

User Manual

# GETTING STARTED? EASY.



ZOB35471BK  
ZOB35471WK  
ZOB35471XK

EN User Manual  
Oven

# ZANUSSI

# 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 oven.



Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before first use.

## DAILY USE



**WARNING!** Refer to Safety chapters.

### SETTING A HEATING FUNCTION

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to select the temperature.

The lamp turns on when the oven operates.

3. To turn off the oven, turn the knobs to the off position.

### HEATING FUNCTIONS

Oven function	Application
 Off position	The oven is off.
 Light	To turn on the lamp without a cooking function.
 True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food.

Put the accessories back to their initial position.



### PREHEATING


Preheat the empty oven before first use.

1. Set the function and the maximum temperature.
2. Let the oven operate for 1 hour.
3. Set the function and set the maximum temperature.
4. Let the oven operate for 15 minutes.
5. Turn off the oven and let it cool down.

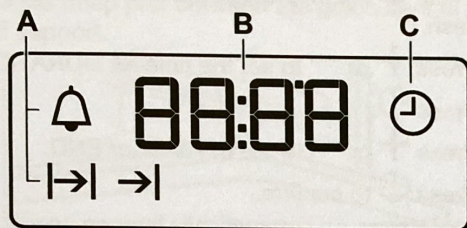
Accessories can become hotter than usual. The oven can emit an odour and smoke. Make sure that the airflow in the room is sufficient.

Oven function	Application
 Moist Fan Baking	This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving. This function was used to comply with the energy efficiency class according to EN 60350-1.
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.

Oven function	Application
 Grilling	To grill flat food and to toast bread.
 Fast Grilling	To grill flat food in large quantities and to toast bread.


Oven function	Application
 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. To make gratins and to brown.

## DISPLAY








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


## BUTTONS

Sensor field / 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.

Clock function		Application
	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.



### 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.

## USING THE ACCESSORIES

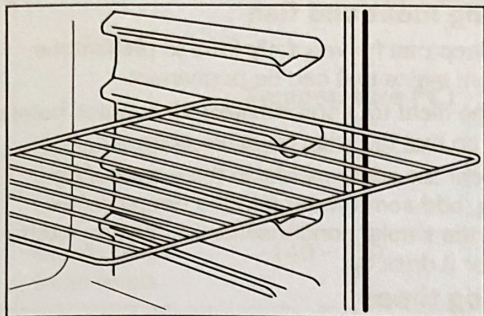


**WARNING!** Refer to Safety chapters.

### INSERTING THE ACCESSORIES

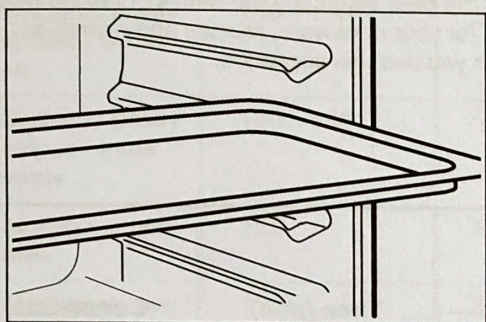
Wire shelf:

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



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 oven. There is a risk of burns.

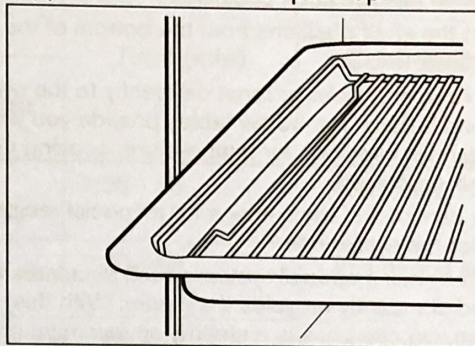
You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

## ADDITIONAL FUNCTIONS

### COOLING FAN

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

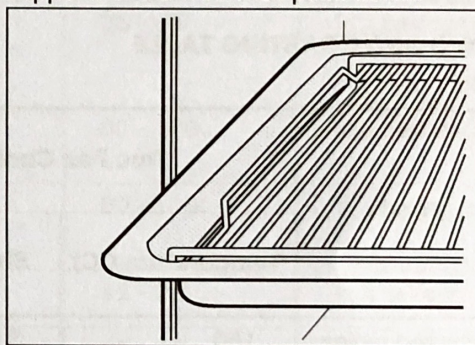
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



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.

### SAFETY THERMOSTAT

Incorrect operation of the oven or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven turns on 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.

## COOKING RECOMMENDATIONS

The oven has five shelf positions.

Count the shelf positions from the bottom of the oven floor.

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard settings for temperature, cooking time and shelf position.

If you cannot find the settings for a special recipe, look for the similar one.

The oven 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.

### Baking cakes

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 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.

## BAKING AND ROASTING TABLE

### Cakes

Food	True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position		
Whisked recipes	160	3 (2 and 4)	45 - 60	In a cake mould
Shortbread dough	160	3 (2 and 4)	20 - 30	In a cake mould
Buttermilk cheesecake	165	2	60 - 80	In a 26 cm cake mould
Apple cake (Apple pie) <sup>1)</sup>	160	2 (left and right)	80 - 100	In two 20 cm cake moulds on a wire shelf
Strudel	150	2	60 - 80	In a baking tray
Jam-tart	165	2 (left and right)	30 - 40	In a 26 cm cake mould
Sponge cake	160	2	50 - 60	In a 26 cm cake mould
Christmas cake / Rich fruit cake <sup>1)</sup>	150	2	90 - 120	In a 20 cm cake mould
Plum cake <sup>1)</sup>	160	2	50 - 60	In a bread tin
Small cakes - one level	140 - 150	3	20 - 30	In a baking tray

Food	True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position		
Small cakes - two levels	140 - 150	2 and 4	25 - 35	In a baking tray
Small cakes - three levels	140 - 150	1, 3 and 5	30 - 45	In a baking tray
Biscuits / pastry stripes - one level	140 - 150	3	30 - 35	In a baking tray
Biscuits / pastry stripes - two levels	140 - 150	2 and 4	35 - 40	In a baking tray
Biscuits / pastry stripes - three levels	140 - 150	1, 3 and 5	35 - 45	In a baking tray
Meringues - one level	120	3	80 - 100	In a baking tray
Meringues- two levels <sup>1)</sup>	120	2 and 4	80 - 100	In a baking tray
Buns <sup>1)</sup>	190	3	12 - 20	In a baking tray
Eclairs - one level	170	3	25 - 35	In a baking tray
Eclairs - two levels	170	2 and 4	35 - 45	In a baking tray
Plate tarts	170	2	45 - 70	In a 20 cm cake mould
Rich fruit cake	150	2	110 - 120	In a 24 cm cake mould
Victoria sandwich	160	2 (left and right)	50 - 60	In a 20 cm cake mould

1) Preheat the oven for 10 minutes.

## Bread and pizza

Food	True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position		
White bread <sup>1)</sup>	190	1	60 - 70	1 - 2 pieces, 500 gr per piece
Rye bread	180	1	30 - 45	In a bread tin
Bread rolls <sup>1)</sup>	180	2 (2 and 4)	25 - 40	6 - 8 rolls in a baking tray
Pizza <sup>1)</sup>	230 - 250	1	10 - 20	In a baking tray or a deep pan
Scones <sup>1)</sup>	190	3	10 - 20	In a baking tray

1) Preheat the oven for 10 minutes.

## Flans

Food	True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position		
Pasta flan	180	2	40 - 50	In a mould
Vegetable flan	175	2	45 - 60	In a mould
Quiches <sup>1)</sup>	180	1	50 - 60	In a mould
Lasagne <sup>1)</sup>	180 - 190	2	25 - 40	In a mould
Cannelloni <sup>1)</sup>	180 - 190	2	25 - 40	In a mould

1) Preheat the oven for 10 minutes.

## Meat

Food	True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position		
Beef	190	2	50 - 70	On a wire shelf
Pork	180	2	90 - 120	On a wire shelf
Veal	175	2	90 - 120	On a wire shelf



Food	True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position		
English roast beef, rare	200	2	50 - 60	On a wire shelf
English roast beef, medium	200	2	60 - 70	On a wire shelf
English roast beef, well done	200	2	70 - 75	On a wire shelf
Shoulder of pork	170	2	120 - 150	With rind
Shin of pork	160	2	100 - 120	2 pieces
Lamb	175	2	110 - 130	Leg
Chicken	200	2	70 - 85	Whole
Turkey	160	2	210 - 240	Whole
Duck	220	2	120 - 150	Whole
Goose	160	1	150 - 200	Whole
Rabbit	175	2	60 - 80	Cut in pieces
Hare	175	2	150 - 200	Cut in pieces
Pheasant	175	2	90 - 120	Whole

### Fish

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

### GRILLING

Set the maximum temperature.

Preheat the oven for 3 minutes.

Use the fourth shelf position.

Food	Quantity		Time (min)	
	Pieces	Quantity (kg)	1st side	2nd side
Fillet steaks	4	0.8	12 - 15	12 - 14
Beef steaks	4	0.6	10 - 12	6 - 8
Sausages	8	-	12 - 15	10 - 12
Pork chops	4	0.6	12 - 16	12 - 14
Chicken (cut in 2)	2	1	30 - 35	25 - 30
Kebabs	4	-	10 - 15	10 - 12
Breast of chicken	4	0.4	12 - 15	12 - 14
Hamburger	6	0.6	20 - 30	-
Fish fillet	4	0.4	12 - 14	10 - 12
Toasted sandwiches	4 - 6	-	5 - 7	-
Toast	4 - 6	-	2 - 4	2 - 3

### TURBO GRILLING

Use the first or the second shelf position.

#### Beef

Preheat the oven.

To calculate the roasting time multiple the time given in the table below by the centimetres of thickness of the fillet.

Food	Temperature (°C)	Time (min)
Roast beef or fillet, rare	190 - 200	5 - 6
Roast beef or fillet, medium	180 - 190	6 - 8
Roast beef or fillet, well done	170 - 180	8 - 10

#### Pork

Food	Temperature (°C)	Time (min)
Shoulder, neck, ham joint, 1 - 1.5 kg	160 - 180	90 - 120
Chop, spare rib, 1 - 1.5 kg	170 - 180	60 - 90
Meat loaf, 0.75 - 1 kg	160 - 170	50 - 60
Pork knuckle (pre-cooked), 0.75 - 1 kg	150 - 170	90 - 120

#### Veal

Food	Temperature (°C)	Time (min)
Roast veal, 1 kg	160 - 180	90 - 120

Food	Temperature (°C)	Time (min)
Knuckle of veal, 1.5 - 2 kg	160 - 180	120 - 150

#### Lamb

Food	Temperature (°C)	Time (min)
Leg of lamb, roast lamb, 1 - 1.5 kg	150 - 170	100 - 120
Saddle of lamb, 1 - 1.5 kg	160 - 180	40 - 60

#### Poultry

Food	Temperature (°C)	Time (min)
Poultry portions, 0.2 - 0.25 kg each	200 - 220	30 - 50
Chicken, half, 0.4 - 0.5 kg each	190 - 210	35 - 50

Food	Temperature (°C)	Time (min)
Chicken, poulard, 1 - 1.5 kg	190 - 210	50 - 70
Duck, 1.5 - 2 kg	180 - 200	80 - 100
Goose, 3.5 - 5 kg	160 - 180	120 - 180
Turkey, 2.5 - 3.5 kg	160 - 180	120 - 150
Turkey, 4 - 6 kg	140 - 160	150 - 240

#### Fish (steamed)

Food	Temperature (°C)	Time (min)
Whole fish, 1 - 1.5 kg	210 - 220	40 - 60

#### MOIST FAN BAKING



For best results follow suggestions listed in the table below.

Food	Accessories	Temperature (°C)	Shelf position	Time (min)
Sweet rolls, 12 pieces	baking tray or dripping pan	175	3	40 - 50
Rolls, 9 pieces	baking tray or dripping pan	180	2	35 - 45
Pizza, frozen, 0.35 kg	wire shelf	180	2	45 - 55
Swiss roll	baking tray or dripping pan	170	2	30 - 40
Brownie	baking tray or dripping pan	170	2	45 - 50
Soufflé, 6 pieces	ceramic ramekins on wire shelf	190	3	45 - 55

<b>Food</b>	<b>Accessories</b>	<b>Temperature (°C)</b>	<b>Shelf position</b>	<b>Time (min)</b>
Sponge flan base	flan base tin on wire shelf	180	2	35 - 45
Victoria Sandwich	baking dish on wire shelf	170	2	35 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	2	35 - 45
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	170	3	30 - 40
Pouched meat, 0.25 kg	baking tray or dripping pan	180	3	35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	180	3	40 - 50
Cookies, 16 pieces	baking tray or dripping pan	150	2	30 - 45
Macaroons, 20 pieces	baking tray or dripping pan	180	2	45 - 55
Muffins, 12 pieces	baking tray or dripping pan	170	2	30 - 40
Savory pastry, 16 pieces	baking tray or dripping pan	170	2	35 - 45
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	40 - 50
Tartlets, 8 pieces	baking tray or dripping pan	170	2	30 - 40
Poached vegetables, 0.4 kg	baking tray or dripping pan	180	2	35 - 45
Vegetarian omelette	pizza pan on wire shelf	180	3	35 - 45
Vegetables, mediterranean 0.7 kg	baking tray or dripping pan	180	4	35 - 45

## DEFROST

Food	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1.0	100 - 140	20 - 30	Place the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat	1.0	100 - 140	20 - 30	Turn halfway through.
Meat	0.5	90 - 120	20 - 30	Turn halfway through.
Trout	1.50	25 - 35	10 - 15	-
Strawberries	3.0	30 - 40	10 - 20	-
Butter	2.5	30 - 40	10 - 15	-
Cream	2 x 2.0	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau	1.4	60	60	-

### DRYING - TRUE FAN COOKING

Cover trays with grease proof paper or baking parchment.

For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

### Vegetables

For one tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

Food	Temperature (°C)	Time (h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for sour	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8
Herbs	40 - 50	2 - 3

### Fruit

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Plums	60 - 70	8 - 10	3	1 / 4

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Apricots	60 - 70	8 - 10	3	1 / 4
Apple slices	60 - 70	6 - 8	3	1 / 4
Pears	60 - 70	6 - 9	3	1 / 4

### INFORMATION FOR TEST INSTITUTES

Tests according to IEC 60350-1.

Food	Function	Accessories	Shelf position	Temperature (°C)	Time (min)	Comments
Small cake	Conventional Cooking	Baking tray	3	170	20 - 30	Put 20 small cakes per one baking tray.
Small cake	True Fan Cooking / Fan Cooking	Baking tray	3	150 - 160	20 - 35	Put 20 small cakes per one baking tray.
Small cake	True Fan Cooking / Fan Cooking	Baking tray	2 and 4	150 - 160	20 - 35	Put 20 small cakes per one baking tray.
Apple pie	Conventional Cooking	Wire shelf	2	180	70 - 90	Use 2 tins (20 cm diameter), diagonally shifted.
Apple pie	True Fan Cooking / Fan Cooking	Wire shelf	2	160	70 - 90	Use 2 tins (20 cm diameter), diagonally shifted.
Fatless-ponge cake	Conventional Cooking	Wire shelf	2	170	40 - 50	Use a cake mould (26 cm diameter). Preheat the oven for 10 minutes.
Fatless-ponge cake	True Fan Cooking / Fan Cooking	Wire shelf	2	160	40 - 50	Use a cake mould (26 cm diameter). Preheat the oven for 10 minutes.

Food	Function	Accessories	Shelf position	Temperature (°C)	Time (min)	Comments
Fatless- ponge cake	True Fan Cooking / Fan Cook- ing	Wire shelf	2 and 4	160	40 - 60	Use a cake mould (26 cm diameter). Diagonally shifted. Preheat the oven for 10 minutes.
Short bread	True Fan Cooking / Fan Cook- ing	Baking tray	3	140 - 150	20 - 40	-
Short bread	True Fan Cooking / Fan Cook- ing	Baking tray	2 and 4	140 - 150	25 - 45	-
Short bread	Conventi- onal Cooking	Baking tray	3	140 - 150	25 - 45	-
Toast 4 - 6 pieces	Grilling	Wire shelf	4	max.	2 - 3 minutes first side; 2 - 3 minutes sec- ond side	Preheat the oven for 3 minutes.
Beef burger 6 pieces, 0.6 kg	Grilling	Wire shelf and dripping pan	4	max.	20 - 30	Put the wire shelf on the fourth level and the dripping pan on the third level of the oven. Turn the food half- way through the cooking time. Preheat the oven for 3 minutes.

## CARE AND CLEANING



**WARNING!** Refer to Safety chapters.

### NOTES ON CLEANING

Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.

To clean metal surfaces, use a dedicated cleaning agent.

Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a

cleaning agent. Do not clean the accessories in the dishwasher.

Clean stubborn dirt with a special oven cleaner.

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.

Moisture can condense in the oven or on the door glass panels. To decrease the condensation, operate the oven for 10 minutes before cooking. Clean the moisture from the cavity after each use.