

EN

User manual

Oven

# USER MANUAL

ZOB143

**ZANUSSI**

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Subject to change without notice.

## Safety instructions

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

### Children and vulnerable people safety

 **Warning!** Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

### General Safety

- Only a qualified person must install this appliance and replace the cable.

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



## Safety instructions

### Installation



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

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

### Electrical connection




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

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.


- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

## Use

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


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

- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

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

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

## Care and Cleaning

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


- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use

abrasive products, abrasive cleaning pads, solvents or metal objects.

- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.


### Internal light

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

 **Warning!** Risk of electrical shock.

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

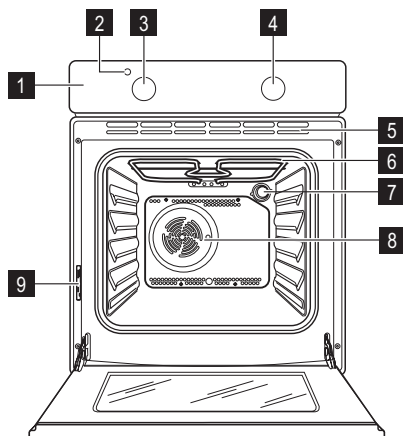
### Disposal

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

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

## Product description

### General overview




- 1 Control panel
- 2 Temperature indicator
- 3 Knob for the temperature
- 4 Knob for the oven functions
- 5 Ventilation openings
- 6 Grill
- 7 Oven lamp
- 8 Fan
- 9 Rating plate


### Oven accessories

- **Wire shelf**  
For cookware, cake tins, roasts.
- **Deep roasting pan**  
To bake and roast or as pan to collect fat.

- **Trivet**  
For roasting and grilling.

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

## Before first use



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

### Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.


**Important!** Refer to chapter "Care and Cleaning".

Preheating

- 1. Set function  and maximum temperature.
- 2. Run an empty oven for 45 minutes.
- 3. Set function  and maximum temperature.

4. Run an empty oven for 15 minutes.  
This is to burn off any residue from the cavity surface. Accessories can become more hot than in normal use. During this period an odour and smoke can be emitted. This is normal. Make sure the airflow is sufficient.

Daily use






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

Activating and deactivating the appliance

- 1. Turn the oven functions control knob to an oven function.
- 2. Turn the temperature control knob to a temperature.
- 3. To deactivate the appliance, turn the oven functions control knob and the temperature control knob to the Off position.

The temperature indicator comes on while the temperature in the appliance increases.


Oven Functions

Oven function		Application
	OFF position	The appliance is OFF.
	Oven lamp	Lights up without any cooking function.
	Defrost	Thaws frozen food. The temperature control knob must be on off position.
	Fan cooking	To roast or roast and bake the food that requires the same cooking temperature, using more than one shelf, without flavour transference.
	Inner grill	To grill flat food items in small quantities in the middle of the shelf. To make toasts.

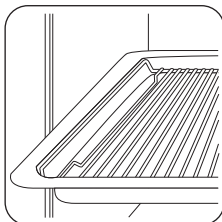
Using the accessories

Grilling set

The grilling set includes the roasting pan grid and the deep roasting pan. You can use the roasting pan grid on the two sides.

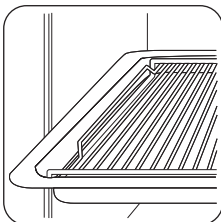
 **Warning!** Risk of burns when removing the accessories from a hot oven.

You can use the grilling set to roast larger pieces of meat or poultry on one level:



Put the roasting pan grid inside the deep roasting pan so that the supports of the oven shelf point upwards.

You can use the grilling set to grill flat dishes in large quantities and to toast:



Put the roasting pan grid inside the deep roasting pan so that the supports of the oven shelf point downwards.


Put the deep roasting pan in the oven at the necessary level.

## Additional functions

### Cooling fan


When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan stops.

### Safety thermostat

 The safety thermostat is a thermal cut-out in an operating thermostat.

To prevent damage to the oven thermostat caused by dangerous overheating, the oven

has a safety thermostat that interrupts the power supply. The oven switches back on again automatically, when the temperature drops.

 **Warning!** The safety thermostat works only if the oven thermostat does not operate correctly. When this occurs, the oven temperature is very high and can burn all the dishes. You must call the Service immediately to replace the oven thermostat.

## Helpful hints and tips

- The appliance has four shelf levels. Count the shelf levels from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can to 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 glass doors. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, run the appliance for 10 minutes before cooking.
- Wipe away moisture after every use of the appliance.
- Do not put the objects directly on the appliance floor and do not cover the components with aluminium foil when you cook. This can change the baking results and damage the enamel coating.

**Baking cakes**


- The best temperature for baking cakes is between 150 °C and 200 °C.
- Preheat the oven for approximately 10 minutes before baking.
- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one level empty between them.

**Cooking meat and fish**

- Do not cook meat with weight below 1 kg. Cooking too small quantities makes the meat too dry.
- To keep the red meat well-cooked outside and juicy inside set the temperature between 200 °C - 250 °C.
- For white meat, poultry and fish, set the temperature between 150 °C - 175 °C.

**Baking and roasting table**

**CAKES**


TYPE OF DISH	Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]		
Whisked recipes	2 (1 and 3)	160	45-60	In cake mould
Shortbread dough	2 (1 and 3)	160	24-34	In cake mould
Butter-milk cheese cake	2	160	60-80	In cake mould 26 cm
Apple cake (Apple pie)	2 (1 and 3)	160	100-120	2 cake moulds of 20 cm on the wire shelf
Strudel	2	150	60-80	On baking tray
Jam-tart	2	160	30-40	In cake mould 26 cm
Fruit cake	2	155	60-70	In cake mould 26 cm
Sponge cake (Fatless sponge cake)	2	160	35-45	In cake mould 26 cm
Christmas cake/Rich fruit cake	2	160	50-60	In cake mould 20 cm
Plum cake	2	160	50-60	In bread tin <sup>1)</sup>
Small cakes	3 (1 and 3)	160	20-30	On flat baking tray
Biscuits	3	150	20-30	On flat baking tray <sup>1)</sup>

- Use a dripping 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 dripping pan. To prevent smoke condensation, add water each time after it dries up.

**Cooking times**


Cooking times depend on the type of food, its consistency, and volume. Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.



TYPE OF DISH	Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]		
Meringues	3	100	90-120	On flat baking tray
Buns	3	180	15-20	On flat baking tray <sup>1)</sup>
Choux	3	180	25-35	On flat baking tray <sup>1)</sup>
Plate tarts	2	170	45-70	In cake mould 20 cm
Victoria sandwich	2	170	40-55	Left + right in cake mould 20 cm


1) Preheat for 10 minutes.

## BREAD AND PIZZA

TYPE OF DISH	Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]		
White bread	1	190	60-70	1-2 pieces, 500 gr one piece <sup>1)</sup>
Rye bread	1	180	30-45	In bread tin
Bread rolls	2 (1 and 3)	180	25-40	6-8 rolls on flat baking tray <sup>1)</sup>
Pizza	1	190	20-30	On deep roasting pan <sup>1)</sup>
Scones	2	190	10-20	On flat baking tray <sup>1)</sup>


1) Preheat for 10 minutes.


## FLANS

TYPE OF DISH	Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]		
Vegetable flan	2	175	45-60	In mould
Quiches	1	190	40-50	In mould
Lasagne	2	200	25-40	In mould
Cannelloni	2	190	25-40	In mould
Yorkshire pudding	2	210	20-30	6 pudding mould <sup>1)</sup>


1) Preheat for 10 minutes.

## MEAT


TYPE OF DISH	Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]		
Beef	2	190	50-70	On wire shelf and deep roasting pan
Pork	2	180	90-120	On wire shelf and deep roasting pan
Veal	2	175	90-120	On wire shelf and deep roasting pan
English roast beef rare	2	200	44-50	On wire shelf and deep roasting pan



TYPE OF DISH	Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]		
English roast beef medium	2	200	51-55	On wire shelf and deep roasting pan
English roast beef well done	2	200	55-60	On wire shelf and deep roasting pan
Shoulder of pork	2	170	120-150	On deep roasting pan
Shin of pork	2	160	100-120	2 pieces on deep roasting pan
Lamb	2	190	110-130	Leg
Chicken	2	200	70-85	Whole on deep roasting pan
Turkey	1	160	210-240	Whole on deep roasting pan
Duck	2	160	120-150	Whole on deep roasting pan
Goose	1	160	150-200	Whole on deep roasting pan
Rabbit	2	175	60-80	Cut in pieces
Hare	2	175	150-200	Cut in pieces
Pheasant	2	175	90-120	Whole on deep roasting pan



## FISH

TYPE OF DISH	Fan cooking		Cooking time [min]	Notes
	Level 	Temp [°C]		
Trout/Sea bream	2 (1 and 3)	175	40-55	3-4 fishes
Tuna fish/Salmon	2 (1 and 3)	175	35-60	4-6 fillets

## Grilling

 Preheat the empty oven for 10 minutes, before cooking.

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes 	
	Pieces	g	level 	Temp. (°C)	1st side	2nd side
Fillet steaks	4	800	3	250	12 - 15	12 - 14
Beef steaks	4	600	3	250	10 - 12	6 - 8
Sausages	8	/	3	250	12 - 15	10 - 12
Pork chops	4	600	3	250	12 - 16	12 - 14
Chicken (cut in 2)	2	1000	3	250	30 - 35	25 - 30
Kebabs	4	/	3	250	10 - 15	10 - 12
Breast of chicken	4	400	3	250	12 - 15	12 - 14

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g	level 	Temp. (°C)	1st side 	2nd side
Hamburger	6	600	3	250	20 - 30	
Fish Fillet	4	400	3	250	12 - 14	10 - 12
Toasted sandwiches	4 - 6	/	3	250	5 - 7	/
Toast	4 - 6	/	3	250	2 - 4	2 - 3

## Defrosting

**Oven function: Defrosting/Drying**   
**(Temperature setting 30°C)**


- Unpack the food and put it on a plate on the 1st shelf from the bottom.

- Do not cover with anything to decrease the defrosting time.

## Defrosting table

Food, weight	Defrosting time (mins.)	Further defrosting time (mins.)	Note
Chicken, 1000 g	100-140	20-30	Put the chicken on an upturned saucer in a big plate. Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150 g	25-35	10-15	---
Strawberries, 300 g	30-40	10-20	---
Butter, 250 g	30-40	10-15	---
Cream, 2 x 200 g	80-100	10-15	Whip the cream when still slightly frozen in places
Gateau, 1400 g	60	60	---

## Care and cleaning

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

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

### **Stainless steel or aluminium appliances:**

Clean the oven door with a wet sponge only. Dry it with a soft cloth.


Do not use steel wool, acids or abrasive materials as they can 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 the Service Centre.
- To clean the door gasket refer to the general information about the cleaning.

### **Oven lamp**

 **Warning!** Be careful when you change the oven lamp. Always switch off the appliance before you start to replace the lamp. There is a risk of electric shock.

 **Warning!** Bulb lamps used in this appliance are special lamps for use only in household appliances. Do not use them to illuminate household rooms or parts of rooms. If you need to replace a lamp, the replacement lamp must have the same power and be for use only in household appliances.

### **Before you change the oven lamp:**

- Deactivate the appliance.
- Remove the fuses in the fuse box or deactivate the circuit breaker.
- Put a cloth on the bottom of the oven. This prevents from damage to the oven light and glass cover.

### **Replacing the oven lamp:**


1. Find the lamp glass cover at the back of the cavity.  
Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with an applicable 300 °C heat-resistant oven lamp.

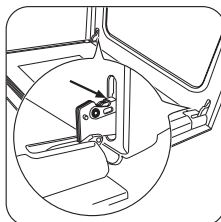
Use only the same oven lamp type as the replacement lamp. It must have the same power and be for use only in household appliances.

4. Install the glass cover.

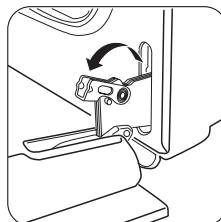
### **Cleaning the oven door**

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

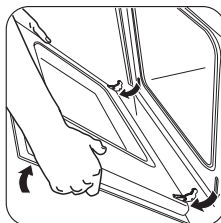
 The oven door can close if you try to remove the internal panel of glass before you remove the oven door.



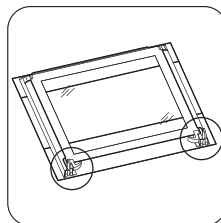
- 1 Open the door fully and hold the two door hinges.



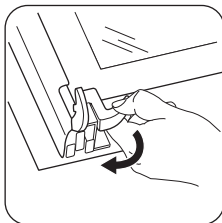
- 2 Lift and turn the levers on the two hinges.



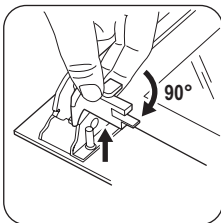
- 3 Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.



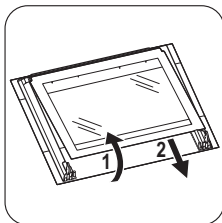
- 4 Put the door on a soft cloth on a stable surface.



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



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



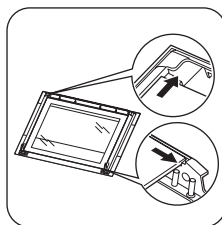
**7** Carefully lift (step 1) and remove (step 2) the panel of glass.

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

### Installing the door and the glass panel

When you install the panel with a decorative frame, make sure that the screen-printing zone looks to 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 panel of glass in the seats correctly (refer to the illustration).



## What to do if...



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

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance. Refer to "Daily use".
The appliance does not heat up.	The fuse in the fuse box is released.	Do a check of the fuse. If the fuse is released more than one time, contact a qualified electrician.
The oven lamp does not operate.	The oven lamp is defective.	Replace the oven lamp.
Steam and condensation settle on the food and in the appliance.	You left the dish in the appliance for too long.	Do not let the dishes stay in the appliance for more than 15-20 minutes after the cooking ends.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.


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

We recommend that you write the data here:

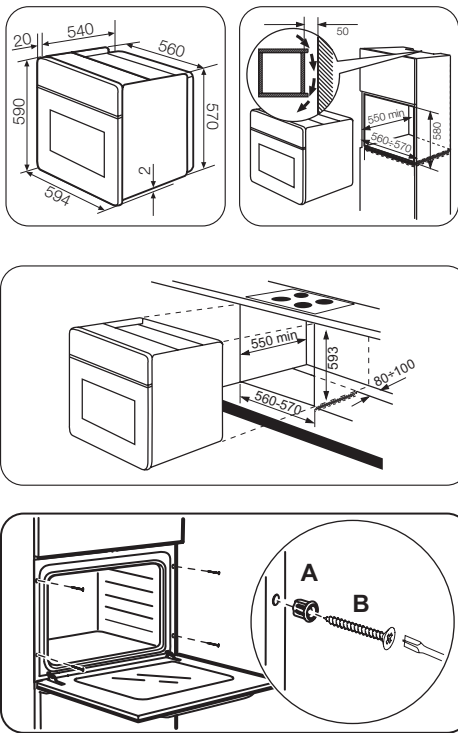
Model (MOD.)  
Product number (PNC)  
Serial number (S.N.)

.....  
.....  
.....

Installation

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

Building In



Electrical installation

**Important!** The manufacturer is not responsible if you do not obey the safety precautions from chapter "Safety".

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

Applicable types of cables for Europe:

- Minimum size Cable/flex: 1,5mm<sup>2</sup>
- Cable/ flex type: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F
- Fuse 13 A


Applicable types of cables for UK only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
▪ 13 A socket outlet ▪ 13 A spur box	2,5 mm <sup>2</sup>	Three core butyl insulated	13 A min.
Oven Control Circuit	2,5 mm <sup>2</sup>	PVC/PVC twin and earth	15 A min. 20 A min.

## Environment concerns

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



### Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.



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