

**iDeal® ZANUSSI®**

## **Gas Hob**

**IZGS 68 ICTX**



**EG User Manual**

### **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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## For the User

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## For the Installer

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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



Environmental information



This appliance complies with the following **E.E.C. Directives**:

- **2006/95** (Low Voltage Directive);
- **2004/108** (Electromagnetical Compatibility Directive);
- **90/396** (Gas Appliances) and subsequent modifications.

## MANUFACTURER :

ELECTROLUX ITALIA S.p.A.  
C.so Lino Zanussi, 30  
33080 Porcia (PN) - ITALY

**These instructions are only for the countries stated by the symbol printed on the front cover of this instruction book.**

# English

## Important safety information

**This warnings has been given for the safety of you and others. We therefore ask you to carefully read the procedures of installing and using this cooker.**

### Installation

- The work of installation must be carried out by competent and qualified installers according to the regulations in force.
- Any modifications to the domestic electrical mains which may be necessary for the installation of the appliance should be carried out only by competent personnel.

### During Operation

- This appliance has been designed for non professional purpose in private houses only. It is meant to cook edible foodstuff only and must not be used for any other purposes.
- It is dangerous to alter the specification in any way.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuff could result in a fire.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.
- Ensure that all control knobs are in the OFF position when not in use.
- Should you connect any electrical tool to a plug near this cooking appliance, ensure that electric cables are not in

contact with it and keep them far enough from the heated parts of this appliance.

- If the appliance is out of order, disconnect it from the electric supply.

### People Safety

- This appliance has been designed to be operated by adults and children under supervision. Young children must not be allowed to tamper with the controls or play near or with the oven.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- Accessible parts of this appliance may become hot when it is in use. Children should be kept away until it has cooled.

### About Installation, Cleaning and Maintenance

- It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations.
- Disconnect the appliance from the electrical supply, before carrying out any cleaning or maintenance work.
- Ensure a good ventilation around the

appliance. A poor air supply could cause lack of oxygen.

- Ensure that the gas supply complies with the gas type stated on the identification label, placed near the gas supply pipe.
- This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- **The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).**
- **Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.**
- Once you removed all packaging from the appliance, ensure that it is not damaged and the electric cable is in perfect conditions. Otherwise, contact your dealer before proceeding with the installation.
- **The manufacturer disclaims any responsibility should all the safety measures not be carried out.**


## Service

- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.

## Environmental Information

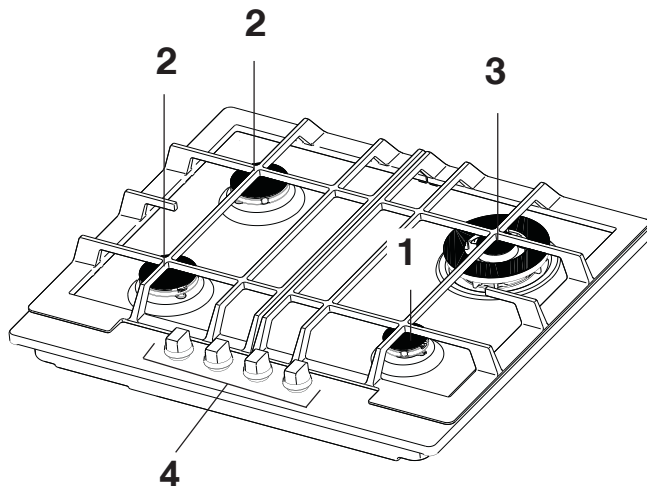
- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.



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 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 city office, your household waste disposal service or the shop where you purchased the product.

**It is very important that this instruction book should be kept safely for future consultation. If the appliance should be sold or given to another person, please ensure that the booklet goes together with it, so that the new owner can know of the functions of the machine and also be aware of the warnings.**

## Description of the appliance



- 1 Auxiliary burner
- 2 Semi-rapid burner
- 3 Triple crown burner
- 4 Control knobs

# Operation

## Hob burner control knobs

The symbols on the knobs mean:

- = no gas supply
- ☆ 🔥 = maximum gas supply
- 🔥 = minimum gas supply

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

### Lighting the burners

To light a burner, turn the relevant knob anticlockwise to maximum position (☆ 🔥) and push down the knob to ignite.

After lighting the flame, keep the knob pushed down for about **5 seconds**. This will allow the "thermocouple" 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" and "crown" are in the correct position.

In the absence of electricity, ignition can occur without the electrical device; in this case approach the burner with a flame, push the relevant knob down and turn it anti-clockwise until it reaches the "maximum" position.

**i** **Do not keep the control knob pressed for more than 15 seconds. If the burner does not light even after 15 seconds, release the control knob, turn it the "off" position and wait for at least one minute before trying to light the burner again.**

**i** **If the burner accidentally goes out, turn the control knob to**

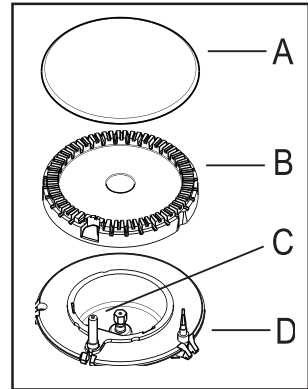
**the "off" position and wait for at least 1 minute before trying to light the burner again.**

### How to switch off burners

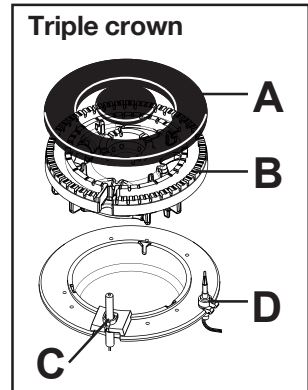
To put the flame out, turn the knob to the symbol (●).

**!** **Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.**

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



- A - Burner cap
- B - Burner crown
- C - Ignition candle
- D - Thermocouple



### Triple crown

- A - Burner cap
- B - Burner crown
- C - Ignition candle
- D - Thermocouple

# Using the hob correctly

## **i** Practical hints

### The burners

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used.

Triple Crown Burner

diameter 18-26 cm

Front Semi-rapid Burner

diameter 12-18 cm

Rear Semi-rapid Burner

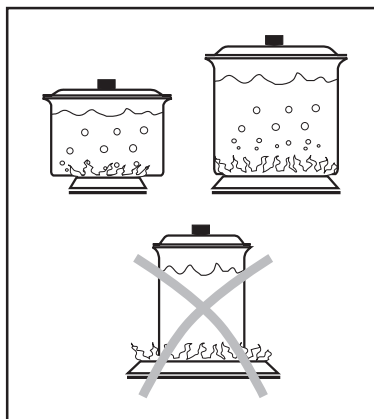
diameter 12-22 cm

Auxiliary Burner

diameter 8-16 cm

- For easier lighting, proceed before putting a pan on the pan support.
- Use only pans or pots with flat bottom.
- **Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.**
- 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.
- **Prolonged cooking with potstones, earthenware pans or cast-iron plates is inadvisable. Also, do not use aluminium foil to protect the top during use.**
- Make sure pots do not protrude over the edges of the cooktop and that they are centrally positioned on the rings in order to obtain lower gas consumption.
- Do not place unstable or deformed pots on the rings: they could tip over or spill their contents, causing accidents.
- **Pots must not enter the control zone.**

- If the control knobs become difficult to turn, please contact your local Service Force Centre.
- As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.





# Cleaning and Maintenance

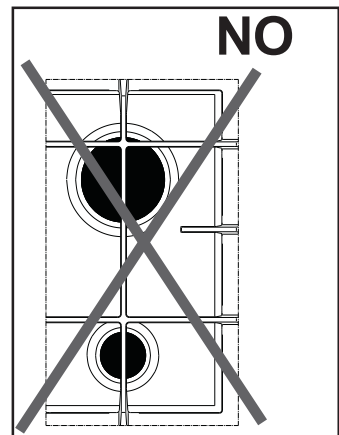
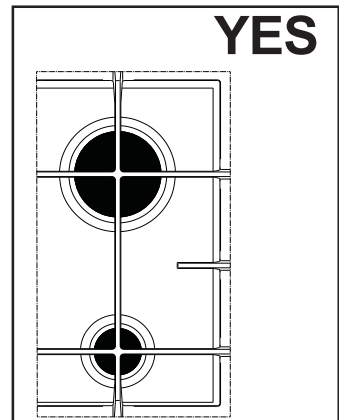
- ⚠ **Disconnect the appliance from the electrical supply, before carrying out any cleaning or maintenance work.**
- ⚠ **The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.**
- ⚠ **This appliance cannot be cleaned with steam or with a steam cleaning machine.**

## The burners

- The burner caps and crowns can be removed for cleaning.
- Wash the burners taps 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.
- Frequently wash the "caps" and the "crowns" with hot soapy water, carefully taking away any built-up of food.

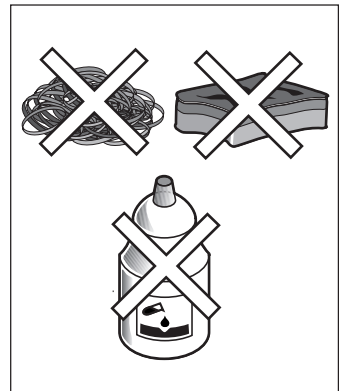
## The pan supports

- The pan supports **are not** dishwasher proof; they **MUST** be washed **by hand**.
- After cleaning, make sure that the pan supports are correctly positioned.
- To make burners work properly, ensure that pan supports are placed in a way that the arms are centred upon the burner as shown in the picture.
- **Pay attention when replacing the pan supports in order to avoid damaging the hob top.**



## The Hob Top

- Regularly wipe over the hob top 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.
- Should the hob top become heavily soiled, the following products are recommended:
  - For stainless steel hobs use a proprietary stainless steel cleaner.
  - For other hobs use Hob Brite or Bar Keepers Friend.
- **Do not leave acid or alkaline substances (e.g. vinegar, salt, lemon juice, etc.) on the cooktop.**



## The Ignition electrode

The electric ignition is obtained through a ceramic electrode with a metal electrode inside (Fig. page 7 - C). Keep these components very clean, to avoid difficult lighting, and check that the burner crown holes (Fig. page 7 - B) are not obstructed.

# Technical data

## Cut out dimensions

(see chapter "Building In")

Width: 560 mm

Depth: 480 mm

## Overall dimensions

Width: 594 mm

Depth: 510 mm

## Heat Input

Triple Crown burner 4,0 kW

Semi-rapid burner 2,0 kW

Auxiliary burner 1,0 kW

Electric supply: 230 V ~ 50 Hz

Category: II2H3+

Gas supply: LPG 28-30 / 37 mbar

Appliance class 3

| BURNER       | NORMAL POWER kW | REDUCED POWER kW | NORMAL POWER   |                                     |                   |                |     |
|--------------|-----------------|------------------|----------------|-------------------------------------|-------------------|----------------|-----|
|              |                 |                  | NATURAL POWER  |                                     | LPG 28-30/37 mbar |                |     |
|              |                 |                  | inj.<br>100/mm | m <sup>3</sup> /h<br>G20<br>20 mbar | inj.<br>100/mm    | g/h<br>G30 G31 |     |
| Auxiliary    | 1,0             | 0,33             | 70             | 0,095                               | 50                | 73             | 71  |
| Semi-rapid   | 2,0             | 0,45             | 96             | 0,190                               | 71                | 145            | 143 |
| Triple crown | 4,0             | 1,2              | 146            | 0,381                               | 98                | 291            | 286 |

## By-pass diameters

| Burner       | Ø By-pass in 1/100 mm. |
|--------------|------------------------|
| Auxiliary    | 28                     |
| Semi-rapid   | 32                     |
| Triple crown | 56                     |

# Installation

- The following instructions about installation and maintenance must be carried out by qualified personnel in compliance with the regulation in force.
- The appliance must be electrically disconnected before all interventions. If any electric supply to the appliance is required to carry out the work, ensure all the necessary precautions are followed.
- The side walls of the unit in which the hob is going to be installed, must not exceed the height of the working top.
- Avoid installing the appliance in the proximity of inflammable materials (e.g. curtains, tea towels etc.).

**THE MANUFACTURER WILL NOT ACCEPT LIABILITY, SHOULD ANY OF THE OTHER SAFETY INSTRUCTIONS INCORPORATED IN THIS BOOKLET OR THE REGULATION IN FORCE BE IGNORED.**

## Gas Connection

Connection to the gas supply should be with either rigid or semi-rigid pipe, i.e. steel or copper.

The connection should be suitable for connecting to RC 1/2 (1/2 BSP male thread).

### Important

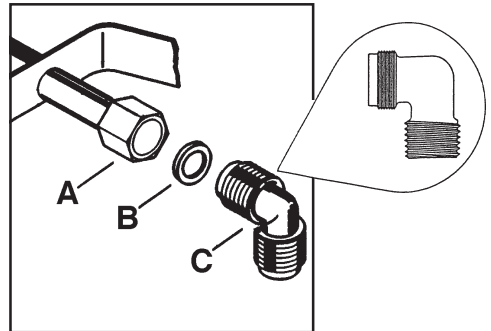
When the final connection has been made, it is essential that a thorough leak test is carried out on the hob and installation. Use some soapy water, **never a flame**.

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



It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the hob connecting pipe.

Failure to ensure the correct assembly will cause leakage of gas.



- A) End of shaft with nut
- B) Washer
- C) Elbow

## Conversion from LPG to Natural Gas

### IMPORTANT

The replacement/conversion of the gas hob should only be undertaken by a competent person.

It is important to note that this model is designed for use with LPG gas but can be converted for use with Natural gas providing the correct injectors are fitted and the gas rate is adjusted to suit.

Replace the rating label (placed near the gas supply pipe) with the relevant one for the new type of gas supply. You can find this label in the package of the injectors supplied with the appliance.

## **A. Injectors replacement**

- Ensure that the gas taps are in the 'OFF' position
- Isolate the hob from the electrical supply
- Remove all pan supports, burner caps, rings, crowns and control knobs.
- With the aid of a 7mm box spanner the burner injectors can then be unscrewed and replaced by the appropriate Natural gas injectors (Fig.1).

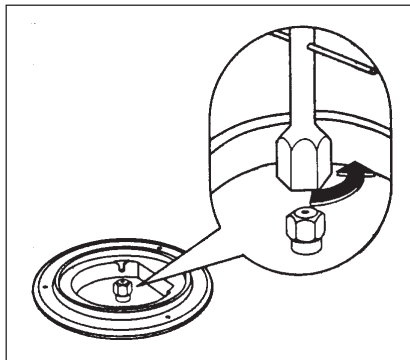


Fig. 1

## **B. Adjustment of minimum level**

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:**

To adjust the minimum level of the burners, proceed as follows:

- Light the burner.
- Turn the knob on the minimum position.
- Remove the knob.
- With a thin screwdriver, adjust the by-pass screw (Fig.2).

If changing from LPG to natural gas unscrew about 1/4 turn the by-pass screw, until a small regular flame is obtained.

If changing from natural gas to LPG, completely tighten clockwise the screw, until a small regular flame is obtained.

- Repeat the adjustment procedure for all burners.

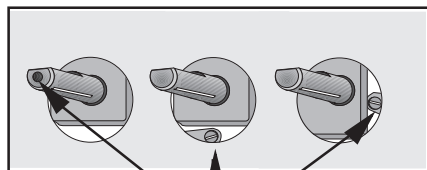


Fig. 2

Minimum adjustment screw

- Finally check the flame does not go out when quickly turning the knob from the maximum position to the minimum position.

This procedure can easily be carried out, anyhow the hob has been positioned or built in the working top.

# Electrical Connection

The appliance is designed to be connected to 230 V monophasic electricity supply.

The connection must be carried out in compliance with the laws and regulations in force.

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.

The appliance is supplied with a connection cable and the relevant plug.

The plug has to be fitted in a proper socket.

If connecting the appliance directly to the electric system, it is necessary that you install a double pole switch between the appliance and the electricity supply, 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 rules.

The connection cable has to be placed in order that, in each part, it cannot reach a temperature higher than 90°C.


The brown coloured phase cable (fitted in the terminal block contact marked with "L") must always be connected to the network phase.

## Replacement of the voltage cable

The connection of the voltage cable to the appliance's terminal block is of type "Y". This means that its replacement requires the specific equipment of a technician. In this case, only cable type H05V2V2-F T90 must be used. The cable section must be suitable to the voltage and the working temperature. The yellow/green earth wire must be approximately 2 cm longer than the phase wires (Fig. 3-a).

To open the terminal block and reach the terminals, proceed as follows:

- insert the point of a screwdriver into the visible protruding part of the terminal block;
- exert a light pressure and lift (Fig. 3-b).

 **WARNING:** The supply cable replacement **MUST** only be carried out by **QUALIFIED PERSONNEL**.

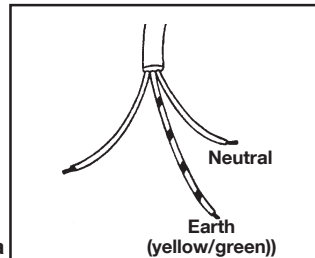


Fig. 3-a

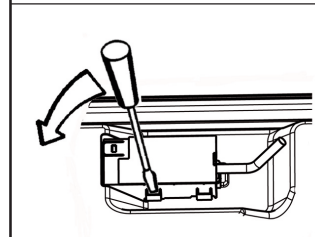
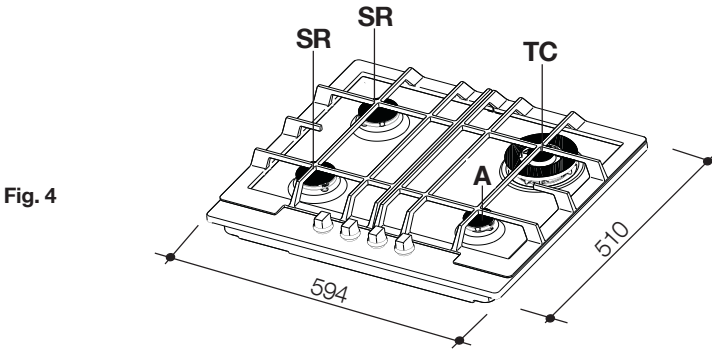


Fig. 3-b



# Building In



- A** = Auxiliary burner
- SR** = Semi-rapid burner
- TC** = Triple Crown burner

Dimensions are given in millimeters

These hobs can be inserted in a built-in kitchen unit whose depth is between 550 and 600 mm.

The hobs dimensions are shown in Fig. 4; the cut out dimensions are shown in Fig. 5.

The edge of the cut out must have a minimum distance from the rear wall of 55 mm.

If there are side walls, or sides of the furniture unit near the hob, the cut out edges must have a minimum distance of 100 mm.

Hanging furniture units or hoods must be placed at 650 mm minimum from the hob.

## Fitting the hob to the worktop

Carry out the building in of the hob as follows:

1. Place the seals supplied with the hob on the front edge of the cut out.

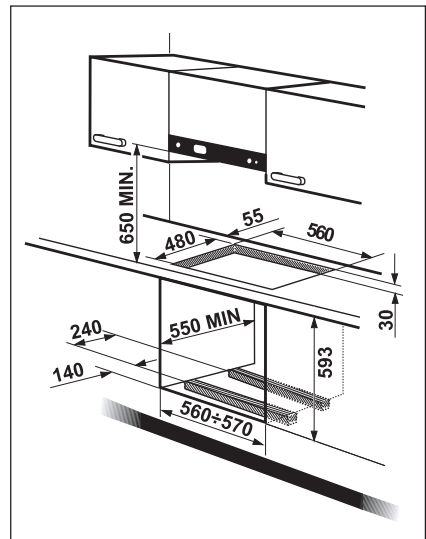


Fig. 5

Then, place them at 11 mm from the side edges and at 10 mm from the rear edge, as shown in Fig. 6, taking care that the seals meet without overlapping.

2. Place the hob in the cut out, taking care that it is centred.
3. Fix the hob with the relevant fixing clamps, supplied with the injectors kit (see diagram). When the screws have been tightened, the excess seal can be removed.

The edge of the hob forms a double seal which prevents the ingress of liquids.

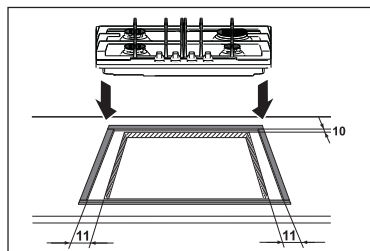
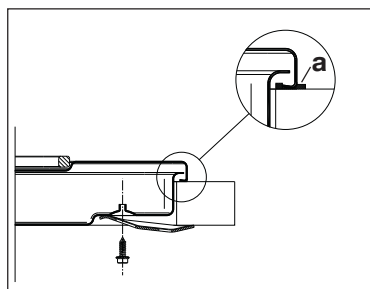


Fig. 6



a) seal

Fig.7

## Possibilities for insertion

### 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 Fig. 8. The panel fitted under the hob should be easily removable to allow an easy access if a technical assistance intervention is needed.

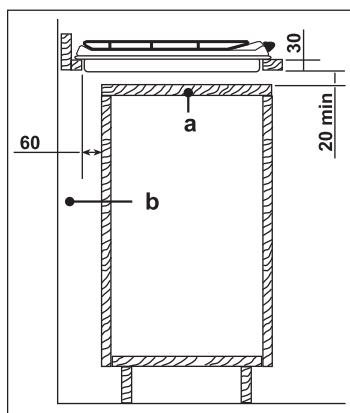


Fig. 8

a) Removable panel

b) Space for connections

## Kitchen unit with oven

The hob recess dimensions must comply the indication given in Figs. 9 and 10 and must be provided with brackets to allow a continuous supply of air.

The hob's electric connection and the oven's one must be carried out separately, both for safety reasons and to allow the oven to be easily taken off the unit.

Wall units or extractor hoods must be at least 650 mm from the cooktop (Fig. 5).

## Service and original spare parts

This machine, before leaving the factory, has been tested and studied by many experts and specialists, in order to give you the best results.

Any repair work which needs to be carried out should be done with the utmost care and attention.

For this reason we recommend that for any problem you contact the dealer who sold it to you, or our nearest authorized Service Centre, specifying the nature of the problem, the appliance model (**Mod.**), the product number (**Prod. No.**) and the serial number (**Ser. No.**) marked on the identification plate supplied in the injectors kit.

Original spareparts, certified by the product manufacturer and carrying this symbol are only available at our Service Centre and authorized spareparts shops.

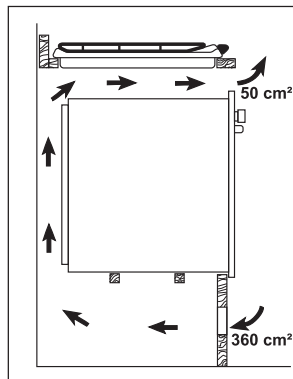


Fig. 9

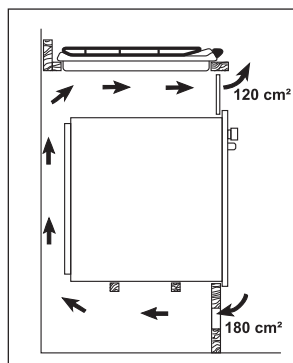


Fig. 10

