

User Manual

GETTING STARTED? EASY.



ZOCNX3WL
ZOCNX3WR
ZOCNX3XL
ZOCNX3XR

EN User Manual
Oven

ZANUSSI

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SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage 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.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- 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 may become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

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.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from the power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use the appliance before installing it in the built-in structure.
- 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.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- 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 instructions 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.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.

- Before mounting the appliance, check if the oven door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

| | |
|---|--------------|
| Cabinet minimum height (Cabinet under the worktop minimum height) | 580 (600) mm |
| Cabinet width | 560 mm |
| Cabinet depth | 550 (550) mm |
| Height of the front of the appliance | 589 mm |

| | |
|--|-----------|
| Height of the back of the appliance | 571 mm |
| Width of the front of the appliance | 595 mm |
| Width of the back of the appliance | 559 mm |
| Depth of the appliance | 569 mm |
| Built in depth of the appliance | 548 mm |
| Depth with open door | 1022 mm |
| Ventilation opening minimum size. Opening placed on the bottom rear side | 560x20 mm |
| Mounting screws | 4x25 mm |

ELECTRICAL CONNECTION



WARNING! Risk of fire and electric 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 or the niche below the appliance, especially when it operates or 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 is supplied without a main plug and a main cable.

Cable types applicable for installation or replacement for UK only

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



USE



WARNING! Risk of injury, burns and electric 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 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 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 operates. 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.

INSTALLATION



WARNING! Refer to Safety chapters.

- 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. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.
- Do not clean the catalytic enamel with detergents.

INTERNAL LIGHTING



WARNING! Risk of electric shock.

- The type of light bulb or halogen lamp used for this appliance is for household appliances only. Do not use it for house lighting.
- Before replacing the lamp, disconnect the appliance from the power supply.
- Use only lamps with the same specifications.

SERVICE

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

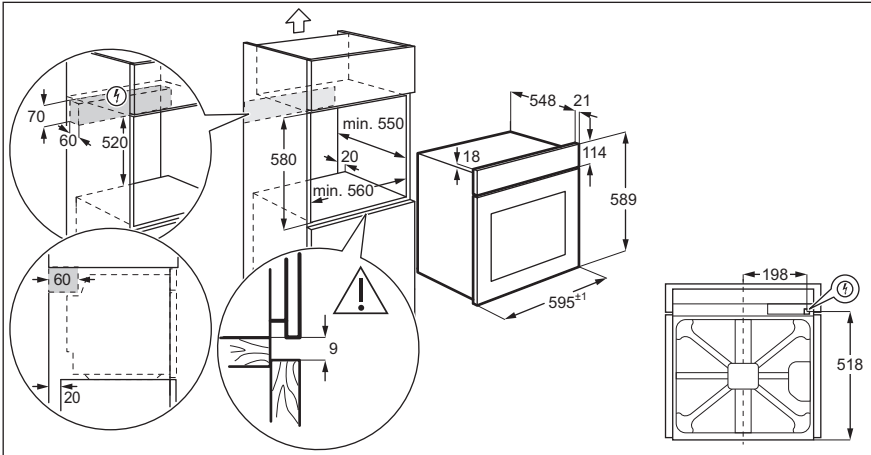
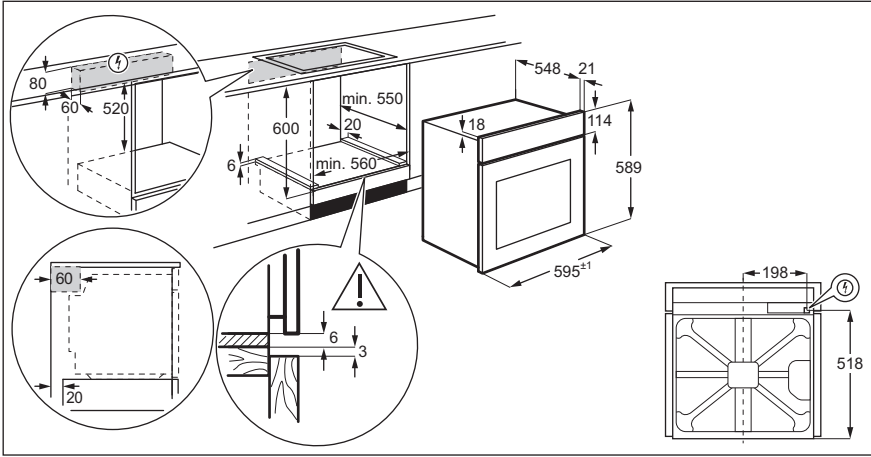
DISPOSAL



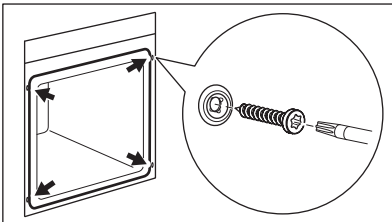
WARNING! Risk of injury or suffocation.

- 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.

BUILDING IN

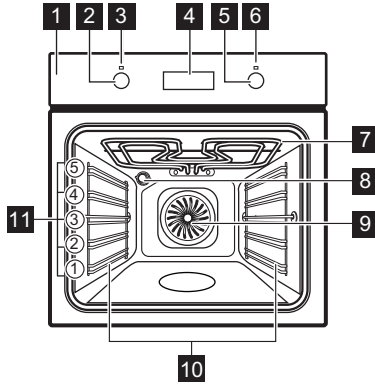


SECURING THE OVEN TO THE CABINET



PRODUCT DESCRIPTION

GENERAL OVERVIEW



- 1 Control panel
- 2 Knob for the heating functions
- 3 Power lamp / symbol
- 4 Display
- 5 Control knob (for the temperature)
- 6 Temperature indicator / symbol
- 7 Heating element
- 8 Lamp
- 9 Fan
- 10 Shelf support, removable
- 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.

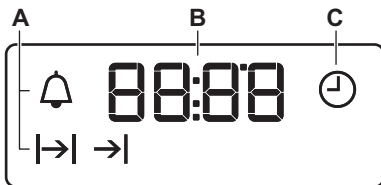
- **Telescopic runners**
With the telescopic runners you can put in and remove the shelves more easily.

CONTROL PANEL

BUTTONS

| Sensor field / Button | Description |
|-----------------------|--------------------------|
| — | To set the time. |
| 🕒 | To set a clock function. |
| + | To set the time. |

DISPLAY



- A. Clock functions
- B. Timer
- C. Clock function

BEFORE FIRST USE



WARNING! Refer to Safety chapters.



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


INITIAL CLEANING

| Step 1 | Step 2 | Step 3 |
|--|--|---|
| Remove all accessories and removable shelf supports from the oven. | Clean the oven and the accessories with a soft cloth, warm water and a mild detergent. | Place the accessories and the removable shelf supports in the oven. |

INITIAL PREHEATING

Preheat the empty oven before the first use.

| | |
|---------------|---|
| Step 1 | Remove all accessories and removable shelf supports from the oven. |
| Step 2 | Set the maximum temperature for the function:  . Let the oven operate for 1 h. |
| Step 3 | Set the maximum temperature for the function:  . Let the oven operate for 15 min. |

 The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.

DAILY USE



WARNING! Refer to Safety chapters.

RETRACTABLE KNOBS

To use the appliance press the knob. The knob comes out.



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 knob for the heating functions to the off position.

HEATING FUNCTIONS

| Oven function | Application |
|---|--|
| 0 Off position | The oven is off. |
|  Light | To turn on the lamp. |
|  True Fan Cooking | To bake on up to three shelf positions at the same time and to dry food. |

| Oven function | Application |
|---|--|
|  Moist Fan Baking | This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking. |
|  Defrost | To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food. |
|  Grill | To grill thin pieces of food and to toast bread. |
|  Fast Grilling | To grill thin pieces of food in large quantities and to toast bread. |

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

NOTES ON: MOIST FAN BAKING

This function was used to comply with the energy efficiency class and ecodesign requirements according to EU 65/2014 and EU 66/2014. Tests according to EN 60350-1.






The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.



For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

CLOCK FUNCTIONS


CLOCK FUNCTIONS



| Clock function | Application |
|--|---|
|  Time of Day | To set, change or check the time of day. |
|  Duration | To set how long the oven works. |
|  End Time | To set when the oven turns off. |
|  Time Delay | To combine functions: Duration and End Time. |
|  Minute Minder | To set a countdown. This function has no effect on the operation of the oven. You can set this function at any time, also when the oven is off. |

HOW TO SET: CLOCK FUNCTIONS

How to change: Time of Day

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





Step 1  - press repeatedly.  - starts to flash.

Step 2  ,  - press to set the time.
After approximately 5 sec., the flashing stops and the display shows the time.

How to set: Duration

Step 1 Set an oven function and the temperature.

Step 2  - press repeatedly.  - starts to flash.

Step 3  ,  - press to set the duration.
The display shows: .
 - flashes when the set time ends. The signal sounds and the oven turns off.





Step 4 Press any button to stop the signal.

Step 5 Turn the knob for the oven functions and the knob for the temperature to the off position.

How to set: End Time

Step 1 Set an oven function and the temperature.

Step 2  - press repeatedly.  - starts to flash.

Step 3  ,  - press to set the time.
The display shows: .
 - flashes when the set time ends. The signal sounds and the oven turns off.

Step 4 Press any button to stop the signal.



Step 5 Turn the knob for the oven functions and the knob for the temperature to the off position.

How to set: Time Delay



Step 1 Set an oven function and the temperature.

Step 2  - press repeatedly.  - starts to flash.



How to set: Time Delay

| | |
|---------------|---|
| Step 3 | + , - - press to set the time for: Duration. |
| Step 4 | Press:  . |
| Step 5 | + , - - press to set the time for: End Time. |
| Step 6 | Press:  At the set time the signal sounds and the oven turns off. |
| Step 7 | Press any button to stop the signal. |
| Step 8 | Turn the knob for the oven functions and the knob for the temperature to the off position. |

How to set: Minute Minder

| | |
|---------------|--|
| Step 1 |  - press repeatedly.  - starts to flash. |
| Step 2 | + , - - press to set the time. The function starts automatically after 5 sec. When the set time ends, the signal sounds. |
| Step 3 | Press any button to stop the signal. |
| Step 4 | Turn the knob for the oven functions and the knob for the temperature to the off position. |

How to cancel: Clock functions

| | |
|---------------|---|
| Step 1 |  - press repeatedly until the clock function symbol starts to flash. |
| Step 2 | Press and hold:  The clock function turns off after few sec. |

USING THE ACCESSORIES



WARNING! Refer to Safety chapters.

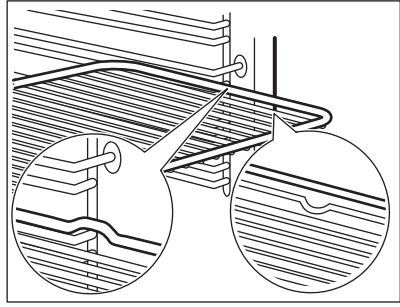
around the shelf prevents cookware from slipping of the shelf.

INSERTING ACCESSORIES

A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim

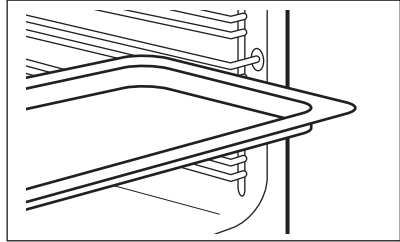
Wire shelf:

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



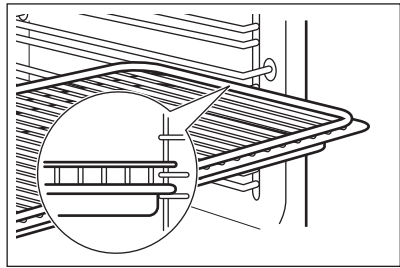
Deep pan:

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



Wire shelf and deep pan together:

Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



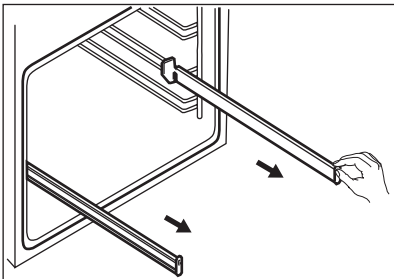
USING TELESCOPIC RUNNERS

Do not oil the telescopic runners.

Make sure you push back the telescopic runners fully in the oven before you close the oven door.

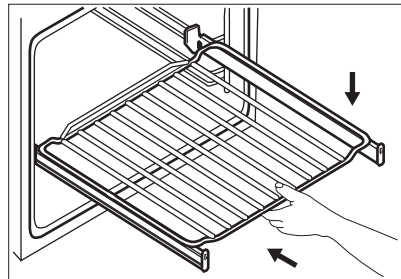
Step 1

Pull out the right and left hand telescopic runners.



Step 2

Put the wire shelf on the telescopic runners and carefully push them into the oven.



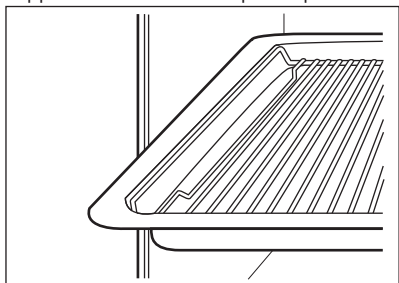
TRIVET AND GRILL- / ROASTING PAN



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

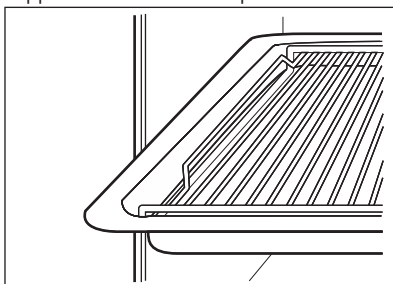
You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

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 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.

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 cooking 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

Use the function: True Fan Cooking.



|  |  (°C) |  |  (min) |  |
|---|---|---|--|---|
| Whisked recipes | 160 | 3 (1 and 4) | 45 - 60 | Cake mould |
| Shortbread dough | 160 | 3 (1 and 4) | 20 - 30 | Cake mould |
| Buttermilk cheesecake | 165 | 2 | 60 - 80 | Cake mould, Ø 26 cm |
| Strudel | 150 | 2 | 60 - 80 | Baking tray |
| Jam tart | 165 | 2 | 30 - 40 | Cake mould, Ø 26 cm |
| Christmas cake, preheat the empty oven | 150 | 2 | 90 - 120 | Cake mould, Ø 20 cm |
| Plum cake, preheat the empty oven | 160 | 2 | 50 - 60 | Bread tin |
| Biscuits, one level | 140 - 150 | 3 | 30 - 35 | Baking tray |
| Biscuits, two levels | 140 - 150 | 2 and 4 | 35 - 40 | Baking tray |
| Biscuits, three levels | 140 - 150 | 1, 3 and 5 | 35 - 45 | Baking tray |
| Meringues, one level | 120 | 3 | 80 - 100 | Baking tray |
| Meringues, two levels, preheat the empty oven | 120 | 2 and 4 | 80 - 100 | Baking tray |
| Buns, preheat the empty oven | 190 | 3 | 12 - 20 | Baking tray |
| Eclairs | 170 | 3 | 25 - 35 | Baking tray |
| Eclairs, two levels | 170 | 2 and 4 | 35 - 45 | Baking tray |
| Plate tarts | 170 | 2 | 45 - 70 | Cake mould, Ø 20 cm |
| Rich fruit cake | 150 | 2 | 110 - 120 | Cake mould, Ø 24 cm |
| Victoria sandwich | 160 | 2 | 50 - 60 | Cake mould, Ø 20 cm |

Preheat the empty oven.



BREAD AND PIZZA

| | (°C) | | (min) | |
|--|-----------|-------------|-----------|------------------------|
| White bread, 1 - 2 pieces, 0.5 kg each | 190 | 1 | 60 - 70 | - |
| Rye bread, preheating is not needed | 180 | 1 | 30 - 45 | Bread tin |
| Bread rolls, 6 - 8 rolls | 180 | 2 (2 and 4) | 25 - 40 | Baking tray |
| Pizza | 200 - 210 | 1 | 10 - 20 | Baking tray / Deep pan |
| Scones | 190 | 3 | 10 - 20 | Baking tray |

Preheat the empty oven.

Use the second shelf position unless specified otherwise.

Use the cake mould.



MEAT



FLANS

| | (°C) | (min) |
|--|-----------------|-----------|
| Pasta flan, preheating is not needed | 180 | 40 - 50 |
| Vegetable flan, preheating is not needed | 175 | 45 - 60 |
| Quiches, use the first shelf position | 180 | 50 - 60 |
| Lasagne | 180 - 190 | 25 - 40 |
| Cannelloni | 180 - 190 | 25 - 40 |

Use the second shelf position.

Use a wire shelf.



| | | |
|-------------------------------|-----|----------|
| Beef | 190 | 50 - 70 |
| Pork | 180 | 90 - 120 |
| Veal | 175 | 90 - 120 |
| English roast beef, rare | 200 | 50 - 60 |
| English roast beef, medium | 200 | 60 - 70 |
| English roast beef, well done | 200 | 70 - 75 |

Use the second shelf position unless specified otherwise.



MEAT

| | (°C) | (min) |
|---|----------|-----------|
| Pork shoulder, with rind | 170 | 120 - 150 |
| Pork shin, 2 pieces | 160 | 100 - 120 |
| Leg of lamb | 175 | 110 - 130 |
| Whole chicken | 200 | 70 - 85 |
| Whole turkey | 160 | 210 - 240 |
| Whole duck | 220 | 120 - 150 |
| Whole goose, use the first shelf position | 160 | 150 - 200 |
| Rabbit, cut in pieces | 175 | 60 - 80 |
| Hare, cut in pieces | 175 | 150 - 200 |



MEAT

| | (°C) | (min) |
|----------------|----------|-----------|
| Whole pheasant | 175 | 90 - 120 |

Use the second shelf position.
Set the temperature to 175 °C.



FISH

| | (min) |
|-------------------------------|-----------|
| Trout / Sea bream, 3 - 4 fish | 40 - 55 |
| Tuna / Salmon, 4 - 6 fillets | 35 - 60 |

GRILL

Preheat the empty oven.

Use the fourth shelf position.





Grill with the maximum temperature setting.



GRILL

| | (kg) | (min) 1st side | (min) 2nd side |
|-------------------------|----------|-----------------------|-----------------------|
| Fillet steaks, 4 pieces | 0.8 | 12 - 15 | 12 - 14 |
| Beef steak, 4 pieces | 0.6 | 10 - 12 | 6 - 8 |
| Sausages, 8 | - | 12 - 15 | 10 - 12 |



|  |  (kg) |  (min) 1st side |  (min) 2nd side |
|---|---|--|--|
| Pork chops, 4 pieces | 0.6 | 12 - 16 | 12 - 14 |
| Chicken, half, 2 | 1 | 30 - 35 | 25 - 30 |
| Kebabs, 4 | - | 10 - 15 | 10 - 12 |
| Chicken breast, 4 pieces | 0.4 | 12 - 15 | 12 - 14 |
| Burgers, 6 | 0.6 | 20 - 30 | - |
| Fish fillet, 4 pieces | 0.4 | 12 - 14 | 10 - 12 |
| Toasted sandwiches, 4 - 6 | - | 5 - 7 | - |
| Toast, 4 - 6 | - | 2 - 4 | 2 - 3 |




TURBO GRILLING

Preheat the empty oven.




Use the first or the second shelf position.

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



|  |  (°C) |  (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 |



|  |  (°C) |  (min) |
|---|---|---|
| Shoulder / Neck / Ham joint, 1 - 1.5 kg | 160 - 180 | 90 - 120 |
| Chops / Spare rib, 1 - 1.5 kg | 170 - 180 | 60 - 90 |
| Meatloaf, 0.75 - 1 kg | 160 - 170 | 50 - 60 |
| Pork knuckle, pre-cooked, 0.75 - 1 kg | 150 - 170 | 90 - 120 |



VEAL

| | (°C) | (min) |
|--------------------------|-----------|-----------|
| Roast veal, 1 kg | 160 - 180 | 90 - 120 |
| Veal knuckle, 1.5 - 2 kg | 160 - 180 | 120 - 150 |



LAMB

| | (°C) | (min) |
|-----------------------------------|-----------|-----------|
| Lamb leg / Roast lamb, 1 - 1.5 kg | 150 - 170 | 100 - 120 |
| Lamb saddle, 1 - 1.5 kg | 160 - 180 | 40 - 60 |



POULTRY

| | (°C) | (min) |
|---------------------------------------|-----------|-----------|
| Poultry, portions, 0.2 - 0.25 kg each | 200 - 220 | 30 - 50 |



POULTRY






| | (°C) | (min) |
|----------------------------------|-----------|-----------|
| Chicken, half, 0.4 - 0.5 kg each | 190 - 210 | 35 - 50 |
| 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)

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

DEFROST

|  |  (kg) |  Defrosting time (min) |  Further defrosting time (min) |  |
|---|---|---|---|--|
| Chicken | 1 | 100 - 140 | 20 - 30 | Place chicken on an upturned saucer placed on a large plate. Turn halfway through. |
| Meat | 1 | 100 - 140 | 20 - 30 | Turn halfway through. |
| | 0.5 | 90 - 120 | | |
| Cream | 2 x 0.2 | 80 - 100 | 10 - 15 | Cream can also be whipped when still slightly frozen in places. |
| Trout | 0.15 | 25 - 35 | 10 - 15 | - |
| Strawberries | 0.3 | 30 - 40 | 10 - 20 | - |
| Butter | 0.25 | 30 - 40 | 10 - 15 | - |
| Gateau | 1.4 | 60 | 60 | - |

DEHYDRATING - 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.

For 1 tray use the third shelf position.

For 2 trays use the first and fourth shelf position.






VEGETABLES

|  |  (°C) |  (h) |
|---|---|--|
| Beans | 60 - 70 | 6 - 8 |
| Peppers | 60 - 70 | 5 - 6 |
| Vegetables for soup | 60 - 70 | 5 - 6 |
| Mushrooms | 50 - 60 | 6 - 8 |



VEGETABLES

|  |  (°C) |  (h) |
|--|--|--|
| Herbs | 40 - 50 | 2 - 3 |

Set the temperature to 60 - 70 °C.



| | |
|--------------|--------|
| | |
| Plums | 8 - 10 |
| Apricots | 8 - 10 |
| Apple slices | 6 - 8 |

| | |
|-------|-------|
| | |
| Pears | 6 - 9 |

MOIST FAN BAKING - RECOMMENDED ACCESSORIES






Use the dark and non-reflective tins and containers. They have better heat absorption than the light colour and reflective dishes.

| | | | |
|--|--|--|--|
| | | | |
| Pizza pan | Baking dish | Ramekins | Flan base tin |
| Dark, non-reflective 28 cm diameter | Dark, non-reflective 26 cm diameter | Ceramic 8 cm diameter, 5 cm height | Dark, non-reflective 28 cm diameter |

MOIST FAN BAKING








For the best results follow suggestions listed in the table below.

| 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 |

|  |  |  (°C) |  |  (min) |
|---|---|---|---|--|
| Soufflè, 6 pieces | ceramic ramekins on wire shelf | 190 | 3 | 45 - 55 |
| 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 |
| Poached 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 |
| Vegetables, poached, 0.4 kg | baking tray or dripping pan | 180 | 2 | 35 - 45 |
| Vegetarian omelette | pizza pan on wire shelf | 180 | 3 | 35 - 45 |
| Mediterranean vegetables, 0.7 kg | baking tray or dripping pan | 180 | 4 | 35 - 45 |

INFORMATION FOR TEST INSTITUTES

Tests according to IEC 60350-1.

|  |  |  |  |  (°C) |  (min) |  |
|--|---|---|---|---|--|--|
| Small cakes, 20 per tray | True Fan Cooking | Baking tray | 3 | 150 - 160 | 20 - 35 | - |
| Small cakes, 20 per tray | True Fan Cooking | Baking tray | 2 and 4 | 150 - 160 | 20 - 35 | - |
| Apple pie, 2 tins Ø20 cm | True Fan Cooking | Wire shelf | 2 | 160 | 70 - 90 | - |
| Sponge cake, cake mould Ø26 cm | True Fan Cooking | Wire shelf | 2 | 160 | 40 - 50 | Preheat the oven for 10 minutes. |
| Sponge cake, cake mould Ø26 cm | True Fan Cooking | Wire shelf | 2 and 4 | 160 | 40 - 60 | Preheat the oven for 10 minutes. |
| Short bread | True Fan Cooking | Baking tray | 3 | 140 - 150 | 20 - 40 | - |
| Short bread | True Fan Cooking | Baking tray | 2 and 4 | 140 - 150 | 25 - 45 | - |
| Toast, 4 - 6 pieces | Grill | Wire shelf | 4 | max. | 2 - 3 minutes first side; 2 - 3 minutes second side | Preheat the oven for 3 minutes. |
| Beef burger, 6 pieces, 0.6 kg | Grill | 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



Cleaning Agents

Clean the front of the oven with a soft cloth with warm water and a mild detergent. Clean and check the door gasket around the frame of the cavity.

Use a cleaning solution to clean metal surfaces.

Clean stains with a mild detergent. Do not apply it on the catalytic surfaces.



Everyday Use

Clean the cavity after each use. Fat accumulation or other residue may cause fire.

Moisture can condense in the oven or on the door glass panels. To decrease the condensation, let the oven work for 10 minutes before cooking. Dry the cavity with a soft cloth after each use.



Accessories

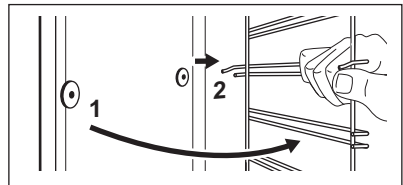
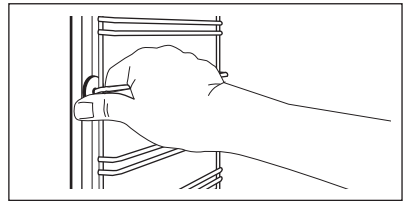
Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.

Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

HOW TO REMOVE: SHELF SUPPORTS

Remove the shelf supports to clean the oven.

| | |
|---------------|--|
| Step 1 | Turn off the oven and wait until it is cold. |
| Step 2 | Pull the front of the shelf support away from the side wall. |
| Step 3 | Pull the rear end of the shelf support away from the side wall and remove it. |
| Step 4 | Install the shelf supports in the opposite sequence. The retaining pins on the telescopic runners must point to the front. |




CATALYTIC FAN COVER



CAUTION! Do not clean the catalytic surface with oven sprays, abrasive cleaning agents, soap or other cleaning agents. This will damage the catalytic surface.

The fan cover with a catalytic coating is self-cleaning. It absorbs fat which collects on the walls while the oven works.

To support the self-cleaning procedure, heat the empty oven on a regular basis.

1. Remove all the accessories from the oven.
2. Clean the oven floor with warm water and washing up liquid, then dry it.
3. Set the function .
4. Set the oven temperature to 250 °C and let the oven operate for 1 hour.

5. When the oven is cold, clean it with a soft and wet sponge.

Spots or discolouration of the catalytic surface have no effect on catalytic properties.

HOW TO REMOVE AND INSTALL: DOOR

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

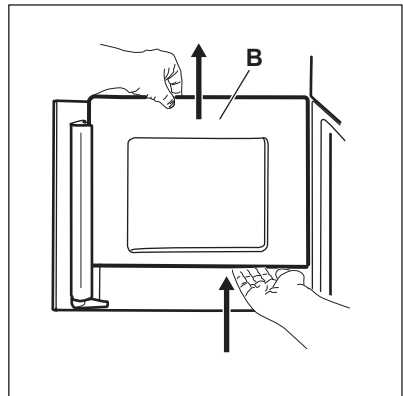
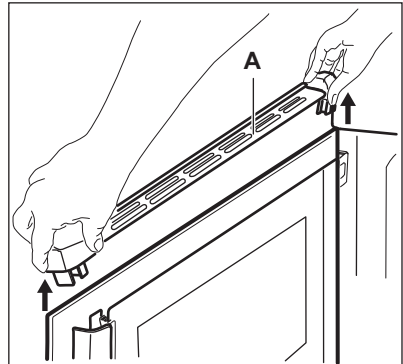


CAUTION! Do not use the oven without the glass panels.



The direction in which you open the door depends on your oven model. You open the door from the right side in some models and from the left side in others.

| | |
|---------------|--|
| Step 1 | Press the buttons at the sides of the door trim (A) on the upper cover and pull it upwards to remove it. |
| Step 2 | Hold the inner glass B tightly with both hands and slide it upwards to remove it from its initial position. Make sure that you tightly hold glass B to prevent the glass from falling. |
| Step 3 | Clean the door with a wet sponge and rub it dry with a soft cloth. Do not use steel wool, acids or abrasive cleaning agents because they can damage the surface. |



When the oven door is clean, install the glass panel 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 put the glass panel in the rubber distance holders.

HOW TO REPLACE: LAMP

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.



WARNING! Risk of electric shock. The lamp can be hot.

Before you replace the lamp:

| Step 1 | Step 2 | Step 3 |
|---|-------------------------------------|--|
| Turn off the oven. Wait until the oven is cold. | Disconnect the oven from the mains. | Put a cloth on the bottom of the cavity. |

Back lamp

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

| Problem | Possible cause | Remedy |
|--|---|---|
| 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. |
| The door gasket is damaged. | - | Do not use the oven. Contact an Authorised Service Centre. |

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

We recommend that you write the data here:

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

ENERGY EFFICIENCY

PRODUCT INFORMATION AND PRODUCT INFORMATION SHEET*

| | |
|--|--|
| Supplier's name | Zanussi |
| Model identification | ZOCNX3WL 949495304 ZOCNX3WR 949495305 ZOCNX3XL 949495306 ZOCNX3XR 949495307 |
| Energy Efficiency Index | 95.3 |
| Energy efficiency class | A |
| Energy consumption with a standard load, fan-forced mode | 0.81 kWh/cycle |
| Number of cavities | 1 |
| Heat source | Electricity |
| Volume | 72 l |
| Type of oven | Built-In Oven |

| | | |
|------|----------|---------|
| Mass | ZOCNX3WL | 27.8 kg |
| | ZOCNX3WR | 27.8 kg |
| | ZOCNX3XL | 27.4 kg |
| | ZOCNX3XR | 27.4 kg |

* For European Union according to EU Regulations 65/2014 and 66/2014.
 For Republic of Belarus according to STB 2478-2017, Appendix G; STB 2477-2017, Annexes A and B.
 For Ukraine according to 568/32020.

Energy efficiency class is not applicable for Russia.

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.

Make sure that the oven door is closed properly when the oven 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 cookware to improve energy saving.

When possible, do not preheat the oven before cooking.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan

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

Residual heat

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.


Keep food warm


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

Moist Fan Baking

Function designed to save energy during cooking.

ENVIRONMENTAL CONCERNS

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

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

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