BOWLAND MAIN ELECTRICAL APPLIANCES

Contents

1. Microwave
2. Oven
3. Hob
4. Extractor Hood
5. Fridge Freezer
6. Kettle
7. Toaster
8. Hoover
9. Combi Grill and Convection Microwave Oven
BOWLAND MAIN ELECTRICAL APPLIANCES

3. Hob
Zanussi two Plate Hob

ZDE320

Technical Information

2 zone with 1 red dot for faster heat up
Easy to use front controls
Power on light
Smooth hob surface
with no dirt traps
Domino design
Stainless Steel
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 foodstuffs 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 foodstuffs 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.

About Installation, Cleaning and Maintainance

- 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 maintainance work.
- 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.

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

ℹ️ 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.
Description of the appliance

1. Hob top
2. Normal hot plate - 180 mm Ø
3. Normal hot plate - 145 mm Ø
4. Control knobs
5. Pilot light

Before the first use

Before using the hob for the first time, switch the plates on for about 10 minutes at the maximum position. It is important to note that the plate may smoke a little and produce a slightly unpleasant odour when used for the first time. This is quite normal and will disappear after a few minutes.
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.

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

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

Pilot Light

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

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 split 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:

<table>
<thead>
<tr>
<th>OFF</th>
<th>0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Very Gentle</td>
<td>1</td>
</tr>
<tr>
<td>Gentle</td>
<td>2</td>
</tr>
<tr>
<td>Slow</td>
<td>3</td>
</tr>
<tr>
<td>Medium</td>
<td>4</td>
</tr>
<tr>
<td>High</td>
<td>5</td>
</tr>
<tr>
<td>Fast</td>
<td>6</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Setting</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>To keep food warm</td>
</tr>
<tr>
<td></td>
<td>To melt butter and chocolate</td>
</tr>
<tr>
<td>1</td>
<td>To prepare cream-sauces, stews and milk puddings or to fry eggs</td>
</tr>
<tr>
<td>2</td>
<td>Dried vegetables, frozen food, fruit, boiling water or milk</td>
</tr>
<tr>
<td>3</td>
<td>Boiled potatoes, fresh vegetables, pâtés, soups, broths, pancakes or fish</td>
</tr>
<tr>
<td>4</td>
<td>Larger stews, meat roll, fish, omelettes, steaks</td>
</tr>
<tr>
<td>5</td>
<td>Steaks, escalopes and frying</td>
</tr>
</tbody>
</table>

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.
Maintenance and Cleaning

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

Never use steam or a steam cleaning machine to clean the appliance.

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 steel hobs use a proprietary stainless steel cleaner.
- For other hobs use warm water and soft detergent. The control knobs may be removed by carefully pulling them upward for easier cleaning.

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.

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.

Technical Data

Hotplate Rating

<table>
<thead>
<tr>
<th>Hotplate Type</th>
<th>Rating (kW)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rear Normal Hotplate Ø 180mm</td>
<td>1.5</td>
</tr>
<tr>
<td>Front Normal Hotplate Ø 145mm</td>
<td>1.0</td>
</tr>
<tr>
<td>Total Rating</td>
<td>2.5</td>
</tr>
</tbody>
</table>

Electric Supply: 230 V 50 Hz

Hob recess dimensions

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>270 mm.</td>
</tr>
<tr>
<td>Width</td>
<td>490 mm.</td>
</tr>
</tbody>
</table>

This appliance complies with the following E.E.C. Directives:
- 73/23 - 90/683 (Low Voltage Directive);
- 89/336 (Electromagnetical Compatibility Directive);
- 93/68 (General Directives)
and subsequent modifications.

MANUFACTURER:
ELECTROLUX HOME PRODUCTS ITALY S.p.A.
Viale Bologna, 298  I-47100  FORLÌ (Italy)
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 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.

Electrical Connection

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. 3. 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 90°C higher than the room temperature.

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 connection cable

The connection of the connection 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. 1).

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.).

![Diagram Fig. 1](neutral.png)

![Diagram Fig. 2](yellowgreen.png)

![Diagram Fig. 3](fo0257.png)

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

1. insert the point of a screwdriver into the visible protruding part of the terminal block;
2. exert a light pressure and lift (Fig. 2)
Building In

Fig. 4

Dimensions are given in millimetres

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. 4.

Installation and assembly

These hobs can be installed in a kitchen unit with an opening for insertion whose dimensions are shown in Fig. 5.

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.

Carry out the building in of the hob as follows:
1. Put the relevant sealings, supplied with the hob, on the edges of the cut out, taking care that the sealings meet without overlapping;
2. Place the hob in the cut out, taking care of its centring;
3. Fix the hob with the relevant screws (Fig. 6). The traction of the screws is able to trace the sealing, any excess of which can then be easily removed.

If several 30cm hobs are to be installed side by side into the same cut out, an assembly kit including a support side bracket and supplementary sealings is available at our After Sales Centres. The relevant installation instructions are supplied within the kit package.
Possibilities for insertion

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 7.

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.

Kitchen unit with oven

The hob recess dimensions must comply the indication given in Fig. 5 and the kitchen unit must be provided with proper openings to allow a continuous supply of air.

Suggestions to ensure a proper ventilation are shown in Figs. 8 & 9.

The electrical connection for the hob must be separate from the electrical connection for the oven, to ensure safety and to allow an easy removal of the oven from the unit, if necessary.

Fig. 7

- Removable panel
- Space for connections
DECLARATION OF GUARANTEE TERMS
(BELGIUM)

Our appliances are produced with the greatest of care. However, a defect may still occur. Our consumer services department will repair this upon request, either during or after the guarantee period. The service life of the appliance will not, however, be reduced as a result.

This declaration of guarantee terms is based on European Union Directive 99/44/EC and the provisions of the Civil Code. The statutory rights that the consumer has under this legislation are not affected by this declaration of guarantee terms. This declaration does not affect the vendor's statutory warranty to the end user. The appliance is guaranteed within the context of and in adherence with the following terms:

1. In accordance with provisions laid down in paragraphs 2 to 16, we will remedy free of charge any defect that occurs within 24 months from the date the appliance is delivered to the first end user. These guarantee terms do not apply in the event of use for professional or equivalent purposes.

2. Performing the guarantee means that the appliance is returned to the condition it was in before the defect occurred. Defective parts are replaced or repaired. Parts replaced free of charge become our property.

3. So as to avoid more severe damage, the defect must be brought to our attention immediately.

4. Applying the guarantee is subject to the consumer providing proof of purchase showing the purchase and/or delivery date.

5. The guarantee will not apply if damage caused to delicate parts, such as glass (vitreous ceramic), synthetic materials and rubber, is the result of inappropriate use.

6. The guarantee cannot be called on for minor faults that do not affect the value or the overall reliability of the appliance.

7. The statutory warranty does not apply when defects are caused by:
   - a chemical or electrochemical reaction caused by water,
   - abnormal environmental conditions in general,
   - unsuitable operating conditions,
   - contact with harsh substances.

8. The guarantee does not apply to defects due to transport which have occurred outside of our responsibility. Nor will the guarantee cover those caused by inadequate installation or assembly, lack of maintenance or failure to respect the assembly instructions or directions for use.

9. Defects that result from repairs or measures carried out by people who are not qualified or expert or defects that result from the addition of non-original accessories or spare parts are not covered by the guarantee.

10. Appliances that are easy to transport may be delivered or sent to the consumer services department. Home repairs are only anticipated for bulky appliances or built-in appliances.

11. If the appliances are built-in, built-under, fixed or suspended in such a way that removing and replacing them in the place where they are fitted takes more than half an hour, the costs that result therefrom will be charged for. Connected damage caused by these removal and replacement operations will be the responsibility of the user.

12. If, during the guarantee period, repairing the same defect repeatedly is not conclusive, or if the repair costs are considered disproportionate, in agreement with the consumer, the defective appliance may be replaced with another appliance of the same value. In this event, we reserve the right to ask for a financial contribution calculated according to the length of time it has been used.

13. A repair under guarantee does not mean that the normal guarantee period will be extended nor that a new guarantee period begins.

14. We give a twelve month guarantee for repairs, limited to the same defect.

15. Except in the event where liability is legally imposed, this declaration of guarantee terms excludes any compensation for damage outside the appliance for which the consumer wishes to assert his rights. In the event of legally admitted liability, compensation will not exceed the purchase price paid for the appliance.

These guarantee terms are only valid for appliances purchased and used in Belgium. For exported appliances, the user must first make sure that they satisfy the technical conditions (e.g.: voltage, frequency, installation instructions, type of gas, etc.) for the country concerned and that they can withstand the local climatic and environmental conditions. For appliances purchased abroad, the user must first ensure that they meet the qualifications required in Belgium. Non-essential or requested adjustments are not covered by the guarantee and are not possible in all cases.

Our consumer services department is always at your disposal, even after the guarantee period has expired.

Address for our consumer services department:
ELECTROLUX HOME PRODUCTS BELGIUM
Bergensesteenweg, 719 – 1502 LEMBEK
Tel. 02.3630444
Zanussi Electric Hob

ZEL640X

Technical Information

600mm, 4 zone solid plate hob
2 different sized zones
2 rapid zones
Side controls
Hob on Indicator
Stainless Steel
Thank you for selecting our appliance

We wish you lots of enjoyment with your new appliance and we hope that you will consider our brand again when purchasing household appliances. Please read this user manual carefully and keep it throughout the product life cycle as a reference document. The user manual should be passed on to any future owner of the appliance.
Contents

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Description of the Hob

1. Hob Top
2. Normal Hotplate - 1500 W - 180 mm dia.
3. Normal Hotplate - 1000 W - 145 mm dia.
5. Rapid Hotplate - 1500 W - 145 mm dia.
6. Control Knobs
7. Electric Hotplates Control Light

1 2 3 4 5 6 7
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 08445 612 612.

Installation

- This hob must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- Before carrying out any operation, make sure the appliance is DISCONNECTED from the power supply.
- Remove all packaging before using the hob.
- After unpacking the appliance, make sure it is not damaged and that the power cable is in perfect condition. Otherwise, contact the dealer before using the appliance.
- The Manufacturer declines any liability if the accident-prevention regulations are not respected.

During use

- This product is designed for non-professional home use, for cooking food. Do not use it for any other purpose.
- Modifying or attempting to change the characteristics of this product is hazardous.
- Keep the appliance clean. Food residuals can create the risk of fire.
- In case of faults, never try to repair the appliance on your own. Repairs carried out by unqualified persons can cause damage and accidents. Firstly, consult this handbook. If you do not find the necessary information, contact the nearest Service Centre. Assistance for this appliance must be carried out by an authorised Technical Service Centre. Always demand the use of original spare parts.
- After using the appliance, make sure all the controls are in the "CLOSED" or "OFF" position.
- Do not use steam or steam appliances to clean the equipment.
- When using a power outlet near this appliance, make sure the cords of any electrical appliances being used do not touch it and are far enough away from its hot parts.

People safety

- This appliance must only be used by adults. Make sure children do not play with the appliance or touch the controls.
- 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.
- The exposed parts of this appliance become hot during cooking and remain so for some time even after the appliance is turned off. Keep children away until the appliance has cooled.
Environmental information

- All the materials used are environmentally friendly and recyclable. Please make your contribution to safeguarding the environment by using the special differentiated waste collection channels.
- Appliances that are no longer used or unusable are not worthless waste. Through ecological disposal, various materials used in manufacturing your appliance can be recovered.
- Find out about the possibilities of disposal from your specialised dealer or local Council.
- 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.

These instructions are only valid for countries whose identification symbols appear on the handbook cover and on the appliance.

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:

2006/95 EEC - 2004/108 EE,
current edition.

Keep this instruction book for future reference and ensure it is passed on to any new owner.
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 “minimum” and allow the plates to run for approximately 20 minutes;
4) open a window for ventilation.

ℹ️ During this time, the plates may smoke a little and an unpleasant odour may be emitted. This is absolutely normal and it 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.

Operation

Electric Hotplates

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

The control knob is numbered 1 - 6

0 - OFF
1 - Minimum
6 - Maximum

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.

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

<table>
<thead>
<tr>
<th>Setting</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>OFF</td>
<td>0</td>
</tr>
</tbody>
</table>
| 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.                     |
For the correct use of the hotplates

For better efficiency of the electric hotplates and lower electricity consumption:

- switch on the hotplates only after placing the pots on them.
- For cooking on the electric hotplates it is advisable to use triple-bottom pots of the same width as the cooking zone, or slightly larger (Figure).
- Do not use wet pots on the electric hot-plates, and do not place wet lids on the switched off hot-plates, because the moisture and condensate could damage them.
- If possible, place lids on the pots. Copper or aluminium pots and pans are not very suitable for cooking on the electric hotplates, because they can leave residues, stains and marks. Likewise, meat grills in cast iron or other alloys are not suitable for cooking on the electric hotplates, because they cause dangerous accumulation of heat.

Also, the rough bottom can scratch the cooktop and the material can stain it. Possibly choose a meat grill in stainless steel with triple bottom.

The use of glass containers is also inadvisable, because they usually have very uneven bottoms. Never use plastic containers.

- Do not place unstable or deformed pots on the hotplates because they could tip over or spill their contents and thus cause accidents.
- Pots must not enter the control zone.
- Make sure boiling liquids do not spill onto the hotplates.
• Do not leave a hotplate switched on without a pot or with an empty pot.
• Do not place a pot on a cold hotplate or leave it to cool on a switched-off hotplate. This could cause damaging condensation to form.
• For faster cooking and to avoid heat dispersion, it is advisable to use flat-bottomed pots, to ensure maximum contact of the bottoms with the cooking zone.
• 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.
• Do not use the hotplate to warm the room.

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

⚠️ The stainless steel can become tarnished if excessively heated. Therefore prolonged cooking with potstones, earthenware pans or cast-iron plates is inadvisable. Also, do not use aluminium foil to protect the top during use.
Maintenance and Cleaning

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

⚠️ This appliance cannot be cleaned with steam or with a steam cleaning machine.

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 steel 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.

⚠️ Do not leave acid or alkaline substances (e.g. vinegar, salt, lemon juice, etc.) on the cooktop.

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.

ℹ️ 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.

<table>
<thead>
<tr>
<th>SYMPTOM</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>The plate does not heat up.</td>
<td>♦ Check that the unit is plugged in and the electrical supply is switched on.</td>
</tr>
<tr>
<td></td>
<td>♦ Check the mains fuse has not blown.</td>
</tr>
<tr>
<td></td>
<td>♦ Check the correct control knob has been turned.</td>
</tr>
<tr>
<td>The plate is not giving satisfactory results.</td>
<td>♦ Check the plate is clean and dry</td>
</tr>
<tr>
<td></td>
<td>♦ Check the cooking pan is the correct size for the plate.</td>
</tr>
<tr>
<td></td>
<td>♦ Check the cooking pan has a flat bottom.</td>
</tr>
<tr>
<td></td>
<td>♦ Check the setting is correct for the type of cooking.</td>
</tr>
</tbody>
</table>

If after all these checks, your hob still does not operate correctly, contact your local 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.
Instructions for the Installer

Engineers technical data

Heating elements ratings

Rapid front left hotplate
Ø 180 mm 1500 W
Rapid back left hotplate
Ø 145 mm 1000 W
Rapid front right hotplate
Ø 145 mm 1500 W
Rapid back right hotplate
Ø 180 mm 2000 W

Total rating 6000 W

Voltage tension 230 V - 50 Hz

Cut out dimensions

Width: 550 mm
Depth: 470 mm

Overall dimensions

Width: 580 mm
Depth: 500 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.

Ensure that there is a minimum distance of 55 mm between the rear cut out edge and the wall.

A minimum distance of 100 mm must be left between the side edges of the cut out 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 or a cooker hood can be fitted above the hob is 850 mm.
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 V~ 50 Hz 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.

Before carrying out the connection, make sure:

1) the limiter valve and the electrical system can take the appliance load (see the rating plate);

2) the supply system is equipped with an efficient earth connection in compliance with the current standards and regulations;

3) the outlet or omnipolar switch used for connection are easily accessible with the appliance installed.

The appliance is not equipped with a power cable.

A cable of section adequate for the load must be installed on the equipment. The type of cable must have at least T90 temperature characteristics. It is advisable to use the following types of cables or others with
similar characteristics: H05 V2V2-F. The cable has three wires. The earth wire is yellow/green and must be approx. 2 cm longer than the phase and neutral wires (Figure). Fit the cable with a plug suitable for the load and connect it to a suitable safety socket.

To connect directly to the mains, a suitable omnipolar switch complying with current standards and with a contact gap of at least 3 mm must be installed between the appliance and the electrical system.

The yellow/green earth wire must not be interrupted by the switch. The brown phase wire (coming from terminal "L" on the terminal block) must always be connected to the power supply phase.

In any case the power cable must be positioned in such a way that no part of it reaches a temperature of 50°C higher than the ambient temperature.

The cable is guided by means of clamps fixed to the side of the cabinet, in order to avoid any contact with the equipment beneath the cooktop.

**The Manufacturer declines any liability if the accident-prevention regulations are not respected.**

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

⚠️ The replacement of electric cable must be carried out exclusively by the service force centre or by personnel with similar competencies, in accordance with the current regulations.
Electrical connection to the terminal box

The appliance is fitted with a three pole terminal box whose cables are predisposed for a 230 V monophase function (Figure).

The earth wire should be connected to the terminal marked by the sign ☞.

After having connected the wire to the terminal secure it with a cable clip.

Supply Cable Specifications

For Uk use only

<table>
<thead>
<tr>
<th>Connection via</th>
<th>Min. size Cable / flex</th>
<th>Cable / flex type</th>
<th>Fuse</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appliance Control Circuit</td>
<td>6 mm²</td>
<td>PVC/PVC twin and earth</td>
<td>30 A</td>
</tr>
</tbody>
</table>
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.

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.

These cooktops are designed for fitting on modular kitchen cabinets having a depth of between 550 and 600 mm and suitable characteristics.

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, 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, supplied with the accessories bag, 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.
Description of the appliance

1. Hob top
2. Normal hot plate - 180 mm Ø
3. Normal hot plate - 145 mm Ø
4. Control knobs
5. Pilot light

Before the first use

Before using the hob for the first time, switch the plates on for about 10 minutes at the maximum position. It is important to note that the plate may smoke a little and produce a slightly unpleasant odour when used for the first time. This is quite normal and will disappear after a few minutes.
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.
We recommend the plates are switched to maximum (6) for a short while to boost the plate, and then adjusted to the required setting.

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

Pilot Light
The Pilot Light will come on each time a cooking zone is switched on.
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 split 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.

<table>
<thead>
<tr>
<th>Setting</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>OFF</td>
<td>0</td>
</tr>
<tr>
<td>Very Gentle</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Gentle</td>
<td>2</td>
</tr>
<tr>
<td>Slow</td>
<td>3</td>
</tr>
<tr>
<td>Medium</td>
<td>4</td>
</tr>
<tr>
<td>High</td>
<td>5</td>
</tr>
<tr>
<td>Fast</td>
<td>6</td>
</tr>
</tbody>
</table>

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.
Maintenance and Cleaning

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

Never use steam or a steam cleaning machine to clean the appliance.

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 steel hobs use a proprietary stainless steel cleaner.
- For other hobs use warm water and soft detergent.

The control knobs may be removed by carefully pulling them upward for easier cleaning.

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 discoloration. 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.

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.

Technical Data

**Hotplate Rating**

<table>
<thead>
<tr>
<th>Hotplate Type</th>
<th>Rating</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rear Normal Hotplate Ø 180mm</td>
<td>1.5 kW</td>
</tr>
<tr>
<td>Front Normal Hotplate Ø 145mm</td>
<td>1.0 kW</td>
</tr>
<tr>
<td>Total Rating</td>
<td>2.5 kW</td>
</tr>
<tr>
<td>Electric Supply</td>
<td>230 V 50 Hz</td>
</tr>
</tbody>
</table>

**Hob recess dimensions**

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>270 mm.</td>
</tr>
<tr>
<td>Width</td>
<td>490 mm.</td>
</tr>
</tbody>
</table>

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

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

MANUFACTURER:
ELECTROLUX HOME PRODUCTS ITALY S.p.A.
Viale Bologna, 298 1-47100 FORLI (Italy)
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 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.

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.

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. 3. 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 90 °C higher than the room temperature.

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 connection cable

The connection of the connection 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. 1).

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.).

---

Fig. 1

Neutral

Earth (yellow/green)

Fig. 2

FO 0257

Fig. 3

To open the terminal block and reach the terminals, proceed as follows:
1. insert the point of a screwdriver into the visible protruding part of the terminal block;
2. exert a light pressure and lift (Fig. 2)
Building In

Fig. 4

Dimensions are given in millimetres

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. 4.

Installation and assembly

These hobs can be installed in a kitchen unit with an opening for insertion whose dimensions are shown in Fig. 5.

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.

Carry out the building in of the hob as follows:
1. Put the relevant sealings, supplied with the hob, on the edges of the cut out, taking care that the sealings meet without overlapping;
2. place the hob in the cut out, taking care of its centring;
3. fix the hob with the relevant screws (Fig. 6). The traction of the screws is able to trace the sealing, any excess of which can then be easily removed.

If several 30cm hob are to be installed side by side into the same cut out, an assembly kit including a support side bracket and supplementary sealings is available at our After Sales Centres. The relevant installation instructions are supplied within the kit package.
Possibilities for insertion

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 7. 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.

Kitchen unit with oven

The hob recess dimensions must comply the indication given in Fig. 5 and the kitchen unit must be provided with proper openings to allow a continuous supply of air. Suggestions to ensure a proper ventilation are shown in Figs. 8 e 9. The electrical connection for the hob must be separate from the electrical connection for the oven, to ensure safety and to allow an easy removal of the oven from the unit, if necessary.

- Fig. 7
- Fig. 8
- Fig. 9

a) Removable panel
b) Space for connections