

COOLZONE[®]



**Built-in 4 Function Fan Oven
with LED Display**

CZ55580

INSTALLATION AND OPERATING INSTRUCTIONS

The product may differ from the one illustrated but the installation and operation procedure remains the same

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Introduction

This quality oven has been designed to provide trouble-free service provided it is installed and maintained correctly. This oven is for domestic use only.

Please read these instructions carefully before installing or using your appliance. It is advisable to keep your purchase and installation receipts with these instructions in a safe place for future reference. Included is some important safety information, guidelines and recommendations to enable you to safely use your oven.

This appliance has been tested and certified to meet all applicable UK electrical and safety standards.

This appliance must only be repaired by qualified electricians or authorised service personnel. If it is not repaired properly you could be putting yourself and others in danger. It will also invalidate the guarantee.

If you have any questions or need assistance please telephone the Helpline on 0844 871 0011.

When contacting the Helpline please have model number to hand. The model number is shown on the data label which is visible by opening the oven door.

Unpacking

Carefully remove all the packaging and lift out the oven and accessories.

Open the oven and remove any tape or packing material used for transit.

Check the appliance for any damage. If the unit has been damaged **do not use it** and contact the retailer from whom the appliance was bought.

Retain the packaging until the unit has been installed, removing it from the area of installation and keeping it out of the reach of children.

Dispose of all the packaging in accordance with your local authority guidelines as well as any old appliance that is being replaced – see safe oven disposal section.

Before installation

Before any installation work can be carried out a number of requirements must be met.

This appliance must be installed in accordance with the instructions to validate the guarantee.

Refer to the “Location” section for minimum clearances and safe placement of your oven.

Location

Avoid installing the oven too close to a fridge or boiler.

The oven can be installed either in a housing unit as shown in Figure 1 or under a worktop as shown in Figure 2.

Ensure that the surrounding material is heat resistant and non-combustible.

Certain minimum clearances must be allowed for when planning the unit's location.

If the oven is to be installed with a hob above ensure there is sufficient clearance for the oven.

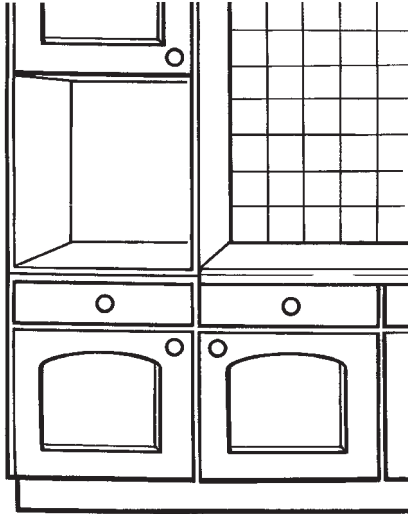


Figure 1 - housing unit

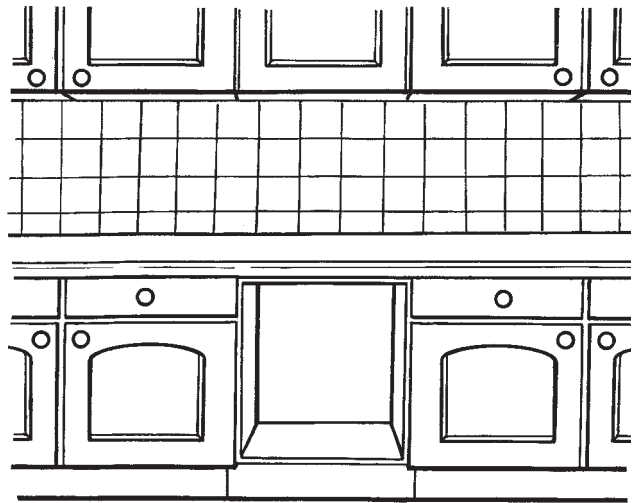


Figure 2 - under a worktop

Housing dimensions

Figure 3 shows the housing dimensions in millimetres.

It is important to observe the housing dimensions and check your oven housing before attempting to install.

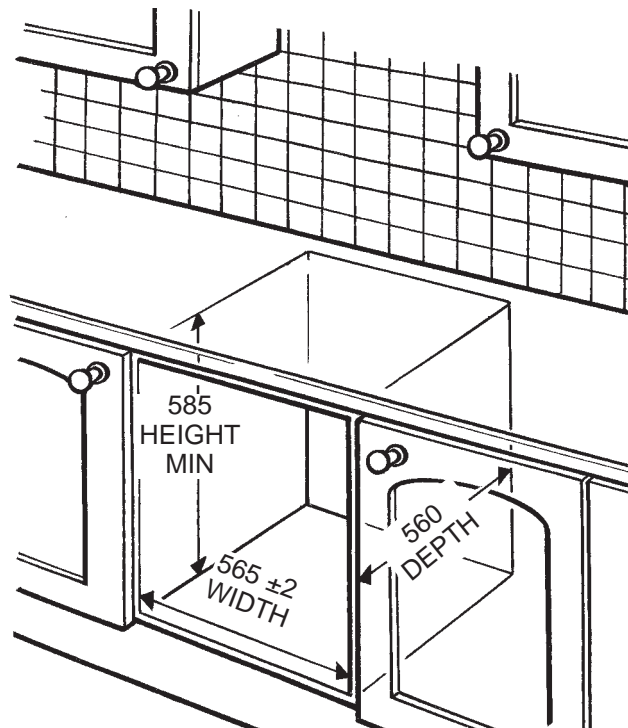


Figure 3 - housing dimensions

Electricity supply

Once a satisfactory location has been established, the electrical supply to the appliance must be arranged beneath the work surface.

If an existing mains supply does not exist at the location, a mains wall outlet below the work surface, and a suitably rated isolator switch should be installed above the work surface and to one side of the unit, in case of an emergency (Figure 4). The isolator switch must have working contacts 3mm apart.

This installation must be carried out in accordance with current I.E.E. Wiring Regulations and Building Regulations (Part P).

If in any doubt consult a qualified electrician

The mains voltage must correspond exactly to that which is specified on the data plate.

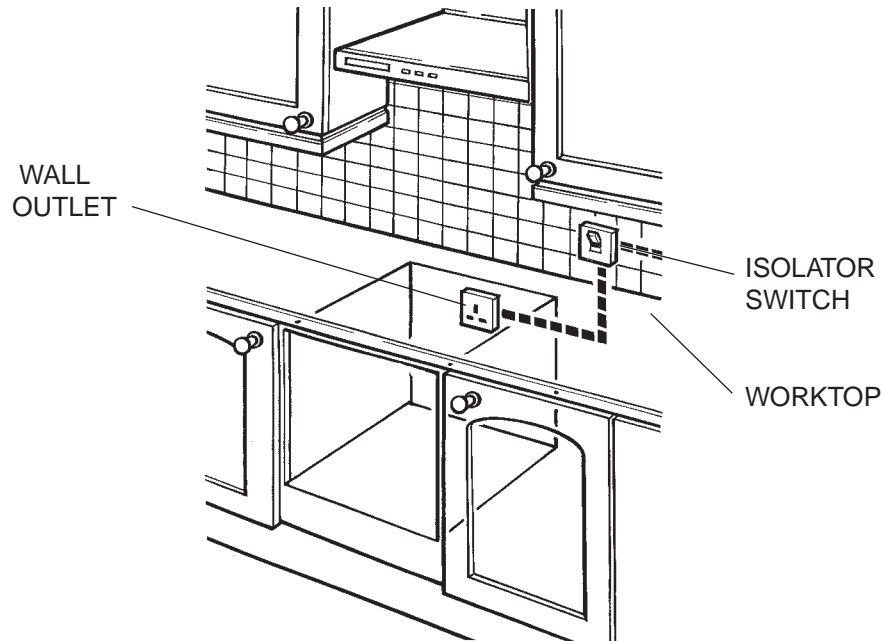


Figure 4 - isolator switch and wall outlet

Installing the oven

Before installing the oven in its housing, insert the mains plug into the mains outlet socket. Avoid trapping the mains cable between the appliance and the housing and ensure it is routed away from hot surfaces.

Place the oven into the housing unit and adjust its position until it is level, making sure it aligns with any adjacent units, drawers, and cupboard doors (Figure 5).

When correctly positioned, drill the unit and secure the appliance in place with two fixing screws (Figure 6).

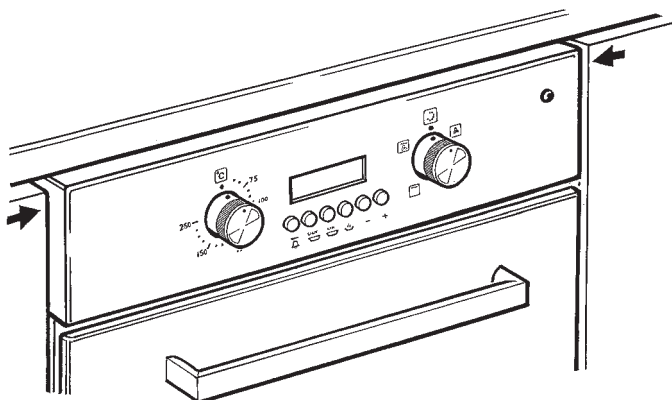


Figure 5 - centralising appliance

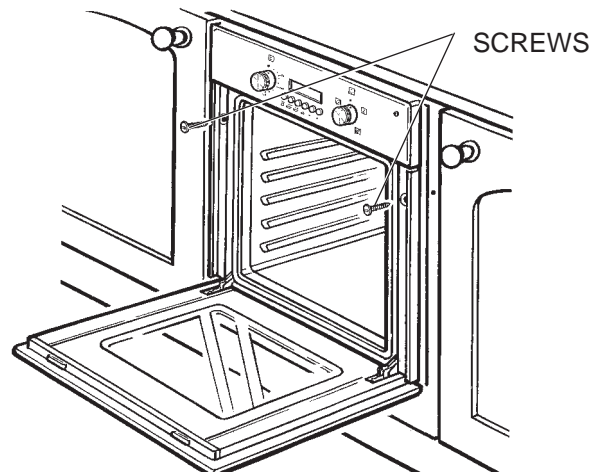


Figure 6 - installing the oven

Please read these safety notes before using the oven





- Make sure you understand what the oven controls do before using the oven.
- Always turn the oven controls to the OFF position when the oven is not in use.
- Before removing cooked food from the oven open the door carefully to allow any heat to disperse.
- Use dry oven gloves when removing items from the oven.
- Be careful when operating the oven and take care to avoid touching hot elements inside the oven.
- Ensure that the cables of other household appliances used near the working oven are away from its hot elements. Ensure also that the cables are not trapped by the oven door.
- Keep the oven door closed when the oven is not in use.
- Keep the oven clean as a build up of grease or fat from cooking can cause a fire.
- Allow the oven to cool before cleaning.
- Keep any ventilation holes clear of obstructions.
- Never leave children unsupervised where the oven is installed as the appliance will get hot during and after use.
- Never allow anyone to sit or stand on any part of the oven.
- Never heat up unopened food containers as pressure can build up causing them to burst.
- Never store chemicals, food stuffs or pressurised containers in cabinets above or next to the oven.
- Never use the oven as a room heater.
- Never dry clothes or place other items on the oven door.
- Never line any part of the oven cavity with aluminium foil.

Setting the oven clock

Before using the oven the clock/timer needs to be Set.

Press the MANUAL  button to stop the display flashing.

Press the START  and the STOP  buttons at the same time. Then press the +/- buttons to set the time of day.

Release the buttons when the correct time of day is shown.

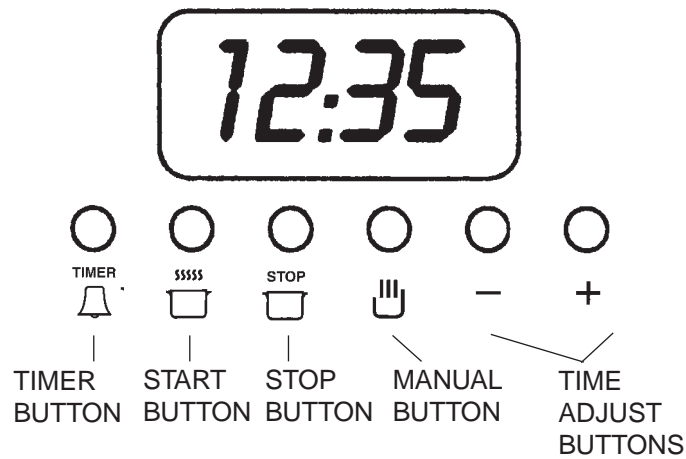


Figure 7 - clock display

Using the oven

NOTE: When using for the first time the oven may smell for a short time while burning off dust and manufacturing residues from the heating elements. This is normal and does not indicate a fault with the oven.

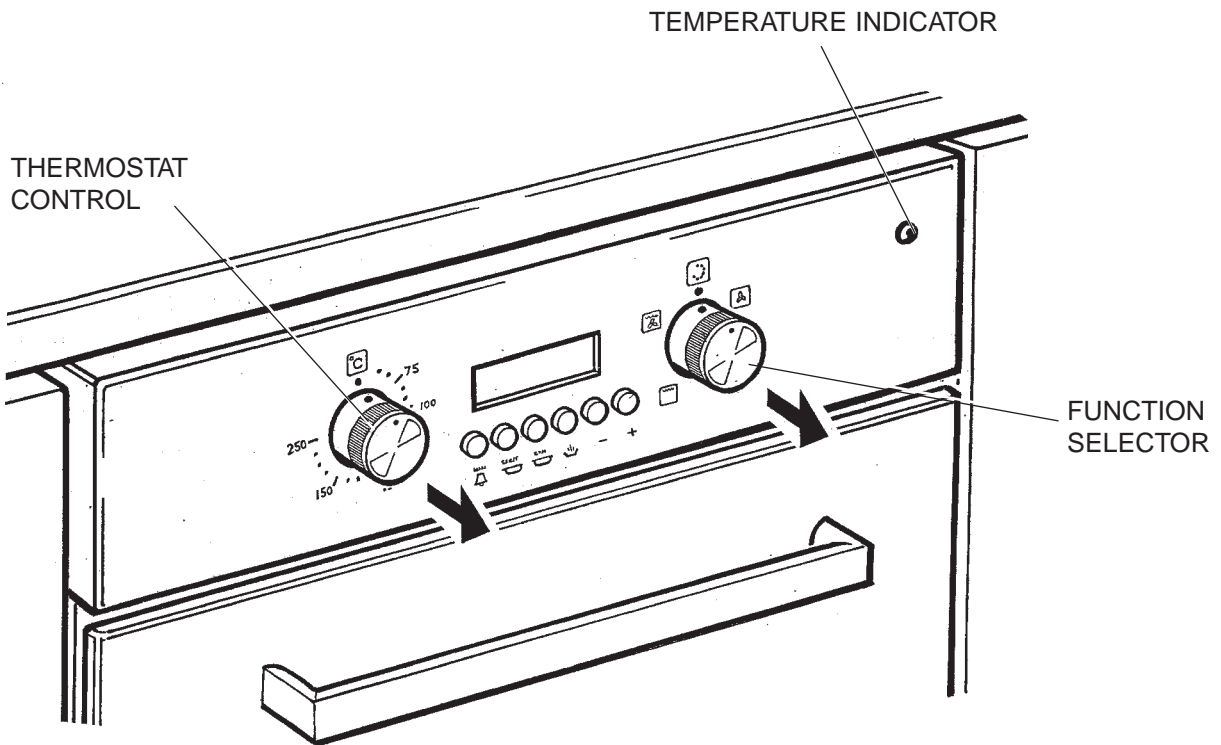


Figure 8 - controls

The control knobs are telescopic and have to be pressed and released before they can be used. It is advisable to have the controls released for cooking and pushed flush when cooking has finished.

The oven can be used as a fan or conventional oven. When cooking conventionally (without the fan) the hottest part of the oven is at the top. When using the fan the heat is more evenly distributed throughout the oven so cooking times are reduced so always read the cooking instructions on the packaging when cooking convenience food.

It is recommended to preheat the oven for a few minutes or when the temperature indicator goes off before placing food in the oven for cooking.

Be careful when using aluminium foil. Do not cover the sides of the oven, the shelf or oven interior. If wrapping food in foil the cooking time may increase.

Thermostat Control

The thermostat control determines the temperature inside the oven during cooking. Turn the control knob clockwise to align the cooking temperature with the marker on the control panel. During cooking the thermostat will maintain the set temperature.

The temperature can be set between 50°C and 250°C.

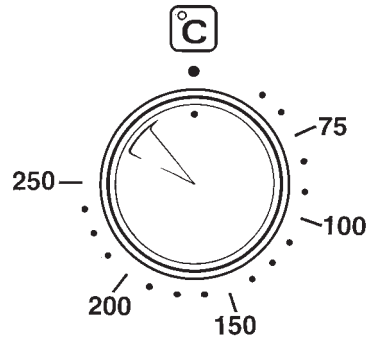


Figure 9 - thermostat control

Function Selector

There are 4 functions including OFF.

Turn the control selector so the symbol on the selector aligns with the marker on the control panel. The interior oven light illuminates when a function is selected.

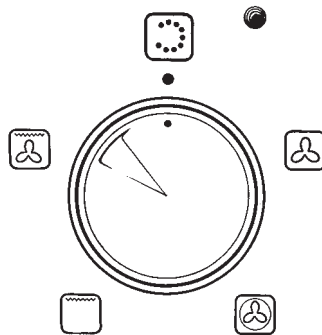


Figure 10 - function selector



Defrost setting

This function operates the fan without the oven heating up. This is suitable for defrosting frozen food.



Top heating element (grill)

Use this function for grilling or top oven heat which is suitable for browning food.



Fan assisted grill

Select this function to use the fan and grill together.



Fan assisted cooking

Fan assisted cooking uses the fan and circular heating element to evenly distribute the heat throughout the oven.




OFF position.

Using the grill

IT IS IMPORTANT TO CLOSE THE OVEN DOOR WHEN GRILLING FOOD.

Move the shelf to the first or second position from the top.

Select the symbol  on the control selector.

Turn the thermostat control between 50°C and 250°C and preheat the element for five minutes.

Place the food in the middle of the grill pan and position the pan so the food is near but not touching the top element.

Do not line the grill pan with aluminium foil or wrap food items with foil before placing under the grill. Aluminium foil has a high reflectivity which can damage grill elements.

When fitting the handle, hook the handle over the edge of the grill pan and through the wire rack at a central point along the grill pan edge, (Figure 11). Lower the handle fully down to fit.

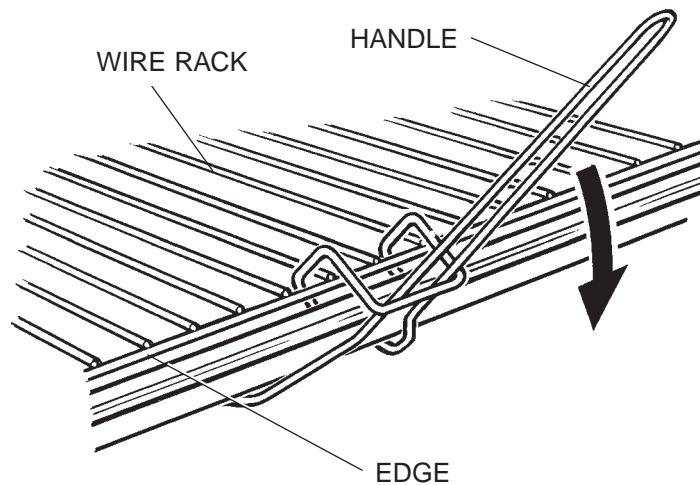



Figure 11 - fitting the handle

Minute minder

Set the alarm to remind you that a cooking time has elapsed.

Press the TIMER  button. Press the +/- buttons to set the countdown time.

When the time has elapsed the buzzer will sound.

Press the TIMER  button to silence it.

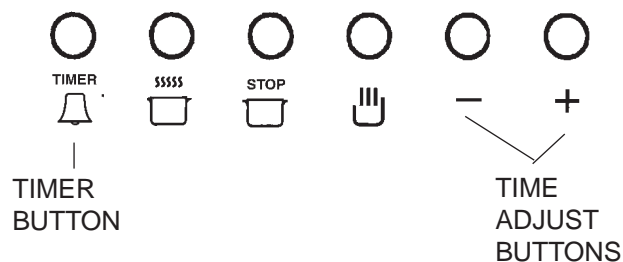



Figure 12

Semi-automatic cooking

Programming the cooking time

Press and keep the START  button depressed while you use the +/- buttons to enter the duration of cooking time.

Select the temperature and cooking method by the controls.

The oven will switch ON and AUTO will appear in the display.

Once the cooking duration has elapsed cooking will stop and the alarm will beep intermittently.

Return the thermostat control to ● and press the MANUAL  button to return to manual cooking.

Programming the stop time

Press the STOP  button. Press the +/- buttons to enter the time of day when you want cooking to finish.

Select the temperature and cooking method by the controls.


The oven will switch ON and AUTO will appear in the display.


The buzzer will sound when the cooking time finishes and the oven switches OFF.

Return the thermostat control to ● and press the MANUAL  button to return to manual cooking.

Fully-automatic cooking


Programme start and stop times


Establish how long the food needs to cook. Press and keep the START  button depressed while you use the +/- buttons to enter the duration of cooking time.

Press and keep the STOP  button depressed while you use the +/- buttons to enter the time of day when you want cooking to finish.

Select the temperature and cooking method by the controls.


When programmed the AUTO indicator will show in the display for as long as cooking continues.

When cooking finishes the oven will switch OFF and the alarm will beep. Press the TIMER  button to silence it.

After automatic cooking return the thermostat and control selector to ●. Press the MANUAL  button to return to manual cooking.

Example:

If food takes 30 minutes to cook and you wish it to finish cooking at 14.00 hrs.

Press and hold START , enter 0.30 in the display.

Press and hold STOP , enter 14.00 in the display.

The oven will switch ON at 13.30 to allow for the 30 minute cooking time and switch OFF at 14.00hrs.

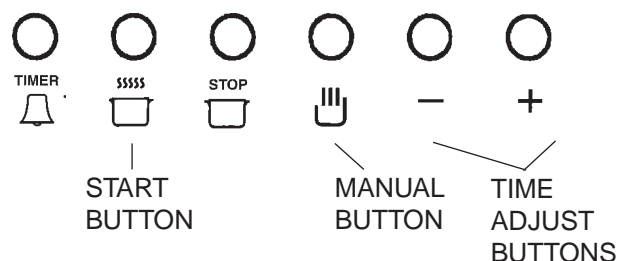


Figure 13

Cleaning the oven

Before cleaning the oven, wait for it to cool down.

It is best to clean the bottom of the oven after every use and not allow the food or spots of oil to remain and become permanent stains.

Wash surfaces in warm soapy water.

For stubborn marks on glass surfaces, a mild cream cleaner can be used. Dry parts with a soft cloth.

For the interior surfaces in the oven use normal oven cleaners but always read the manufacturer's instructions on how to use them.

Do not use caustic paste, abrasive wire, powders or hard instruments to clean any part of the appliance.

Cleaning the glass door

Ensure the oven door is cool before cleaning. Removal of the door makes it easier to clean the door, the door surround and the seals.

To remove the door proceed as follows:

1. Open the door fully.
2. Raise one hinge clip and rotate it towards you as far as the stop (Figure 14). Repeat the procedure with the second hinge clip on the other side of the door.
3. Raise the door gently until it comes to rest against the hinge clips.
4. Grip the edges of the door and lift the door clear of the catches in the hinge openings.
5. When cleaning the door, take care not to move the clips from their position.
6. Once cleaning is complete, lift the door and slide the hinges into the hinge openings.
7. Engage the slots on the hinges with the catches in the hinge openings.
8. Check that the weight of the door is fully supported on the hinges.
9. Lower the door and raise the hinge clips, then return them away from you and back to their starting positions.
10. Check that the seal is in place then close the door. Make sure that the inner face of the door meets and shuts against the seal all around.

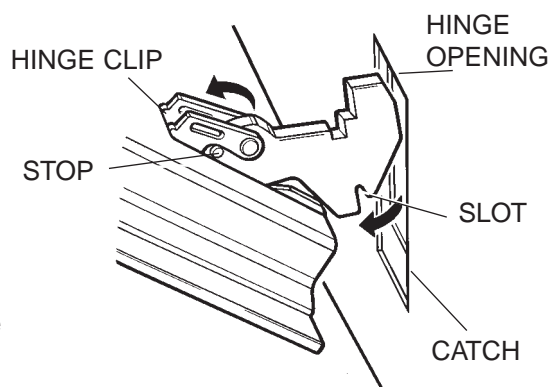


Figure 14 - removing the oven door

Changing the lamp

Wait for the oven to cool.

Unscrew and remove the diffuser. Unscrew the lamp from the lampholder. Replace lamp and diffuser (Figure 15).

The replacement lamp must be of the same type, voltage and wattage (15W SES 300°C).

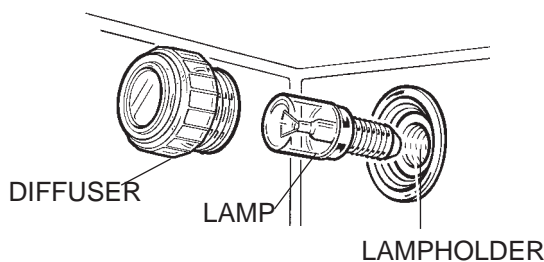


Figure 15 - changing the lamp

Mains lead replacement

Do not attempt to repair or replace the mains connecting cable yourself, consult a qualified electrician.

Plug replacement

This product is supplied with a fitted plug which contains a 13A fuse. If you are simply replacing the fuse, you must use a 13A fuse which has been approved by ASTA to BS1362.

If the plug does not fit the socket or becomes damaged, a new plug must be fitted. Replace the original plug with the correct plug for your socket. If this is a 3-pin (square pin) 13A (BS1363) plug, you must make sure that it is fitted with an ASTA approved 13A fuse. If another type of plug is used, it must be protected by a 15A fuse, either in the plug or at the distribution board.

1. Remove the existing fitted plug.
2. The wires in the mains lead supplied with this appliance are coloured in accordance with the following code:

GREEN/YELLOW = EARTH (E) BLUE = NEUTRAL (N) BROWN = LIVE (L)

This product must be earthed

As the colours of the wires in the mains lead may not correspond with the colour markings identifying the terminals in your new plug, proceed as follows.

The wire which is coloured GREEN or GREEN/YELLOW must be connected to the terminal which is marked with the letter E or \oplus symbol or coloured GREEN or GREEN/YELLOW.

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter N or coloured BLACK or BLUE.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured RED or BROWN.

3. Ensure that the connections are tight and that no loose strands are left out of the terminals.

IF IN ANY DOUBT CONSULT A QUALIFIED ELECTRICIAN.

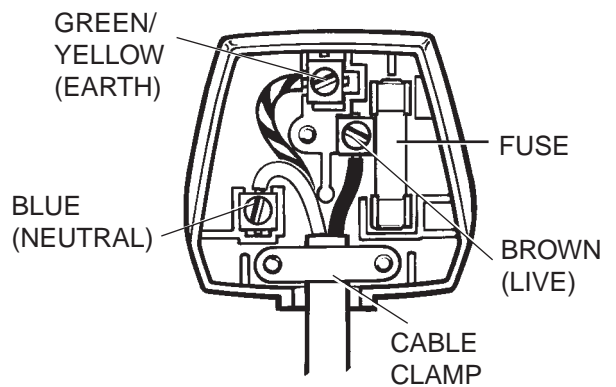


Figure 16 - Plug wiring

For best cooking results

Grill

Even cooking

- Ensure that the grill pan is positioned centrally below the grill element.

Fat splattering

To avoid fat splattering onto the oven interior

- Ensure that the grill pan is not lined with foil
- Ensure that the grill setting is not too high.

General Baking

Uneven rising of cakes

- Oven shelf is not level.

Prevent sinking of cakes







- Preheating of fan ovens – not always necessary
- Cooking at too high a temperature – reduce temperature by 25°C for fan cooking.
- When using soft margarine use an all in one method instead of the traditional creaming of the margarine and sugar. when using a food mixer or processor do not over cream soft margarine.

Over/undercooking

- Reduce or increase cooking times or temperatures to suit personal taste.

Troubleshooting guide

If you are experiencing problems with your oven, check the following problems and solutions below before contacting the Helpline.

Problem	Solution
Nothing works and control panel display is blank.	Check that: The main oven wall switch is switched to ON. Other appliances are working to determine if there is a general power failure The circuit breaker in the distribution box has not tripped.
Control panel display shows 0.00 AUTO.	The power supply to your oven has been interrupted. Reset the oven clock and press the MANUAL  button to return to manual cooking.
Fan does not work but the grill element does.	Check that the timer is in MANUAL  mode. Press the MANUAL  button to return to manual cooking.
Grill does not work.	Check that the top heating element  has been selected on the Function Selector control.
Grill keeps turning ON and OFF.	When the grill is operated at a setting less than 'High' it is controlled by the regulator – this is normal.
Draught from beneath the control panel	A cooling fan keeps the controls cool during cooking. The fan still runs for a time after the oven is switched to OFF, to allow the oven to cool. This is normal and not a fault.
Timer buzzer/bleeper sounds continuously	The buzzer/bleeper should stop automatically after a short time. If not press the TIMER  button to silence.
If the oven does not respond to its controls	It may be in automatic mode. Press the MANUAL  button to return to manual cooking.

Safe oven disposal

To help the environment, Local authority instructions should be followed for the disposal of your product



This appliance/fitting is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the Crossed Out Wheelie Bin symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.

Customer Helpline

For help and assistance regarding your oven telephone 0844 871 0011.

Specification

230 volts ~ 50Hz 2000W

Customer Service, Unit B1, Senator Point, South Boundary Road,
Knowsley, LIVERPOOL L33 7RS
HELPLINE TEL: 0844 871 0011
Monday to Friday (8.30am to 5pm)

We continuously try to improve our products for the benefit of our customers.
For this reason we reserve the right to make changes to any product at any time, without notice.
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