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ZANUSSI

**Instructions for the
use and care of
EB2465 combination
built-in electric hob**

Contents

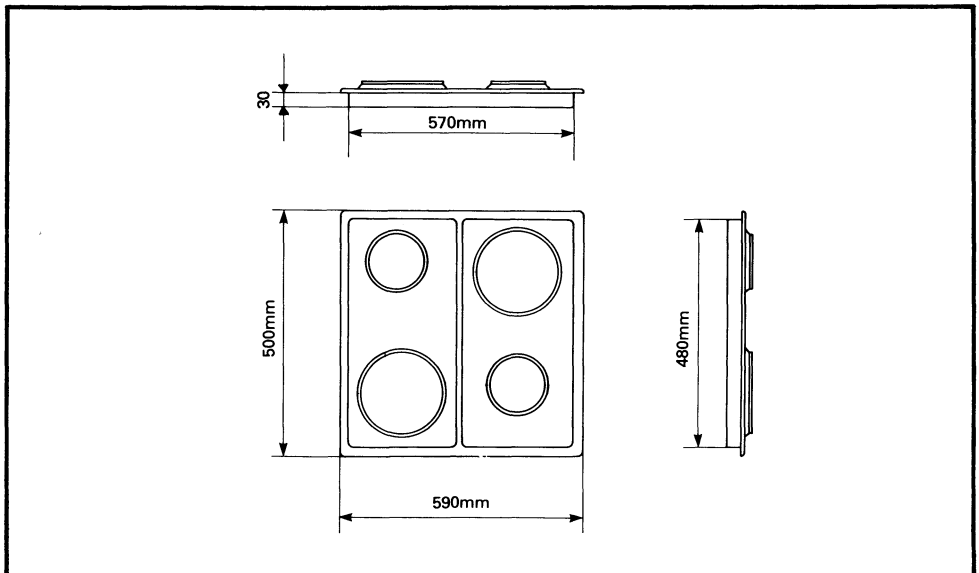
Technical Data	Page 3
Installation	Page 4
Fitting the hob	Page 5
Connecting to oven controls	Page 6
Operating instructions	Page 7
Operating the hob	Page 8
Use of the hob	Page 9
Care and cleaning	Page 10
Servicing	Page 11

Important: The installation of the hob and connection to the electricity supply must always be done by competent installers to standards and regulations currently in force.

Technical Data

One thermostatic plate:	2 kW. 180mm diameter.
One thermostatic plate:	1.5kW. 145mm diameter.
One rapid plate:	1.5kW. 145mm diameter.
One normal plate:	1.5kW. 180mm diameter.
Total connected lead:	6.5kW
Supply voltage:	220 - 240V
Supply frequency:	50Hz

Hob elevations and dimensions.



Installation

The Zanussi EB2465 combination built-in electric hob is supplied with the hob control mechanism but without a control fascia panel and control knobs. The hob is designed for combination with the matching Zanussi oven which incorporates the hob control knobs on its fascia. Because of this link the installation dimensions given in this instruction book are critical and must be adhered to at all times.

To install the hob, cut a recess in the work surface to the dimensions detailed in figure 1 and figure 2 and place the hob into the cut out in the work surface.

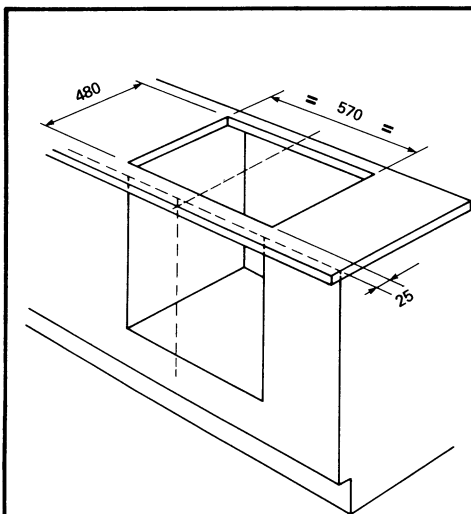


fig.1

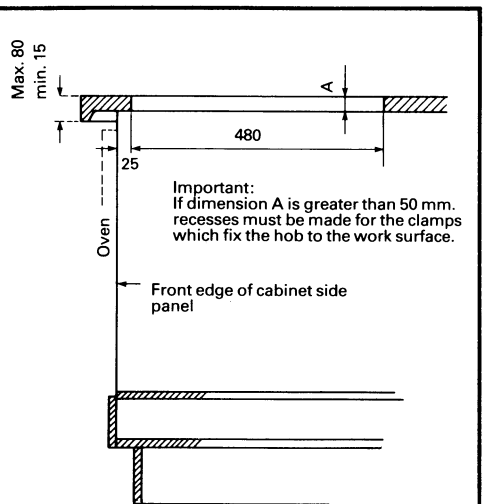
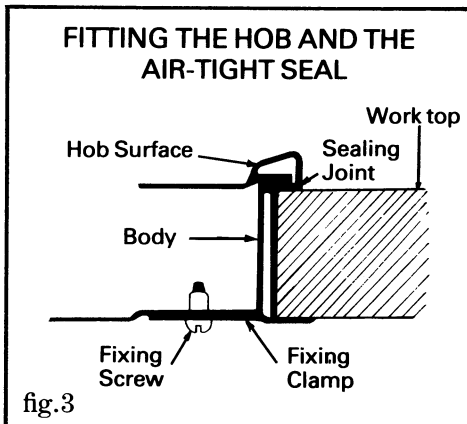


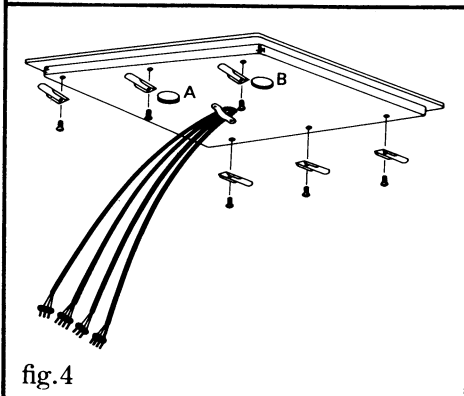
fig.2

Fitting the hob

An adhesive foam seal is supplied with the hob. Ensure that it is adhered to the underside of the hob surface as near as possible to the outer edge of the hob (fig. 3). It is important that the sealing strip reaches into the corners and completely encompass the hob to create an airtight joint between the hob and work surface in order that any spillage near the hob is prevented from seeping onto the oven below. Insert the hob into the cut-out and press round the edge of the hob to compress the foam and ensure an airtight seal.



The body of the hob is 30mm. thick for fitting to 30mm. thick metric kitchen work surfaces. If your work surface is less than 30mm. thick it should be fitted with a suitable filler piece around the cut-out and conversely if your work surface is more than 30mm. thick it should be recessed around the fixing clamps rather than attempting to modify the clamp. The hob is fitted with six location holes for fixing clamps as shown in fig. 4.



Secure the hob to the work surface by means of the six fixing clamps and ensure that the joint between the hob and the work surface is airtight by tightening the fixing clamps.

Connecting to oven controls

The hob is fitted with four leads and plugs which protrude from the centre of the hob body as shown in fig. 4.

Each plate is connected to the controls mounted on the Zanussi oven fascia by means of these leads.

The hob however, is not supplied with the thermostatic sensors for the front left and right plates. The sensors for the thermostatic plates are attached to the oven and are connected via a capillary tube. This connection must never be broken. The thermostatic sensors must be inserted from below into the recesses in the hob body below the front left and right plates (A and B in fig. 4).

To connect the hob to the oven control mechanism first place the oven in its housing cabinet, to within a few centimetres of its final position. Next insert the two thermostatic sensors (mounted on the top of the oven) into the recesses in the hob body below the front left and front right plates (A and B in fig. 4).

This connection is made by pushing in an upward direction until the sensors clip into place. Ensure that the top of the spring mounted thermostat stands slightly proud of the plate surface

and that the spring mounting allows the thermostat surface to retract to the level of the plate surface.

Next, connect each of the four colour coded plugs to the corresponding sockets of the Zanussi oven following the instructions given on the terminal block label of the oven and the oven instruction book.

Finally slide the oven into the housing cabinet and fix it in position.

The hob itself is not directly connected to the electricity supply but obtains supply via the combination Zanussi oven. In all cases, therefore, consult the Instruction book of the Zanussi oven with regard to electrical connection.

Electrical connection

The Zanussi EB2465 combination electric hob is not directly connected to the electricity supply. The hob obtains electricity supply via the Zanussi combination oven. In all cases, therefore, consult the instructions detailed on the Zanussi oven and the connection diagrams in the oven instruction book with regard to electrical connections.

Operating Instructions

The control panel located on the Zanussi combination oven has a visual representation of four plates above each of the four control knobs to indicate which plate the knob controls.

To activate any of the plates turn the appropriate control knob from the zero position to the desired heat setting. For your convenience the control knobs may be turned to left or right.

In addition to activating the plate the action of turning the control knob also activates the light above the control knob to remind you of which plate is on.

Before using the plates for the first time turn them on to the maximum setting for 5 minutes whilst standing empty (without saucepan) to prepare the plate surface for general use.

Elec colour connections


Front left = White


Rear left = Black


Front right = Blue

Rear right = Green

or

 = 1 or Red

 = 2 or Blue

 = 3 or Black


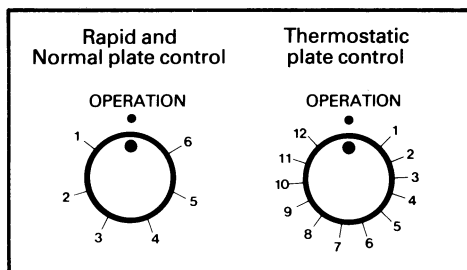
 = 4 or White

fig.5



POSITION RAPID AND NORMAL PLATES			POSITION THERMOSTATIC PLATES	
Very gentle		To keep food warm. To melt butter and chocolate	1-2	Very gentle
Gentle	2	To prepare cream-sauces, stews and milk puddings or to fry eggs.	3-4	Gentle
Slow	3	Dried vegetables, frozen food, fruit, boiling water or milk.	5-6	Slow
Medium	4	Boiled potatoes, fresh vegetables, pâtes, Soups, broths, pancakes or fish.	7-8	Medium
High	5	Larger stews, meat roll, fish, omelettes, Steaks.	9-10	High
Fast	6	Steaks, escalopes, and frying.	11-12	Fast

Operating the Hob

There are two types of controls on the control panel. The control knob for the rapid and normal plates have 6 heat settings and the control knobs for the thermostatic plates have 12 thermostatically regulated heat settings.

Rapid and Normal plate control

For successful cooking, depending on the dish and quantity, it is advisable to turn on the rapid and normal plates to the fast setting (see fig. 5) for a short while to boost the plate and then manually turn down to the correct setting.

Thermostatic plate control

Once the control knob has been set the correct temperature of the plate is automatically ensured by the thermostat. Cooking starts at full power and the thermostat regulates an accurate cooking temperature by virtue of the sensor element which is in constant contact with the bottom of the pan during cooking.

Use of the hob

To obtain the best cooking results from your hob there are a few basic rules to follow when cooking or preparing to cook.

Firstly use pans with a level and even base as this ensures full contact of the bottom of the pan to the cooking plate (fig. 6).

Secondly, use pans with a large enough diameter to completely cover the cooking plate as this ensures the most efficient use of the heat (fig. 7).

Thirdly, always ensure that the bases of the pans are dry and clean as this allows good contact and will also prolong the life of your cooking plate (fig. 8).


Fourthly, never use the same utensils on gas burners as on electric plates. The heat concentration of the gas burner distorts even the thickest of pan bases and thus it is impossible to obtain satisfactory results from such a pan on an electric plate.

Fifthly, never allow the plates to operate unattended without a pan on them as they will heat up to a maximum in a very short time and become distorted.

Finally, a useful hint to remember is to switch off the plate a few minutes before you finish cooking and the final cooking stage will be done 'free of charge' on the accumulated heat. Similarly, well covered saucepans and stews cook at a lower temperature and is therefore more economical.


USE OF HEAVY PANS WITH LEVEL BASES

DISTORTED PANBASE



WRONG

LEVEL PANBASE

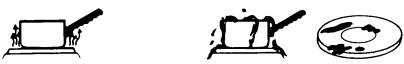


CORRECT

fig.6 The absolutely flat base eliminates the overheated points of the cooking food, and the thickness of the metal-allows an even distribution of heat.


USE OF PANS WITH A LARGE ENOUGH DIAMETER TO COMPLETELY COVER THE PLATE

WRONG



Wasting power

Correct



Complete use of the heat

If the pan overflows or brims over, the plate is clear so that the spillage can be easily removed from the hob surface.

fig.7

ENSURE THAT THE BASES OF THE PANS ARE DRY:




fig.8 Before putting a pan on the plate, ensure that the bottom is completely dry to give good contact to the plate.

Care and Cleaning

To ensure the best results from your hob and to prolong its good looks regular cleaning and maintenance is essential. Cleaning and maintenance should only be carried out when the hob is cool.

Hob surface

The stainless steel hob surface should be cleaned using a damp cloth only or a cleaning agent formulated for cleaning stainless steel in order to avoid scratching or discolouration.

Enamelled hob surfaces should be cleaned with a lukewarm solution of water and a mild detergent, periodically it may be necessary to use a mild scouring agent. Dust, fat and liquids from food that has boiled over must be removed as soon as possible for if they are allowed to harden they become increasingly difficult to remove. Never use a scouring pad on the hob surface and on no occasion use a knife.

If the enamel is scratched or chipped it cannot be repaired. In addition to the unsightly appearance this may lead to grooves appearing and eventually the enamel to crack.

Plates

To clean soiled plates, firstly wipe off any excess spillage and if necessary clean the plates with a light abrasive pad then dry the plates thoroughly. Drying may be facilitated by turning the plates onto the lowest setting for a short time until dry.

To maintain the shiny appearance of the plate regularly rub a drop of neutral oil, such as sewing machine oil, into the surface of the plate.

Servicing

Should servicing be required for this appliance contact your local Zanussi Network Service Centre but before requesting service the following simple checks may save you inconvenience and expense:

The hob won't work:

Check that:

the electricity supply to the oven is connected.

the correct plate has been turned on.

The plate is not giving satisfactory results:

Check that:

the plate is clean and dry.

the cooking utensil/pan is the correct size for the plate.

the cooking utensil/pan has a level and even base.

the control setting is correct for the type of cooking.



ZANUSSI GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of the enclosed card.

We, IAZ International (UK) Ltd, guarantee that if within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials we will at our option repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on rating plate.
- The appliance has been used for normal domestic purposes and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

- The appliance is still in the possession of the original purchaser.
- Any appliance or defective part replaced shall become our property.

This guarantee does not cover any damage caused during transportation or the replacement of any light bulbs or removable parts of glass or plastic.

Should you require service on your Zanussi appliance consult the enclosed list for your nearest Zanussi network centre. If the product is under first year guarantee then you will be required to produce proof of date of purchase to the engineer. If it is under 5 year cover then you must show your cover card to the engineer.

Please ensure that the enclosed pre-addressed card is stamped, completed in full and forwarded to IAZ International (UK) Ltd, to enable the guarantee to be recorded. Also complete the space below as your own record of the guarantee.

GUARANTEE RECORD

Appliance purchased from _____ on _____

Guarantee card no _____ Model no _____

Serial no _____ (These details may be taken from your Guarantee Record Card)

Your name _____

Address _____

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