

ZANUSSI

GAS HOBS

ZGF 647

OPERATING AND INSTALLATION MANUAL





For Your Safety

These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

During Operation

- This appliance has been designed to be operated by adults and children under supervision. Young children **MUST NOT** be allowed to tamper with the controls or play near or with the oven.
- This appliance has been designed for cooking edible foodstuff and to be used for domestic non-professional purposes only. It must not be used for any other purpose.
- It is **dangerous** to alter the specification in any way.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuff could result in a fire.
- Accessible parts of this appliance may become hot when it is in use. Children should be **KEPT AWAY** until it has cooled.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.
- Ensure that all control knobs are in the OFF position when not in use.
- Should you connect any electrical tool to a plug near this cooking appliance, ensure that electric cables are not in contact with it and keep them far enough from the heated parts of this appliance.
- If the appliance is out of order, disconnect it from the electric supply.

MANUFACTURER:
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About Installation, Cleaning and Maintenance

- It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations.
- Disconnect the appliance from the electrical supply, before carrying out any cleaning or maintenance work.
- Ensure a good ventilation around the appliance. A poor air supply could cause lack of oxygen.
- Ensure that the gas supply complies with the gas type stated on the identification label, placed near the gas supply pipe.
- **Using a gas cooking appliance will produce heat and moisture in the room which it has been installed in. Ensure a continuous air supply, keeping the air vents in good conditions or installing a cooker hood with discharge tube.**
- **In case of intensive or long time use of the appliance, make the ventilation more efficient, by opening a window or increasing the electric exhaust fan power.**
- Once you removed all packaging from the appliance, ensure that it is not damaged and the electric cable is in perfect conditions. Otherwise, contact your dealer before proceeding with the installation.
- **The manufacturer disclaims any responsibility should all the safety measures not be carried out.**



This appliance complies with the following E.E.C. Directives:

- **73/23 - 90/683** (Low Voltage Directive);
- **89/336** (Electromagnetical Compatibility Directive);
- **90/396** (Gas Appliances)
- **93/68** (General Directives) and subsequent modifications.

These instructions are only for the countries stated by the symbol printed on the front cover of this instruction book.

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1. Instruction for the User

HOB BURNERS CONTROL KNOBS

The hob burners control knobs are situated on the hob lateral panel. The symbols on the knobs mean that :

- there is no gas supply
- 🔥 there is maximum gas supply
- 💧 there is minimum gas supply

LIGHTING THE BURNERS

- **For easier lighting, proceed before putting a pan on the pan support.**

To light a burner, push in the relevant control knob and turn it anti-clockwise to "maximum" position.

Upon ignition, keep the knob pushed down for about 5 seconds. This will allow the "thermocouple" (Fig. 1 lett. D) to be heated and the safety device to be switched off, otherwise the gas supply would be interrupted.

Then, check the flame is regular and adjust it as required.

If you cannot light the flame even after several attempts, check the "cap" (Fig. 1 lett. A) and the "crown" (Fig. 1 lett. B) are in the correct position.

To put the flame out, turn the knob to the symbol ●.

- **Always turn the flame down or put it out before taking the pans off the burner.**

USING THE HOB CORRECTLY

To ensure maximum burner efficiency, it is strongly recommended that you use only pots and pans with a flat bottom fitting the size of the burner used, so that flame will not spread beyond the bottom of the vessel (see the table beside).

It is also advisable, as soon as a liquid starts boiling, to turn down the flame so that it will barely keep the liquid simmering.

Carefully supervise cookings with **fats or oil**, since these types of foodstuff can result in a fire, if overheated.

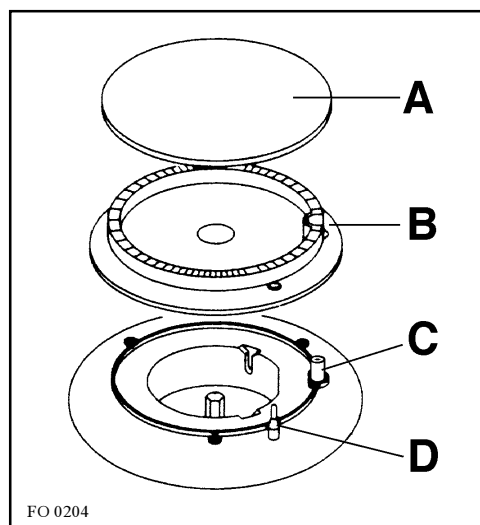


Fig. 1

FO 0204

Burner	minimum diameter	maximum diameter
Big (rapid)	180 mm.	260 mm.
Medium (semirapid)	120 mm.	220 mm.
Small (Auxiliary)	80 mm.	160 mm.

THE HOB LID

In order to make the appliance match with the kitchen design, a lid can be fitted on the hob.

- The lid (not provided) is meant to avoid dust to settle on the hob, when it is closed, and to collect splashes of oil or fat, when it is open. Do not use it for any other purpose.
- Always wipe off any splash of liquid before opening the lid.

- Always clean the lid from cooking residues before opening it or taking it off.
- **WARNING!** The crystal lid can splinter when overheated. Always ensure all the burners are off before closing it.

2. Cleaning and Maintenance

- Disconnect the appliance from the electrical supply, before carrying out any cleaning or maintenance work.

GENERAL CLEANING

Wash the enamelled components with warm soapy water. Never use abrasive cleaners. Frequently wash the "caps" and the "crowns" with hot soapy water, carefully taking away any built-up of food. If the marks are particularly difficult to remove, use common non-abrasive cleaners or specific products. Never use steel wool pads or acids.

AUTOMATIC IGNITION

The automatic ignition of the gas burners is obtained through a ceramic "candle" and a metal electrode (fig. 1 lett. C). Keep these components well clean, to avoid difficult lighting, and check that the burner crown holes (lett. B) are not obstructed.

PAN SUPPORTS

The hobs are provided with enamelled pan supports (thin and light - fig.2). To keep the pan supports in the right position, they are hooked to a couple of special hinges in the back of the hob.

Thanks to these hooks, you can lift the pan supports for easier cleaning (fig. 2). To take the pan supports completely off the hob, proceed as shown in fig. 3.

The pan supports are dishwasher proof.

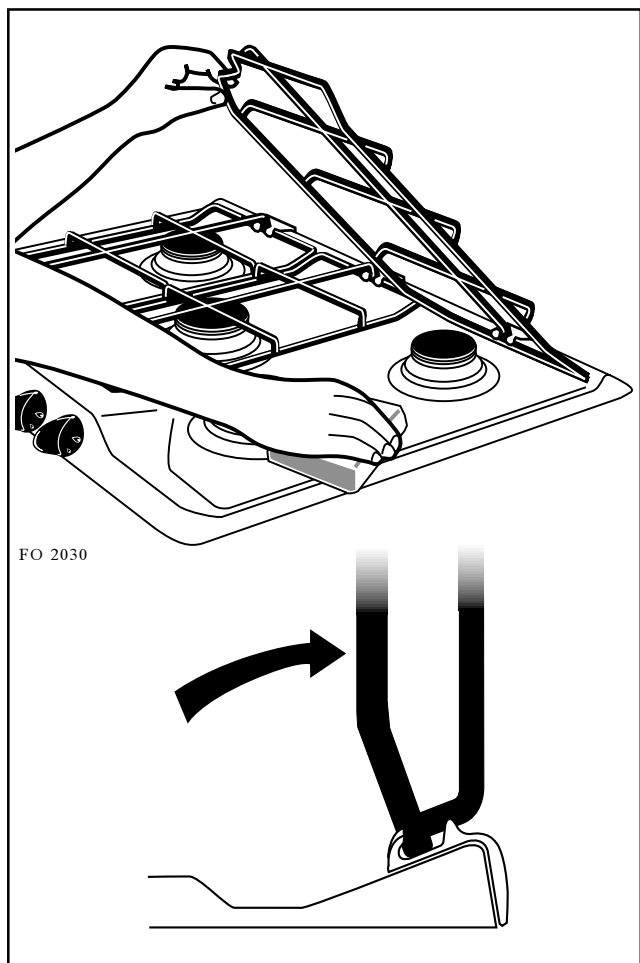


Fig. 2

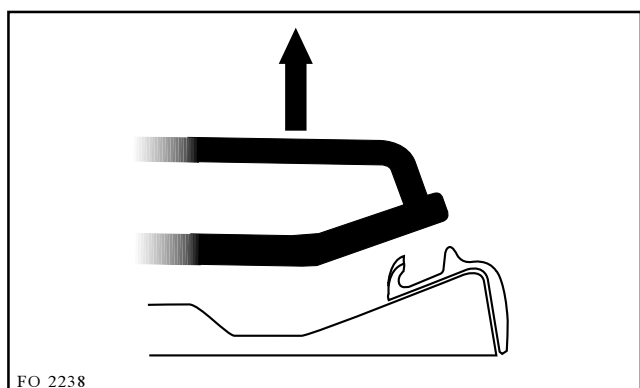


Fig. 3

3. Periodic Maintenance

Periodically ask your local Service Centre to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

To ensure the good operation of the hob and its safety features, it is necessary that the taps are periodically lubricated.

- **The periodic lubrication of the taps must be carried out by qualified personnel, which you must refer to also in case of malfunctioning.**

4. Maintenance - Technical Assistance

ORIGINAL SPARE PARTS

This machine, before leaving the factory, has been tested and studied by many experts and specialists, in order to give you the best results.

Any repair work which needs to be carried out should be done with the utmost care and attention.

For this reason we recommend that for any problem you contact the dealer who sold it to you, or our nearest authorized Service Centre, specifying the nature of the problem and the particular model which you own.

5. Technical Data

Gas Burners Rating

Rapid Burner	2,1 kW (GPL) - 2,3 kW (GZ 50/GZ 35)
Semirapid Burner	1,5 kW (GPL) - 1,6 kW (GZ 50/GZ 35)
Auxiliary Burner	0,7 kW

Category	II/II-35, 50, III-X-I-Zt
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Setting	Natural Gas GZ 50 20 mbar
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Gas connection	G 1/2"
Electric Supply	230 V 50 Hz

HOB RECESS

DIMENSIONS

Length	560 mm.
Width	480 mm.

6. Instruction for the Installer

- The following instructions about installation and maintenance must be carried out by qualified personnel in compliance with the regulation in force.
- The side walls of the unit in which the hob is going to be installed, must not exceed the height of the working top.
- Avoid installing the appliance in the proximity of inflammable materials (e.g. curtains, tea towels etc.).
- The appliance must be electrically disconnected before all interventions. If any electric supply to the appliance is required to carry out the work, ensure all the necessary precautions are followed.

GAS CONNECTION

Choose fixed connections or use a flexible pipe in stainless steel.

If using flexible metallic pipes, be careful they do not come in contact with mobile parts or they are not squeezed. Use the same attention when the hob is combined with an oven.

IMPORTANT - To ensure a correct operation, a saving of energy and the long-life of the appliance, the voltage pressure of the appliance must correspond to the recommended values.

The adjustable connection is fixed to the comprehensive ramp by means of a threaded nut GJ 1/2". Interpose the sealing between the components as shown in fig. 4. Screw the parts without forcing, adjust the connection in the required direction and tighten everything.

IMPORTANT - When the final connection has been made, it is essential that a thorough leak test is carried out on the hob and installation. Use some soapy water, never a flame.

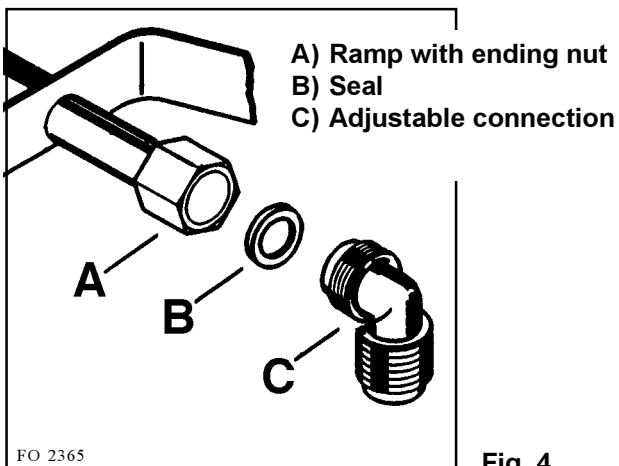


Fig. 4

7. Electrical Connection

The appliance is designed to be connected to 230 V monophase electricity supply.

The connection must be carried out in compliance with the laws and regulations in force.

Before the appliance is connected:

- 1) check that the main fuse and the domestic installation can support the load (see the rating label);
- 2) check that the power supply is properly earthed in compliance with the current rules;
- 3) check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the furniture unit.

Connect the plug, able to support the load marked on the identification plate, to the cable, following the recommendation given in Fig. 5. The plug has to be fitted in a proper socket.

If connecting the appliance directly to the electric system, it is necessary that you install a double pole switch between the appliance and the electricity supply, with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The earth cable (yellow/green) must not be interrupted by the interrupter.

The connection cable has to be placed in order that, in each part, it cannot reach a temperature of 90 °C.

The brown coloured phase cable (fitted in the terminal block contact marked with "L") must always be connected to the network phase.

REPLACEMENT OF THE VOLTAGE CABLE

The connection of the voltage cable to the appliance's terminal block is of type "Y". This means that its replacement requires the specific equipment of a technician.

In this case, only cable type H05V2V2-F T90 must be used. The cable section must be suitable to the voltage and the working temperature.

The yellow/green earth wire must be approximately 2 cm. longer than the phase wires (Fig. 5).

To open the terminal block and reach the terminals, proceed as follows:

- insert the point of a screwdriver into the visible protruding part of the terminal block;
- exert a light pressure and lift (Fig. 6)

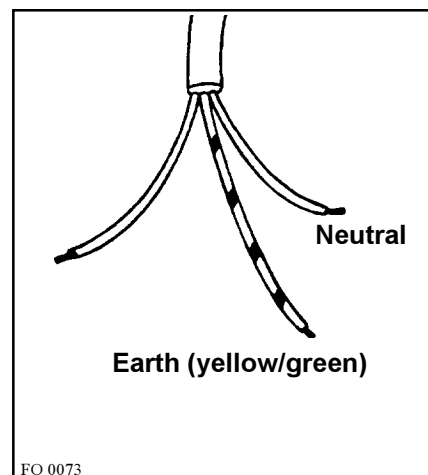


Fig. 5

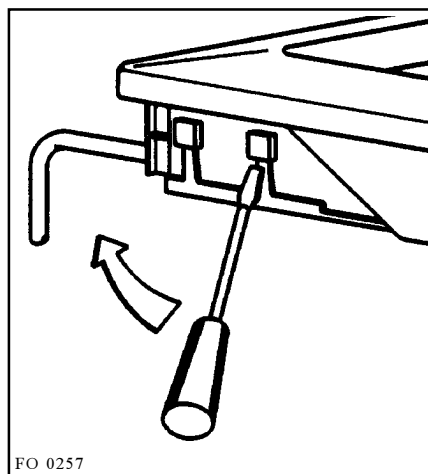


Fig. 6

8. Adaptation to different types of gas

REPLACEMENT OF INJECTORS

- Remove the pan supports.
- Remove the burner's caps and crowns.
- With a socket spanner 7 unscrew and remove the injectors (Fig. 7), and replace them with the ones required for the type of gas in use (see table on the next page).
- With a socket spanner 7 unscrew and remove the injectors (Fig. 1), and replace them with the ones required for the type of gas in use (see **table 2**):
- GZ 35:
 - a) Auxiliary burner and the semi-rapid burners: after fitting the nozzles (Fig. 8, lett. "B") screw the provided grid filter "A" (Ø 10) on them;
 - b) Rapid burner: screw the provided grid filter assembly "C" (Ø 16) on it.
- Reassemble the parts, following the same procedure backwards.
- Replace the rating label (placed near the gas supply pipe) with the relevant one for the new type of gas supply. You can find this label in the package of the injectors supplied with the appliance.

Should the feeding gas pressure be different or variable compared with the required pressure, an appropriate pressure adjuster (for non-LPG) must be fitted on the gas supply pipe, in compliance with the rules in force.

ADJUSTMENT OF MINIMUM LEVEL

To adjust the minimum level of the burners, proceed as follows:

- Light the burner.
- Turn the knob on the minimum position.
- Remove the knob.
- With a thin screwdriver, adjust the by-pass screw (see Fig. 9). If changing from natural gas to LPG, completely tighten clockwise the screw, until a small regular flame is obtained.
- Finally check the flame does not go out when quickly turning the knob from the maximum position to the minimum position.

This procedure can easily be carried out, anyhow the hob has been positioned or built in the working top.

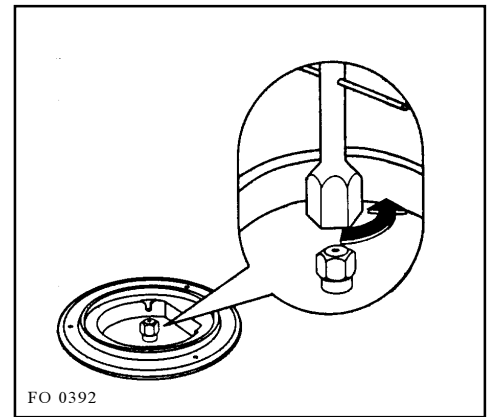


Fig. 7

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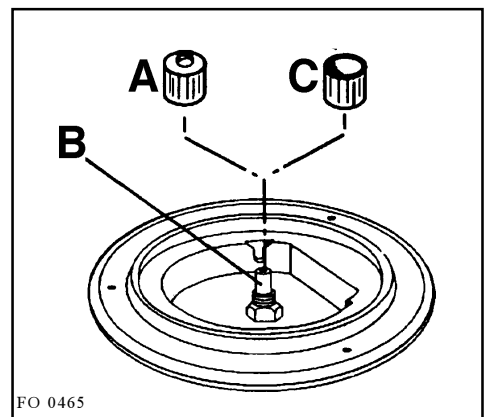


Fig. 8

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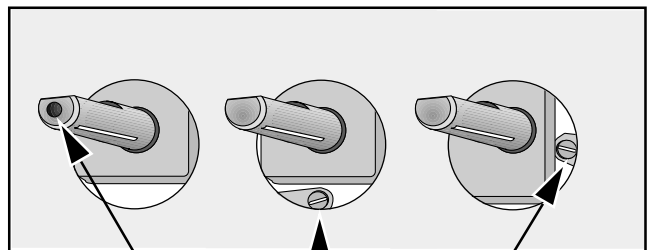


Fig. 9

By-pass
screw

BY-pass diameters

Burner	Ø By-pass in 1/100 of mm.
Auxiliary	26
Semi-rapid	30
Rapid	38

BURNERS

TYPE OF GAS	TYPE OF BURNER	INJECTORS MARKS 1/100 mm	NOMINAL POWER INPUT KW	REDUCED POWER kW	NOMINAL POWER		NOMINAL PRESSURE mbar
					m ³ /h	g/h	
NATURAL GAS GZ 50	Rapid (large)	115	2,3	0,575	0,064	-	20
	Semi-rapid (medium)	96	1,6	0,400	0,044	-	
	Auxiliary (small)	64	0,7	0,230	0,019	-	
LPG (Buthane/ Propane)	Rapid (large)	75	2,1	0,525	-	46	36
	Semi-rapid (medium)	60	1,5	0,375	-	33	
	Auxiliary (small)	41	0,7	0,230	-	15	
TOWN GAS GZ 35	Rapid (large)	180	2,3	0,575	0,089	-	13
	Semi-rapid (medium)	150	1,6	0,400	0,062	-	
	Auxiliary (small)	95	0,7	0,230	0,027	-	

9. Building In

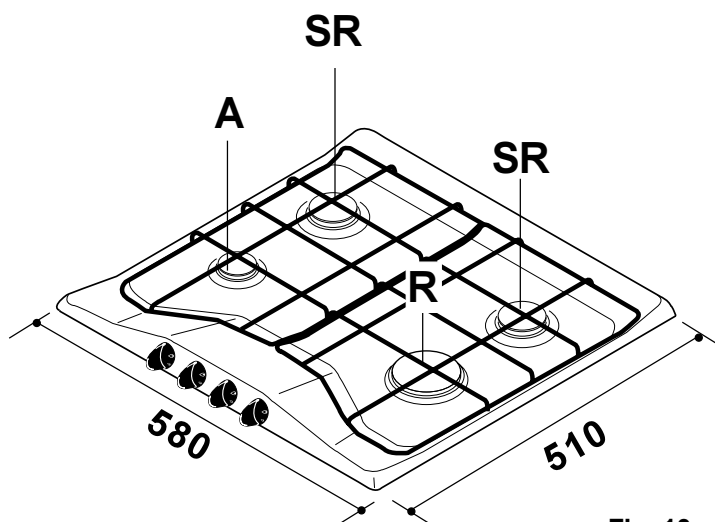


Fig. 10

A = Auxiliary burner
SR = Semirapid burner
R = Rapid Burner

These hobs can be inserted in a built-in kitchen unit whose depth is between 550 and 600 mm. The hobs dimensions are shown in Fig. 10.

FITTING THE LID

We recommend the lid hinge block are fitted before installing the hob into the worktop.

To install the lid onto the hob, proceed as follows:

- Remove the right and left hand grid blocks fitted to the back of the hob, by unscrewing the relevant screws (fig. 11)
- Fit the lid hinge blocks onto the hob, using the original screws, ensuring that the relevant shims are fitted between the hinge blocks and the hob (fig. 12);
- Fit the left hand lid hinge (marked S) into the hinge block (fig. 12);
- Carry out the same operation with the right hand lid hinge (marked D).

ADJUSTING THE LID BALANCE

To adjust the lid balance, turn clockwise or anti-clockwise the central screw of the right- and left-hand hinges (fig. 13).

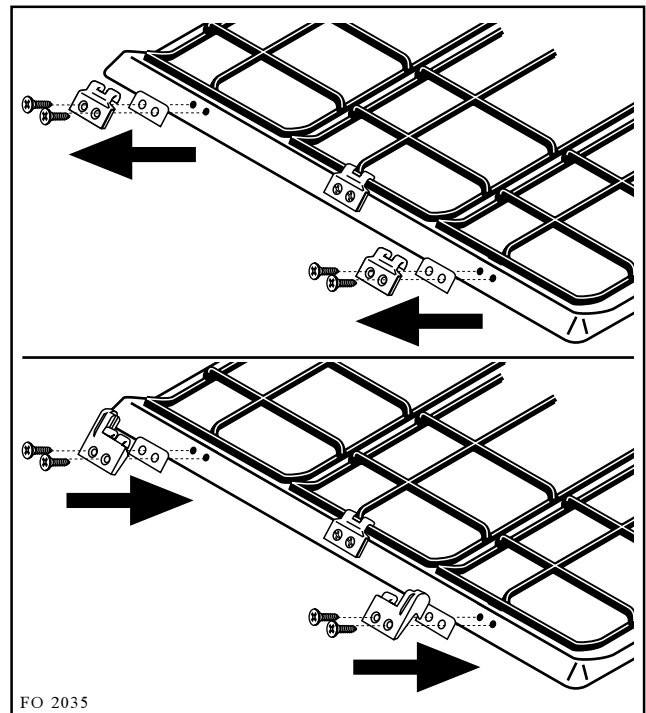


Fig. 11

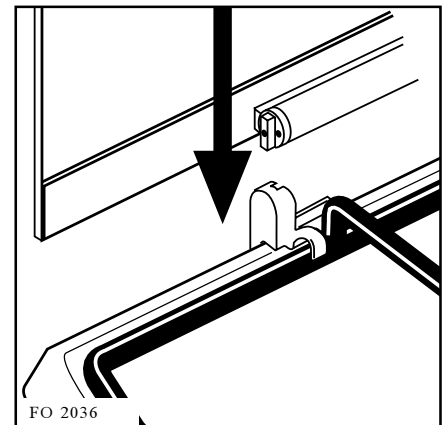


Fig. 12

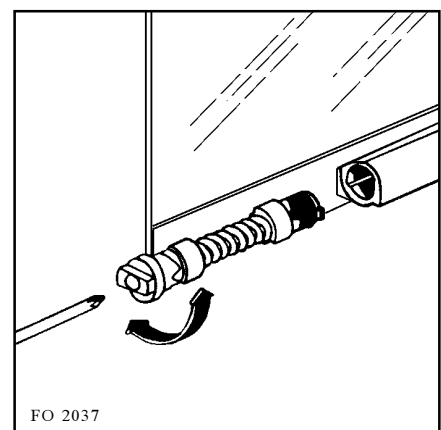


Fig. 13

INSTALLATION AND ASSEMBLY

These hobs can be installed in a kitchen unit with an opening for insertion whose dimensions are shown in Fig. 14.

The edge of the cut out must have a minimum distance from the rear wall of 55 mm.

If there are side walls, or sides of the furniture unit near the hob, the cut out edges must have a minimum distance of 100 mm. as shown in Fig. 14.

Carry out the building in of the hob as follows:

- put the relevant sealings, supplied with the hob, on the edges of the cut out, as shown in Fig. 15, taking care that the sealings meet without overlapping;
- place the hob in the cut out, taking care of its centring;
- fix the hob with the relevant screws (Fig. 16). The traction of the screws is able to trace the sealing, any excess of which can then be easily removed.

The edge of the hob forms a double labyrinth seal which provides a total guarantee against infiltration of liquids.

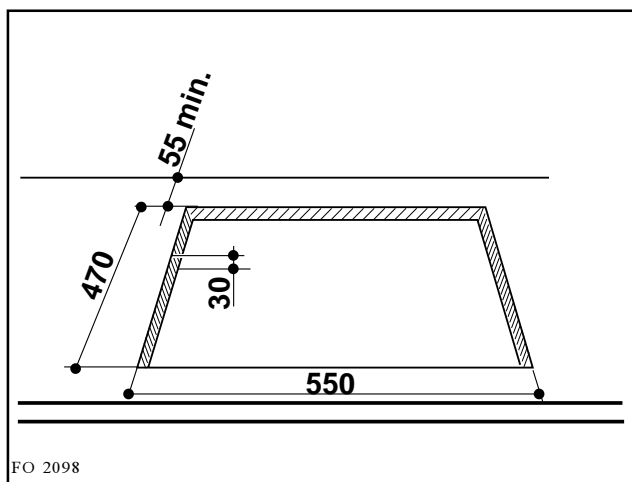


Fig. 14

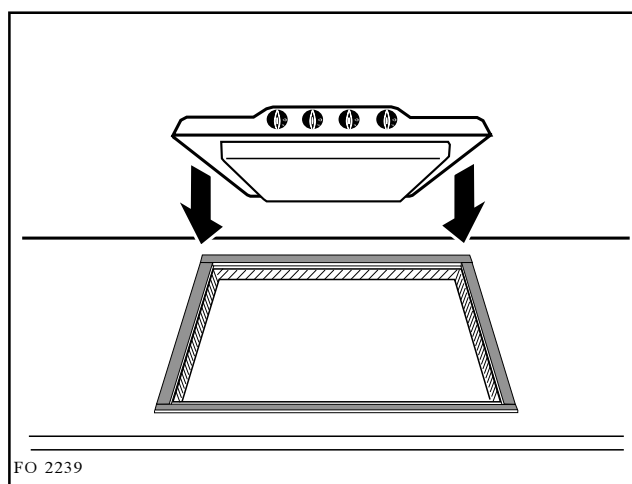
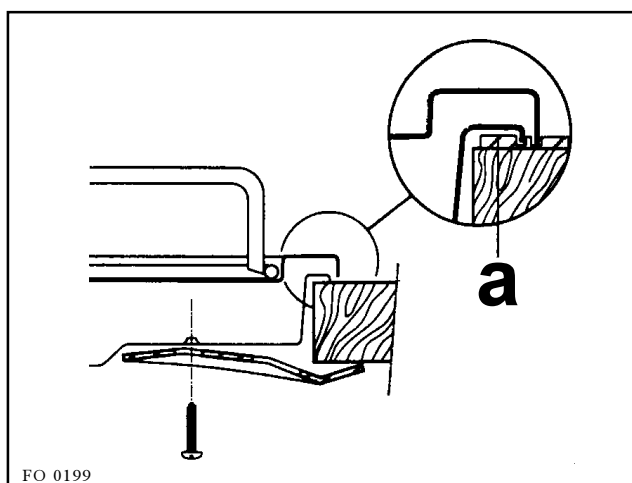


Fig. 15



a) sealing

Fig. 16

POSSIBILITIES FOR INSERTION

Kitchen unit with door

Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated. The recommended solution is shown in Fig. 17.

The panel fitted under the hob should be easily removable to allow an easy access if a technical assistance intervention is needed.

Kitchen unit with oven

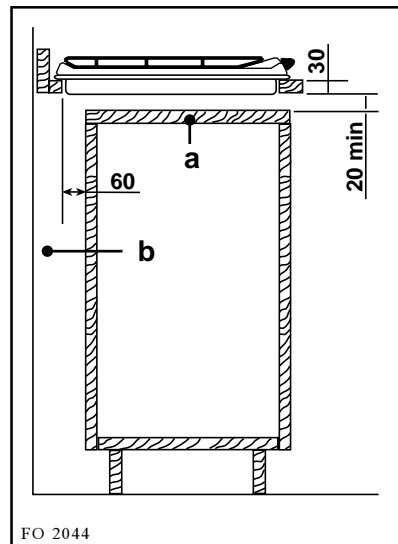
The hob recess dimensions must comply the indication given in Figs. 18 and 21 and must be provided with brackets to allow a continuous supply of air.

To avoid overheating, the building in should be carried out as shown in Figs. 19 e 20.

The hob's electric connection and the oven's one must be carried out separately, both for safety reasons and to allow the oven to be easily taken off the unit.

Hanging furniture units or hoods must be placed at 650 mm. minimum from the hob (Fig. 22).

Fig. 17



- a) Removable panel
- b) Space possibly useful for connections

Fig. 18

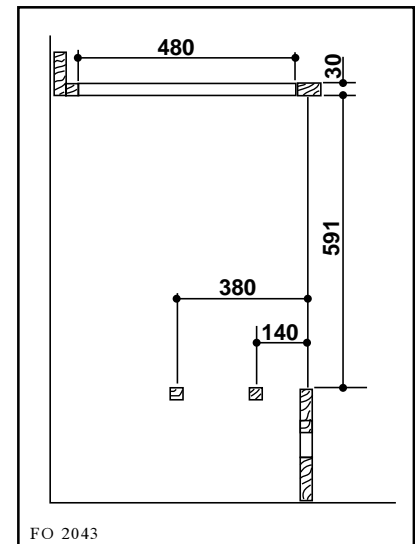


Fig. 19

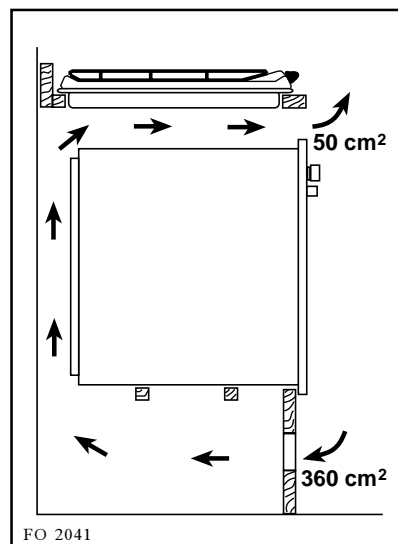


Fig. 20

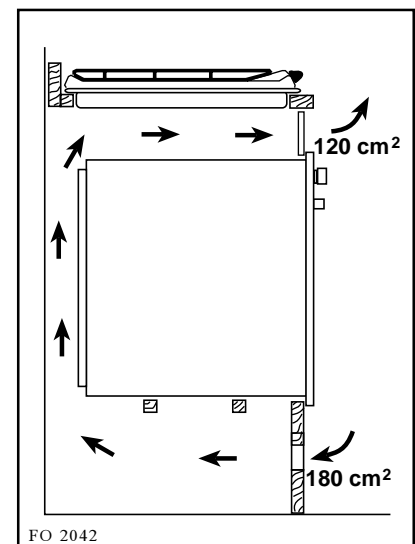


Fig. 21

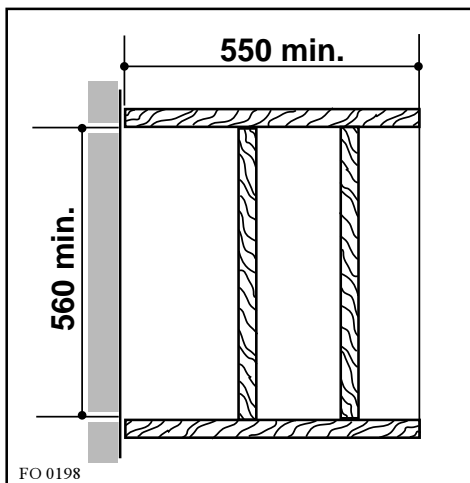
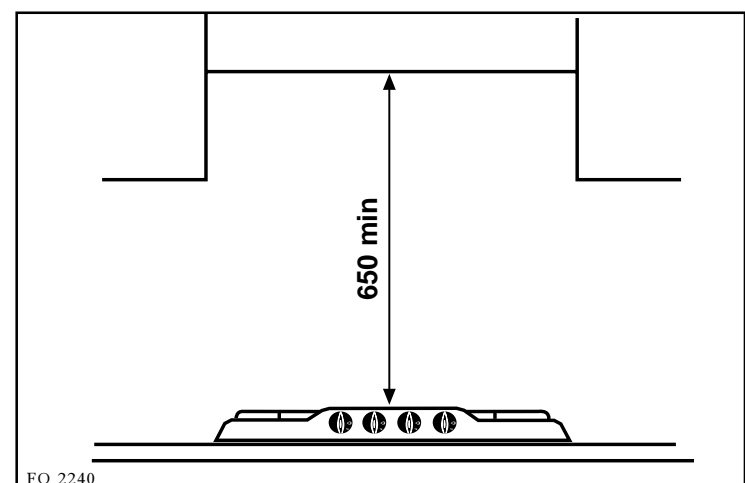


Fig. 22



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