

Zanussi Double Oven Functions

Symbol	Function Name	Function Description	Function Tips
	Light	This function will switch your oven cavity light on and off.	N/A
	ThermaFlow Cooking (Fan Cooking)	This function is used for cooking everyday meals. With ThermaFlow, you can reduce the cooking time by 10 minutes for each hour that you're cooking, achieving even cooking/baking results.	With ThermaFlow, 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.
	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.
	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.
	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.
	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.
	Top Heat Only	Using the top oven element only, this is a great function for browning or finishing dishes such as giving a lasagne or a flan a little more browning without cooking the whole dish further.	Be aware of the shelf position and oven temperature when using this function. For adding a little extra browning, try shelf position 4 (second shelf position from the top) with a moderate heat and adjust where appropriate.

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	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.
	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.
	Fast Grilling	Use the Fast Grilling function for cooking larger quantities of food across the whole grill pan/wire shelf.	Ideal for larger quantities of food. Place your food to be grilled 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.
	Catalytic Cleaning	Catalytic Cleaning involves turning the oven cavity to the maximum temperature (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.	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.
		Turn the function dial to Then set the temperature to maximum or where it shows	
	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.