














Zanussi Single and Compact Oven Functions

Symbol	Function Name	Function Description	Function Tips
	Light	This function will switch your oven cavity light on and off.	N/A
	PlusSteam	PlusSteam is perfect for achieving great bakes, whether you're baking breads or making Yorkshire Puddings or delicious cakes. Bread will be fluffy on the inside and have a crispy and golden crust on the outside while cakes will be moist and tasty.	Pour up to 250ml of water into the reservoir in the bottom of the oven cavity, turn the control knob to the fan/steam function, set the required temperature and leave for 10 minutes before putting the food in the oven. Wipe away any residual moisture after the oven has cooled. This function is great for baking.
	FanCook/True Fan Cooking	This function is used for cooking everyday meals. With FanCook, you can reduce the cooking time by 10 minutes for each hour that you're cooking, reduce the temperature by 20°C and cook on multiple shelf positions whilst still achieving even cooking/baking results.	With True FanCook, you can cook a variety of foods at the same time without having to worry about flavours transferring from one food to another. For example, a roast dinner and an apple pie, this gives great results and cooking flexibility.
	Fan Grilling (Turbo Grilling)	This function uses both fan and grill and is a great function, particularly for cooking meats. The oven will distribute heat alternately between fan and grill to give you juicy meats with a crispy skin.	Cook on the middle shelf when trying to achieve the rotisserie effect for chicken. The heat will circulate around the chicken to give a golden and crispy finish while being juicy on the inside. To avoid overcooking roast meats such as chicken or pork, cook at 180°C and reduce cooking time by 15%.
	Pizza Setting	Combining the fan and the heating element in the bottom of the oven, this function will give you a perfectly cooked pizza with a crispy base.	Put your pizza on an oven tray/wire shelf and place on shelf position one (this is the lowest shelf position in the oven cavity), this will ensure you achieve a crispy base for your tasty pizza.
	AirFry	AirFry is a great way to crisp up your favourite meals. With the specially designed Zanussi AirFry tray, the hot air cooks the top and bottom of your food at the same time. For crispy fish fingers and golden chips, AirFry is a great way to cook your favourite crispy meals without the need for turning.	Make sure to use shelf position 1 when making pizza (the lowest shelf position). A good tip is to pre-heat the AirFry tray before starting to give crispy results. When cooking foods such as chips, fish fingers and chicken nuggets or anything with a breadcrumb coating, place the AirFry tray on shelf position 3 (middle shelf position) and place a solid tray on shelf position 2 (second from bottom) to catch any food pieces which may drop down during the cooking process.
	Conventional Cooking (Top & Bottom Heat)	Using top and bottom heating elements only, this Conventional cooking function is ideal for traditional recipes or for baking breads and fruitcakes.	For best results, the best shelf position to use on this function is shelf position 3 (this is the middle shelf in the cavity). This will give you an even heat from both the top and bottom elements.
	Fast Heat Up	This function provides quick heat up of the oven cavity which reduces pre-heat times by up to 40%.	A fantastic function which makes convenience meals even more convenient. With the oven reaching temperature more quickly, it's a quick and easy way to pre-heat your oven.

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	Grill	Using the Grill function and cooking on the middle or top shelf positions with the oven door closed will be perfect for making small quantities of toast or grilling delicious cheese on toast. It can be used for browning too.	Ideal for smaller quantities of food. Place your food to be grilled in the centre of the grill pan/wire shelf towards the top of the cavity (shelf position 4 or 5) for best results. Always keep the oven door closed when cooking/grilling.
	Defrost	The Defrost function is a great option when you want to reduce the defrosting time of your food. The time of defrost can be reduced by as much as 50% when compared with food being defrosted on a kitchen worktop. No heat is used in the oven while the fan circulates room temperature air around the food which gives an even and quicker defrosting result.	Place your food in the middle shelf position (shelf position 3) for best results. Defrosting times may vary depending on food types and please ensure foods are completely defrosted before cooking.
	Moist Fan Baking	This is an energy efficient cooking function which retains moisture in the oven, so is particularly great for achieving light and fluffy results when baking. Ideal for baked soufflés.	Please keep the oven door closed when using this function. The temperature shown on the display may differ slightly from the temperature in the oven cavity. This function is great for one shelf cooking and for dishes such as lasagne and potato & pasta bakes. The oven light will turn off to save energy when this function is in use.
	Meat	A great function for producing juicy and tender roasts.	A great way to cook all kinds of delicious meats. Place your meat on a meat pan and position the pan on the lowest shelf position (shelf position 1). The base heat is reduced which prevents larger meats like a turkey from burning on the bottom. Meat function is great way to maintain the succulent juices in your meat.
	Bottom Heat Only	Bottom Heat Only is ideal for finishing the base of pizzas, flans and quiches. Only the element in the bottom of the oven comes on when using this oven function.	Using shelf position 1 (the very bottom shelf position in the oven) with a moderate temperature setting, Bottom Heat can provide a gentle reheat and is great for pies and pastries. This function can also be used for plate warming, however you must not rest plates/food items directly on the oven base when using this function.
	Keep Warm	Keeping the oven at 80°C, the Keep Warm function is the perfect setting to hold the food at the ideal eating temperature without further cooking or spoiling your meal.	The Keep Warm function can also be used for plate and cup warming.
	Microwave	Microwave at low to medium power levels (100w to 600w). Ideal for reheating meals and warming bowls of soup.	It is recommended to cover your food with either a microwave suitable cover or kitchen roll. You may experience condensation within the cavity and this can vary depending on the liquid content of the food being heated. It is recommended to wipe down the appliance cavity after use. Chrome shelves and baking trays must be removed when using this function. Side racks can remain in place.

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	Pyrolytic Cleaning	The Pyrolytic Cleaning function heats the oven cavity to 500°C and turns food residue into fine ash. The door will lock at 300°C during this process and unlock when the oven reaches 300°C during cool down. Oven glass will be hot but safe and cooling fans will continue to operate after the cleaning process is complete.	All oven furniture must be removed during the cleaning cycle including shelves, trays, any telescopic runners and pop off side racks. Glass should be wiped down before the cycle is started and any larger pieces of food residue removed from the oven cavity. Cost per cycle is around 50p for an hour long setting. Oven displays can show 'PYR' which is a reminder to run a cleaning cycle, however it's completely up to the user how often the function is used. Once per month is recommended.
	Catalytic Cleaning	Catalytic Cleaning involves turning the oven to the Conventional function and then turning the cavity to the maximum temperature the oven will allow (around 250°C-275°C). This activates the liners situated on the sides, top and rear of the cavity. This is the rough textured material. The heat activated liners absorb food residue which is then oxidised. Turn the function dial to  Then set the temperature to maximum or where it shows 	All oven furniture can remain inside the oven during the Catalytic Cleaning function. It's important not to clean the rough textured liners with either water or any oven cleaners. It's also recommended to run a Catalytic Cleaning function once per month to ensure grease doesn't saturate the liners. The liners may become over saturated and ineffective. The non Catalytic coated base of the oven and door glass will need cleaned separately and we recommend oven cleaner is sprayed on a cloth instead of into the cavity before being used on the oven.
	Enamel Liners	Diamond glazed enamel liners are strengthened liners and are found across all Zanussi ovens. The tough yet smooth finish to the enamel liners means oven grime can be wiped away easily either with a wet microfibre cloth or using an Zanussi oven cleaner for the more stubborn oven grime.	When cleaning with an oven cleaning solution, it's advised to spray your cleaning cloth with the cleaning solution first before attempting to clean your oven. Any cleaning sprays applied directly into the oven may impact the components surrounding the fan area of the oven.
	Aqua Clean	Using steam and heat to loosen food debris in the oven cavity to make cleaning the oven easier.	Pour 200ml of water into the base of the oven, set the temperature to 90°C and leave the oven on for 30 minutes. Leave the oven to cool down before drying. All trays and shelves can be left in during this process.