

ZANUSSI

MIXED FUEL COOKER ZCM 700 X

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance

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Important Safety Information



You MUST read these warnings carefully before installing or using the appliance. If you need assistance, contact our Customer Care Department on 08705 727727

Installation

- This cooker must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- This cooker is heavy. Take care when moving it. Do not move the cooker using the oven door handle. When moving it, take care not to make it slide on the floor, because this will damage the cooker's feet.
- Any gas installation must be carried out by a registered CORGI installer.
- Remove all packaging before using the cooker.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the cooker in any way.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooker.
- Unstable or misshapen pans should not be used on the hob burners as unstable pans can cause an accident by tipping or spillage.
- Never leave the cooker unattended when cooking with oil and fats.
- This cooker should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- Never use plastic dishes in the oven or on the hob burners. Never line any part of the oven with aluminium foil.
- Always ensure that the oven vent which is located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above the cooker.

Child Safety

- This cooker is designed to be operated by adults. Do not allow children to play near or with the cooker.
- The cooker gets hot when it is in use. Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the cooker.

During Use

- This cooker is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooker will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the cooker for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this cooker if it is in contact with water. Do not operate the cooker with wet hands.

Service

- This cooker should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

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Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Step by step instructions for an operation

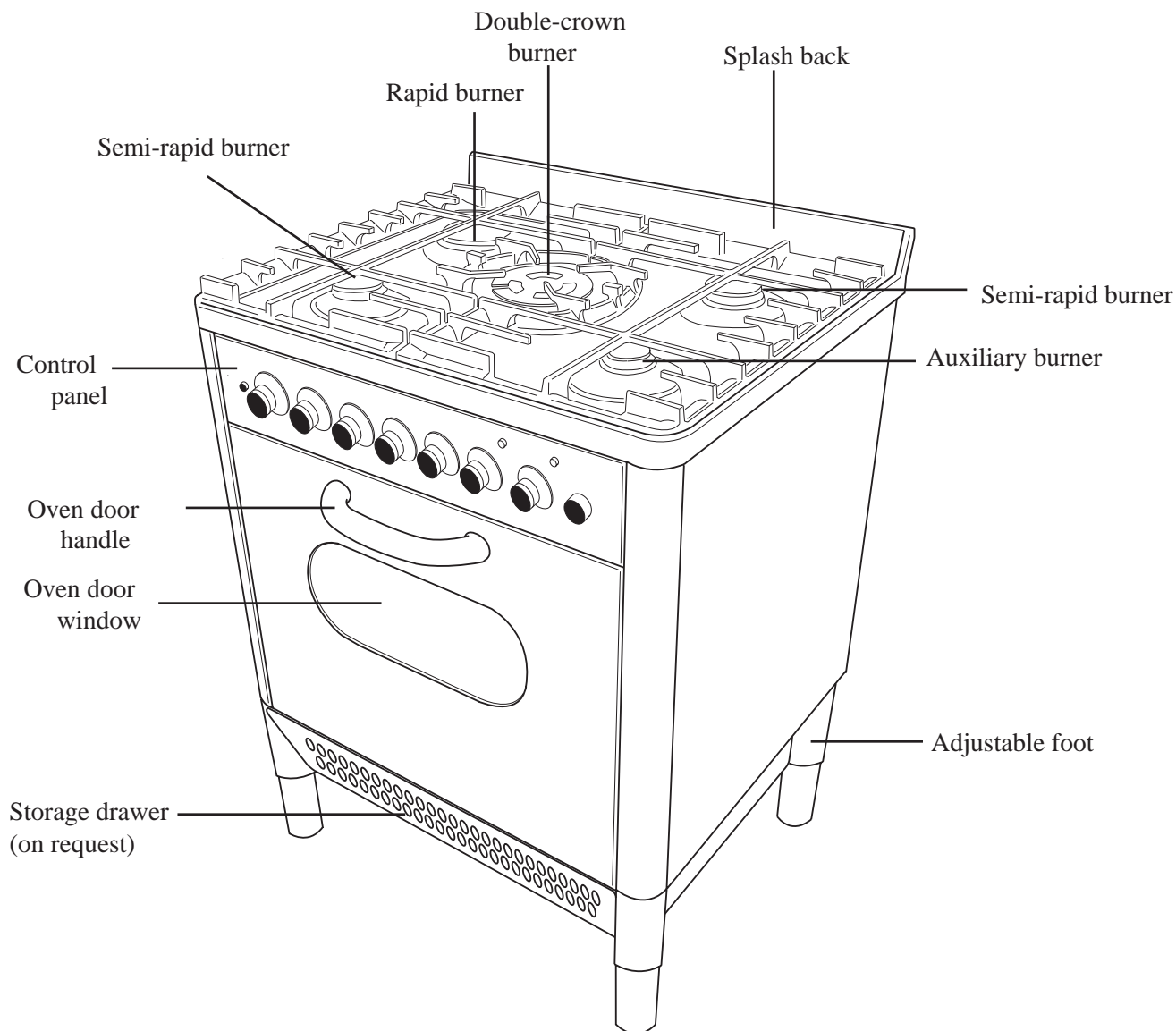


Hints and Tips



This appliance is manufactured according to the following EEC directives:
73/23 EEC - 90/683 EEC - 93/68 EEC -
89/336 EEC current edition.

Description of the Cooker



INSTALLATION



Any gas installation must be carried out by a registered CORGI installer, and in accordance with existing rules and regulations.

The relevant instructions are to be found in the second section of this manual.

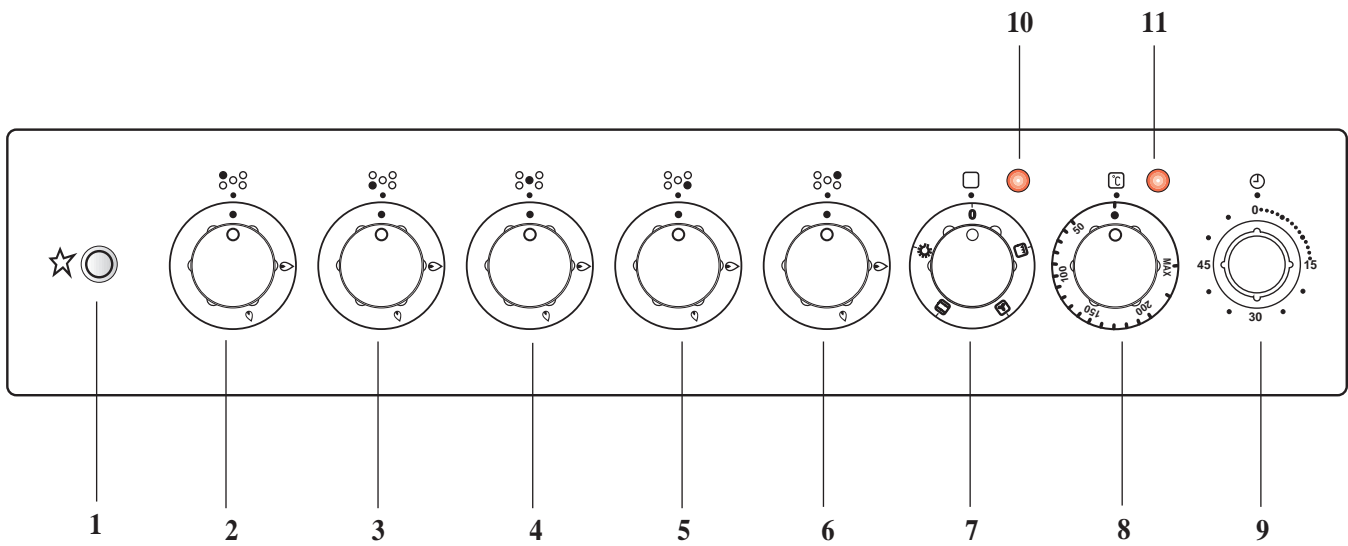
Please ensure that when the appliance is installed, it is easily accessible for the engineer in the event of a breakdown.

WHEN THE COOKER IS FIRST INSTALLED



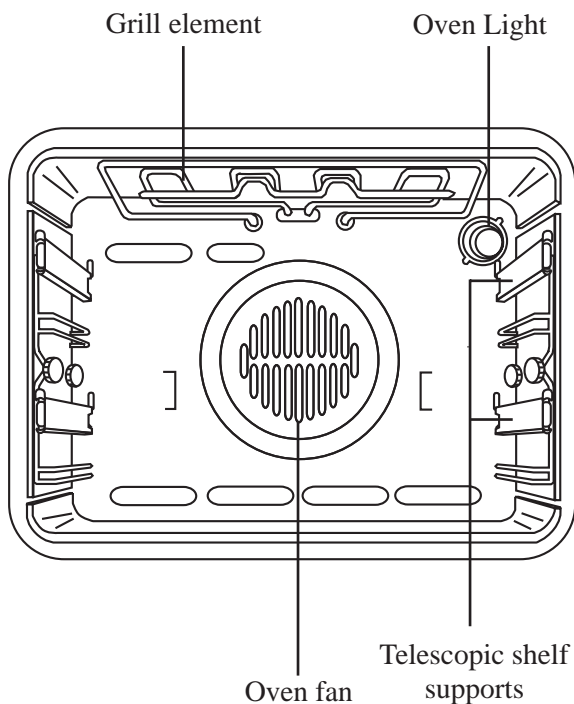
Once the cooker has been installed, it is important to remove any protective materials, which were put on in the factory.

Control Panel

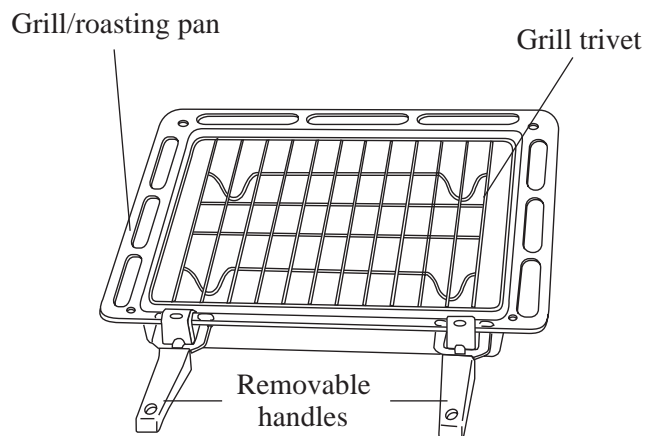


- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Electric ignition push button 2. Back left burner control knob (rapid) 3. Front left burner control knob (semi-rapid) 4. Central burner control knob (double crown) 5. Front right burner control knob (auxiliary) | <ol style="list-style-type: none"> 6. Back right burner control knob (semi-rapid) 7. Oven function control knob 8. Oven thermostat control knob 9. Minute minder control knob 10. General control lamp 11. Oven control lamp |
|---|--|

The Oven Cavity



Accessories



Operation

HOB BURNERS

To light a burner, turn the relevant control knob anticlockwise to maximum position. At the same time push the electric ignition button which is marked with a little spark. Upon ignition, keep the knob pushed down about 5 seconds, then adjust the flame as required.

If the burner does not ignite, turn the control knob to zero, and try again.



When switching on the mains, after installation or a power cut, it is quite normal for the spark generator to be activated automatically.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

Burner	minimum diameter	maximum diameter
Large (rapid)	160 mm.	260 mm.
Medium (semi-rapid)	120 mm.	240 mm.
Small (Auxiliary)	80 mm.	160 mm.
Central (2 crown)	180 mm.	260 mm.



If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.



As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.







Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

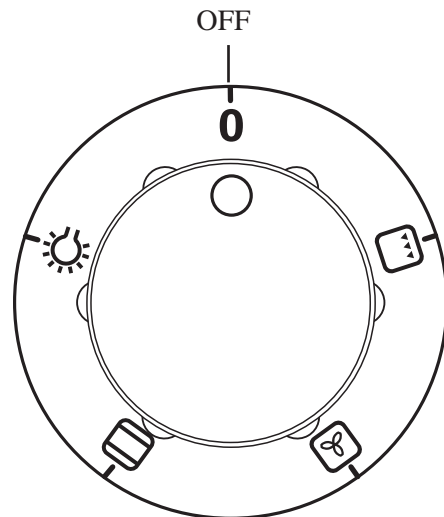


If the control knobs become difficult to turn, please contact your local Electrolux Service Centre.

Electric Oven

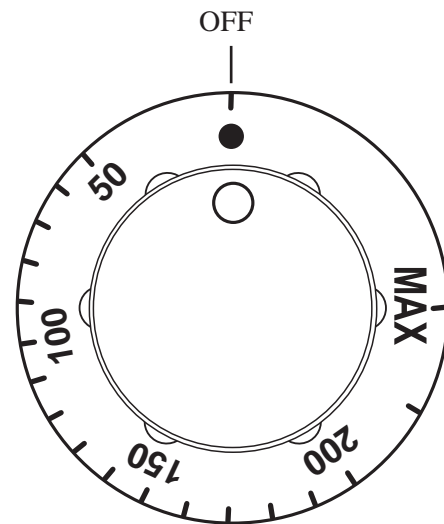
Oven Function Control Knob

-  Oven Light - The oven light will be on without any cooking function
-  Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven.
-  Fan cooking and defrost setting - This function allows you to roast or roast and bake simultaneously using any shelf. It can also be used to assist in thawing of frozen food (see page 12).
-  Grill - The heat comes only from the top element.



Thermostat Control Knob

Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C (MAX).

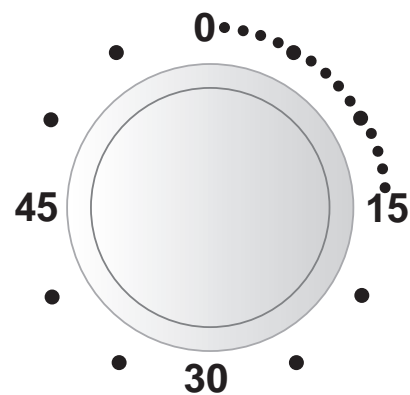


Minute minder

The minute minder will mark the end of a timed period with an acoustic alarm. The maximum timing is 60 minutes.

Turn the Minute Minder knob clockwise to the maximum time position, then turn it back to the required time.

The Minute minder will not affect in any way the oven operation, if it is in use.




Before the First Use of the Oven



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

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.



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

This procedure should be repeated with the fan cooking and grill function for approximately 5-10 minutes.

Using the Oven



- Always cook with the oven door closed.
- 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.

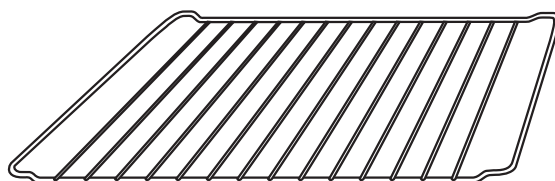
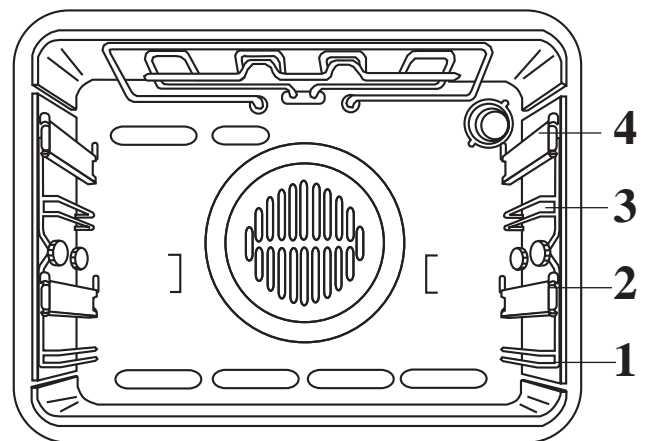


- The oven has four shelf levels, and is supplied with two shelves. Level 2 and 4 from the bottom are supplied with special telescopic shelf supports (see next page).

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

- Do not place cookware directly on the oven base.

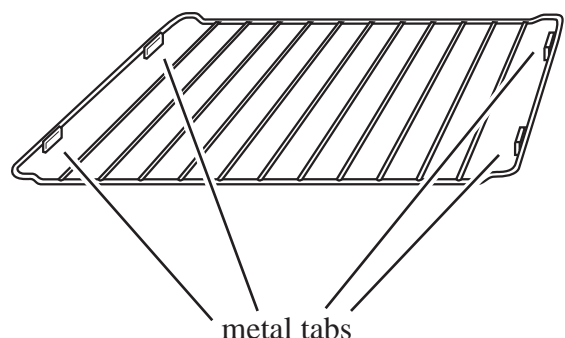
Your oven is supplied with one normal shelf for use on the telescopic shelf supports and one anti-tip shelf.



NORMAL SHELF


The anti-tip shelf has four small metal tabs on its frame to prevent it from sliding out from the shelf supports.

ANTI-TIP SHELF



Telescopic shelf supports

The oven shelf supports are provided with telescopic shelf supports at level 2 and 4 from the bottom.

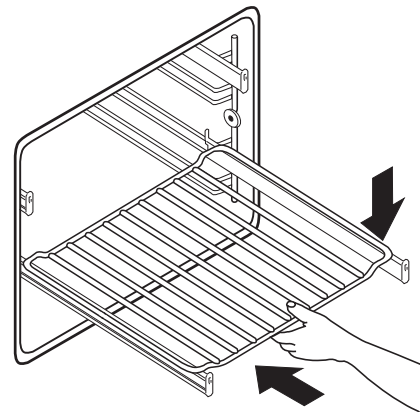
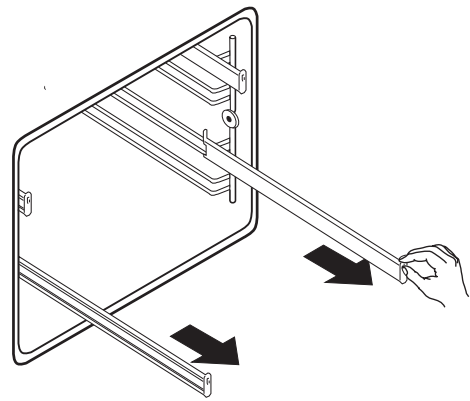
-  1. Pull the right and left hand telescopic shelf supports completely out, as shown in the diagram.
2. Place the shelf or the dripping pan on the telescopic shelf supports, as shown in the diagram, then gently push them all inside the oven.



Do not attempt to close the oven door if the telescopic shelf supports are not completely inside the oven. This could damage the door enamel and glass.

The anti-tip shelf is not designed for use on the telescopic shelf supports.

Please, do not use the anti-tip shelf on the telescopic shelf supports, as it will be unstable and may fall.



Hints and Tips

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

To prevent discoloration, regularly wipe away condensation and also soilage from surfaces.

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.


- A** Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and underneath browning.
- B** Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and underneath browning.

Using the Conventional Oven

When using this setting, heat comes from both the top and bottom elements. This allows you to cook on a single level and is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans.

Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.

How to Use the Conventional Oven

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

THINGS TO NOTE

- The oven light will come on when the oven function control knob is set.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show that temperature is being maintained.

Hints and Tips

The middle shelf position allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.

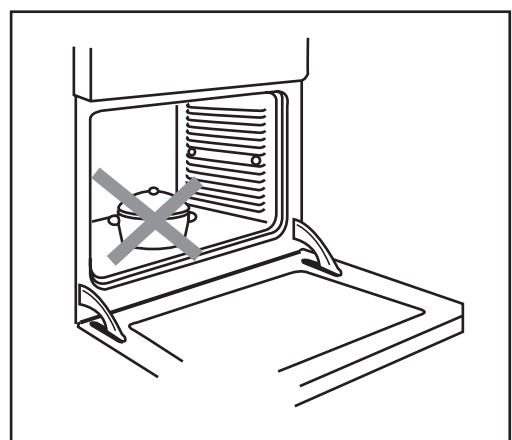
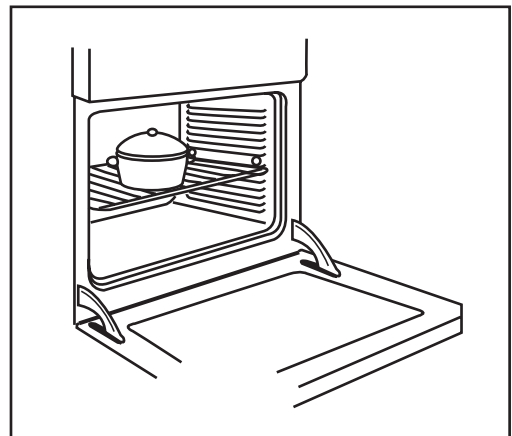
The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.


Always place dishes centrally on the shelf to ensure even browning.

Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

Do not place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage will occur.

For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting.



 Single level cooking gives best results. If you require more than one level cooking use the fan oven function.

Cooking Chart

Food	Thermostat	Runner	Time Position
Biscuits, cookies	170-200	3	25-20 min.
Bread, yeast doughs	200-230	2	35-45 min.
Casseroles	140-170	2	90-180 min.
Small cakes	170-180	2	18-25 min.
Cakes Madeira	160-180	2	60-90 min.
Rich fruit	130-140	2	60-150 min.
Choux pastry, eclairs	200-230	2	30-35 min.
Fish	200-230	2 or 3	20-40 min.
Fruit pies, plate tarts, crumbles	180-210	2	50-65 min.
Meringues	90-100	2	90-150 min.
Milk puddings	140-160	2	90-150 min.
Paté, terrine (in bain marie)	160-180	1	60-90 min.
Pizzas	200-230	2	25-30 min.
Puff pastry, vol au vents	230-260	2	15-25 min.
Quiches, flans	170-200	2	50-60 min.
Scones	210-220	2	8-12 min.
Soufflé	200-230	2	35-45 min.
Stuffed vegetables	230-250	2	34-45 min.
Roast meat + poultry: see chart at page 16			
Yorkshire pudding	200-230	2	40-50 min.
Keeping warm, heating dishes	90-100	2	

Using the Fan Oven & Defrosting function

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 advantages of cooking with this function are:

✓ **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 chart at page. 14. 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 runner 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.

How to Use the Fan Oven

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

THINGS TO NOTE

- The oven light will come on when the oven function control knob is set.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show that temperature is being maintained.

Hints and Tips

Runner positions are not critical, but make sure the shelves are evenly spread.

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.

A shelf may be placed on the floor of the oven. Place dishes on a shelf in this position rather than on the oven base, to allow air circulation around the food.

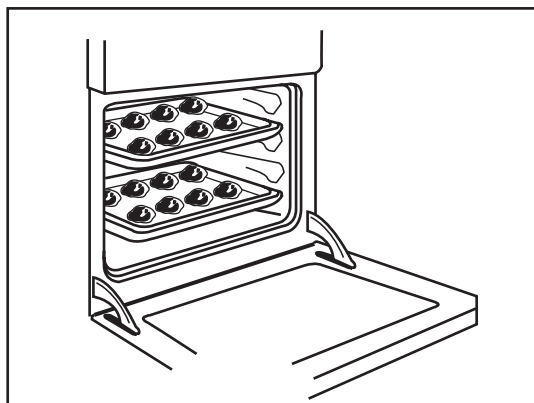
When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be 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 by 10°C 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 or burner as this may cause the enamel to crack.



How to Use Defrosting

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

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.

Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- **ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.**
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

Refer to the table at page 15 for approximate defrosting times.

Cooking Chart

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Food		Thermostat	Runner Position	Time
Biscuits, cookies	2 trays	160-190	1-3	18-25 min.
Bread, yeast doughs	2 trays	170-200	1-3	35-45 min.
Cakes, Victoria sandwich	2 trays	160-170	1-3	20-28 min.
Choux pastry, eclairs	2 trays	170-200	1-3	30-35 min.
Fruit pies, plate tarts, crumbles	2 trays	170-200	1-3	50-65 min.
Meringues	2 trays	70-90	1-3	90-150 min.
Puff pastry, vol au vents	2 trays	200-230	1-3	20-35 min.
Scones	2 trays	200-210	1-3	8-12 min.

Roasting Chart

When roasting, ensure the meat is cooked thoroughly, use a meat thermometer if preferred to check the centre temperature has reached the required temperature (see table below).

Meat	Thermostat	Cooking
Beef	170°-180°C	20-30 min per 1/2 kg (1 lb) and 20-30 min over
Lamb	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Pork	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Chicken	170°-180°C	15-20 min per 1/2 kg (1 lb) and 20 min over
Turkey and goose	170°-180°C	15-20 min per 1/2 kg (1 lb) up to 3 1/2 kg (7 lb) then 15 min per 1/2 kg (1 lb)
Duck	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Pheasant	170°-180°C	35-40 min per 1/2 kg (1 lb) and 35-40 min over
Rabbit	170°-180°C	20 min per 1/2 kg (1 lb) and 20 min over

Defrosting Chart

Food	Defrosting time (Mins)	Standing time (Mins)	Notes
Chicken 1000 g.	100-140	20-30	Place the chicken on an inverted saucer on a large plate. Defrost open and turn at half time or defrost covered with foil. Remove giblets as soon as possible.
Meat 1000 g.	100-140	20-30	Defrost open and turn at half time or cover with foil
Meat 500 g.	90-120	20-30	As above
Trout 150 g.	23-35	10-15	Defrost open
Strawberries 300 g.	30-40	10-20	Defrost open
Butter 250 g.	30-40	10-15	Defrost open
Cream 2 x 200 g.	80-100	10-15	Defrost open (cream is easy to whip even if parts of it are still slightly frozen)
Cake 1400 g.	60	60	Defrost open


The times quoted in the chart should be used as a guide only, as the speed of defrosting will depend on the kitchen temperature. For example, the colder the ambient temperature, the longer the defrosting time.

Grilling



Grilling must be carried out with the oven door closed. The grill pan handles must be removed from the pan.

How to Use the Grill

1. Turn the oven control function knob to .
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

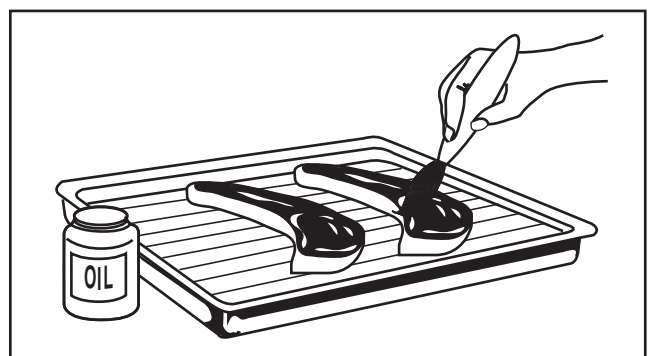
During cooking, the thermostat control light will operate in the same way as described for the fan oven function.

Hints and Tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air 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.

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

Food	Conventional Grill Time (Min)
Bacon rashers	2-3 each side
Beefburgers	6-10 each side
Chicken joints	10-15 each side
Chops: lamb pork	7-10 each side 10-15 each side
Fish: whole trout/herring fillets plaice/cod	8-12 each side 4-6 each side
Kebabs	10-15 each side
Kidneys: lamb/pig	4-6 each side
Liver: lamb/pig	5-10 each side
Sausages	10-15 turn as required
Steaks: rare medium well	3-6 each side 6-8 each side 7-10 each side
Browning only	3-5



Cleaning the Hob



*Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the hob from the electricity supply.*

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.



Pan Supports

When washing the pan supports, take care when drying them as the enamelling process occasionally leaves rough edges. If necessary, remove stubborn stains using a paste cleaner.

The Burners

The burner caps and crowns can be removed for cleaning.

Wash the burners caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.

Cleaning the Oven



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

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.

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.

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 washing up liquid has been added.



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

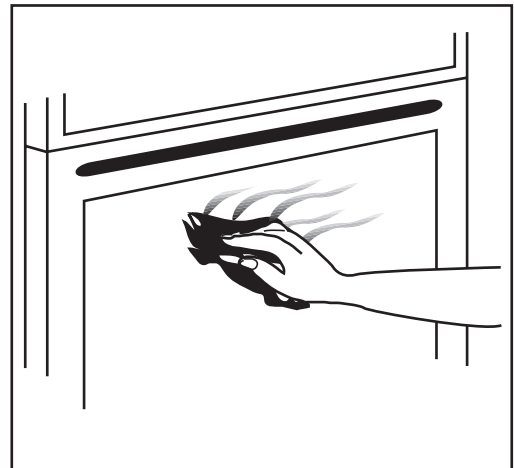
- Household detergent and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

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, or Bar Keepers Friend is used.



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.



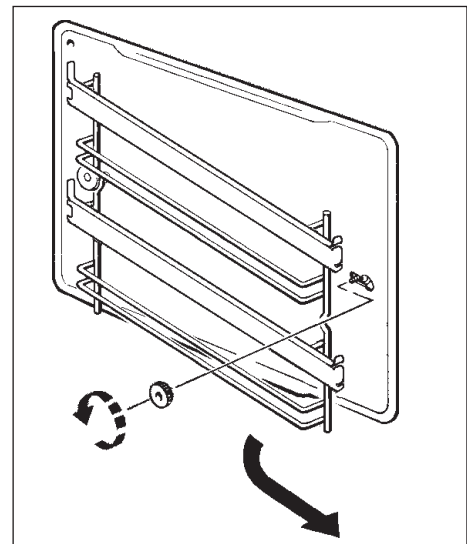
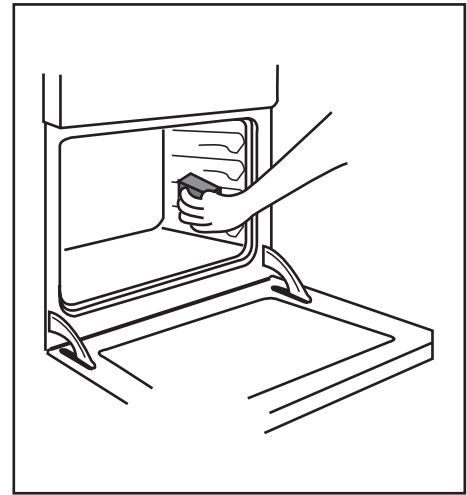
Oven Cavity

The enamelled 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.

If the soilage has become set, after the oven has cooled down, the following process will help to soften the splatters to help make cleaning easier.

1. Place the grill/ meat pan on the oven shelf positioned in the lowest runner.
2. Add a few drops of washing-up liquid to the pan and fill to about 12 mm. with boiling water from the kettle.
3. Close the oven door, turn the oven function knob on fan oven (🌀) and set the thermostat knob on 50°C.
4. After 15 minutes, turn off the thermostat and allow the fan oven to continue without heat for a further 5 minutes, when the temperature of the water will have cooled down.
5. Carefully remove the pan of water from the oven and use normal oven cleaners to clean away soil residues.
6. Leave a little of the soapy water to soak into any burned on spillage on the floor of the oven for a longer time if necessary.



Oven Shelves and Shelf Supports

To clean the oven shelves and the shelf supports, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

The shelf supports can be removed for easy cleaning (see diagram). Please, ensure the retaining nuts are secure when refitting the shelf support.

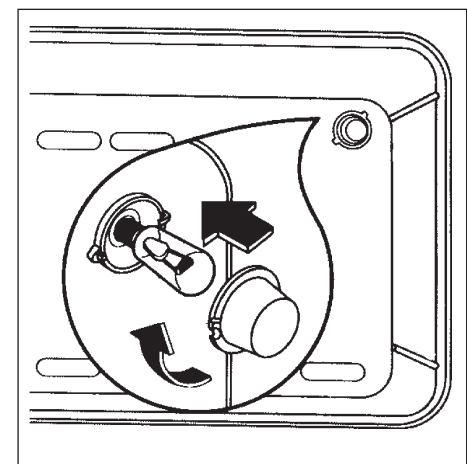
i When cleaning the shelf supports, take care not to remove the lubricating grease behind the telescopic runners. This is meant to ensure their good operation.

Oven lamp replacement

Disconnect the appliance.

Unscrew the lamp and substitute it with another suitable for higher temperature (300°C) having the following characteristics:

Tension: 230-240V (50Hz)
Power: 25W
Convection: E14



If something goes wrong

SYMPTOM	SOLUTION
<ul style="list-style-type: none"> ■ The cooker does not operate. 	<ul style="list-style-type: none"> ◆ Check that the unit is plugged in and the electrical supply is switched on ◆ Check that the RCCB has not tripped (if fitted) ◆ Check the mains fuse has not blown ◆ Check the correct control knob has been turned.
<ul style="list-style-type: none"> ■ The gas ring burns unevenly 	<ul style="list-style-type: none"> ◆ Check the main jet is not blocked and the burner crown is clear of food particles. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
<ul style="list-style-type: none"> ■ The oven does not come on 	<ul style="list-style-type: none"> ◆ Check the oven is in manual operation and that both a cooking function and temperature have been selected. ◆ The socket switch or the switch from the mains supply to the cooker are ON.
<ul style="list-style-type: none"> ■ 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.
<ul style="list-style-type: none"> ■ 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 "Replacing the Oven Light")
<ul style="list-style-type: none"> ■ It takes too long to finish the dishes, or they are cooked too fast. 	<ul style="list-style-type: none"> ◆ The temperature may need adjusting
<ul style="list-style-type: none"> ■ Steam and condensation settle on the food and the oven cavity. 	<ul style="list-style-type: none"> ◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven". ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
<ul style="list-style-type: none"> ■ 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.

If after all these checks, the cooker still does not work, contact your local Zanussi Service Force Centre.

When you contact them, they will need the following information:

1. Your name, address and post code.
2. Your telephone number
3. Clear and concise details of the fault
4. The model and the serial number (which can be found on the rating plate)
5. Date of purchase

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Service and Spare Parts



If you require spare parts or an engineer contact your local Service Force Centre by telephoning:

0870 5 929929

Your call will be routed to your local Service Force Centre. For further details, please see the accompanying Customer Care Booklet.

CUSTOMER CARE

For general enquiries concerning your Zanussi appliance, contact our Customer Care Department by letter or telephone as follows:

Customer Care Department
ZANUSSI
55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel: 08705-727727

Peace of Mind for 12 Months

ZANUSSI GUARANTEE CONDITIONS

We, Zanussi, undertake that if, within 12 months of the date of the purchase, this Zanussi appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- * The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
- * The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
- * The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- * All service work under this guarantee must be undertaken by a Zanussi Service Centre.
- * Any appliance or defective part replaced shall become the Company's property.
- * This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday. Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- * Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- * Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside European Community (EC) or European Free Trade Area.

- * Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
- * Products of Zanussi manufacture which are not marketed by Zanussi.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- * The guarantee starts from the date you first purchased your product.
- * The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
- * This guarantee relates to you and cannot be transferred to another user.
- * Your new home is within the European Community (EC) or European Free Trade Area.
- * The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
- * The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 29 99
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)8 738 79 50
UK	Slough	+44 (0)1753 219897

Instructions for the Installer

Technical Data

Model Number: ZCM 700 X

Appliance Class 2 sub class 1 and Class 1

Dimensions

Height	830/910 mm
Depth	600 mm
Width	700 mm
Oven Capacity	1.8 Cu. ft

APPLIANCE CATEGORY: II2H3+

APPLIANCE

GAS SUPPLY: Natural gas G20 / 20mbar

Hob Burners

Rear Left Burner (rapid)

Heat Input 3.0 kW Natural Gas (10236 BTU/HR)
2.8 kW L.P.G. (9554 BTU HR)

Front Left Burner (semi rapid)

Heat Input 2.0 kW (6824 BTU/HR)

Rear Right Burner (semi rapid)

Heat Input 2.0 kW (6824 BTU/HR)

Front Right Burner (auxiliary)

Heat Input 1.0 kW (3412 BTU/HR)

Central Burner (double-crown)

Heat Input 3.5 kW (11942 BTU/HR)

Oven Ratings

Top/Bottom Heating Element	1,880 W
Grill Element	1,827 W
Convection Fan	25 W
Circular element	2,088 W
Oven light	25 W
Total rating	2,140 kW
Supply voltage (50 Hz)	230-240 V

TYPE OF GAS	CHARACTERISTICS	BURNER POSITION	RAPID (large)		SEMI-RAPID (medium)		AUXILIARY (small)		ULTRA-RAPID (double-crown)	
			MAX	MIN	MAX	MIN	MAX	MIN	MAX	MIN
NATURAL GAS 20 mbar	VALUE = 37.78 MJ/m ³ Ws - 50.7 MJ/ m ³	NOMINAL THERMAL POWER kW	3.0	0.65	2.0	0.45	1.0	0.33	3.5	1.2
		NOMINAL FLOW RATE m ³ /h	0.286	0.062	0.190	0.043	0.095	0.031	0.333	0.114
		NOZZLE REFERENCE 1/100 mm	119	Adjust.	96	Adjust.	70	Adjust.	136	Adjust.
LPG GAS 28-30/37 mbar	VALUE = 49.92 MJ/Kg	NOMINAL THERMAL POWER kW	2.8	0.65	2.0	0.45	1.0	0.33	3.5	1.2
		NOMINAL FLOW RATE g/h	202	47	144	32	72	24	252	86
		NOZZLE REFERENCE 1/100 mm	86	40	71	32	50	28	93	56

Burner	Dia. Tap By-pass 1/100 mm
Auxiliary	28
Semi-rapid	32
Rapid	40
Ultra-rapid	56
Aeration adjustment	none

Important Safety Requirements

This cooker must be installed in accordance with the IEE Wiring Regulations (Current Edition).

Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Par. 2 and B.S. 6891 Current Editions.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with B.S. 5440: Part 2: Current Editions.

The following requirements for ventilation must be met.

The cooker should not be installed in a bed sitting room with a volume of less than 20m^3 , if it is installed in a room of volume less 5m^3 an air vent of effective area of 110cm^2 is required; if it is installed in a room of volume between 5m^3 and 10m^3 , an air vent of effective area 50cm^2 is required, while if the volume exceeds 11m^3 no air vent is required.

However, if the room has a door which opens directly to the outside, no air vent is required even when the volume is between 5m^3 and 11m^3 .

If there are other fuel burning appliances in the same room, B.S. 5440: Part. 2: Current Editions should be consulted to determine the requisite air vent requirements.

Location

This cooker has been registered as a "Class X" appliance according to Fire Risk Regulations. Any adjacent cabinets or walls must not exceed the cooker's height.

The cooker may be located in a kitchen, a kitchen/diner or bedsitting room but not in a bathroom or shower room.

For information regarding the fitting of flexible supply pipes, the highest temperature at the rear of this cooker which may come into contact with the supply pipe is 70°C above ambient.

The minimum distance combustible material can be fitted above the cooker in line with the edges of the cooker is 420 mm. If it is fitted below 420 mm, a space of 50 mm must be allowed from the edges of the cooker. However, it is recommended that a clearance of 500mm is allowed.

The minimum distance combustible material can be fitted directly above the cooker is 650 mm.

Since the appliance is supplied with adjustable feet, it should be located as shown in the diagrams, according to the height adjustment.

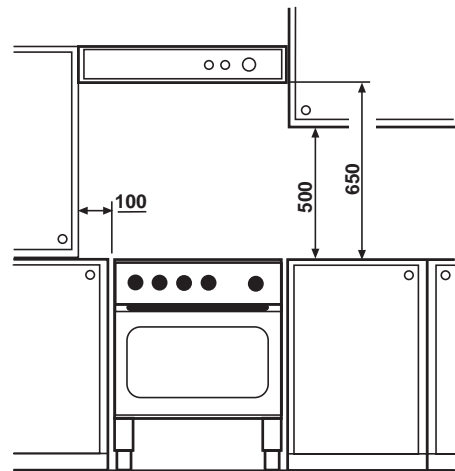
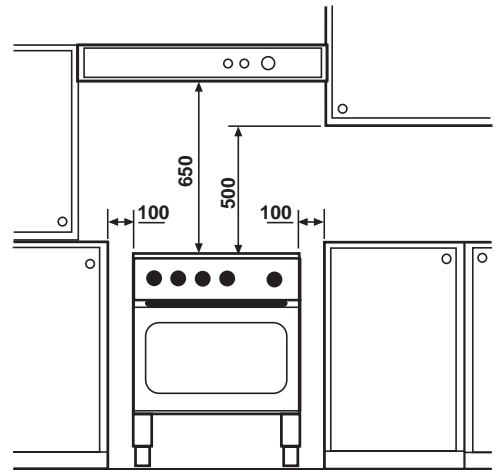
Positioning the Cooker

Caution:

Some soft or badly fitted floor coverings can be damaged when the cooker is moved across their surface for cleaning. It is advisable to ensure that the floor covering in the area below the cooker is either securely fixed so as not to ruck up when the cooker is moved or, if preferred, removed.



Curtains must not be fitted immediately behind the cooker or within 115 mm of the sides of the cooker.



Feet Assembly

Before installing the cooker, it is necessary to assemble the supplied feet. You can find them into the oven cavity.

1. Remove the hob pan supports, the burner caps and crowns.
2. Carefully lean the cooker on its back (Fig. 1), paying attention not to cause any damage.
3. Adjust the feet height. A height indicator is printed on the last page of this Instruction book (Fig. 2). Lean the foot on the page and make the foot match with the indicator, then unscrew the bottom part of the foot, until you obtain the required height. Repeat the same operation with the other feet.
4. Screw the feet into the relevant holes indicated in figure 1.
5. Lift the cooker in vertical position. Replace the crowns, the burner caps and the hob pan supports.
6. If necessary, adjust the cooker horizontal levelling by turning the bottom part of the feet, until the appliance is completely stable. (Fig. 3). A spirit level should be placed on a cake tray on one of the shelves to confirm that the appliance is correctly levelled.

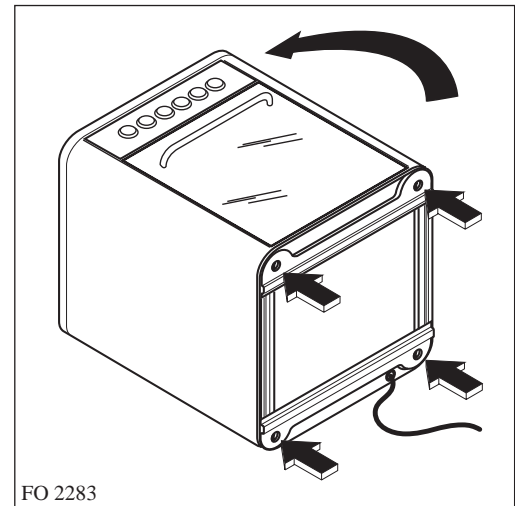


Fig. 1

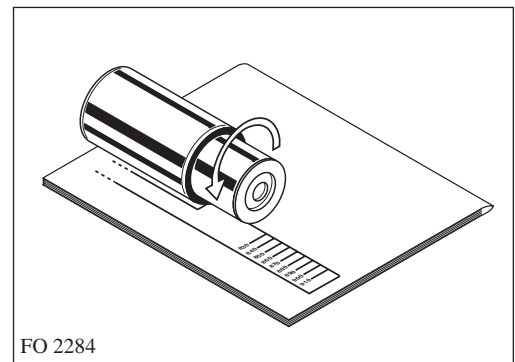


Fig. 2

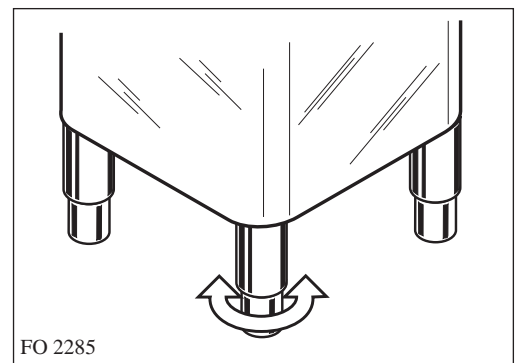


Fig. 3

Splash back Assembly

A stainless steel splash back is supplied with the appliance. This is meant to be fitted on the rear edge of the cooker's hob. The splash back is inserted into the polystyrene upper part of the package.

1. Carefully clean the hob top.
2. A foam rubber gasket is supplied into the instruction book envelope.
3. After cleaning the hob from possible grease and film residuals left, fix the gasket on the rear part of the hob, paying attention not to close the fan slots (Fig. 4).
4. Take the splash back out of the envelope and remove the protective film.
5. Insert the splash back into the proper hinges in the rear part of the hob (Fig. 5).
6. Fix the splash back with the supplied screws (Fig. 6).

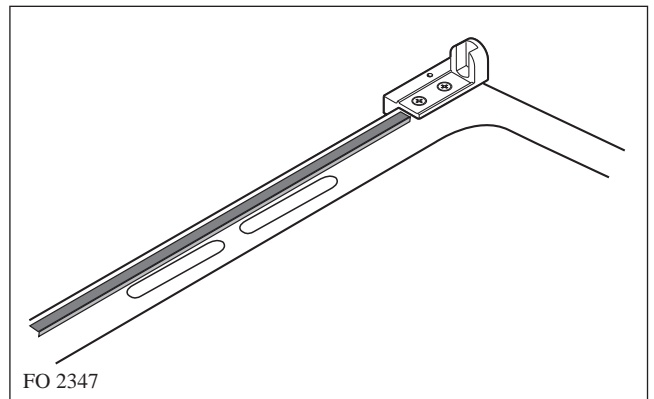


Fig. 4

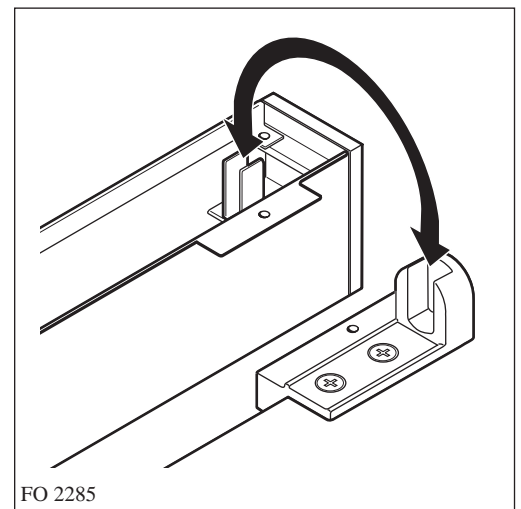


Fig. 5

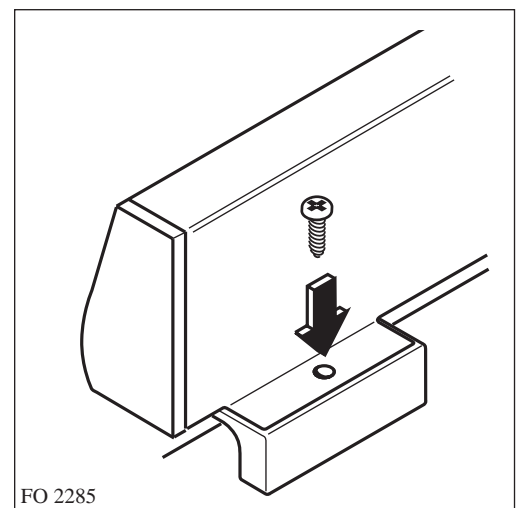


Fig. 6

Installation

IMPORTANT



*This cooker must be installed by **qualified personnel** to the relevant British Standards.*

Any gas installation must be carried out by a registered CORGI installer.

The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

Connecting to Gas

This cooker is designed to be installed with an appliance flexible connection. Connection is made to the RC 1/2 (1/2" B.S.P.) threaded entry pipe located just below the hotplate level on the rear right-hand side of the cooker.

A second entry pipe is located on the rear left-hand side and it is locked by a security nut. Should this second entry pipe allow a safer gas connection, remove the security nut and the relevant gasket from the left-hand entry pipe and place it onto the main entry pipe, ensuring the gasket is correctly positioned and the nut is well secured.



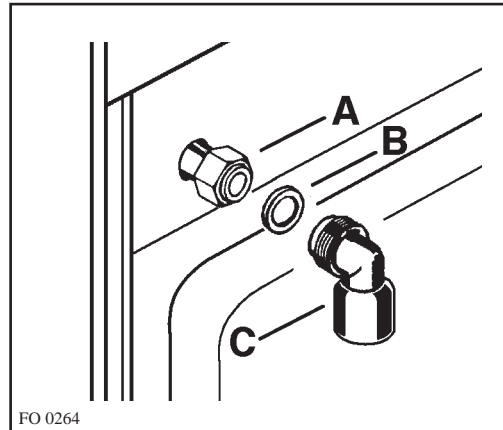
When the final connection has been made, it is essential that a thorough leak test is carried out on the cooker and installation. Ensure that the main connection pipe does not exert any strain on the cooker.

Note:

For certain types of gas bayonet connection used, it may not be possible for the appliance to be pushed fully back to the wall stops.

Important:

Flexible tubing **MUST** comply with BS.669 Current Edition.



- A) End of shaft with nut
- B) Washer
- C) Elbow

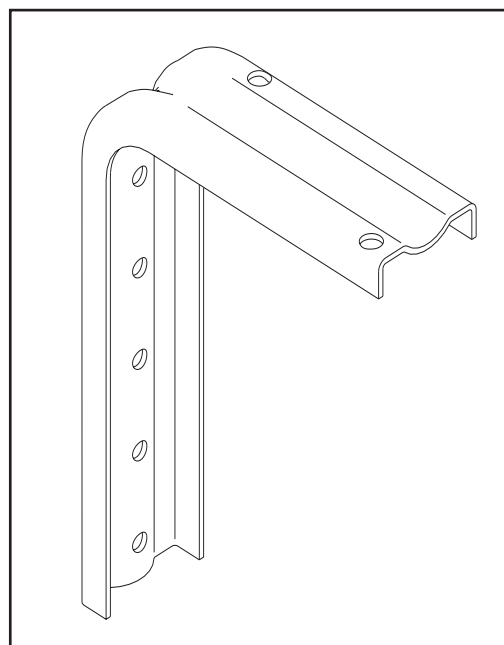
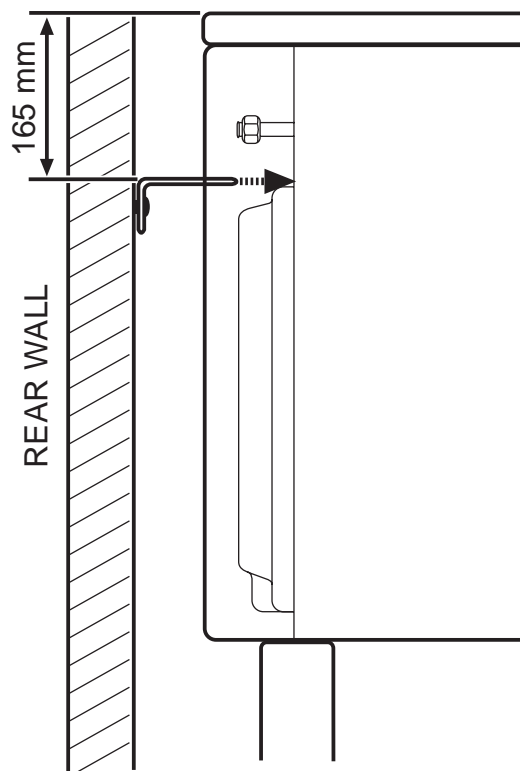
Fitting the Stability Bracket (Not supplied)

If the cooker has to be installed with a flexible supply pipe, it is necessary that a stability device is fitted.

If a stability bracket should be fitted by the installer, these instructions should be read in conjunction with the leaflet packed with the stability bracket.

1. Place the cooker in its intended position and mark the cooker height.
2. Mark 165mm below the cooker height. This is the position of the stability bracket.
3. Fix a large type of stability bracket (using two of the provided five fixing holes) to the rear wall (see the picture below).
4. Pull the cooker towards the rear wall as shown in the diagram. The stability bracket should then come into contact with the rear panel of the cooker (see diagram).

Should the stability bracket currently installed not allow the cooker to stand correctly, ask the installer to replace it with the correct type.



Electrical connections



Any electrical work required to install this cooker should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

THIS COOKER MUST BE EARTHED.

The manufacturer declines any liability should these safety measures not be observed.

This cooker is designed to be connected to a 230-240V 50Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the cooker rating plate. The rating plate is located on the oven frame.

The cooker is supplied with a 3 core flexible supply cord incorporating a 13amp plug fitted. In the event of having to change the fuse, a 13amp ASTA approved (BS 1362) fuse must be used.

Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code:

Green and Yellow - Earth
Blue - Neutral
Brown - Live



- Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol \perp or coloured green and yellow.
- Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.
- Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

Upon completion there must be no cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath.



A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

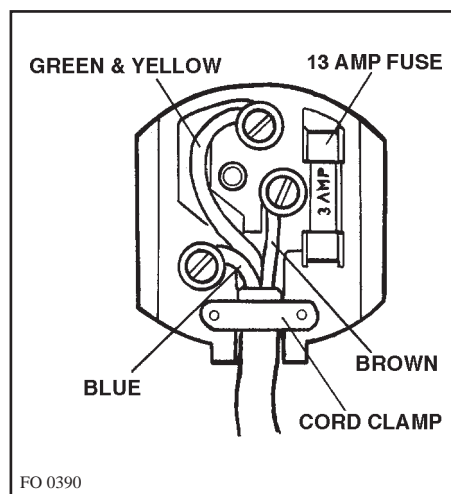
Permanent Connection

In the case of a permanent connection, it is necessary that you install a double pole switch between the cooker and the electricity supply (mains), with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations.

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



Ensure that the cooker supply cord does not come into contact with surfaces with temperatures higher than 50 deg. C.



Commissioning

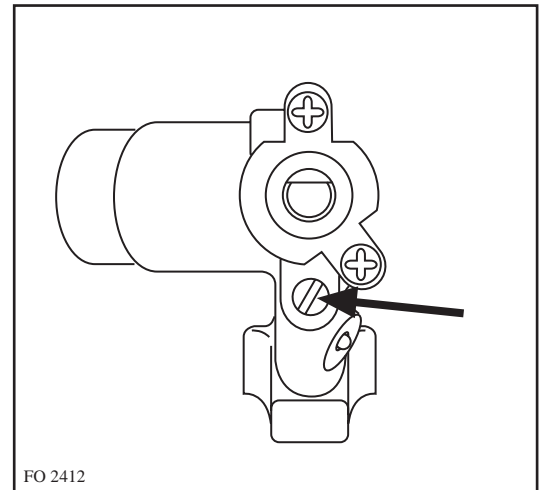
When the hob has been fully installed it will be necessary to check the minimum flame setting. To do this, follow the procedure below.

- Turn the gas tap to the MAX position and ignite.
- Set the gas tap to the MIN flame position then turn the control knob from MIN to MAX several times. If the flame is unstable or is extinguished follow the procedure below.

Procedure:



Re-ignite the burner and set to MIN.
Remove the control knob.
The adjustment screw is located below the gas tap control shaft (see diagram).
To adjust, use a thin bladed screwdriver and turn the adjustment screw until the flame is steady and does not extinguish, when the knob is turned from MIN to MAX. Repeat this procedure for all burners.



Pressure Testing



Remove left hand pan support and front left burner cap and crown.

Fit manometer tube over the injector.

Turn on the burner gas supply and ignite another burner supply.

The pressure reading should be nominally 20mbar and must be between 17 mbar and 25mbar.

Turn off the burner supplies.

Conversion from Natural to LPG Gas

It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors are fitted. The gas rate is adjusted to suit.

Method

- Ensure that the gas taps are in the 'OFF' position
- Isolate the hob from the electricity supply
- Remove all pan supports, burner caps, rings, crowns and control knobs.
- With the aid of a 7mm box spanner the burner injectors can then be unscrewed and replaced by the appropriate Natural Gas injectors.

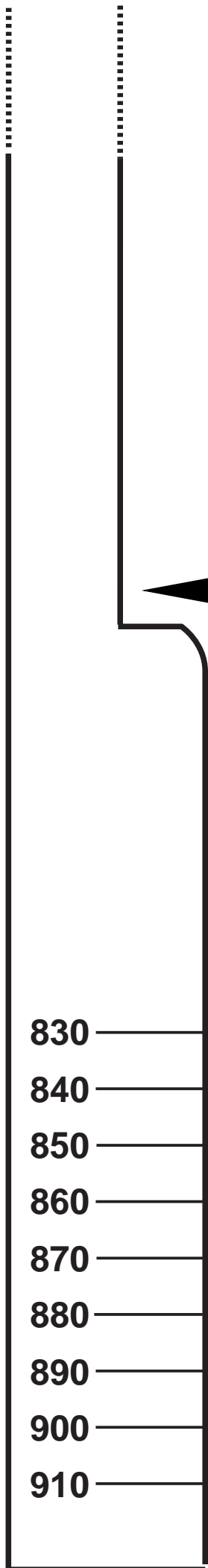
TO ADJUST THE GAS RATE

With the aid of a thin bladed screwdriver completely tighten clockwise the by pass screw. Upon completion stick the replacement rating plate near the gas supply pipe.

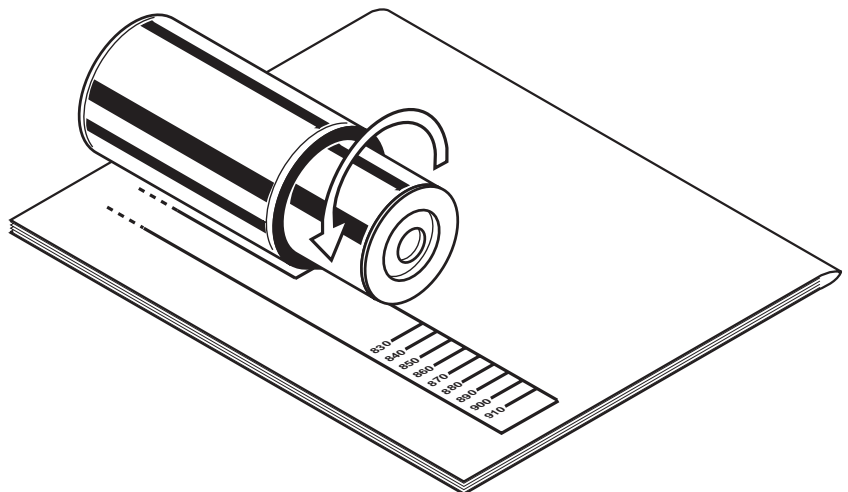
IMPORTANT

The replacement/conversion of the gas hob should only be undertaken by a CORGI registered engineer.

Total cooker height



Height indicator
for feet
adjustment



Follow instructions at page 25.
**Warning! The installation must be carried
out by qualified personnel only!**

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