

User
information

Ceramic
hob



ZVT 64 X

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.


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The following symbols are used in this user information:

 Warning! This must be read! Important advice for the safety of persons and information on avoiding damage to the appliance

 General information and advice

 Information on environmental protection

 Dangerous voltage

Operating Instructions

Safety instructions

Please comply with these instructions. If you do not, any damage resulting is not covered by the warranty.

Correct use

- Persons (including children) who, due to their physical, sensory or mental capacity or their inexperience or lack of knowledge are unable to use the appliance safely should not operate this appliance without the supervision or instruction of a responsible person.
- Do not leave the appliance unattended during operation.
- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.

Child safety

- Small children must be kept away from the appliance.
- Only let bigger children work on the appliance under supervision.
- To avoid small children and pets unintentionally switching the appliance on, we recommend activation of the child safety device.

General safety

- The appliance may only be installed and connected by trained, registered service engineers, or competent persons.
- Built-in appliances may only be used after they have been built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained registered service engineers.

Safety during use

- Overheated fats and oils can ignite very quickly. Warning! Fire hazard!
- There is the risk of burns from the appliance if used carelessly.
- Remove stickers and film from the glass ceramic.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Switch the cooking zones off after each use.

Safety when cleaning

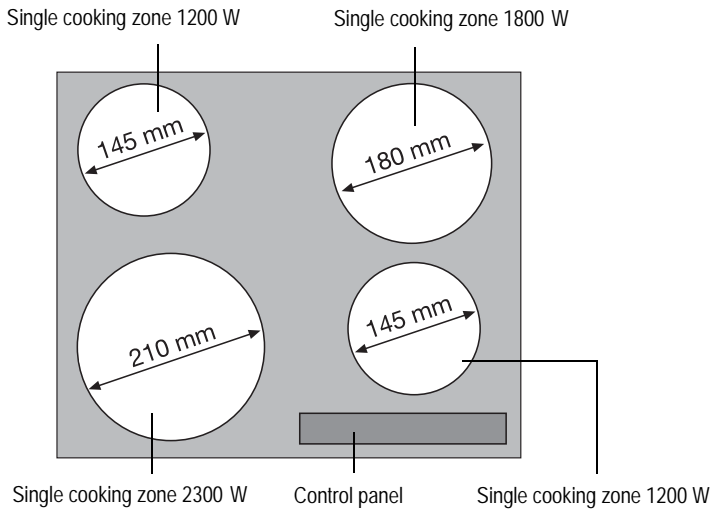
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

How to avoid damage to the appliance

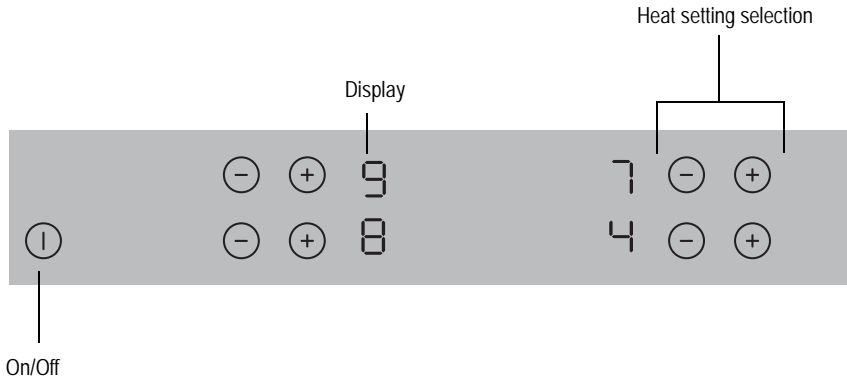
- The ceramic glass can be damaged by objects falling onto it.
 - The edge of the ceramic glass can be damaged by being knocked by the cookware.
 - Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the ceramic glass if pushed across the surface.
- Objects that melt and things that boil over can burn onto the ceramic glass and should be removed straightaway.
 - To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
 - Do not use the cooking zones with empty cookware or without cookware.

Description of the Appliance

Cooking surface layout



Control panel layout



Touch Control sensor fields



The appliance is operated using Touch Control sensor fields. Functions are controlled by touching sensor fields and confirmed by displays and acoustic signals. Touch the sensor fields from above, without covering other sensor fields.


Sensor field	Function
ⓘ	On / Off
+	Increase settings
-	Reduce settings

Displays

Display	Description
⓪	Cooking zone is switched off
Ⓛ - 9	Heat settings
E	Fault
H	Residual heat
L	Child safety device
-	Automatic switch off






Residual heat indicator


 **Warning!** Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator .

 Residual heat can be used for melting and keeping food warm.










Operating the appliance

Switching the appliance on and off

	Control panel	Display
Switch on	Touch  for 2 seconds	 / 
Switch off	Touch  for 1 second	 / none

 After switching on, within approx. 10 seconds a heat setting or a function must be set, otherwise the appliance automatically switches itself off.



Selecting the heat setting

	Control panel	Indicator
To increase	Touch 	 to 
To decrease	Touch 	 to 
To switch off	Touch  and  at the same time	

Using the child safety device



The child safety device prevents unintentional use of the appliance.

Switching on the child safety device


Step	Control panel	Display/Signal
1.	⌚ Switch on appliance (Do not set a heat setting).	
2.	Touch ⊖ of both the cooking zones at the front simultaneously for 4 seconds.	
3.	⌚ Switch appliance off.	

The child safety device is switched on.

Switching off the child safety device



Step	Control panel	Display/Signal
1.	⌚ Switch on appliance (Do not set a heat setting).	
2.	Touch ⊖ of both the cooking zones at the front simultaneously for 4 seconds.	
3.	⌚ Switch appliance off.	

The child safety device is switched off.

 The child safety device can only be switched on and off, if no heat setting is set.

Overriding the child safety device

The child safety device can be switched off in this way for a single cooking session; it remains activated afterwards.

Step	Control panel	Display/Signal
1.	⌚ Switch appliance on	
2.	Touch ⊖ of both the cooking zones at the front simultaneously for 4 seconds.	

Until the appliance is next switched off, it can be used as normal. After switching off the appliance, the child safety device is active again.



- i** After overriding the child safety device, a heat setting or a function must be set within approx. 10 seconds, otherwise the appliance automatically switches itself off.

Automatic switch off

Cooking surface

- If after switching on the cooking surface, a heat setting is not set for a cooking zone within approx. 10 seconds, the cooking surface automatically switches itself off.
- If one or more sensor fields are covered by objects (a pan, cloths, etc.) for longer than approx. 10 seconds, a signal sounds and the cooking surface switches off automatically.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

Cooking zones

- If one of the cooking zones is not switched off after a certain time, or if the heat setting is not modified, the relevant cooking zone switches off automatically.  is displayed. Before being used again, the cooking zone must be set to .

Heat setting	Switches off after
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

Tips on cooking and frying

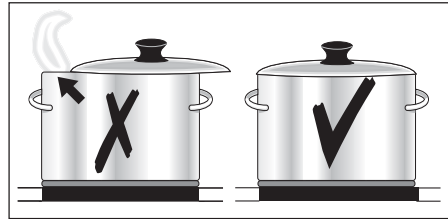
- i** **Information about acrylamides**
According to the latest scientific research, intensive browning of food, especially in products containing starch, may present a health risk due to acrylamide. Therefore we recommend cooking at low temperatures and not browning foods too much.

Cookware

- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.
- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolourations on the ceramic glass surface which are difficult or impossible to remove.

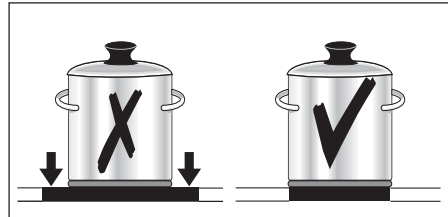
Energy saving

- Always place cookware on the cooking zone before it is switched on.



- If possible, always place lids on the pans.

- Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.



- Bottom of pans and cooking zones should be the same size.




Examples of cooking applications

The information given in the following table is for guidance only.

Heat setting	Cooking process	suitable for	Cook time	Tips/Hints
0		Residual heat setting, Off position		
1	Keeping food warm	Keeping cooked foods warm	as required	Cover
1-2	Melting	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on

Heat setting	Cooking process	suitable for	Cook time	Tips/Hints
2-3	Simmering	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	Steaming Braising	Steaming vegetables, fish Braising meat	20-45 mins.	With vegetables add only a little liquid (a few tablespoons)
4-5	Boiling	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. $\frac{1}{4}$ l water for 750 g of potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
6-7	Gentle frying	Frying escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through cooking
7-8	Heavy frying	Hash browns, loin steaks, steaks, Fladle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	Boiling Searing Deep frying	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

Cleaning and care

-  **Take care!** Risk of burns from residual heat.
-  **Important** Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.
-  **Important** Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

Removing deposits

1. Place the scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

Type of dirt	Remove		
	immediately	when the appliance has cooled down	using
sugar, food containing sugar	yes	---	a scraper*
plastics, tin foil	yes	---	
limescale and water rings	---	yes	cleaner for glass ceramic or stainless steel*
fat splashes	---	yes	
shiny metallic discolouration	---	yes	

* Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialist shops, supermarkets, the parts department of your local Service Force Centre or from www.shop.electrolux.co.uk

i Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance.


i Remove stubborn residues with a cleaner for glass ceramic or stainless steel.


What to do if ...

Problem	Possible cause	Remedy
The cooking zones will not switch on or are not functioning	More than 10 seconds have passed since the appliance was switched on	Switch the appliance on again.
	The child safety device is switched on (L)	Deactivate the child safety device (See the section "Child safety device")
	Several sensor fields were touched at the same time	Only touch one sensor field
	Automatic switch off has been triggered	Remove any objects (pan, cloths, etc.) that are lying on the control panel. Switch the appliance on again
Acoustic signal sounds when appliance is switched off	The control panel is wholly or partly covered by objects.	Remove objects.
The residual heat indicator is not displaying anything	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is supposed to be hot, call your local Service Force Centre.
Acoustic signal sounds and appliance switches itself on and then off again; after 5 seconds another acoustic signal sounds	The On/Off sensor field has been covered up, e.g. by a cloth	Do not place any objects on the control panel

Problem	Possible cause	Remedy
[-] is lit	Overheating protection for the cooking zone has been triggered	Switch off the cooking zone. Switch the cooking zone on again
	Automatic switch off has been triggered	Switch off the cooking zone. Switch the cooking zone on again
[E] and number are displayed	Electronics fault	Disconnect the appliance from the electrical supply for a few minutes (Take the fuse out of the house's wiring system) If after switching on again, [E] is displayed again, call the customer service department

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

 **Warning!** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.


 If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.

Disposal

Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Old appliance

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 en-

suring 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.

Installation Instructions

Safety instructions

Warning! This must be read!

The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)

Installation may only be carried out by a qualified electrician.

The minimum distances to other appliances and units are to be observed.

Anti-shock protection must be provided by the installation, for example drawers may only be installed with a protective floor directly underneath the appliance.

The cut surfaces of the worktop are to be protected against moisture using a suitable sealant.

The sealant seals the appliance to the work top with no gap.

The sealant seals the appliance to the work top with no gap.

Do not use silicon sealant between the appliance and the work top.

Avoid installing the appliance next to doors and under windows. Otherwise hot cookware may be knocked off the rings when doors and windows are opened.

Risk of injury from electrical current.

- The electrical mains terminal is live.
- Make electrical mains terminal free of voltage.
- Follow connection schematic.
- Observe electrical safety rules.
- Ensure anti-shock protection by installing correctly.
- The appliance must be connected to the electrical supply by a qualified electrician.

Risk of injury from electrical current.

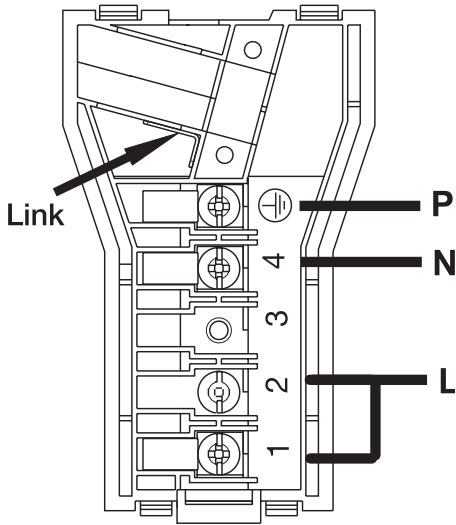
- Loose and inappropriate plug and socket connections can make the terminal overheat.
- Have the clamping connections correctly installed by a qualified electrician.
- Use strain relief clamp on cable.
- In the event of single-phase or two-phase connection, the appropriate mains cable of type H05BB-F Tmax 90°C (or higher) or an equivalent type must be used.
- If this appliance's mains cable is damaged, it must be replaced by a special cable (type H05BB-F Tmax 90°C; or higher) or an equivalent type. Please contact your local Service Force Center for further advice.

A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm

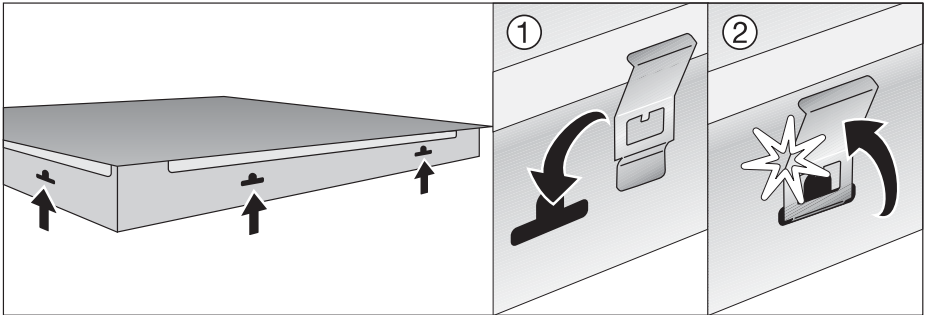
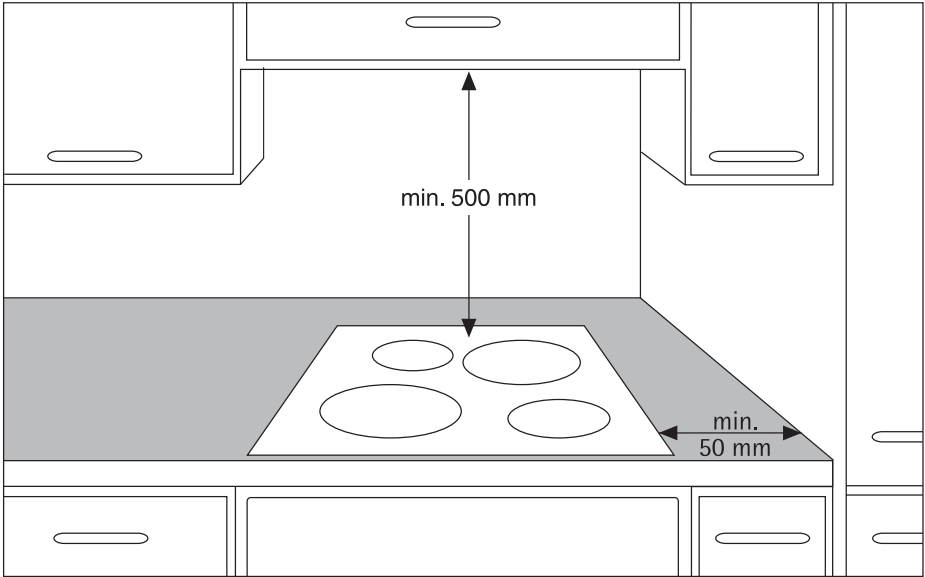
Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

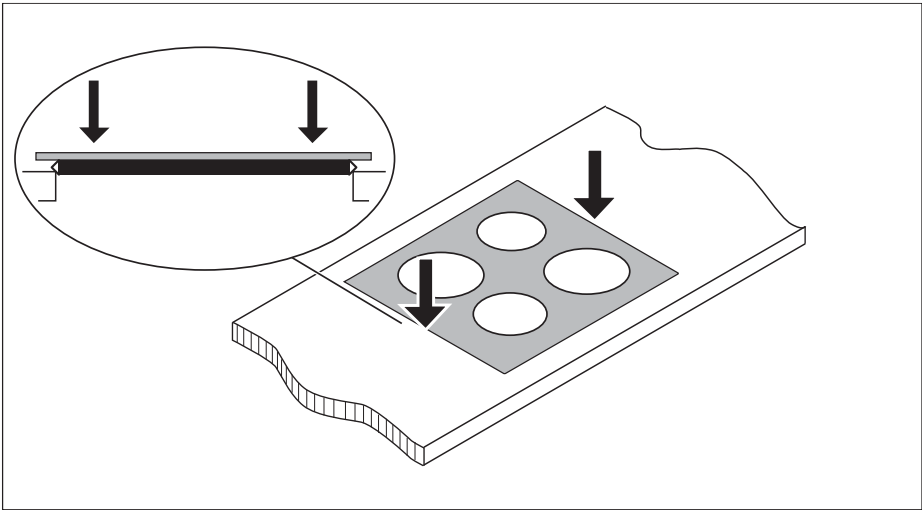
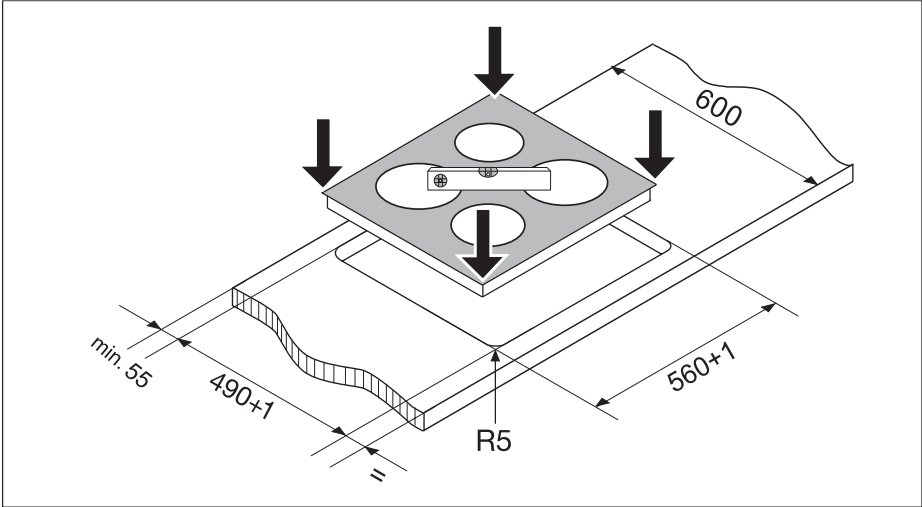
Electrical Connection Diagram

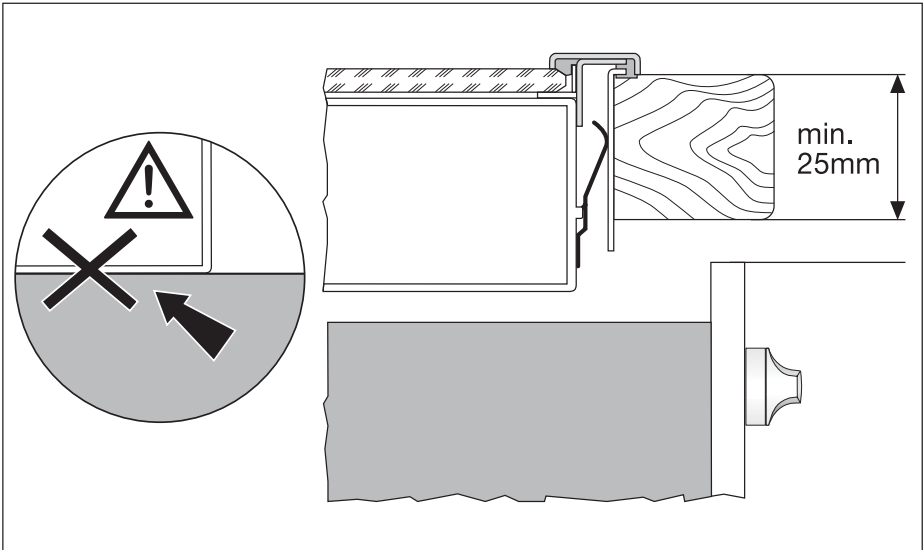
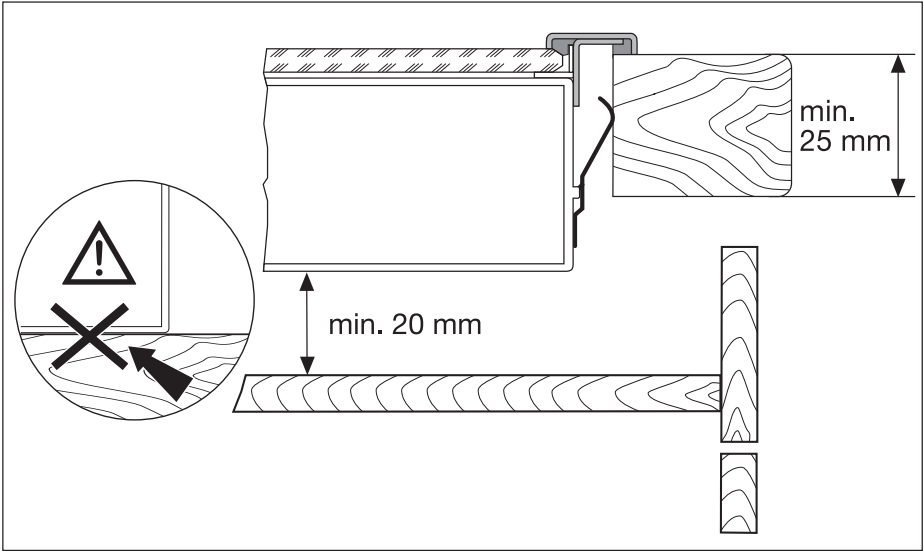
For UK only: 230V...240V~







Assembly







Rating Plate

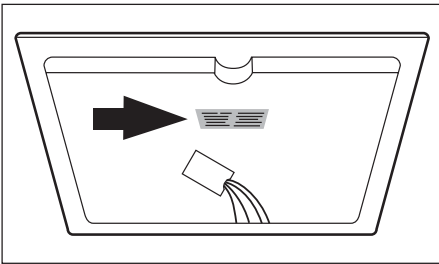
Modell ZVT 64 X		Prod.Nr. 949 592 980	
Typ 55HAD54AO	230 V	50 Hz	
Made in Germany	Ser.Nr.	6,5 kW	
ZANUSSI		 	

Service and Spare Parts

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if...").

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:



- Model description
- Product number (PNC)
- Serial number (S No.)
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description:

PNC:

S No:

www.electrolux.com

www.zanussi-electrolux.co.uk