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You can read the recommendations in the user guide, the technical guide or the installation guide for ZANUSSI ZHM761X. You'll find the answers to all your questions on the ZANUSSI ZHM761X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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MODE D'EMPLOI  
GEBRUIKSAANWIJZING

BEDIENUNGSANLEITUNG  
OPERATING INSTRUCTIONS

**ZANUSSI**

**FOURS  
MULTIFONCTIONS  
MULTIFUNKTION  
EINBAU-HERDE  
MEER - SYSTEMEN  
INBOUW-FORNUIZEN  
MULTIFUNCTION  
BUILT-IN OVEN**

ZHM 761



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**Manual abstract:**

@@@ You installing or using the appliance. MUST read them carefully before It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings. . . . . This appliance has been designed to be operated by adults and children under supervision. Young children MUST NOT be allowed to tamper with the controls or play near or with the oven. This appliance has been designed for cooking edible foodstuff only and MUST NOT be used for any other purposes. It is dangerous to alter the specification in any way. For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuff could result in a fire. Accessible parts of this appliance may become hot when it is in use.

Children should be KEPT AWAY until it has cooled. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts. Ensure that all control knobs are in the OFF position when not in use. Should you connect any electrical tool to a plug near this cooking appliance, ensure that electric cables are not in contact with it and keep them far enough from the heated parts of this appliance. If the appliance is out of order, disconnect it from the electric supply. . . . . Do not leave utensils containing foodstuffs, e. g.

fat or oil in or on the appliance. This could cause damage in case the appliance is inadvertently switched on. Always place the dripping pan in position to collect fat when using the grill or when cooking meat. Pour a little water into the dripping pan to avoid smoke and unpleasant smells. Always use oven gloves to remove pans from the oven. It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations. @@Some parts of the appliance are covered by a shockproof plastic film. Remove this film before using the oven. @@@@An eventual 400V poliphasic connection without earth wire will destroy the oven and the hob, if fitted. The manufacturer disclaims any responsibility should all the safety measures not be carried out.

**OVEN DOOR PROTECTION DEVICE (MOD. ZHM 761 X)** All our appliances comply with the European Safety Standards. Nevertheless, in order to ensure the highest safety level, and avoid little children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code ( 3 5 7 9 1 ) and the Product No. shown on the rating plate. Fitting instructions are provided with the kit package. 54 USING THE OVEN ZHM 761 -+ Programmer Oven Function Control Knob Control Knob for front left hotplate Control Knob for rear right hotplate Control Knob for front right hotplate Thermostat Control Light ZHM 761 X Thermostat Control Knob Control Knob for rear left hotplate -+ Oven Control Light OVEN FUNCTION CONTROL KNOB (FIG. 1) Oven Light - The oven light will be on without any cooking function Defrost Setting - This setting is intended to assist in thawing of frozen food. Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven. Top heating element - The heat comes from the top of the oven only.

Bottom heating element - The heat comes from the bottom of the oven only. Fan cooking - This allows you to roast or bake simultaneously using any shelf, without flavour transference. Inner grill element only - can be used for grilling small quantities. Double Grill - The full grill element will be on. Thermal Grilling - This function offers an alternative method of cooking food items, normally associated with conventional grilling.

The grill element and the oven fan operate together, circulating hot air around the food. Fig. 1 FO 0347 0 All cookings must be carried out with the oven door closed 55 THERMOSTAT CONTROL KNOB (FIG. 2) 50 Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C (MAX).

OVEN CONTROL LIGHT This yellow light will come on when the oven function control knob is set on a function.

100 MAX 20 0 THERMOSTAT CONTROL LIGHT Once the oven temperature has been selected, the Thermostat Control Light will come on and remain on until the oven has reached the correct setting; after that, it will go on and off with the thermostat, showing how the temperature is being maintained. Fig. 2 FO 0282 THE SAFETY THERMOSTAT This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent overheating, the safety device will stop the power supply to the appliance. If this happens, call your local Zanussi Service Centre. Under no circumstances should you attempt to repair the appliance yourself. THE COOLING FAN FOR THE CONTROLS This oven is provided with a cooling fan, meant to keep the front panel, the knobs and the oven door handle cool. This fan may run on after the oven or grill is switched off, until a normal temperature is reached.

CATALYTIC SELF-CLEANING SIDE PANELS (accessory available on request) Catalytic self cleaning panels can be installed onto the sides of the oven. These panels, at normal cooking temperature, can turn the splashes of fat into a light residual powder.

This powder must be removed with a damp sponge after the oven has cooled down, in order to keep the catalytic panels in good condition. HOTPLATE CONTROL KNOBS The Control Knobs for the hotplates (Fig. 3) can be found on the Oven Control Panel. @@@@ Then, select the required temperature and the oven function. @@@@ To cancel press button A and return control and thermostat knobs to the OFF position. A U T O A U T O SETTING THE MINUTE MINDER Press button A and while turning knob E enter the -+ required time (maximum 23 h 59 min.) After required time has been selected the clock will revert to the time of day. When time is up an audible signal will be heard for approximately 2 minutes. To cancel press button A and return control and thermostat knobs to the OFF position. In case of loss of power, all the settings (time of day, setted programs or programs in operation) will be cancelled.

When the power is restored, the numbers on the display will flash, and the timer has to be reset. 57 WHEN THE OVEN IS FIRST INSTALLED Once the oven has been installed: a) set the thermostat knob to MAX; b) switch the oven function control knob to conventional cooking ( ); c) allow the oven to run empty for approximately 45 minutes; d) open a window for ventilation.



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During this time, an unpleasant odour may be emitted. This is absolutely normal, and is caused by residues of manufacturing. Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water.

Before cooking for the first time, carefully wash the shelf and the dripping pan. Fig. 4 To open the oven door, always catch the handle in its central part (Fig. 4). **FO 2161 COOKING WITH THE MULTIFUNCTION OVEN CONVENTIONAL COOKING** Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the required temperature.

If you need more heat from the bottom or from the top, turn the oven function control knob to (top heating element only) or (bottom heating element only).

**DEFROSTING** Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the OFF position (symbol : q). The oven fan operates without heat and circulates the air, at room temperature, inside the oven. **THE FAN OVEN ( )** Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the required temperature. The fan behind the back panel circulates heated air into the oven. If you need to cook more than one dish in the fan oven at the same time, place the shelves on the first and third position from the bottom. If you are cooking only one dish in the fan oven, use the lower positions, as this will give you better results. . . . The temperatures inside the oven can reach 250°C. Always ensure that you are using oven proof baking trays, oven dishes, etc. Do not place pans, biscuit pans or aluminium foil directly on the base of the oven.

This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel. Carefully supervise cookings with fats or oil, since these types of foodstuff can result in a fire, if overheated. @@@@ White meat, poultry and fish in general, need a medium temperature cooking (between 150 and 175 °C) pre-heating (about 10 minutes) before baking or cooking pizza. (\*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets. **60 COOKING TABLES - GRILLING**

Quantity	TYPE OF DISH	PIECES
4 4 8 6 4 4 8 4 4 4	800 600	500 800 700 400 500 400
-- -- 4 4 4 3 4 4 4 4 4 4	Grilling 4 3 2 1	Cooking time (minutes) temp. °C
Upper side 10 12 10 30 12 13 12 8 8 2~3	Lower side 8 8 6 20 10 10 -- 6 -- 1	max max max max max max max max max max
<b>THERMAL GRILLING</b> Type of dish Pork Roastbeef Chicken Kebabs Fish (whole) Quantity (gr.) 1500 1500 1200 800 800 Shelf level from the bottom 2 or 3 3 2 or 3 3 3 Temperature °C 170 200 190 200 200 Time in minutes lower side upper side 45 30 30 20 40 30 15 10 12 8 6		

**61 CLEANING AND MAINTENANCE** General Cleaning . . . Before cleaning, always allow the oven to cool down. @@@@ Fig. @@@@ Clean the oven door glass with warm water and a soft cloth only. @@@@ . Periodically check the condition of this gasket.

If necessary, clean it without using abrasive cleaning products. @@@@ Do not use the oven until it has been repaired. . Fig. @@ The oven bulb has to comply to these features: a) resistant to temperatures of 300 °C; b) electric rate: 230 V - 50 Hz; c) electric power rate: 25 W.; d) connection type: E 14.

To replace the bulb, proceed as follows (Fig. 8): a) push in and turn the glass lid anticlockwise; b) remove throughout the entire period under guarantee. On completion of the total period of guarantee the cost of travel, workmanship and eventual spare parts will be at the expense of the client. Exclusion from guarantee The free execution of work for the repair and/or substitution as set out above will not apply if: The purchase invoice or receipt indicating the date of purchase and the identification of the appliance cannot be presented or was not sent with the appliance to be repaired; The appliance is used for purposes other than those of the domestic nature for which it was made; The appliance was not installed, handled or used in conformity with the indications in the instruction manual or in the modalities for use; The appliance has been repaired or modified incorrectly by unqualified personnel. 1a Concerning vacuum cleaners for domestic use, the total period of guarantee is two years.

Accessories are subject to a direct usage, consequently these articles are excluded from the guarantee. @@@@ Important notice This appliance has been made to be safe. Inadequate repairs can nonetheless compromise this safety. @@@@ Throughout the period of guarantee the cost of return transportation will be taken care by the manufacturer. If during the period of guarantee a disfunction occurs due to a defect which cannot be repaired, the appliance will be replaced free of charge. 5 6 Belgium Electric Household Appliances Bergensesteenweg 719 B - 1520 Halle (Lembek) Repairing to customer's house: Tel.: 02-3630444 Fax.: 02-3630400 Spare parts: Tel.: 02-3630555 Fax.: 02-3630500 Telex: 22915 eluxbe 65 **TECHNICAL DATA** Height Width Depth Height 59,4 cm 56,0 cm 55,0 cm 32,5 cm 42,0 cm 39,0 cm 53 l Oven lamp Convection fan Cooling fan Maximum power rating (230V - 50Hz) This appliance complies with the following E.

E.C. Directives: 73/23 - 90/683 (Low Voltage Directive); 89/336 (Electromagnetical Compatibility Directive); 93/68 (General Directives) and subsequent modifications. Voltage tension (50 Hz) **MANUFACTURER: ELECTROLUX ZANUSSI ELETTRODOMESTICI S.p.A. Viale Bologna, 298 47100 FORLÌ (Italia)** Oven thermostat settings: from 50°C up to 250°C Heating elements ratings Bottom heating element Top heating element Full Oven (Top+Bottom)(1000 + 800) Grill heating elements simple double 1000 W 800 W 1800 W 1750 W 2550 W 2000 W 25 W 30 W 25 W 2600 W 230 V **RECESS DIMENSIONS OVEN CAVITY DIMENSIONS** Width Depth Volume Fan Oven heating element - **THIS APPLIANCE CAN BE COMBINED WITH THE FOLLOWING HOB MODELS** 1) Cast Iron Hob Models : ZME 2004 VD - ZMF 2104 VD ZMFW 2304 VD - ZMS 2204 VD Front Left hotplate Rear Left hotplate Rear Right hotplate Front Right hotplate Maximum Power Rating Voltage Rating (50 Hz) Ø 180 mm Ø 145 mm Ø 180 mm Ø 145 mm 2000 W 1500 W 2000 W 1500 W 7,0 kW 230 V 4) Ceramic Hob Models : ZGR 3226HL - ZGRN 3226HL ZGRW 3226HL - ZGRX 3226HL Front Left hotplate Rear Left hotplate Rear Right hotplate Front Right hotplate Maximum Power Rating Voltage Rating (50 Hz) Ø 120/210 mm Ø 145 mm Ø 170x265 mm Ø 180 mm (halogen) 2100 W 1200 W 2200 W 1800 W 7,3 kW 230 V 2) Ceramic Hob Models : ZGR 2404 / ZGRN 2404 / ZGRW 2404 / ZGRX 2404 Front Left hotplate Rear Left hotplate Rear Right hotplate Front Right hotplate Maximum Power Rating Voltage Rating (50 Hz) Ø 180 mm Ø 145 mm Ø 180 mm Ø 145 mm 1700 W 1200 W 1700 W 1200 W 5,8 kW 230 V 5) Ceramic Hob Models : ZGR 2315 - ZGRW 2315 Front Left hotplate Rear Left hotplate Rear Right hotplate Front Right hotplate Maximum Power Rating Voltage Rating (50 Hz) Ø 120/210 mm Ø 145 mm Ø 180 mm Ø 145 mm 2100 W 1200 W 1700 W 1200 W 6,2 kW 230 V 3) Ceramic Hob Models : ZGR 2226 - ZGRN 2226 - ZGRW 2226 - ZGRX 2226 Front Left hotplate Rear Left hotplate Rear Right hotplate Front Right hotplate Maximum Power Rating Voltage Rating (50 Hz) Ø 120/210 mm Ø 145 mm Ø 170x265 mm Ø 180 mm 2100 W 1200 W 2200 W 1700 W 7,2 kW 230 V **TOTAL RATING OF COMBINED APPLIANCES** 1) Oven + Cast Iron Hob 2) Oven + Ceramic Hob 3) Oven + Ceramic Hob 4) Oven + Ceramic Hob 4) Oven + Ceramic Hob 9,6 kW 8,4 kW 9,8 kW 9,9 kW 8,8 kW \* This appliance can be combined only with cast iron or ceramic hobs whose power rating can reach 6.



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0 kW. 66 TO THE ATTENTION OF THE INSTALLER The following instructions are meant to a qualified technician, in order to allow him carry out the installation in compliance with the rules in force. The building-in and the electrical connection fo the appliance must be carried out by a qualified and authorized technician only.

**BUILDING IN** It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase. A correct installation will have to ensure a proper protection against contact with electric parts or merely functionally isolated parts.

All the units meant to ensure protection have to be fitted not to be taken away without using any tool. We recommed not to install the appliance near refrigerators or freezer, since the heat could affect the performance of these appliances. The oven recess must comply the dimensions given in Fig.

12. This appliance is registered as a Class "Y" product according to the overheating safety regulations. Due to this classification, the rear and one of the sides of the furniture unit which the appliance is built in, can come in contact with higher appliances, walls or furniture units. @@@@In Fig. @@In Fig.

14 the appliance leans on two "C" shaped or "L" shaped metal supports, which the furniture unit feet can eventually be fixed to. An opening of 30 mm diameter in the rear of the furniture unit must be made to allow the electrical connection. FO 0331 Fig. 13 Fig. 14 FO 0332 **SECURING THE OVEN TO THE CABINET** Fit the appliance into the cabinet recess. Open teh oven door and secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame (Fig. 15). When installing an electric plate hob over the oven, the hob's electrical connection and the oven's one have to be carried out separately, for security reasons and to let the oven be taken off the unit easier, if necessary. FO 0039 Fig. 15 68 **ELECTRICAL CONNECTION** Before the appliance is connected: 1) check that the main fuse and the domestic installation can support the load; 2) check that the power supply is properly earthed in compliance with the current rules; 3) check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the furniture unit.

This appliance is supplied without connection cable. A suitable one must be fitted, in compliance with the electric supply rate, provided with a proper plug and able to carry the load specified on the rating plate. @@@@The earth wire must not be interrupted by the double switch pole. The connection cable has to be placed in order that, in each part, it cannot reach a temperature 50 °C higher than the room temperature. After the connection is carried out, test the heating elements for about 3 minutes. **ELECTRICAL CONNECTION WITH THE HOB** This oven can be connected to hobs indicated on page 66. The socket for connecting the hob is located at the top of the oven cabinet. The hobs come complete with connecting leads for the hot plates/heat areas and ground cable; these leads feature plug-in connectors. Connection of the hob to the oven is carried out by plugging-in these connectors to the corresponding oven socket. The plug-to-socket connection design is such as to prevent possible wrong plugging-ins.

The manufacturer disclaims any responsibility should all the safety measures not be carried out. Fig. 16 FO 0330 **CONNECTION TO TERMINAL BLOCK** This appliance is provided with a 6 poles terminal block (Fig. 16) set to operate with a 230 V single-phase electrical supply. To adapt the the terminal block to a different electrical supply, carry out the connection as shown in Fig.

17. The ear th wire must be connected to terminal marked . Once the connection is carried out, fit the cable into the the cable clamp. 230V 3~ 12345 L1 L2 L3 PE 12345 L1 N 12345 L1 L2 N 12345 L1 L2 L3 N PE 230V 1~ 400V 2N~ PE 400V 3N~ Fig. 17 FO 0474 PE 69 .



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