USER
MANUAL

la vita è bella

ZANUSSI

ITALIAN SINCE 1916

ZYB992

Contents

Subject to change without notice

⚠ Safety information

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.

The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child Lock or Key Lock (Control Lock) function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical or gas safety rules etc.).
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not pull the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The shock protection parts must be fixed in such a way that they cannot be undone without tools.
- Some parts of the appliance carry current. Close the appliance with furniture and make sure that there are no free spaces. It prevents electrical shock because you cannot accidentally touch dangerous parts.

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- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- Install the appliance with its back and one side close to the higher appliance. The other side must be close to appliance with the same height.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- When you connect electrical appliances to mains sockets, do not let cables touch or come near the hot appliance door.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Make sure that the mains connection is accessible after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance. There is the risk of explosion or fire.
- The interior of the appliance becomes hot during use. There is the risk of burns. Use gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- Discoloration of the enamel has no effect on the performance of the appliance so it is not a defect in the sense of the warranty law.
- To prevent damage or discoloration to the enamel:
  - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
  - do not put hot water directly into the appliance;
  - do not keep moist dishes and food in the appliance after you finish the cooking.
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.
- Do not apply pressure on the open door.
- Always close the appliance door when you cook, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.

- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

Pyrolytic cleaning
- Do not leave the appliance unattended during Pyrolytic cleaning.
- Do not try to open the door and do not cut the power supply during Pyrolytic cleaning.
- Keep children away during pyrolytic cleaning. The appliance becomes very hot. There is the risk of burns.
- During pyrolytic cleaning, stubborn dirt can cause discoloration to the enamel. Discoloration to the enamel has no effect on the performance of the appliance

Risk of fire
- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

Oven lamp
- Bulb lamps used in this appliance are special lamps selected for household appliances use only. They cannot be used for the full or partial illumination of a household room.
- If it becomes necessary to replace the lamp use one of the same power and specifically designed for household appliances only.
- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock.

Service centre
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

Disposal of the appliance
- To prevent the risk of physical injury or damage
  - Disconnect the appliance from the power supply.
  - Cut off the mains cable and discard it.
  - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

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Product description

General overview
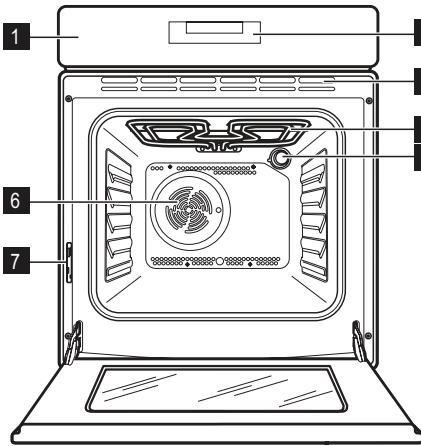
1 Control panel
2 Electronic programmer
3 Ventilation openings
4 Grill
5 Oven lamp
6 Fan
7 Rating plate

Oven accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Flat baking tray**

For cakes and biscuits.

- **Deep roasting pan**
  To bake and roast or as pan to collect fat.

Before first use

⚠ **Warning!** Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

⚠ **Caution!** Do not use abrasive cleaning agents! This can damage the surface. Refer to chapter "Care and Cleaning".

Setting and changing the time

ℹ Set the time first to operate the oven.

When you connect the oven to the electrical supply, or after a power cut, the symbols ⏱ and ▶ flash.
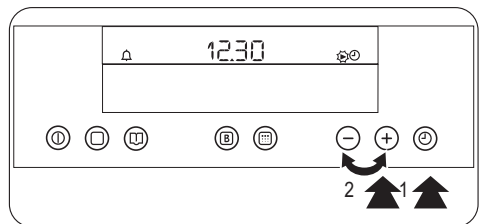
Set the correct time with ➕ or ➖ .

Changing the time

1. Touch ⏱ again and again until the symbol ▶ flashes.
2. Set the correct time with ➕ or ➖ .
The clock shows the time and the flashing stops after approximately 5 seconds.

Setting the language

1. Deactivate the appliance with ⓘ .

2. Touch ☐ and 📖 at the same time for approximately 2 seconds. The display shows the current language selection.

3. Set the language with ➕ .

4. Touch ☐ and 📖 at the same time for approximately 2 seconds to confirm.

Do each step in approximately 5 seconds. If you do not change the setting in approximately 5 seconds, data will not be saved.

Pre-heating

1. Set function ☐ and maximum temperature.

2. Let the appliance operate without the food for approximately 1 hour.

3. Set function ☐ and maximum temperature.

4. Let the appliance operate without the food for approximately 10 minutes.

5. Set function 🌀 and maximum temperature.

6. Let the appliance operate without the food for approximately 10 minutes.

This is to burn off the residue in the appliance. The accessories can become more hot than usually. When you preheat the appliance for the first time, the appliance can make an odour and smoke. This is the usual effect. Make sure the airflow is sufficient.

Daily use

⚠ **Warning!** Refer to "Safety information" chapter.

The display
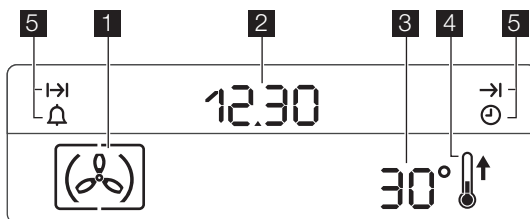
1 Oven function symbol
2 Time, Oven function name
3 Temperature

4 Heat indicator
5 Clock function indicators

Sensor Field	Function	Description
①	ON/OFF	To activate or deactivate the appliance.
☐	SELECTOR	To set an oven function.
📖	AUTOMATIC PROGRAMMES	To set an automatic programme.
B	RAPID HEAT UP	To decrease the heat up time.
⊞	PYROLYTIC CLEANING	To start the Pyrolytic cleaning.
➕ / ➖	PLUS, MINUS	To adjust the temperature or time.
⊙	CLOCK	To set a clock function.

Touch controls

Touch controls control all the oven functions. Use the touch controls to set combination of cooking function, cooking temperature and automatic timing .
Make sure you touch just one control at a time.
To set a cooking function touch and hold.

Digital display

The digital display of the electronic programmer has two parts. The top part shows the time (the current time of day, the programmed cooking duration, the programmed end of cooking time, etc.), and the name of the selected cooking function or recipe. The lower part shows the symbol of the selected cooking function, the selected temperature and the current temperature inside the appliance.

Setting the oven function

1. Touch ▢ again and again until the symbol for the necessary oven function flashes.
   The display shows an automatic temperature and the name of the cooking function. If you do not change the temperature in approximately 5 seconds, the appliance starts to operate.

2. To change the temperature, touch ╋ or ━ .

ℹ️ If there is a power cut, the programmer keeps all the settings for approximately 3 minutes. After more than 3 minutes without power supply, you have to do the settings (also the time of day) again.

Oven functions

	Oven Function	Application
(&)	Fan cooking	To roast or roast and bake the food that requires the same cooking temperature, using more than one shelf, without flavour transference.
▭	Conventional cooking	Heats both from the top and bottom element. To bake and roast on one oven level.
▭	Double Grill	The full grill element is on. To grill flat food items in large quantities. To make toasts.
▭	Grill	To grill flat food items in small quantities in the middle of the shelf. To make toasts.
⊗	Thermal grilling	The grill element and the oven fan supply hot air around the food. To cook large pieces of meat. **Important!** Maximum temperature for this function: 200 °C.
(&)	Pizza	The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings.
▭	Bottom	Heats only from the bottom of the oven. To bake cakes with crispy or crusty bases.
▭	Top	Heats only from the top of the oven. To complete cooked dish.
&	Defrost	To defrost frozen food. Suitable for defrosting delicate food, e.g. cream filled gateaux, iced cakes, pastries, bread and other food made of yeast.

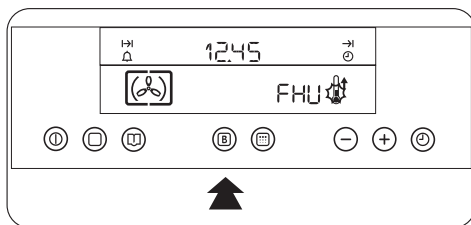| Oven Function		Application
	Pyro	To remove stubborn dirt.

Heat indicator

The Heat indicator 🌡 shows in the display. It increases slowly and shows how high the temperature gets.

Rapid Heat-up function

With the Rapid Heat-up function you decrease the pre-heating time. You can use it with each cooking function.

Important! Do not put the food into the oven, until the Rapid Heat-up function is completed.

1. Set an oven function.
   If necessary, change the recommended temperature.
2. Press B . The display shows "FHU" and the Rapid Heat-up function operates.

3. When the Rapid Heat-up function is completed, an acoustic signal sounds and "FHU" goes out.
   The appliance continues to operate using the set oven function and oven temperature.
4. Put the food in the oven.

Residual Heat function

With Duration function, the oven automatically switches off some minutes before the time period is completed. The oven uses the residual heat to complete the cooking without energy consumption.

Important! Residual heat function is applicable only if the Duration is more than 15 minutes.

Clock functions

	Clock function	Application
🕐	Time of day	Shows the time. To set, change or check the time.
🔔	Minute minder	To set a countdown time. A signal sounds, after the time period is completed. **This function has no effect on the operation of the oven.**
I→I	Duration	To set how long the oven has to be in operation.
→I	End	To set the switch-off time for an oven function.

ℹ️ Duration I→I and End →I can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration I→I, then End →I .

Setting the clock functions
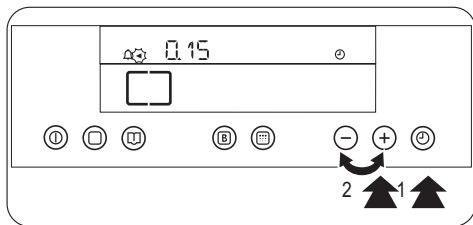
1. Set an oven function and a temperature (not necessary for the Minute Minder). Refer to "Setting the oven function".
2. Touch ⏱ again and again until the symbol ▶ or ◀ flashes near the necessary clock function.

3. To set the time for Minute minder 🔔 , Duration ⊢→| or End →| , touch ✚ or ━ .
   In 5 seconds the countdown starts.
   When the time period is completed, the clock function symbol flashes and an acoustic signal sounds for 2 minutes. Touch a button to stop the signal.

   ℹ️ With the functions Duration ⊢→| and End →| the appliance stops automatically.

4. Deactivate the appliance.

Cancelling the clock functions

1. Touch ⏱ again and again until the symbol ▶ or ◀ flashes near the necessary clock function.
2. Touch ━ again and again until the time is "00:00".

Automatic programmes

The Automatic Programmes have the automatic settings for the oven function, the temperature and the duration of the cooking.

Starting the Automatic Programmes

1. Activate the appliance.
2. Touch 📖 again and again until the necessary programme comes on. The display shows the name of the oven function, the oven function symbol and the preset temperature.
3. To change the temperature, touch ✚ or ━ . After five seconds the appliance starts. The bars on the thermometer symbol comes on to show that the tem-

perature increases. The top part of the display shows the time for the Duration ⊢→| and the time for the End →| .

4. To change the time for the Duration ⊢→| or/and the time for the End →| , refer to "Setting the clock functions".
5. When the cooking time is completed, "00:00" and symbol ⊢→| flash. An acoustic signal sounds. Touch any button to stop the acoustic signal.

ℹ️ To interrupt the function at any time, touch ① .

ℹ️ You cannot use the Rapid Heat-up function with Automatic Programmes function.

Function	Cooking function	Preset temperature	Preset cooking time
Pork (2kg)	Fan Cooking	175 °C	1 h 25 min
Roastbeef (1kg)	Fan Cooking	200 °C	50 min
Lamb	Fan Cooking	175 °C	1 h 45 min
Duck	Fan Cooking	160 °C	2 h
Turkey	Fan Cooking	160 °C	3 h 5 min
Quiches	Conventional Cooking	190 °C	50 min
Potato Gratin	Conventional Cooking	180 °C	55 min
Pizza	Pizza	190 °C	25 min
Apple Pie	Fan Cooking	175 °C	40 min
Sponge Cake	Fan Cooking	160 °C	40 min

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Using the accessories

⚠ **Warning!** Refer to "Safety information" chapter.

Installing the oven accessories

Put the slide-in accessories between the guide bars of one of the oven levels.
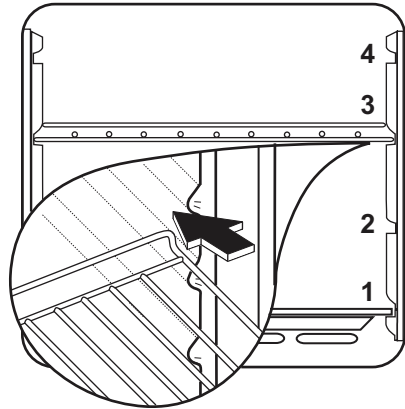
Additional functions

Child lock

ℹ When the Child Lock is set, you cannot operate the appliance.

Activating the Child Lock

1. Press ⏻ to deactivate the appliance.
2. Press ▢ and — at the same time, until the display shows "SAFE". The Child Lock is on.

Deactivating the Child Lock

To deactivate the Child Lock, do the same steps again.

Control Beep

Deactivating the Control Beep

1. Touch ⏻ to deactivate the appliance.
2. Touch and hold the ▢ and ✚ at the same time, until a sound operates (approximately 2 seconds).
The Control Beep does not operate.

Activating the Control Beep

To activate the Control Beep, do the same steps again.

Automatic switch-off

ℹ The appliance deactivates automatically after some time:

- If you do not deactivate the appliance
- If you do not change the oven temperature.

The oven deactivates when the oven temperature is:

30 - 115 °C	after	12.0 hours
120 - 195 °C	after	8.5 hours
200 - 245 °C	after	5.5 hours
250 - max °C	after	3.0 hours

After an automatic switch-off, deactivate the oven fully. Then you can activate it again.

Error code

If some parameters are not correct, the control unit stops the functions which operate and the display shows the related error code. Refer to "What to do if" chapter.

Cooling fan

When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan continues to operate until the appliance cools down.

Safety thermostat

To prevent dangerous overheating (due to incorrect use of the appliance or defective components), the oven has a safety thermostat, which interrupts the power supply. The

oven switches back on again automatically, when the temperature drops.

Helpful hints and tips

- The appliance has four shelf levels. Count the shelf levels from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can to cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the glass doors. This is normal. Always stand back form the appliance when you open the appliance door while cooking. To decrease the condensation, run the appliance for 10 minutes before cooking.
- Wipe away moisture after every use of the appliance.
- Do not put the objects directly on the appliance floor and do not cover the components with aluminium foil when you cook. This can change the baking results and damage the enamel coating.

Baking cakes

- The best temperature for baking cakes is between 150°C and 200°C.
- Preheat the oven for approximately 10 minutes before baking.
- Do not open the oven door before 3/4 of the set cooking time is up.

Baking and roasting table

- If you use two baking trays at the same time, keep one level empty between them.

Cooking meat and fish

- Do not cook meat with weight below 1 kg. Cooking too small quantities makes the meat too dry.
- To keep the red meat well cooked outside and juicy inside set the temperature between 200°C-250°C.
- For white meat, poultry and fish set the temperature between 150°C-175°C.
- Use a dripping pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the dripping pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

CAKES

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level	Temp [°C]	Level	Temp [°C]		
Whisked recipies	2	170	2 (1 and 3)	160	45-60	In cake mould
Shortbread dough	2	170	2 (1 and 3)	160	24-34	In cake mould
Butter-milk cheese cake	1	170	2	160	60-80	In cake mould 26 cm

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level	Temp [°C]	Level	Temp [°C]		
Apple cake (Apple pie)	1	170	2 (1 and 3)	160	100-120	2 cake moulds of 20 cm on the wire shelf
Strudel	2	175	2	150	60-80	On baking tray
Jam-tart	2	170	2	160	30-40	In cake mould 26 cm
Fruit cake	2	170	2	155	60-70	In cake mould 26 cm
Sponge cake (Fat-less sponge cake)	2	170	2	160	35-45	In cake mould 26 cm
Christmas cake/ Rich fruit cake	2	170	2	160	50-60	In cake mould 20 cm
Plum cake	2	170	2	160	50-60	In bread tin [1]
Small cakes	3	170	3 (1 and 3)	160	20-30	On flat baking tray
Biscuits	3	150	3	150	20-30	On flat baking tray[1]
Meringues	3	100	3	100	90-120	On flat baking tray
Buns	3	190	3	180	15-20	On flat baking tray[1]
Choux	3	190	3	180	25-35	On flat baking tray[1]
Plate tarts	3	180	2	170	45-70	In cake mould 20 cm
Victoria sandwich	1 or 2	180	2	170	40-55	Left + right in cake mould 20 cm

1) Preheat for 10 minutes.

BREAD AND PIZZA

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level	Temp [°C]	Level	Temp [°C]		
White bread	1	190	1	190	60-70	1-2 pieces, 500 gr one piece[1]
Rye bread	1	190	1	180	30-45	In bread tin
Bread rolls	2	190	2 (1 and 3)	180	25-40	6-8 rolls on flat baking tray [1]
Pizza	1	190	1	190	20-30	On deep roasting pan[1]
Scones	3	200	2	190	10~20	On flat baking tray[1]

1) Preheat for 10 minutes.

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FLANS

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 🍱	Temp [°C]	Level 🍱	Temp [°C]		
Pasta flan	2	180	2	180	40-50	In mould
Vegetable flan	2	200	2	175	45-60	In mould
Quiches	1	190	1	190	40-50	In mould
Lasagne	2	200	2	200	25-40	In mould
Cannelloni	2	200	2	190	25-40	In mould
Yorkshire pudding	2	220	2	210	20-30	6 pudding mould [1]

1) Preheat for 10 minutes.

MEAT

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 🍱	Temp [°C]	Level 🍱	Temp [°C]		
Beef	2	200	2	190	50-70	On oven shelf and deep roasting pan
Pork	2	180	2	180	90-120	On oven shelf and deep roasting pan
Veal	2	190	2	175	90-120	On oven shelf and deep roasting pan
English roast beef rare	2	210	2	200	44-50	On oven shelf and deep roasting pan
English roast beef medium	2	210	2	200	51-55	On oven shelf and deep roasting pan
English roast beef well done	2	210	2	200	55-60	On oven shelf and deep roasting pan
Shoulder of pork	2	180	2	170	120-150	On deep roasting pan
Shin of pork	2	180	2	160	100-120	2 pieces on deep roasting pan
Lamb	2	190	2	190	110-130	Leg
Chicken	2	200	2	200	70-85	Whole on deep roasting pan
Turkey	1	180	1	160	210-240	Whole on deep roasting pan
Duck	2	175	2	160	120-150	Whole on deep roasting pan
Goose	1	175	1	160	150-200	Whole on deep roasting pan

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TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 🗄	Temp [°C]	Level 🗄	Temp [°C]		
Rabbit	2	190	2	175	60-80	Cut in pieces
Hare	2	190	2	175	150-200	Cut in pieces
Pheasant	2	190	2	175	90-120	Whole on deep roasting pan

FISH

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time [min]	Notes
	Level 🗄	Temp [°C]	Level 🗄	Temp [°C]		
Trout/Sea bream	2	190	2 (1 and 3)	175	40-55	3-4 fishes
Tuna fish/Salmon	2	190	2 (1 and 3)	175	35-60	4-6 fillets

Grilling

ℹ️ Preheat the empty oven for 10 minutes, before cooking.

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes 🕐	
	Pieces	g	level 🗄	Temp. (°C)	1st side	2nd side
Fillet steaks	4	800	3	250	12-15	12-14
Beef steaks	4	600	3	250	10-12	6-8
Sausages	8	/	3	250	12-15	10-12
Pork chops	4	600	3	250	12-16	12-14
Chicken (cut in 2)	2	1000	3	250	30-35	25-30
Kebabs	4	/	3	250	10-15	10-12
Breast of chicken	4	400	3	250	12-15	12-14
Hamburger	6	600	3	250	20-30	
Fish Fillet	4	400	3	250	12-14	10-12
Toasted sandwiches	4-6	/	3	250	5-7	/
Toast	4-6	/	3	250	2-4	2-3

Thermal grilling

⚠️ **Warning!** Use this function with a maximum temperature of 200°C.

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes 🕐	
	Pieces	g	level 🍴	Temp. (°C)	1st side	2nd side
Rolled joints (turkey)	1	1000	3	200	30-40	20-30
Chicken (cut in two)	2	1000	3	200	25-30	20-30
Chicken drumsticks	6	-	3	200	15-20	15-18
Quail	4	500	3	200	25-30	20-25
Vegetable gratin	-	-	3	200	20-25	-
pieces. Scallops	-	-	3	200	15-20	-
Mackerel	2-4	-	3	200	15-20	10-15
Fish slices	4-6	800	3	200	12-15	8-10

Pizza

ℹ️ Preheat the empty oven for 10 minutes, before cooking.

TYPE OF DISH	Pizza Function		Cooking time in minutes	NOTES
	Level	temp.°C		
Pizza , large	1	200	15~25	on flat baking tray
Pizza , small	1	200	10~20	on flat baking tray or on oven shelf
Bread rolls	1	200	15~25	on flat baking tray

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

Care and cleaning

⚠️ **Warning!** Refer to "Safety information" chapter.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.

- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

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Cleaning the door gasket

- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact the Service Centre.
- To clean the door gasket refer to the general information about the cleaning.

Pyrolytic cleaning

⚠ **Warning!** The appliance becomes very hot. There is the risk of burns.

Important! Do not use Pyrolytic cleaning function and the hob at the same time (if it is installed with the appliance). It can cause a damage to the appliance.

Before Pyrolytic cleaning:

1. Remove all removable parts from the appliance.
2. Remove the worst of the dirt manually.
3. Close the oven door correctly.

Using the Pyrolytic cleaning

1. Press ☐ again and again until the display shows ▭ .
   - The display shows PYRO 1 or PYRO 2.
   - In 3 seconds the display shows a message to remove all removable parts from the appliance.
2. While Duration I→I flashes, press ＋ or ━ to set the duration for the Pyrolytic cleaning:
   - 2:00 for a low degree of dirt
   - 2:30 for a high degree of dirt.
3. Press ⊞ to start the Pyrolytic cleaning.

The bars on the symbol 🌡 come on one by one to show that the temperature in the appliance increases.
When the appliance is at the preset temperature, the door locks and the display shows 🔑 .
When the Pyrolytic cleaning is completed, the display shows the time of day. The oven door is locked. When the appliance cools down, an acoustic signal sounds and the door unlocks.

ℹ To stop the pyrolytic cleaning at any time, press ⏻ .

End time for Pyrolytic cleaning

ℹ You can set the end time for Pyrolytic cleaning with the clock function End →I .

1. Do again step 1, 2 and 3 from above procedure.
2. Press 🕐 .
3. The display shows an arrow ▶ and the symbol →I . The display shows the time for the end of Pyrolytic cleaning.
4. Press ＋ or ━ to adjust the time for the end of the Pyrolytic cleaning.

Oven lamp

⚠ **Warning!** Be careful! There is the risk of electrical shock!

Before you change the oven lamp:

- Switch off the oven.
- Remove the fuses in the fuse box or switch off the circuit breaker.

ℹ Put a cloth on the bottom of the oven for protection of the oven light and glass cover.

1. Turn the glass cover anti-clockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with applicable 300°C heat-resistant oven light bulb.
   Use the same oven lamp type.
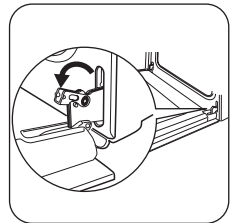4. Install the glass cover.

Cleaning the oven door

The oven door has four panels of glass. You can remove the oven door and the internal panels of glass to clean them.

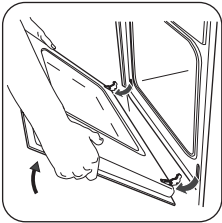ℹ The oven door can close if you try to remove the panels of glass before you remove the oven door.

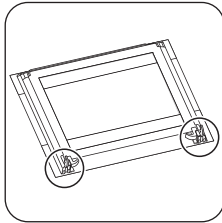### Removing the oven door and the glass panels
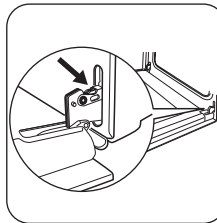
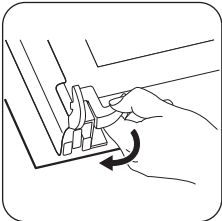❶ Open the door fully and hold the two door hinges.

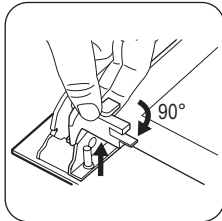❷ Lift and turn the levers on the two hinges.

3 Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.
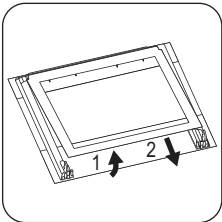

4 Put the door on a soft cloth on a stable surface.

5 Release the locking system to remove the panels of glass.

**6** Turn the two fasteners by 90° and remove them from their seats.

7 Carefully lift (step 1) and remove (step 2) the panels of glass one by one. Start from the top panel of glass.
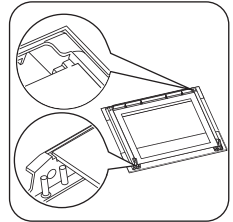
Clean the glass panels with water and soap. Dry the glass panels carefully.

Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence.
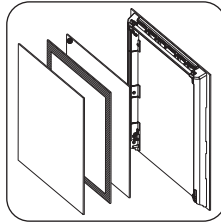
Make sure that you put the glass panels back in the correct sequence.

Make sure that you install the top panel of glass in the seats correctly.

The middle panels have a decorative frame. When you install the middle panels, make sure that the screen-printing zone looks to the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.

What to do if…

⚠ **Warning!** Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.

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Problem	Possible cause	Remedy
	The clock is not set.	Set the clock.
	The necessary settings are not set.	Do a check of the settings.
	The automatic switch-off is on.	Refer to "Automatic switch-off".
	The Child lock is on.	Refer to "Deactivating the Child Lock".
	The fuse in the fuse box is released.	Do a check of the fuse. If the fuse is released more than one time, contact a qualified electrician.
The oven lamp does not operate.	The oven lamp is defective.	Replace the oven lamp.
Steam and condensation collect on the food and in the appliance.	You left the dish in the appliance for too long.	Do not let the dishes stay in the appliance for longer than 15-20 minutes after the cooking is completed.
The display shows ▶ or ⏱ , the appliance does not heat up and there is no air circulation.	Demo mode is on.	Deactivate the appliance. Press ⏱ for approximately 2 seconds. An acoustic signal sounds. Press and hold the buttons ⏱ and — at the same time until the acoustic signal sounds and the indicator goes out.
The display shows the error code "F...".	There is an electronic error.	Write down the error code and contact the Service Centre.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.) ....
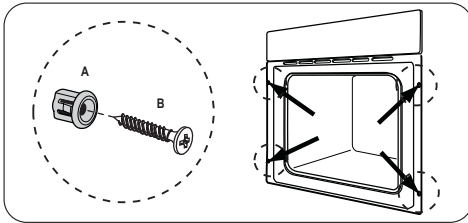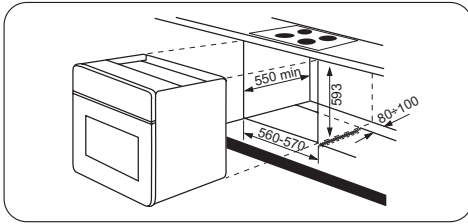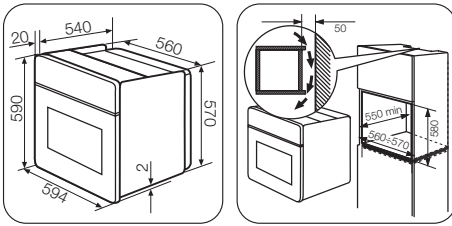
Product number (PNC) ....

Serial number (S.N.) ....

Installation

⚠ **Warning!** Refer to "Safety information" chapter.

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Building In

Electrical installation

⚠ **Warning!** Only a qualified and competent person must do the electrical installation.

ℹ The manufacturer is not responsible if you do not follow safety precautions from chapter "Safety information".

This appliance is supplied with a main plug and a main cable.

The cable

Cable types applicable for installation or replacement: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.
For the section of the cable refer to the total power (on the rating plate) and to the table:

Total power	Section of the cable
maximum 1380 W	3 x 0,75 mm²
maximum 2300 W	3 x 1 mm²
maximum 3680 W	3 x 1,5 mm²

The hearth cord (green/yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

Environment concerns

The symbol ⌧ on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed

information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

♲ Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

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