

EN

User manual

Hob

USER MANUAL

ZEV6642FBV

ZANUSSI

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Subject to change without notice.

Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

⚠ Warning! Risk of suffocation, injury or permanent disability.

- 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 are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.

- 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.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.



Safety instructions

Installation



Warning! Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- 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 to fall 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. We recommend to install a non-combustible separation panel under the appliance to prevent access to the bottom.

ration panel under the appliance to prevent access to the bottom.

Electrical connection




Warning! Risk of fire and electrical shock.


- All electrical connections must 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.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- 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
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on cable.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact the Service or an electrician to change a damaged mains cable.

- 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 only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

Use


 **Warning!** Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They become hot.
- Set the cooking zone to "off" after use.
- 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.

 **Warning!** Risk of fire or 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.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.

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


- Do not keep hot cookware on the control panel.
- Do not let cookware to 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 ceramic. Always lift these objects up when you have to move them on the cooking surface.

Care and Cleaning

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

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

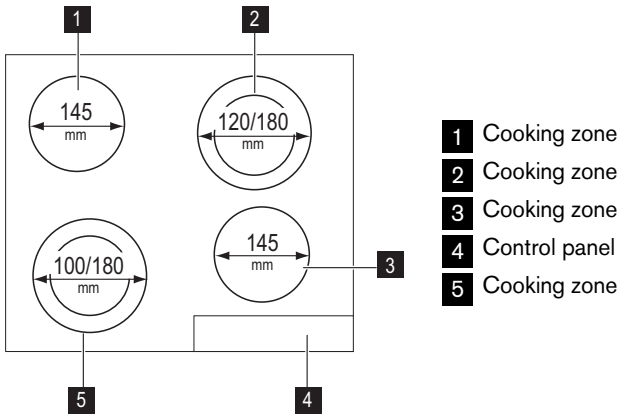
Disposal

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

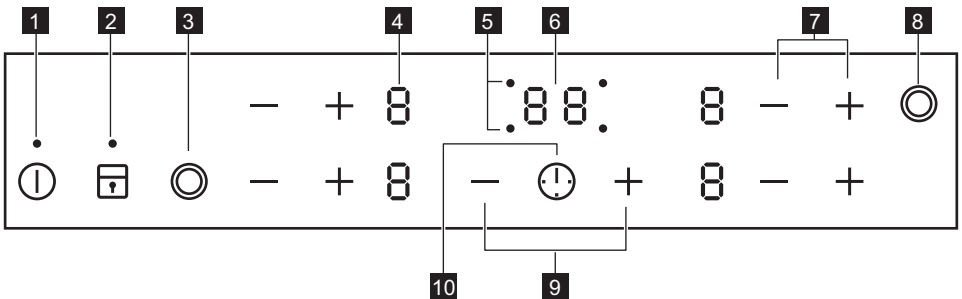
- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

Product description

General overview





Control panel layout











Use the sensor fields to operate the appliance. The displays indicators and sounds tell which functions operate.



	Sensor field	Function
1	ⓘ	To activate and deactivate the appliance
2	🔒	To lock/unlock the control panel
3	⊙	To activate and deactivate the outer ring
4	A heat setting display	To show the heat setting
5	Timer indicators of the cooking zones	To show for which cooking zone you set the time
6	The timer display	To show the time in minutes
7	+ / -	To increase or decrease the heat setting

	Sensor field	Function
8		To activate and deactivate the outer ring
9	+ / -	To increase or decrease the time
10		To set a cooking zone

Heat setting displays


Display	Description
	The cooking zone is deactivated.
	The cooking zone operates.
	The Keep Warm function operates.
	The Automatic Heat Up function operates.
	There is a malfunction.
	The cooking zone is still hot (residual heat).
	Lock / The Child Safety Device operates.
	The Automatic Switch Off operates.

Residual heat indicator

 **Warning!**  The risk of burns from residual heat!



Daily use

Activation and deactivation






Touch  for 1 second to activate or deactivate the appliance.

Automatic Switch Off





The function deactivates the appliance automatically if:

- All cooking zones are deactivated ().
- You do not set the heat setting after you activate the appliance.
- You spill something or put something on the control panel for more than 10 seconds, (a pan, a cloth, etc.). An acoustic signal sound some time and the appliance deactivates. Remove the object or clean the control panel.
- You do not deactivate a cooking zone or change the heat setting. After some time .

comes on and the appliance deactivates. See below.

- The relation between heat setting and times of the Automatic Switch Off function:
 -  ,  — 6 hours
 -  — 5 hours
 -  — 4 hours
 -  — 1.5 hours

The heat setting

Touch  to increase the heat setting. Touch  to decrease the heat setting. The display shows the heat setting. Touch  and  at the same time to deactivate the cooking zone.

Activation and deactivation of the outer rings

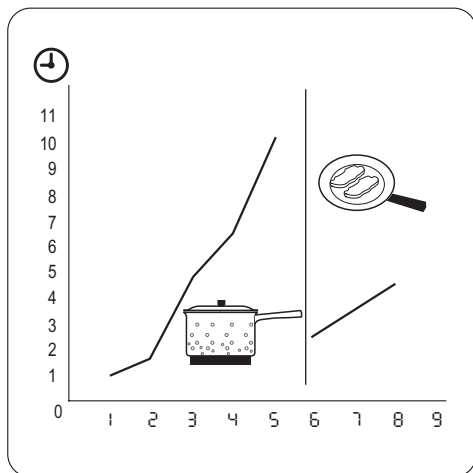
You can adjust the surface you cook to the dimension of the cookware.

To activate the outer ring touch the sensor field \odot / \odot . The indicator comes on. Do the procedure again to deactivate the outer ring. The indicator goes out.

Automatic Heat Up

You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the diagram), and then decreases to the necessary heat setting. To start the Automatic Heat Up function the cooking zone must be cold (no H in the display). Touch $+$ of the cooking zone again and again until the necessary heat setting comes on. After 3 seconds R comes on in the display.

To stop the function, touch $-$.



Power management

If you set the heat for the cooking zones higher than the maximum power level, the Power management function temporarily decreases the setting for some of the zones. The display shows the initial heat setting and then the reduced heat setting. The last zone you set does not change.

Timer

Count Down Timer

Use the Count Down Timer to set how long the cooking zone operates for only this one time.

Set the Timer after the selection of the cooking zone.

You can set the heat setting before or after you set the timer.

- **To set the cooking zone:** touch \odot again and again until the indicator of a necessary cooking zone comes on.
- **To activate or change the Timer:** touch $+$ or $-$ of the timer to set the time ($00 - 99$ minutes). When the indicator of the cooking zone starts to flash slow, the time counts down.
- **To deactivate the Timer:** set the cooking zone with \odot and touch $-$ to deactivate the Timer. The remaining time counts back to 00 . The indicator of the cooking zone goes out.
- **To see the remaining time:** set the cooking zone with \odot . The indicator of the cooking zone starts to flash quickly. The display shows the remaining time.

When the time comes to an end, the sound operates and 00 flashes. The cooking zone deactivates.

- **To stop the sound:** touch \odot

Minute Minder

You can use the Timer as a **Minute Minder** while the cooking zones do not operate. Touch \odot . Touch $+$ or $-$ to set the time. When the time comes to an end, the sound operates and 00 flashes

- **To stop the sound:** touch \odot


Lock

When the cooking zones operate, you can lock the control panel, but not \odot . It prevents an accidental change of the heat setting.

First set the heat setting.

To start this function touch \square . The symbol \square comes on for 4 seconds.





The Timer stays on.

To stop this function touch . The heat setting that you set before comes on. When you stop the appliance, you also stop this function.




The Child Safety Device


This function prevents an accidental operation of the appliance.

To activate The Child Safety Device





- Activate the appliance with . **Do not set the heat settings.**
- Touch  for 4 seconds. The symbol  comes on.
- Deactivate the appliance with .

To deactivate The Child Safety Device

- Activate the appliance with . **Do not set the heat settings.** Touch  for 4 seconds. The symbol  comes on.


- Deactivate the appliance with .

To override The Child Safety Device for only one cooking time

- Activate the appliance with . The symbol  comes on.
- Touch  for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the appliance.
- When you deactivate the appliance with , The Child Safety Device operates again.


Helpful hints and tips

Cookware

 Information about the cookware

- The bottom of the cookware must be as thick and flat as possible.
- Cookware made of enamelled steel and with aluminium or copper bottoms can cause the colour change on the glass-ceramic surface.

Energy saving

 How to save energy

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Stop the cooking zones before the end of the cooking time to use residual heat.
- The bottom of pans and cooking zones must have the same dimension.

The Examples of cooking applications

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints
1	Keep warm the food you cooked	as re-quired	Put a lid on a cookware
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix from time to time
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through

Heat setting	Use to:	Time	Hints
3-4	Steam vegetables, fish, meat	20-45 min	Add some tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as necessary	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep-fry chips		


Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one

which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

Care and cleaning

Clean the appliance after each use.
Always use cookware with clean bottom.

 Scratches or dark stains on the glass-ceramic cause no effect on how the appliance operates.

To remove the dirt:








1. – **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass sur-

face at an acute angle and move the blade on the surface.

- **Remove after the appliance is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaning agent for glass ceramic or stainless steel.
2. Clean the appliance with a moist cloth and some detergent.
 3. At the end **rub the appliance dry with a clean cloth.**

Troubleshooting


Problem	Possible cause	Remedy
You cannot activate the appliance or operate it.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply (refer to connection diagram).
		Activate the appliance again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.


Problem	Possible cause	Remedy
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the appliance deactivates. An acoustic signal sounds when the appliance is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The appliance deactivates.	You put something on the sensor field  .	Remove the object from the sensor field.
The residual heat indicator does not come on.	The cooking zone is not hot because it operated only for a short time.	If the cooking zone operated sufficiently long to be hot, speak to the service centre.
The Automatic Heat Up function does not operate.	The cooking zone is hot.	Let the cooking zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the Automatic Heat Up function.
	You decreased the heat setting from  .	Start from  and only increase the heat setting.
You cannot activate the outer ring.		Activate the inner ring first.
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear cooking zones if necessary.
 comes on.	The Automatic Switch Off operates.	Deactivate the appliance and activate it again.
 comes on.	The Child Safety Device or the Lock function operates.	Refer to the chapter "Daily use".
 and a number come on.	There is an error in the appliance.	Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If  comes on again, speak to the service centre.

If you tried the above solutions and cannot repair the problem, speak to your dealer or the customer service. Give the data from the rating plate, three digit letter code for the glass ceramic (it is in the corner of the glass surface) and an error message that comes on.

Make sure, you operated the appliance correctly. If not the servicing by a customer service technician or dealer will not be free of charge, also during the warranty period. The instructions about the customer service and conditions of guarantee are in the guarantee booklet.

Installation instructions

 **Warning!** Refer to "Safety information" chapter.

 Before the installation

Before the installation of the appliance, record the information below from the rating plate. The

rating plate is on the bottom of the appliance casing.

- Model
- PNC
- Serial number

Built-in appliances

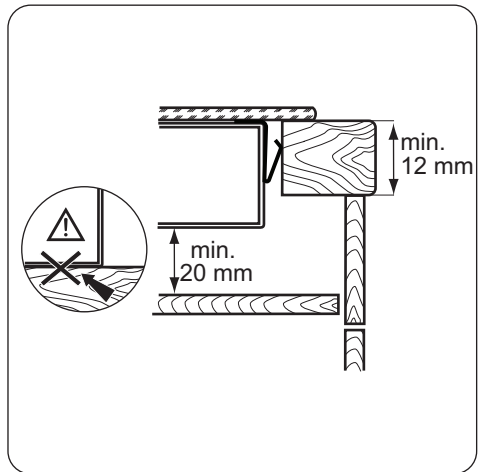
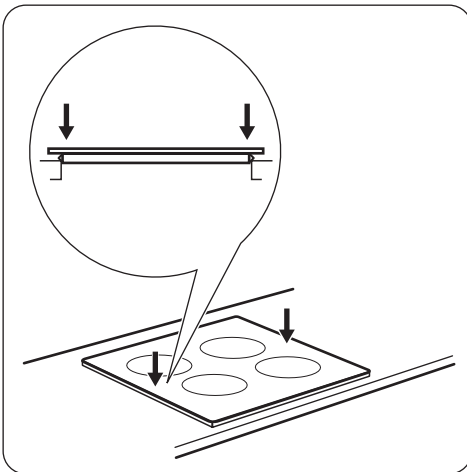
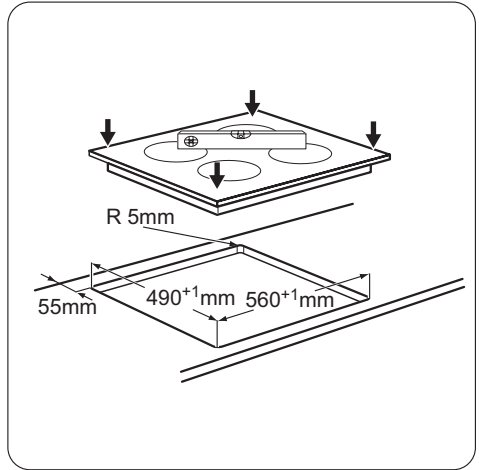
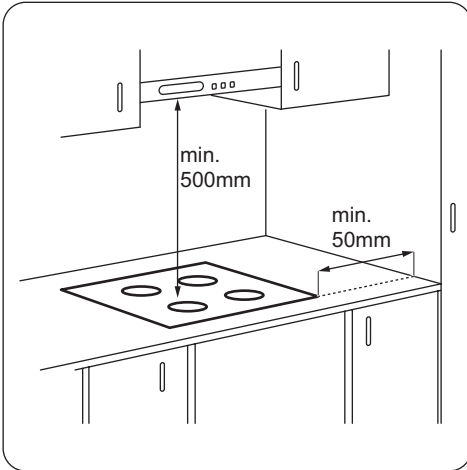
- Only use the built-in appliances after you assemble the appliance into correct built-in

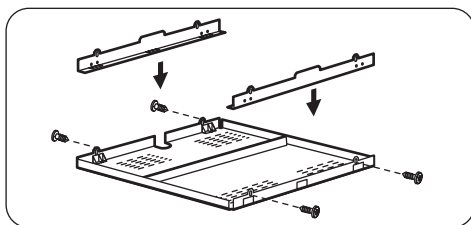
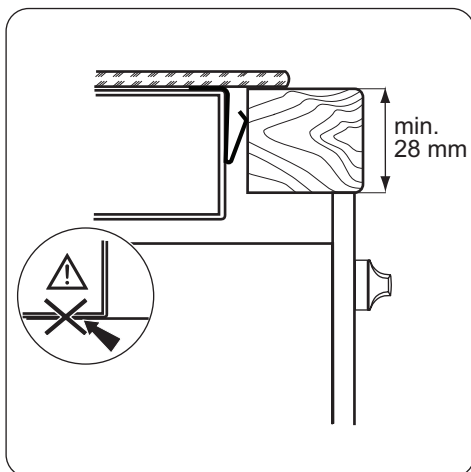
units and work surfaces that align to the standards.

Connection cable

- The appliance is supplied with the connection cable.
- Replace the damaged mains cable with a special cable (type H05BB-F Tmax 90°C; or higher). Speak to your local Service Centre.

Assembly





If you use a protection box (an additional accessory¹⁾), the protective floor directly below the appliance is not necessary. You can not use the protection box if you install the appliance above an oven.

¹⁾ The protection box accessory may not be available in some countries. Please contact your local supplier.

Technical information

Model ZEV6642FBV

58 HAD 64 AO

Ser.Nr.

ZANUSSI

Prod.Nr. 949 595 554 01

220-240 V 50-60 Hz

Made in Germany

2,4 kW




Cooking zones power

Cooking zone	Nominal Power (Max heat setting) [W]
Right rear —120 / 180 mm	700 / 1700 W


Cooking zone	Nominal Power (Max heat setting) [W]
Right front — 145 mm	1000 W
Left rear — 145 mm	1000 W
Left front — 100 / 180 mm	600 / 1700 W

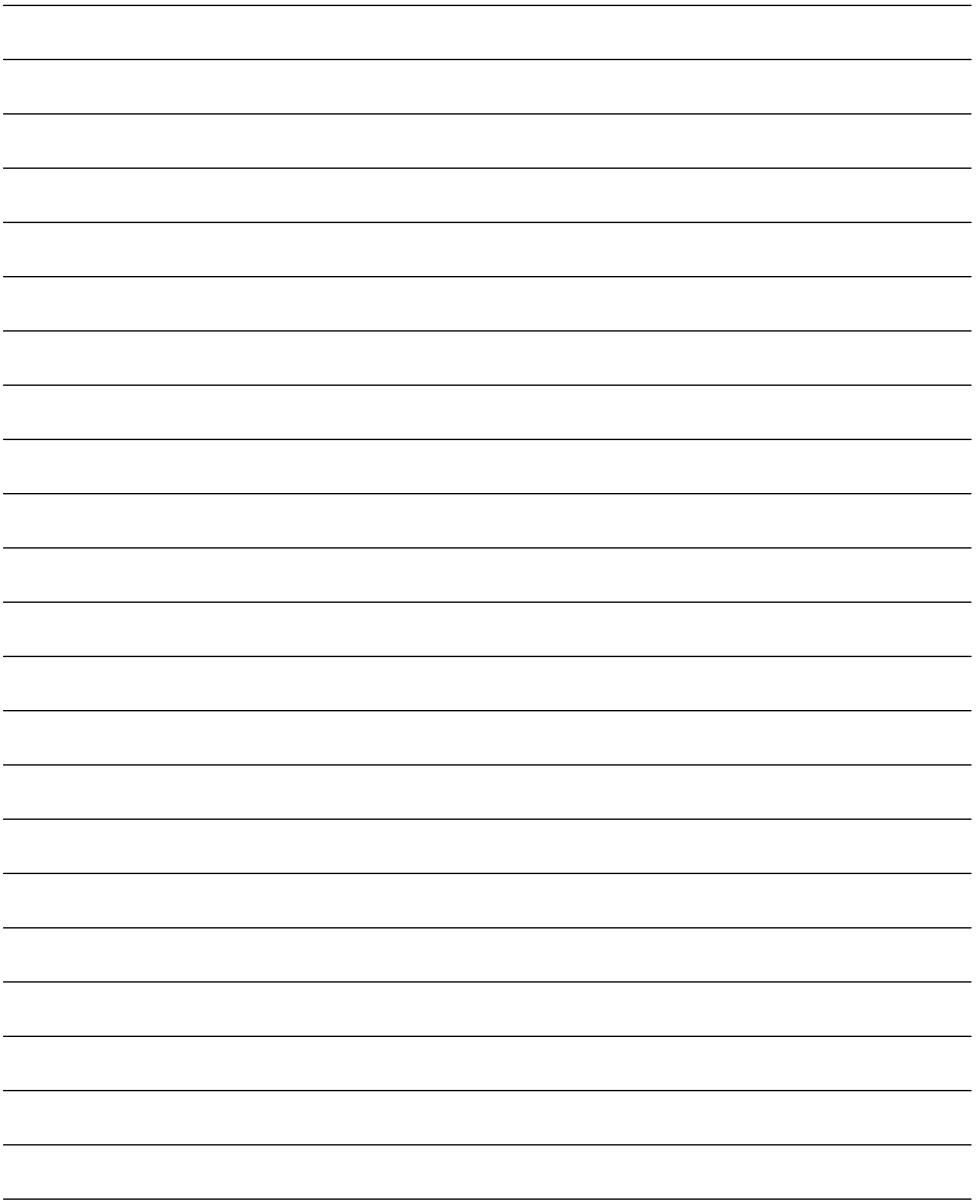
Environment concerns

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate 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 council, your household waste disposal service or the shop where you purchased the product.

Packaging material

 The packaging materials are friendly to the environment and can be recycled. The plastic components are identified by marking: >PE<, >PS<, etc. Discard the packaging materials as household waste at the waste disposal facilities in your municipality.



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www.zanussi.com/shop



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