

# ZANUSSI

BUILT-IN  
DOUBLE OVEN  
MODEL ZDC 888

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance

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# Important Safety Information



You **MUST** read these warnings carefully before installing or using the oven. If you need assistance, contact our Customer Care Department on 08705 727727

## Installation

- This oven must be installed by **qualified personnel** to the relevant British Standards.
- This oven is heavy. Take care when moving it.
- Remove **all packaging**, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.

## Child Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be **kept away** until it has cooled.

## During Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Never line any part of the oven with **aluminium foil**.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- **Never** place plastic or any other material which may melt in or on the oven.
- **Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.
- **Do not** hang towels, dishcloths or clothes from the oven or its handle.
- **Do not** use this oven if it is in contact with water and never operate it with wet hands.
- Take **great care** when heating fats and oils as they will ignite if they become too hot.
- **Always** use oven gloves to remove and replace food in the oven.

- Ensure that all control knobs are in the **OFF** position when not in use.
- **Do not** leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched **ON**.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

## Maintenance and Cleaning

- **Only** clean this oven in accordance with the instructions.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

## Service

- This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

## Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

**Keep this instruction book for future reference and ensure it is passed on to any new owner.**

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## Guide to Use the Instruction Book

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Step by step instructions for an operation



Hints and Tips



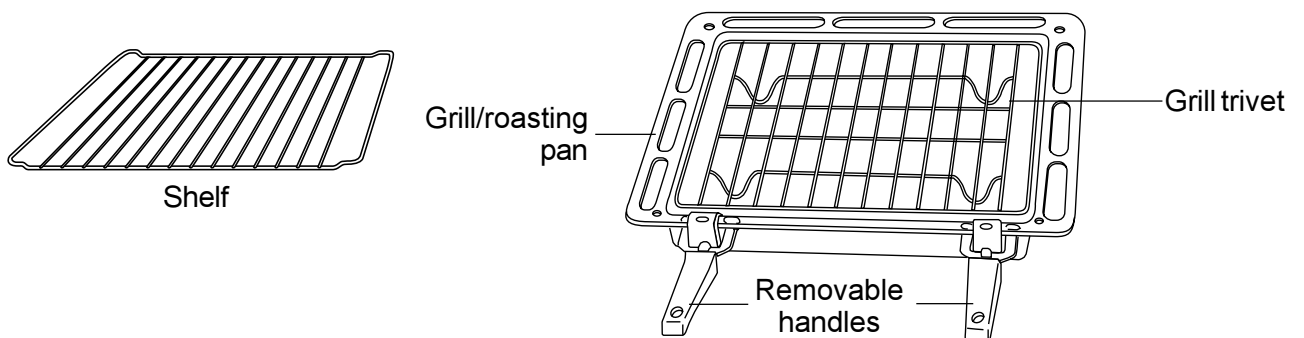
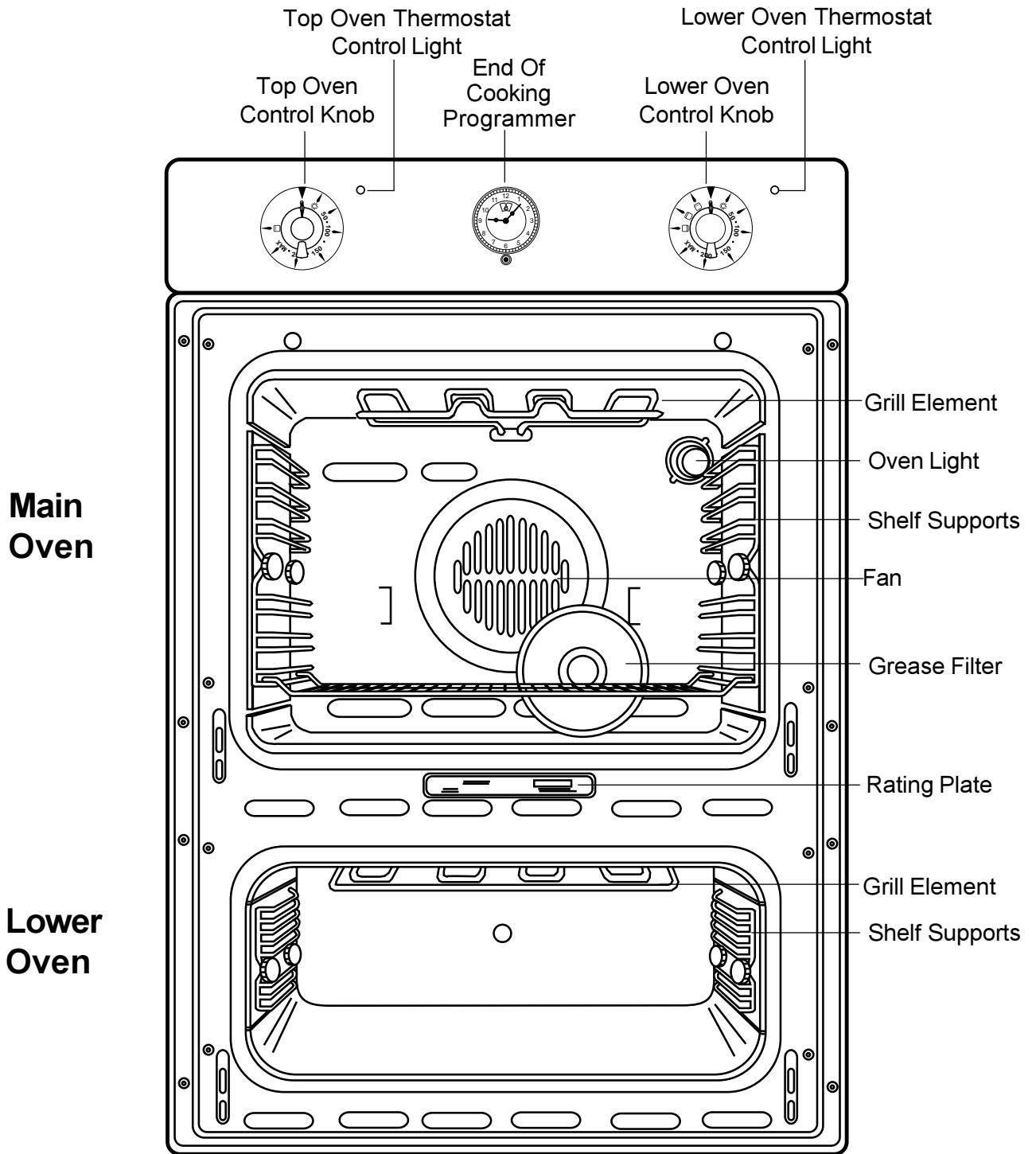
Environmental information



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

- \* **73/23 - 90/683** (Low Voltage Directive);
- \* **93/68** (General Directives);
- \* **89/336** (Electromagnetic Compatibility Directive) .  
and subsequent modifications

# Description of the Oven



# Controls

## Main Oven

### Control Knob

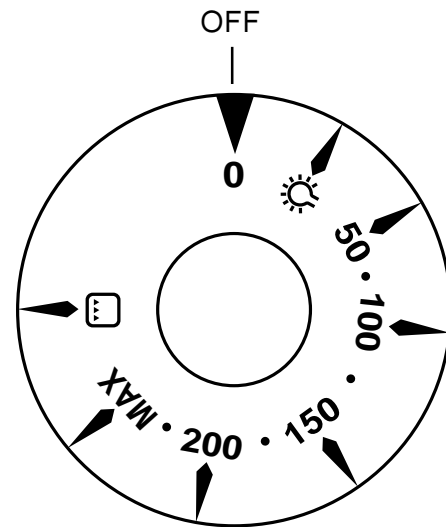


Oven Light - The oven light will be on without any cooking function

**50 - MAX** Temperature adjustment for Fan Cooking Function - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.



Grill element - The grill element will be on



## Lower Oven

### Control Knob

**50 - MAX** Temperature adjustment for Conventional Cooking Function- The heat comes from both the top and bottom element, ensuring even heating inside the oven.



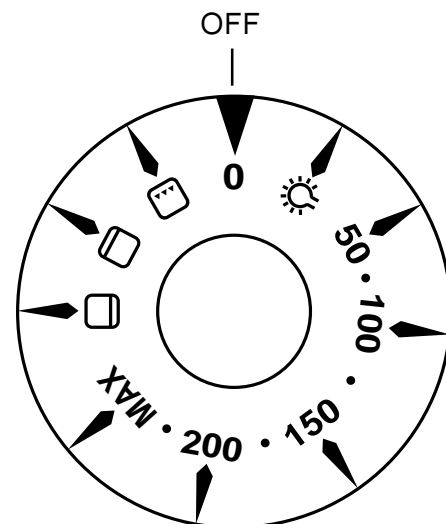
Top heating element - The heat comes from the top of the oven only.



Bottom heating element - The heat comes from the bottom of the oven only.



Grill element - The grill element will be on

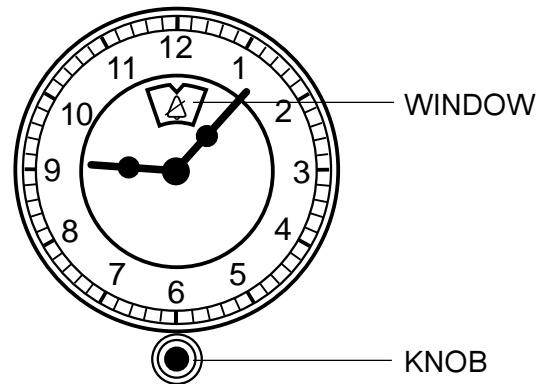


# Clock + End of Cooking Programmer


**i** This device allows you to programme the Main Oven to switch off automatically. It does not operate the Lower Oven.

## Setting the time of the day

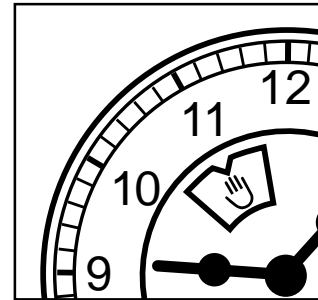
- 1) Push in completely the programmer knob and at the same time turn it anti-clockwise, until the clock shows the correct time of day.
- 2) Then pull the knob outwards to its original position.



## Manual function

- Pull the programmer knob outwards and at the same time turn it clockwise, until the symbol  appears in the programmer window.


This setting allows you to operate the oven manually, i. e. without any programme.

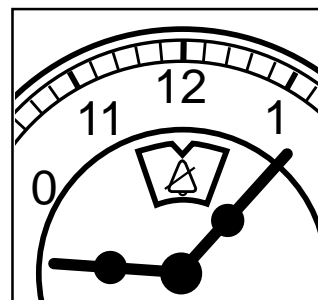
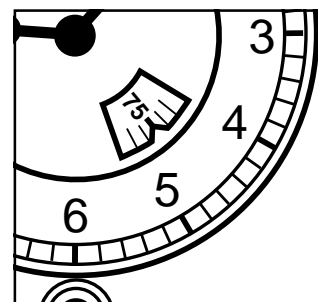


## Semi-automatic operation

- Pull the programmer knob outwards and at the same time turn it clockwise, until the required cooking time is displayed in the programmer window.

The diagram shows the programmer set on a cooking duration of 75 minutes.

When the cooking time is finished, the oven will switch off automatically, and an acoustic alarm will sound. To switch the alarm off, pull the programmer knob outwards and at the same time turn it clockwise until symbol  is displayed in the programmer window.



# Before the First Use





Remove **all packaging**, both inside and outside the oven, before using the oven.

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.



1. Set the programmer to manual function.
2. Set the Main Oven control knob to MAX.
3. Open a window for ventilation.
4. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the grill  function for approximately 5-10 minutes.

The lower oven should also be heated too in the same way using both the conventional cooking function (MAX position) and the grill .

# Using the Oven



- **Always cook with the oven door closed.**
- Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support the door using the door handle, until it is fully open.



- The Main Oven has six shelf levels, and is supplied with two shelves.

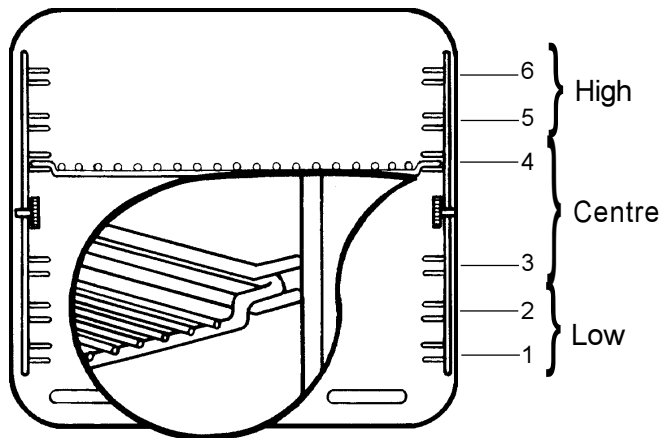
The Lower Oven has three shelf levels and is provided with one shelf.

The shelf positions are casted from the bottom of the oven as shown in the diagram.

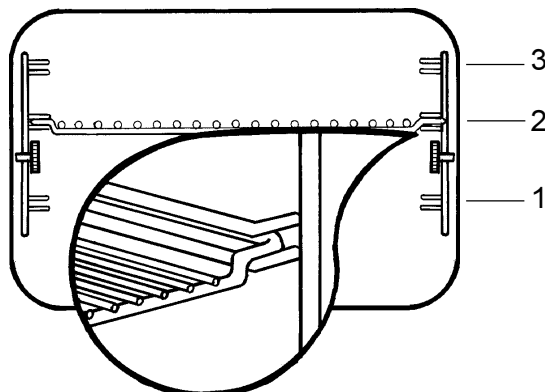
It is important that these shelves are correctly positioned as shown in the diagram.

- Do not place cookware directly on the oven base.

MAIN OVEN



LOWER OVEN



# **i** Hints and Tips

## **Condensation and steam**

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

To prevent discoloration, regularly wipe away condensation and also soilage from surfaces.

## **Cookware**

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

## **The effects of dishes on cooking results**

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

**A** Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.

**B** Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.



# Using the Fan Oven (Main Oven)

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

**The advantages of cooking with this function are:**

- **Faster Preheating**

As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

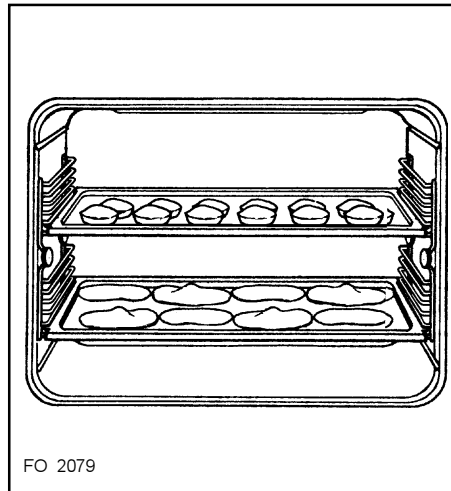
- **Lower Temperatures**

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart at page 10. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

- **Even Heating for Baking**

The fan oven has uniform heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one.

This is quite usual. There is no mixing of flavours between dishes.



## **How to Use the Fan Oven**

Turn the Main Oven Control Knob clockwise to the required temperature.

### **THINGS TO NOTE**

- The oven light will come on when the oven function control knob is set.
- The oven fan will operate continually during cooking.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

## **The cooling fan**

During cooking the cooling fan will operate continually.

It may run on after the oven is switched off to keep the controls cool. This is quite normal.

### **NOTE**

The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.

# Cooking Chart - Fan Oven

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Food	Shelf Position	Cooking Temp (°C)
Biscuits		160-190
Bread		190-220
Casseroles		130-140
Cakes: Small and queen	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used.	160-170
Sponges		160-170
Madeira		140-150
Rich Fruit		130-140
Christmas		130-140
Meringues		90-100
Fish		170-190
Fruit Pies and Crumbles		170-200
Milk Puddings		130-140
Pastry: Choux } Shortcrust } Flaky } Puff }		190-200
Plate Tarts		180
Quiches/Flans		170-180
Scones		210-220
Roasting: Meat & Poultry		160-180

When roasting, ensure the meat is cooked thoroughly, use a meat thermometer if preferred to check the centre temperature has reached the required temperature (see table below).


MEAT	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

# Using the Lower Oven (Conventional)

The Lower Oven can be used for conventional cookings or grilling. The Lower oven works independently of the Main Oven.

## How to Use the Conventional Oven

When using this setting, heat comes from both the top and bottom elements. This allows you to cook in a single level and is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven.

 Turn the Lower Oven control knob to the required temperature.

### THINGS TO NOTE

- The oven light will come on when the oven function control knob is set.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show that temperature is being maintained.

## Top oven element only

This function is suitable for finishing cooked dishes, eg; lasagne, shepherds pie, cauliflower cheese etc.

## Bottom oven element only

This function is particularly useful when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is cooked through.

## The Cooling Fan

- The cooling fan will operate continually during cooking. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

### NOTE

The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.

## Hints and Tips

There should always be at least 2.5 cm (1") between the top of the food and the heating element. This gives the best cooking results and allows room for yeast mixtures to rise, Yorkshire puddings, etc.

When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally below element.

Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.

Stand dishes on suitable sized baking trays to prevent spillage onto the oven base and to help reduce cleaning.

The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

**DO NOT** use the grill pan or meat tin as a baking tray as this will increase base browning of the food.

Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required.

For economy, leave the door open for the shortest possible time, particularly when placing food into a preheated oven.

# Grilling (Main or Lower Oven)




Grilling must be carried out with the oven door closed.

The grill pan handle must be removed from the pan during grilling. Always use oven gloves to remove and replace the grill pan handle.

Ensure that you **support** the grill pan when removing it from the oven.

## How to Use the Grill

1. Turn the Oven Control Knob on .
2. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

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

During cooking, the cooling fan and the thermostat control light will operate in the same way as described for the fan oven function.

## Hints and Tips

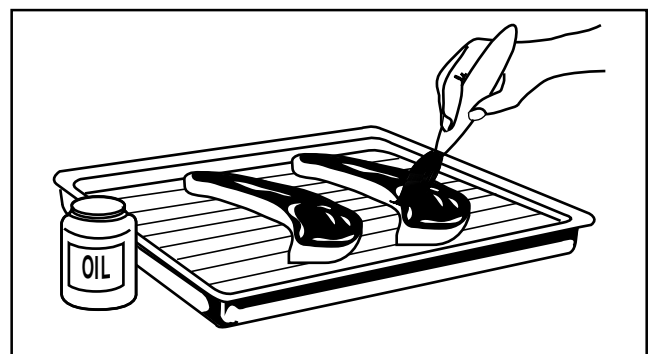
- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats
- When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position
- The food should be turned over during cooking, as required.

The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.


## COOKING CHART

Cooking time depends on the thickness of the meat and not on its weight.

Type of food	Mins per side	
Bacon rashers	2 - 5	
Chicken joints	15 - 20	
Gammon rashers	5 - 8	
Lamb chops	6 - 12	
Pork chops	10 - 15	
Sausages (turning as required)	10 - 12	
Steaks (average thickness)	Rare	3 - 6
	Medium	6 - 10
	Well done	8 - 12
Toast	1 - 1½	



# Cleaning the Oven

 Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.

*The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.*

## Cleaning materials


Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.


## External cleaning

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

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

-  • Household detergent and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

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

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

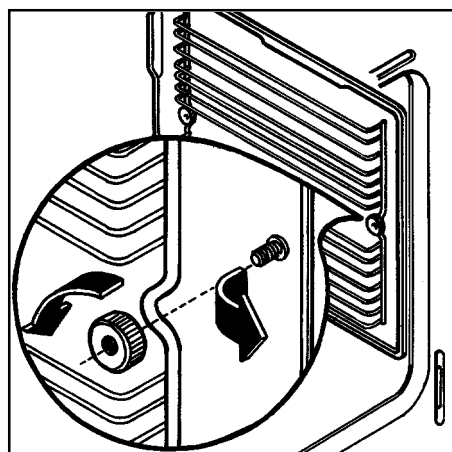
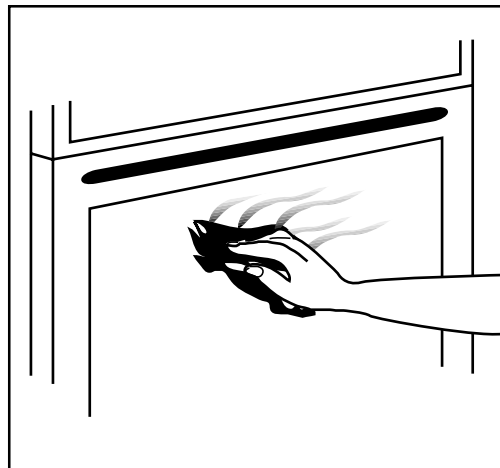
*If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Force Centre who will be pleased to advise further.*

## Oven Cavity

The enamelled base of the oven cavity is best cleaned whilst the oven is still warm.

Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

 **DO NOT** attempt to clean catalytic liners.



## Oven Shelves and Shelf Supports

To clean the oven shelves and the shelf supports, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

The shelf supports can be removed for easy cleaning (see diagram). Please, ensure the retaining nuts are secure when refitting the shelf support.

## Grease Filter

To prevent a build-up of fats on the fan impellor, the grease filter must be fitted by clipping it over the vents in the back panel.

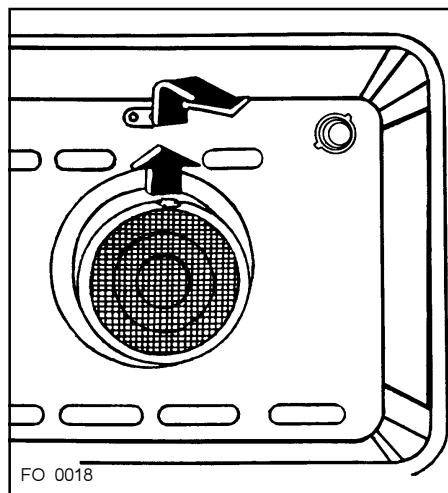
### To clean the grease filter

When the oven has cooled down, remove the filter by pushing the protruding tongue on the filter upward, and wash carefully.

The grease filter should be cleaned after every use. The filter may be washed in a dishwasher on a 65°C wash. If the filter is heavily soiled, place the filter in a saucepan of water with approximately 1 teaspoon of automatic washing powder or dishwasher powder. Bring to the boil and leave to soak for approximately 30 minutes or longer depending on the degree of soiling. Ensure the solution does not boil over as it could mark your hob.

Rinse filter in clear water and dry.

Remember to refit the filter before using the oven again.



## Replacing the Oven Light

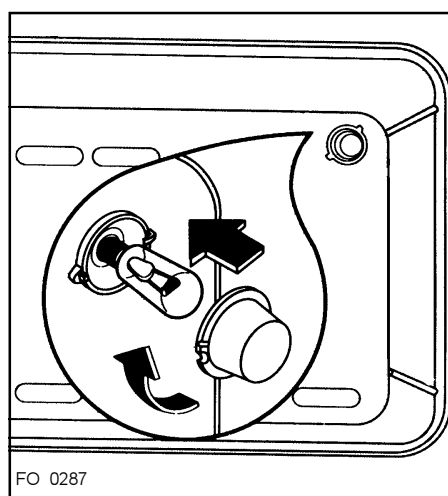
If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 15W,
- Electric rate: 230-240 V (50 Hz),
- Resistant to temperatures of 300°C,
- Connection type: E14.

These bulbs are available from your local Service Force Centre.

To replace the faulty bulb:

1. Ensure the oven is disconnected from the electrical supply.
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover.
5. Restore the electrical supply.



# Care of catalytic liners (Main Oven)

Catalytic liners destroy splashes of food and fats when the oven temperature is raised to around 220°C.

To aid this process it is a good idea to run the oven for an hour or two per week, without food, to ensure continued good performance from the Catalytic liners.

## Hints and Tips

- Manual cleaning of the Catalytic liner is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used.
- Slight discoloration and polishing of the Catalytic surface may occur in time. This does not affect the Catalytic properties in any way.
- Follow the recommendations below to keep oven soilage to a minimum.

## COOKING TO REDUCE SOILAGE

Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking to lower temperatures for an increased length of time, you will save energy and often the joint is more tender.

Use minimal, if any, extra oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.


It is NOT necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking, even at normal temperatures, as well as causing condensation.


Covering joints during cooking will also prevent splashing onto the interior surfaces; removing the covering for the last 20-30 minutes will allow extra browning, if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned.


**Do use** the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'Catalytic' liner.

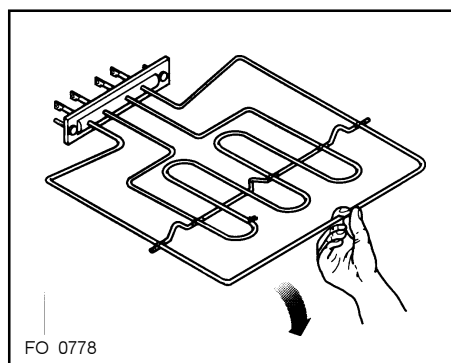
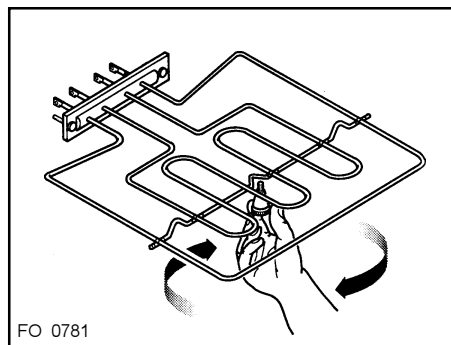
# Cleaning the hinged grill

Both the top and the bottom ovens have been fitted with a hinged grill element to enable you to clean the roof of the oven easily.

 **Before proceeding ensure the oven is cool and is isolated from the electricity supply.**

-  1) Undo the screw which holds the grill in place (see diagram).  
2) Then gently pull the grill downward to allow access to the oven roof (see diagram).  
3) Clean the oven roof with a suitable cleaner and wipe dry before replacing the hinged grill element.  
4) Gently push up the grill element into place and firmly screw into place the holding nut.

 **Ensure the grill holding nut is firmly in place to avoid the grill falling down when in use.**



# Something not working

If the oven is not working correctly, please carry out the following checks, before contacting your local Zanussi Service Centre.

**IMPORTANT:** If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SYMPTOM	SOLUTION
<ul style="list-style-type: none"> <li>■ The oven does not come on</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check the oven is in manual operation and that both a cooking function and temperature have been selected.</li> <li>◆ Check the oven is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON.</li> </ul>
<ul style="list-style-type: none"> <li>■ The oven temperature light does not come on</li> </ul>	<ul style="list-style-type: none"> <li>◆ Select a temperature with the thermostat control knob</li> <li>◆ Select a function with the oven function control knob.</li> </ul>
<ul style="list-style-type: none"> <li>■ The oven light does not come on</li> </ul>	<ul style="list-style-type: none"> <li>◆ Select a function with the oven function control knob</li> <li>◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")</li> </ul>
<ul style="list-style-type: none"> <li>■ It takes too much time to finish the dishes, or they are cooked too fast.</li> </ul>	<ul style="list-style-type: none"> <li>◆ The temperature may need adjusting</li> <li>◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven".</li> </ul>
<ul style="list-style-type: none"> <li>■ Steam and condensation settle on the food and the oven cavity.</li> </ul>	<ul style="list-style-type: none"> <li>◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.</li> </ul>
<ul style="list-style-type: none"> <li>■ The timer does not work</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check the instructions for the timer.</li> </ul>
<ul style="list-style-type: none"> <li>■ The oven fan is noisy</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check the grease filter is correctly fitted.</li> <li>◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.</li> </ul>

If after all these checks, the oven still does not work, contact your local Service Force Centre.

When you contact them, they will need the following information:

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

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

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



# Service and Spare Parts



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

**08705-929929**

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

## CUSTOMER CARE

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

### Customer Care Department

#### ZANUSSI

55 - 77 High Street

Slough

Berkshire - SL1 1DZ

Tel: 08705 - 727727

# Peace of Mind for 24 Months

## ZANUSSI GUARANTEE CONDITIONS

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

- \* The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
- \* The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
- \* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- \* All service work under this guarantee must be undertaken by a Zanussi Service Centre.
- \* Any appliance or defective part replaced shall become the Company's property.
- \* This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday. Visits may be available outside these hours, in which case a **premium** will be charged.

### Exclusions

#### This guarantee does not cover:

- \* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- \* Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
- \* Appliances found to be in use within a

commercial or similar environment, plus those which are the subject to rental agreements.

- \* Products of Zanussi manufacture which are not marketed by Zanussi.

## European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- \* The guarantee starts from the date you first purchased your product.
- \* The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
- \* This guarantee relates to you and cannot be transferred to another user.
- \* Your new home is within the European Community (EC) or European Free Trade Area.
- \* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
- \* The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 29 99
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)8 738 79 50
UK	Slough	+44 (0)1753 219 897

# Installation



The oven must be installed according to the instructions supplied.



This oven must be installed by **qualified personnel** to the relevant British Standards.

<b>DIMENSIONS OF RECESS</b>	Height	878 mm.
	Width	560-570 mm.
	Depth	550 mm.

<b>DIMENSIONS OF THE MAIN OVEN CAVITY</b>	Height	320 mm.
	Width	420 mm.
	Depth	390 mm.
	Oven capacity	53.2 litres

<b>DIMENSIONS OF THE LOWER OVEN CAVITY</b>	Height	185 mm.
	Width	420 mm.
	Depth	400 mm.
	Oven capacity	31 litres

## Upper oven ratings

Fan Oven element	2.08 kW
Grill element	1.82 kW
Convection Fan	30 W
Oven Light	15 W
Cooling Fan	25 W
<b>Total Rating</b>	<b>2.15 kW</b>


## Lower oven ratings

Oven element (top+bottom)	1.89 kW
Grill element	1.82 kW
Oven Light	15 W
<b>Total Rating</b>	<b>1.93 kW</b>
<b>Total connected load</b>	<b>4.055 kW</b>

# Electrical Connection

The oven is designed to be connected to 230-240V (50Hz) electricity supply.

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

- Letter L - Live terminal
- Letter N - Neutral terminal
-  or E - Earth terminal

## THIS OVEN MUST BE EARTHED

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

## For Uk use only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
• Cooker Control Circuit	6 mm <sup>2</sup>	PVC/PVC twin and earth	30 A

## For Europe use only

Min.size Cable/flex	Cable / flex type	Fuse
4 mm <sup>2</sup>	H05 RR-F	30 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.


## Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 60°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer declines any responsibility should these safety measures not be carried out.

# Installation

 *The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/competent person, in accordance with existing rules and regulations.*

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

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

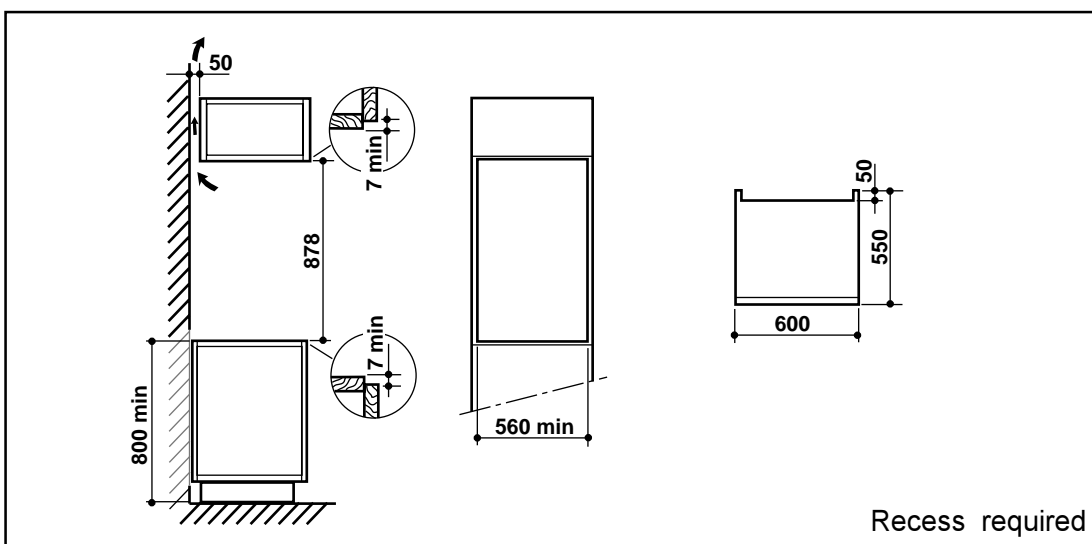
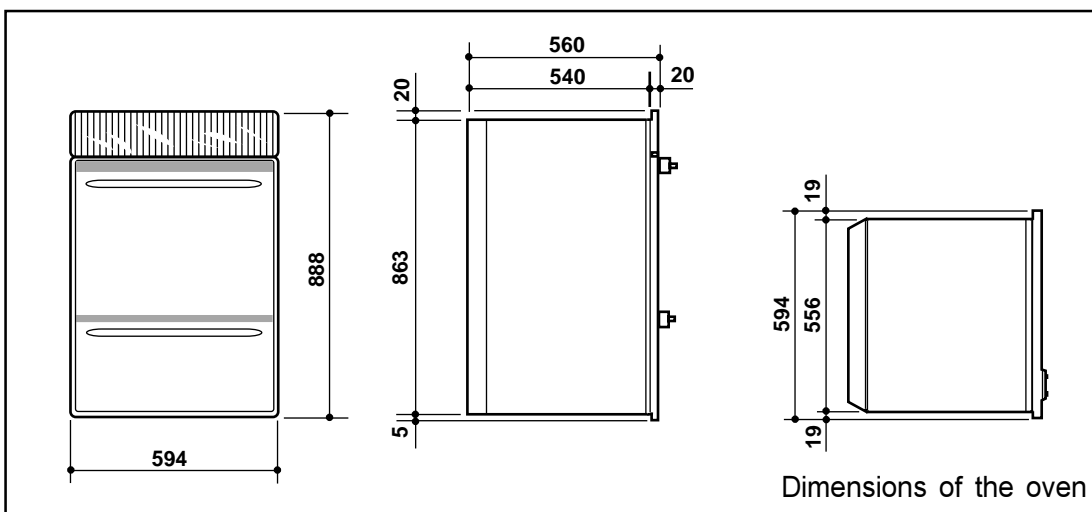
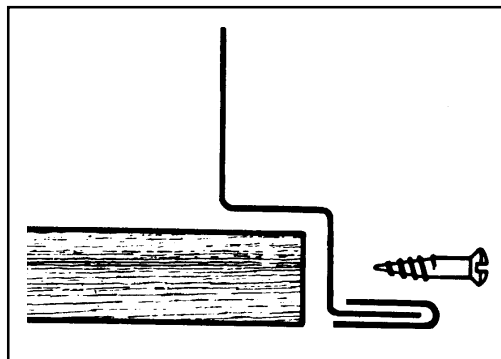
## BUILDING IN

The surround or cabinet into which the oven will be built must comply with these specifications:

- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above the ambient temperature;
- proper arrangements must be made for a continuous supply of air to the oven to prevent the oven overheating.

## Securing The Oven To The Cabinet

1. Fit the oven into the cabinet recess,
2. Open the oven door
3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame.





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