

#### **User Manual**





ZHRN640K

EN User Manual Hob



## ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

## CHILDREN AND VULNERABLE PEOPLE SAFETY

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts may become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

### **GENERAL SAFETY**

- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

- CAUTION: The appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by a utility.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Danger of fire: Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

# **SAFETY INSTRUCTIONS**

### INSTALLATION



**WARNING!** Only a qualified person must install this appliance.



**WARNING!** Risk of injury or damage to the appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Keep the minimum distance from other appliances and units.

- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware falling from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.

- The bottom of the appliance can get hot. Make sure to install a separation panel made from plywood, kitchen carcass material or other nonflammable materials under the appliance to prevent access to the bottom.
- The separation panel has to cover the area under the hob completely.

#### **ELECTRICAL CONNECTION**



**WARNING!** Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device

must have a contact opening width of minimum 3 mm.

#### USE



**WARNING!** Risk of injury, burns and electric shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- This appliance is for household use only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to "off" after each use.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- When you place food into hot oil, it may splash.



WARNING! Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



**WARNING!** Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not put a hot pan cover on the glass surface of the hob.
- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.

- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

#### CARE AND CLEANING



**WARNING!** Do not remove the buttons, knobs or gaskets from the control panel. Water may get inside the appliance and cause damage.

- Clean the appliance regularly to prevent the deterioration of the surface material.
- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.
- Do not use water spray and steam to clean the appliance.

### **INSTALLATION**



**WARNING!** Refer to Safety chapters.

#### **BEFORE THE INSTALLATION**

Before you install the hob, write down the information below from the rating plate. The rating plate is on the bottom of the hob.

Serial number .....

#### **BUILT-IN HOBS**

Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

#### **CONNECTION CABLE**

- For a single phase or two phase connection, use the cable type: H05BB-F or H03V2V2-F which withstands a temperature of 70 °C or higher.
- To replace the damaged mains cable, use the cable: H05BB-F or H03V2V2-F which withstands a temperature of 70 °C or higher.

 Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

#### SERVICE

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

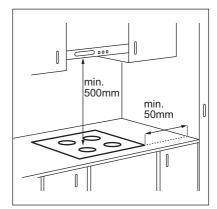
#### DISPOSAL

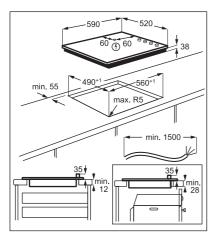


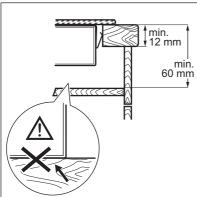
**WARNING!** Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

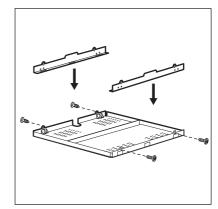
#### ASSEMBLY







#### **PROTECTION BOX**



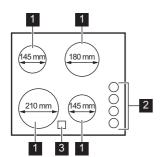
If you use a protection box (an additional accessory), the protective floor directly below the hob is not necessary. The protection box accessory may not be available in some countries. Please contact your local supplier.



You can not use the protection box if you install the hob above an oven.

# **PRODUCT DESCRIPTION**

### COOKING SURFACE LAYOUT



- 1 Cooking zone
- 2 Control knobs
- 3 Residual heat indicator

#### CONTROL KNOB

Symbol	Function	
0	Off position	
1 - 9	Heat settings	

### **DAILY USE**



WARNING! Refer to Safety chapters.

#### **RESIDUAL HEAT INDICATOR**



**WARNING!** There is a risk of burns from residual heat.

The indicator comes on when a cooking zone is hot, but it does not function if mains power is disconnected.

#### THE HEAT SETTING

To set or change the heat setting turn the knob to the correct heat setting. To deactivate turn the knob to off position.

### **HINTS AND TIPS**



WARNING! Refer to Safety chapters.

### COOKWARE



The bottom of the cookware must be as thick and flat as possible. Ensure pan bases are clean and dry before placing on the hob surface.



Cookware made of enamelled steel and with aluminium or copper bottoms can cause a colour change on the glass-ceramic surface.

#### **EXAMPLES OF COOKING APPLICATIONS**



The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
1	Keep cooked food warm.	as nec- essary	Put a lid on the cookware.
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
2 - 3	Simmer rice and milkbased dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure.
3 - 4	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.
4 - 5	Steam potatoes.	20 - 60	Use max. 1/4 I of water for 750 g of potatoes.
4 - 5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 I of liquid plus ingredients.

Heat setting	Use to:	Time (min)	Hints
6 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as nec- essary	Turn halfway through.
7 - 8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		

### **CARE AND CLEANING**



WARNING! Refer to Safety chapters.

#### **GENERAL INFORMATION**

- Clean the hob after each use.
- Always use cookware with a clean base.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner suitable for the surface of the hob.
- Use a special scraper for the glass.

#### **CLEANING THE HOB**

 Remove immediately: melted plastic, plastic foil, sugar and food with sugar, otherwise, the

### TROUBLESHOOTING



**WARNING!** Refer to Safety chapters.

#### WHAT TO DO IF...

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is con- nected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.

dirt can cause damage to the hob. Take care to avoid burns. Use a special hob scraper on the glass surface at an acute angle and move the blade on the surface.

- Remove when the hob is sufficiently cool: limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and a non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.
- **Remove shiny metallic discoloration:** use a solution of water with vinegar and clean the glass surface with a cloth.

Problem	Possible cause	Remedy
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time or the sensor is damaged.	If the zone operated sufficiently long to be hot, speak to an Au- thorised Service Centre.

#### IF YOU CANNOT FIND A SOLUTION...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Give also three digit letter code for the glass ceramic (it is in the corner of the glass surface). Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

### **TECHNICAL DATA**

#### **RATING PLATE**

Model ZHRN640K Typ 60 PAD 52 AO

Ser.Nr. ..... ZANUSSI PNC 949 492 454 00 220 - 240 V / 400 V 2N 50 - 60 Hz Made in Romania 6.5 kW CCX

#### **COOKING ZONES SPECIFICATION**

Cooking zone	Nominal Power (Max heat setting) [W]	Cooking zone diameter [mm]
Left front	2300	210
Left rear	1200	145
Right front	1200	145
Right rear	1800	180

For optimal cooking results use cookware no larger than the diameter of the cooking zone.

### **ENERGY EFFICIENCY**

#### PRODUCT INFORMATION ACCORDING TO EU 66/2014 VALID FOR EU MARKET ONLY

Model identification	ZHRN640K
Type of hob	Built-In Hob
Number of cooking zones	4
Heating technology	Radiant Heater

Diameter of circular cooking zones (Ø)	Left front Left rear Right front Right rear	21.0 cm 14.5 cm 14.5 cm 18.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front Left rear Right front Right rear	185.8 Wh / kg 185.8 Wh / kg 185.8 Wh / kg 191.2 Wh / kg
Energy consumption of the hob (EC electric hob)		187.2 Wh / kg

EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance

#### ENERGY SAVING

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.

### **ENVIRONMENTAL CONCERNS**

Recycle materials with the symbol  $\not \subset \not$ . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked

- Before you activate the cooking zone put the cookware on it.
- The cookware bottom should have the same diameter as the cooking zone.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.
- with the symbol  $\underline{\underline{A}}$  with the household waste. Return the product to your local recycling facility or contact your municipal office.

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