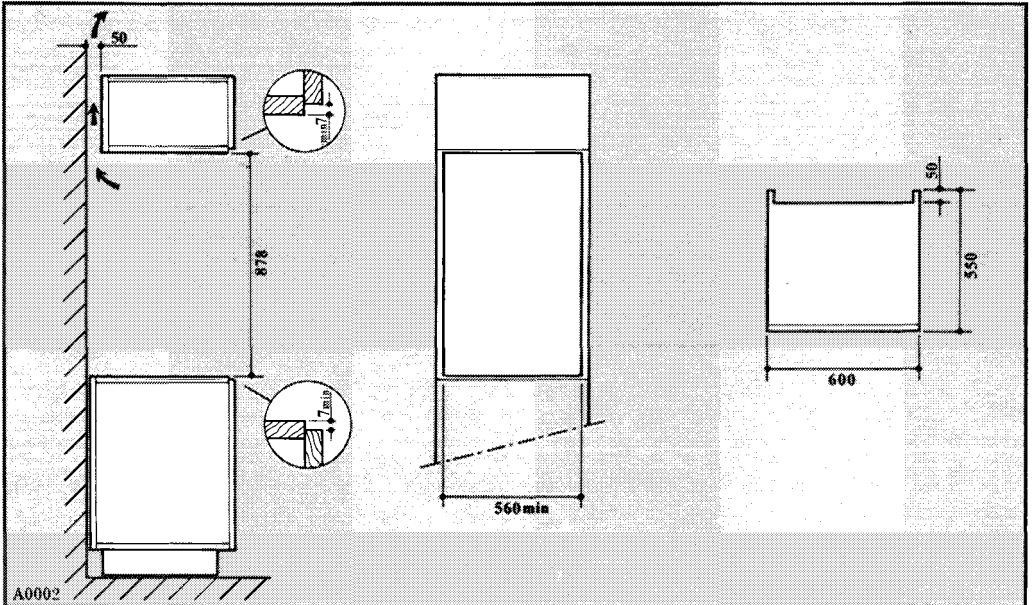


fig. 2

## Important

To ensure an efficient ventilation, it is necessary to leave the vents provided at the bottom of the oven clear.

## 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).

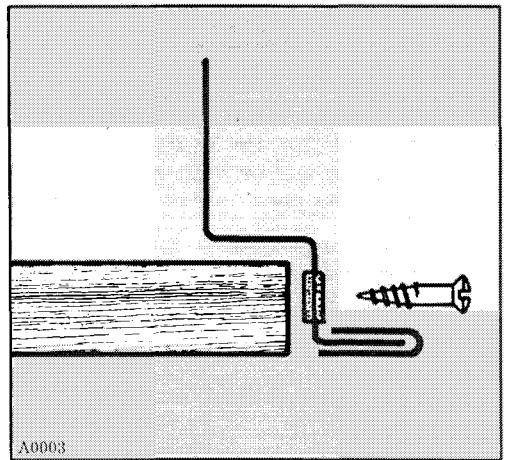


fig. 3

## 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.

# Connecting to electricity

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

The upper oven has a heating 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 which is marked as follows:

Letter L	Live terminal
Letter N	Neutral terminal
$\oplus$	Earth

The cable used must be of the three core type with a min. cross section of 2.5 mm<sup>2</sup>. In order to connect it to the oven it is necessary to remove the hatch at the back of the oven to reach the terminal block.

For direct connection to the mains supply a two pole 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 appliance.

This switch must not break the yellow/green earth cable at any point.

**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.

# Use and care

## When the appliance is first installed

Once 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 of the ovens are turned to MAX and then it is allowed to run empty for 30 minutes.

This will also remove any unpleasant smells.

The FM 56 consists 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 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 controls by which the upper oven can be set to come on and go off unattended.

The bottom oven is a conventional one and contains a grill.

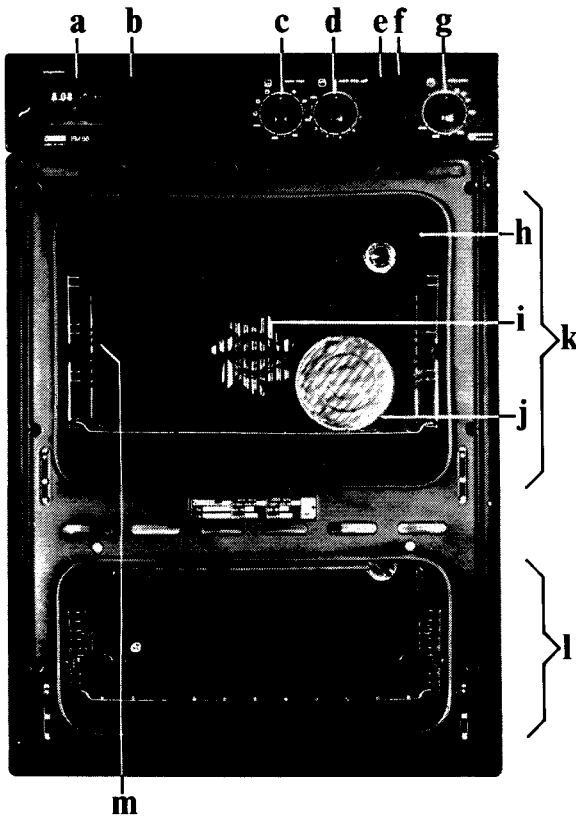
The grill control provides a variety of heat settings.

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

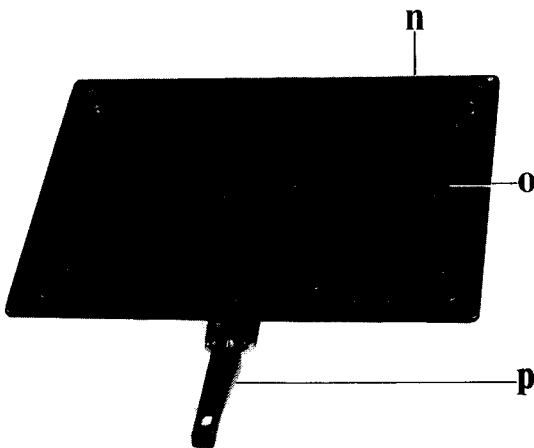
A light comes on inside the oven when it is switched on and remains on until the oven goes off.

The internal dimensions are:

	Top oven	Bottom oven
Height	320 mm	185 mm
Width	420 mm	420 mm
Depth	390 mm	400 mm
Capacity	52.5 litres	31 litres



- a Electric programmer
- b ON/OFF light
- c Lower oven control knob
- d Grill control knob
- e Lower oven temperature light
- f Upper oven temperature light
- g Upper oven control knob
- h Removable oven liner panels
- i Fan
- j Removable grease filter
- k Upper oven
- l Lower oven
- m Removable shelf runners



- n Grill or roasting pan
- o Reversible grill pan insert
- p Removable handles (2 off).

fig. 4

# Using the upper oven

As soon as the oven is switched on the fan starts and runs until the oven control is switched off again (fig. 5). The 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. Most normal types and materials of cooking utensils can be used. During cooking the door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

## Cooking manually

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

If this is not the case and you do not want to use the automatic programmer, return the control to the manual position.

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

When the control reaches  $\infty$  the oven temperature light will come on, also an internal oven light.

This setting is NOT a cooking position but is intended for rapid thawing of frozen food.

Positions from 50°C to MAX 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.

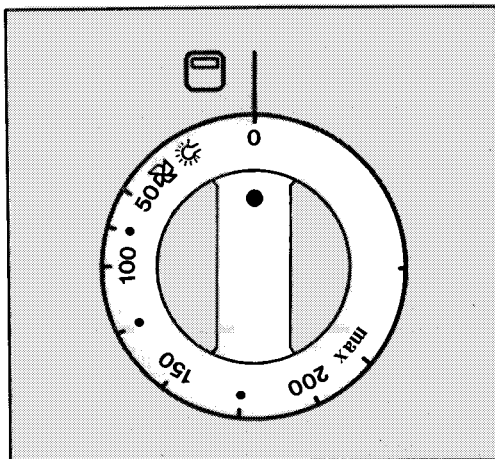


fig. 5

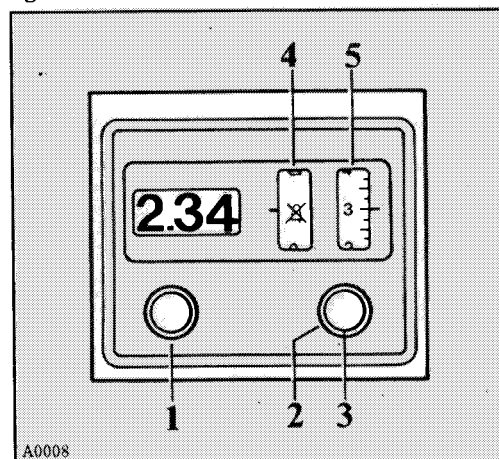


fig. 6

## Cooking automatically

The upper oven cooks 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 digital electric programmer

The electric programmer has the purpose of turning on the cooker automatically at the preset time and to turn it off automatically when the cooking time is up. Furthermore, it also features an electric clock, showing the hour of the day and a minute minder with electric bell.

### Operation of the electric programmer

Fig. 6 shows the controls of the electric programmer. By means of knobs 1,2 and 3, all necessary adjustments can be carried out i.e.:


#### Knob 1


By turning this knob clockwise, you can reset the digital clock to the correct time (for instance upon installation or following a power failure, or when the clock is fast or slow, etc.).

#### Knob 2

By turning it clockwise, this knob will set the following controls on dial 4 (Fig.6).

the required cooking time (up to 210 mins.);

the 'crossed bell'  symbol to interrupt the sound signal;


the 'open hand'  symbol permits manual operation of the oven.

#### Knob 3

By pressing it in and turning it either clockwise or anticlockwise, this knob allows you to set on dial 5 (Fig.6) the cooking start time.

When resetting the clock make sure that the time shown by dial 5 coincides with the time shown by the clock itself.

## Manual operation of the upper oven

The oven may also be operated manually, i.e. with the programming device not actuated. In this case, turn knob 2 of the programming device clockwise until the 'open hand'  symbol coincides with the index of dial 4.

### Semiautomatic operation of the upper oven

This oven makes it possible to either finish or start cooking automatically, both in the oven itself and with the grill.

#### 1st instance:

manual cooking start  
- programmed, i.e.  
automatic  
cooking stop.

Place the food to be cooked into the oven;

Turn knob 2 clockwise, and set on dial 4 the number of minutes corresponding to the required cooking end;

Turn the oven knob to the required temperature setting.

#### 2nd instance:

programmed, i.e.  
automatic cooking  
start - manual  
cooking stop.


Place the food to be cooked into the oven;


Press in and turn knob 3 clockwise setting on dial 5 the required cooking start time;

Turn knob 2 clockwise, setting on dial 4 the maximum time allowed by the programmer (210 mins.);

Turn the oven knob to the required temperature setting.

## Important

To stop the automatic cooking, turn knob 2 clockwise, setting on dial 4 the symbol '0' to switch off the oven; then turn the same knob 2 to the 'crossed bell'  symbol to stop the sound signal.

If the cooking stop time is to be set manually, turn knob 2 clockwise until the 'open hand'  symbol is centered on dial 4.


## Totally automatic operation of the upper oven

Place the food to be cooked in the oven; Turn knob 2 clockwise and set on dial 4 the required cooking duration

Press in and turn clockwise knob 3, setting on dial 5 the cooking start time; Turn the oven control knob to the desired temperature level.

When the cooking time is up, symbol '0' will coincide with the index of dial 4.

This indicates that the oven is disconnected from the electric supply, and at this point a sound signal will indicate that the cooking is over.

To stop the sound signal, turn knob 2 clockwise until the 'crossed bell'  symbol coincides with the index of dial 4.

## Example of programmer setting for automatic operation of the oven

Cooking stop time: 19.00 hours

Cooking duration: 2 hours

Place the food to be cooked into the oven;

Turn knob 2 clockwise, setting on dial 4 the required cooking duration,(i.e. '2 HOURS');

Press in and turn knob 3 clockwise, setting on dial 5 the cooking start time, i.e.: 5 p.m. (corresponding to 17.00 hours);

Turn the oven control knob to the required temperature setting.


After carrying out the above settings, the oven will operate automatically from 17.00 hours to 19.00 hours.

## Minute minder

The programmer will act as a minute minder only if no automatic cooking is programmed and the oven is not turned on.

To operate the minute minder, turn knob 2 clockwise and set on dial 4 the required cooking time.

The maximum allowed cooking duration is 210 mins.

To stop the sound signal, turn knob 2 clockwise until the 'crossed bell'  symbol coincides with the index of dial 4.

## Programmed cookings

Programmed cookings do not differ from normal cookings.


The programmer controls the cooking time selected while you are absent or are doing something else.

Therefore, for totally automatic cooking, foods not requiring particular care should be preferred.

The programming of a cooking time exceeding the 12-day hours (i.g. 20.00 hours have to be understood as 8.00 hours and so on).


Therefore, it is possible to programme the cookings 12 hours in advance.


# Using the lower oven

Preheat the oven, arrange the food in the oven, shut the door and turn the oven control (Fig.7) to the required temperature setting. When the control reaches  the oven temperature 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.

The oven temperature 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 max. temperature of 240°C can be obtained.

When the oven control reaches , the top element comes on and a max. temperature of 300°C can be obtained.

These settings are particularly useful for finishing food either only on the top or the bottom.

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

## 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.

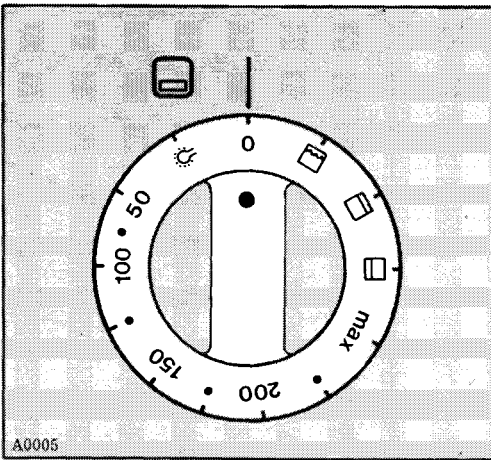


fig. 7

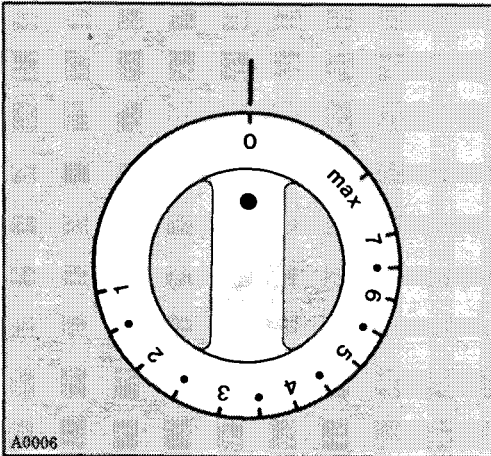


fig. 8


## Important

Because the grill element is in the top of the lower oven, the door must be left ajar when grilling.

This means that the escaping heat from the grill could overheat the upper oven door and the control panel, 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 in Fig.9.

## 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.

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

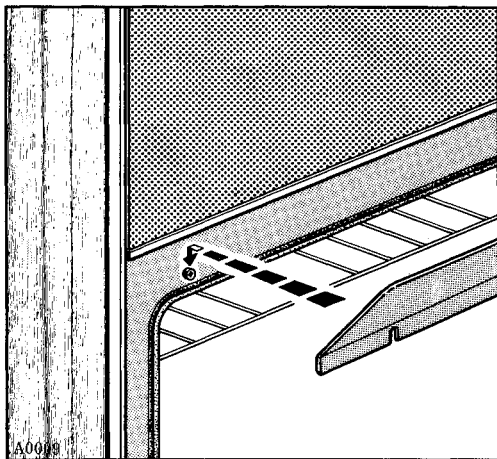


fig. 9

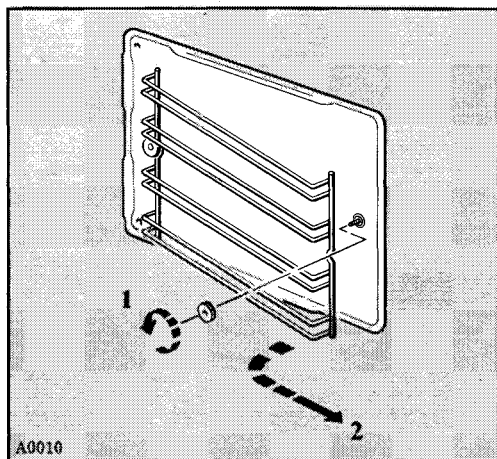


fig. 10

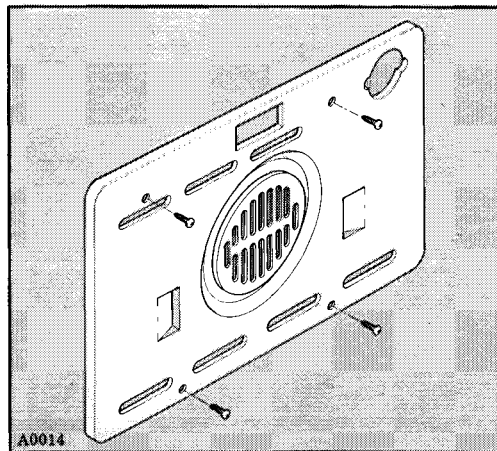


fig. 11

# Maintenance and cleaning

## Important

The electricity supply must be switched off before undertaking any maintenance operation.

The oven will have a longer life if it is frequently cleaned thoroughly, paying special attention to the following:

The cleaning should not be carried out when the oven is still warm;

The enamelled parts should be cleaned with lukewarm water and soap without using abrasive scourers which may damage them;

The parts in stainless steel after their cleaning, are to be dried with chamois leather.

Never use abrasive scourers or steel wool, muriatic acid or other abrasive cleaners which may scratch the finish. The enamelled and glass parts should not be cleaned while they are still warm.

## Removing the panels

If you wish to remove lateral and upper panels proceed as follows:

Remove the upper panel; unscrew the fixing ring nuts of the side runners (Fig.10);

Remove the runners and the panels;

If necessary, you can also remove the back panel, but in this case you have also to disconnect the electricity supply.

Unscrew the panel fixing screws by means of a screwdriver (Fig.11).

In order to protect the upper oven the appliance features an enamelled panel, suitably shaped, to contain possible liquid overflowings.

To make thorough cleaning of this panel easier, you can extract it from the bottom by pulling it up.

If you use an oven spray cleaner, be careful not to spray it on the oven fan and on the thermostat feeler.

## To remove the grease filter (upper oven)

This filter protects the fan from fat splashes; it should always be cleaned after roasting has taken place.

To remove it, pull it out and lift it off. Wash carefully, and replace (Fig.12). As it is stainless steel you can safely wash it in a dishwasher.

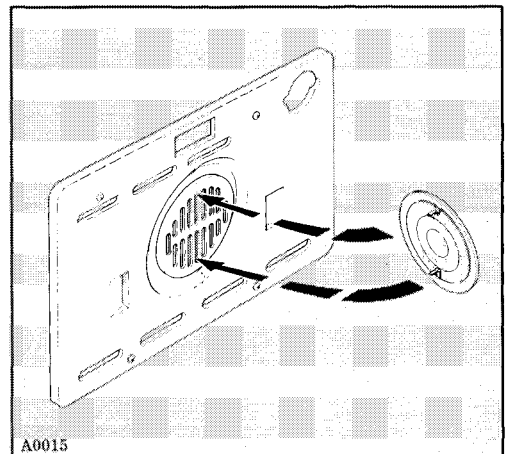


fig. 12

## Cleaning the lower oven

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

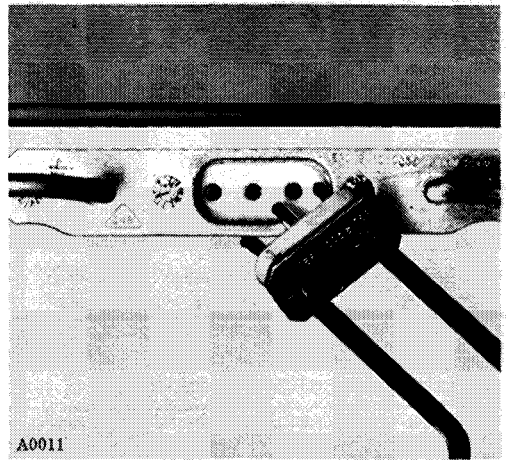
Remove, by pulling out, the infrared grill (Fig.13) and put the safety plug into the grill plug (Fig.14).

Remove the side runners as described for the upper oven.

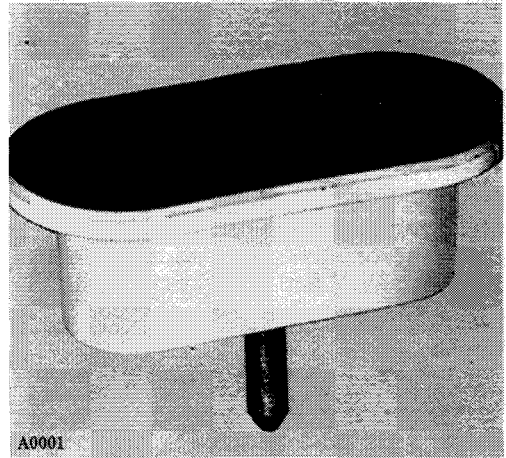
## Important

Please take care to follow the oven 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.



A0011  
fig. 13



A0001  
fig. 14

# Power cuts

Should the electricity supply fail for any reason remember to reset the programmer clock to the right time when the power is resumed.

# 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 probably a simple answer - the programmer is set to automatic - to set it to manual turn the control knob to the required position. 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 centre listed in the telephone directory.

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

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# ZANUSSI 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 enclosed card.

We, IAZ International (UK) Ltd, guarantee 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 rating plate.
- The appliance has been used for normal domestic purposes 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.
- Any appliance or defective part replaced shall become our property.

This guarantee does not cover any damage caused during transportation or the replacement of any light bulbs or removable parts of glass or plastic.

Should you require service on your Zanussi appliance consult the enclosed list for your nearest Zanussi network centre. If the product is under first year guarantee then you will be required to produce proof of date of purchase to the engineer. If it is under 5 year cover then you must show your cover card to the engineer.

Please ensure that the enclosed pre-addressed card is stamped, completed in full and forwarded to IAZ International (UK) Ltd, to enable the guarantee to be recorded. Also complete the space below as your own record of the guarantee.

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## GUARANTEE RECORD

Appliance purchased from \_\_\_\_\_ on \_\_\_\_\_

Guarantee card no \_\_\_\_\_ Model no \_\_\_\_\_

Serial no \_\_\_\_\_ (These details may be taken from your Guarantee Record Card)

Your name \_\_\_\_\_

Address \_\_\_\_\_

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