

GB User manual

2

Built-in oven

USER MANUAL

ZOB 551

ZANUSSI
Get Living!

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Subject to change without notice



Safety information



Warning! Always keep these user instructions with the appliance. Should the appliance be passed on to third persons or sold, or if you leave this appliance behind when you move house, it is very important that the new user has access to these user instructions and the accompanying information.

These warnings are provided for the safety of the users and those living with them. So read them carefully before connecting and/or using the appliance.

Installation

- The installation must be performed by a qualified person in accordance with the rules and regulations in force. The individual operations for installing the appliance are described under the instructions for the installer.
- Have the appliance installed and connected by a qualified person with specialist knowledge, who will carry it out in accordance with the directives.
- If any modifications to the power supply are required because of the installation, these should also be carried out by a qualified electrician.

Operation

- This oven is designed for cooking foodstuffs; never use it for other purposes.
- Always cook with the oven door closed, even when grilling.
- **When opening the oven door during or at the end of cooking be careful of the stream of hot air, which comes out of the oven.**
- Be very careful while using the appliance. The extreme heat of the heating elements makes the shelves and other parts very hot.

- If you should for whatever reason use aluminium foil to cook food in the oven, never allow it to come into direct contact with the floor of the oven.
- When cleaning the oven, proceed with care: never spray anything onto the grease filter (if fitted), the heating elements and the thermostat sensor.
- If it is dangerous to make modifications of any kind to this appliance or to its specifications.
- During the baking, roasting and grilling process, the oven window and the other parts of the appliance get hot, so children should be kept away from the appliance. Take care, if connecting electrical appliances to sockets near the oven, that cables do not come into contact with hot rings or get caught in the oven door.
- Always use oven gloves to take hot ovenproof dishes or pots out of the oven.
- Regular cleaning prevents the surface material from deteriorating.
- Before cleaning the oven, either turn the power off or pull the mains plug out.
- Make sure that the oven is in the "OFF" position, when the oven is no longer being used.
- This oven was made as a single appliance or as a combination appliance with electrical hotplate, depending on the model, for single-phase connection to 230 V.
- The appliance must not be cleaned with a superheated steam cleaner or a steam jet cleaner.
- Do not use abrasive cleaners or sharp metal scrapers. These can scratch the glass in the oven door, which may result in the shattering of the glass.

People Safety

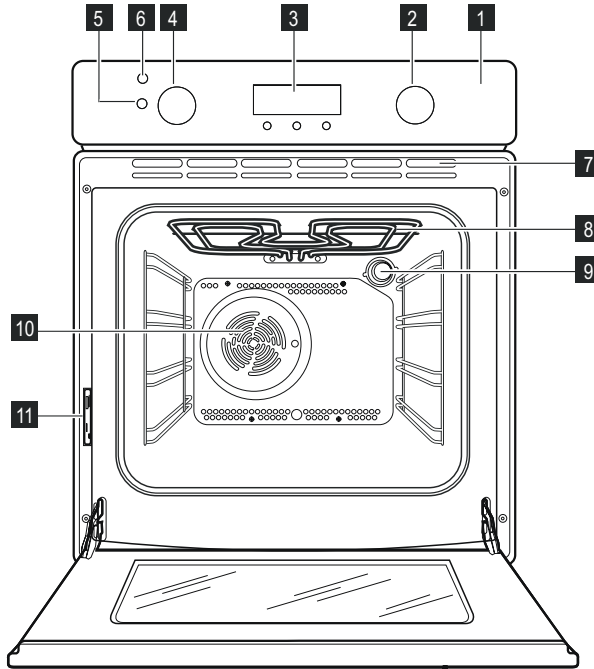
- This appliance is intended for use by adults. It is dangerous to allow children to use it or play with it.

- Children should be kept away while the oven is working. Also, after you have switched the oven off, it remains hot for a long time.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.

Customer Service

- Have checks and/or repairs carried out by the manufacturer's service department or by a service department authorised by the manufacturer and use only original spare parts.
- Do not attempt to repair the appliance yourself in the event of malfunctions or damage. Repairs carried out by untrained persons may cause damage or injury.

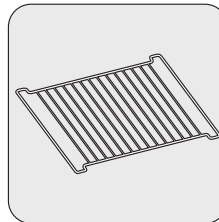
Product description

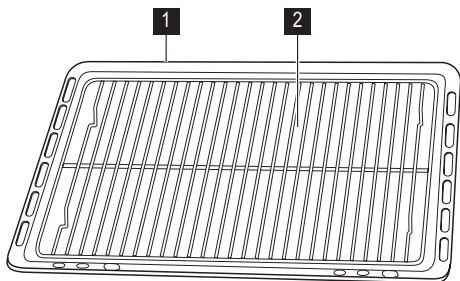


- 1** Control Panel
- 2** Oven Function Control Knob
- 3** Electronic Programmer
- 4** Thermostat Control Knob
- 5** Thermostat Control Light
- 6** Mains On Light
- 7** Air Vents for Cooling Fan
- 8** Grill
- 9** Oven Light
- 10** Oven Fan
- 11** Rating Plate

Oven accessories

Anti-tip shelf



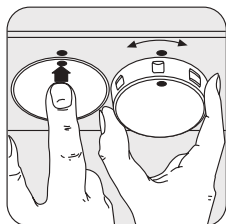


1 Grill/roasting pan

2 Grill trivet

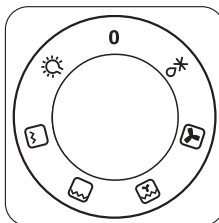
Controls

Push-Pull control knobs

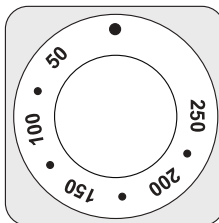


Some models are provided with push-pull control knobs. These knobs can be completely sunken inside the control panel when the oven is not working.

Oven Function



Thermostat control knobs



They enable to select the most appropriate type of heating for the different cooking requirements by appropriately connecting the heating elements and adjusting temperature to the required level.

Symbols

0	OFF position
	Oven light - The oven light will be on without any cooking function.
	Inner grill element only - Can be used for grilling small quantities
	Full Grill - The full grill element will be on.

Symbols



Thermal Grilling - This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate alternately, circulating hot air around the food.

When using the thermal grill cooking function, select a maximum temperature of 200°C.



Fan cooking - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference



Defrost Setting - This setting is intended to assist in thawing of frozen food.

Mains on Indicator

The mains on light comes on when the oven function control knob is set.

Thermostat Control Knob

Turn the thermostat control knob anti-clockwise to select temperatures between 50°C and 250°C.

Thermostat Control Indicator

The thermostat control indicator will come on when the thermostat control knob is turned. The indicator will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

Safety Thermostat

To prevent dangerous overheating (through incorrect use of the appliance or defective components), the oven is


fitted with a safety thermostat, which interrupts the power supply. The oven switches back on again automatically, when the temperature drops.


Should the safety thermostat trigger due to incorrect use of the appliance, it is enough to remedy the error after the oven has cooled down; if on the other hand, the thermostat triggers because of a defective component, please contact Customer Service.

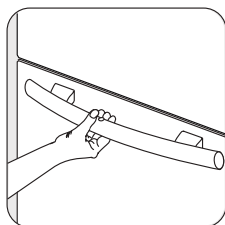
The cooling fan

The cooling fan is designed to cool the oven and the control panel. The fan switches on automatically after a few minutes of cooking. Warm air is blown out through the aperture near the oven door handle. When the oven is switched off, the fan will remain on in order to cool the oven and kitchen cabinets properly, after which it switches off automatically.

Before first use

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


 **Warning!** To open the oven door, always hold the handle in the centre.




Before using for the first time, the oven should be heated up without food.

During this time, an unpleasant odour may be emitted. This is absolutely normal. It is caused by manufacturing residues.

Ensure the room is well ventilated.

1. Switch the oven function control knob to fan cooking .
2. Set the thermostat control knob to 250°C.
3. Open a window for ventilation.
4. Allow the oven to run empty for approximately 45 minutes.

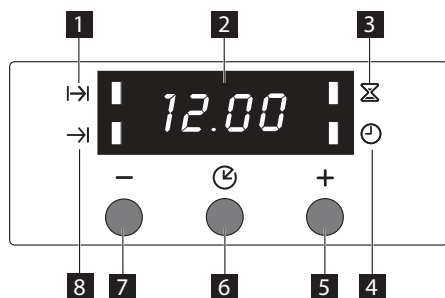
This procedure should be repeated with the grill function  for approximately 5-10 minutes

i Then let the oven cool down. Then dampen a soft cloth with warm water and a little mild washing-up liquid and use this to clean the oven cavity.

i Before using for the first time, carefully wash the oven accessories as well.

Operation

The timer



1 Push button for selecting a function 

2 Decreasing control button " - "

3 Increasing control button " + "

4 Display

5 "Cooking Duration" pilot lamp 

6 "End of cooking" pilot lamp 


7 "Minute minder" pilot lamp 

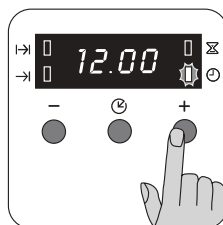
8 "Time of day" pilot lamp 

i The oven will only work if the time of day has been set. However, the oven can also be operated without any programme.


i In the event of a power failure, all the settings (time of day, programme setting or programme in operation) will be cancelled. When the power is restored, the numbers in the display will flash, and the clock/timer has to be reset.

Setting the time of day


When the power supply is switched on, or after a power failure, the "Time of day" pilot lamp  will flash on the display.





To set the correct time of day:



1. Press button " + " or " - ".
2. After the setting is carried out, wait for 5 seconds: the "Time of day" pilot lamp  will go out and the display will show the set time. The appliance is ready for use.

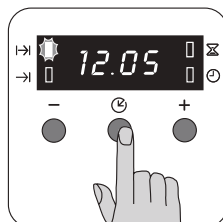
To reset the correct time of day:

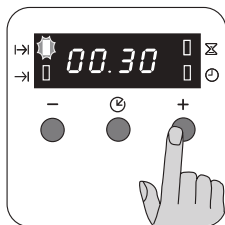
1. Press button  repeatedly to select the "Time of day" function. The relevant pilot lamp will start flashing. Then proceed as described above.

The time of day can only be reset if no automatic function (cooking duration  or end of cooking ) has been set.

Cooking Duration function

This function allows the oven to automatically switch off at the end of a programmed cooking duration time. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button  repeatedly to select the "Cooking Duration" function. The relevant pilot lamp  will start flashing. Then, proceed as follows:






To set the duration time

1. Press button "+" or "-".
2. After the setting is carried out, wait for 5 seconds: the "Cooking Duration" pilot lamp I→I will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.


To switch off the acoustic alarm, press any button.

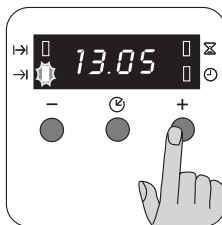
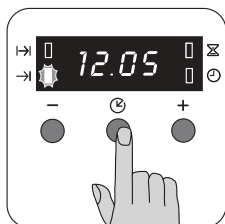
Turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

To cancel the duration time

1. Press button  repeatedly to select the "Cooking Duration" function. The relevant pilot lamp I→I will flash and the display will show the remaining cooking time.
2. Press button "-" until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

End of cooking →I

With this function, you can set the oven to switch off automatically when a programmed end of cooking time is over. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button  repeatedly to select the "End of cooking" function. The relevant pilot lamp →I will start flashing.




To set the End of cooking time

1. Press button "+" or "-".
2. After the setting is carried out, wait for 5 seconds: the "End of cooking" pilot lamp →I will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, and the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.

To switch off the acoustic alarm, press any button.


Turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

To cancel the End of cooking time

1. Press button  repeatedly to select the "End of cooking" function. The relevant pilot lamp →I will flash and the display will show the programmed End of cooking time.
2. Press button "-" until the display shows the current time of day. The programmer will beep and the pilot lamp will go out.

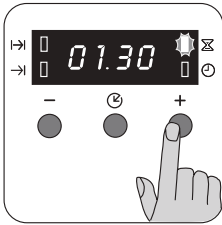
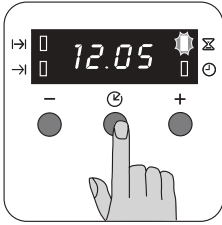
Cooking duration I→I and End of cooking time →I combined

The functions "Cooking duration" and "End of cooking time" can be used simultaneously to set the oven to switch on and off automatically at a later time.




1. With the "Cooking duration" function I→I (carry out the cooking duration setting as described in the relevant chapter) set the duration time. Then, press button  and the display will show the programmed setting.
2. With the "End of cooking time" function →I (carry out the End of cooking setting as described in the relevant chapter) set the end of cooking time. The relevant pilot lamps will come on and the display will show the time of day. The oven will switch on and off according to the set programmes.

Minute minder ⌚



The minute minder alarm will sound at the end of a timed period, but the oven will remain on, if it is in use.



To set the minute minder

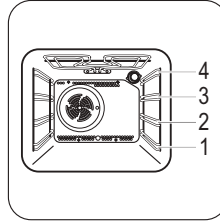
1. Press button  repeatedly to select the "Minute minder" function. The relevant pilot lamp  will start flashing.
2. Press button "+" or "-" (maximum: 2 hours, 30 minutes).
3. After the setting is carried out, wait for 5 seconds: the "Minute minder" pilot lamp  will come on.
4. At the end of the timed period, the pilot lamp will start flashing and an acoustic alarm will be heard. To switch off the acoustic alarm, press any button.

To cancel the minute minder

1. Press button  repeatedly to select the "Minute minder" function. The relevant pilot lamp  will flash and the display will show the remaining time.
2. Press button "-" until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

Using the oven

The oven has four shelf levels. The shelf positions are counted from the bottom of the oven as shown in the diagram.





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

Do not place cookware directly on the oven base.

The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam.


This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.

 **Warning!** However, always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.

 **Warning!** Do not place objects on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which has been inserted in the shelf runners. When food is heated, steam is created, like in a kettle. When the steam comes into contact with the glass in the oven door, it condenses and creates water droplets.

To reduce condensation, always preheat the empty oven for 10 minutes.

We recommend you wipe the water droplets away after every cooking process.

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

Fan Cooking

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

The advantage of cooking with this function is energy saving through:

• **Faster Preheating**

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

• **Lower Temperatures**

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

• **Even Heating for Baking**


The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.


- Shelf positions are not critical, but make sure the shelves are evenly spaced.
- When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.
- When the oven is full, you may need to allow slightly longer cooking time.
- When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.
- The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).
- The use of too high temperatures can cause uneven browning. Check with the recommendations for oven

temperatures given in the cooking charts, but be prepared to adjust the temperature, if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.


- When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.
- The meat tin should not be placed on a heated hotplate as this may cause the enamel to crack.

How to use the Fan Oven

1. Turn the oven function control knob to .
2. Turn the thermostat control to the required temperature.

 The oven light will come on when the oven function control knob is set.

 The oven fan will operate continually during cooking.

 The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

The Cooling Fan

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

Grilling -

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

How to use the Full Grill Element

1. Turn the oven control function knob on .


2. Turn the thermostat control knob on the required temperature.
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

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

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

How to use the Inner Grill Element

The grill provides quick direct heat to the central area of the grill pan. By using the grill element for cooking small quantities, it can help to save energy.

1. Turn the oven control function knob on .
2. Turn the thermostat control knob on the required temperature.
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

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

How to Use the Thermal Grill

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.

The grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn the food is reduced.

Helpful hints and tips

On baking:

Cakes and pastries usually require a medium temperature (150°C-200°C) and therefore it is necessary to preheat the oven for about 10 minutes.


Do not open the oven door before 3/4 of the baking time has elapsed.

Shortcrust pastry is baked in a springform tin or on a tray for up to 2/3 of the baking time and then garnished before being fully baked. This further baking time depends on the type and amount of topping or filling. Sponge mixtures must separate with difficulty from the spoon. The baking time would be unnecessarily extended by too much liquid.

Thermal grilling helps to minimize cooking smells in the kitchen.

With the exception of toast and rare steaks, you can thermally grill all the foods you would normally cook under a conventional grill.

Cooking is more gentle, therefore food generally takes a little longer to cook with thermal grilling compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time.

1. Turn the oven control function knob on .
2. Turn the thermostat control knob on the required temperature. **Select a maximum temperature of 200°C .**
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

How to use defrosting

1. Turn the oven function control knob to symbol .
2. Ensure the thermostat control knob is in the OFF position.

If two baking trays with pastries or biscuits are inserted into the oven at the same time, a shelf level must be left free between the trays.

If two baking trays with pastries or biscuits are inserted into the oven at the same time, the trays must be swapped and turned around after about 2/3 of the baking time.

On Roasting:

Do not roast joints smaller than 1 kg. Smaller pieces could dry out when roasting. Dark meat, which is to be well done on the outside but remain medium or rare inside, must be roasted at a higher temperature (200°C-250°C).

White meat, poultry and fish, on the other hand, require a lower temperature (150°C-175°C). The ingredients for a sauce or gravy should only be added to the roasting pan right at the beginning if the cooking time is short. Otherwise add them in the last half hour.

You can use a spoon to test whether the meat is cooked: if it cannot be depressed, it is cooked through. Roast beef and fillet, which is to remain pink inside, must be roasted at a higher temperature in a shorter time.

If cooking meat directly on the oven shelf, insert the roasting pan in the shelf level below to catch the juices. Leave the joint to stand for at least 15 minutes, so that the meat juices do not run out.

To reduce the build up of smoke in the oven, it is recommended to pour a little water in the roasting pan. To prevent condensation forming, add water several times. The plates can be kept warm in the oven at minimum temperature until serving.

⚠ Caution! Do not line the oven with aluminium foil and do not place a roasting pan or baking tray on the floor, as otherwise the oven enamel will be damaged by the heat build-up.

Cooking times

Cooking times can vary according to the different composition, ingredients and amounts of liquid in the individual dishes.



Note the settings of your first cooking or roasting experiments to gain experience for later preparation of the same dishes.



Based upon your own experiences you will be able to alter the values given in the tables.

Conventional Cooking .

i Timings do not include pre-heating. The empty oven should always be pre-heated for 10 minutes.



CAKES

TYPE OF DISH	Conventional Cooking		Fan Cooking		Cooking time in minutes	NOTES
	 temp °C	temp °C	 temp °C	temp °C		
Whisked recipes	2	170	2(1and3) ¹⁾	160	45-60	In cake mould
Shortbread dough	2	170	2(1and3) ¹⁾	160	20-30	In cake mould
Butter-milk cheese cake	1	175	2	165	60-80	In cake mould
Apple cake (Apple pie)	1	170	2(1and3) ¹⁾	160	90-120	In cake mould
Strudel	2	180	2	160	60-80	In baking tray
Jam- tart	2	190	2(1and3) ¹⁾	180	40-45	In cake mould
Fruit cake	2	170	2	150	60-70	In cake mould
Sponge cake	1	170	2(1and3) ¹⁾	165	30-40	In cake mould
Christmas cake	1	150	2	150	120-150	In cake mould
Plum cake	1	175	2	160	50-60	In bread tin
Small cake	3	170	2	150	20-35	In baking tray
Biscuits	2	160	2(1and3) ¹⁾	150	20-30	In baking tray
Meringues	2	135	2(1and3) ¹⁾	190	60-90	In baking tray

TYPE OF DISH	Conventional Cooking		Fan Cooking		Cooking time in minutes	NOTES
		temp °C		temp °C		
Buns	2	200	2	170	12-20	In baking tray
Pastry: Choux	2or 3	210	2(1and3) ¹⁾	170	25-35	In baking tray
Plate tarts	2	180	2	170	45-70	In cake module



1) If you cook more than one dish at the same time, we recommend you place them on the levels quoted between brackets.

BREAD AND PIZZA

TYPE OF DISH	Conventional Cooking		Fan Cooking		Cooking time in minutes	NOTES
		temp °C		temp °C		
White bread	1	195	2	185	60-70	In bread tin
Rye bread	1	190	1	180	30-45	In bread tin
Bread rolls	2	200	2(1and3) ¹⁾	175	25-40	In baking tray
Pizza	2	200	2	200	20-30	In baking tray



1) If you cook more than one dish at the same time, we recommend you place them on the levels quoted between brackets.



FLANS

TYPE OF DISH	Conventional Cooking		Fan Cooking		Cooking time in minutes	NOTES
		temp °C		temp °C		
Pasta flan	2	200	2(1and3) ¹⁾	175	40-50	In mould
Vegetable flan	2	200	2(1and3) ¹⁾	175	45-60	In mould
Quiches	1	210	1	190	30-40	In mould
Lasagne	2	200	2	200	25-35	In mould
Cannelloni	2	200	2	200	25-35	In mould



1) If you cook more than one dish at the same time, we recommend you place them on the levels quoted between brackets.

MEAT

TYPE OF DISH	Conventional Cooking		Fan Cooking		Cooking time in minutes	NOTES
		temp °C		temp °C		
Beef	2	190	2	175	50-60	On grid
Pork	2	180	2	175	100-130	On grid
Veal	2	190	2	175	90-120	On grid


TYPE OF DISH	Conventional Cooking		Fan Cooking		Cooking time in minutes	NOTES
		temp °C		temp °C		
English roast beef						
rare	2	210	2	200	50-60	On grid
medium	2	210	2	200	60-70	On grid
well done	2	210	2	200	70-80	On grid
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	190	2	200	70-85	Whole
Turkey	2	180	2	160	210-240	Whole
Duck	2	175	2	220	120-150	Whole
Goose	2	175	2	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
Meat loaf	2	180	2	170	150	in bread pan


FISH


TYPE OF DISH	Conventional Cooking		Fan Cooking		Cooking time in minutes	NOTES
		temp °C		temp °C		
Trout/Sea bream	1	190	2(1and3) ¹⁾	175	40-55	3-4 fishes
Tuna fish/Salmon	2	190	2(1and3) ¹⁾	175	35-60	4-6 fillets

1) If you cook more than one dish at the same time, we recommend you place them on the levels quoted between brackets.

Grilling -


 Timings do not include pre-heating. The empty oven should always be pre-heated for 10 minutes.

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g.		temp.°C	1st side	2nd side
Fillet steaks	4	800	3	250	12-15	12-14

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g.		temp. °C	1st side	2nd side
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 two)	2	1000	3	250	30-35	25-30
Kebabs	4	/	3	250	10-15	10-12
Chicken (breast)	4	400	3	250	12-15	12-14
Hamburger ¹⁾	6	600	2	250	20-30	
Fish (fillets)	4	400	3	250	12-14	10-12
Sandwiches	4-6	/	3	250	5-7	/
Toast	4-6	/	3	250	2-4	2-3


1) Preheat 5'00"


Thermal grilling

 With thermal grilling select a maximum temperature of 200°C.


TYPE OF DISH	Quantity		Thermal Grilling		Cooking time (minutes)	
	Pieces	g.		Temp. °C	1 st side	2 nd 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 legs	6	-	3	200	15-20	15-18
Quail	4	500	3	200	25-30	20-25
Vegetable gratin	-	-	3	200	20-25	-
St. Jacques shells	-	-	3	200	15-20	-
Mackerel	2-4	-	3	200	15-20	10-15
Fish slices	4-6	800	3	200	12-15	8-10

Cooking with turnspit

TYPE OF DISH	Quantity		temp. °C	Cooking time in minutes
Poultry	1000	2	250	50-60
Roasts	800	2	250	50-60


 The temperatures quoted are guidelines. The temperatures may have to be adapted to personal requirements.

Care and cleaning

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

This appliance cannot be cleaned with steam or with a steam cleaning machine.

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

 Before carrying out any cleaning operation, the appliance must be disconnected from the power supply.

External cleaning

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

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

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

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used. Do not use paint scrapers to remove soilage.

Cleaning materials

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

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

Oven Cavity

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


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


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

Care of catalytic liners

As cooking produces oil, fats, splashes of food, etc., catalytic enamel destroys them. To aid this process it is a good idea to run the oven for an hour or two per week, without food, to ensure continued good performance from the Catalytic liners.

To clean the oven cavity, proceed as follows:

1. remove the oven accessories, if present (e.g. pans, grids, baking tray, dripping pan, etc.). Do not leave anything inside the oven.
2. Turn the oven function control knob to the .
3. Turn the thermostat control to 250°C.
4. Allow the oven to run empty for approximately 45 minutes.
5. Open a window for ventilation.

This procedure should be repeated with the full grill cooking function  for approximately 5 minutes.

If the oven cavity is cold, let the oven run for 60 minutes.

 **Warning!** Do not attempt to clean catalytic enamel.

Cooking to reduce soilage

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


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

It is NOT necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking, even at normal temperatures, as well as causing condensation. Covering joints during cooking will also prevent splashing onto the interior surfaces; removing the covering for the last 20-30 minutes will allow extra browning, if required.


Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over browned.

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

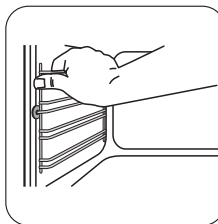
Removable telescopic shelf supports and catalytic panels

 **Warning!** Be careful when removing the telescopic shelf supports. The catalytic panels are not fixed to the oven walls and may fall out when the shelf supports are removed.

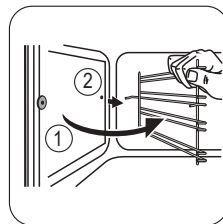
The shelf supports and the catalytic panels can be removed for easy cleaning.

 **Warning!** Make sure the appliance has cooled down completely before cleaning.

Removing the shelf support rails



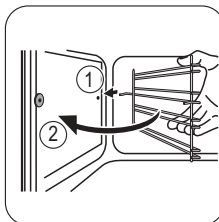
1 Use one hand to pull on the front part of the shelf support to remove it while keeping the shelf support and catalytic panel in place with the other hand.



2 Hold the shelf support and catalytic panel in place and at the same time unhook the shelf support at the back.

Clean the shelf support with warm, soapy water and wipe it with a soft cloth. Never use abrasive products which could damage it.

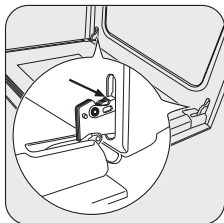
Fitting the shelf support rails



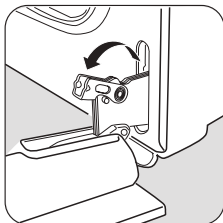
Once you have finished cleaning assemble the shelf support and catalytic panel and replace it again (reverse the steps above).

Cleaning the oven door

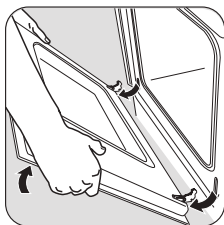
Before cleaning the oven door, we recommend you to remove it from the oven.



1 Open the oven door completely and find the hinges linking the door to the oven.



2 Unlock and turn the small levers located on the two hinges.



3 Handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed. Gently pull the oven door off its site and place it on a steady plan.

Clean the oven door glass with warm soapy water and a soft cloth only. Never use harsh abrasives. Once the cleaning is carried out, refit the oven door, following the procedure in reverse.

Stainless steel or aluminium appliances:

We recommend that the oven door is only cleaned using a wet sponge and dried after cleaning with a soft cloth. Never use steel wool, acids or abrasive products as they can damage the oven surface. Clean the oven control panel following the same precautions.

Warning! DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter. If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

Replacing the oven light

i Disconnect the appliance from the electrical supply.

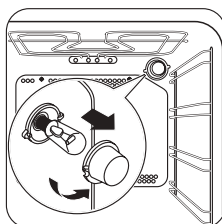
If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 15 W/25 W;
- Electric rate: 230 V (60 Hz);
- Resistant to temperatures of 300°C;
- Connection type: E14.

These bulbs are available from your local Service Force Centre.

To replace the faulty bulb

1. Ensure the oven is isolated from the electrical supply.
2. Push in and turn the glass cover anticlockwise.

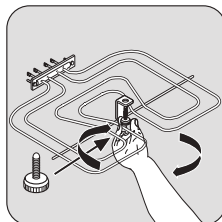


3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover and restore the electrical supply.

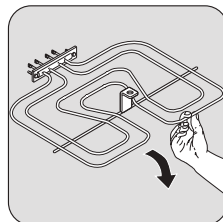
Grill heating element

This model has been fitted with a hinged grill element to make the roof of the oven especially easy to clean.

Warning! Before proceeding ensure the oven is cool and disconnected from the electricity supply.




1 Undo the screw fastening the grill element. When carrying out this operation for the first time, we recommend using a screwdriver.



2 Then gently pull the grill downwards to allow access to the oven roof.

Clean the oven roof with a suitable cleaner and wipe dry before returning the hinged grill element to its original position.

Carefully push the grill element up into its original position and re-tighten the retaining nut.

 **Warning!** Ensure the retaining nut on the grill element is properly tightened so that it does not fall down when in use.

What to do if...


If the appliance is not working correctly, please check the following before contacting the Electrolux Service Centre:

Important! If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or

installation, a charge will be made even if the appliance is under guarantee.

PROBLEM	SOLUTION
The oven is not switching on.	<ul style="list-style-type: none">• Check that both a cooking function and temperature have been selected• Check whether the appliance is correctly connected and the socket switch or the mains supply to the oven is ON
The oven temperature light does not come on .	<ul style="list-style-type: none">• Select a temperature with the thermostat control knob• Select a function with the oven function control knob
The oven light does not come on.	<ul style="list-style-type: none">• Select a function with the oven function control knob• Check the light bulb, and replace it if necessary (see "Cleaning the Oven")
It takes too long to cook the dishes or they cook too quickly.	<ul style="list-style-type: none">• The temperature may need adjusting• Following the advice contained in these instructions, especially the section "Using the Oven".
Steam and condensation settle on the food and in the oven cavity.	<ul style="list-style-type: none">• When the cooking process is completed, do not leave the dishes standing in the oven for longer than 15-20 minutes
The oven fan is noisy.	<ul style="list-style-type: none">• Check that shelves and bakeware are not vibrating in contact with the oven back panel
The electronic programmer does not work.	<ul style="list-style-type: none">• Check the instructions for the timer.
The display shows "12.00".	<ul style="list-style-type: none">• Set the time of day (see chapter "Setting the time of day").

Disposal

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 materials are environmentally friendly and can be recycled. The plastic compo-

nents are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Technical data

Heating element ratings

Grill	1650 W
Full grill	2450 W
Fan Cooking heating	2000 W
Thermal Grill	2450 W
Oven Light	25 W
Hot air fan motor	25 W
Cooling fan motor	25 W
Total rating	2500 W
Operating voltage (50 Hz)	230 V

Dimensions of the recess

Height	
under top	593 mm
in column	580 mm
Width	560 mm
Depth	550 mm

Oven

Height	335 mm
Width	395 mm
Depth	400 mm
Oven capacity	53 l

Installation

Terminal block

The oven is fitted with an easily accessible terminal block which is designed to operate with a singlephase power supply of 230 V.

Letter L

Live terminal

Letter N

Neutral terminal

 or E

Earth terminal

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

Warning! THIS OVEN MUST BE EARTHED

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

Connection via	Min. size Cable/ flex	Cable / flex type	Fuse
13 A socket outlet	2.5 mm ²	3 core butyl insulated	13 A min.
13 A spur box			
Oven Control Circuit	2.5 mm ²	PVC/PVC twin and earth	15 A min. 20 A max.

For Europe use only

Min. size Cable/ flex	Cable / flex type	Fuse
2.5 mm ²	H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F	15 A

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

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

The yellow and green earth cable should be 2-3 cm longer than the other cables.

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

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

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

Instructions for Building In

For problem-free functioning of the built-in appliance, the kitchen unit or the recess into which the appliance is built must have suitable dimensions.

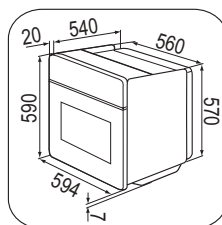
In accordance with the regulations in force, all parts which ensure the shock protection of live and insulated parts must be fastened in such a way that they cannot be undone without tools.

These also include the fixing of any end walls at the beginning or end of a line of built-in units.

The shock protection must in any case be ensured by the building in of the appliance.

The appliance can be placed with its back or a side wall against higher kitchen units, appliances or walls. However, only other appliances or units of the same height as the appliance can be placed against the other side wall.

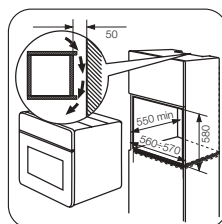
Overall oven dimensions



The recess must have the dimensions shown in the picture below.

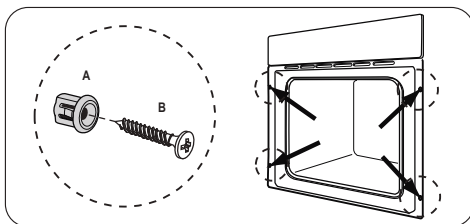
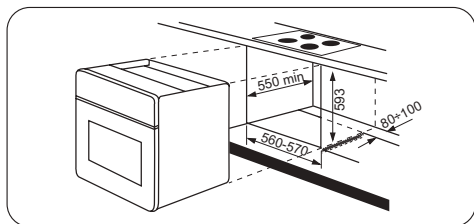
In column building-in

The recess must have the dimensions shown in the picture below.



Building-in under a kitchen counter

The recess must have the dimensions shown in the picture below.



Securing the appliance to the cabinet

1. Open the oven door.
2. Fasten the oven to the cabinet placing the four distance holders which fit exactly into the holes in the frame and then fit the four wood screws provided.

Service and spare parts

If after the checks listed in the chapter "What to do if...", the appliance still does not work correctly, contact your local Service Centre, specifying the type of malfunctioning, the appliance model (Mod.), the product number (Prod. No.) and the serial number (Ser. No.) marked on the identification plate. This plate is placed on the front external edge of the oven cavity.

