

EN

User manual

Oven

USER MANUAL

ZOA35802

ZANUSSI

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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

-  **Warning!** 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



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

- Use this appliance in a household environment.
- 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.

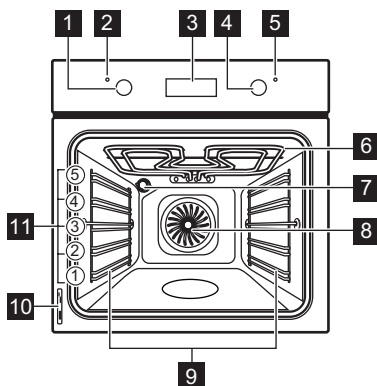
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Disposal

Warning! Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.


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.

Before first use


Warning! Refer to the Safety chapters.

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  again and again until the indicator for the Time of Day function flashes. You must not set the Duration  or End  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 one hour.
3. Set the function  and the maximum temperature.

4. Let the appliance operate for ten minutes.
5. Set the function  and the maximum temperature.
6. Let the appliance operate for ten 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

 **Warning!** Refer to the Safety chapters.










To use the appliance, push the knob. The knob comes out.


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.
3. To deactivate the appliance, turn the knob for the oven functions and the knob for the temperature to the Off position.

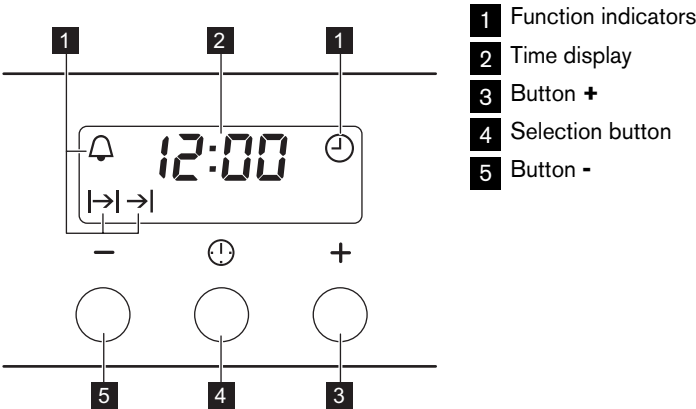
Oven functions





Oven function		Application
	Off position	The appliance is off.
	Light	To activate the oven lamp without a cooking function.
	Conventional Cooking	To bake and roast on one oven level. The top and bottom heating elements operate at the same time.
	Top Heat	To finish cooked dishes. Only the top heating element operates.
	Bottom Heat	To bake cakes with crispy or crusty bottom. Only the bottom heating element operates.
	Grilling	To grill flat food items in small quantities in the middle of the shelf. To make toast.
	Fast Grilling	To grill flat food items in large quantities. To make toast. The full grill element operates.
	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.
	True Fan Cooking	To roast or roast and bake food with the same cooking temperature, on more than one shelf, without flavour transference.





Oven function		Application
	Pizza Setting	To make pizza, quiche or pie. The grill and bottom element provide direct heat and the fan circulates the hot air to cook the pizza toppings or pie filling.

Clock functions




Electronic programmer



Clock function		Application
	Time of day	To set, change or check the time of day.
	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.
	End	To set when the appliance must be deactivated.

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

Setting the clock functions

- For Duration  and End , set an oven function and temperature. This is not necessary for the Minute Minder .
- Press the Selection button again and again until the indicator for the necessary clock function flashes.
- 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 \rightarrow and End \rightarrow functions, the appliance deactivates automatically.

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

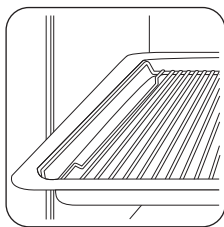
Using the accessories

Warning! Refer to the Safety chapters.

Trivet and Grill- / Roasting pan

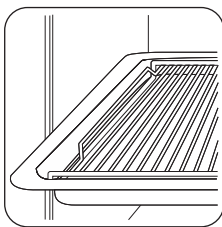
Warning! Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

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.

To grill flat food items in large quantities and to make toast:



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

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.

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 over-

heating. 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.

Baking and roasting table

CAKES

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Whisked recipes	2	170	3 (2 and 4)	160	45 - 60	In a cake mould
Shortbread dough	2	170	3 (2 and 4)	160	20 - 30	In a cake mould
Buttermilk cheesecake	1	170	2	165	60 - 80	In a 26 cm cake mould
Apple cake (Apple pie)	2	170	2 (left and right)	160	80 - 100	In two 20 cm cake moulds on a wire shelf ¹⁾
Strudel	3	175	2	150	60 - 80	In a baking tray

- 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.

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Jam-tart	2	170	2 (left and right)	165	30 - 40	In a 26 cm cake mould
Sponge cake	2	170	2	160	50 - 60	In a 26 cm cake mould
Christmas cake / Rich fruit cake	2	160	2	150	90 - 120	In a 20 cm cake mould ¹⁾
Plum cake	1	175	2	160	50 - 60	In a bread tin ¹⁾
Small cakes - one level	3	170	3	140 - 150	20 - 30	In a baking tray
Small cakes - two levels	-	-	2 and 4	140 - 150	25 - 35	In a baking tray
Small cakes - three levels	-	-	1, 3 and 5	140 - 150	30 - 45	In a baking tray
Biscuits / pastry stripes - one level	3	140	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	3	120	80 - 100	In a baking tray
Meringues- two levels	-	-	2 and 4	120	80 - 100	In a baking tray ¹⁾
Buns	3	190	3	190	12 - 20	In a baking tray ¹⁾
Eclairs - one level	3	190	3	170	25 - 35	In a baking tray
Eclairs - two levels	-	-	2 and 4	170	35 - 45	In a baking tray
Plate tarts	2	180	2	170	45 - 70	In a 20 cm cake mould
Rich fruit cake	1	160	2	150	110 - 120	In a 24 cm cake mould
Victoria sandwich	1	170	2	160	50 - 60	In a 20 cm cake mould

¹⁾ Preheat for 10 minutes.

BREAD AND PIZZA

TYPE OF DISH	Conventional Cook- ing		True Fan Cooking		Cooking time [min]	Notes
	Shelf posi- tion	Temp [°C]	Shelf posi- tion	Temp [°C]		
White bread	1	190	1	190	60 - 70	1 - 2 pieces, 500 gr per piece ¹⁾
Rye bread	1	190	1	180	30 - 45	In a bread tin
Bread rolls	2	190	2 (2 and 4)	180	25 - 40	6 - 8 rolls in a bak- ing tray ¹⁾
Pizza	1	230 - 250	1	230 - 250	10 - 20	In a baking tray or a deep pan ¹⁾
Scones	3	200	3	190	10 - 20	In a baking tray ¹⁾

1) Preheat for 10 minutes.

FLANS

TYPE OF DISH	Conventional Cook- ing		True Fan Cooking		Cooking time [min]	Notes
	Shelf posi- tion	Temp [°C]	Shelf posi- tion	Temp [°C]		
Pasta flan	2	200	2	180	40 - 50	In a mould
Vegetable flan	2	200	2	175	45 - 60	In a mould
Quiches	1	180	1	180	50 - 60	In a mould ¹⁾
Lasagne	2	180 - 190	2	180 - 190	25 - 40	In a mould ¹⁾
Cannelloni	2	180 - 190	2	180 - 190	25 - 40	In a mould ¹⁾

1) Preheat for 10 minutes.

MEAT

TYPE OF DISH	Conventional Cook- ing		True Fan Cooking		Cooking time [min]	Notes
	Shelf posi- tion	Temp [°C]	Shelf posi- tion	Temp [°C]		
Beef	2	200	2	190	50 - 70	On a wire shelf
Pork	2	180	2	180	90 - 120	On a wire shelf
Veal	2	190	2	175	90 - 120	On a wire shelf
English roast beef, rare	2	210	2	200	50 - 60	On a wire shelf
English roast beef, medium	2	210	2	200	60 - 70	On a wire shelf
English roast beef, well done	2	210	2	200	70 - 75	On a wire shelf

TYPE OF DISH	Conventional Cook- ing		True Fan Cooking		Cooking time [min]	Notes
	Shelf posi- tion	Temp [°C]	Shelf posi- tion	Temp [°C]		
Shoulder of pork	2	180	2	170	120 - 150	With rind
Shin of pork	2	180	2	160	100 - 120	2 pieces
Lamb	2	190	2	175	110 - 130	Leg
Chicken	2	220	2	200	70 - 85	Whole
Turkey	2	180	2	160	210 - 240	Whole
Duck	2	175	2	220	120 - 150	Whole
Goose	2	175	1	160	150 - 200	Whole
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

FISH

TYPE OF DISH	Conventional Cook- ing		True Fan Cooking		Cooking time [min]	Notes
	Shelf posi- tion	Temp [°C]	Shelf posi- tion	Temp [°C]		
Trout / Sea bream	2	190	2	175	40 - 55	3 - 4 fish
Tuna fish / Sal- mon	2	190	2	175	35 - 60	4 - 6 fillets

Grilling



Preheat the empty oven for 10 minutes,
before cooking.

TYPE OF DISH	Quantity		Grilling		Cooking time [min]	
	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	-

TYPE OF DISH	Quantity		Grilling		Cooking time [min]	
	Pieces	[g]	Shelf position	Temp [°C]	1st side	2nd side
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 thickness	1	190 - 200 ¹⁾	5 - 6
Roast beef or fillet, medium	per cm of thickness	1	180 - 190 ¹⁾	6 - 8
Roast beef or fillet, well done	per cm of thickness	1	170 - 180 ¹⁾	8 - 10

1) 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

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
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

Drying - True Fan Cooking

Cover the oven shelves with baking parchment.

VEGETABLES

TYPE OF DISH	Shelf position		Temperature [°C]	Time [hr]
	1 level	2 levels		
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 position		Temperature [°C]	Time [hr]
	1 level	2 levels		
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



Warning! Refer to the Safety chapters.

- 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, sharp-edged objects or a dishwasher. It can destroy nonstick coating.

Stainless steel or aluminium appliances:

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

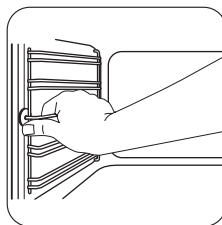
- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact the Service Centre.
- To clean the door gasket, refer to the general information about cleaning.

Removable shelf supports and catalytic panels

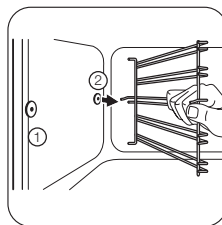
To clean the oven, remove the shelf supports and catalytic panels.

 **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.
4. Set the function  and maximum temperature.
5. 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.

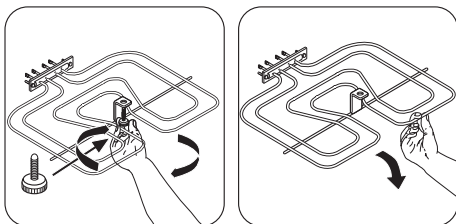
Warning! Keep children away when you clean the oven at a high temperature. The oven surface becomes very hot and there is a risk of burns.

i Discolouration of the catalytic surface has no effect on the catalytic properties.

Oven ceiling

You can remove the grill to clean the oven ceiling more easily.

Warning! Deactivate the appliance before you remove the grill. Make sure that the appliance is cold. There is a risk of burns.



1 Remove the screw which holds the grill. For the first time, use a screwdriver.

2 Carefully pull the grill down. The oven ceiling is ready to clean.

Clean the oven ceiling with a soft cloth with warm water and a cleaning agent, and let it dry.

Installing the grill

Install the grill in the opposite sequence.

Warning! Make sure that the grill is correctly installed and that it does not fall down.

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.

i 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.

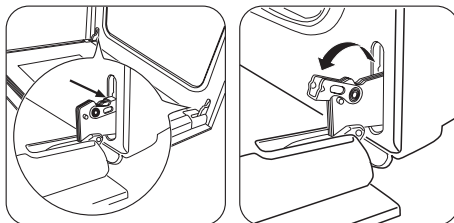
1. Turn the glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with an applicable 300 °C heat-resistant oven light bulb. Use the same oven lamp type.
4. Install the glass cover.

Cleaning the oven door

The oven door has two glass panels. You can remove the oven door and the internal glass panel to clean it.

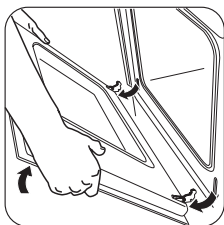
i The oven door can close if you try to remove the internal glass panel before you remove the oven door.

Caution! Do not use the appliance without the glass panels.

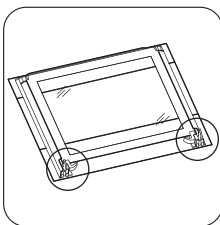


1 Open the door fully and hold the two door hinges.

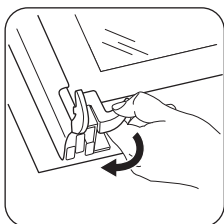
2 Lift and turn the levers on the two hinges.



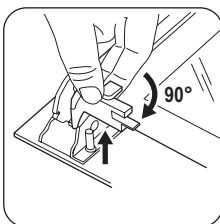
3 Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.



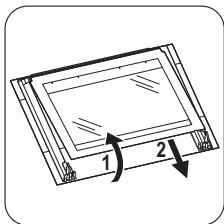
4 Put the door on a soft cloth on a stable surface.



5 Release the locking system to remove the internal glass panel.



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



7 Carefully lift (step 1) and remove (step 2) the glass panel.

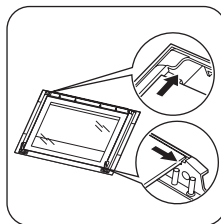
Clean the glass panel with water and soap. Dry the glass panel carefully.

Installing the door and the glass panel

When the cleaning is completed, install the glass panel and the oven door. Do the above steps in the opposite sequence.

The screen-printing zone must face 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.

Make sure that you install the internal glass panel in the seats correctly. Refer to the illustration.



What to do if...



Warning! Refer to the Safety chapters.

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

Problem	Possible cause	Remedy
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.


We recommend that you write the data here:

Model (MOD.)
.....

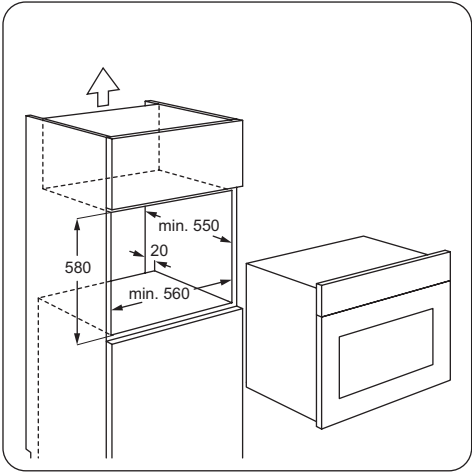
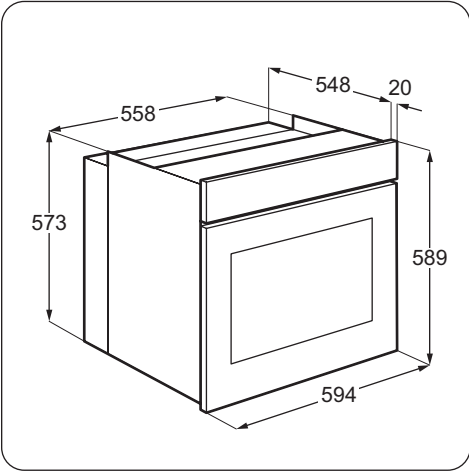
Product number (PNC)
.....

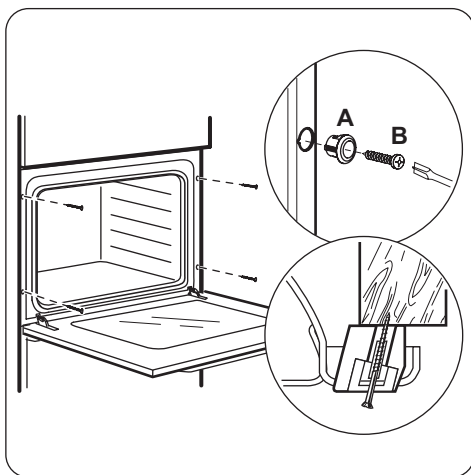
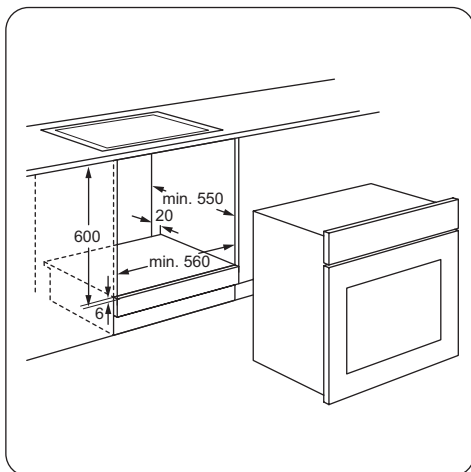
Serial number (S.N.)
.....

Installation

 **Warning!** Refer to the Safety chapters.


Building In





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 mm²
- 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 style="list-style-type: none"> ▪ 13 A socket outlet ▪ 13 A spur box 	2,5 mm ²	Three core butyl insulated	13 A min.
Oven Control Circuit	2,5 mm ²	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.



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.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper appears to be a standard notebook page or a sheet of stationery.

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