

ZANUSSI

GAS HOB

ZGG 659

INSTRUCTION BOOKLET



Important Safety Information



You **MUST** read these warnings carefully before installing or using the appliance.

Installation

- This appliance must be installed by qualified personnel, according to the manufacturer's instructions and to the rules in force.
- Remove all packaging before using the appliance.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the appliance in any way.
- 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 cooking appliance.
- 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 aerosols may be affected by heat and should not be stored above or below the hob unit.

Child Safety

- This appliance is designed to be operated by adults. Do not allow children to play near or with the appliance.
- The appliance 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 appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooking appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the hob for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.

Service

- This appliance 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.

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Guide to Use the instructions

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



Safety Instructions

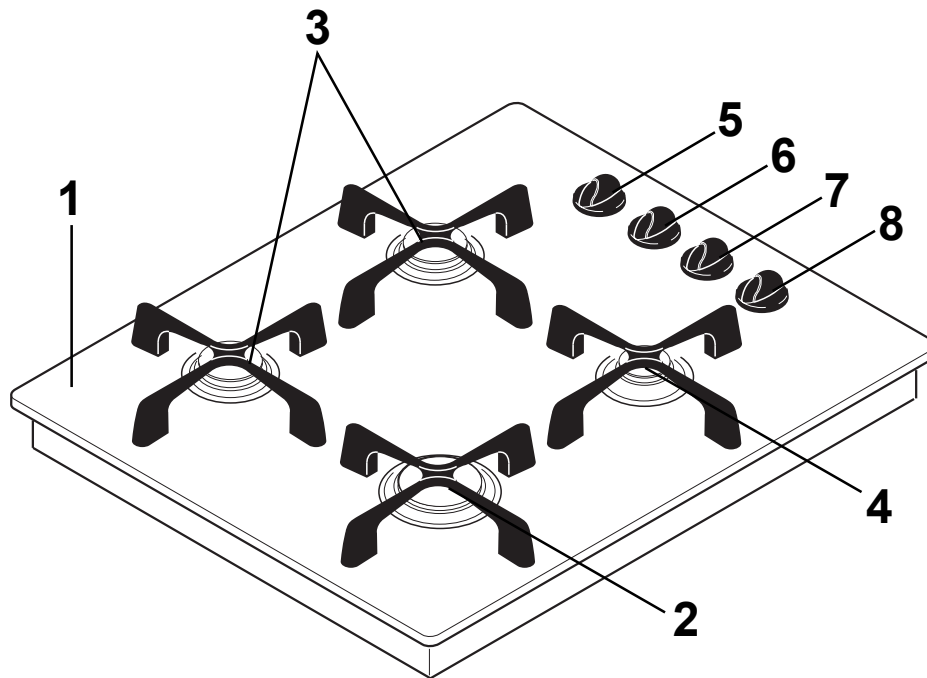


Step by step instructions for an operation



Hints and Tips

Description of the Appliance



1. Hob Top
2. Rapid Burner
3. Semi-rapid Burners
4. Auxiliary Burner
5. Control knob for back right burner (semi-rapid)
6. Control knob for back left burner (semi-rapid)
7. Control knob for front left burner (rapid)
8. Control knob for front right burner (auxiliary)

INSTALLATION



Any gas installation must be carried out by qualified personnel, and in accordance with existing rules and regulations.

The relevant instructions are to be found in the second section of this manual.



Please, ensure that, once the appliance 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.

Operation

Hob burners control knobs

The symbols on the hob burners control knobs mean that:

- there is no gas supply
- 🔥 there is maximum gas supply
- 🔥 there is minimum gas supply

Lighting the burners

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

👉 To light a burner:

- Push in the relevant knob and turn it anticlockwise to "maximum position".
- At the same time, keep the knob pushed down for about 5 seconds. This will allow the "thermocouple" (Fig. 1, lett. C) to be heated and the safety device to be switched off, otherwise the gas supply would be interrupted.
- Then, check the flame is regular and adjust it as required.

If you cannot light the flame even after several attempts, check the "cap" (Fig. 1, lett. A) is in the correct position.

To put the flame out, turn the knob to the symbol ●.

i When switching on the mains, after installation or a power cut, it is quite normal for the spark generator to be activated automatically.

! Always turn the flame down or put it out before taking the pans off the burner.

Using the hob correctly

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

Burner	minimum diameter	maximum diameter
Large (rapid)	160 mm	240 mm
Medium (semi-rapid)	120 mm	220 mm
Small (Auxiliary)	80 mm	160 mm

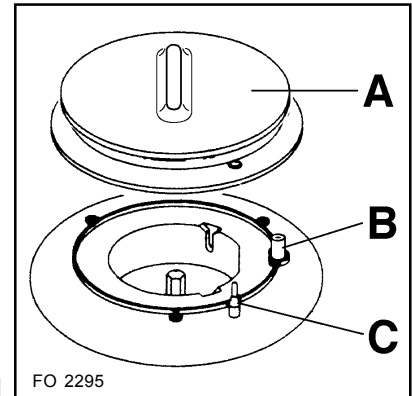


Fig. 1

FO 2295

A - Burner cap

B - Ignition candle

C - Thermocouple



If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.



As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.



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 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 and the aluminium frame 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.

Pan Supports

The pan supports are dishwasher proof. If necessary, remove stubborn stains using a paste cleaner. Never use steel wool pads or acids.

The Burners

The burner caps and crowns can be removed for cleaning.

Wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove. After cleaning, be sure to wipe dry with a soft cloth.



The cap and crown of each burner are secured with two screws. To separate the two pieces, lift the crown, turn it upside down, then undo the two fixing screws as shown in Fig. 3.

After cleaning, reassemble the two parts and refit the cap on its correct position on the burner.



Fig. 2 FO 2110

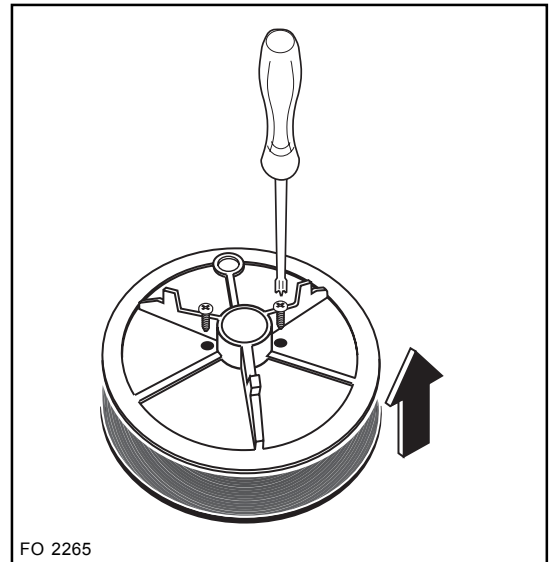


Fig. 3 FO 2265

Something Not Working?

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

SYMPTOM	SOLUTION
<ul style="list-style-type: none"> ■ There is no spark when lighting the gas 	<ul style="list-style-type: none"> ◆ 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 burner cap and crown have been replaced correctly, e.g. after cleaning.
<ul style="list-style-type: none"> ■ The gas ring burns unevenly 	<ul style="list-style-type: none"> ◆ Check the main jet is not blocked and the burner crown is clear of food particles. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.

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

Instructions for the Installer

Engineers technical data

OVERALL DIMENSIONS

Width: 580 mm
 Depth: 510 mm
 Height: 88 mm
 Weight: 12,5 Kg

CUT OUT DIMENSIONS

Width: 550 mm
 Depth: 470 mm
 Thickness: 30 mm

Supply Connections

Gas:

RC 1/2 inch (1/2 inch male) Rear right hand corner

Electric:

230-V 50Hz supply, 3 core flexible cable with non rewirable plug.

Appliance Gas supply: LPG 30 mbar

Appliance Class: 3

Appliance category: I 3

Burner	Nominal Power		LPG (Butane "A")		Diameter Tap. By-Pass	Feeding Pressure mbar (*)
	kW	kCal/h	Nozzle	gh		
Auxiliary (dia. 42 mm.)	0,95	814	50	75	28	30
Semi-rapid (dia. 57 mm.)	1,60	1368	65	126	35	
Rapid (dia. 90 mm.)	2,45	2095	80	193	45	

(*) 1 mbar = 10 mm. water column.

Installation

IMPORTANT



This appliance must be installed by **qualified personnel**.

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

Gas Connection

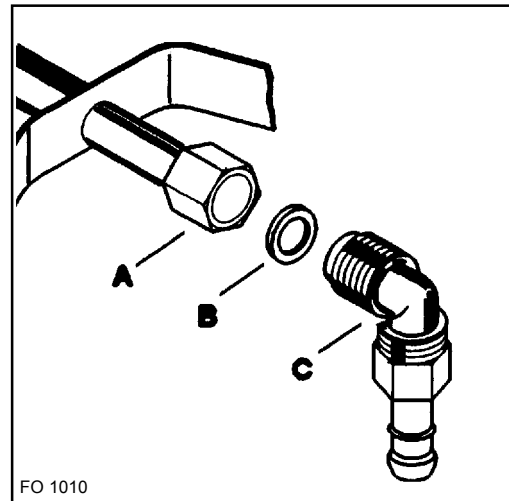
On the end of the shaft (A), which includes the GJ 1/2" threaded elbow, an adjustable joint is fixed so that the washer (B) is fitted between the components as shown in figure 4.

A drop of paint at both edges of the "L" joint (C) will evidence that the good seal of the connection has been tested in the factory.

Before connecting the gas supply pipe to the joint (C), the installer will ensure that the paint drop is unbroken and the "L" connector has not been moved by the vibrations during handling and transportation.

When the final connection has been made, it is essential that a thorough leak test is carried out on the hob and installation.

Ensure that the main connection pipe does not exert any strain on the hob.



FO 1010

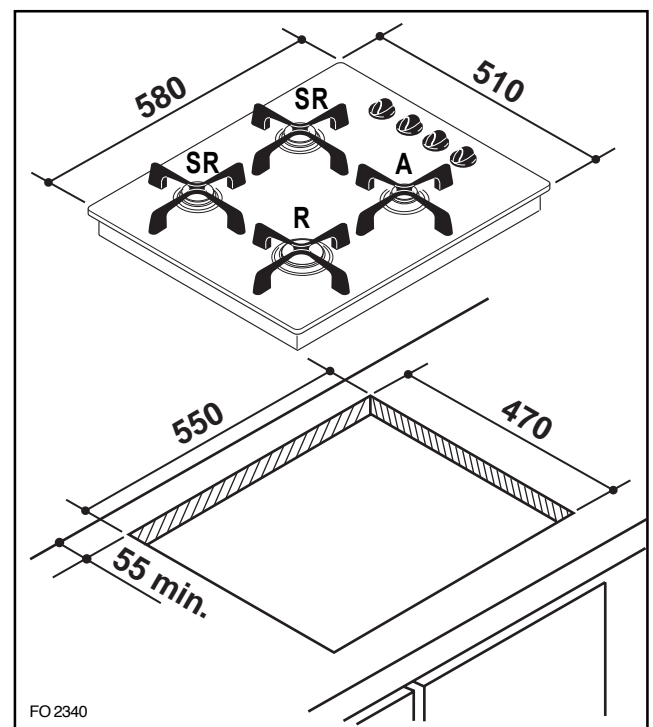
- A) End of shaft with nut
- B) Washer
- C) Adjustable joint

Fig. 4

Cut Out Size

The dimensions of the cut-out are given in figure 5.

Rectangular cut-out size for hob



FO 2340

Dimensions are given in millimeters

Fig. 5

Building in

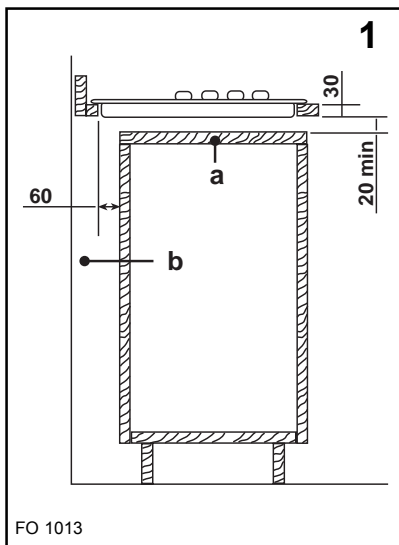
Building over a cupboard or drawer

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.

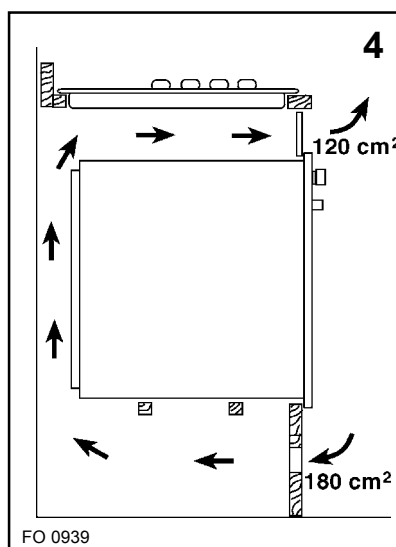
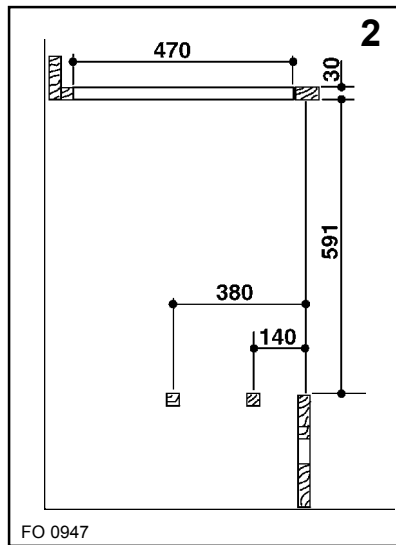
Building over a kitchen unit with door

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 heated when it is operated. The recommended solution is shown in diagram 1.

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.



- a) Removable panel
- b) Room for connections



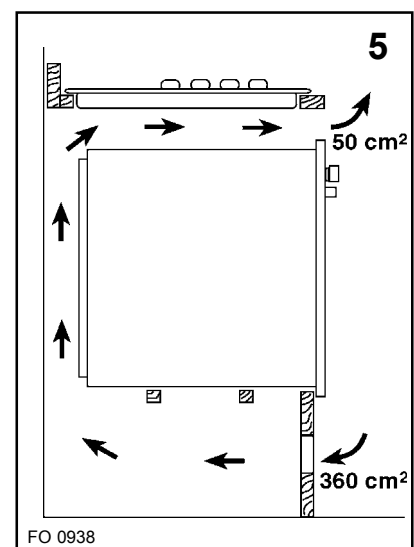
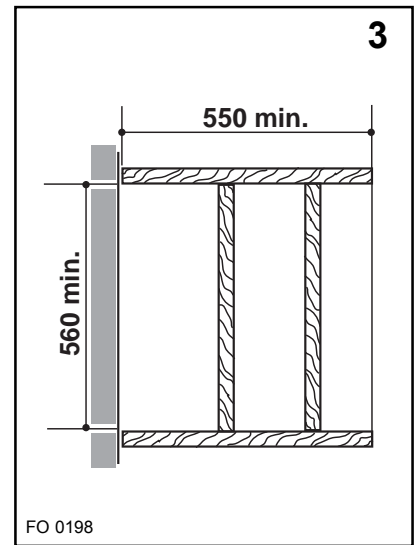
Building over a kitchen unit with oven

If the hob is built into a kitchen unit with an oven underneath, the recess must have the dimensions shown in diagrams 2 and 3, and should also incorporate suitable oven crosspiece supports to ensure an efficient cooling air circulation.

Diagrams 4 and 5 give two building-in examples.




The electric connection of the hob and the oven should be carried out separately, for electrical safety reasons to permit easy extraction of the oven from the front part of the kitchen unit.



Fitting the hob to the worktop

Before fitting the hob into the cut out, an adhesive seal must be fitted to the underside outside edge (see figure 6) of the hob. It is essential that no gaps are left in this seal in order to prevent spillage near the hob seeping into the cabinet below.

-  1) Remove the pan supports, the burners caps and crowns and turn the hob upside down, taking care the ignition candles are not damaged in this operation.
- 2) Place the sealing gasket all around the glass top edge as shown in diagram.
- 3) Fit the hob in the cut out and push it down until the glass top and the working top make contact, as shown in figure 7.

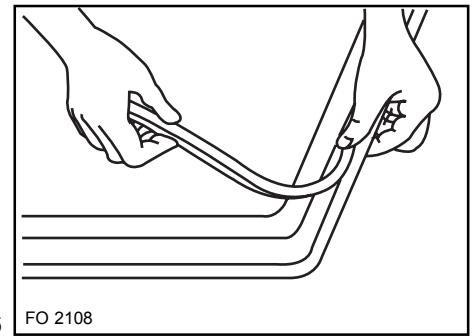


Fig. 6 FO 2108

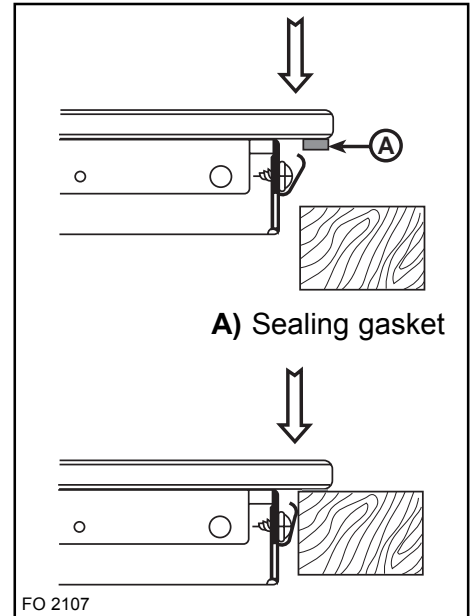


Fig. 7

Electrical connection



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



THIS APPLIANCE MUST BE EARTHED.

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

This appliance is designed to be connected to a 230 V 50Hz AC electrical supply.

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. Before switching on, make sure the electricity supply voltage is the same as that indicated on the appliance 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 appliance is supplied with a 3 core flexible supply cord incorporating a plug. Connect the plug to an adequate socket.

Permanent Connection

In the case of a permanent connection, it is necessary that you install a double pole switch between the appliance and the electricity supply (mains), 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 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.

Commissioning

When the hob has been fully installed it will be necessary to check the minimum flame setting. To do this, follow the procedure below.

- Turn the gas tap to the MAX position and ignite.
- Set the gas tap to the MIN flame position then turn the control knob from MIN to MAX several times. If the flame is unstable or is extinguished follow the procedure below.

Procedure:



Re-ignite the burner and set to MIN. Remove the control knob, insert a thin bladed screwdriver down the centre of the gas tap control shaft and turn the adjustment screw until the flame is steady and does not extinguish, when the knob is turned from MIN to MAX. Repeat this procedure for all burners.

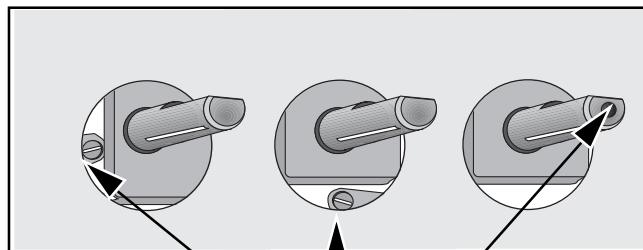


Fig. 8

By-pass screw

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