

**User Manual**

# GETTING STARTED? EASY.



ZZB35901XA  
ZZB35901XC  
ZZB35901XK

**EN User Manual**  
Oven

# ZANUSSI

## **SAFETY INFORMATION**

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Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

### **CHILDREN AND VULNERABLE PEOPLE SAFETY**

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

### **GENERAL SAFETY**

- Only a qualified person must install this appliance and replace the cable.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from the power supply.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

## SAFETY INSTRUCTIONS

### INSTALLATION



**WARNING!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

### ELECTRICAL CONNECTION



**WARNING!** Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.

- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

### USE



**WARNING!** Risk of injury, burns and electrical shock or explosion.

- This appliance is for household use only.

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



**WARNING!** Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of cavity of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

## CARE AND CLEANING



**WARNING!** Risk of injury, fire, or damage to the appliance.

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

## INTERNAL LIGHT

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



**WARNING!** Risk of electrical shock.

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

## DISPOSAL



**WARNING!** Risk of injury or suffocation.

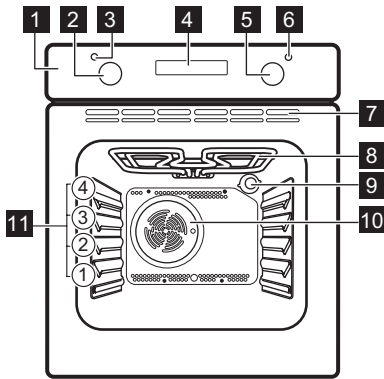
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

## SERVICE

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

# PRODUCT DESCRIPTION

## GENERAL OVERVIEW



- 1 Control panel
- 2 Knob for the oven functions
- 3 Power lamp / symbol
- 4 Electronic programmer
- 5 Knob for the temperature
- 6 Temperature indicator / symbol
- 7 Air vents for the cooling fan
- 8 Heating element
- 9 Lamp
- 10 Fan
- 11 Shelf positions

## ACCESSORIES

- **Wire shelf**  
For cookware, cake tins, roasts.
- **Grill- / Roasting pan**  
To bake and roast or as pan to collect fat.
- **Trivet**

For roasting and grilling.



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

## BEFORE FIRST USE



**WARNING!** Refer to Safety chapters.



To set the Time of day refer to "Clock functions" chapter.

## INITIAL CLEANING

Remove all accessories from the appliance.






Refer to "Care and cleaning" chapter.

Clean the appliance and the accessories before first use.

Put the accessories back to their initial position.

## PREHEATING

Preheat the empty appliance to burn off the remaining grease.

1. Set the function  and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function  and set the maximum temperature.
4. Let the appliance operate for 15 minutes.
5. Set the function  and set the maximum temperature.
6. Let the appliance operate for 15 minutes.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow in the room is sufficient.

# DAILY USE



**WARNING!** Refer to Safety chapters.

## ACTIVATING AND DEACTIVATING THE APPLIANCE












**It depends on the model if your appliance has lamps, knob symbols or indicators:**

- The lamp turns on when the appliance operates.
- The symbol shows whether the knob controls the oven functions or the temperature.
- The indicator turns on when the oven heats up.

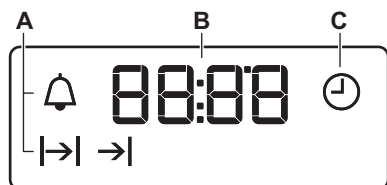
1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature to select a temperature.
3. To deactivate the appliance, turn the knobs for the oven functions and temperature to the off position.

## OVEN FUNCTIONS

Oven function		Application
0	Off position	The appliance is off.
	Light	To activate the lamp without a cooking function.
	Conventional Cooking (Top / Bottom Heat)	To bake and roast food on one shelf position.
	Top Heat	To brown bread, cakes and pastries. To finish cooked dishes.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	Grilling	To grill flat food and to toast bread.
	Fast Grilling	To grill flat food in large quantities and to toast bread.
	Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.
	True Fan Cooking	To bake on up to two shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Top / Bottom Heat.


Oven function		Application
	Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.

## DISPLAY








- A.** Function indicators
- B.** Time display
- C.** Function indicator

## BUTTONS

Button	Function	Description
—	MINUS	To set the time.
	CLOCK	To set a clock function.
+	PLUS	To set the time.


## CLOCK FUNCTIONS



### CLOCK FUNCTIONS TABLE

Clock function		Application
	TIME OF DAY	To set, change or check the time of day.
	DURATION	To set how long the appliance operates.
	END	To set when the appliance deactivates.
	TIME DELAY	To combine DURATION and END function.
	MINUTE MINDER	To set countdown time. This function has no effect on the operation of the appliance. You can set the MINUTE MINDER at any time, also when the appliance is off.



## SETTING THE TIME. CHANGING THE TIME

You must set the time before you operate the oven.



The  flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set.



Press the  or  to set the correct time.


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


To change the time of day press  again and again until  starts to flash.

### SETTING THE DURATION





1. Set an oven function and temperature.
2. Press  again and again until  starts to flash.


3. Press  or  to set the DURATION time.


The display shows .

4. When the time ends,  flashes and an acoustic signal sounds. The appliance deactivates automatically.
5. Press any button to stop the acoustic signal.
6. Turn the knob for the oven functions and the knob for the temperature to the off position.

### SETTING THE END

1. Set an oven function and temperature.
2. Press  again and again until  starts to flash.
3. Press  or  to set the time.

The display shows .

4. When the time ends,  flashes and an acoustic signal sounds. The appliance deactivates automatically.
5. Press any button to stop the signal.
6. Turn the knob for the oven functions and the knob for the temperature to the off position.

## USING THE ACCESSORIES











**WARNING!** Refer to Safety chapters.

### INSERTING THE ACCESSORIES

Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



### SETTING THE TIME DELAY



1. Set an oven function and temperature.
2. Press  again and again until  starts to flash.
3. Press  or  to set the time for DURATION.
4. Press .
5. Press  or  to set the time for END.
6. Press  to confirm.

Appliance turns on automatically later on, works for the set DURATION time and stops at the set END time. At the set time an acoustic signal sounds.

7. The appliance deactivates automatically. Press any button to stop the signal.
8. Turn the knob for the oven functions and the knob for the temperature to the off position.

### SETTING THE MINUTE MINDER



1. Press  again and again until  starts to flash.

2. Press  or  to set the necessary time.

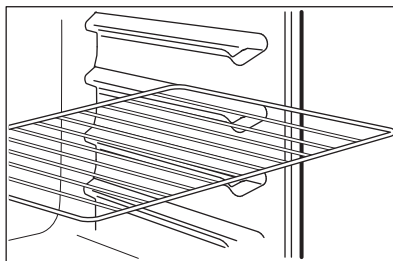
The Minute Minder starts automatically after 5 seconds.

3. When the set time ends, an acoustic signal sounds. Press any button to stop the acoustic signal.
4. Turn the knob for the oven functions and the knob for the temperature to the off position.

### CANCELLING THE CLOCK FUNCTIONS

1. Press the  again and again until the necessary function indicator starts to flash.
2. Press and hold .

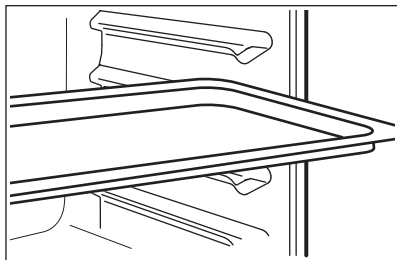
The clock function goes out after some seconds.



Deep pan:



Push the deep pan between the guide bars of the shelf support.



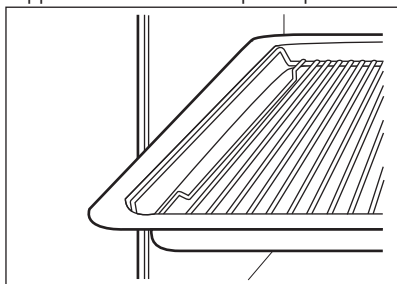
## TRIVET AND GRILL- / ROASTING PAN



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

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

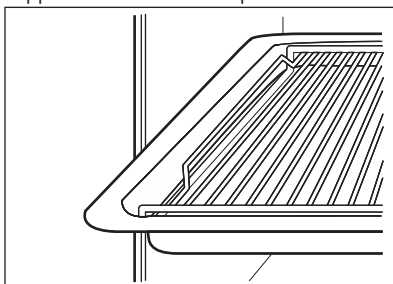
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the oven on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the oven on the necessary shelf position.

## ADDITIONAL FUNCTIONS

### COOLING FAN

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

### SAFETY THERMOSTAT

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

## HINTS AND TIPS



**WARNING!** Refer to Safety chapters.



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

## GENERAL INFORMATION

- The appliance has four shelf positions. Count the shelf positions from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

## BAKING CAKES

- Do not open the oven door before 3/4 of the set cooking time is up.

## BAKING AND ROASTING TABLE

### Cakes

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Whisked recipes	170	2	160	2 (1 and 3)	45 - 60	In a cake mould
Short-bread dough	170	2	160	2 (1 and 3)	24 - 34	In a cake mould
Butter-milk cheese cake	170	1	160	2	60 - 80	In a 26 cm cake mould
Apple cake (Apple pie)	170	1	160	2 (1 and 3)	100 - 120	In two 20 cm cake moulds on a wire shelf

- If you use two baking trays at the same time, keep one empty level between them.

## COOKING MEAT AND FISH

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

## COOKING TIMES

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Strudel	175	2	150	2	60 - 80	In a baking tray
Jam-tart	170	2	160	2	30 - 40	In a 26 cm cake mould
Fruit cake	170	2	155	2	60 - 70	In a 26 cm cake mould
Sponge cake (Fat-less sponge cake)	170	2	160	2	35 - 45	In a 26 cm cake mould
Christmas cake / Rich fruit cake	170	2	160	2	50 - 60	In a 20 cm cake mould
Plum cake <sup>1)</sup>	170	2	160	2	50 - 60	In a bread tin
Small cakes	170	3	160	3 (1 and 3)	20 - 30	In a baking tray
Biscuits <sup>1)</sup>	150	3	150	3	20 - 30	In a baking tray
Meringues	100	3	100	3	90 - 120	In a baking tray
Buns <sup>1)</sup>	190	3	180	3	15 - 20	In a baking tray
Choux <sup>1)</sup>	190	3	180	3	25 - 35	In a baking tray
Plate tarts	180	3	170	2	45 - 70	In a 20 cm cake mould
Victoria sandwich	180	1 or 2	170	2 (left and right)	40 - 55	Left + right in a 20 cm cake mould

1) Preheat the oven for 10 minutes.

## Bread and pizza

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
White bread <sup>1)</sup>	190	1	190	1	60 - 70	1 - 2 pieces, 500 gr one piece
Rye bread	190	1	180	1	30 - 45	In a bread tin
Bread rolls <sup>1)</sup>	190	2	180	2 (1 and 3)	25 - 40	6 - 8 rolls in a baking tray
Pizza <sup>1)</sup>	190	1	190	1	20 - 30	On a deep pan
Scones <sup>1)</sup>	200	3	190	2	10 - 20	In a baking tray

1) Preheat the oven for 10 minutes.

## Flans

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Pasta flan	180	2	180	2	40 - 50	In a mould
Vegetable flan	200	2	175	2	45 - 60	In a mould
Quiches	190	1	190	1	40 - 50	In a mould
Lasagne	200	2	200	2	25 - 40	In a mould
Cannelloni	200	2	190	2	25 - 40	In a mould
Yorkshire pudding <sup>1)</sup>	220	2	210	2	20 - 30	6 pudding mould

1) Preheat the oven for 10 minutes.

## Meat

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Beef	200	2	190	2	50 - 70	On a wire shelf and a deep pan
Pork	180	2	180	2	90 - 120	On a wire shelf and a deep pan
Veal	190	2	175	2	90 - 120	On a wire shelf and a deep pan
English roast beef rare	210	2	200	2	44 - 50	On a wire shelf and a deep pan
English roast beef medium	210	2	200	2	51 - 55	On a wire shelf and a deep pan
English roast beef well done	210	2	200	2	55 - 60	On a wire shelf and a deep pan
Shoulder of pork	180	2	170	2	120 - 150	On a deep pan
Shin of pork	180	2	160	2	100 - 120	2 pieces on a deep pan
Lamb	190	2	190	2	110 - 130	Leg
Chicken	200	2	200	2	70 - 85	Whole on a deep pan
Turkey	180	1	160	1	210 - 240	Whole on a deep pan
Duck	175	2	160	2	120 - 150	Whole on a deep pan
Goose	175	1	160	1	150 - 200	Whole on a deep pan
Rabbit	190	2	175	2	60 - 80	Cut in pieces

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Hare	190	2	175	2	150 - 200	Cut in pieces
Pheasant	190	2	175	2	90 - 120	Whole on a deep pan

## Fish

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Trout / Sea bream	190	2	175	2 (1 and 3)	40 - 55	3 - 4 fishes
Tuna fish / Salmon	190	2	175	2 (1 and 3)	35 - 60	4 - 6 fillets

## GRILLING



Preheat the empty oven for 10 minutes before cooking.

Food	Quantity		Temperature (°C)	Time (min)		Shelf position
	Pieces	(g)		1st side	2nd side	
Fillet steaks	4	800	250	12 - 15	12 - 14	3
Beef steaks	4	600	250	10 - 12	6 - 8	3
Sausages	8	-	250	12 - 15	10 - 12	3
Pork chops	4	600	250	12 - 16	12 - 14	3
Chicken (cut in 2)	2	1000	250	30 - 35	25 - 30	3

Food	Quantity		Temperature (°C)	Time (min)		Shelf position
	Pieces	(g)		1st side	2nd side	
Kebabs	4	-	250	10 - 15	10 - 12	3
Breast of chicken	4	400	250	12 - 15	12 - 14	3
Hamburger	6	600	250	20 - 30	-	3
Fish fillet	4	400	250	12 - 14	10 - 12	3
Toasted sandwiches	4 - 6	-	250	5 - 7	-	3
Toast	4 - 6	-	250	2 - 4	2 - 3	3

## TURBO GRILLING



Use this function with a maximum temperature of 200 °C.

Food	Quantity		Temperature (°C)	Time (min)		Shelf position
	Pieces	(g)		1st side	2nd side	
Rolled joints (turkey)	1	1000	200	30 - 40	20 - 30	3
Chicken (cut in two)	2	1000	200	25 - 30	20 - 30	3
Chicken drumsticks	6	-	200	15 - 20	15 - 18	3
Quail	4	500	200	25 - 30	20 - 25	3
Vegetable gratin	-	-	200	20 - 25	-	3
Scallops	-	-	200	15 - 20	-	3
Mackerel	2 - 4	-	200	15 - 20	10 - 15	3
Fish slices	4 - 6	800	200	12 - 15	8 - 10	3

# CARE AND CLEANING



**WARNING!** Refer to Safety chapters.

## NOTES ON CLEANING

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

## STAINLESS STEEL OR ALUMINIUM APPLIANCES



Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

## CLEANING THE DOOR GASKET

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

## CLEANING THE OVEN DOOR

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

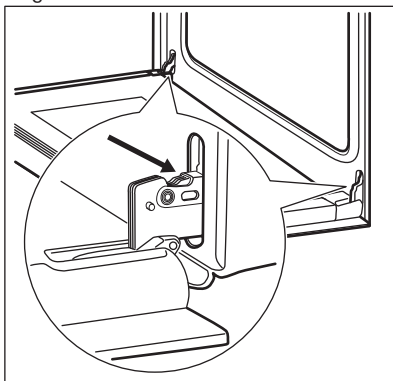


The oven door can close if you try to remove the internal glass panel before you remove the oven door.

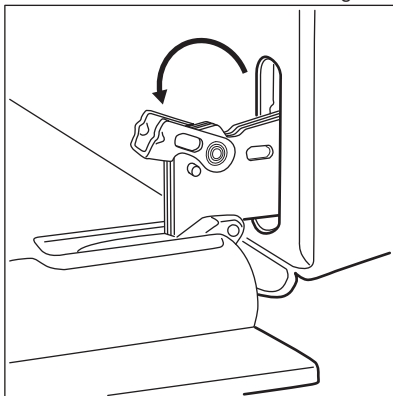


**CAUTION!** Do not use the appliance without the internal glass panel.

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

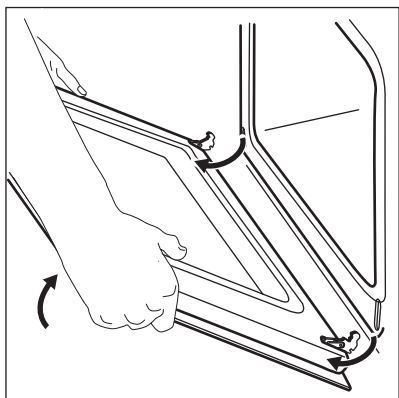


2. Lift and turn the levers on the two hinges.

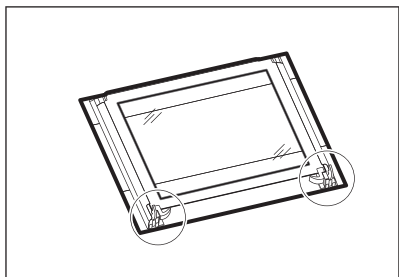


3. Close the oven door halfway to the first opening position. Then pull forward and remove the door from its seat.

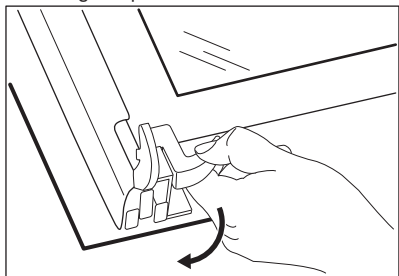




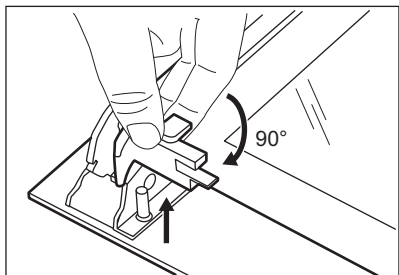
4. Put the door on a soft cloth on a stable surface.



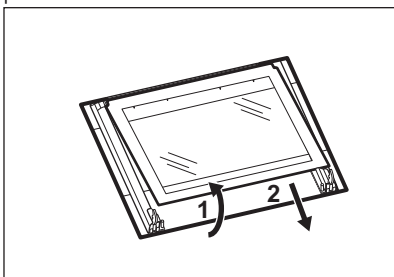
5. Release the locking system to remove the internal glass panel.



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



7. First lift carefully and then remove the glass panel.

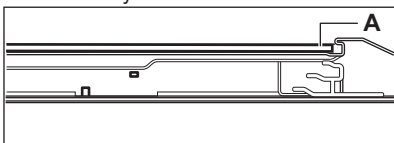


8. Clean the glass panel with water and soap. Dry the glass panel carefully.

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

The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.

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



## REPLACING THE LAMP

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.



### **WARNING!** Danger of electrocution!


Disconnect the fuse before you replace the lamp.  
The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

### **The back lamp**

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

# TROUBLESHOOTING


**WARNING!** Refer to Safety chapters.

## WHAT TO DO IF...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows "12.00".	There was a power cut.	Reset the clock.

## SERVICE DATA

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.


The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of

the appliance cavity. Do not remove the rating plate from the appliance cavity.

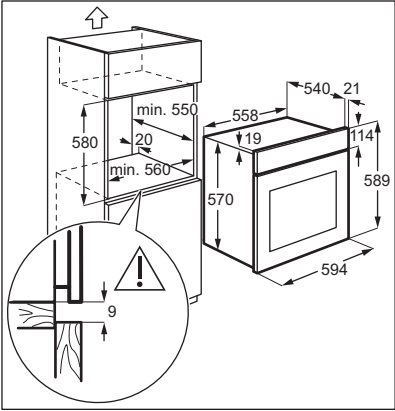
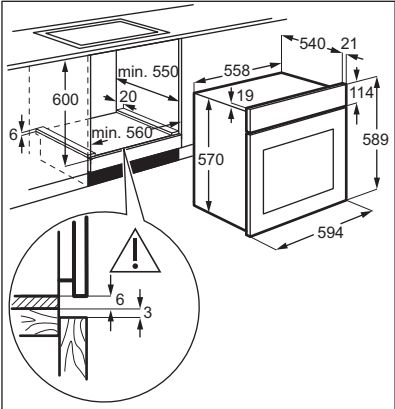
## We recommend that you write the data here:

Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

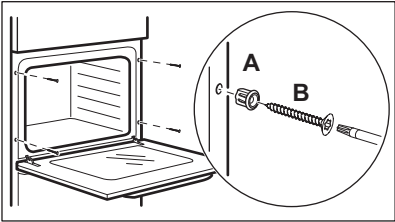
# INSTALLATION


**WARNING!** Refer to Safety chapters.

**BUILDING IN**



**SECURING THE APPLIANCE TO THE CABINET**



**ELECTRICAL INSTALLATION**



The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

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

To access the electrical connections unscrew the 2 T20 screws on the rear panel top and take the panel out.

Applicable types of cables for Europe:

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

**Applicable types of cables for UK only**

Connection via	Min. size cable / flex	Cable / flex type	Fuse
Oven Control Circuit	2,5 mm <sup>2</sup>	PVC / PVC twin and earth	15 A min. 20 A max.



**ENERGY EFFICIENCY**

**PRODUCT FICHE AND INFORMATION ACCORDING TO EU 65-66/2014**

Supplier's name	Zanussi
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Model identification	ZZB35901XA ZZB35901XC ZZB35901XK	
Energy Efficiency Index	101.3	
Energy efficiency class	A	
Energy consumption with a standard load, conventional mode	0.83 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	0.78 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	53 l	
Type of oven	Built-In Oven	
Mass	ZZB35901XA	28.7 kg
	ZZB35901XC	28.7 kg
	ZZB35901XK	28.7 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

## ENERGY SAVING




The oven contains features which help you save energy during everyday cooking.

### General hints

Make sure that the oven door is closed properly when the appliance operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position. Use metal dishes to improve energy saving. When possible, do not preheat the oven before you put the food inside.

## ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with


When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook. Use the residual heat to warm up other dishes. Keep breaks between baking as short as possible when you prepare few dishes at one time.

### Cooking with fan

When possible, use the cooking functions with fan to save energy.

### Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep a meal warm.

the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.







**WWW.ZANUSSI.COM/SHOP**



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