

ENGLISH

IMPORTANT!

This new appliance is easy to use. Nonetheless, to obtain best results it is important to read this brochure carefully and to follow all the instructions before using for the first time. In addition to instructions for installation, use and maintenance of the appliance, you will find other useful advice in this brochure.

GUARANTEE

Your new appliance is under guarantee. You will find the guarantee certificate attached. If it is missing, request it from your retailer indicating the date of purchase, model and identification number which are engraved on the appliance's small registration plate.

Retain the certificate in order to present it to the Technical Assistance Service with the receipt or invoice in case of necessity.



This appliance conforms to the following **EEC Directives**:

- . **72/23 - 90/683** (Low Tension);
 - . **89/336** (Electromagnetic Compatibility);
 - . **93/68** (General Directives);
- and successive modifications.

Voltage tension: 230V / 400V 3N ~ 50Hz

Electrical power: 7.845 kW max

MANUFACTURER: ELECTROLUX ZANUSSI ELETTRODOMESTICI S.p.A.
Viale Bologna, 298
47100 FORLÌ (Italy)

Once your appliance has been installed by a qualified installer according to the recommendations contained in the second part of this brochure, we request you to read the following pages in order to get the best use from your cooking appliance.

These instructions are only valid for countries whose identification symbols are shown on the inside cover of this information brochure and on the appliance itself.

INSTRUCTIONS - ELECTRIC OVENS

This brochure must be kept together with the appliance for consultation at any time. If the appliance is sold or transferred to another person, ascertain that the brochure is also given, in order that the new user can be aware of the correct use of the machine and the relative warnings.

THESE WARNINGS HAVE BEEN PREPARED FOR YOUR USE AND SAFETY AND FOR THAT OF OTHERS, WE THEREFORE REQUEST YOU TO READ THEM CAREFULLY BEFORE INSTALLING AND USING THE APPLIANCE.

- This appliance has been designed for use by adults. Take care, therefore, of children who could attempt to play with it.
- The work of installation must be carried out by competent and qualified installers according to the regulations in force.
- Any modifications to the domestic installation which may be necessary for the installation of the appliance should only be carried out by competent personnel.
- For all repairs contact an authorized Technical Assistance Service and insist on original spareparts.
- It is dangerous to modify, or attempt to modify, the characteristics of this appliance.
- Do not place unstable or deformed pans on the plates to avoid their upsetting or their contents boiling over.
- Particular care should be taken when cooking with oil or fat.
- The appliance remains hot for a long time after being switched off. Supervise children when in use, paying attention that they do not touch surfaces or remain too close to the appliance when in use or before it is completely cooled.
- Always insert the dripping pan when using the grill or when cooking meat on the grill. Add a little water to the dripping pan to avoid fats creating unpleasant smells during the first few minutes of operation.
- Always use oven gloves to remove and replace food in the oven.
- When using for the first time we advise you to switch on the oven and allow it to heat whilst empty for approximately 15 minutes at maximum temperature. Then allow to cool before cleaning the inside of the oven with water and a non-abrasive cleaning product.
- The accessories (grill and dripping pan), must be washed before using for the first time.
- Take care when using cleaning products in spray form not to direct the spray onto the thermostat bulb.
- If, when placing food in the oven, or when removing it, a large quantity of oil, cooking juice, etc. spills onto the bottom of the oven, take care to clean before starting to cook to avoid unpleasant smoke and the possibility of its catching fire.
- Ensure that air can circulate around the appliance. Poor ventilation produces a lack of oxygen. In case of doubt ask the installer for advice.
- For reasons of hygiene and safety this appliance must always be kept clean. A build up of grease or other food can cause fires.
- This product is intended for the preparation of food and must not be used for other purposes.
- Avoid installation of the cooker near inflammable material (e.g. curtains, tea towels, etc.).
- Do not cover the sides, and particularly the base, of the oven with aluminium foil.
- The appliance is heavy, take care when moving.
- Before carrying out maintenance or cleaning, disconnect the appliance and allow to cool.
- Ensure that the oven grills are correctly inserted (see instructions).
- Only heat-resistant dishes should be placed in the drawer situated under the oven. Do not place inflammable items in it.
- If the appliance requires repair, this should be carried out by qualified personnel as you could cause damage. Contact the nearest Assistance Centre and only use original spareparts.

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When cooking in the oven or the grill, the appliance is subject to considerable heat, particularly around the door and nearby area. Take care, therefore, that children do not attempt to approach when playing.

If electrical appliances are plugged in near the oven, take care that the lead does not touch the cooking areas and does not become trapped in the oven door.

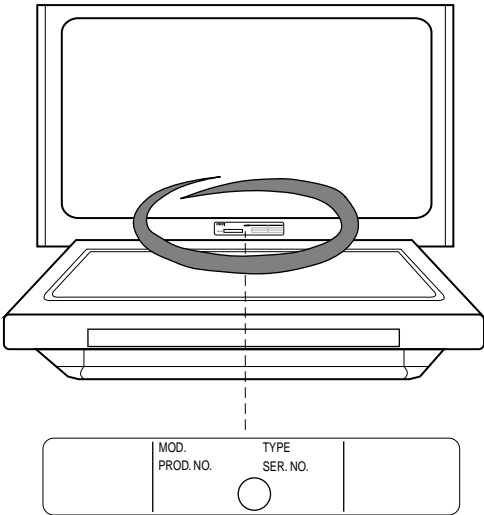
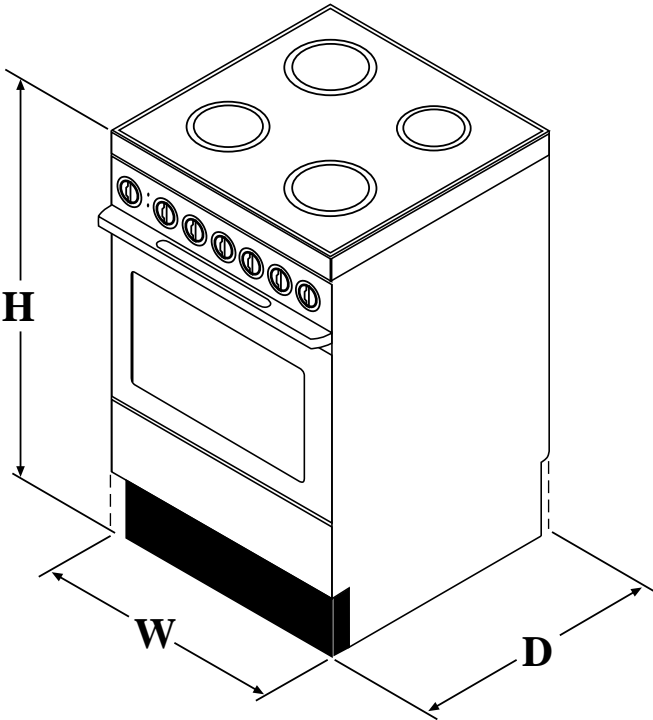


OVEN DOOR PROTECTION DEVICE

All our appliances comply with the European Safety Standards. Nevertheless, in order to ensure the highest safety level, and avoid little children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code (35791) and the Product No. shown on the rating plate (see page 45). Fitting instructions are provided with the kit package.

APPLIANCE DIMENSIONS

Height	Width	Depth
850 mm	600 mm	600 mm



The total power absorbed and supplementary technical data are shown on the small registration plate placed on the bottom of the oven (for access, open the oven door).

INSTRUCTIONS FOR USER

INSTALLATION

It is important that all operations relating to instalation and regulation be carried out by qualified personnel, according to the rules and regulations in force. Specific instructions are described in the chapter intended for the installer.

BEFORE using the appliance take care to remove the special film which protects parts in inox or stainless steel.

PYRO CERAM COOKING PLATE

The pyroceram cooking plate is equipped with a pilot light which turns on when the surface is too hot; it is a helpful device which protects users from burns.

This light turns on some minutes after the plate has been set into operation, and it stays on during the whole time of functioning and also when the plate is off to show the presence of residual heat in the pyroceram surface.

The pilot light turns finally off only when the surface temperature decreases to safety values (lukewarm temperature), more or less 50°C, allowing users to clean the plate with no risk.

The pyroceram cooking plate is resistant to sudden changes in temperature, it is insensitive to heat and cold and has also a good resistance to mechanical blows; a sharpened object, however, no matter if it is small (for example a point of a knife) can irreparably damage the cooking surface, jeopardising its functionality.

Attention: if the surface shows a crack, immediately switch the equipment off and call the Aftersales Service.

Before using the cooking plate for the first time, carefully wash the pyroceram plate with a non-abrasive detergent, dry it and then switch it on for about 10 minutes at the highest position (n. 6 of the knob).

When using the cooking plate for the first time, unpleasant smells, or smell of burnt material, might be smelt: this is absolutely normal and it is due to the evaporation of greasy working residues and of the dope used during the installation. These smells will vanish after some time of working.

PLATE CLEANING AND MAINTENANCE

First remove all food and grease residues from the cooking plate using a cleaning scraper.

Then clean the cooking plate at low heat; use a suitable detergent and absorbent paper.

Finally rub it with a wet cloth and dry it with a clean cloth.

WARNING: Never place aluminium foils or containers in plastic or other synthetic material on the hot pyroceram surface.

Anyway, if some of these materials should settle by accident on the plate, due to overheating, be careful to remove them immediately, using a scraper (it is not supplied).

In the same way, remove sugar or food residues with high sugar content, which may have split from saucepans.

Cleaning detergents can supply the pyroceram plate with a protective film against dirt and damage due to sugar-substances. To this purpose, this kind of product must be applied before cooking.

Never use scratching sponges, abrasive products, chemically powerful detergents (like spray oven detergents) or spot removers.

PRACTICAL ADVICE

COOKING RECIPIENTS

Remember that a large recipient offers a larger surface to heat and therefore cooks food quicker than a narrow recipient.

Always use recipients of a size suitable for the food to be cooked. In particular, take care that recipients are not too small for liquid preparations which could easily spill over or that they are not too big for food which must be cooked quickly; uncovered areas on the

bottom are easily burnt by fats and juice.

For cakes, it is preferable to use tins which do not open. A tin which opens lets out fruit juices and sugar which, when spilling onto the bottom of the oven, caramelize and are difficult to clean. Avoid placing pans with plastic handles in the oven as they may not support the heat.

ELECTRIC PLATES PYROCERAMIC

Sealed hotplates

The control panel incorporates knobs to operate the four hot plates. (Fig. 1)

Normal

This is a 7 position control knob: 0 = off and 1-6 indicate the levels of power up to the maximum.

Saucepans suitable for use on solid plate hobs should have several characteristics:

- they should be heavy duty.
- they should fit the heat area exactly, or be slightly larger for efficient use, NEVER smaller.
- they should have a flat base to ensure good contact with the plate (Fig. 2).

This is particularly important when using pans for high temperature frying or pressure cooking.

Ensure pans are large enough to avoid liquids being split onto the plates.

Never leave the plates on without a pan on them or with an empty pan on them.

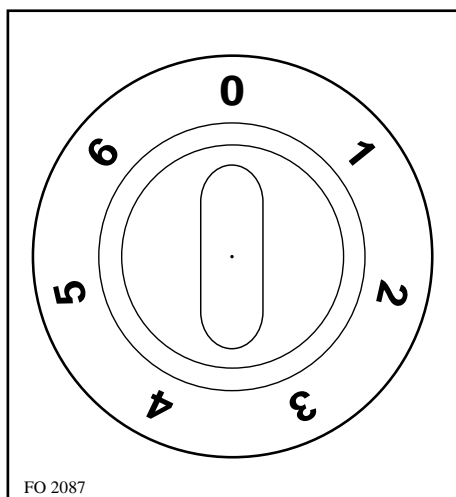


Fig. 1

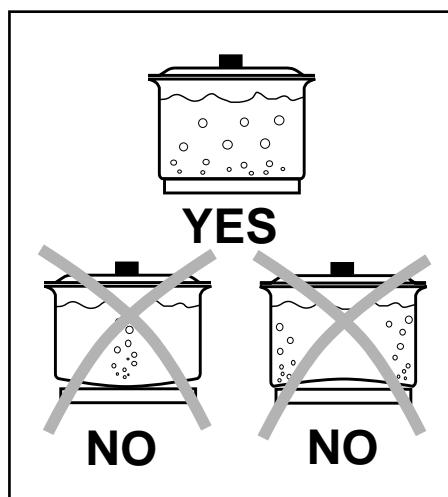







Fig. 2

ELECTRIC OVEN


Selector switch to choose type of cooking (Fig. 3) and thermostat regulation (Fig. 4).

These two switches allow you to choose the type of cooking (choice of heating element) as well as the temperature according to the requirements of the recipe.



MEANING OF SYMBOL

-  oven lighting
-  traditional cooking and roasting
-   cooking by fanned heat
-  grill


Cooking in the oven by traditional method (natural convection)

- Turn the selector knob to 
- Turn the thermostat knob to the required temperature

Cooking in the oven by fanned heat



- Turn the selector knob to  
- Turn the thermostat knob to the required temperature

Grill


- Turn the selector knob to 
- Turn the thermostat knob to the required temperature

All cooking operations must be carried out with the oven door closed

Defrosting

- Turn the selector knob to the position   to thaw frozen and deep-frozen foods quickly without applying heat

Note:

When the selector is in the position , turn the thermostat knob to «●» .

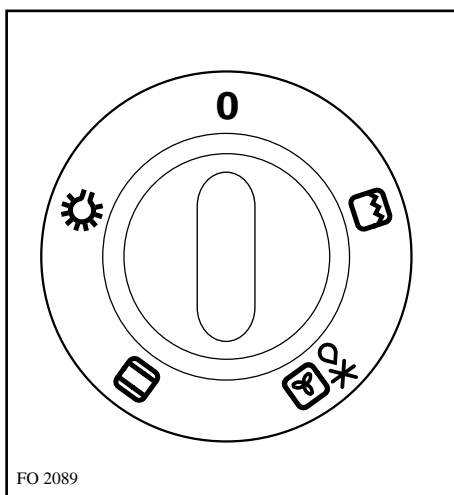


Fig. 3

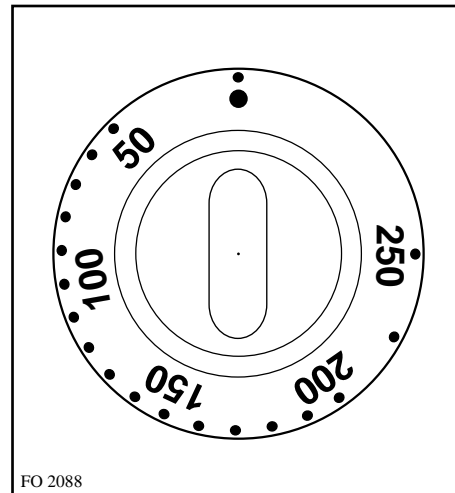


Fig. 4

Thermostat pilot lamp °C

Lights up each time the resistance becomes hot by action of the thermostat to reach or maintain the temperature corresponding to the position displayed.

General pilot lamp

Signals the connection of any heating element (oven or cooking plate).

Mechanical timer

The timer can be regulated for a maximum of one hour. The regulating switch (Fig. 5) must be turned in a clockwise direction to the 60 minutes position then in an anti-clockwise direction to the time required. Once the time chosen has elapsed, an acoustic signal intervenes which stops automatically. The timer cannot interrupt the operation of the oven upon action of the signal.

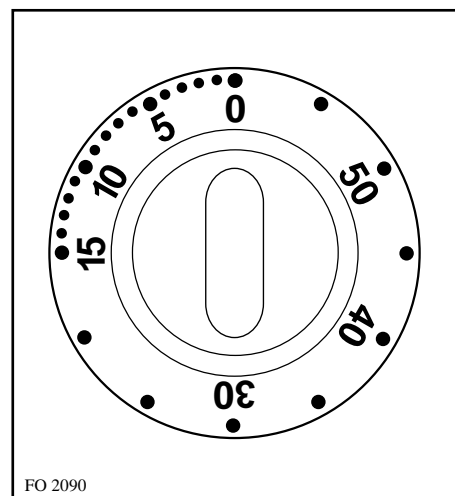


Fig. 5

SOME ADVICE FOR USE OF YOUR OVEN

COOKING IN THE MULTI-FUNCTION OVEN

The multi-function oven allows you to choose from the different cooking principles, that which is best suited to the dish to be cooked.

NATURAL CONVECTION

Air heated by the two resistances on the bottom and top of the oven, is circulated in the cavity in a homogenous manner. Place dishes on the central grids. Use the top or bottom grids to apply more heat to the upper or lower parts of food.

FANNED HEAT

Released by a resistance placed behind the back panel, hot air is circulated evenly and very quickly in the oven by a fan. The horizontal circulation of hot air at an even temperature permits multi-cooking; several similar or different dishes cook together without exchanging smells. For example: a pie, fish or 3 pie bases at the same time.

When cooking on one level, place on the lower grid for better cooking control.

PRACTICAL ADVICE FOR COOKING

Cakes

Cakes usually require a moderate temperature (150 to 200°C) and preheating for approximately 10 minutes. For best results, do not open the oven door until 3/4 of the cooking time has elapsed.

Beaten mixtures must come off the spoon with difficulty, as excessive fluidity would prolong cooking unnecessarily.

In the case of preparations of shortpastry which must be filled with a very wet filling, to obtain a crisp pastry it is sufficient to cook the pie base for 2/3 before filling. The pie will then be returned to the oven to complete cooking. If putting 3 trays of cakes into the oven at the same time (cooking by fanned heat) we advise you to leave one grid free between the two lower ones (Fig. 6).

Fig. 6

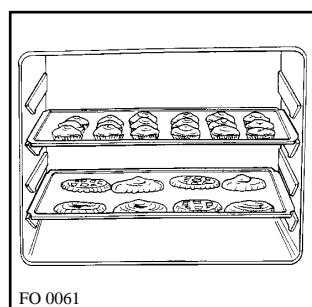
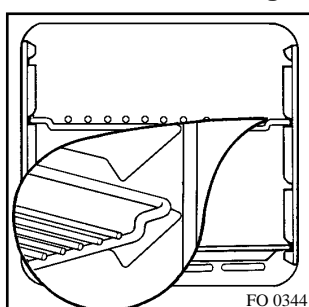


Fig. 7



Meat and fish

Very tender red meats, to be cooked rare, must be cooked at a very high temperature (200°C-250°C) to retain all their juices.

For white meat, poultry and fish choose a lower temperature (150°C-175°C).

Ingredients for sauces should only be put in the dish immediately if cooking time is brief, otherwise they should be added during the last half hour.

A quicker cooking time is required for roast beef and fillet.

Roast meats and poultry can be placed directly on the grill support, in this case the dripping pan should be inserted in a lower grid.

The grill convexity should be turned to the top or bottom according to the thickness of the meat (Fig. 7). Roasts can also be placed in earthenware dishes or in heat-resistant glassware. Wait at least 15 minutes before cutting meat in order to allow juices to stabilize. Add a little water to the dripping pan to reduce the formation of smoke inside the oven. If the water evaporates during cooking, add some more to avoid the formation of steam.

After cooking, keep dishes hot in the oven at minimum temperature.

Attention!

Do not cover the oven with aluminium foil. Do not place casseroles, the dripping pan or cake trays on the bottom of the oven.

The resulting accumulation of heat would affect cooking results and damage the enamel.

ADVICE FOR GRILLING

Almost all types of meat can be grilled, with the exception of some lean game and meatballs. After oiling, place the meat and fish directly on the grill. This will be placed at the height best suited to the type of food to be cooked. The grill convexity will be turned towards the top or bottom according to the thickness of the piece (Fig. 7). Insert the dripping pan in the first grid from the bottom.

A little water in the dripping pan will facilitate oven cleaning.






COOKING TIMES

Cooking times can vary slightly according to the type and size of different preparations. We advise you to check your first preparations, as when preparing the same dishes in the same conditions you will always obtain the same results. The times and temperatures indicated in the following table are provided as an indication.

We have shown two temperatures for each type of food. We advise you first choose the lower temperature and pass to a higher temperature if, for example, dishes are not sufficiently cooked.

We advise you to consult the cooking tables when first using the oven, thereafter adapting it to your needs and uses.




TABLE FOR TRADITIONAL AND FANNED HEAT COOKING

QUANTITY g.	FOODS	 Traditional cooking		 Fanned heat		Cooking times  in Minutes	REMARKS
		Level 	Tempe- rature °C	Level 	Tempe- rature °C		
1000 500 500 250	CAKES						
	Mixture with beaten egg whites	2	180	2 (1 and 3)	160	45 ~ 60	
	With raised mixture	1	180	2 (1 and 3)	160	20 ~ 35	
	Shortpastry - pie base	2	180	2 (1 and 3)	160	20 ~ 30	
	Cheesecake	1	175	2	150	60 ~ 80	
	Apply pie	1	180	2 (1 and 3)	160	40 ~ 60	
	Strudel	2	175	2 (1 and 3)	150	60 ~ 80	
	Jam tarts	2	180	2 (1 and 3)	160	45 ~ 60	
	Small cakes	2	180	2 (1 and 3)	160	15 ~ 25	
	Biscuits	2	180	2 (1 and 3)	160	10 ~ 20	
	Meringues	2	100	2 (1 and 3)	100	90 ~ 120	
	BREAD AND PIZZA						
	White bread	1	200	2	175	45 ~ 60	1 load
	Wholemeal bread	1	200	2	175	30 ~ 45	in tin
	Bread rolls	2	200	2 (1 and 3)	175	20 ~ 35	8 bread rolls
	Pizza	1	220	2 (1 and 3)	200	20 ~ 35	on tray
	FLANS						
	Macaroni	2	200	2 (1 and 3)	175	40 ~ 50	
	Vegetable	2	200	2 (1 and 3)	175	45 ~ 60	
	Small quiches	2	200	2 (1 and 3)	175	35 ~ 45	
	Lasagne	2	200	2	175	45 ~ 60	
	MEAT						
1000	Roast beef	2	200	2	175	50 ~ 70	Cooked on the grill
1200	Roast pork	2	200	2	175	100 ~ 130	Cooked on the grill
1000	Roast veal	2	200	2	175	90 ~ 120	Cooked on the grill
1500	Roast sirloin	2	220	2	200	50 ~ 70	Cooked on the grill
1200	Lamb	2	200	2	175	110 ~ 130	Leg
1000	Chicken	2	200	2	175	60 ~ 80	Whole
4000	Turkey	2	200	2	175	210 ~ 240	Whole
1500	Duck	2	175	2	160	120 ~ 150	Whole
3000	Goose	2	175	2	160	150 ~ 200	Whole
1200	Rabbit	2	200	2	175	60 ~ 80	In pieces
FISH							
1000	Whole	2	200	2 (1 and 3)	175	140 ~ 60	2 fish
800	Filletts	2	200	2 (1 and 3)	175	30 ~ 40	4 filletts

REMARKS

- 1) Cooking times do not include preheating, we advise you, particularly for cakes, pizzas, bread, to preheat the oven for approximately 10 minutes.
- 2) The indication of levels between brackets is the one to be used when cooking on several levels.
- 3) All cooking must be carried out with the oven door closed.

GRILLING

FOODS	Quantity		 Grilling		Cooking time in minutes 	
	Number of pieces	Grams	Level 	Tempe- rature °C	Top	Bottom
Steak	4	800	4	max.	10	8
Pork chops	4	600	4	max.	12	8
Sausages	8	500	4	max.	10	6
Chicken pieces	6	800	3	max.	30	20
Various kebabs	4	700	4	max.	12	10
Chicken breast	4	400	4	max.	13	10
Halved tomatoes	8	500	4	max.	12	—
Fish, fillets	4	400	4	max.	8	6
Scallops	6	—	4	max.	12	—
Welsh rarebit	4	—	4	max.	8	—
Slices of bread	4	—	4	max.	2~3	1

The dripping pan must be inserted on the lowest level

MAINTENANCE

Cleaning of the cooker

Splashes of juice, fruit juice, etc. must be removed as quickly as possible with a damp cloth as they could, in time, cause the enamel to lose its shine.

To remove light scratches from the enamel, use slightly abrasive cleaning products in powder form. Do not use steel wool or knives to remove deposits of dirt.

For daily cleaning use soap and water or one of the numerous products available commercially.

Wash the enamelled grills with water and a cleaning product.

Only clean the electric plates once they have become cold.

Cleaning of the oven

Carefully clean the oven after use and whilst still slightly warm. In fact this is when deposits of fat or similar, fruit juices, particles of sugar or grease can be most easily removed as they will not have had time to become hard.

Use hot water and a cleaning product or a product in spray form which can be obtained commercially.

When using, follow with manufacturer's instructions. Do not direct sprays onto parts in burnished steel, as you could damage them.

Clean oven accessories (grill, dripping pan, etc.) with hot water and a cleaning product.

Remove any deposits by means of a slightly abrasive powder.

Never cover the sides or the bottom of the oven with aluminium foil to collect splashes of fat.

The resultant accumulation of heat would affect cooking results and could damage the enamel.

Replacement of oven lamp

Disconnect the appliance; unscrew the glass protection cap (Fig. 8), unscrew the lamp and replace with another which can support **high temperatures (300°C)** and having the following characteristics:

Tension: 230V (50 Hz)

Power: 15W

Cap: E14

Remount the glass cap and reconnect the appliance.

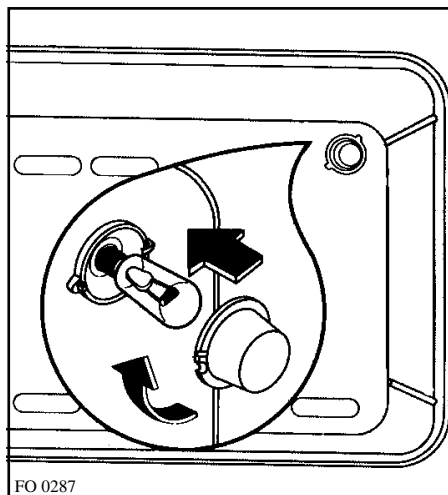


Fig. 8

Cleaning of the oven door

To clean the oven door completely it is advisable to dismount it by following these instructions (Fig. 16):

- open the door completely;
- turn the two staples positioned on the hinges' arm 180°;
- partially open the door to an angle of -30°, lift the door and remove from the front.

Replace the door by carrying out the operations described in reverse.

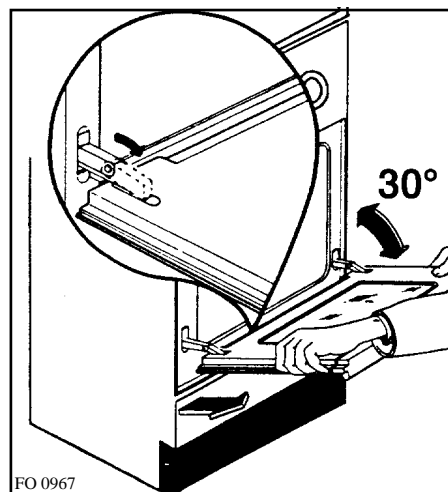


Fig. 9

INSTRUCTIONS FOR THE INSTALLER

The following instructions are intended for the installer in order that the operations of installation, regulation and maintenance are carried out in the best possible manner and according to the regulations in force. All interventions must be carried out with the appliance disconnected.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGES CAUSED BY AN INSTALLATION WHICH DOES NOT CONFORM TO THE REGULATIONS IN FORCE.

Installation and maintenance of the appliance must be carried out by a professional qualified according to the articles regulating the art in force, notably: NBND 51003.

For appliances connected to the electricity network: regulation NBN.

We shall not be responsible in case of accidents or incidents caused by inexistent or defective earthing.

PLACEMENT

This is a type X appliance.

It has been designed to be placed between two furniture units whose height does not exceed the cooker's plate height (EN 60 335-2-6).

WHEN THE COOKER IS FIRST INSTALLED

Once the cooker has been installed it is important to remove the protective materials which were put on in the factory.

Switch the oven control to MAX and leave it to run, empty, for 30 minutes to remove any unpleasant new smells. Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.

LEVELLING

The cookers are supplied with adjustable feet fitted on the back and front angles of the base.

The feet can be regulated (Fig. 10) to adjust the height of the appliance to that of the neighbouring units and for an even distribution of liquids contained in pans.

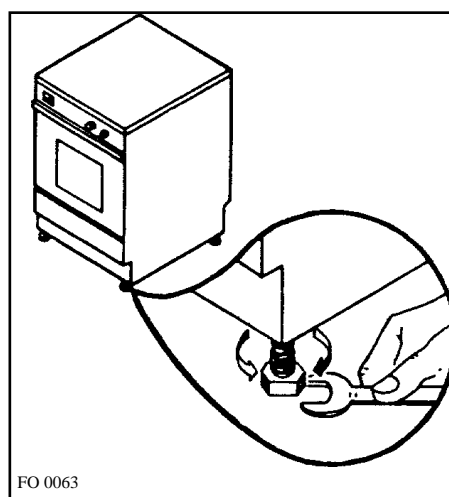


Fig. 10

ELECTRICAL CONNECTION

Prior to making the electric al connection, make sure that:

- The protection fuse and the domestic wire system are suitable to carry the total electric load of the oven (see rating plate).
- Your domestic wiring system has an efficient earth connection in compliance with the rules and laws in force.
- The wall socket or the omnipole switch used for the electrical connection can easily be reached after the oven is built in.

The appliance is delivered without an electric supply cable, therefore, you will have to fit to it a supply cable with standard plug, suitable for the total electric load shown on the rating plate.

The plug is to be inserted into a suitable wall socket. If you require a direct connection to the electric network (mains), it will be necessary to fit between the appliance and the mains an omnipole switch, aith a minimum gap between contacts of 3 mm. suitable for the required load and in compliance with rules in force. The green 1 yellow ground wire must not be interrupted by the switch.

The supply cable must in all cases be laid out in such a way as to ensure that it does not reach at any given point a temperature 50°C higher than the ambient temperature.


The manufacturer disclaims any liability in case these accident-preventing rules are not observed.

Suitable power supply cables are the following types, considering the respective necessary section of cable.

- H07 RN-F
- H05 RN-F
- H05 RR-F
- H05 VV-F

CONNECTING THE TERMINAL BOARD

The appliance incorporates an easily accessible 6-pole terminal board whose jumpers (bridges) are already pre-set for operation on 230 V single-phase (Fig. 11). In case where different mains voltage is present, the jumpers on the terminal board must be arranged as shown in the diagram (Fig. 12).

The ground cable must be connected to terminal .

After connecting the supply cable to the terminal board, secure it with a junction clamp.

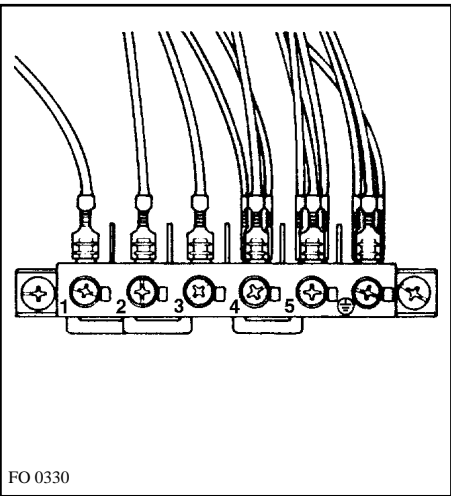






Fig. 11

230V 3~	1 2 3 4 5		Section of cable (min.) 4 x 1.5 mm ²
	L1 L2 L3 PE		
230V 1~	1 2 3 4 5		Section of cable (min.) 3 x 2.5 mm ²
	L1 N PE		
400V 2N~	1 2 3 4 5		Section of cable (min.) 4 x 2.5 mm ²
	L1 L2 N PE		
400V 3N~	1 2 3 4 5		Section of cable (min.) 5 x 1.5 mm ²
	L1 L2 L3 N PE		

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Fig. 12

WHAT TO DO IF THE APPLIANCE DOES NOT WORK

If the appliance does not work correctly, before contacting the technical assistance, check the following points:

If the appliance fails to operate:

- check that the socket switch and/or the switch from the supply to the oven are ON.

If the oven does not come on:

- check that the programmer is properly set for manual operation, or that you have programmed any automatic cooking correctly.
- check that it is properly plugged in.
- check that the socket switch is turned on.
- check that the socket is supplying power - do this by plugging in another appliance that is known to be working properly.
- check that the fuse is intact.

If the hob area does not work:

- check that you are turning the correct control knob.

The oven does not heat:

- check that the oven switch is in the working position.

Cooking time is too long:

- check that the temperature chosen is suitable to the food to be cooked.

The oven produces smoke:

- we advise you to clean the oven after each use; when cooking meat splashes of fat are formed, if they are not cleaned they can cause smoke and smells during successive cooking (see paragraph concerning cleaning).

The oven light does not work:

- the lamp has certainly burnt; to replace follow the instructions provided in the paragraph on this subject.

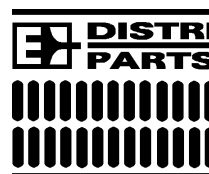
If, after all the controls indicated above, the appliance still does not work, contact your nearest technical assistance centre providing them with full details of your appliance: model and registration number.

TECHNICAL ASSISTANCE

Before leaving our workshops, this appliance has been tested and adjusted by experts and specialized personnel in order to give you the best possible results. Any repairs or adjustments necessary thereafter should be made with great care and attention. For this reason, we recommend you should always contact the retailer who sold you the appliance or our nearest Assistance Centre specifying the type of fault and the model of your appliance.

ORIGINAL SPAREPARTS

Original spareparts, certified by the product manufacturer and carrying the following symbol



are only available at our Technical Assistance Centre and authorized spareparts shops.