

# ZANUSSI

## BUILT-IN HOB

### ZXS 646 IT

INSTRUCTION BOOKLET



# Important Safety Information

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

## 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.**
- 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 Service Centre. Always insist on genuine spare parts.

## During Operation

- 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.
  - This appliance has been designed for non professional purpose in private houses only. It is meant to cook edible foodstuff only and **MUST NOT** be used for any other purposes.
  - 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.
  - 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 Service Centre. Always insist on genuine spare parts.
  - Ensure that all control knobs are in the OFF position when not in use.
- 2 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.

## Child Safety

- 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.
- Accessible parts of this appliance may become hot when it is in use. Children should be **KEPT AWAY** until it has cooled.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.

## Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

The symbol  on the product or on its packaging indicates that this product 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. 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. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Step by step instructions for an operation



Hints and Tips



Environmental information

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

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

- **2006/95** (Low Voltage Directive);
- **2004/108** (Electromagnetical Compatibility Directive);
- **90/396** (Gas Appliances Directive) and subsequent modifications.

## For the Installer

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### MANUFACTURER:

ELECTROLUX ITALIA S.p.A.  
C.so Lino Zanussi 30  
33080 Porcia (PN) - ITALIA

# Instruction for the User



Once the hob has been installed, it is important to remove any protective materials, which were put on in the factory.

## Hob burners control knobs

The hob burners control knobs are situated on the hob right hand side. 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

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

☞ To light a burner, push in the relevant knob and turn it counterclockwise to "maximum position". After lighting the flame, 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.

☞ Manual switch-on (in case of interruption of the electric supply): approached a flame to the burner and push in the relevant knob and turn it counterclockwise to "maximum position".

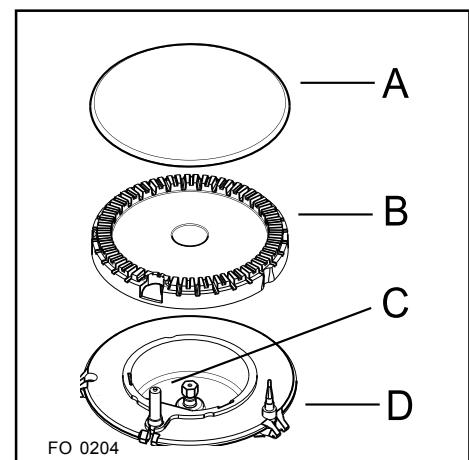


Fig. 1

FO 0204

- A - Burner cap
- B - Burner crown
- C - Ignition candle
- D - Thermocouple



Do not keep the control knob pressed for more than 15 seconds.

If the burner does not light even after 15 seconds, release the control knob, turn it the "off" position and wait for at least one minute before trying to light the burner again.

## Using the hob correctly

To ensure maximum burner efficiency, it is strongly recommended that you use only pots and pans with a bottom fitting the size of the burner used, so that flame will not spread beyond the bottom of the vessel (fig. 2 -a). 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.

**i** Use only pans or pots with flat bottom.

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

## Use of electric plates

To switch on the plates, turn the relevant knob to the required position.

The plates are regulated by a 7 position switch:

Position 0: off

Position 1: minimum disbursement of heat

Position 6: maximum disbursement of heat

The pilot light signals the connection of the electric plate.

**i** It is important to note that the plate may smoke and produce a slightly unpleasant odour when used for the first time. This is quite normal and will disappear after a short while.

## Using the plates correctly

- When cooking by electric, saucepans should have a thick base and be perfectly flat in order to ensure total contact with the plate and, consequently, perfect conduction (Fig. 2-b).
- Occasionally, saucepans have a thin bottom and these lose their shape over a period of time. In this manner two of the qualities of the electric plate are lost: the even distribution of heat and the saving of energy. Cooking time is also lengthier.
- As regards the size of the saucepans: for best results, the plate and the saucepan should have the same diameter. The diameter of the saucepan may be slightly larger; a smaller diameter is not advised.
- Never leave the plates on without a saucepan! Switch off the plate just before the end of cooking time. The heat accumulated by the plate will finish cooking the food and save energy.

**!** When cooking with fats or oils maximum care must be taken as these can self-ignite when over-heated.

## Rapid plates

The rapid plates are indicated by a red dot, and will heat up more quickly than a normal plate. As the red dots are painted on the plate, they may deteriorate during use and even disappear completely after a period of time.

**This will not affect the performance of the hob.**

**i** It is important to note that the plate may smoke and produce a slightly unpleasant odour when used for the first time. This is quite normal and will disappear after a short while.

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

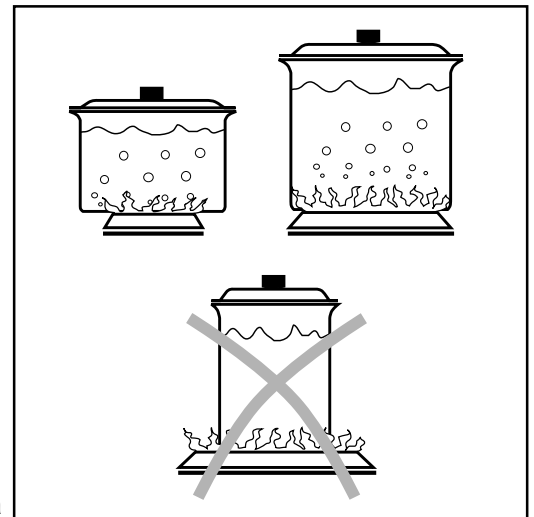


Fig. 2 - a

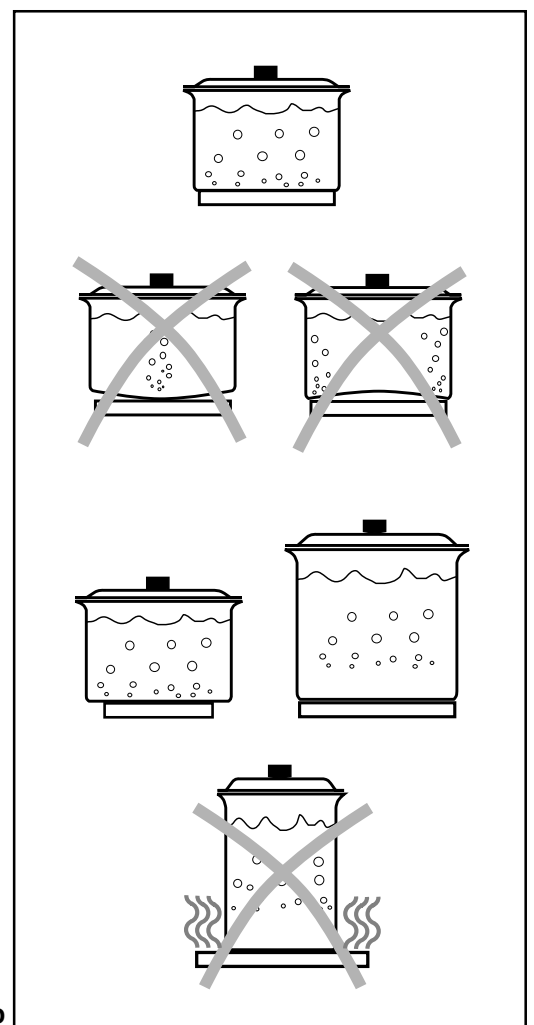





Fig. 2 - b

## Before the First Use of the Appliance

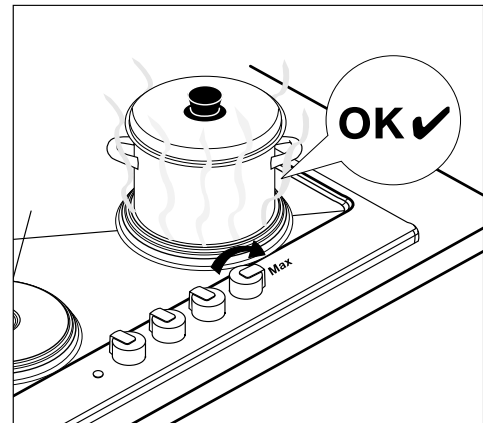
 **Before using the appliance remove all packaging, including the advertising labels and any protective film.**

 When using the hob for the first time:

- 1) place on all the plates a pan filled with some water;
- 2) switch the plates on for about 10 minutes at “maximum” position until water inside the pans boils;
- 3) then, turn the control knob to “mininum” and allow the plates to run for approximately 20 minutes;
- 4) open a window for ventilation.

 During this time, the plates may smoke a little and an unpleasant odour may be emitted. This is absolutely **normal** and is caused by residues of manufacturing.

Once this operation is carried out, let the plates to cool down, then clean them with a soft cloth soaked in warm water.



# 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.

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little liquid detergent has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a proper cleaning product is used.

## Pan supports

The pan supports are dishwasher proof.

If the marks are particularly difficult to remove, use common non-abrasive cleaners or specific products.

Never use steel wool pads or acids.

## Ignition candle

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

## Cleaning of the hotplates

Spills on the hotplates should be removed using warm water and a soft cloth.

Alternatively, wipe the plates with a drop of olive oil on a kitchen towel (while the plates are still warm).

## 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.

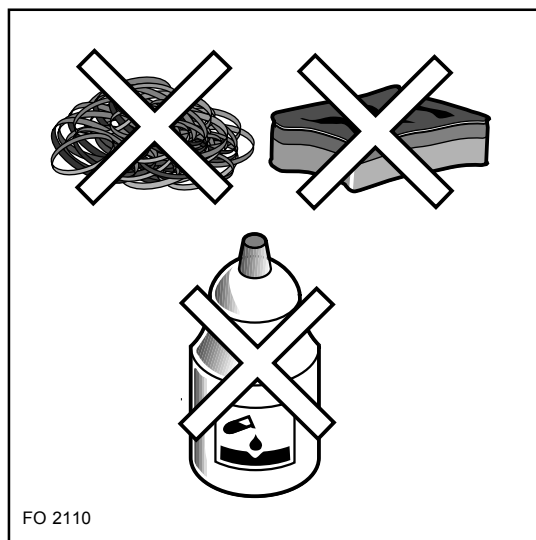


Fig. 3 FO 2110

## Service and 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. Always Insist on genuine original spare parts.



# Technical Data

## Gas Burners Rating

Auxiliary Burner	1 kW
Semirapid Burner	2 kW
Appliance Class	3
Category	II 2H3B/P

## Setting

LPG G30/G31	30/37 mbar
Gas connection	G 1/2"

## Electric hotplates

Small hotplate	Ø 145 mm.	1000 W
Large hotplate	Ø 180 mm.	2000 W

## Electric Supply

230 V ~ 50 Hz

## Hob recess dimensions

Length	550 mm.
Width	470 mm.

# 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.

**THE MANUFACTURER WILL NOT ACCEPT LIABILITY, SHOULD ANY OF THE OTHER SAFETY INSTRUCTIONS INCORPORATED IN THIS BOOK OR THE REGULATION IN FORCE BE IGNORED.**

# Gas connection

Choose fixed connections or use a flexible pipe in stainless steel in compliance with the regulation in force. 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.

## Connection using flexible non metal pipes

When the connection can be easily inspected in its full extent, there is the chance to use a flexible pipe according to the rules in force. The flexible pipe must be tightly fixed using clamps according to the rules in force.

**Natural gas** : use the pipe fitting «D» (Fig. 4).

**LPG** : use the rubber pipe holder «E».

Always insert the gasket «B». Then proceed with the gas connection.

The flexible pipe should be made ready for use in such a way that:

- nowhere it can reach overtemperature, other than room temperature, higher than 30°C; if the flexible pipe, to reach the cock, must run behind the range, it must be installed as shown in Fig. 4;
- it is no longer than 1500 mm;
- it shows no throttles;
- it is not subject to traction or torsion;
- it doesn't get in touch with cutting edges or corners;
- it can be easily inspected in order to check its condition.

The control of preservation of the flexible pipe consists in checking that:

- it doesn't show cracks, cuts, marks of burnings both on the end parts and on its full extent;
- the material is not hardened, but shows its normal elasticity;
- the fastening clamps are not rusted;
- expiry term is not due.

If one or more abnormalities are seen, do not repair the pipe, but replace it.

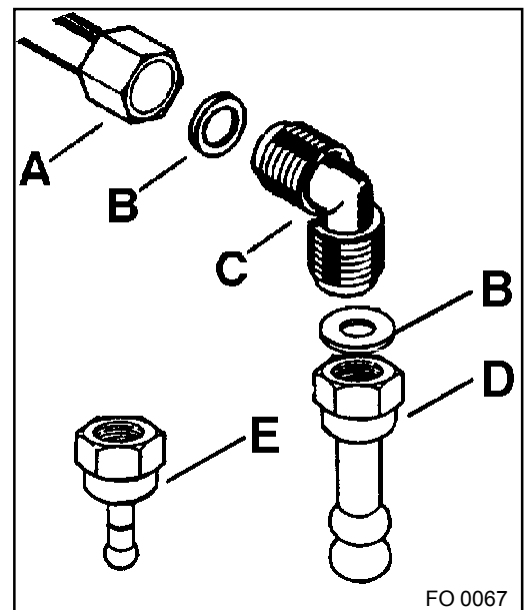


Fig. 4

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- A) Ramp with ending nut
- B) Seal
- C) Adjustable connection
- D) Rubber pipe holder for Natural gas
- E) Rubber pipe holder for LPG




## Important

Once installation is complete, check the perfect seal of every pipe fitting, using a soapy solution, never a flame



# Electrical Connection

 **The following instructions about installation must be carried out by qualified personnel in compliance with the regulation in force.**

The appliance is designed to be connected to 230 V monophasic 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.

The appliance is supplied with a connection cable. This has to be provided with a proper plug, able to support the load marked on the identification plate. To connect the plug to the cable, follow 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.

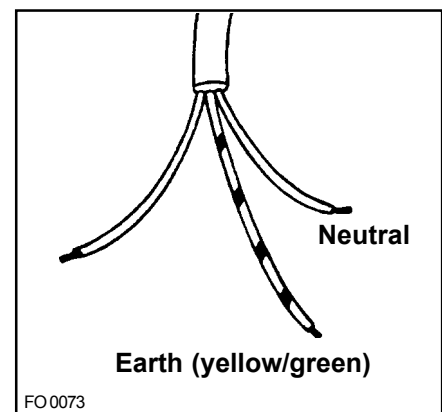
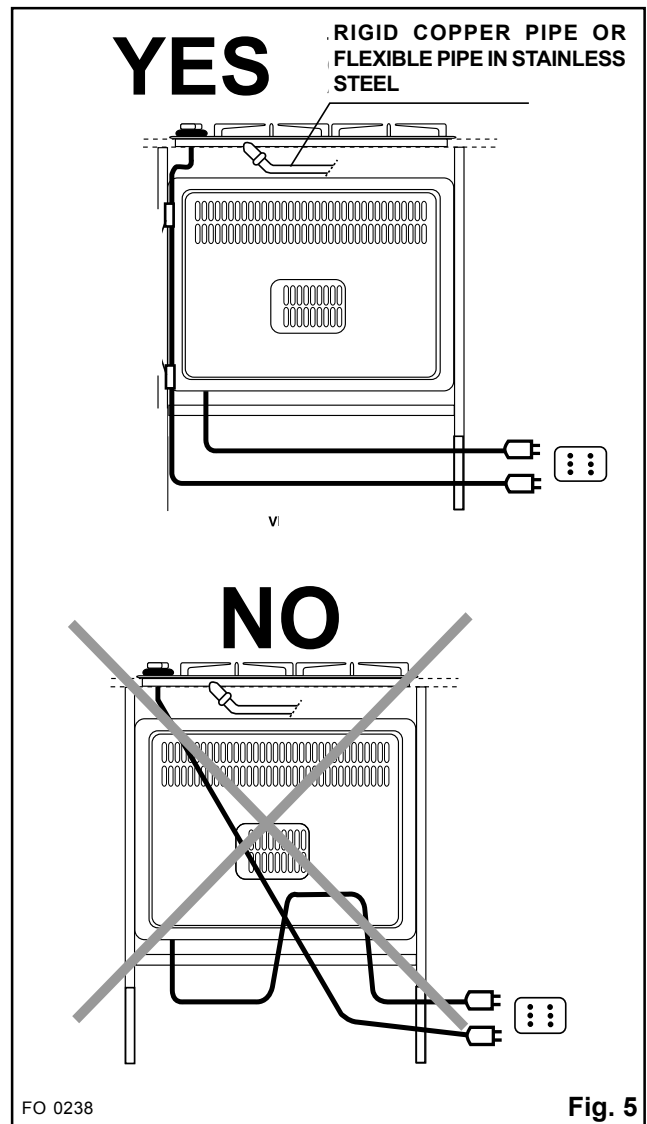
The connection cable has to be placed in order that, in each part, it cannot reach a temperature higher than 90 °C.

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

Only cable types H05V2V2-F T90 or H05 BB-F (section: 3 x 1,5 mm<sup>2</sup>) must be used.

The yellow/green earth wire must be approximately 2 cm. longer than the phase wires (Fig. 6).



**Fig. 6**

# Adaptation to different types of gas

## Injectors replacement

- 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 2**).
- 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 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. 8). If changing from natural gas to LPG, completely tighten clockwise the screw, until a small regular flame is obtained. If changing from LPG to natural gas unscrew about 1/4 turn the by-pass 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.

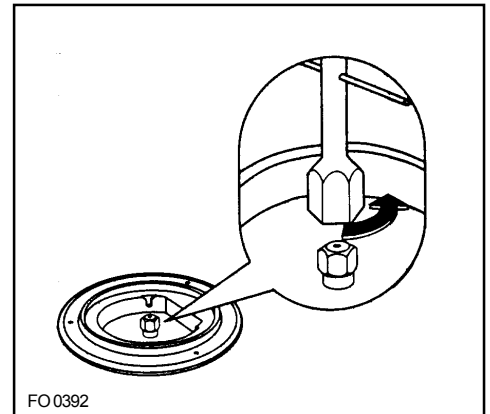


Fig. 7

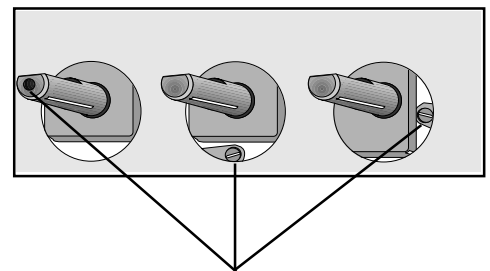


Fig. 8

By-pass screws

Table 1 : By-pass diameters

Burner	Ø By-pass in 1/100 of mm.
	Auxiliary
Semi-rapid	32

Table 2 : injectors

TYPE OF GAS	TYPE OF BURNER	INJECTORS MARKS 1/100 mm	NOMINAL POWER INPUT KW	REDUCED POWER kW	NOMINAL POWER		NOMINAL PRESSURE mbar
					m <sup>3</sup> /h	g/h	
NATURAL GAS G 20	Semi-rapid (medium)	96	2,0	0,45	0,190	-	20
	Auxiliary (small)	70	1,0	0,33	0,095	-	
LPG (Buthane/Propane)	Semi-rapid (medium)	71	2,0	0,45	-	144	30
	Auxiliary (small)	50	1,0	0,33	-	72	

# Building In

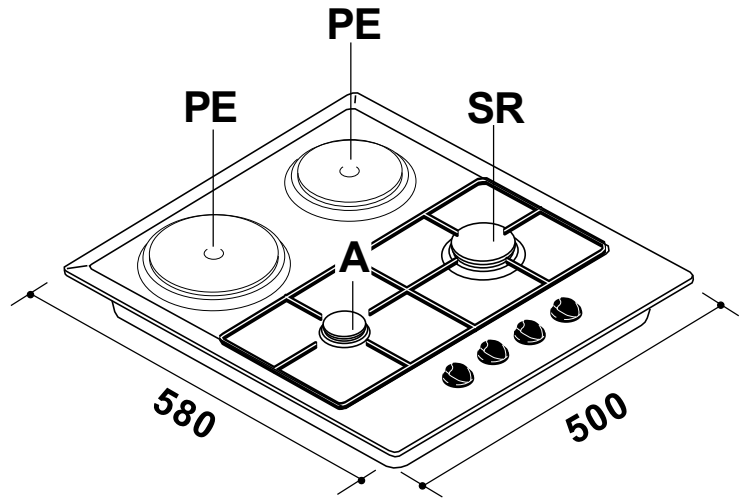
These hobs can be inserted in a built-in kitchen unit whose depth is between 550 and 600 mm. The hobs dimensions are shown in the relevant diagram.

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.

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

- A** = Auxiliary burner
- SR** = Semirapid burner
- PE** = Electric hotplate



Dimensions are given in millimeters

## Fitting the hob to the worktop

The hobs can be installed in a kitchen unit with an opening for insertion whose dimensions are shown in fig. 9. To install the hob, proceed as follows:

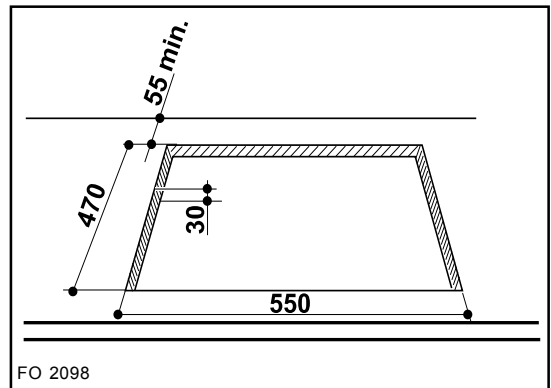
- 1) Remove the pan supports, the burners caps and crowns and turn the hob upside down, taking care the ignition candles are not damaged in this operation.
- 2) Place the sealing gasket (supplied with the hob) on the edges of the cut out, taking care that the sealings meet without overlapping;
- 3) Fix the hob with the relevant fixing clamps, supplied with the accessories bag (fig. 10). The traction of the screws is able to trace the sealing, any excess of which can be easily removed.

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



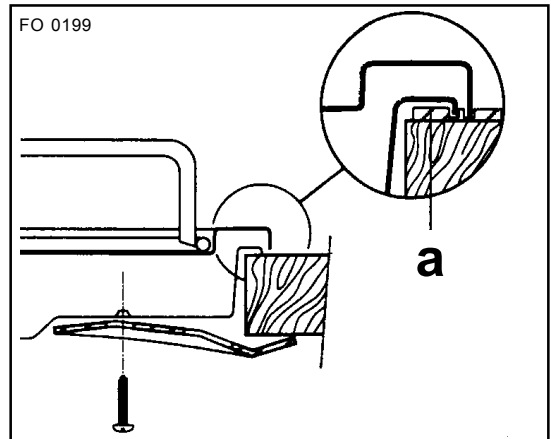
**WARNING:** When securing the fixing clamp near the terminal block, always ensure the connection cable does not come in contact with the edge of the clamp (see fig. 11).

Fig.9



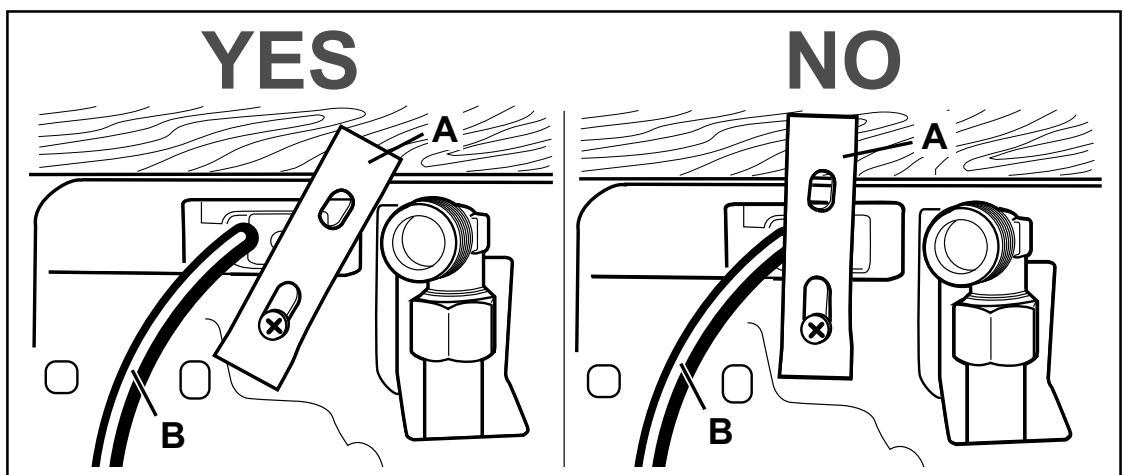
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Fig.10



a) Sealing gasket

Fig.11



- A)** Fixing clamp
- B)** Connection cable

# 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. 12.

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

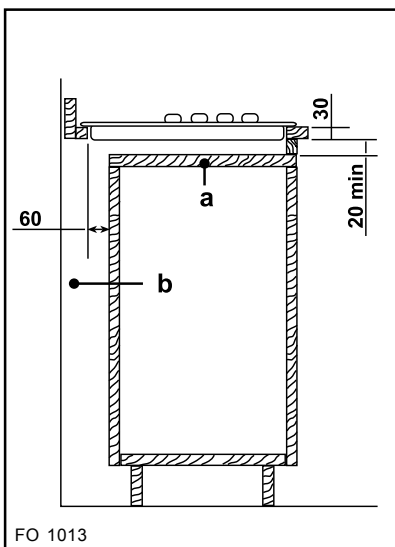
The hob recess dimensions must comply the indication given in Figs. 13 and 14 and must be provided with brackets to allow a continuous supply of air.

To avoid overheating, the building in should be carried out as shown in Figs. 15 e 16.

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. 17).

Fig. 12



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

Fig. 13

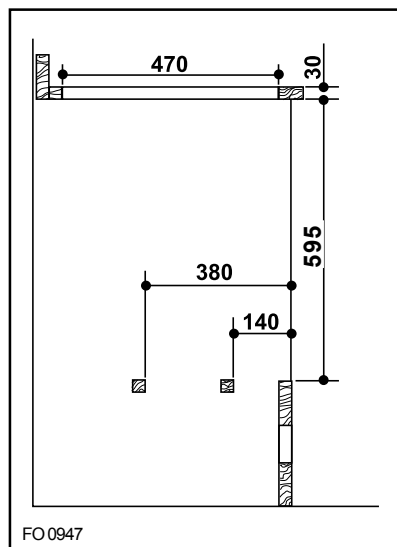


Fig. 14

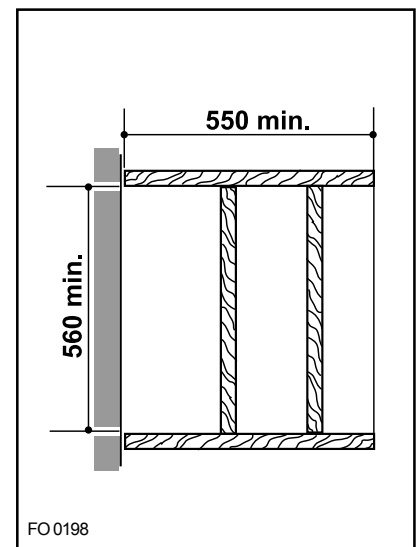


Fig. 15

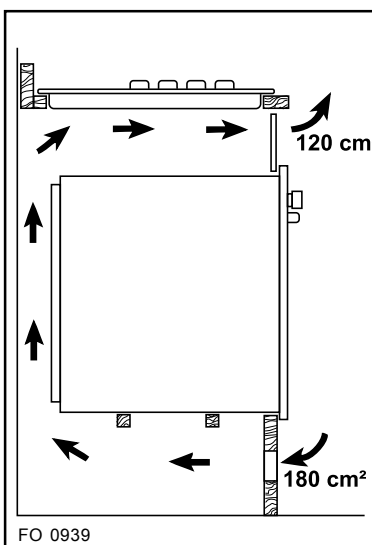


Fig. 16

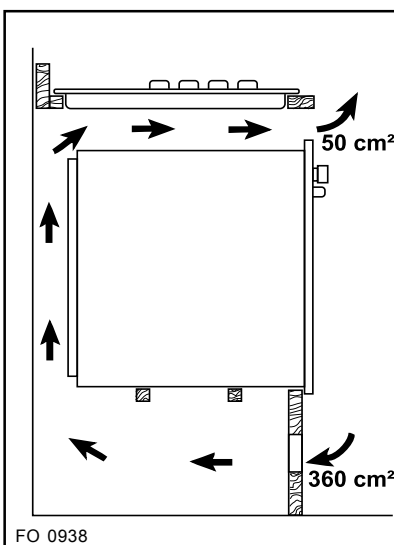
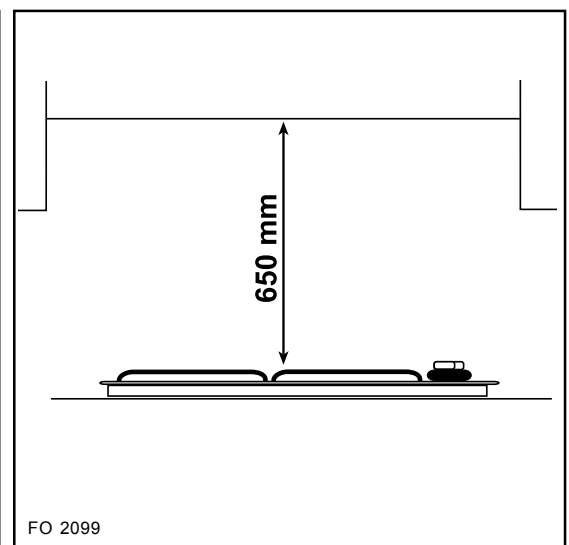


Fig. 17



# European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

		
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