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**Built-in hobs**

**CRYSTAL MODULE  
GAS RANGE**



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## 1 - INTRODUCTION

### 1.1 - PURPOSE OF THIS MANUAL

The purpose of this Manual is to provide technical information on the gas hobs Crystal Module, so as to allow proper repair.

### 1.2 - GENERAL DESCRIPTION

This type of cooking hob is fitted with gas burners traditional type controlled by taps with thermocouple.

## 2 - GENERAL INFORMATION

### 2.1 - VARIATIONS OF GAS MODELS RANGE

PNC 941560809  
GAS WOK



Fig. 1

PNC 941560810  
GAS 2 BURNER

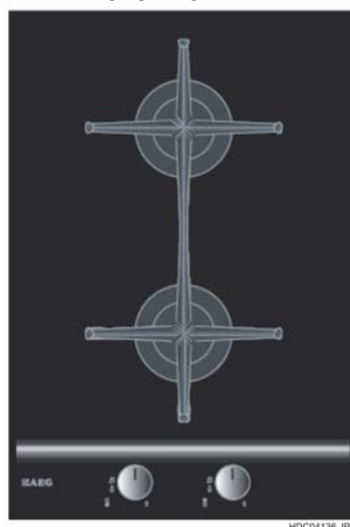


Fig. 2

## 2.2 - HOBS FEATURES

### 2.2.1 - VERSION WITH WOK BURNER

SUPPLY VOLTAGE	V	220 - 230
ELECTRICAL ABSORBED POWER	W	0,6
MAXIMUM GAS ABSORBED POWER		
NATURAL GAS	KW	5
TOWN GAS	KW	3,5
LIQUID GAS	KW / g/h	4,6 / 329

### 2.2.2 - VERSION WITH 2 BUNERS

SUPPLY VOLTAGE	V	220 - 230
ELECTRICAL ABSORBED POWER	W	0,6
RAPID BURNER (REAR)		
NATURAL GAS	KW	3
TOWN GAS	KW	2,8
LIQUID GAS	KW	2,8
SEMI RAPID BURNER (FRONT)		
NATURAL GAS	KW	1,9
TOWN GAS	KW	2
LIQUID GAS	KW	1,9
TOTAL GAS ABSORBED POWER		
NATURAL GAS	KW	4,9
TOWN GAS	KW	4,8
LIQUID GAS	KW / g/h	4,7 / 350

## 2.3 - CONTROLS

### 2.3.1 - VERSION WITH WOK BURNER

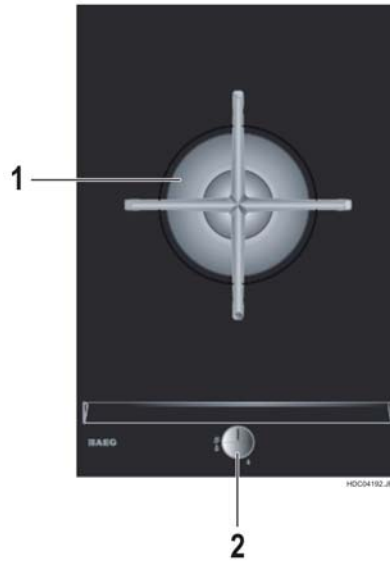


Fig. 3

- 1 - WOK BURNER (DOUBLE CROWN)
- 2 - CONTROL KNOB

#### CONTROL KNOB

SYMBOL	DESCRIPTION
●	OFF POSITION / NO GAS SUPPLY
★ 🔥	IGNITION POSITION / MAXIMUM GAS SUPPLY
🔥	MINIMUM GAS SUPPLY

### 2.3.2 - VERSION WITH 2 BURNERS

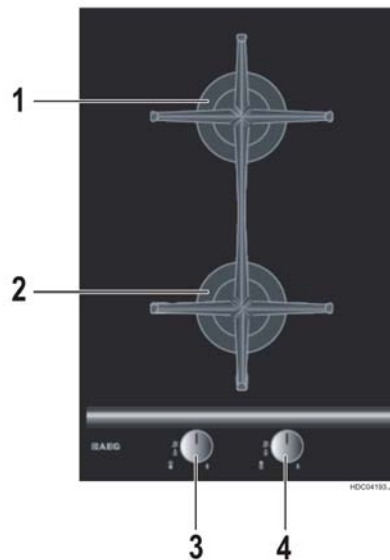


Fig. 4

- 1 - RAPID BURNER (REAR)
- 2 - SEMI RAPID BURNER (FRONT)
- 3 - SEMI RAPID (FRONT) CONTROL KNOB
- 4 - RAPID (REAR) CONTROL KNOB

#### CONTROL KNOBS

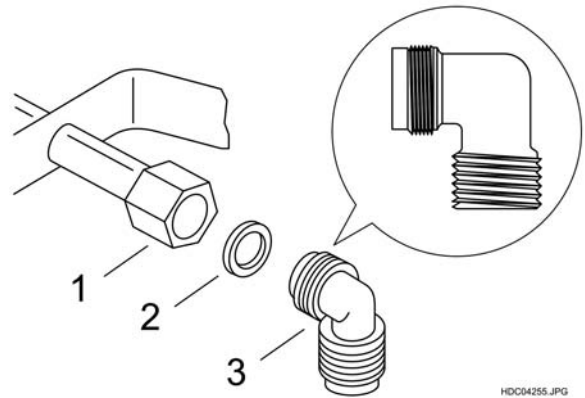
SYMBOL	DESCRIPTION
●	OFF POSITION / NO GAS SUPPLY
★ 🔥	IGNITION POSITION / MAXIMUM GAS SUPPLY
🔥	MINIMUM GAS SUPPLY

## 2.4 - GAS CONNECTION

The gas connection is made through an elbow with gasket (see Fig. 5). The adjustable connection is fixed to the comprehensive ramp by means of a threaded nut G 1/2". For the installation and connection gas see specific instructions in the booklet.

Fig. 5

- 1 - GAS INLET WITH NUT
- 2 - GASKET
- 3 - ELBOW



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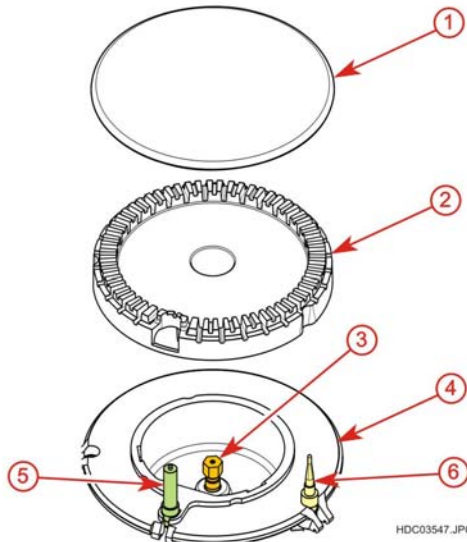
## 3 - BURNERS

The "Defendi" double zone burner differs from the normal burner used on hobs for the different areas of combustion allowing more power burner.

### 3.1 - NORMAL BURNER

Fig. 6

- 1 - UPPER CAP
- 2 - FLAME-SPREADER
- 3 - NOZZLE
- 4 - BURNER BODY
- 5 - SPARK PLUG
- 6 - THERMOCOUPLE

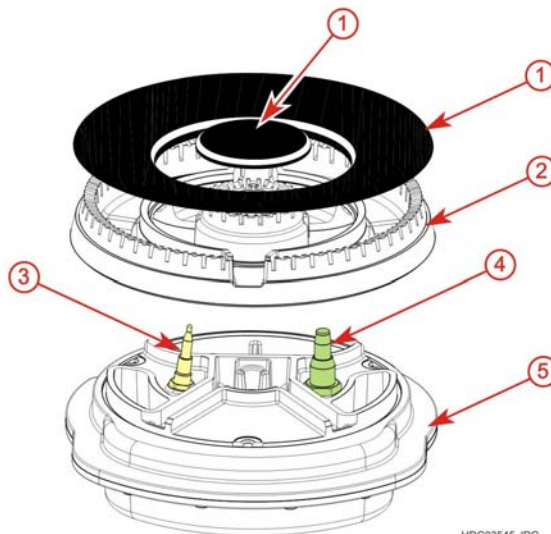


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### 3.2 - "DEFENDI" DOUBLE ZONE BURNER

Fig. 7

- 1 - UPPER CAPS
- 2 - FLAME-SPREADER
- 3 - THERMOCOUPLE
- 4 - SPARK PLUG
- 5 - BURNER BODY



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### 3.2.1 - DOUBLE ZONE BURNING AREAS

The "Defendi" double zone burner has 3 burning zones - one central and two laterals - that are powered simultaneously.

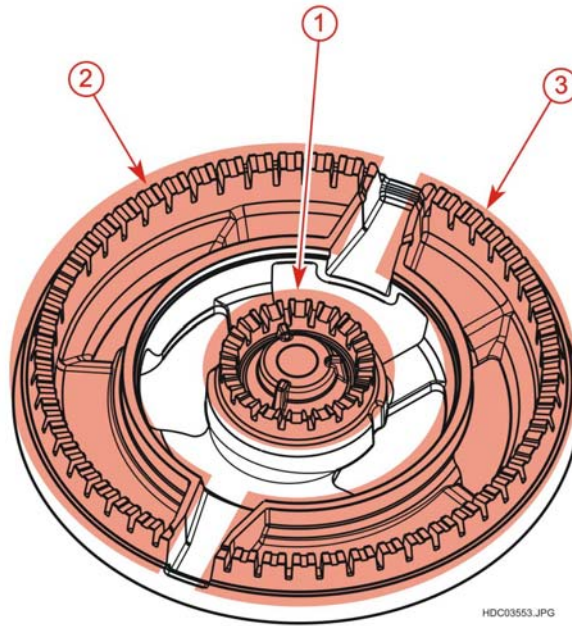


Fig. 8

- 1 - CENTRAL ZONE
- 2 - LEFT LATERAL ZONE
- 3 - RIGHT LATERAL ZONE

### 3.2.2 - POSITION OF NOZZLES ON THE DOUBLE ZONE BURNER

Each burner zone has its own gas supply nozzle. The various nozzles are shown in the figure below.

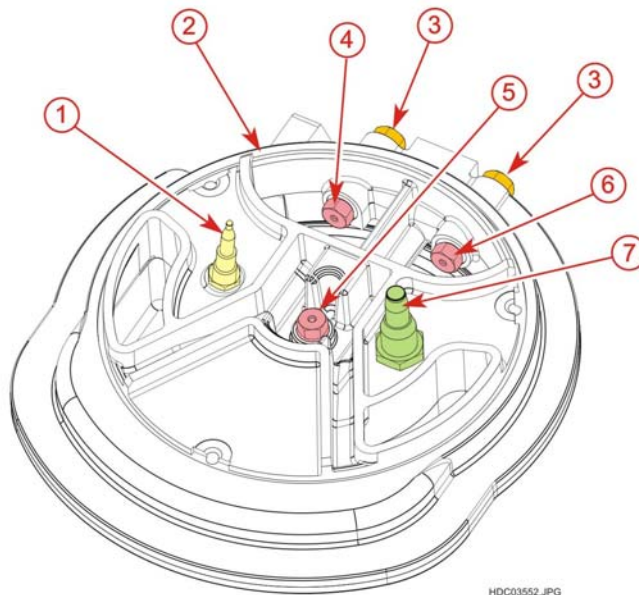


Fig. 9

- 1 - THERMOCOUPLE
- 2 - BURNER BODY
- 3 - BLIND NOZZLES
- 4 - LEFT LATERAL ZONE NOZZLE
- 5 - CENTRAL ZONE NOZZLE
- 6 - RIGHT LATERAL ZONE NOZZLE
- 7 - SPARK PLUG



The relation between cooking zone - relative nozzle is shown in the figures below.

NOZZLE FOR CENTRAL SUPPLY

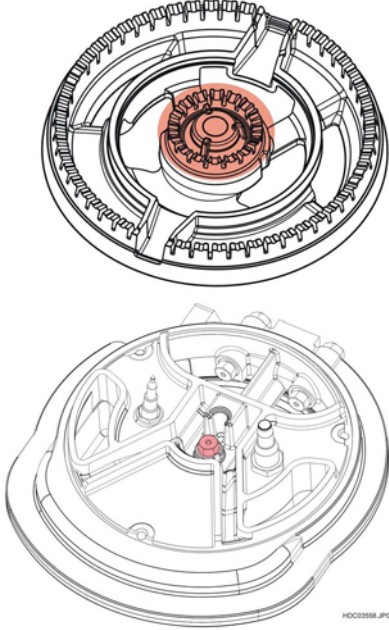


Fig. 10

NOZZLE FOR THE LEFT LATERAL ZONE

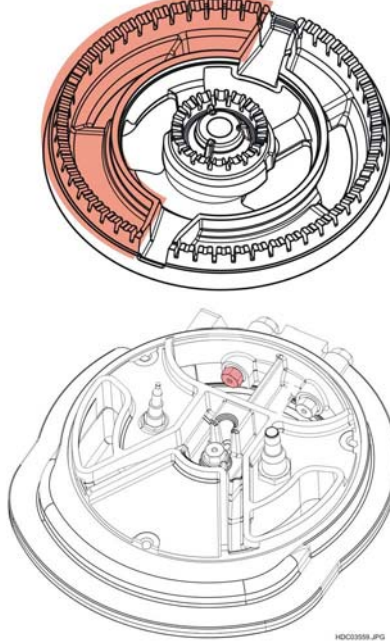


Fig. 11

NOZZLE FOR THE RIGHT LATERAL ZONE

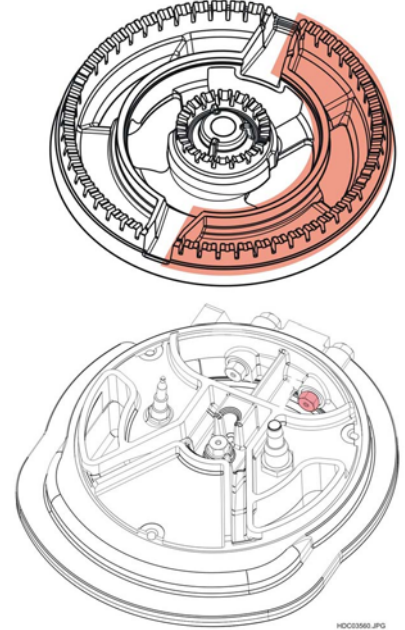


Fig. 12

### 3.2.3 - POSITION OF GAS INPUT ON DOUBLE ZONE BURNER

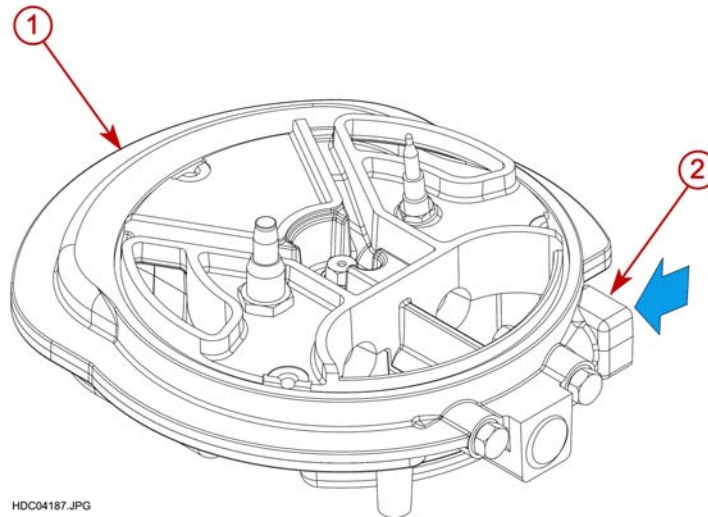


Fig. 13

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- 1 - BURNER BODY
- 2 - BURNER GAS INLET

## 4 - GAS CONTROL TAPS

To control the double crown burner uses the same type of tap that controls the normal burners, the only difference is the size of the minimum bypass pin (tap with different spare part code, see its parts catalogue).

### 4.1 - NORMAL TAP

The following is an example of normal gas tap for controlling burners.

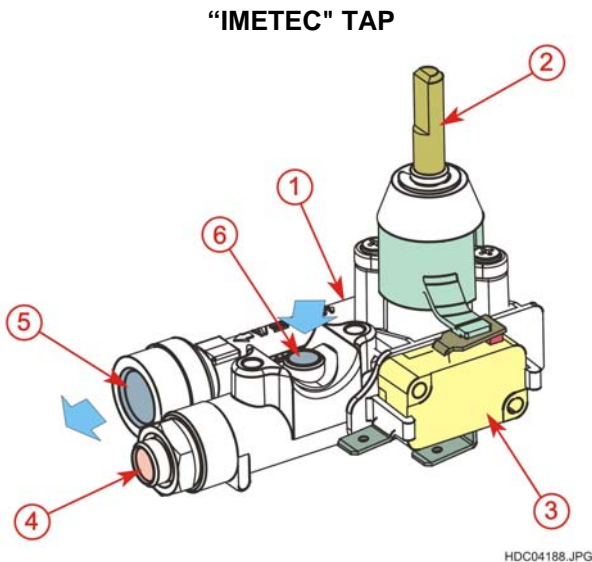


Fig. 14

- 1 - TAP BODY
- 2 - CONTROL PIN
- 3 - IGNITION MICRO SWITCH
- 4 - THERMOCOUPLE CONNECTION
- 5 - GAS OUTLET
- 6 - GAS INLET

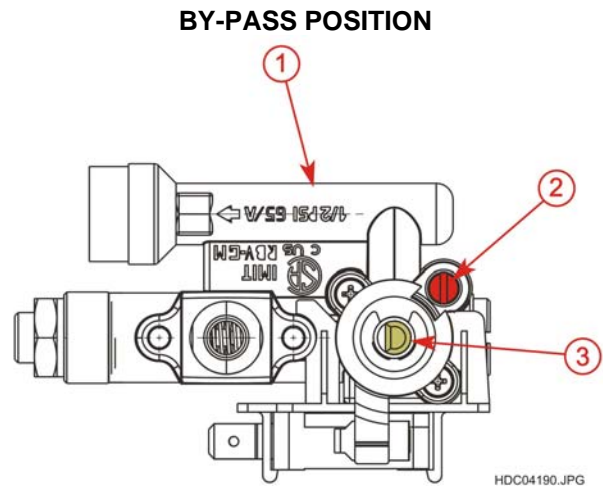


Fig. 15

- 1 - TAP BODY
- 2 - MINIMUM REGULATION BY-PASS (SCREW)
- 3 - CONTROL PIN

### IGNITION SYSTEM

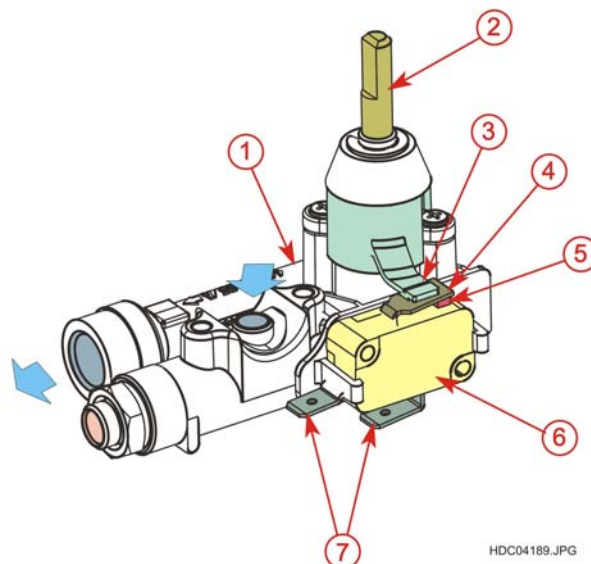


Fig. 16

- 1 - TAP BODY
- 2 - CONTROL PIN
- 3 - ACTUATOR CONTROL OF MICRO
- 4 - LEVER MICRO
- 5 - BUTTON OF MICRO
- 6 - IGNITION MICRO SWITCH
- 7 - CONNECTIONS OF MICRO

## 4.2 - 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 control knob.
4. With a thin screwdriver, adjust the bypass screw position. If you change from natural gas 20 mbar to liquid gas, fully tighten the adjustment screw in. If you change from liquid gas to natural gas 20 mbar, undo the by-pass screw approximately 1/4 of a turn.
5. Make sure the flame does not go out when you quickly turn the knob from the maximum position to the minimum position.

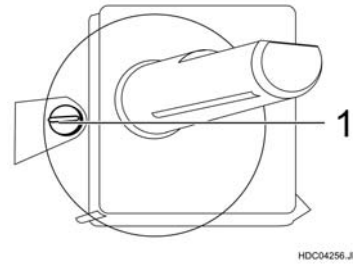


Fig. 17

1 - MINIMUM ADJUSTMENT SCREW

## 5 - IGNITION AND THERMOCOUPLE

### 5.1 - SPARK PLUG

Burner ignition occurs via a spark plug powered by the ignition generator.

In the normal burner the spark plug is fixed to the burner assembly by a lock nut with spring (see Fig. 18). In the Wok burner the spark plug is fixed to the burner assembly by a lock nut with spring (see Fig. 19 and 20).

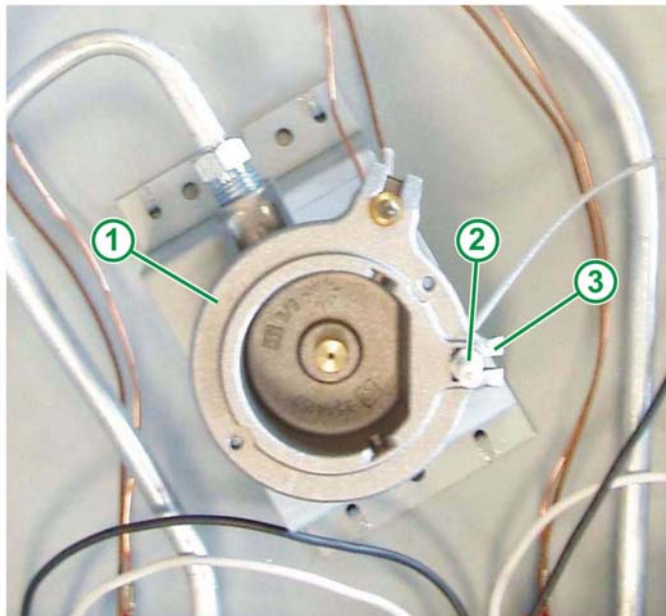


Fig. 18

- 1 - NORMAL BURNER
- 2 - SPARK PLUG
- 3 - SPRING

Fig. 19

- 1 - WOK BURNER
- 2 - SPARK PLUG

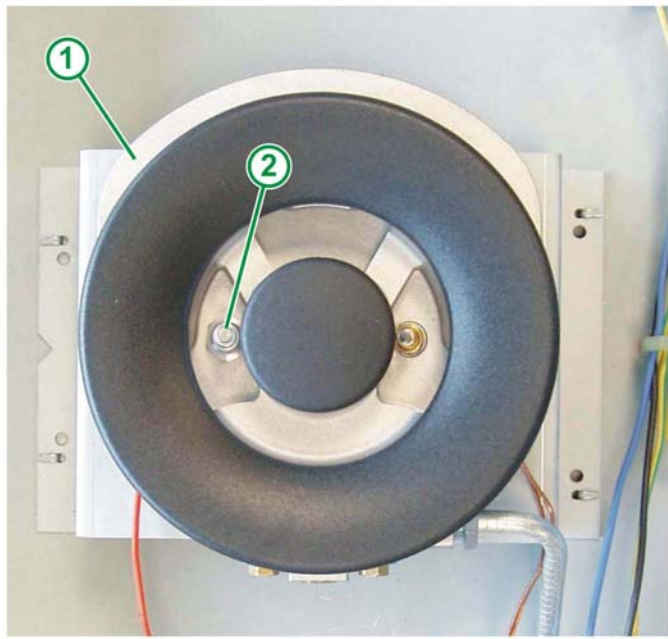


Fig. 20

- 1 - SPARK PLUG LOCK NUT
- 2 - SPRING
- 3 - SPARK PLUG FOR WOK BURNER

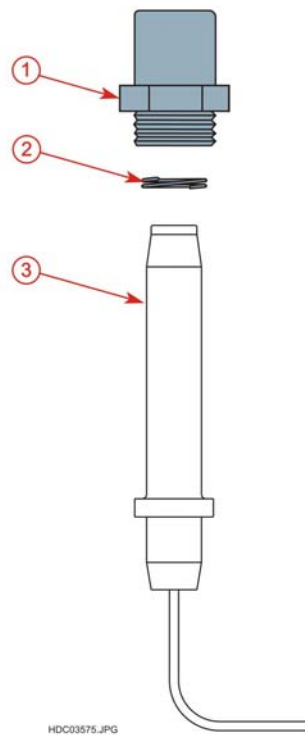
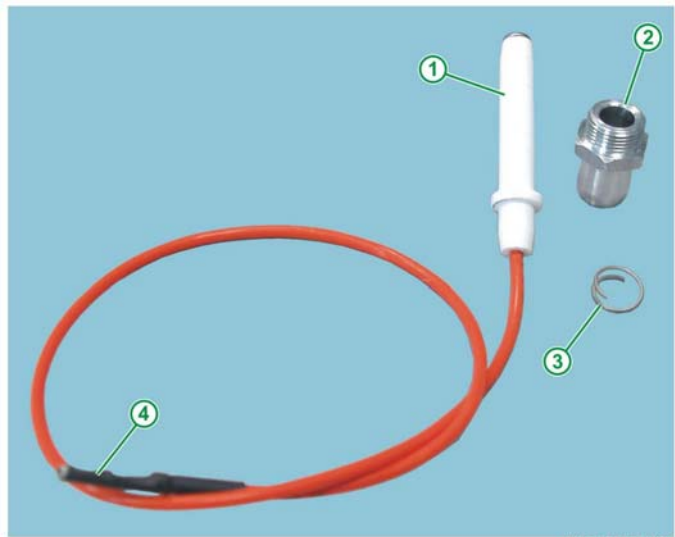


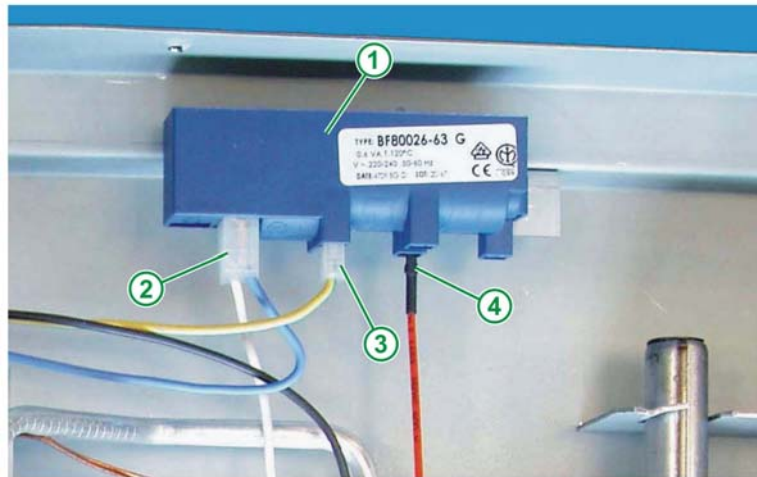
Fig. 21

- 1 - SPARK PLUG FOR WOK BURNER
- 2 - SPARK PLUG LOCK NUT
- 3 - SPRING
- 4 - ELECTRIC CONNECTION



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## 5.2 - IGNITOR



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Fig. 22

- 1 - IGNITOR (FOR WOK BURNER)
- 2 - POWER SUPPLY TO IGNITOR
- 3 - EARTH CONNECTION
- 4 - HIGH-VOLTAGE CABLE CONNECTION FOR SPARK PLUG



## 5.2 - THERMOCOUPLE

The safety of the burner with the burner off against an outside gas output is guaranteed by the thermocouple and tap with magnet valve.

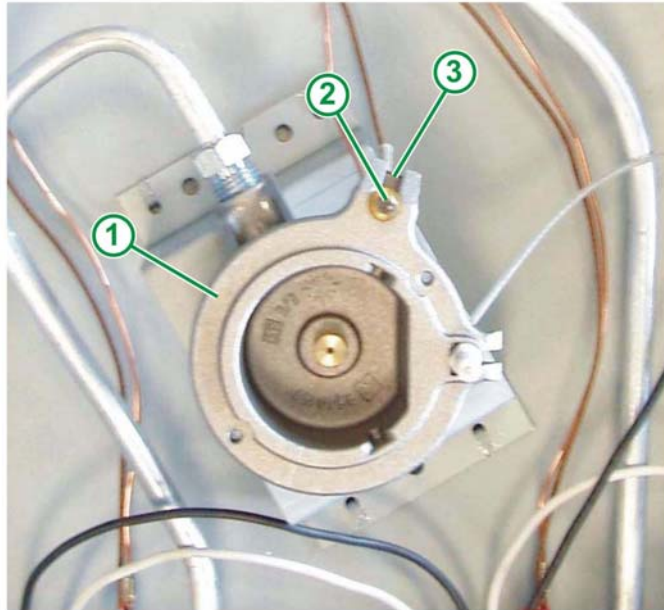


Fig. 23

- 1 - NORMAL BURNER
- 2 - SPRING
- 3 - THERMOCOUPLE FOR NORMAL BURNER

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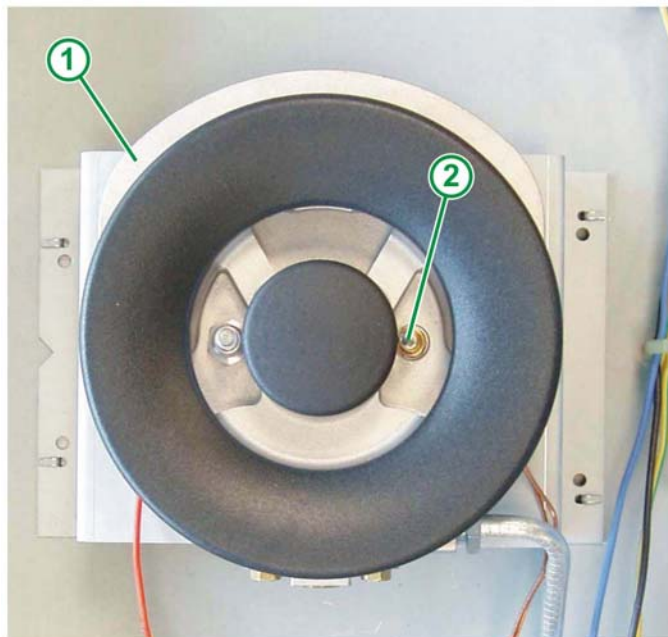


Fig. 24

- 1 - WOK BURNER
- 3 - THERMOCOUPLE FOR WOK BURNER

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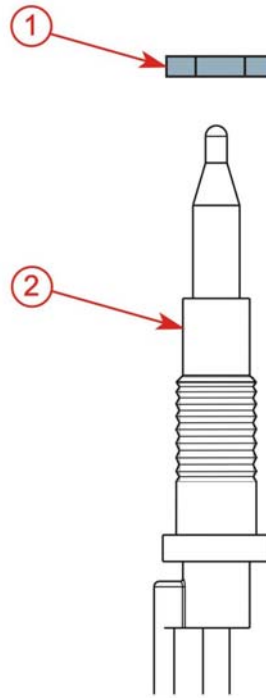


Fig. 25

- 1 - THERMOCOUPLE LOCK NUT
- 2 - THERMOCOUPLE FOR WOK BURNER

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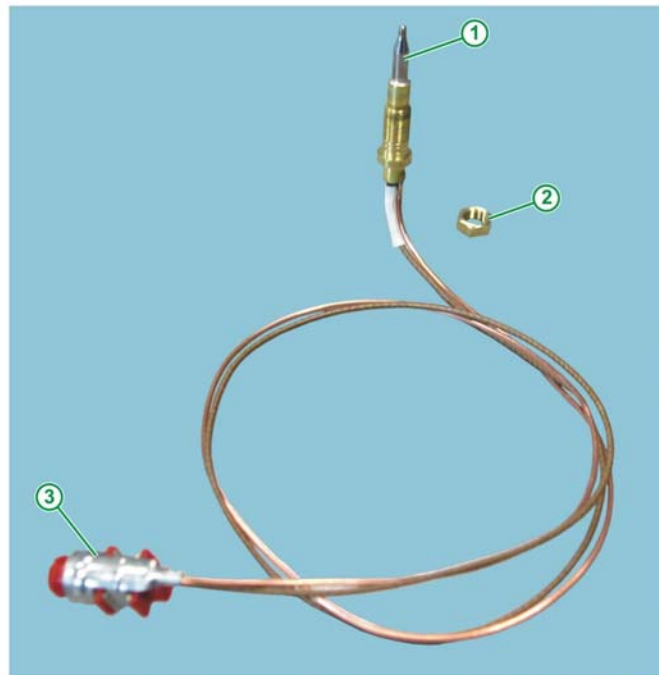


Fig. 26

- 1 - THERMOCOUPLE FOR WOK BURNER
- 2 - THERMOCOUPLE LOCK NUT
- 3 - CONNECTION TO TAP

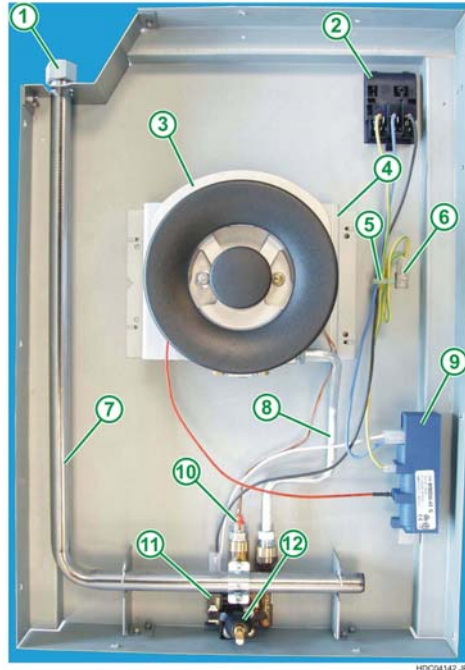
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## 6 - POSITIONS OF COMPONENTS

### VERSION WITH 1 WOK BURNER

Fig. 27

- 1 - GAS INLET
- 2 - ELECTRICAL TERMINAL CONNECTION
- 3 - DOUBLE CROWN BURNER
- 4 - BURNER SUPPORT
- 5 - CABLE CLAMP
- 6 - CONNECTION TO EARTH
- 7 - RAMP GAS
- 8 - PIPE GAS BURNER
- 9 - IGNITOR
- 10 - THERMOCOUPLE CONNECTION
- 11 - IGNITION MICRO SWITCH
- 12 - GAS TAP



### VERSION WITH 2 BURNERS

Fig. 28

- 1 - GAS INLET
- 2 - ELECTRICAL TERMINAL CONNECTION
- 3 - REAR BURNER
- 4 - PIPE GAS REAR BURNER
- 5 - CABLE CLAMP
- 6 - CONNECTION TO EARTH
- 7 - PIPE GAS FRONT BURNER
- 8 - FRONT BURNER
- 9 - RAMP GAS
- 10 - THERMOCOUPLE CONNECTION
- 11 - IGNITOR
- 12 - IGNITION MICRO SWITCH
- 13 - FRONT BURNER GAS TAP
- 14 - REAR BURNER GAS TAP

