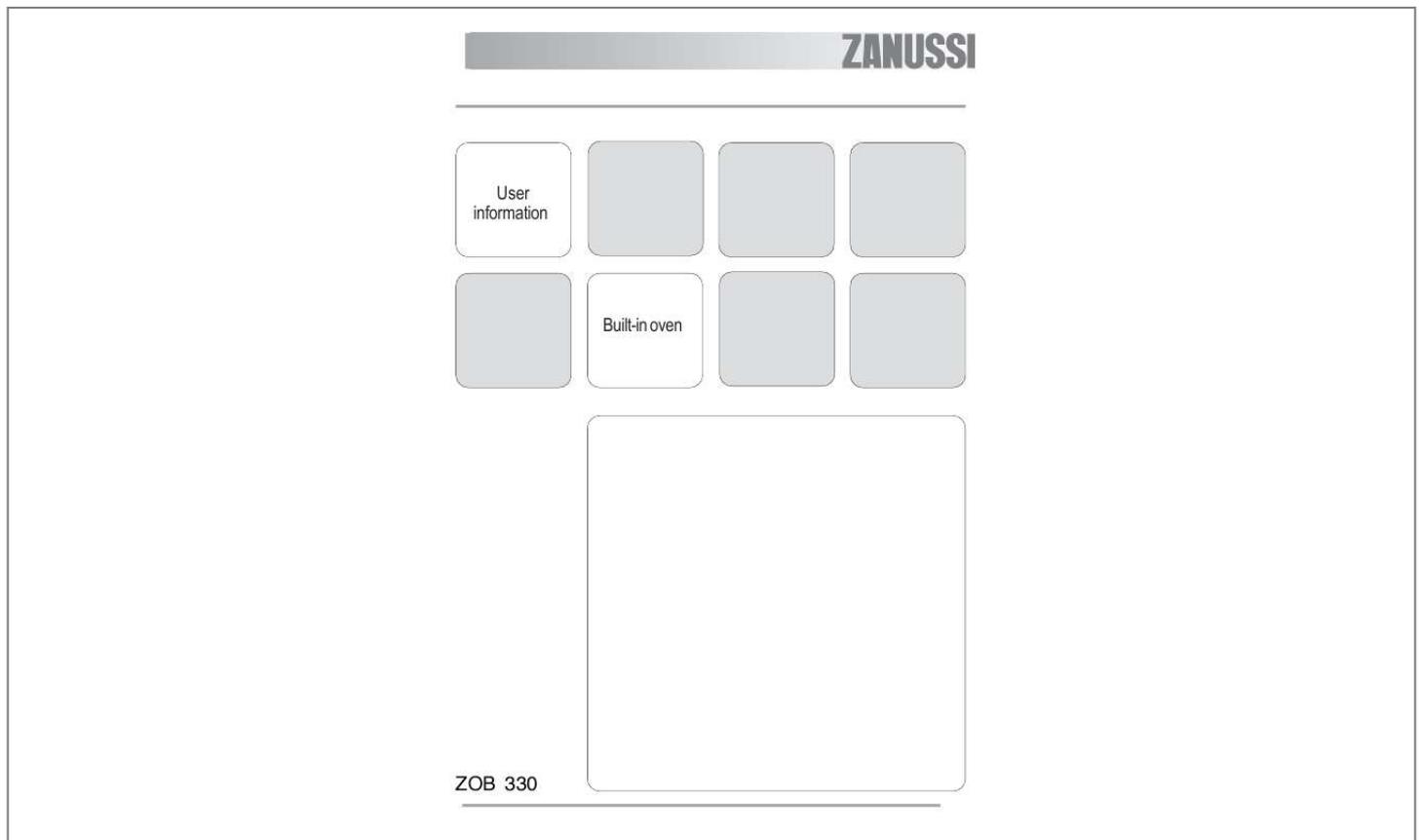




Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for ZANUSSI ZOB330X. You'll find the answers to all your questions on the ZANUSSI ZOB330X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual ZANUSSI ZOB330X
User guide ZANUSSI ZOB330X
Operating instructions ZANUSSI ZOB330X
Instructions for use ZANUSSI ZOB330X
Instruction manual ZANUSSI ZOB330X



[You're reading an excerpt. Click here to read official ZANUSSI ZOB330X user guide](http://yourpdfguides.com/dref/954425)
<http://yourpdfguides.com/dref/954425>

Manual abstract:

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

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

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

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

.....
.... 8 Before using the oven for the first time .

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

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

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

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

9 Electronic programmer

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

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

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

..... 10 Using the Oven

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

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

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

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

..... @@@@25 *Electrical Connection* ..

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

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

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

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

.. 26 *Instructions fo Building In*

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

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

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

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

. 27 *Guarantee/Customer Service*

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

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

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

.. 28 *European Guarantee*

.....



[You're reading an excerpt. Click here to read official ZANUSSI ZOB330X user guide](http://yourpdfguides.com/dref/954425)
<http://yourpdfguides.com/dref/954425>

The fan switches on automatically after a few minutes of cooking. Warm air is blown out through the aperture near the oven door handle. When the oven is switched off, the fan will remain on in order to cool the oven and kitchen cabinets properly, after which it switches off automatically. Before using the oven for the first time Remove all packaging, both inside and outside the oven, before using the oven. Before using for the first time, the oven should be heated up without food.

During this time, an unpleasant odour may be emitted. This is absolutely normal. It is caused by manufacturing residues. Ensure the room is well ventilated.

1. Switch the oven function control knob to fan cooking . 2. Set the thermostat control knob to 250° C. 4. Open a window for ventilation. 5. Allow the oven to run empty for approximately 45 minutes. @@@@Push button for selecting a function 2. Decreasing control button " " 3. Increasing control button " " 4.

Display 5. "Cooking Duration" pilot lamp 6. "End of cooking" pilot lamp 7. "Minute minder" pilot lamp 2 Fig. 4 1 3 8. @@@@To set the correct time of day: 1. Press button " " or " ". 2. @@The appliance is ready for use. To reset the correct time of day: 1.

@@The relevant pilot lamp will start flashing. Then proceed as described above. @@@@Press button repeatedly to select the "Cooking Duration" function. The relevant pilot lamp will start flashing. Then, proceed as follows: To set the duration time: 1.

Press button " " or " ". 2. After the setting is carried out, wait for 5 seconds: the "Cooking Duration" pilot lamp will come on and the display will revert to the time of day. 3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing.

Turn the oven function and the thermostat control knob to zero. To switch off the acousan be switched off only if no other functions have been set. 14 Using the oven The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal. However, always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release. Attention! - Do not place objects on the oven base and do not cover any part of the oven with aluminium foil poultry up to 2 kg. (4 lb.

) are suitable for defrosting in this way. How to Use Defrosting 1. Turn the oven function control knob to . 2. Ensure the thermostat control knob is in the OFF position. Cakes and pastries usually require a medium temperature (150°C-200°C) and therefore it is necessary to preheat the oven for about 10 minutes. Do not open the oven door before 3/4 of the baking time has elapsed. Shortcrust pastry is baked in a springform tin or on a tray for up to 2/3 of the baking time and then garnished before being fully baked. This further baking time depends on the type and amount of topping or filling. Sponge mixtures must separate with difficulty from the spoon.

The baking time would be unnecessarily extended by too much liquid. If two baking trays with pastries or biscuits are inserted into the oven at the same time, a shelf level must be left free between the trays. If two baking trays with pastries or biscuits are inserted into the oven at the same time, the trays must be swapped and turned around after about 2/3 of the baking time. On Roasting: Do not roast joints smaller than 1 kg. Smaller pieces could dry out when roasting.

Dark meat, which is to be well done on the outside but remain medium or rare inside, must be roasted at a higher temperature (200°C-250°C). White meat, poultry and fish, on the other hand, require a lower temperature (150°C-175°C). The ingredients for a sauce or gravy should only be added to the roasting pan right at the beginning if the cooking time is short. Otherwise add them in the last half hour. You can use a spoon to test whether the meat is cooked: if it cannot be depressed, it is cooked through.

Roast beef and fillet, which is to remain pink inside, must be roasted at a higher temperature in a shorter time. If cooking meat directly on the oven shelf, insert the roasting pan in the shelf level below to catch 17 the juices. Leave the joint to stand for at least 15 minutes, so that the meat juices do not run out. To reduce the build up of smoke in the oven, it is recommended to pour a little water in the roasting pan. To prevent condensation forming, add water several times. @@@@The oven should be kept clean at all times. @@@Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided. Oven Cavity The enamelled base of the 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. 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 mild 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 is used. Do not use paint scrapers to remove soilage. 21 Cleaning the Oven Door Before cleaning the oven door, we recommend you to remove it from the oven. Proceed as follows: 1.

open the oven door completely; 2. find the hinges linking the door to the oven (Fig. A); 3.

unlock and turn the small levers located on the two hinges (Fig. B); 4. handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed (Fig. C); 5. gently pull the oven door off its site (Fig.

C); 6. place it on a steady plan; Clean the oven door glass with warm soapy water and a soft cloth only. Never use harsh abrasives. Once the cleaning is carried out, refit the oven door, following the procedure in reverse. Stainless steel or aluminium appliances: We recommend that the oven door is only cleaned using a wet sponge and dried after cleaning with a soft cloth.

Never use steel wool, acids or abrasive products as they can damage the oven surface.



[You're reading an excerpt. Click here to read official ZANUSSI ZOB330X user guide](http://yourpdfguides.com/dref/954425)
<http://yourpdfguides.com/dref/954425>

Clean the oven control panel following the same precautions. 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. Fig. A Fig. B Fig. C 22 Replacing The Oven Light Disconnect the appliance If the oven bulb needs replacing, it must comply with the following specifications: - Electric power: 15 W/25 W, - Electric rate: 230 V (50 Hz), - Resistant to temperatures of 300°C, - Connection type: E14.

These bulbs are available from your local Service Force Centre. To replace the faulty bulb: 1. Ensure the oven is isolated from the electrical supply. 2. Push in and turn the glass cover anticlockwise. 3. Remove the faulty bulb and replace with the new one. 4. Refit the glass cover and restore the electrical supply. 23 If something is wrong If the appliance is not working correctly, please check the following before contacting the Electrolux Service Centre: PROBLEM The oven is not switching on.

SOLUTION Check that both a cooking function and temperature have been selected or Check whether the appliance is correctly connected and the socket switch or the mains supply to the oven is ON. Select a temperature with the thermostat control knob or Select a function with the oven function control knob. Select a function with the function control knob or Check the light bulb, and replace it if necessary (see "Cleaning and Maintenance") The temperature may need adjusting or Following the advice contained in these instructions, especially the section "Using the oven". @@@@The oven has an easily accessible terminal block which is marked as follows: Letter L Live terminal Letter N Neutral terminal or E Earth terminal It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules. The switch must not break the yellow and green earth cable at any point.

the yellow and green earth cable should be 2-3 cm longer than the other cables. Important After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 60°C above the ambient temperature. @@@@20 A max. For Europe use only Min.

@@Dimensions of the oven and recess required are given in the relevant diagrams.

593 550 M IN 560 100 80÷ - 57 0 Securing the Appliance to the Cabinet 1. Open the oven door. 2. Fasten the oven to the cabinet placing the four distance holders (letter A) which fit exactly into the holes in the frame and then fit the four wood screws (letter B) provided. 27 Guarantee/Customer Service Standard guarantee conditions We, Zanussi - Electrolux, undertake that if within 12 months of the date of the purchase this Zanussi Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that: · The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

· The appliance has been used for normal domestic purposes 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. · Electrolux Service Force Centre must undertake all service work under this guarantee · Any appliance or defective part replaced shall become the Company's property. · This guarantee is in addition to your statutory and other legal rights. Exclusions · 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 appliances outside the United Kingdom. · Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements. · Products of Electrolux manufacturer that are not marketed by Electrolux Service and Spare Parts In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning 0870 5 929 929 Your telephone call will be automatically routed to the Service Force Centre covering your postcode area. For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk Before calling out an engineer, please ensure you have read the details under the heading "Something not working" When you contact the Service Force Centre you will need to give the following details: 1. Your name, address and postcode. 2. Your telephone number.

3. Clear concise details of the fault. 4. The model and Serial number of the appliance (found on the rating plate). 5.

The purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls. 28 Customer Care For general enquiries concerning your Electrolux appliance, or for further information on Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.electrolux.co.

uk Customer Care Department Electrolux Major Appliances Addington Way Luton Bedfordshire, LU4 9QQ Tel: 08705 727 727 (*) (*) Calls may be recorded for training purposes European Guarantee This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications: · · · · The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance. The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances. The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user. The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes. The appliance is installed in accordance with all relevant regulations in force within your new country of residence.



[You're reading an excerpt. Click here to read official ZANUSSI ZOB330X user guide](http://yourpdfguides.com/dref/954425)
<http://yourpdfguides.com/dref/954425>

The provisions of this European Guarantee do not affect any of the rights granted to you by law. 29 30 ZOB 330 0.

78 kWh 56 43 min. 41 min. 1130 cm³ 31 www.zanussi-electrolux.co.uk 32 35699-1401 01/08 R.0.



[You're reading an excerpt. Click here to read official ZANUSSI
ZOB330X user guide
http://yourpdfguides.com/dref/954425](http://yourpdfguides.com/dref/954425)