

# COOLZONE®



## Built-in Gas Hob

### CZ55573

## INSTALLATION AND OPERATING INSTRUCTIONS

The product may differ from the one illustrated but the installation and operation procedure remains the same

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# Introduction

Thank you for choosing this quality appliance. It has been designed to provide trouble-free service, provided it is installed and maintained correctly. This hob is for domestic use only.

Please read these instructions carefully before installing or using your appliance. It is advisable to keep your purchase and installation receipts with these instructions in a safe place for future reference. Included is some important safety information in addition to guidelines and recommendations to enable you to safely use your hob.

## FFD: Flame Failure Device

Please note that this appliance has been fitted with a flame failure device for your added safety and protection.

### What is a Flame Failure Device?

A Flame Failure Device is part of the gas burner system which detects if the flame is extinguished and then cuts off the gas supply to that burner. This is an additional safety device that has been fitted to your appliance.

### Why is there a Flame Failure Device?

CORGI has issued new regulations to its members, effective from 1st January 2008, stating that all gas cooking appliances (ovens and hobs) for use in flats and multiple person dwellings cannot be installed unless they contain a Flame Failure Device.

This appliance has been tested and certified to meet all applicable UK electrical and gas safety standards.

This appliance must be installed and connected in accordance with current installation regulations by a CORGI registered gas fitter or qualified service engineer.

If it is not installed and repaired properly you could be putting yourself and others in danger. It will also invalidate the guarantee.

**If you have any questions or need assistance, please telephone the Helpline on 0844 871 0011.**

When contacting the Helpline, please have the model number to hand.

# Unpacking

Carefully remove all the packaging and lift out the unit.

Check the appliance for any damage. If the unit has been damaged **do not use it** and contact the retailer from whom the appliance was bought.

Retain the packaging until the unit has been installed, removing it from the area of installation and keeping it out of the reach of children.

Dispose of all the packaging in accordance with your local authority guidelines as well as the old appliance that is being replaced – see safe hob disposal section.

# Before installation

Before any installation work can be carried out a number of requirements must be met.

Make sure that you or your installer are familiar with all the relevant building and fire regulation requirements before choosing the location of your appliance.

This appliance must be installed in accordance with the instructions to validate the guarantee.

Refer to the "Location" section for minimum clearances and safe placement of your hob.

# Location

## Position of the hob

The hob must be installed into a work surface, fitted with an opening cut into the surface, so that the top plate sits flush with the surface. It is best positioned directly above a 600mm wide fitted kitchen cabinet.

Avoid installing the appliance next to a fridge, freezer or boiler.

Gently rest the unit on a surface and determine the exact position of your appliance as follows:

## Safety requirements

This appliance must only be installed in an area with adequate ventilation.

Do not install the hob on a window-door axis or any position where strong draughts are likely.

Ensure that the surrounding material is heat resistant and non-combustible.

There must not be any plugs, wires or sockets in the wall directly above or behind the hob.

## Clearance space

Certain minimum clearances must be allowed for when planning the unit's location (Figure 1):

Beneath the work surface, allow the required clearance for appliances or units to be installed below.

There should be an open space above the hob to allow kitchen odours to disperse. A cooker hood may be installed to either absorb or extract the odours. The distance between the hob and the hood must not be less than **650mm** (Figure 1).

The distance between the hob and the back edge of the worktop should be no less than **50mm** (Figure 1).

Leave adequate clearance between the hob and adjacent cupboards (no less than **150mm**.)

To ensure that the hob is properly supported, the distance between the hob cutout and the worktop end should be no less than **60mm** (Figure 1).

It is best if the hob is surrounded by a work surface, giving safe space to rest a hot pan and space to turn handles so that they do not protrude into the walkway or become too hot over a neighbouring burner.

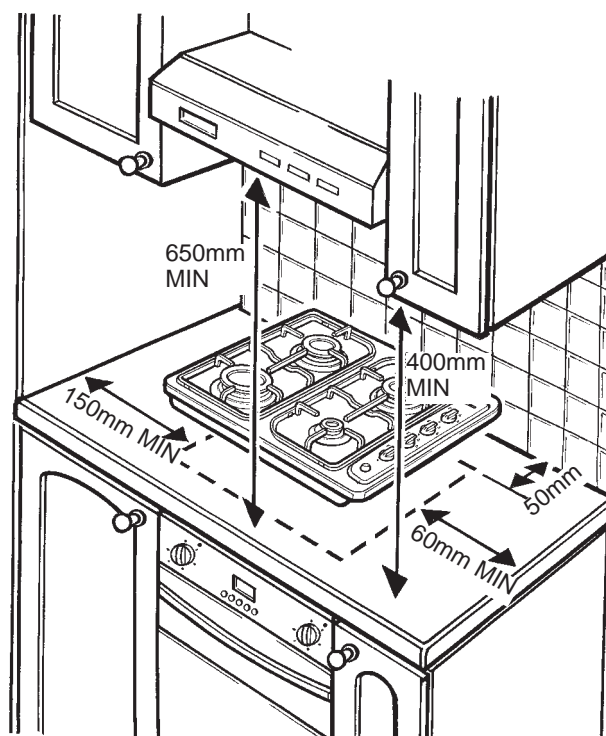


Figure 1

# Electricity supply

Once a satisfactory location has been established, the electrical supply to the appliance must be arranged beneath the work surface.

A switched 3-pin plug socket with an earth contact, if one does not already exist, should be installed beneath the work surface and near to the hob location, where it is easily accessible.

**WARNING: This appliance must be earthed. Connecting the hob to a socket without an earth contact may result in an electric shock**

This installation must be carried out in accordance with current I.E.E wiring regulations and Building Regulations (Part P).

The 3-pin socket should be close enough so that the appliance can be easily plugged in without stretching the mains supply cable.

The mains supply cable must be routed away from hot surfaces.

The mains voltage must correspond to that which is specified on the data plate.

# Cut-out

Once you have ensured that safety requirements are met, minimum clearances have been observed, and electrical supplies to the unit have been arranged, installation can begin.

A cut-out can be marked out on the surface as follows:

1. Cover the approximate area for the cut-out with masking tape.
2. Position the unit face down on the surface, ensuring that the top plate is exactly centred above the 600mm kitchen cabinet supporting the worktop, and that you have the correct clearance spaces around the hob.
3. Draw round the hob to mark the space that will be taken up by the top plate on the work surface.
4. Lift the unit away to a safe distance, and check that the outline produced corresponds with the hob dimensions (585 x 500) in Figure 2.
5. Mark the cut-out (565 x 480 as in Figure 2) onto the masked work surface. The cut-out line should be in a central position so that there is an even space of 10mm between the cut-out shape and the hob outline, all the way round (Figure 3).
6. Ensure that no pipes, hoses or wires are present as obstructions below the worktop, then cut the opening into your work surface exactly where you have marked the cut-out shape (Figure 4).
7. Remove the tape and ensure the area is clean and free of dust and debris.
8. Carefully lift the hob and place it into the cut-out opening to check for a good fit.

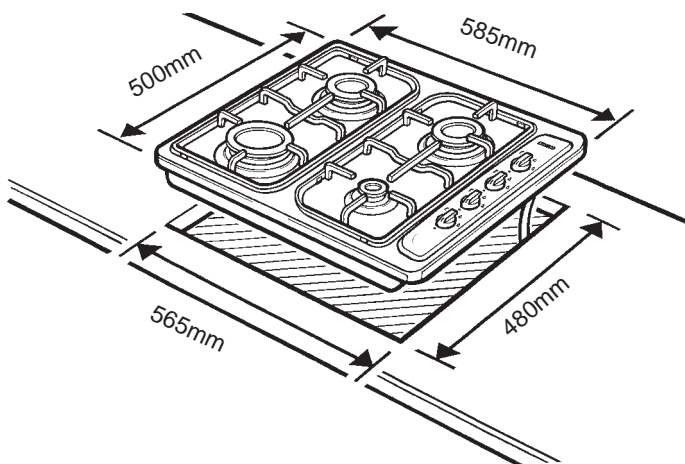


Figure 2

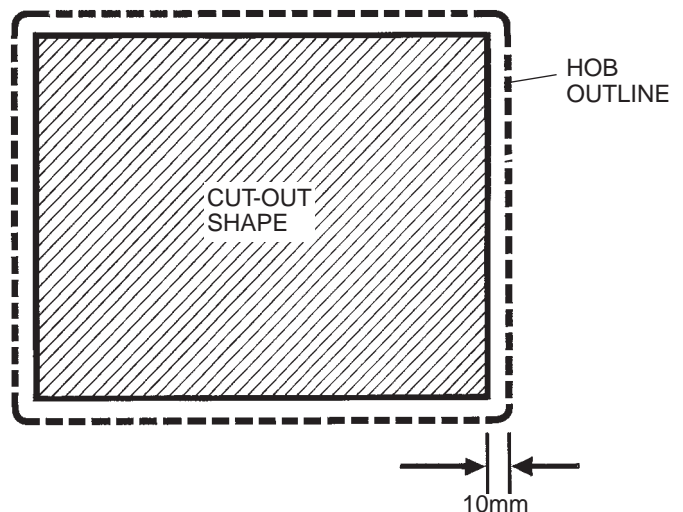


Figure 3

# Fitting the hob

1. Place the hob upside down on an adjoining surface.
2. Fit the clips onto the hob by sliding the notched end into the slot and loosely screwing the screw into the screw-hole (Figure 6). Turn the clips round so that they are in line with the hob (Figure 7).
3. Make sure that the underside edge of the hob is clean and dry.
4. Stick the foam sealing strip around the underside of the hob, 5mm in from the edge, removing the adhesive backing as you go (Figure 7). When the sealant has been stuck round all four sides and meets up with itself, trim off any excess sealing strip, leaving a neat join.
5. You may wish to add a thin bead of clear silicone sealant around the underside edge of the hob.
6. Turn the hob over and place it in centralised position in the cut-out hole, making sure that the electricity supply cable and plug are clear of the base of the hob and any other possible heat source.
7. Turn the clips, making sure that the clips grip the worktop, and then tighten the screws (Figure 8).
8. If necessary, finish the bead of sealant with a suitable tool while it is still workable.

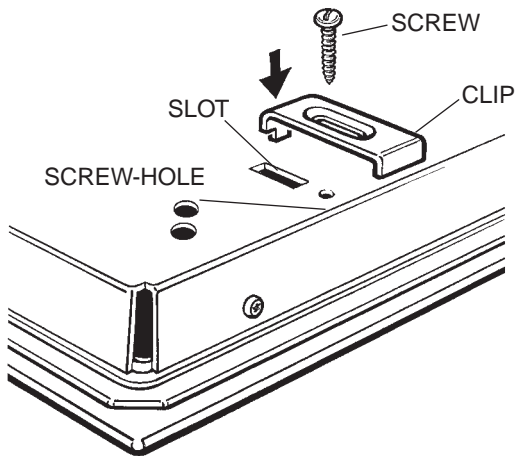


Figure 6

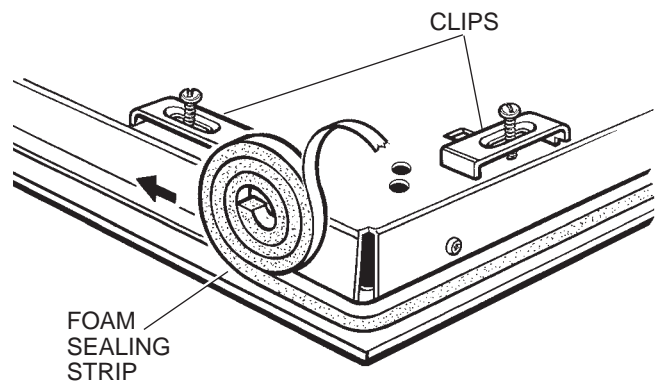


Figure 7

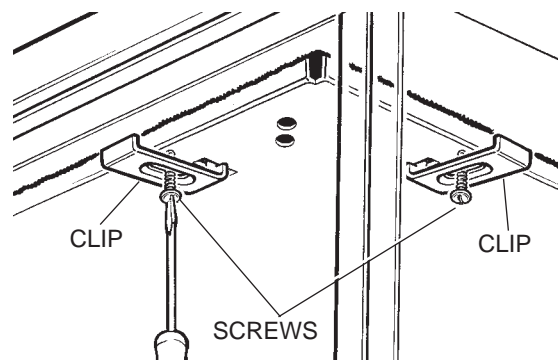


Figure 8

# Gas supply connection

**PLEASE NOTE:** Connection of the gas supply, adjustment, cleaning and tap servicing should **ONLY** be carried out by a CORGI registered gas fitter or qualified service engineer, in accordance with the latest regulations.

There are two installation options:

## Connection to natural gas supply

The hob comes ready for connection to a piped supply of natural gas, and should only be connected by a CORGI registered gas fitter or qualified service personnel, in accordance with the latest regulations.

Before connecting the hob to the gas supply system, ensure that the appliance is compatible with the local distribution conditions (nature of the gas and gas pressure). In the event of incompatibility, consult a CORGI registered installer to make the necessary adaptations or adjustments.

## Connection to an LPG cylinder

Alternatively, the hob can be connected to an LPG cylinder. In this case, the LPG injector jets (supplied) should be fitted by the qualified service engineer. Use a rubber hose with a safety certificate to connect the appliance to the LPG cylinder.

Every time the hob has been connected to an LPG cylinder, check the cylinder valve for soundness and the connection of the regulator to the cylinder and also its operation.

**WARNING:** Under no circumstances should the gas tightness be checked by means of a naked flame (e.g with a match or candle) as there is a danger of explosion.

**WARNING:** Before starting any adjustments or changing the injectors, disconnect the appliance from gas and mains electricity supply.

# Electrical connection

Once the gas supply has been connected, plug the hob into the 3-pin socket, and switch the socket ON.

# Preparation

1. Remove the remnants of any stickers, glue and adhesive tape from the surfaces of the hob and the burners, with warm water and washing-up liquid.
2. Ensure that all elements of the burners are positioned correctly.

The hob is now ready for use.

# Please read safety notes before using the hob



- Make sure you understand what the controls do before using the hob.
- Always switch off the burners when not in use
- Be careful when operating the hob and take care to avoid touching hot burners.
- Ensure that the cables of other household appliances, used near the hob, are away from its hot burners.
- Place pans centrally on the burners and position them so that the handles cannot accidentally be caught or become heated by other burners
- Keep the hob clean as a build up of grease or fat from cooking can cause a fire.
- Allow the hob to cool before cleaning.
- Never leave children unsupervised where the hob is installed as the appliance will get hot during and after use.
- Never allow anyone to sit or stand on the hob or the surrounding work surface.
- Never store chemicals, food stuffs or pressurised containers in cabinets above or next to the hob.
- Never place flammable or plastic items on or near the hob.
- Never use the hob as a room heater.
- Never use the hob for any purpose other than the cooking of food.



## Fire safety

Never fill a deep fat frying pan more than 1/3 full of oil

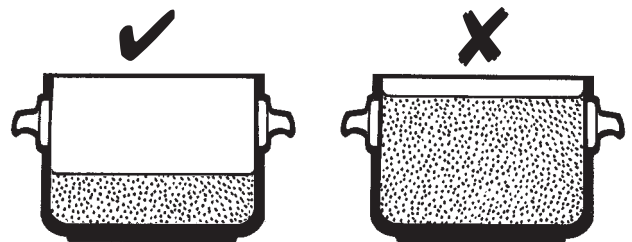
**Do not leave unattended while cooking!**

**In the event of a cooking pan fire:**

1. Turn off the hob burners.
2. Cover the pan with a fire blanket or damp cloth.
3. Leave the pan to cool for at least an hour before you try to move it.

**Never use a fire extinguisher to put out a pan fire** (the force of the extinguisher could tip the pan over.)

**Never use water to put out oil or fat pan fires.**





# Using the hob

## Before using your hob for the first time:

Read the operating and safety instructions thoroughly.

If you have not already done so, follow the steps in the "Preparation" section on page 7 so that the cooker is ready for use.

Before switching on a burner, make sure that the selector knob you are using corresponds to the burner you wish to switch on (Figure 9).



**PLEASE NOTE: This hob is equipped with a flame failure device. This ensures that no gas escapes if the flames are extinguished.**

## Igniting the burners

To ignite a burner press and turn the corresponding control knob anti-clockwise until the high flame position is reached. Hold the control knob down until the burner ignites, and keep the knob held down for 10 seconds (Figure 10).

## Adjusting the flame

Adjust the flame size by turning the control knob (Figure 10). Use the appropriate level of flame for the type of cooking you are doing and use suitable sizes of pan for the different burners.

The size of the flame should only be regulated within the range between  and  (Figure 10).

## Turning off the burners

To turn off the burner, turn the control knob clockwise to the  position.

## Resetting the Flame Failure Device

If this device does not detect a flame, the gas supply to the burner will automatically be turned off. To reset, turn off the corresponding burner control knob, wait for 30 seconds, and then ignite the burner following the instructions above.

## Burners supplied from an LPG cylinder

Before lighting the first burner, open the valve on the LPG cylinder. Then light the burner using the method described above.

When closing the flow of gas, before turning off the last burner close the valve on the LPG cylinder. When the flame has gone out, close the tap of that burner.

When the hob is not in use the valve of the LPG cylinder should be closed.

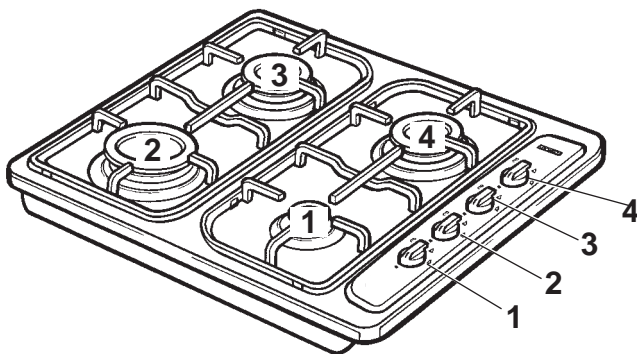


Figure 9

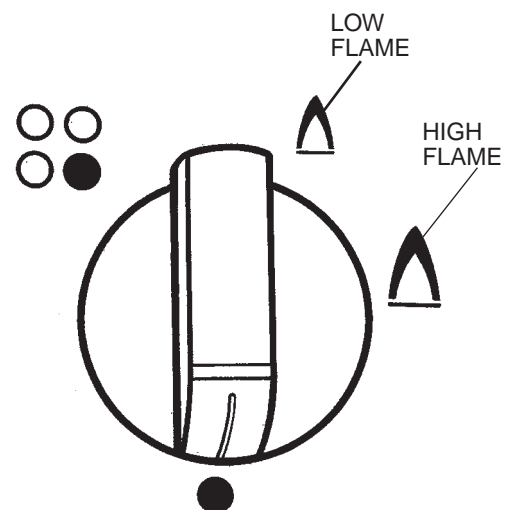


Figure 10

# Pan types

For best results and good use of energy:



- Use good quality cooking pans with thick flat bases. This gives the most efficient energy transfer from the hob burners.
- Use pans of the correct diameter. The flame should cover only 2/3 of the pan base.
- Use pans which are large enough for the amount of food being cooked to ensure that they do not boil over and cause unnecessary cleaning
- Use a correctly fitting lid when boiling or stewing to contain heat and improve boiling times.



- Never use recessed or ridged base pans. This wastes energy and gives a longer cooking time
- Never allow flames to lick up the sides of your pan. In this case, the pan is too small for the burner and energy is being wasted
- Do not heat an empty pan, as this will damage and discolour the cooking surface at the bottom of the pan.

# Care of burners

Before removing a pan from a burner, reduce the flame or turn the burner off completely.

Burners and ignitor tips should be kept clean as dirt adversely affects their performance.

# Cleaning the hob

Clean the burners regularly and after each spillage to remove cooking residues and dirt.

Clean the hob regularly to maintain its working condition and aesthetic appearance.

When cleaning the hob, do not use harsh abrasives, caustic cleaners or sharp objects.

Burners and ignitors should always be kept clean and dry to ensure proper performance.

**WARNING: Switch off the hob at the mains electricity supply before cleaning.**

## Cleaning the pan support

Remove the pan support from the hob after use. Put it in warm soapy water for some time, then wash and dry it.

## Cleaning the burners

Remove the caps and rings, putting them separately in warm soapy water. After cleaning, check that the burner ports are clear (Figure 11).

The body near the injector should always be clean. Dirt accumulating around the injector may clog it, as a result of which, the burner will not light, or will light only with a small flame. To clean the injector use a brush soaked in a suitable commercial solvent.

Dry all the elements of the burner carefully as wet elements may not light properly. Assemble clean and dry burners, carrying out the disassembly steps in the reverse order.

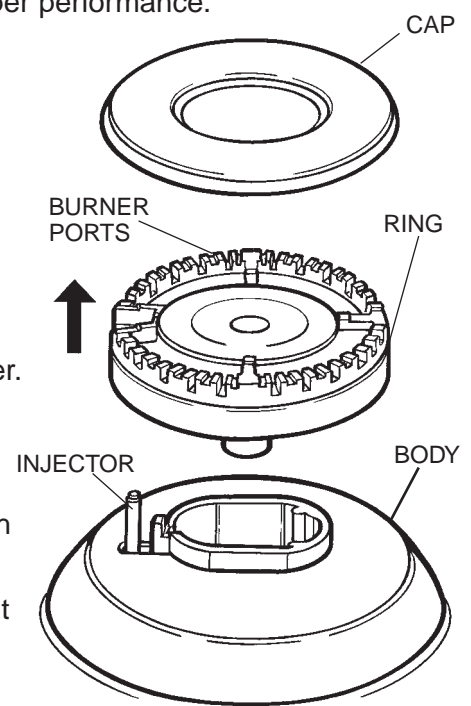


Figure 11

# Mains lead replacement

Do not attempt to repair or replace the mains connecting cable yourself, consult a qualified electrician.

## Plug replacement

This product is supplied with a fitted plug which contains a 3A fuse. If you are simply replacing the fuse, you must use a 3A fuse which has been approved by ASTA to BS1362.

If the plug does not fit the socket or becomes damaged, a new plug must be fitted. Replace the original plug with the correct plug for your socket. If this is a 3-pin (square pin) 3A (BS1363) plug, you must make sure that it is fitted with an ASTA approved 3A fuse. If another type of plug is used, it must be protected by a 5A fuse, either in the plug or at the distribution board.

1. Remove the existing fitted plug.

2. The wires in the mains lead supplied with this appliance are coloured in accordance with the following code:

GREEN/YELLOW = EARTH (E)    BLUE = NEUTRAL (N)    BROWN = LIVE (L)

### This product must be earthed

As the colours of the wires in the mains lead may not correspond with the colour markings identifying the terminals in your new plug, proceed as follows.

The wire which is coloured GREEN or GREEN/YELLOW must be connected to the terminal which is marked with the letter E or E symbol or coloured GREEN or GREEN/YELLOW.

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter N or coloured BLACK or BLUE.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured RED or BROWN.

3. Ensure that the connections are tight and that no loose strands are left out of the terminals.

**IF IN ANY DOUBT CONSULT A QUALIFIED ELECTRICIAN.**

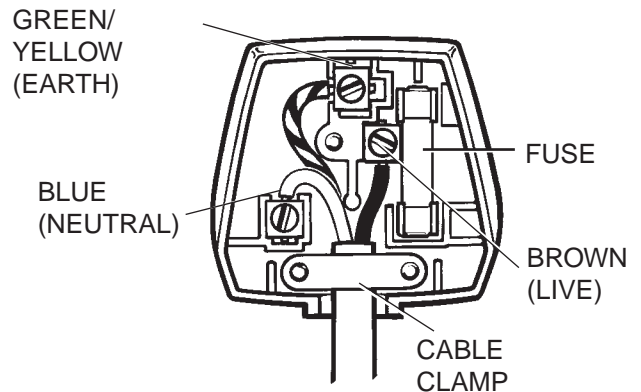


Figure 11 - Plug wiring

# Troubleshooting guide

If you are experiencing problems with your hob, check the following problems and solutions below before contacting the Helpline.

<b>Problem</b>	<b>Solution</b>
Ignition does not work (on all burners).	Check that:  The electric plug is in the mains socket and is switched to ON.  Other appliances are working to determine if there is a general power failure.  The circuit breaker in the distribution box has not tripped.  (If the electricity supply has failed, burners may be lit with a match.)
Ignition does not work (one burner).	Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports.  Clean away any debris with a dry nylon brush such as an old toothbrush. Any water on the burner should be dried with a cloth.
Pans are slow to boil or will not simmer.	Check that your pans conform to the recommendations in these instructions.

## Safe hob disposal

To help the environment, Local authority instructions should be followed for the disposal of your product

## Customer Helpline

For help and assistance regarding your appliance please telephone **0844 871 0011**.

## Specification

Supply Voltage: 230V ~ 50Hz

Burner Total Equivalent Power: 7500W

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**Customer Service, Unit B1, Senator Point, South Boundary Road,  
Knowsley, LIVERPOOL L33 7RS  
HELPLINE TEL: 0844 871 0011  
Monday to Friday (8.30am to 5pm)**

We continuously try to improve our products for the benefit of our customers.  
For this reason we reserve the right to make changes to any product at any time, without notice.  
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