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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.

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**

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

<table>
<thead>
<tr>
<th>sensor field</th>
<th>function</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>To activate and deactivate the appliance.</td>
</tr>
<tr>
<td>2</td>
<td>To activate the cooking zone.</td>
</tr>
<tr>
<td>3</td>
<td>To increase or decrease the heat setting.</td>
</tr>
<tr>
<td>4</td>
<td>A heat setting display To show the heat setting.</td>
</tr>
</tbody>
</table>

**Heat setting displays**

<table>
<thead>
<tr>
<th>Display</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>The cooking zone is deactivated.</td>
</tr>
<tr>
<td></td>
<td>The cooking zone operates.</td>
</tr>
<tr>
<td></td>
<td>There is a malfunction.</td>
</tr>
<tr>
<td></td>
<td>A cooking zone is still hot (residual heat).</td>
</tr>
<tr>
<td></td>
<td>The Automatic Switch Off function operates.</td>
</tr>
</tbody>
</table>
Residual heat indicator

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

**Daily use**

**Activation and deactivation**
Touch 1 for 1 second to activate or deactivate the appliance.

**Automatic Switch Off**
The function stops the hob automatically if:
- all cooking zones are off ．
- you do not set the heat setting after you start the hob.

**Automatic Switch Off times**

<table>
<thead>
<tr>
<th>Heat setting</th>
<th>1 - 2</th>
<th>3 - 4</th>
<th>5</th>
<th>6 - 9</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stops after</td>
<td>6 hours</td>
<td>5 hours</td>
<td>4 hours</td>
<td>1.5 hours</td>
</tr>
</tbody>
</table>

**The cooking zone selection**
To set the cooking zone touch the sensor field  related to this zone. The display highlights the heat setting indication ( 0 ).

**The heat setting**
Set the cooking zone. 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.

**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**

- 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.

www.zanussi.com
### Heat setting

<table>
<thead>
<tr>
<th>Heat setting</th>
<th>Use to:</th>
<th>Time</th>
<th>Hints</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Keep warm the food you cooked</td>
<td>as required</td>
<td>Put a lid on a cookware</td>
</tr>
<tr>
<td>1-2</td>
<td>Hollandaise sauce, melt: butter, chocolate, gelatine</td>
<td>5-25 min</td>
<td>Mix from time to time</td>
</tr>
<tr>
<td>1-2</td>
<td>Solidify: fluffy omelettes, baked eggs</td>
<td>10-40 min</td>
<td>Cook with a lid on</td>
</tr>
<tr>
<td>2-3</td>
<td>Simmer rice and milkbased dishes, heating up ready-cooked meals</td>
<td>25-50 min, 5-25 min</td>
<td>Add the minimum twice as much liquid as rice, mix milk dishes part procedure through</td>
</tr>
<tr>
<td>3-4</td>
<td>Steam vegetables, fish, meat</td>
<td>20-45 min</td>
<td>Add some tablespoons of liquid</td>
</tr>
<tr>
<td>4-5</td>
<td>Steam potatoes</td>
<td>20-60 min</td>
<td>Use max. ¼ l water for 750 g of potatoes</td>
</tr>
<tr>
<td>4-5</td>
<td>Cook larger quantities of food, stews and soups</td>
<td>60-150 min</td>
<td>Up to 3 l liquid plus ingredients</td>
</tr>
<tr>
<td>6-7</td>
<td>Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts</td>
<td>as necessary</td>
<td>Turn halfway through</td>
</tr>
<tr>
<td>7-8</td>
<td>Heavy fry, hash browns, loin steaks, steaks</td>
<td>5-15 min</td>
<td>Turn halfway through</td>
</tr>
<tr>
<td>9</td>
<td>Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep-fry chips</td>
<td>as necessary</td>
<td></td>
</tr>
</tbody>
</table>

### 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 surface 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

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause</th>
<th>Remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td>You cannot activate the appliance or operate it.</td>
<td>The appliance is not connected to an electrical supply or it is connected incorrectly.</td>
<td>Check if the appliance is correctly connected to the electrical supply (refer to connection diagram).</td>
</tr>
<tr>
<td></td>
<td>You touched 2 or more sensor fields at the same time.</td>
<td>Touch only one sensor field.</td>
</tr>
<tr>
<td></td>
<td>There is water or fat stains on the control panel.</td>
<td>Clean the control panel.</td>
</tr>
<tr>
<td>The appliance deactivates.</td>
<td>You put something on the sensor field 📋.</td>
<td>Remove the object from the sensor field.</td>
</tr>
<tr>
<td>The residual heat indicator does not come on.</td>
<td>The cooking zone is not hot because it operated only for a short time.</td>
<td>If the cooking zone operated sufficiently long to be hot, speak to the service centre.</td>
</tr>
<tr>
<td>The sensor fields become hot.</td>
<td>The cookware is too large or you put it too near to the controls.</td>
<td>Put large cookware on the rear cooking zones if necessary.</td>
</tr>
<tr>
<td>📋 comes on.</td>
<td>The Automatic Switch Off operates.</td>
<td>Deactivate the appliance and activate it again.</td>
</tr>
<tr>
<td>🟢 and a number come on.</td>
<td>There is an error in the appliance.</td>
<td>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.</td>
</tr>
</tbody>
</table>

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.

### 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 assembled the appliance into correct built-in units and work surfaces that align to the standards.
Connection cable

- Use the correct mains cable of type H05BB-F Tmax 90°C (or higher) for a single phase or two phase connection.

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

Assembly

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Technical information

Model ZEV6240FBA
Typ 55 HAD 54 AO
Ser.Nr. ...........

Prod.Nr. 942 116 605 00
220-240 V 50-60 Hz
Made in China
6.5 kW

ZANUSSI
## Cooking zones power

<table>
<thead>
<tr>
<th>Cooking zone</th>
<th>Nominal Power (Max heat setting) [W]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Right rear — 180 mm</td>
<td>1800 W</td>
</tr>
<tr>
<td>Right front — 145 mm</td>
<td>1200 W</td>
</tr>
<tr>
<td>Left rear — 145 mm</td>
<td>1200 W</td>
</tr>
<tr>
<td>Left front — 210 mm</td>
<td>2300 W</td>
</tr>
</tbody>
</table>

## 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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### GREAT BRITAIN & IRELAND - Guarantee/Customer Service

**Standard guarantee conditions:**

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer’s instructions.
- Appliance hasn’t been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee.
- Any appliance or defective part replaced shall become the Company’s property.
- This guarantee is in addition to your statutory and other legal rights.

**Exclusions**

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux Service and Spare Parts. Please contact your local Service Force Centre: 08445 616 616 (Call will be routed to Service Force Centre)
covering your postcode area). For address of local Service Force Centre and further information, please visit: www.serviceforce.co.uk
Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

www.electrolux.com

<table>
<thead>
<tr>
<th>Customer Care Department,</th>
<th>Tel: (Calls may be recorded for training purposes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electrolux</td>
<td>08445 613 613</td>
</tr>
<tr>
<td>AEG-Electrolux</td>
<td>08445 611 611</td>
</tr>
<tr>
<td>Zanussi-Electrolux</td>
<td>08445 612 612</td>
</tr>
</tbody>
</table>

For Customer Service in The Republic of Ireland please contact us at the address below:
Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

www.electrolux.com

Albania                      +35 5 4 261 450  
Rruga “Kavajës”, ish-parku autobuzëve, Tiranë

Belgique/België/Belgien      ++32 27162444  
Raketstraat 40, 1130 Brussel/Bruxelles

Česká republika             +420 261 302 261  
Budějovická 3, Praha 4, 140 21

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<table>
<thead>
<tr>
<th>Country</th>
<th>Phone Number</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>Danmark</td>
<td>+45 70 11 74 00</td>
<td>Streelinsvej 38-40, 7000 Fredericia</td>
</tr>
<tr>
<td>Deutschland</td>
<td>+49 180 32 26 622</td>
<td>Fürther Str. 246, 90429 Nürnberg</td>
</tr>
<tr>
<td>Eesti</td>
<td>+37 2 66 50 030</td>
<td>Pärnu mnt. 153, 11624 Tallinn</td>
</tr>
<tr>
<td>España</td>
<td>+34 902 11 63 88</td>
<td>Carretera M-300, Km. 29,900 Alcalá de Henares Madrid</td>
</tr>
<tr>
<td>France</td>
<td>08 92 68 24 33 (0.34€/min)</td>
<td><a href="http://www.electrolux.fr">www.electrolux.fr</a></td>
</tr>
<tr>
<td>Great Britain</td>
<td>+44 8445 616 616</td>
<td>Addington Way, Luton, Bedfordshire LU4 9QQ</td>
</tr>
<tr>
<td>Hellas</td>
<td>+30 23 10 56 19 70</td>
<td>4, Limnou Str., 54627 Thessaloniki</td>
</tr>
<tr>
<td>Hrvatska</td>
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<td>Slavonska avenija 3, 10000 Zagreb</td>
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<td>+353 1 40 90 753</td>
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<td>Italia</td>
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<td>C.so Lino Zanussi, 26 - 33080 Porcia (PN)</td>
</tr>
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<td>Latvija</td>
<td>+371 67313626</td>
<td>Kr. Barona iela 130/2, LV-1012, Riga</td>
</tr>
<tr>
<td>Lietuva</td>
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<td>Ozo 10a, LT-08200 Vilnius</td>
</tr>
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<td>Luxembourg</td>
<td>+352 42 431 301</td>
<td>Rue de Bitbourg, 7, L-1273 Hamm</td>
</tr>
<tr>
<td>Magyarország</td>
<td>(06-1)467-3205</td>
<td>H-1142 Budapest XIV, Erzsébet királyné útja 87</td>
</tr>
<tr>
<td>Nederland</td>
<td>+31 17 24 68 300</td>
<td>Vennootsweg 1, 2404 CG - Alphen aan den Rijn</td>
</tr>
<tr>
<td>Norge</td>
<td>+47 81 5 30 222</td>
<td>Risløkku ntr. 2 , 0508 Oslo</td>
</tr>
<tr>
<td>Österreich</td>
<td>0810 955030</td>
<td>Herziggasse 9, 1230 Wien</td>
</tr>
<tr>
<td>Polska</td>
<td>+48 22 43 47 300</td>
<td>ul. Kolejowa 5/7, Warszawa</td>
</tr>
<tr>
<td>Portugal</td>
<td>+35 12 14 40 39 39</td>
<td>Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos</td>
</tr>
<tr>
<td>Romania</td>
<td>+40 21 451 20 30</td>
<td>Str. Garri Progresului 2, S4, 040671 RO</td>
</tr>
<tr>
<td>Schweiz - Suisse - Svizzera</td>
<td>+41 62 88 99 111</td>
<td>Industriestrasse 10, CH-5506 Magenwil</td>
</tr>
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<td>Slovenija</td>
<td>+38 61 24 25 731</td>
<td>Gerbičeva ulica 110, 1000 Ljubljana</td>
</tr>
<tr>
<td>Slovensko</td>
<td>+421 23 14 13 34-5</td>
<td>Electrolux Slovakia s.r.o., Electrolux Domáce spotrebičë SK, Galvaniho 17/B, 821 04 Bratislava</td>
</tr>
<tr>
<td>Suomi</td>
<td>030 600 5200</td>
<td>Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min</td>
</tr>
<tr>
<td>Sverige</td>
<td>+46 (0)771 76 76 76</td>
<td>Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm</td>
</tr>
<tr>
<td>Türkiye</td>
<td>+90 21 22 93 10 25</td>
<td>Tarlabası caddesi no : 35 Taksim İstanbul</td>
</tr>
<tr>
<td>Россия</td>
<td>8-800-200-3589</td>
<td>129090 Москва, Олимпийский проспект, 16, БЦ &quot;Олимпик&quot;</td>
</tr>
<tr>
<td>Україна</td>
<td>+380 44 586 20 60</td>
<td>04074 Київ, вул.Автозаводская, 2а, БЦ &quot;Алкон&quot;</td>
</tr>
</tbody>
</table>