**Operating and assembly instructions** 



GB

## **CERAMIC BUILT-IN HOBS**

# ZG 1102 / ZGW 1302 / ZGW 1302 X

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We congratulate you on choosing a ceramic hob of ZANUSSI. Thus you chose quality, innovation and durability. These operating and assembly instructions will allow you to become acquainted with the appliance and to do everything within its possibilities.

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## Please note in particular



• Before using the hob for the first time, read the operating and assembly instructions carefully. You protect yourself and avoid damage of your appliance.

• The appliance must be installed by a qualified electrician.

- Use the hob only upon its installation. This protects you from touching electric parts.
- Repairs of electric appliances must be undertaken by qualified electricians only. Improper repairs can cause serious harm and danger for the user.

• The appliance is only disconnected from the mains when the fuse is turned off or the mains connection is interrupted.

• Prevent little children from touching the cook top when in use.

Children also can burn themselves by pulling pans or pots off the hob.

• The cooking zones heat up quickly when they are turned on. Turn them on only when you have placed a cooking pan onto the cooking area.

• The residual heat indicator lights up to show if a cooking zone is still running resp. is still hot.

• If you use a socket close to the hob, take care that the cable of the appliance does not touch the hot surface of the hob.

• Be careful by using the hob as a working-table or when depositing items on the hob's surface. The items you place on the hob could easily catch fire when turning on the hob accidentally. Afterwards the hob should be cleaned thoroughly.

• Never leave the hob unattended when working with oil and fats because of the danger of fire.

• Sugar (solid or liquid) should never get onto the hot surface of the hob. Also, never use plastic or aluminium foil dishes. They melt at high temperatures and can cause fissures and cracks when the hob cools down. Spills of sugar or melted plastic or aluminium material must be removed while the hob is still warm and before the remains have set.

Scrape off the remains of sugar or plastic with a scra-per. Protect your hands.

• Use only pans with flat bases without rough edges to avoid remaining scratches.

• The ceramic hob surface is resistant to extreme temperatures. Neither cold nor heat can harm it. Avoid to drop anything on the hob. Punctiform impacts, e.g. by the fall of a salt shaker, can cause fissures and cracks.

• If any cracks appear on the hob surface, the hob has to be switched off immediately. Disconnect the appliance from the mains and inform the service department. A defective hob surface allows overboiling food to penetrate and the contact with live parts.

• ZANUSSI declines any liability should the appliance be used improperly and the safety measures not be observed. Please note the maintenance and cleaning instructions carefully.

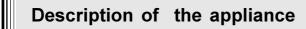
• Using other hobs than those of ZANUSSI-Brand excludes any liability.

Keep these operating and assembly instructions!



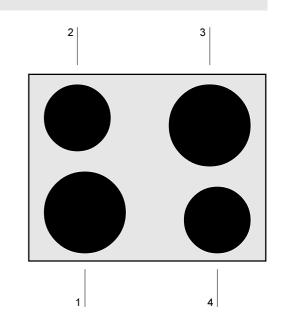


Please examine the appliance for any damage sustained during transportation! If the appliance is damaged please immediately inform the forwarding company before the appliance is connected. The packing material should be disposed properly.

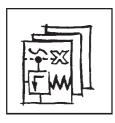


#### ZG 1102 / ZGW 1302 / ZGW 1302 X

| 1) | Cookingzone  | Ø | 180 mm | 1700 W |
|----|--------------|---|--------|--------|
| 2) | Cooking zone | Ø | 145 mm | 1200 W |
| 3) | Cookingzone  | Ø | 180 mm | 1700 W |
| 4) | Cookingzone  | Ø | 145 mm | 1200 W |

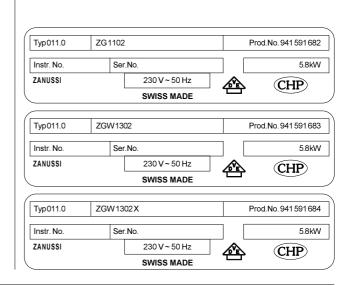


## Technical data



**Rating plates** 

| hob dimensions         | :   |                   | :  | 572 mm<br>502 mm<br>44 mm |
|------------------------|-----|-------------------|----|---------------------------|
| cutout dimensio        | ns: |                   |    | 560 mm<br>490 mm          |
| voltage<br>total power |     | 80 V ~ 50<br>8 kW | )⊢ | lz                        |





#### **Cooking zones**

• The cooking zones are clearly marked on the ceramic surface.

They are operated by the corresponding switch box or built-in oven.
The dimensions of the cooking

zones are such that they accommodate standard sized saucepans.

## Cooking equipment

Specially tested cooking pans for ceramic hobs exist. Pay attention to the declaration of the manufacturer.

Cooking pans with aluminium or copper bottoms can cause metallic discolouration that can not be removed anymore. Be especially careful in using enamel pans. Avoid the heating-up of empty pans since their base could be damaged in a way which can cause scratches when removed on the hob's surface.

The following advice should be considered to achieve an optimal energy consumption and cooking time as well as to avoid that overboiling food can be burnt onto the cooking zones.

#### • Bottom of pans

Cooking and frying pans should have a flat and solid base. A base with rough edges can scratch and leave abrasion marks on the ceramic surface! Ask for electric cooking pans.

#### · Size of pans

Pan or pot diameters should correspond to the diameter of the cooking zone.

#### • Lid of pans

A lid prevents heat to escape, shortens the heating-up time and reduces the energy consumption.







## Maintenance



The maintenance remains the same for glass and ceramic hobs. Never use aggressive detergents or scouring powder and sponges with abrasive surfaces.

#### Cleaning after each use

• Slight, not burnt soiling has to be wiped off with a damp cloth without using detergents. The use of detergents may lead to discolouring. These heavy stains can not be wiped off easily by the first attempt and sometimes not even with a special detergent.

• **Burnt soiling** has to be removed with a scraper. Afterwards wipe off the ceramic hob with a damp cloth.

#### Stain removal

• Light metallic stains (aluminium remains) can be removed from the cooled down cooking zone with a special detergent. Calcareous deposits (caused by overboiling water) can be removed with vinegar or a special detergent.

# • Removal of sugar, sugar-containing food, plastic objects or kitchen foil

The cooking zone involved must not be turned off! The remains have to be scraped off the hot cooking zone immediately with a scraper. The cooking zone can be switched off after the removal of the soiling. It may be cleaned with a special detergent after it has cooled down.

• The mentioned detergents are available in supermarkets, electrical shops, drug stores, grocery stores and kitchen studios.

Scrapers are available in craft shops and department stores as well as in decoration stores.

• Do not apply detergents on hot cooking zones. Best is to let the detergent dry on the surface and to wipe it off with a damp cloth. If there are remains of cleaning agents wipe them off before you turn on the heat again. Remains could corrode.

ZANUSSI declines any liability should the appliance be used improperly and the safety measures not be observed.









## Installation



- Cut out worktop to prescribed measurements of templates (saw exactly along the scribing).
- Check seal for perfect fit and overall cover (see detail A).
- Lower the ceramic hob into place and align correctly.

Fastening according to Fig. 1

- Tighten bracket against the underside of the worktop.
- Using a standard or Phillips screwdriver, tighten the tension clamps evenly starting at the centre and moving diagonally until the built-in rim is tight on the worktop.
- Do not overtighten!
- Do not use an electric or pneumatic sdrewdriver without an adjustable safety clutch (pos. 1-1.1 Nm).

The installation of the control box or the oven will be carried out according to separate instructions. In order not to damage the appliance, the hob may only be connected to control boxes which are approved by the supplier of the ceramic hob.

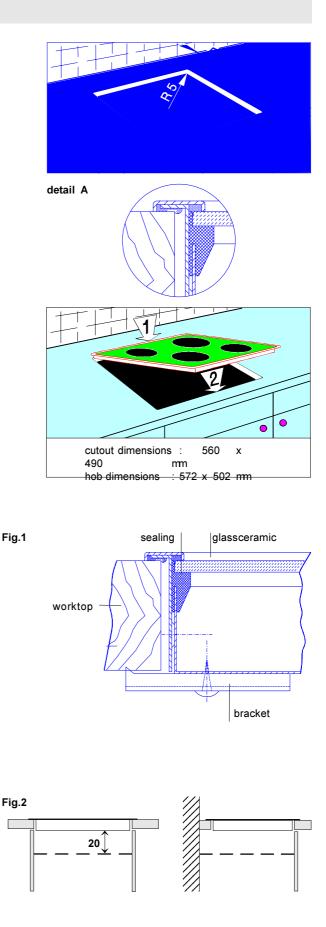
The distance between the underside of the hob and the furniture underneath must be at least 20 mm (see fig.2).

The electrical connection of the ceramic hob should only be carried out by a trained technician. The protection against accidental contact must be ensured by proper installation.

Attention: • If there are any repairs to be effected, the appliance must be non-tensioned (e.g. by unscrewing the fuse).

• As soon as a crack is visible in the top, the appliance has to be disconnected from the mains.

In terms of fire protection, the appliance conforms to type Y (IEC 335-2-6). Only appliances of this type may be installed to cupboards or walls.



## What to do in case of a defect

#### You are able to clear the following defects:

- When the cooking zone does not heat up after you switched it on?
  - => Make sure that the fuse is turned on.
- You hear a buzzing when you heat up a zone?
   => This is no defect. It stops with increasing heat.
- Discolouring of a cooking zone?
  - => This is not a change in the material but burnt and not removed food remains. They do not affect the function and the durability of the ceramic hob.

#### Before calling the customer service make sure that the hob was operated correctly and the fuse is not blown out.

Repairs on electrical appliances must be undertaken by qualified electricians only. Improper repairs can cause serious harm and danger for users. The appliance is only disconnected from the mains when the fuse is turned off or the mains connection is interrupted

#### Attention!

If any fissures or cracks appear on the hob's surface the hob has to be **switched off immediately**. Disconnect the appliance from the mains and inform the service department.

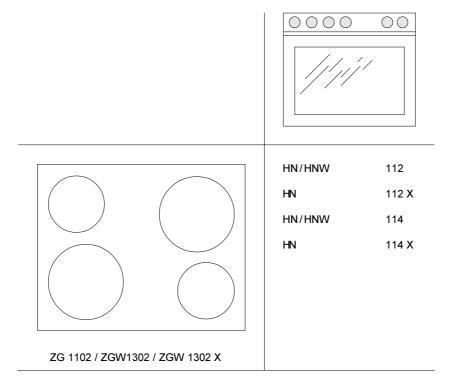
#### Important!

Following details are necessary for the service department:

- type
- model
- product-no.

You will find these details under "Technical data", page 13, on the rating plates.

Technical changes are subject to modification.



# ZANUSSI



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