



*Thinking of you*  
**Electrolux**



EGC3313

EN HOB

USER MANUAL



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## WE’RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. You’ve chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you’ll get great results every time.

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## CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.  
When contacting Service, ensure that you have the following data available.  
The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.



## SAFETY INFORMATION

This appliance is suitable for the following markets: **IT**

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.

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge use the appliance. They must have supervision or instruction for the operation of the appliance by 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.

### 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.
- Before every wiring make sure the main terminal of the appliance is not live.
- Make sure the appliance is installed correctly. Loose and incorrect plug and socket can make the terminal become too hot.
- Make sure that a shock protection is installed.
- Do not let the electricity bonds touch the appliance or hot cookware, when you connect the appliance to the near sockets.
- Do not let the electricity bonds tangle.
- Use a strain relief clamp on cable.
- Use the correct mains cable.
- Make sure not to cause damage to the mains plug and 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 contractors.

## Gas connection

- All gas connections should be made by a qualified person.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation.

## 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 solid hotplate. They become hot.
- Set the cooking zone to "off" after use.
- Do not use the appliance as a work or as a storage surface.



### **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.
- Do not let cookware cool down on the hotplate.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Do not let acid liquids, for example vinegar, lemon juice or limescale remover touch the hob. This can cause matt patches.
- Provide good ventilation in the room where the appliance is installed.
- Make sure that the ventilation openings are not blocked.
- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners. There is a risk of overheating and rupture of the glass plate (if applicable).
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.
- Make sure pots are centrally positioned on the rings and do not stick out over edges of the cooking surface.
- Use only the accessories supplied with the appliance.
- Do not install a flame diffuser on the burner.

## 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

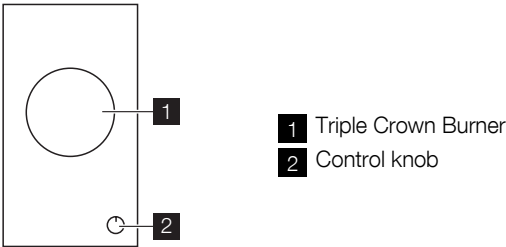
**WARNING!**

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.
- Flat the external gas pipes.

# PRODUCT DESCRIPTION

## COOKING SURFACE LAYOUT



## CONTROL KNOBS

Symbol	Description
	no gas supply / off position
	ignition position / maximum gas supply
	minimum gas supply

# DAILY USE



## **WARNING!**

Refer to "Safety information" chapter.

## IGNITION OF THE BURNER




## **WARNING!**

Be very careful when you use open fire in kitchen environment. Manufacturer decline any responsibility in case misuse of the flame



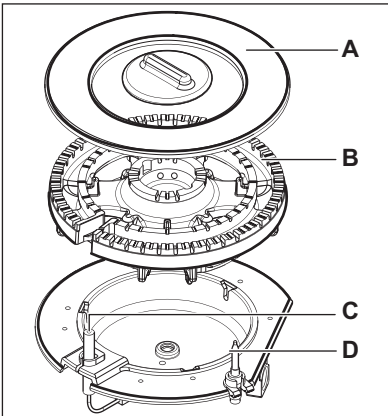
Always light the burner before you put cookware.

To light the burner:

1. Turn the control knob counterclockwise to the maximum position (  ) and push it down.
2. Keep the control knob pushed for approximately 5 seconds; this will let thermocouple to warm up. If not, the gas supply will be interrupted.
3. Adjust the flame after it is regular.



If after some tries the burner does not light, check if the crown and its cap are in correct positions.



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



## **WARNING!**

Do not keep the control knob pushed for more than 15 seconds. If the burner does not light after 15 seconds, release the control knob, turn it into off position and try to light the burner again after minimum 1 minute.



In the absence of electricity you can ignite the burner without electrical device; in this case approach the burner with a flame, push the relevant knob down and turn it counter-clockwise to maximum gas release position.




If the burner accidentally goes out, turn the control knob to the off position and try to light the burner again after minimum 1 minute.



The spark generator can start automatically when you switch on the mains, after installation or a power cut. It is normal.

## TURNING THE BURNER OFF

To put the flame out, turn the knob to the symbol .



## **WARNING!**

Always turn the flame down or switch it off before you remove the pans from the burner.

# HELPFUL HINTS AND TIPS



**WARNING!**  
Refer to "Safety information" chapter.

we recommend that you cook at the lowest temperatures and do not brown food too much.

## ENERGY SAVINGS

- If possible, always put the lids on the pans.
  - When the liquid starts to boil, turn down the flame to barely simmer the liquid.
- Use cookware with diameters applicable to the size of burners.

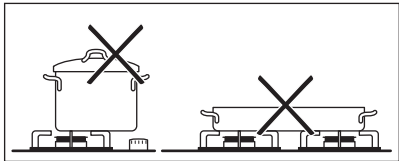
Burner	Diameters of cook-ware
Triple Crown	160 - 240 mm



**WARNING!**  
Do not use cast iron pans, pot-stones, grill or toaster plates on gas burners.



**WARNING!**  
Do not put the same pan on two burners.



**WARNING!**  
Make sure pot handles do not protrude over the front edge of the cooktop and that pots are centrally positioned on the rings in order to achieve maximum stability and to obtain lower gas consumption.

Do not place unstable or deformed pots on the rings to prevent from spill and injury.



**WARNING!**  
Liquids spilt during cooking can cause the glass to break

## 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,



# CARE AND CLEANING



## WARNING!

Refer to "Safety information" chapter.



## WARNING!

Deactivate the appliance and let it cool down before you clean it. Disconnect the appliance from the electrical supply before you do cleaning or maintenance work.



Scratches or dark stains on the surface have no effect on how the appliance operates.

- You can remove the pan supports to easily clean the hob.
- To clean the enamelled parts, cap and crown, wash them with warm soapy water and dry them carefully before you put them back.
- Wash stainless steel parts with water, and then dry them with a soft cloth.
- The pan supports **are not** dishwasher proof. They must be washed **by hand**.
- When you wash the pan supports by hand, take care when you dry them as the enamelling process occasionally leaves rough edges. If necessary, remove stubborn stains using a paste cleaner.
- Make sure you position the pan supports correctly after cleaning.
- To make the burners work correctly, make sure that the arms of the pan supports are in the centre of the burner.

- **Be very careful when you replace the pan supports to prevent the hob top from damage.**

After cleaning, dry the appliance with a soft cloth.

## Removing the dirt:

1. – **Remove immediately:** melting plastic, plastic foil, and food containing sugar.
- **Stop the appliance and let it cool down** before you clean: limescale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaner applicable for surface of hob.

2. Clean the appliance with a damp cloth and some detergent.

3. At the end **rub the appliance dry with a clean cloth.**



## WARNING!

Do not use knives, scrapers or similar instruments to clean the surface of the glass or between the rims of the burners and the frame (if applicable).



## WARNING!

Do not slide cookware over the glass because it could scratch the surface. Also, do not let hard or sharp objects fall onto the glass or hit the edge of the hob.

## CLEANING OF THE SPARK PLUG

This feature is obtained through a ceramic ignition candle with a metal electrode. Keep these components well clean to prevent difficult lighting and check that the burner crown holes are not obstructed.

## PERIODIC MAINTENANCE

Periodically speak your local Service Force Centre to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

TROUBLESHOOTING

Problem	Possible cause	Remedy
There is no spark when lighting the gas	<ul style="list-style-type: none"> <li>There is no electrical supply</li> </ul>	<ul style="list-style-type: none"> <li>Make sure that the unit is connected and the electrical supply is switched on.</li> <li>Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.</li> </ul>
	<ul style="list-style-type: none"> <li>Burner cap and crown are placed uneven</li> </ul>	<ul style="list-style-type: none"> <li>Make sure that the burner cap and crown are in correct positions.</li> </ul>
The flame is blow out immediately after ignition	<ul style="list-style-type: none"> <li>Thermocouple is not heated sufficient</li> </ul>	<ul style="list-style-type: none"> <li>After lightning the flame, keep the knob pushed for approximately 5 seconds.</li> </ul>
The gas ring burns unevenly	<ul style="list-style-type: none"> <li>Burner crown is blocked with food residues</li> </ul>	<ul style="list-style-type: none"> <li>Make sure that the injector is not blocked and the burner crown is clear of food particles.</li> </ul>

If there is a fault, first try to find a solution to the problem yourself. If you cannot find a solution to the problem yourself, speak your dealer or the local Service Force Centre.



If you operated the appliance incorrectly, or the installation was not carried out by a registered engineer, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

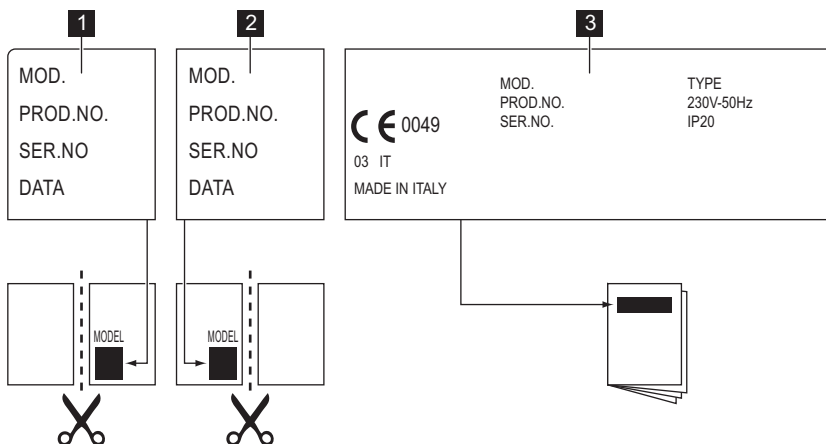
**These data are necessary to help you quickly and correctly. These data are available on the supplied rating plate.**

- Model description .....

- Product number (PNC) .....
- Serial Number (S.N.) .....  
 Use the original spare parts only. They are available at Service Force Centre and approved spare parts shops.

LABELS SUPPLIED WITH THE ACCESSORIES BAG

Stick the adhesive labels as indicated below:



- 1** Stick it on Guarantee Card and send this part
- 2** Stick it on Guarantee Card and keep this part
- 3** Stick it on instruction booklet

# INSTALLATION



## WARNING!

Refer to "Safety information" chapter.



## WARNING!

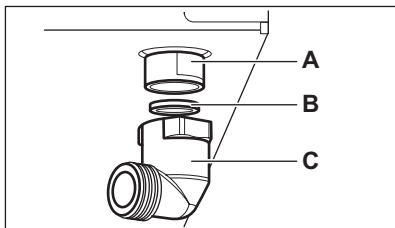
The following instructions about installation, maintenance and ventilation must be carried out by qualified personnel in compliance with the regulation in force (UNI-CIG 7129 - 7131). Make sure that the kitchen is well ventilated: keep natural ventilation holes open (at least 100 cm<sup>2</sup>) or install a mechanical extractor hood.

## GAS CONNECTION

Choose fixed connections or use a flexible pipe in stainless steel in compliance with the regulation in force. If you use flexible metallic pipes, be careful they do not come in touch with mobile parts or they are not squeezed. Also be careful when the hob is put together with an oven.



Make sure that the gas supply pressure of the appliance obeys the recommended values. The adjustable connection is fixed to the comprehensive ramp with a threaded nut G 1/2". Screw the parts and tighten everything with teflon tape, if necessary, to get the right direction.



- A)** End of shaft with nut
- B)** Washer
- C)** Elbow (if needed)

## Rigid connection:

Carry out connection by using metal rigid pipes (copper with mechanical end) (UNI-CIG 7129).

## Flexible connection:

Use a flexible pipe in stainless steel (UNI-CIG 9891) with a maximum length 2 m.



When installation is complete, make sure that the seal of each pipe fitting is correct. Use a soapy solution, **not a flame!**

## INJECTORS REPLACEMENT

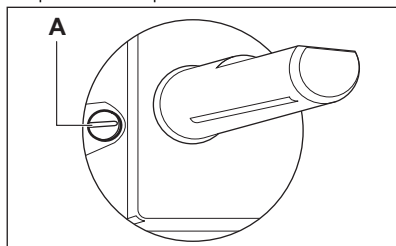
1. Remove the pan supports.
2. Remove the caps and crowns of the burner.
3. With a socket spanner 7 remove the injectors and replace them with the ones which are necessary for the type of gas you use (see table in "Technical Information" chapter).
4. Assemble the parts, follow the same procedure backwards.
5. Replace the rating plate (it is near the gas supply pipe) with the one for the new type of gas supply. You can find this plate in the package supplied with the appliance.

If the supply gas pressure is changeable or different from the necessary pressure, you must fit an applicable pressure adjuster on the gas supply pipe.

## ADJUSTMENT OF MINIMUM LEVEL

To adjust the minimum level of the burners:

1. Light the burner.
2. Turn the knob on the minimum position.
3. Remove the knob.
4. With a thin screwdriver, adjust the by-pass screw position.



- A)** The by-pass screw

- If you change from natural gas G20 20 mbar to liquid gas, fully tighten the by-pass screw in.
- If you change from liquid gas to natural gas G20 20 mbar, undo the by-pass screw approximately 1/4 of a turn (1/2 of a turn for Triple Crown burner).



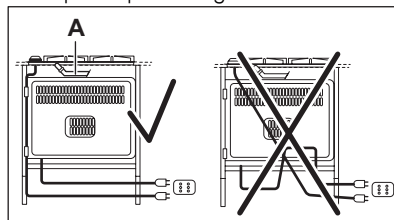
### WARNING!

Make sure the flame does not go out when you quickly turn the knob from the maximum position to the minimum position.

## ELECTRICAL CONNECTION

- Ground the appliance according to safety precautions.
- Make sure that the rated voltage and type of power on the rating plate agree with the voltage and the power of the local power supply.
- This appliance is supplied with a mains cable. It has to be supplied with a correct plug, able to support the load marked on the rating plate. The plug has to be fitted in a correct socket.
- Any electrical component must be installed or replaced by the Service Force Centre technician or qualified service personnel.
- Always use a correctly installed shock-proof socket.
- Make sure that there is an access to the mains plug after installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- The appliance must not be connected with an extension cable, an adapter or a multiple connection (risk of fire). Check that the ground connection is in conformity with the standard and regulations force.
- The power cable must be placed in such a way that it does not touch any hot part.
- Connect the appliance to the mains with a device that lets to disconnect the appliance from the mains at all poles with a contact opening width of minimum 3 mm, eg. automatic line protecting cut-out, earth leakage trips or fuse.

No part of the power cable must heat to a temperature of more than 90° C. Use clamps installed on the side of the cabinet to prevent contact with the equipment below the cooktop. See an example of an optimal path in Figure.

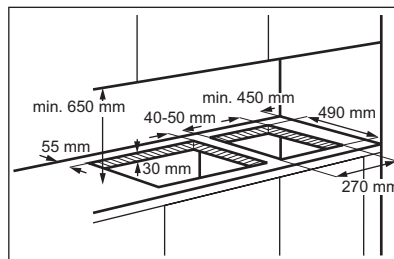


**A)** Rigid copper pipe or flexible pipe in stainless steel

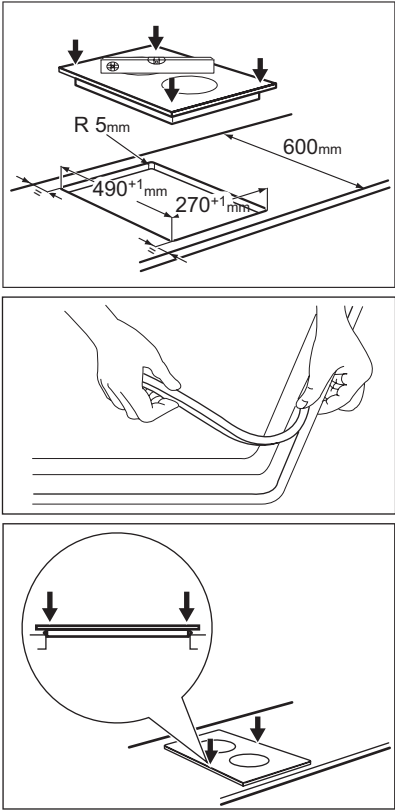
## REPLACEMENT OF THE CONNECTION CABLE

To replace the connection cable use only H05V2V2-F T90 or equivalent type. Make sure that the cable section is applicable to the voltage and the working temperature. The yellow/green earth wire must be approximately 2 cm longer than the brown (or black) phase wire.

## BUILDING IN



If several 30 cm hobs are to be installed side by side into the same cut out, an assembly kit including a support side bracket and supplementary seals is available at our Service Centres. The relevant installation instructions are supplied within the kit package.



POSSIBILITIES FOR INSERTION

**Kitchen unit with door**

The panel installed below the hob must be easy to remove and let an easy access in

TECHNICAL INFORMATION

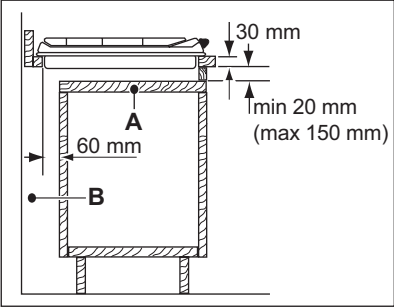
**Hob dimensions**

Width:	290 mm
Length:	520 mm

**Hob recess dimensions**

Width:	270 (0/+1) mm
Length:	490 (0/+1) mm

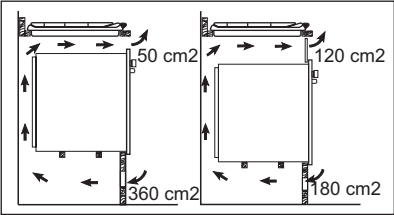
case a technical assistance intervention is necessary.



- A) Removable panel
- B) Space for connections

**Kitchen unit with oven**

The hob recess dimensions must obey the indication and the kitchen unit must be equipped with vents to let a continuous supply of air. The electrical connection of the hob and the oven must be installed separately for safety reasons and to let easy remove oven from the unit.



**Heat input**

Triple Crown burner:	3.8 kW
TOTAL POWER:	G20 (2H) 20 mbar = 3.8 kW G30 (3+) 28–30 mbar = 276 g/h G31 (3+) 37 mbar = 271 g/h
Electric supply:	230 V ~ 50 Hz

Gas connection:	G 1/2"
Category:	II2H3+
Gas supply:	G20 (2H) 20 mbar
Appliance class:	3


By-pass diameters


Burner	Ø By-pass in 1/100 mm.
Triple Crown	56

Gas burners

BURNER	NOR- MAL POWER	RE- DUCED POW- ER	NORMAL POWER				
			NATURAL GAS G20 (2H) 20 mbar		LPG (Butane/Propane) G30/G31 (3+) 28– 30/37 mbar		
			inj. 1/100 mm	m³/h	inj. 1/100 mm	g/h	
						G30 28– 30 mbar	G31 37 mbar
Triple Crown	3.8	1.4	146	0.362	98	276	271

ENVIRONMENT CONCERNS

Recycle the materials with the symbol  .  
Put the packaging in applicable containers to recycle it.  
Help protect the environment and human health and to recycle waste of electrical

and electronic appliances. Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

