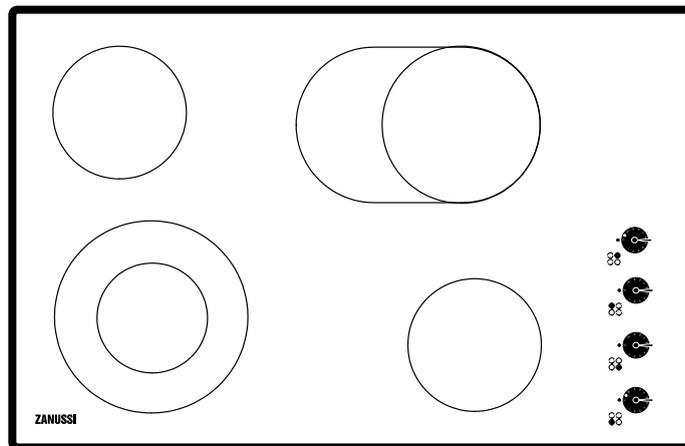


ZANUSSI

CERAMIC BUILT-IN HOB



ZKL 850 LX

OPERATING INSTRUCTIONS

Dear Customer

Please read these operating instructions carefully.

Please make sure you read the safety instructions on the first pages of these operating instructions! Keep the operating instructions for future reference. Pass them on to any future owners.



With the warning triangle and/or by means of key words (**Warning!**, **Caution!**, **Important!**), information is emphasized which is important for your safety or the correct functioning of the appliance. It is essential that this information is observed.

1. This symbol guides you step by step when operating the appliance.
2. ...
3. ...



Next to this symbol you receive additional information and practical tips on using the appliance.



Tips and information about the economical and environmentally friendly use of the machine are marked with the clover.

These operating instructions contain information about how to independently solve any problems which may arise. See "Something not working".

Please also take note of the contents of the «Service» section.

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Safety Instructions

The safety aspects of this appliance comply with the accepted technical standards and the applicable safety regulations. Nevertheless, we consider it our obligation to make you aware of the following safety information:

Electrical Safety

The new appliance may only be installed and connected up by qualified personnel, according to the manufacturers instructions and to the relevant country standards.

Repairs to the appliance should only be carried out by approved service engineers. Improper repairs can cause injury or significant malfunction. If your appliance needs repairing, please contact your local Customer Service department.

If your appliance malfunctions, or fractures, cracks or splits appear:

- switch off all cooking zones,
- Disconnect the hob from the electricity supply.

Child Safety

The cooking zones will become hot when the hob is in use. Therefore, always keep small children away.

Safety During Use

This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.

Do not use the hob to heat the room.

Take care when plugging electrical appliances into mains sockets near the hob. Connecting leads must not come into contact with the hot surface.

Overheated fats and oils catch fire quickly. You should supervise cooking when preparing foods in fat or oil (e.g. chips).

Switch the cooking zones off after use.

If a hot pan is placed on a cold cooking zone, and the cooking zone is heated by the pan, no indication is given on the residual heat display.

Safety When Cleaning

For safety reasons do not clean the appliance with a steam jet or high pressure cleaner.

Clean the hob in accordance with the maintenance and cleaning instructions in this manual.

How to Avoid Damage to Your Appliance

Do not use the hob as a work surface or for storage.

Do not use the cooking zones with empty pans, or without pans.

Ceramic glass is insensitive to temperature shock and very robust, however it is not unbreakable. Hard and sharp objects, in particular, can damage the cooking surface if they fall on it.

Do not use cast iron pans or pans with damaged bases that are rough or burred. Scratching may occur if the pans are slid.

Do not place any pans on the hob frame. Scratching may occur or the paint damaged.

Ensure that liquids containing acids, e.g. vinegar, lemon or scale remover do not come into contact with the hob frame, otherwise matt spots will appear.

If sugar or a dish containing sugar comes into contact with a hot cooking zone and then melts, remove the soiling immediately whilst still hot using a scraper. If it cools, damage to the surface may occur on removal.

Keep all items and materials that can melt away from the ceramic glass surface, e.g. plastics, aluminium foil, or oven foils. If something of this nature should melt onto the ceramic glass surface, it must also be removed immediately using the scraper.

If you wish to use special types of pan (e.g. a pressure cooker, simmering pan, wok, etc.), please observe the manufacturer's instructions.

Avoid boiling pans dry. The bases could be irreparably damaged in the process and the glass ceramic cooking surface also damaged.

Disposal

Disposing of the Packaging Material



All packaging material can be recycled, sheeting and hard foam parts are appropriately marked. Please dispose of the packaging material and any old appliance properly.

Please observe national and regional regulations on appliances and packaging material, and the markings on the materials (material separation, waste collections, recycling depots).

Information on Disposal



The appliance must not be disposed of with household rubbish.

You can obtain information about collection dates or public tips from your local refuse department or council.

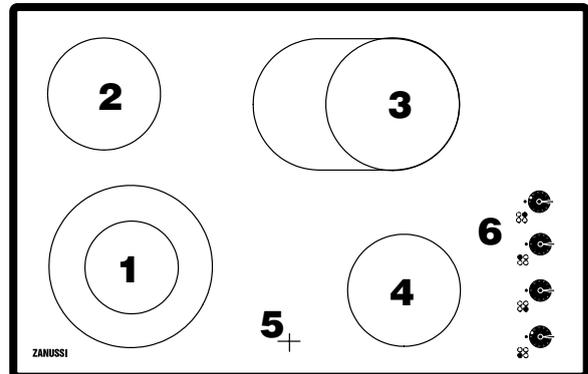


Important! Please make old appliances unusable prior to disposal. Cut off the mains cable.

Appliance Description

Features of the hob

- 1 Rapid Cooking zone (double-ring)
Ø 210/120 mm
- 2 Rapid Cooking zone
Ø 145 mm
- 3 Rapid Cooking zone (double-ring)
Ø 170x265 mm
- 4 Rapid Cooking zone
Ø 145 mm
- 5 Residual heating indicators
- 6 Control knobs



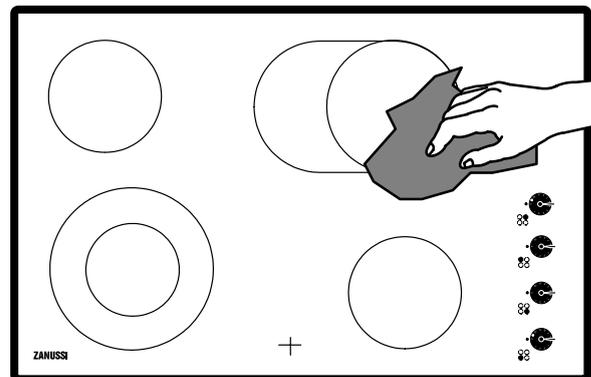
Prior to Using for the first Time

Initial Cleaning

Wipe the ceramic glass cooking surface with a damp cloth to remove any traces left from manufacturing.



Important: Do not use any caustic or abrasive cleaners! The surface could be damaged.



Operation of the cooking surface

i When the cooking zones are switched on, they may hum briefly. This is a characteristic of all ceramic glass cooking zones and does not impair either the function or the life of the appliance.

Control knobs

The control knob is used to set the required heat output continuously from 1–10.

It can be turned to the right or left.

When you turn the regulator back to the zero position, the cooking zone will be switched off.

Switching on the double circuit cooking zone

On the double circuit cooking zones only the inner heating circuit is switched on first.

If you want to heat the whole zone, you will have to turn the rotary switch slightly past position «10» to the point where it automatically springs back to position «10».

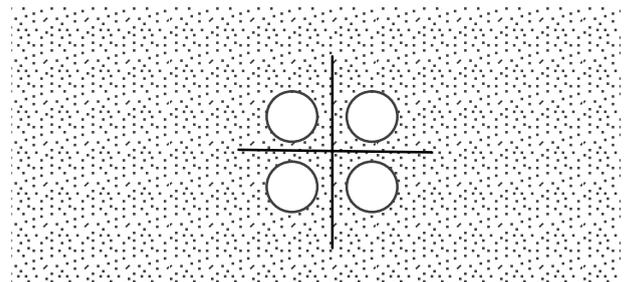
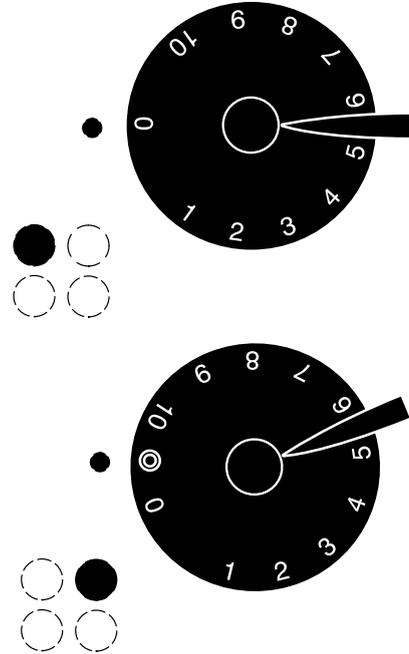
Residual heat indicator

An indicator is assigned to each cooking zone. This illuminates as soon as the corresponding cooking zone becomes hot and warns against inadvertent touching.

! **Important!** As long as the residual heat indicator is illuminated, there is a risk of burns.

Even after the cooking zone is switched off, the corresponding residual heat indicator will remain on until the cooking zone is cold.

 You can use the residual heat for melting and keeping food warm.

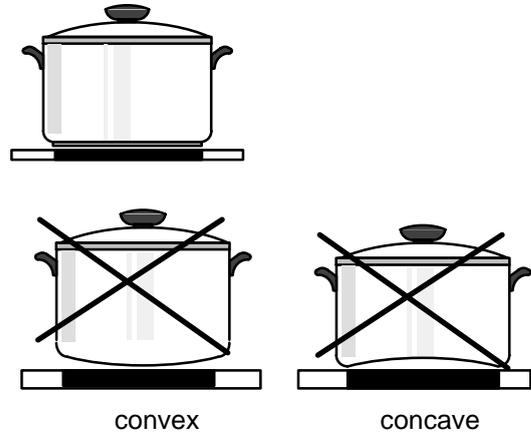


Usage, Tips

Pans

The better the pan, the better the results.

- You can recognise good pans by their bases. The base should be thick and as flat as possible.
- Pay attention to the base diameter when purchasing pots or pans. Manufacturers often indicate the diameter of the upper edge of pots and pans.
- Pans with aluminium or copper bases can leave metal discolouration on the glass ceramic surface that is very difficult or impossible to remove.
- Do not use cast iron pans or pans with damaged bases that are rough or burred. Permanent scratching may occur when the pans are slid.
- When cold, pan bases are normally bowed slightly inwards approx. 0.1–0.5 mm (concave). They should under no circumstances be bowed outwards (convex).
- Pots and pans should not be smaller in diameter than the cooking zone and should not exceed the hotplate diameter by more than 2–4cm if possible.

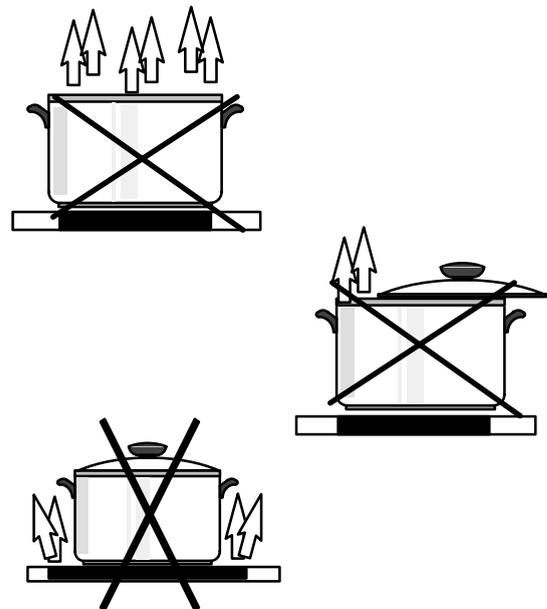


Tips on Saving Energy



You will save valuable energy if you observe the following tips:

- Always place pans on the cooking zone before switching on.
- Use only suitable cooking and roast utensils with smooth and even bases.
- If possible, always fit pans with a lid.
- The pan base and cooking zone should be the same size. Follow the special tips about pots and pans.
- Soiled cooking zones and pan bases increase the electricity consumption.
- Switch off the cooking zones before the end of cooking to make use of the residual heat, e.g. to keep food warm or for melting.
- Cooking times are reduced by up to 50% when a pressure cooker is used.



Cleaning and care

Hob



Important: Cleaners must not come into contact with the ceramic glass when hot! All cleaners must be removed with plenty of clean water after cleaning as they may have a caustic effect when the rings are next heated!

Do not use any aggressive cleaners, such as e.g. grill or oven sprays, coarse scouring cleaners or pan cleaners that cause scratches.



Clean the ceramic glass surface after each use when it is hand warm or cold. This means you will avoid soiling becoming burnt on.

Remove scale and water marks, fat spots and metallic shimmering discolouration with a commercially available ceramic glass or stainless steel cleaner, e.g. with "Stahl-Fix" or "Vitreoclen".

Light Soilage

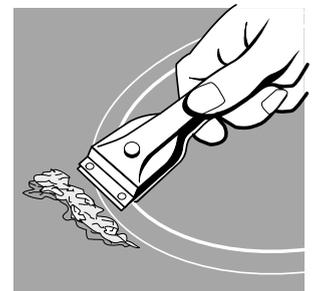
1. Wipe the ceramic glass surface with a damp cloth and a little washing up liquid.
2. Then rub dry with a clean cloth. No residues of cleaner must be left on the surface.
3. Once a week, thoroughly clean the entire ceramic glass surface with a commercially available ceramic glass cleaner such as "Vitreoclen".
4. Then wipe the ceramic glass surface with plenty of clean water and rub dry with a clean fluff-free cloth.

Stubborn Soilage

1. To remove food that has boiled over or burnt on spots, use a glass scraper.
2. Place the glass scraper at an angle to the glass ceramic surface.
3. Remove soiling by sliding the scraper.



You can obtain glass scrapers and ceramic glass cleaners from your local Service Force Centre.



Heavy Soilage

1. Remove burnt on sugar, melted plastic, aluminium foil or other melted materials immediately, while the hob is still hot, using a glass scraper.



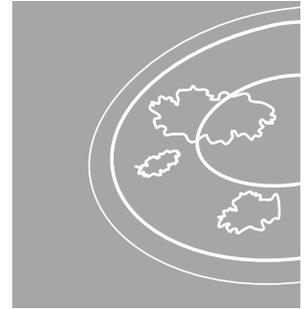
Important: When using the glass scraper on the hot cooking zone, there is a risk of burns!

2. Clean the cooking surface as normal once it is cold.



If the cooking zone has cooled down already prior to the soilage being removed, warm it up again for cleaning.

Scratches or dark marks on the ceramic glass surface, which have been caused by a pan base with sharp edges, cannot be removed. However, they do not impair the function of the cooking surface.



The hob frame



Important! Do not put vinegar, lemons or scale removers on the hob frame, otherwise matt spots will appear.

1. Wipe the frame with a damp cloth and a little washing up liquid.
2. Soften dried dirt with a wet cloth. Then wipe off and rub dry.

Something not working

Please check whether you can rectify small faults on the appliance yourself with the help of the following information. Should this information be of no assistance in a specific case, please contact your local Service Force Centre.



Warning! Repairs to the appliance should only be carried out by approved service engineers. Improper repairs can cause injury or significant malfunction. If your appliance needs repairing, please contact your local Service Force Centre.

What to do if ...

... the cooking zones do not work?

Check whether

- the corresponding cooking zone is switched on.
- the switch is set to the correct heat setting.
- in the case of multi-ring cooking zones: the required heating circuit is switched on.
- the mains fuse (fuse box) has blown.

If this information does not provide you with the necessary assistance, please seek specialist advice.

Installation instructions



Important: Assembly and connection of the new appliance may only be performed by an approved installer.



Damaged hobs with cracks or breakages in the ceramic-glass surface must not be connected to the electrical supply.

Technical data

Appliance Dimensions

Width	766 mm
Depth	506 mm
Height	49 mm

Cut-Out Dimensions

Width	750 mm
Depth	490 mm

Power Consumption

Cooking zone front left	750/2200 W
Cooking zone rear left	1200 W
Cooking zone rear right	1500/2400 W
Cooking zone front right	1200 W
Heater Element Voltage	230 V ~ 50 Hz
Total load	7.0 kW

ZANUSSI	Prod-nr: 941 591 737
7.0 kW 230V, 230V 2, 400V 2-3N ~50 Hz	Serie
SC   Typ 211.1FBPGNAPNNA	ZKL850LX

Directives



This appliance conforms with EC-Directives
Low Voltage Directive 73/23/EEC and the amendment to LVD 90/683/EEC
EMC Directive 89/336/EEC and the amendment to EMC 92/31/EEC
CE Marking Directive 93/68/EEC

Safety Instructions for the Installer

- The mains connection must be with a cable with a plug or there must be a disconnecting device with at least 3 mm contact opening in the existing domestic electrical installation, which disconnects the dishwasher completely from the mains supply in accordance with NIN 2000.
- In respect of fire protection, this appliance corresponds to type Y (EN 60 335–2–6). Only this type of appliance may be installed with a high cupboard or wall on one side.
- It is not permitted to fit drawers below the cooking surface.
- Protection against electric shock must be provided by the installation.
- The kitchen unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.
- Built-in ovens and cooking surfaces are fitted with special connector systems. They may only be combined with appliances with a matching system.
- All cut surfaces are to be sealed with a suitable sealant for protection against moisture.
- On tiled work surfaces, the joints in the area where the hob sits on the surface must be completely filled with grout.
- On natural, artificial stone, or ceramic tops, the snap action springs must be bonded in place.
- Ensure that the seal is correctly seated in the frame and that it is seated against the work surface without leaving any gaps. Additional silicon sealant must not be applied, this will make removal more difficult in the event of the need for service.

Electrical connection

A type H05VV-F or higher quality lead must be used for the mains connection.

The mains connection terminal is on the bottom of the appliance behind a cover.

The cooking appliance should be connected as shown on the connection diagram, depending on the mains supply voltage.

The earth lead is connected to the terminal, the earth wire must be longer than the live wires.

If necessary, you can rearrange the bridges on the terminal strip accordingly.

The cable connections must be fixed in accordance with the regulations and the clamping screws securely tightened.

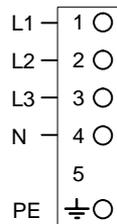
The connection lead should finally be secured with the cord grip.



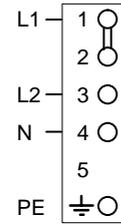
Once the appliance has been connected to the mains, switch on all cooking zones one after the other for approx. 30 seconds at the maximum setting to check they are working correctly.

Komponenten-Spannung: Component Voltage:	230 V
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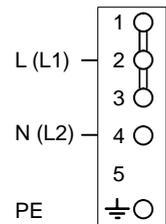
400 V 3N ~



400 V 2N ~



230 V ~
(230 V 2 ~)



**UK
only**

Service

If you wish to purchase spare parts or require an engineer, contact your local Service Force Centre by telephoning:

08705 929929

Your telephone call will be automatically routed to the Service Centre covering your post code area.

When you contact the Service Centre they will need the following information:

1. Your name & address, including post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model, serial and production number.
(This information can be found on the rating plate). In order that you have this information to hand when you call, we recommend you write the information below.

Product No:

Serial No:

Model No:

5. Date of purchase.
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 chapter headed 'Something not working' has been read, as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Customer Care

For general enquiries concerning your Zanussi appliance or for further information on Zanussi products, please contact our Customer Care Department by letter or telephone as follows:

Customer Care Department

Zanussi
55-77 High Street
Slough
Berkshire SL1 1DZ

08705 727727 (*)

* calls to this number may be recorded for training purposes.

or visit our website at www.zanussi.co.uk

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