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cooking

USE AND  
CARE GUIDE

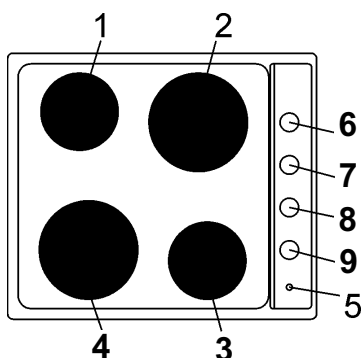
**MODEL NO.**  
EPZ4EESXV



EMBRACE EUROPEAN QUALITY+PASSION  
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# DESCRIPTION OF THE HOT PLATES

## MODELS: EPZ4EESX - EPZ4EEWH



- |  |        |
|--|--------|
| 1 Rapid plate Ø 145 of   | 1500 W |
| 2 Rapid plate Ø 180 of   | 2000 W |
| 3 Normal plate Ø 145 of  | 1000 W |
| 4 Normal plate Ø 180 of  | 1500 W |
| 6 Control knob for electric plate n° 2                           |        |
| 7 Control knob for electric plate n° 1                           |        |
| 8 Control knob for electric plate n° 4                           |        |
| 9 Control knob for electric plate n° 3                           |        |
| 5 Warning light indicating that one or more plates are operating |        |

# USE

## 1) SWITCHING ON THE ELECTRIC PLATES

The hobs may be equipped with three types of electric plates: normal, thermostat and rapid plates indicated by a red mark. The normal plates and the rapid plates are controlled by a 7 - position switch (see fig. 1).

Switch on the plates by turning the knob to the required position.

A diagram is screen-printed on the front panel. This diagram indicates to which electric plate the

knob in question corresponds (see fig. 1).

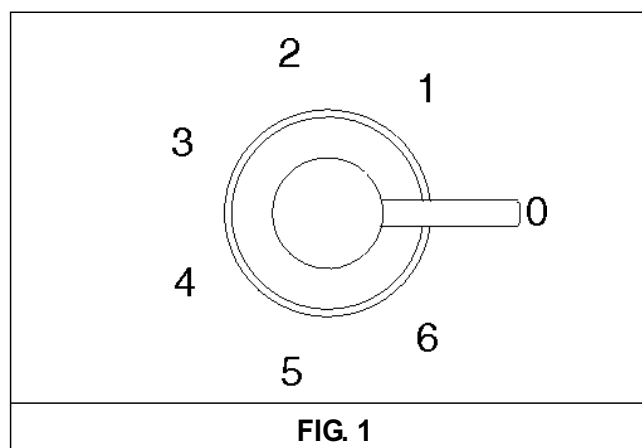
A red warning light will come on to indicate that the plate has been ignited.

## 2) HOW TO USE THE ELECTRIC PLATES

A purely indicative plate regulation chart is given below.

**TABLE**

NORMAL AND RAPID PLATE	HEAT INTENSITY	POSSIBLE COOKING PROCESSES
0	Off	
1	Weak	To dissolve butter, chocolate, etc.. To heat small amounts of liquid.
2	Low	To heat larger amounts of liquid. To prepare cremes and sauces requiring long slow cooking times.
3	Slow	To thaw frozen foods and prepared stews, heat to boiling point or simmer.
4	Medium	To heat foods to boiling point. To brown delicate meats and fish.
5	Strong	For escalopes and steaks. To simmer large amounts of food.
6	High	To bring large amounts of liquid to the boil. For frying.



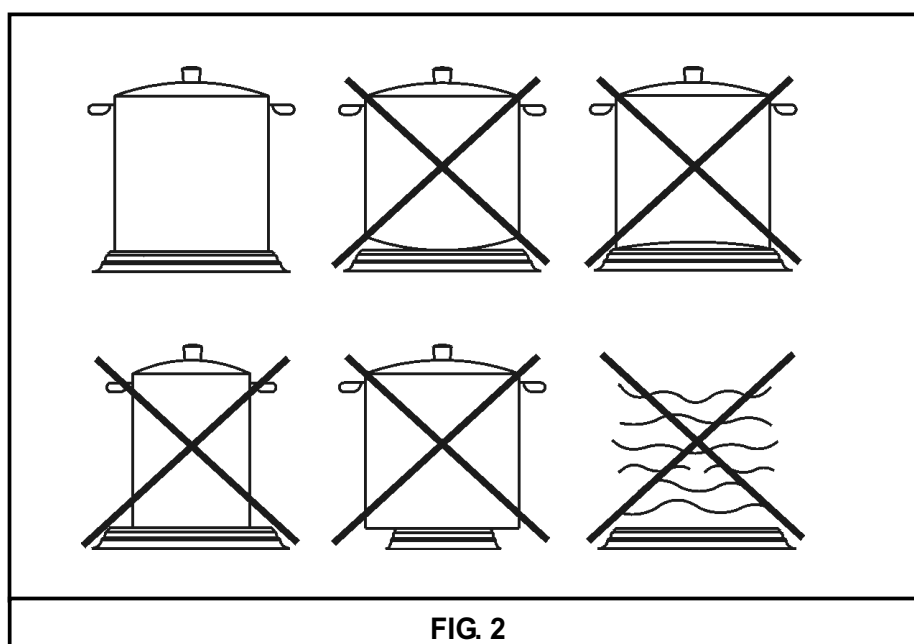
# USE

## WARNINGS:

*when the plate is switched on for the first time, or if it has remained unused for a long period, it should be dried for 30 minutes on switch position n° 1. This will eliminate any moisture that may have been absorbed by the insulating material.*

*To correctly use the appliance, remember:*

- *to place a pan on the plate before switching it on.*
- *To always use pans with flat and very thick bottoms (see fig. 2).*
- *To never use pans that are smaller than the plate diameters.*
- *To dry the bottom of the pan before placing it on the plate.*
- *Never leave the appliance unattended when the plates are being used. Particularly make sure that the pan handles are safely positioned and keep a check on foods requiring oil and grease to cook, since these products can easily catch fire.*
- *The machine must not be used by people (including children) with impaired mental or physical capacities, or without experience of using electrical devices, unless supervised or instructed by an expert adult responsible for their care and safety. Children should not be allowed to play with the equipment.*
- *The plates will remain hot for a period of time after use. Never touch them with the hands or other objects in order to prevent burns.*
- *Immediately disconnect the appliance from the electricity main if cracks are noted on the surfaces of the plates.*
- *If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened.*
- *If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.*
- *The appliance must not be operated with an external timer or a separate remote-control system.*
- *Do not attempt to change the technical characteristics of the product because it can be dangerous.*
- *If you should not to use this appliance any more (or replace an old model), before disposing of it, make it inoperative in conformity with current law on the protection of health and the prevention of environmental pollution by making its dangerous parts harmless, especially for children who might play on an abandoned appliance.*



## USE

### WARNINGS AND ADVICE FOR THE USER:

- *do not touch the appliance with wet or damp hands or feet;*
- *do not use the appliance barefoot;*
- *the manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use;*
- *after using the cook top, make sure that the knob is in the closed position.*

**Warning: during operation the work surfaces of the cooking area become very hot: keep children away!**

### CORRECT USE OF THE ELECTRIC PLATES

#### *When using the electric plates, you must:*

- *absolutely not operate them empty (without a container);*
- *try not to pour liquids on the plates when they are hot;*
- *cook with a cover whenever possible to save electricity;*
- *an indicator light near the knob shows when the electric plates are turned on.*

**Never cook food directly on the electric plates but always in a pot or container.**

## CLEANING

### IMPORTANT:

*always disconnect the appliance from the electricity main before carrying out any cleaning operation.*

### 3) HOT PLATE

If you want to preserve the surface clean and bright, periodically wash the hot plate with lukewarm soapy water.

Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders.

Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

### AVVERTENZE:

- *correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the plate clean and bright. The operation will also prevent the formation of rust.*
- *Any liquid overflowed the pans, must be always remove with a rag.*
- *Don't use steam jets for the equipment cleaning.*
- *Burned food on an electric plate must be removed dry.*
- *After use, pour a little lukewarm oil on the plate and wipe it with a cloth.*

# INSTALLATION

**Installation and maintenance must only be carried out by a qualified technician.**

**Incorrect installation could cause damage to persons, property and animals for which the manufacturer cannot be held responsible.**

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. If in doubt, do not use the appliance and contact qualified personnel.

**Never leave the packaging materials (cardboard, bags, polystyrene foam, staples, etc.) within children's reach since they could become a potential source of danger.**

**CAUTION: surface temperature may exceed 95 °C. To avoid a hazard, underbench access must be restricted. When installing a cooktop above a cupboard or drawer, a dividing shelf as picture in Fig. 3 must be installed. If installing above an underbench oven this is not required.**

## 4) INSTALLING

Installation in accordance with local regulations.

The cut-out size for this appliance is 473 x 553 see fig. 3.

Remember that the cabinet can only withstand a temperature of 120 °C.

If a rangehood is installed above the hob, please look at the hood manufacturer instructions regarding the minimum distance between hood and hob (fig. 4).

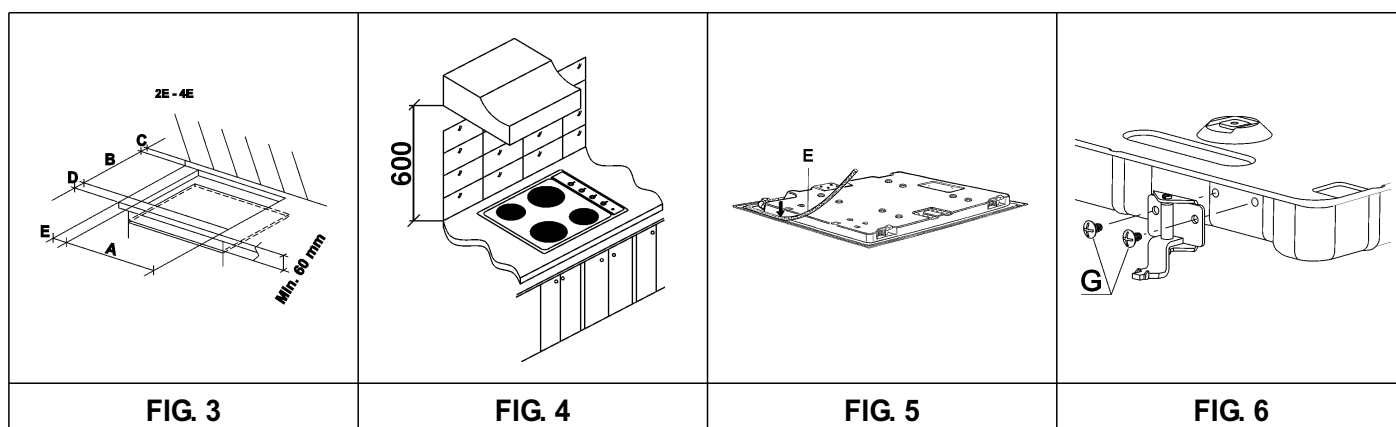
## 5) FIXING THE HOB

The hob has a special seal which prevents liquids from getting into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hob and correctly position seal "E" (fig. 5) under the edge of the hob itself, so that the outer part of the seal perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hob, pressing it into place with the fingers.
- Remove the strip of protective paper from the seal. Fit the hooks into their relative housings in the unit and set the hob into the hole in the cabinet. Lock it in place with the fixing screws "G" (see fig. 6).

**COMPLY WITH THE DIMENSIONS (mm)**

	A	B	C	D	E
<b>4E</b>	553	473	63.5	63.5	63.5 min.



# INSTALLATION

## 6) ELECTRICAL CONNECTIONS

**IMPORTANT: the appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.**

**Electrical connection must be carried out in compliance with the specifications and provisions in force.**

Before proceeding with the connections, check that:

- the voltage matches the value shown on the specification plate and the section of the wires of the electrical system can support the load, which is also indicated on the specification plate.
- the electrical capacity of the mains supply and current sockets suit the maximum power rating of the appliance (consult the data label applied to the underside of the hot plate).
- The socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

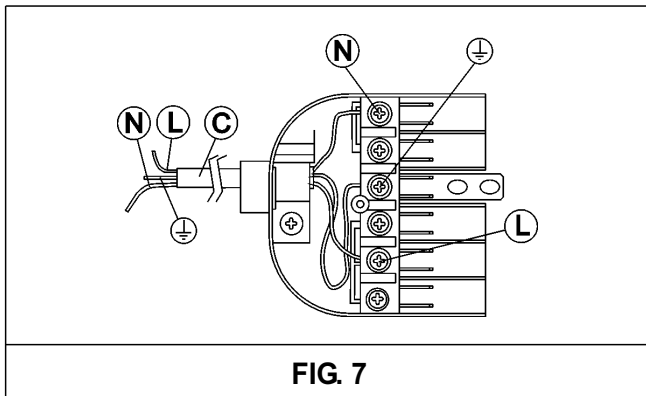


FIG. 7

**When connection to the electricity main is made by using a socket (gas version only):**

- fit a standard plug to power cable (if supplied). This plug should be able to bear the load indicated on the data label. Connect the wires according to the diagram in fig. 7, remembering to comply with the following instructions:

**Letter L (live) = brown wire;**

**Letter N (neutral) = blue wire;**

**Earth symbol  $\oplus$  = green - yellow wire.**

- The powering cable must be positioned so that it is never able to reach an overtemperature of 75 K in any part.

- Never use reductions, adapters or shunts for the connection since these could cause false contacts and dangerous overheating.
- The outlet must be accessible after the built-in.

**When the appliance is connected straight to the electricity main:**

- install an omnipolar cutout between the appliance itself and the main. This circuit-breaker should be sized according to the rating of the appliance and the opening between its contacts should be at least 3 mm.
- Remember that the earth wire must not be cutout by the switch.
- The electrical connection may also be protected by a high sensitivity differential switch.

Installers are strongly advised to connect the yellow- green earthing wire to an efficient earthing system.

The manufacturer cannot be responsible for the missing earthing of the appliance.

**Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.**

**If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.**

### WARNINGS:

The manufacturer cannot be responsible for the missing earthing of the appliance.

**Electrical connection must be carried out in compliance with local regulations.**

**This appliance must be connected directly to the mains supply.**

**Ensure the appliance is installed by an authorised person in accordance with AS/NZS 3000 wiring rules.**

# CONVERSIONS

**Disconnect the appliance from the mains supply prior to any conversions being carried out.**

## 7) CHANGING THE TYPE OF POWER SUPPLY

Although they leave our factory preset for single-phase connection, certain appliances may be converted to the three phase system.

Comply with the following instructions:

**a)** remove the hotplate from the top of the cabinet, overturn it, unscrew screw "Z" and remove under part (see fig. 8).

**b)** Shift connecting plate on terminal according to the following chart. This chart is also affixed to the hob.

**c)** Insert a supply cable of adequate section (see chart par. 8) through core hitch on the terminal board. The cable should be able to withstand 150 °C.

**d)** Connect the phase and earth wires to the relative terminal board.

**e)** Fix the supply cable in place using clamp.

**f)** Refit the hotplate, complying with the above instructions in reverse.

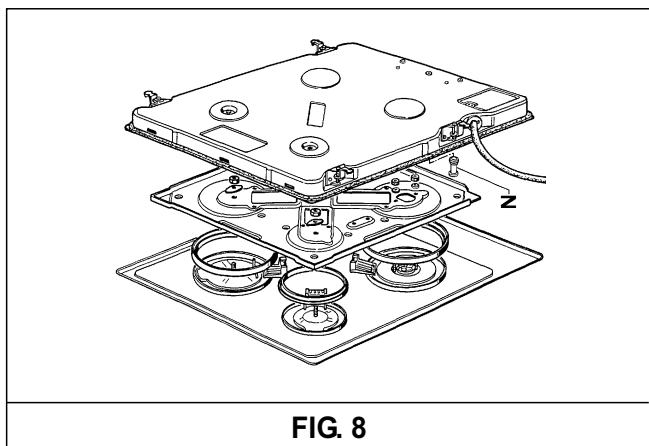


FIG. 8

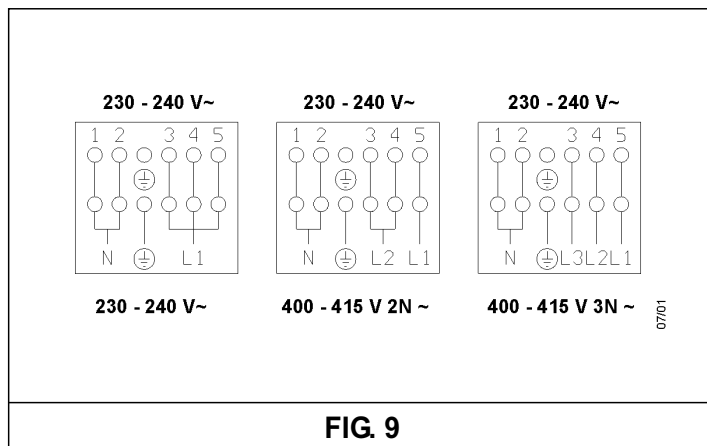


FIG. 9

# SERVICING

**Always disconnect the appliance from the electricity main before proceeding with any servicing operation.**

## 8) REPLACING THE ELECTRICAL COMPONENTS

For access to the various parts, remove the hotplate from the top of the cabinet. Then overturn it, unscrew screw "Z" and remove under part. (see fig. 8).

After these actions is possible to work on the plates, commutators, clamps and input cable.

**N.B. In case of substitution of the input cable, the installer must keep the "earth" conductor**

**longer than "live" ones, and must respect the cautions in paragraph "Electrical connection".**

To reassemble the appliance repeat the inverse process.

## 9) TECHNICAL CHARACTERISTICS OF THE ELECTRICAL COMPONENTS

To facilitate the job of the installer we present a scheme with the characteristics of the components.

### POWER OF ELECTRICAL COMPONENTS DENOMINATIONS W

Denominations	W
Rapid plate Ø 145 mm	1500
Rapid plate Ø 180 mm	2000
Normal plate Ø 145 mm	1000
Normal plate Ø 180 mm	1500

### TYPE AND SECTION OF THE POWER CABLES

Cable type	Single phase power 220 - 240 V ~	Three phase power 400 - 415 V 3N ~	Three phase power 400 - 415 V 2N ~
Rubber H05 RR-F	3 x 2.5 mm <sup>2</sup> (*)	5 x 1.5 mm <sup>2</sup> (*)	4 x 1.5 mm <sup>2</sup> (*)
Rubber H05 RN-F	3 x 2.5 mm <sup>2</sup> (*)		

(\*) *keeping in mind the contemporaneousness factor*

**WARNING:  
MAINTENANCE MUST ONLY BE  
PERFORMED BY AUTHORISED PERSONS.**

# TECHNICAL DATA

## MODELS "EPZ4EEWH" - "EPZ4EESX" WITH 2 RAPID PLATES + 2 NORMAL PLATE

VOLTAGE	230 - 240 V~
FREQUENCY	50/60 Hz
TOT. RATING	6000 W

# SERVICING

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.



# TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performances.

Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.

For this reason, always contact your Dealer or our nearest After Sales Service Center whenever repairs or adjustments are required, specifying the type of fault and the model of the appliance in your possession.

Please also note that genuine spare parts are only available from our After Sales Service Centers and authorized retail outlets.

The above data are printed on the data label put on the inferior part of the appliance and on the packing label.

The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

**MARK:** .....

**MODEL:** .....

**SERIES:** .....

