ZANUSSI

ELECTRIC HOBS

ZEL 63

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance



Important Safety Information



You MUST read these warnings carefully before installing or using the hob. If you need assistance, contact our Customer Care Department on 08705 727727

Installation

- This hob must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- Remove all packaging before using the hob.
- Ensure that the electrical supply complies with the type stated on the rating plate, located on the bottom of the hob.
- · Do not attempt to modify the hob in any way.

Child Safety

- This hob is designed to be operated by adults. Do not allow children to play near or with the hob.
- . The hob gets hot when it is in use.
- Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the hob.

During Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- . Do not use this hob if it is in contact with water. Do not operate the hob with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- · When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the hob.
- Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.
- Never leave the hob unattended when cooking with oil and fats.
- Never use plastic or aluminium foil dishes on the hob.
- Perishable food, plastic items and areosols may be affected by heat and should not be stored above or below the hob unit.

Service

This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

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.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

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



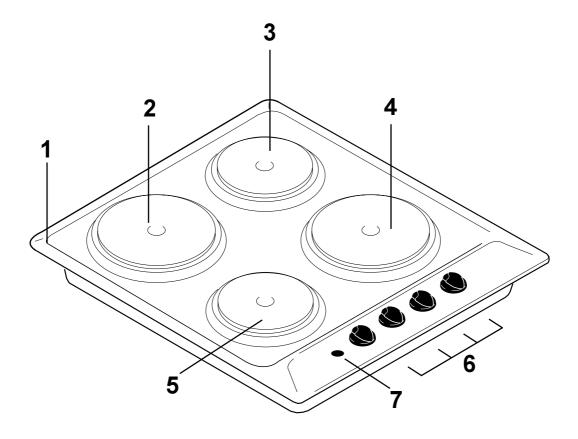
This appliance is manufactured according to the following EEC directives:

- 73/23 EEC
- 90/683 EEC
- 93/68 EEC
- 89/336 EEC current edition.

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Description of the Hob



- 1. Hob Top
- 2. Normal Hotplate 1570 W 180 mm dia.
- 3. Normal Hotplate 1040 W 145 mm dia.
- 4. Rapid Hotplate 2090 W 180 mm dia.
- 5. Rapid Hotplate 1570 W 145 mm dia.
- 6. Control knobs
- 7. Electric Hotplates Control Light

Operation

Electric Hotplates

To switch on a hotplate, turn the relevant control knob anticlockwise to the required heat setting.

The control knob is numbered 1 - 6

- 0 OFF
- 1 Minimum
- 6 Maximum.

The hob has two types of hotplates:

Normal Hotplates

We recommend the plates are switched to maximum (6) for a short while to boost the plate, and then adjusted to the required setting.

Rapid Hotplates

The rapid hotplates 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.**



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.

Electric Hotplates Control Light

The Hotplates Control Light will come on each time a cooking zone is switched on.

i Hints and Tips

Saucepans for use on solid plates should have several characteristics:

- They should be fairly heavy duty
- They should fit the heat area exactly, or be slightly larger for efficient use, NEVER smaller.
- They should have a flat base to ensure good contact with the plate.

This is particularly important when using pans for high temperature frying or pressure cooking.

As soon as liquid starts boiling, turn down the plate control knob so that it will barely keep the liquid simmering.

You can switch off the plate a short while before you finish cooking, and the final stage will be completed on the accumulated heat. Similarly, stews etc. cooked in well covered saucepans cook at lower temperature which is more economical.

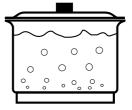


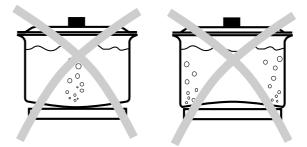
Ensure pans are large enough to avoid liquids being spilt onto the plates.

Never leave the plates on without a pan on them or with an empty pan on them.

Suggestions for the correct setting of the plates are given in the following table.

OFF	0	
Very Gentle	1	To keep food warm To melt butter and chocolate
Gentle	2	To prepare cream-sauces, stews and milk puddings or to fry eggs
Slow	3	Dried vegetables, frozen food, fruit, boiling water or milk
Medium	4	Boiled potatoes, fresh vegetables, pâtés, soups, broths, pancakes or fish
High	5	Larger stews, meat roll, fish, omelettes, steaks
Fast	6	Steaks, escalopes and frying.







Take care never to lean or reach over a hot electric plate. Always point pan handles inward or over the work surface next to the hob to avoid accidentally knocking over a pan as you pass by.

Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

If the control knobs become difficult to turn, please contact your local Zanussi Service Centre.

Maintenance and Cleaning



Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the hob from the electricity supply.

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid 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, the following products are recommended:

- For stainless steal hobs use a proprietary stainless steel cleaner.
- For other hobs use Hob Brite or Bar Keepers Friend. The control knobs may be removed by carefully pulling them upward for easier cleaning.

The Hotplates

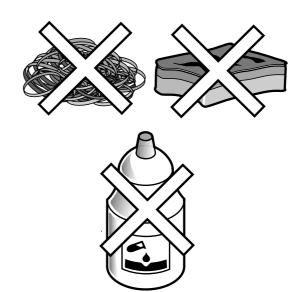
Spills onto the actual plate should be removed using warm water and a soft brush, nylon or plastic scourer. To keep the plates looking as new, hotplate conditioner can be purchased from most hardware stores, e.g. "4 Hob" by HomeCare Products (follow the manufacturer's instruction for use).

Alternatively, wipe the plates with a drop of olive oil on a kitchen towel to avoid rust. It is important to note that the plate will smoke a little and produce a slightly unpleasant odour when next used.

Stainless steel parts: the stainless steel spill rings may become straw coloured with use. Use a proprietary stainless steel cleaner to remove this straw discolouration. This also applies to the area around the hotplates on stainless steel hobs.



Failure to clean and condition hotplates may lead to rust and corrosion forming on the surface.



Something Not Working?

If the hob is not working correctly, please carry out the following checks before contacting your local Service Force Centre

IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SYMPTOM	SOLUTION
■ The plate does not heat up.	◆ Check that the unit is plugged in and the electrical supply is switched on
	◆ Check that the RCCB has not tripped (if fitted)
	◆ Check the mains fuse has not blown
	◆ Check the correct control knob has been turned.
■ The plate is not giving satisfactory results	◆ Check the plate is clean and dry
= The plate is not giving satisfactory results	◆ Check the cooking pan is the correct size for the plate.
	◆ Check the cooking pan has a flat bottom
	◆ Check the setting is correct for the type of cooking.

If after all these checks, your hob still does not operate correctly, contact your local Zanussi Service Force Centre.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Service and Spare Parts



In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Zanussi Service Force Centre by telephoning:

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area. The addresses are listed on the following pages.

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working."

When you contact the Service Force Centre you will need to give the following details:

- 1. Your name, address and post code
- 2. Your telephone number
- 3. Clear and concise details of the fault
- 4. The model and serial number of the appliance (found on the rating plate)
- 5. The purchase date

Customer Care Department

For general enquiries concerning your Zanussi appliance or for further information on Zanussi products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.zanussi.co.uk

Customer Care Department

Zanussi 55-77 High Street Slough Berkshire SL1 1DZ 08705 727727 (*)

* calls to this number may be recorded for training purposes.

Guarantee Conditions

Zanussi Guarantee conditions

We, Zanussi, undertake that if, within 24 months of the date of the purchase, this Zanussi appliance or any part thereof is proved to be defective by any 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 gas and electricity supply stated on the rating plate.
- * The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
- * The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- * All service work under this guarantee must be undertaken by a Zanussi Service Centre.
- * Any appliance or defective part replaced shall become the Company's property.
- * This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday. Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- * Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- * Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.

- Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
- Products of Zanussi manufacture which are not marketed by Zanussi.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- * The guarantee starts from the date you first purchased your product.
- * The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
- * This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
- * The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 29 99
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)8 738 79 50
UK	Slough	+44 (0)1753 219897



ZANUSSI SERVICE FORCE



To contact your local Zanussi Service Force Centre telephone 08705 929 929

CHANNELISLANDS		ORKNEY	Corsie Domestics	NORTH EAST	
GUERNSEY	Guernsey Electricity PO Box 4 Vale, Guernsey	(M65)	7 King Street Kirkwall Orkney KW15	GATESHEAD (M39)	Unit 356a Dukesway Court Dukesway
JEDOE'V	Channel Islands	PERTH	Hydro Electrical Inveralmond House		Team Valley Gateshead NE11 0BH
JERSEY	Jersey Electricity Company PO Box 45 Queens Road St Helier	PERTH	Ruthervenfield Road Perth PH1 3AQ Graham Begg	GRIMSBY (M42)	15 Hainton Avenue Grimsby South Humberside
	Jersey Channel Islands JE4 8NY	(OWN SALES)	Unit 4 Airport Ind Estate Wick KW1 4QS	HULL	DN32 9AS Unit 1
5	SCOTLAND	SHETLAND	Tait Electronic Systems Ltd Holmsgarth Road	(M41)	Boulevard Industrial Estate Hull HU3 4AY
ABERDEEN (M05)	54 Claremont Street Aberdeen AB10 6RA	(OWN SALES)	Lerwick Shetland ZE1 0PW	LEEDS	64-66 Cross Gates Road
AUCHTERMUCHY (M03)	33a Burnside Auchtermuchy	SHETLAND	Bolts Shetland Ltd. 26 North Road Lerwick	(M37)	Leeds LS15 7NN
BLANTYRE	Fife KY14 7AJ Unit 5	(OWN SALES)	Shetland ZE1 0PE	NEWTON AYCLIFFE (M45)	Gurney Way Aycliffe Industrial Estate
(M07)	Block 2 Auchenraith Ind. Estate Rosendale Way	WHALSAY	Leask Electrical Harisdale Symbister, Whalsay		Newton Aycliffe DL5 6UJ
	Blantyre G72 0NJ	(OWN SALES)	Shetland ZE2 9AA	SHEFFIELD (M38)	Pennine House Roman Ridge Ind.
DUMFRIES (M01)	93 Irish Street Dumfries Scotland DG1 2 PQ		HERN IRELAND		Roman Ridge Road Sheffield S9 1GB
DUNOON (M67)	Brair Hill 7 Hill Street Dunoon	BELFAST (M27)	Owenmore House Kilwee Business Park Upper Dunmury Lane Belfast	NOR	RTH WEST
	Argyll PA23 7AL		BT17 0HD	BIRKENHEAD (M11)	1 Kelvin Park Dock Road
GLASGOW (M04)	20 Cunningham Road Clyde Estate Rutherglen Glasgow G73 1PP	CARDIFF	WALES Guardian Industrial Estate	CARLISLE	Birkenhead L41 1LT Unit 7
INVERNESS (M06)	Unit 3B Smithton Ind. Estate Smithton	(M28)	Clydesmuir Road Tremorfa Cardiff CF2 2QS	(M10)	James Street Workshops James Street Carlisle Cumbria CA2 5AH
ISLE OF ARRAN	Arran Domestics Unit 4 The Douglas Centre Brodick	CLYWD (M14)	Unit 6-7 Coed – Parc Abergele Road Rhuddlan Clwyd	ISLE OF MAN (M64)	South Quay Ind. Estate Douglas Isle of Man IM1 5AT
(OWN SALES)	Isle of Arran KA27 8AJ		Wales LL18 5UG	LIVERPOOL	Unit 1
(OWN SALES)	J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY	DYFED (M77)	Maes Y Coed High Mead Llanybydder	(M15)	Honeys Green Precinct Honeys Green Lane Liverpool L12 9JH
ISLES OF BUTE (M66)	Walker Engineering Glenmhor Upper Serpentine Road	HAVERFORDWEST	Carmarthenshire SA40 9UL Cromlech Lodge	MANCHESTER (M09)	Unit B Central Industrial Estate St Marks Street
	Rothesay Isle of Bute PA20 9EH	(M75)	Ambleston Haverfordwest		Bolton BL3 6NR
ISLE OF LEWIS (M69)	ND Macleod 16 James Street Stornoway		Pembrokeshire SA62 5DS	PRESTON (M13)	Unit 250 Dawson Place Walton Summit
	Isle of Lewis PA87 2QW	OSWESTRY (M17)	Plas Ffynnon Warehouse Middleton Road		Bamber Bridge Preston Lancashire PR5 8AL
KELSO (M08)	2-8 Wood Market Kelso Borders TD5 7AX		Oswestry SY11 2PP	STOCKPORT (M16)	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR



ZANUSSI SERVICE FORCE



To contact your local Zanussi Service Force Centre telephone 08705 929 929

MIDLANDS		LONDON & EAST ANGLIA		SUNBURY (M63)	Unit 1a The Summit
BIRMINGHAM (M18)	66 Birch Road East Wyrley Road Ind. Estate Witton Birmingham B6 6DB	BECKENHAM (M79)	11a Gardener Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ	(IVIOS)	Hanworth Road Hanworth Ind. Estate Sunbury on Thames TW16 5D
BOURNE (M44)	Manning Road Ind. Estate Pinfold Road Bourne PE10 9HT	CHELMSFORD (M47)	Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE	ASHFORD (M58)	OUTH EAST Unit 2 Bridge Road Business Est Bridge Road
BRIDGNORTH (M72)	68 St. Mary's Street Bridgnorth Shropshire WV16 4DR	COLINDALE (M53)	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ	FLEET (M59)	Ashford Kent TN2 1BB Unit 1 Redsfield Ind. Estate
GLOUCESTER (M23)	101 Rycroft Street Gloucester GL1 4NB	ELTHAM (M78)	194 Court Road Mottingham Eltham		Church Crookham Fleet Hampshire GU13 0RD
HEREFORD (M31)	Unit 3 Bank Buildings Cattle market Hareford	ENFIELD (M49)	London SE9 4EW 284 Alma Road Enfield London	HAYWARDS HEATH (M55)	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
	HE4 9HX		EN3 7BB	s	OUTH WEST
HIGHAM FERRERS (M51)	30 High Street Higham Ferrers Northants NN10 8BB	GRAVESEND (M57)	Unit B4 Imperial Business Estate Gravesend Kent DA11 0DL	BARNSTAPLE (M30)	Main Road Fremington Barnstaple North Devon EX31 2NT
ILKESTON (M43)	Unit 2 Furnace Road Ilkeston DE7 5EP	HARPENDEN (M46)	Unit 4 Riverside Estate Coldharbour Lane	BOURNEMOUTH (M26)	63-65 Curzon Road Bournemouth Dorset BH1 4PW
LEICESTER (M22)	Unit 7 Oaks Ind. Estate Coventry Road Narborough	LETCHWORTH	Harpenden AL5 4UN 16-17 Woodside Ind. Estate	BRIDGEWATER (M35)	6 Hamp Ind. Estate Bridgewater Somerset TA6 3NT
LINCOLN (M40)	Leicestershire LE0 5GF Unit 8 Stonefield Park	(M50)	Works Road Letchworth Herts SG61LA	BRISTOL (M25)	11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ
NEWCASTLE	Clifton Street Lincoln LN5 8AA 18-21 Croft Road	LONDON (M76)	2/4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL	EMSWORTH (M33)	266 Main Road Southbourne Emsworth
UNDER LYME (M12)	Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW	MAIDENHEAD (M60)	Reform Road Maidenhead Berkshire SL6 8BY	ISLE OF WIGHT (M34)	PO10 8JL Unit 8 Enterprise Court Ryde Business Park Ryde
REDDITCH (M20)	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND	MOLESEY (M61)	10 Island Farm Avenue West Molesey Surrey KT8 2UZ	NEWTON ABBOT (M29)	Unit 2 Zealley Ind. Estate Kingsteignton
TAMWORTH (M19)	Unit 3 Sterling Park Claymore Tamworth B77 5DO	NEWBURY (M24)	9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER	REDRUTH	Newton Abbot S. Devon TQ12 3TD Unit 7D
WORCESTER (M73)	Units 1 & 2 Northbrook Close Gregorys Mill Ind. Estate Worcester	IPSWICH (M48)	Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD	_ (M36)	Pool Ind. Estate Wilson Way Redruth Cornwall TR15 3QW
	WR3 8BP	NORWICH (M52)	2b Trafalgar Street Norwich NR1 3HN		

Instructions for the Installer

Engineers technical data

Heating elements Ratings

Normal front left Hotplate	Ø 180 mm	1570 W
Normal back left Hotplate	Ø 145 mm	1040 W
•		
Rapid front right Hotplate	Ø 145 mm	1570 W
Rapid back right Hotplate	Ø 180 mm	2090 W
Total rating		6270 W

Cut out dimensions

Width:	550 mm.
Depth:	470 mm.

Important safety requirements

This hob must be installed in accordance with the IEE Wiring Regulations (Current Edition).

Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Par. 2 and B.S. 6891 Current Editions.

Location

This hob has been registered as a "Class X" appliance according to Fire Risk Regulations. Minimum distances detailed below must be observed. The hob may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room.

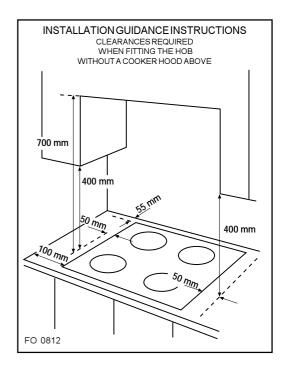
Before making the cut out in the worktop ensure that there is a minimum distance of 55 mm. between the rear edge of the hob and the wall. A minimum distance of 100 mm. must be left between the side edges of the hob and any adjacent cabinets or walls.

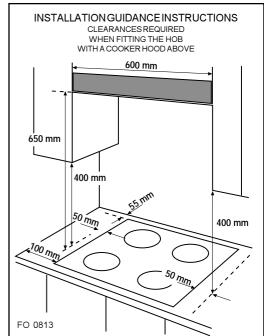
The minimum distance combustible material can be fitted above the hob in line with the edges of the hob is 400 mm. If it is fitted below 400 mm. a space of 50 mm. must be allowed from the edges of the hob.

The minimum distance combustible material can be fitted directly above the hob is 700 mm.

Overall dimensions

Width:	580 mm.
Depth:	500 mm.





Installation



The hob must be installed according to the instructions supplied.

The hob must be installed by **qualified personnel** to the relevant British Standards.

Please, ensure that, once the hob is installed, it is easily accessible for the engineer in the event of a breakdown.

Cut Out Size

The dimensions of the cut-out are given in the diagram.

Supply connections

This hob is designed to be connected to 230-240 V (50Hz) electricity supply.

The hob has a terminal block which is marked as follows:

L - Live terminal
N - Neutral terminal



- Earth terminal

The cable used to connect the hob to the electrical supply must be 6mm, PVC twin and earth, and fused to 30amp.

It is necessary that you install a double pole swith between the hob and the electricity supply (mains), with a minimum gap of 3mm between the swith contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

Building In

Building over a cupboard or drawer

If the hob is to be installed above a cupboard or drawer it will be necessary to fit a heat resistant board below the base of the hob on the underside of the work surface. It is also recommended to carry out the electrical connection to the hob as shown in diagrams 1 and 2.

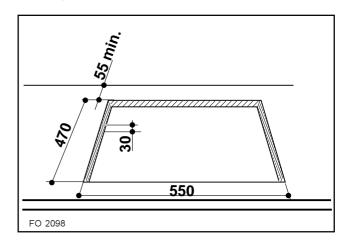
WHEN THE HOB IS FIRST INSTALLED

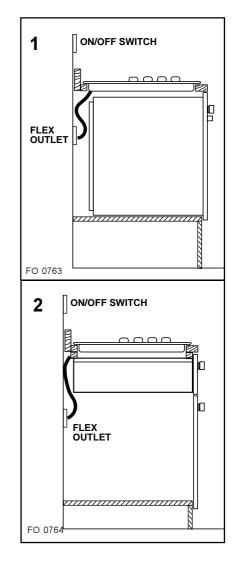


Once the hob has been installed, it is important to remove any protective materials, which were put on in the factory.

The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

Rectangular cut-out size for hob

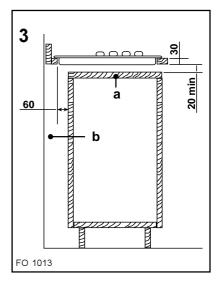




Building over a kitchen unit with door

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 hot when in operation. The recommended solution is shown in diagram 3.

The panel fitted under the hob ("a") should be easily removable to allow easy access if technical assistance is needed. The space behind the kitchen unit ("b") can be used for connections.



Dimensions are given in mm.

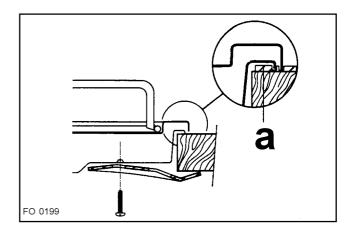
Fitting the Hob into the worktop

Carry out the building in of the hob as follows:



- put the seals supplied with the hob, on the edges of the cut out: place them exactly on the front and rear edge and at 50 mm. from the side edges, taking care that the seals meet without overlapping;
- place the hob in the cut out, taking care that it is centred:
- fix the hob with the relevant fixing clamps and screws, as shown in the diagram. When the screws have been tightened, the excess seal can be removed.

The edge of the hob forms a double seal which prevents the ingress of liquids.



a) Sealing gasket

Electrical connections



Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.



THIS HOB MUST BE EARTHED.

The manufacturer declines any liability should these safety measures not be observed.

This hob is designed to be connected to a 230-240V 50Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the hob rating plate. The rating plate is located on the bottom of the hob. A copy is attached on the back cover of this book.

The hob is supplied without supply cord. A 3 core flexible supply cord must be fitted, in accordance with the specification given in the relevant tables.



- (Remove the mains terminal cover plate from the underside of the hob, to expose the mains terminal block.
 - 2) Loosen the two cable clamp screws and lift the top section of the clamp enough to allow the cable to be passed through.
 - 3) Connect the red (live) wire to the terminal which is marked with the letter "L".
 - 4) Connect the black (neutral) wire to the terminal which is marked with the letter "N".
 - 5) After fitting a green or yellow/green sleeve over the bare copper wire (earth wire), connect the exposed end to the terminal which is marked with the earth symbol (or with the letter "E"coloured green and yellow.

NOTE:

The earth wire should be about 2 cm. longer than the live and neutral wires.

6) Secure the cable by means of the clamp screws and refit the terminal block cover.

The hob should be connected to a double pole switch 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 electric regulations. The switch should be sited within 2m of the hob and be easily accessible upon completion of the installation.

The switch must not break the yellow and green earth cable at any point.



Ensure that the hob supply cord does not come into contact with surfaces with temperatures higher than 50 deg. C.

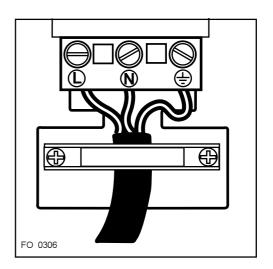
Supply Cable Specifications

For Uk use only

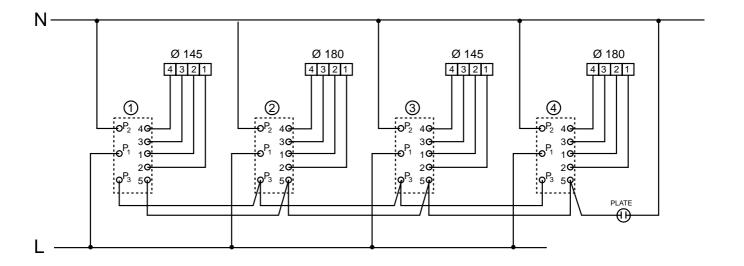
Connection via	Min. size Cable/flex	Cable / flex type	Fuse
Cooker Control Circuit	6 mm ²	PVC/PVC twin and earth	30 A

For Europe use only

Min. size Cable/flex	Cable / flex type	Fuse
2.5 mm ²	H05 RR-F	30 A



Wiring diagram





CUSTOMER CARE

Zanussi

55-77 High Street Slough Berkshire, SL1 1DZ Tel: 08705-727727

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