

User manual

Oven

# USER MANUAL

ZOA35525 ZOA35526 **ZANUSSI** 

### Contents

Safety information	2	Additional functions	8
Safety instructions	3	Helpful hints and tips	(
Product description			14
Before first use	5	What to do if	
Daily use	6	Installation	
Clock functions	7	Environment concerns	19
Using the accessories	8		

Subject to change without notice.

### Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

### Children and vulnerable people safety

Marning! Risk of suffocation, injury or permanent disability.

- 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 are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

### **General Safety**

 Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.

- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.



### **Safety instructions**

#### Installation



/ Warning! Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

#### **Electrical connection**



Warning! Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.

- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch. with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- 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.

#### Use



Narning! Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environ-
- Do not change the specification of this appliance
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



Warning! Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - Do not put ovenware or other objects in the appliance directly on the bottom.
  - Do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.

- do not keep moist dishes and food in the appliance after you finish the cooking.
- be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

#### Care and Cleaning



/ Warning! Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

#### Internal light

 The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.



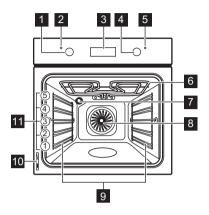
Warning! Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

#### **Disposal**

- /i\
- Warning! Risk of injury or suffocation.
- Disconnect the appliance from the mains supply.
- · Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

### **Product description**



- 1 Knob for the oven functions
- 2 Power indicator
- 3 Electronic programmer
- 4 Knob for the temperature
- 5 Temperature indicator

- 6 Grill
- 7 Oven lamp
- 8 Fan
- 9 Shelf support, removable
- 10 Rating plate
- 11 Shelf positions

#### Oven accessories

Wire shelf

For cookware, cake tins, roasts.

Grill- / Roasting pan

To bake and roast or as pan to collect fat.

Trivet

For roasting and grilling.

- Use the trivet only with the Grill- / roasting pan.
- Telescopic runners

For shelves and trays.

### Before first use



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

#### Initial cleaning

- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

**Important!** Refer to the chapter "Care and cleaning".

### Setting the time



You must set the time before you operate the oven.

When you connect the appliance to the electrical supply or after a power cut, the indicator for the Time of Day function flashes.

Press the + or - button to set the correct time.



After approximately five seconds, the flashing stops and the display shows the time of day you set.

To change the time, press ① again and again until the indicator for the Time of Day function flashes. You must not set the Duration → function at the same time.

#### **Preheating**

Preheat the empty appliance to burn off the remaining grease.

- 1. Set the function and the maximum temperature.
- 2. Let the appliance operate for 45 minutes.
- Set the function ( ) and the maximum temperature.

Let the appliance operate for 15 minutes. Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient

### Daily use



Narning! Refer to "Safety information" chapter.

#### Activating and deactivating the appliance

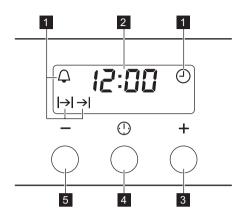
- 1. Turn the knob for the oven functions to an oven function.
  - The power indicator comes on while the appliance operates.
- 2. Turn the knob for the temperature to a temperature.
  - The temperature indicator comes on while the temperature in the appliance increases.
- To deactivate the appliance, turn the knob 3. for the oven functions and the knob for the temperature to the Off position.

#### Oven functions

C	ven function	Application
0	Off position	The appliance is off.
-,Ö-	Light	To activate the oven lamp without a cooking function.
•	Grilling	To grill flat food items in small quantities in the middle of the shelf. To make toast.
<b>***</b>	Fast Grilling	To grill flat food items in large quantities. To make toast. The full grill element operates.
<b>\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\</b>	Turbo Grilling	To cook large pieces of meat. The grill element and the oven fan operate one after the other and circulate hot air around the food.
9	True Fan Cooking	To roast or roast and bake food with the same cooking temperature, on more than one shelf, without flavour transference.
***	Defrost	To thaw frozen food. The knob for the temperature must be in the off position.

### **Clock functions**

#### **Electronic programmer**



- 1 Function indicators
- 2 Time display
- 3 Button +
- 4 Selection button
- 5 Button -

(	Clock function	Application
(1)	Time of day	To set, change or check the time of day.
Ţ	Minute Minder	To set a countdown time. This function has no effect on the operation of the oven.
→	Duration	To set how long the appliance must operate.
$\rightarrow$	End	To set when the appliance must be deactivated.

You can use Duration  $|\rightarrow|$  and End  $\rightarrow|$  at the same time to set the time when the appliance must be activated and then deactivated. First set Duration  $|\rightarrow|$ , then End  $\rightarrow|$ .

### Setting the clock functions

- Press the Selection button again and again until the indicator for the necessary clock function flashes.



- 3. Press + or to set the time for the necessary clock function.
  - The display shows the indicator for the clock function you set. When the set time ends, the indicator flashes and an acoustic signal sounds for two minutes.
- i With the Duration I→I and End →I functions, the appliance deactivates automatically.

- 4. Press a button to stop the signal.
- Turn the knob for the oven functions and the knob for the temperature to the off position.

### Cancelling the clock functions

1. Press the Selection button again and again until the necessary function indicator flashes.

2 Press and hold the button -The clock function goes out after some seconds.

### Using the accessories

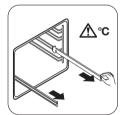


Warning! Refer to "Safety information" chapter.

#### Telescopic runners

**Important!** Keep the installation instructions for the telescopic runners for future use.

With telescopic runners you can put in and remove the shelves more easily.



1 Pull out the right and left hand telescopic runners.



2 Put the wire shelf on the telescopic runners and carefully push them into the appliance.

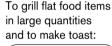
Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

/ Caution! Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

#### Trivet and Grill- / Roasting pan

/ Warning! Be careful when you remove the accessories from a hot appliance. There is a risk of burns

To roast larger pieces of meat or poultry on one level:





Put the trivet in the grill- / roasting pan so that the supports point up.



Put the trivet in the grill- / roasting pan so that the supports point down.

Put the grill- / roasting pan in the oven at the necessary level.

### Additional functions

### Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

### Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

### Helpful hints and tips

- The appliance has five 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 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 door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking.
   To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

#### **Baking cakes**

 Do not open the oven door before 3/4 of the set cooking time is up.  If you use two baking trays at the same time, keep one empty level between them.

#### Cooking meat and fish

- Use a deep 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 deep 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.

### Baking and roasting table

#### **CAKES**

	True Fan C	Cooking	Cooking time	
TYPE OF DISH	Shelf posi- tion	Temp [°C]	[min]	Notes
Whisked recipes	3 (1 and 4)	160	45 - 60	In a cake mould
Shortbread dough	3 (1 and 4)	160	20 - 30	In a cake mould
Buttermilk cheese- cake	2	165	60 - 80	In a 26 cm cake mould
Apple cake (Apple pie)	1 (left and right)	160	80 - 100	In two 20 cm cake moulds on a wire shelf 1)
Strudel	2	150	60 - 80	In a baking tray
Jam-tart	2 (left and right)	165	30 - 40	In a 26 cm cake mould
Sponge cake	2	160	50 - 60	In a 26 cm cake mould

	True Fan (	Cooking	Cooking time	
TYPE OF DISH	Shelf posi- tion	Temp [°C]	[min]	Notes
Christmas cake / Rich fruit cake	2	150	90 - 120	In a 20 cm cake mould <sup>1)</sup>
Plum cake	2	160	50 - 60	In a bread tin <sup>1)</sup>
Small cakes - one lev- el	3	150 - 160	20 - 30	In a baking tray
Small cakes - two levels	2 and 4	150 - 160	25 - 35	In a baking tray
Small cakes - three levels	1, 3 and 5	150 - 160	30 - 45	In a baking tray
Biscuits / pastry stripes - one level	3	140 - 150	30 - 35	In a baking tray
Biscuits / pastry stripes - two levels	2 and 4	140 - 150	35 - 40	In a baking tray
Biscuits / pastry stripes - three levels	1, 3 and 5	140 - 150	35 - 45	In a baking tray
Meringues - one level	3	120	80 - 100	In a baking tray
Meringues- two levels	2 and 4	120	80 - 100	In a baking tray <sup>1)</sup>
Buns	3	190	12 - 20	In a baking tray <sup>1)</sup>
Eclairs - one level	3	170	25 - 35	In a baking tray
Eclairs - two levels	2 and 4	170	35 - 45	In a baking tray
Plate tarts	2	170	45 - 70	In a 20 cm cake mould
Rich fruit cake	2	150	110 - 120	In a 24 cm cake mould
Victoria sandwich	2 (left and right)	160	50 - 60	In a 20 cm cake mould

<sup>1)</sup> Preheat for 10 minutes.

### **BREAD AND PIZZA**

TYPE OF DISH	True Fan Cooking Shelf position Temp [°C]		Cooking time [min]	Notes
White bread	1	190	60 - 70	1 - 2 pieces, 500 gr per piece <sup>1)</sup>
Rye bread	1	180	30 - 45	In a bread tin
Bread rolls	2 (2 and 4)	180	25 - 40	6 - 8 rolls in a baking tray <sup>1)</sup>
Pizza	1	200 - 210	10 - 20	In a baking tray or a deep pan <sup>1)</sup>
Scones	3	190	10 - 20	In a baking tray <sup>1)</sup>

<sup>1)</sup> Preheat for 10 minutes.

### **FLANS**

	True Fan Cooking		Cooking time		
TYPE OF DISH	Shelf posi- tion	Temp [°C] [min]		Notes	
Pasta flan	2	180	40 - 50	In a mould	
Vegetable flan	2	175	45 - 60	In a mould	
Quiches	1	180	50 - 60	In a mould <sup>1)</sup>	
Lasagne	2	180 - 190	25 - 40	In a mould <sup>1)</sup>	
Cannelloni	2	180 - 190	25 - 40	In a mould <sup>1)</sup>	

<sup>1)</sup> Preheat for 10 minutes.

### **MEAT**

	True Fan Cooking		Cooking time		
TYPE OF DISH	Shelf posi- tion	Temp [°C]	[min]	Notes	
Beef	2	190	50 - 70	On a wire shelf	
Pork	2	180	90 - 120	On a wire shelf	
Veal	2	175	90 - 120	On a wire shelf	
English roast beef, rare	2	200	50 - 60	On a wire shelf	
English roast beef, medium	2	200	60 - 70	On a wire shelf	
English roast beef, well done	2	200	70 - 75	On a wire shelf	
Shoulder of pork	2	170	120 - 150	With rind	
Shin of pork	2	160	100 - 120	2 pieces	
Lamb	2	175	110 - 130	Leg	
Chicken	2	200	70 - 85	Whole	
Turkey	2	160	210 - 240	Whole	
Duck	2	220	120 - 150	Whole	
Goose	1	160	150 - 200	Whole	
Rabbit	2	175	60 - 80	Cut in pieces	
Hare	2	175	150 - 200	Cut in pieces	
Pheasant	2	175	90 - 120	Whole	

### **FISH**

	True Fan C	ooking	Cooking time		
TYPE OF DISH	Shelf posi- tion	Temp [°C]	[min]	Notes	
Trout / Sea bream	2	175	40 - 55	3 - 4 fish	
Tuna fish / Salmon	2	175	35 - 60	4 - 6 fillets	

### Grilling

Preheat the empty oven for 10 minutes, before cooking.

	Qua	ntity	Grilli	ng	Cooking t	ime [min]
TYPE OF DISH	Pieces	[g]	Shelf posi- tion	Temp [°C]	1st side	2nd side
Fillet steaks	4	800	4	max.	12 - 15	12 - 14
Beef steaks	4	600	4	max.	10 - 12	6 - 8
Sausages	8	-	4	max.	12 - 15	10 - 12
Pork chops	4	600	4	max.	12 - 16	12 - 14
Chicken (cut in 2)	2	1000	4	max.	30 - 35	25 - 30
Kebabs	4	-	4	max.	10 - 15	10 - 12
Breast of chicken	4	400	4	max.	12 - 15	12 - 14
Hamburger	6	600	4	max.	20 - 30	-
Fish fillet	4	400	4	max.	12 - 14	10 - 12
Toasted sandwiches	4 - 6	-	4	max.	5 - 7	-
Toast	4 - 6	-	4	max.	2 - 4	2 - 3

### **Turbo Grilling**

### Beef

TYPE OF DISH	Quantity Shelf position		Temperature [°C]	Time [min]
Roast beef or fillet, rare	per cm of thick- ness	1	190 - 200 <b>1)</b>	5 - 6
Roast beef or fillet, medium	per cm of thick- ness	1	180 - 190 <b>1)</b>	6 - 8
Roast beef or fillet, well done	per cm of thick- ness	1	170 - 180 <sup>1)</sup>	8 - 10

<sup>1)</sup> Preheat the oven.

### **Pork**

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Shoulder, neck, ham joint	1 - 1.5 kg	1	160 - 180	90 - 120
Chop, spare rib	1 - 1.5 kg	1	170 - 180	60 - 90
Meat loaf	750 g - 1 kg	1	160 - 170	50 - 60
Pork knuckle (pre- cooked)	750 g - 1 kg	1	150 - 170	90 - 120

### Veal

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Roast veal	1 kg	1	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	1	160 - 180	120 - 150

### Lamb

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Leg of lamb, roast lamb	1 - 1.5 kg	1	150 - 170	100 - 120
Saddle of lamb	1 - 1.5 kg	1	160 - 180	40 - 60

### **Poultry**

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Poultry portions	200 - 250 g each	1	200 - 220	30 - 50
Chicken , half	400 - 500 g each	1	190 - 210	35 - 50
Chicken, poulard	1 - 1.5 kg	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	1	180 - 200	80 - 100
Goose	3.5 - 5 kg	1	160 - 180	120 - 180
Turkey	2.5 - 3.5 kg	1	160 - 180	120 - 150
Turkey	4 - 6 kg	1	140 - 160	150 - 240

## Fish (steamed)

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Whole fish	1 - 1.5 kg	1	210 - 220	40 - 60

### **Defrosting**

TYPE OF DISH	[g]	Defrosting time [min]	Further defrosting time [min]	Notes
Chicken	1000	100 - 140	20 - 30	Place the chicken on an up- turned saucer placed on a large plate. Turn halfway through.
Meat	1000	100 - 140	20 - 30	Turn halfway through.
Meat	500	90 - 120	20 - 30	Turn halfway through.
Trout	150	25 - 35	10 - 15	-
Strawberries	300	30 - 40	10 - 20	-
Butter	250	30 - 40	10 - 15	-
Cream	2 x 200	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau	1400	60	60	-

#### **Drying - True Fan Cooking**

Cover the oven shelves with baking parchment.

#### **VEGETABLES**

TYPE OF DISH	Shelf p	osition	Temperature [°C]	Time [hr]
TIPE OF DISH	1 level	2 levels	remperature [ C]	Time (m)
Beans	3	1/4	60 - 70	6 - 8
Peppers	3	1/4	60 - 70	5 - 6
Vegetables for soup	3	1/4	60 - 70	5 - 6
Mushrooms	3	1/4	50 - 60	6 - 8
Herbs	3	1/4	40 - 50	2 - 3

#### **FRUIT**

TYPE OF DISH	Shelf p	osition	Temperature [°C]	Time [hr]		
TIPE OF DISH	1 level	2 levels	remperature [ C]	inne (m)		
Plums	3	1/4	60 - 70	8 - 10		
Apricots	3	1/4	60 - 70	8 - 10		
Apple slices	3	1/4	60 - 70	6 - 8		
Pears	3	1/4	60 - 70	6 - 9		

### 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



Narning! Refer to "Safety information" chapter.

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

 If you have nonstick accessories, do not clean them using aggressive agents, sharpedged objects or a dishwasher. It can destroy nonstick coating.

# Stainless steel or aluminium applian-

Clean the oven door with a wet sponge only. Dry it with a soft cloth.

Do not use steel wool, acids or abrasive materials, as they can cause damage to the oven surface. Clean the oven control panel with the same precautions.

#### 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 cleaning.

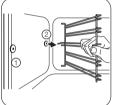
# Removable shelf supports and catalytic panels

To clean the oven, remove the shelf supports and catalytic panels.

warning! Be careful when you remove the shelf supports. The catalytic panels are not attached to the oven walls and can fall out when you remove the shelf supports.

**Warning!** Before maintenance, make sure that the appliance is cool. There is a risk of burns.





1 Pull the front of the shelf support away from the side wall.

Hold the rear end of the shelf support and the catalytic panel in position with the other hand. 2 Pull the rear end of the shelf support away from the side wall and remove it.

### Installing the shelf supports

Install the shelf supports in the opposite sequence.

The rounded ends of the shelf supports must point to the front.

### **Catalytic walls**

The walls with catalytic enamel are self-cleaning. They absorb fat which collects on walls when the oven operates.

#### To support the self-cleaning process:

- 1. Activate the oven lamp.
- 2. Remove the accessories from the appliance.
- 3. Clean the oven floor with warm water and washing-up liquid, then dry it.
- Set the function and maximum temperature.
- Let the empty appliance operate for one hour.
- 6. When the appliance is cool, clean it with a soft and moist sponge.
- Warning! Do not clean the catalytic surface with oven sprays, abrasive cleaning agents, soap or other cleaning agents. There is a risk of damage to the catalytic surface.
- **Warning!** Keep children away when you clean the oven at a high temperature. The oven surface becomes very hot and there is a risk of burns.
- Discolouration of the catalytic surface has no effect on the catalytic properties.

#### Oven lamp

warning! Be careful when you change the oven lamp. There is a risk of electrical shock.

#### Before you change the oven lamp:

- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.
- Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover.

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

- Turn the glass cover counterclockwise to remove it.
- 2. Clean the glass cover.

- Replace the oven light bulb with an applicable 300 °C heat-resistant oven light bulb.
  - Use the same oven lamp type.
- Install the glass cover.

#### Cleaning the oven door

The oven door has two panels of glass installed one behind the other. You can remove the oven door and the glass panel to clean them.

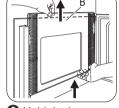
<u>(1</u>)

**Caution!** Do not use the appliance without the glass panel.

The direction in which you open the glass depends on your oven model. You open the door from the right side in some models and from the left side in others.

# Removing the oven door and the glass panel





Tress the buttons at the sides of the door trim (A) on the upper cover and pull it upwards to remove it.

2 Hold the inner glass (B) tightly with both hands and slide it upwards to remove it from its initial position.

Caution! Make sure that you tightly hold glass B to prevent the glass from falling.

Clean the door with a wet sponge and rub it dry with a soft cloth. Do not use steel wool, acids or abrasive cleaning agents because they can damage the surface.

When the oven door is clean, install the glass panel in the opposite sequence. Make sure that you put the glass panel in the rubber distance holders

### What to do if...



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

Problem	Possible cause	Remedy					
The oven does not heat up.	The appliance is deactivated.	Activate the appliance.					
The oven does not heat up.	The clock is not set.	Set the clock.					
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.					
The oven does not heat up.	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.					
The display shows 12.00.	There was a power cut.	Set the clock.					
Steam and condensation settle on the food and in the oven.	You left the dish in the oven for too long.	Do not keep the dishes in the oven for longer than 15 - 20 minutes after the cooking ends.					

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 appliance cavity.

W	e recommend	l that	you	write	the	data	here:
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Model (MOD.)

Product number (PNC)

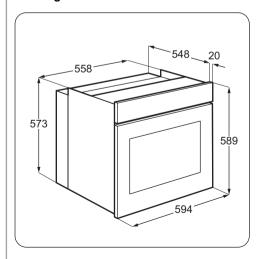
Serial number (S.N.)

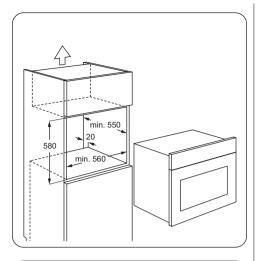

### Installation

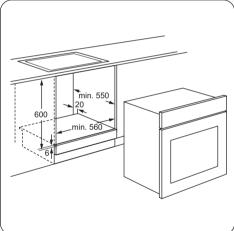


• Warning! Refer to "Safety information" chapter.

### **Building In**



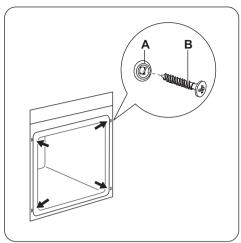




#### Securing the appliance to the cabinet

- 1. Open the appliance door.
- 2. Fasten the appliance to the cabinet. Put the four distance holders (A) into the holes

in the frame and then tighten the four screws (B) supplied with the appliance.



#### **Electrical installation**

**Important!** Only a qualified person must do the electrical installation.

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

This appliance is supplied without a main plug and a main cable.

Applicable types of cables for Europe:

- Minimum size Cable / flex: 1,5 mm<sup>2</sup>
- Cable / flex type: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F
- Fuse 13 A

### Applicable types of cables for UK only

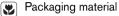
Connection via	Min. size Cable / flex	Cable / flex type	Fuse
<ul><li>13 A socket outlet</li><li>13 A spur box</li></ul>	2,5 mm <sup>2</sup>	Three core butyl insulated	13 A min.
Oven Control Circuit	2,5 mm <sup>2</sup>	PVC / PVC twin and earth	15 A min. 20 A min.



#### **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.



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.



