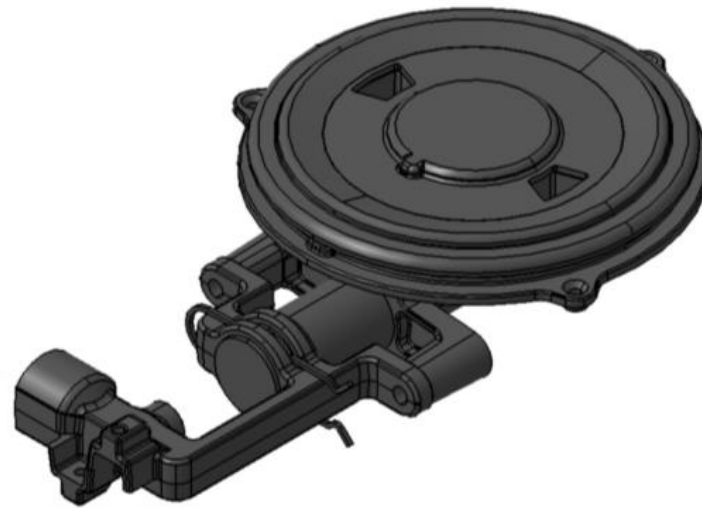




# Electrolux

SERVICE MANUAL  
COOKING



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PRODUCTS  
Customer Care - EMEA  
Training and Operations  
Support  
Technical Support

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EN

## Built-in Hobs

### HGA - FLUSH BURNER

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## 1 PURPOSE OF THIS MANUAL

### 1.1 PURPOSE OF THIS MANUAL

The purpose of this Manual is to provide information of new Burner project "HGA - Flush Burner".

### 1.2 WARNINGS

All work with open appliances must be done with the mains supply disconnected.

Work on electrical equipment should only be carried out by qualified personnel.



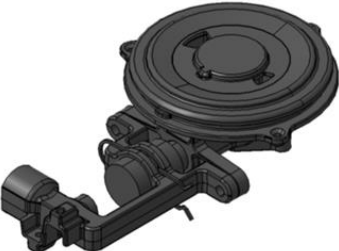


Before working on a device, check the efficiency of the system casing using appropriate equipment. As an example, refer to the indications described / illustrated in the portal Electrolux Learning Gateway (<http://electrolux.edvantage.net>).

After the work, carry out electrical safety tests and ensure that the all safety devices are working properly.

In the case of manipulation / replacement of the PCB, use the ESD kit (Code 405 50 63-95/4) to prevent electrostatic discharge damage the circuit board see SB No. 599 72 08-09

## 2 OVERVIEW

The new burner's development is Rapid, Semi-rapid and Auxiliary ones. These burners adopt a bottom breather technology, with a horizontal Venturi pipe.

Auxiliary Flush Burner	Semi-Rapid Flush Burner	Rapid Flush Burner
		


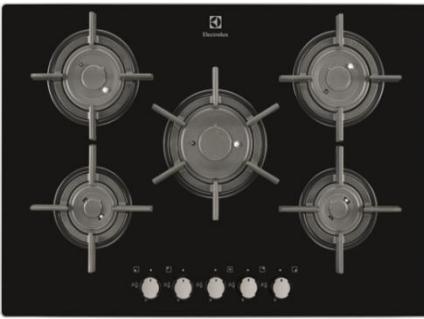
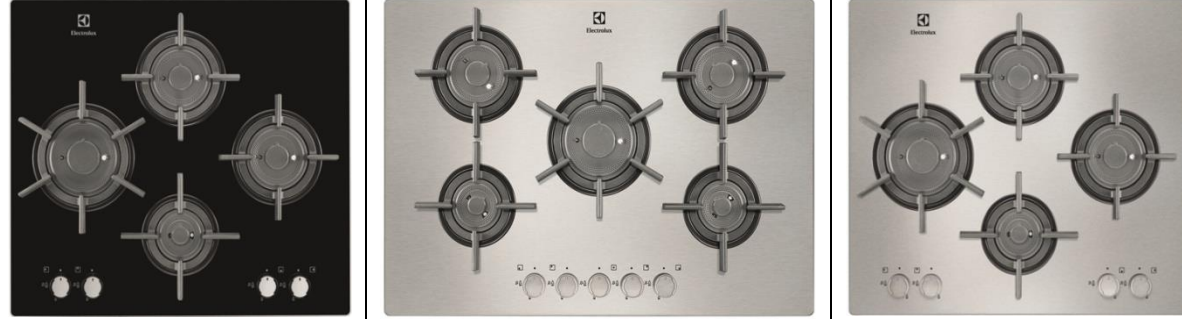
### FLASH BURNER NOMENCLATURE



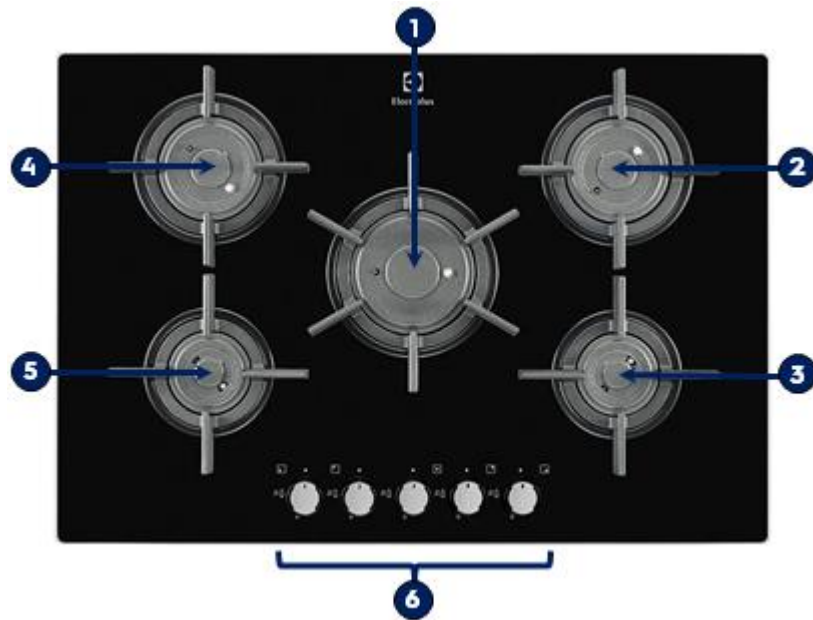
1. FLAME SPREADER
2. BURNER BODY
3. SPARK PLUG
4. THERMOCOUPLE
5. FIXINGCLIPS
6. VENTURI PIPE
7. INJECTOR HOLDER
8. GAS INJECTOR

**!** In case of replacement of the burner, as a spare part will be provided with the burner complete with the only option of replacing separately the injector, the thermocouple and the spark plug.

### 3 APPLIANCE VARIANTS EXAMPLES

Brands				
Aesthetics				
Type	Gas on glass		Ultraflat	
Width (cm)	75	60	75c	60cm width
Color	Black, white, mirror		Steel	
Burners	Flush burner			
	1 rapid			
	2 semi rapid			
	2 auxiliary	1 auxiliary		

## 4 FLUSH BURNER



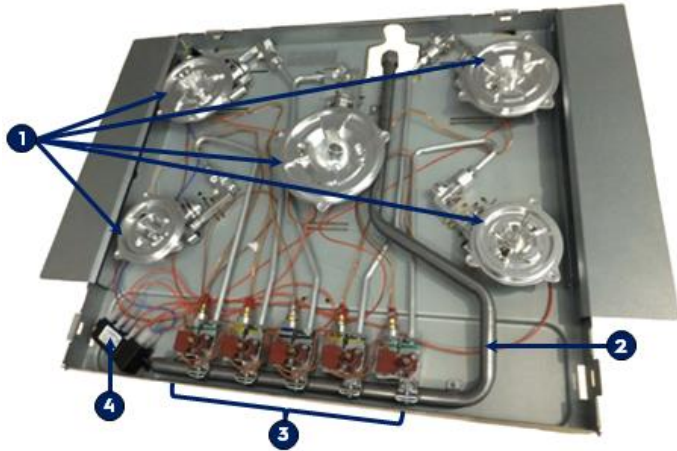
1. Middle zone : Rapid Burner : 2900W / 128mm
2. Right rear zone : Semi Rapid Burner : 2000W / 107mm
3. Right front zone : Auxiliary Burner : 1000W / 85mm
4. Left rear zone : Semi Rapid Burner : 2000W / 107mm
5. Left front zone : Auxiliary Burner : 1000W / 85mm
6. 5x Rotary knob controls
7. Cast iron pan
8. Ignition electrode
9. Sensor thermocouple
10. Cover burner
11. Burner cylinder
12. Flame spreader

- Max. Power :
  - 5-Zone gas hob max. 8900W
  - 4-Zone gas hob max. 7900W
- Integrated electric ignition through control knob.
- Gas safety thermocouples : Gas is cut off at source if the flame fails.
- Cast iron pan supports.
- Stainless steel knob with metal top.



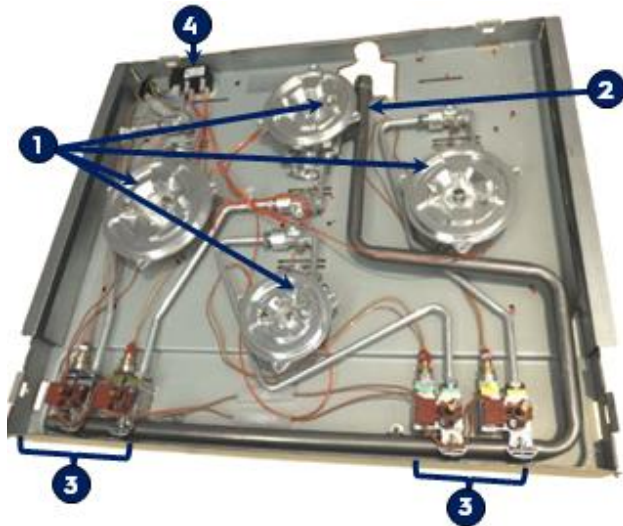
## 5 GAS HOB DISMANTLED

### 5.1 5-ZONE



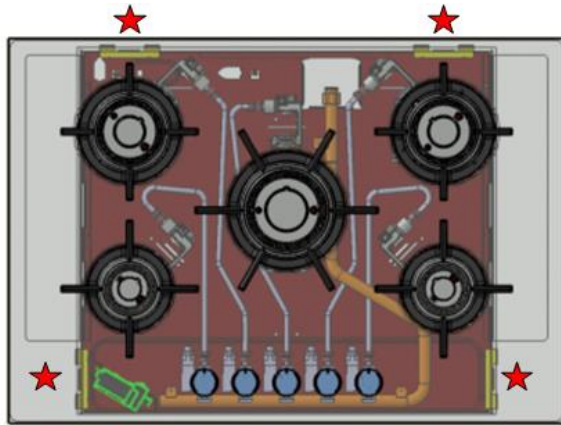
1. Burner Body
2. Main gas pipe
3. 5 x Gas Taps
4. Spark generator

### 5.2 4-ZONE



1. Burner Body
2. Main gas pipe
3. 2 x Gas Taps
4. Spark generator

### 5.3 OPENING THE TOP GLASS



1. For dismantling requires the unlocking tool ref. 387795800/3



### 5.4 INJECTOR REPLACEMENT

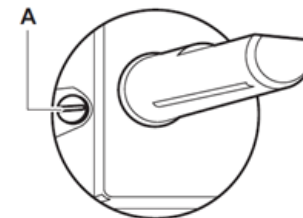
1. Remove the pan supports.
2. Remove the caps and crowns of the burner.
3. With a socket spanner 7 remove the injectors and replace them with the ones which are necessary for the type of gas you use.
4. Assemble the parts, follow the same procedure backwards.
5. Replace the rating plate (it is near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



supply.

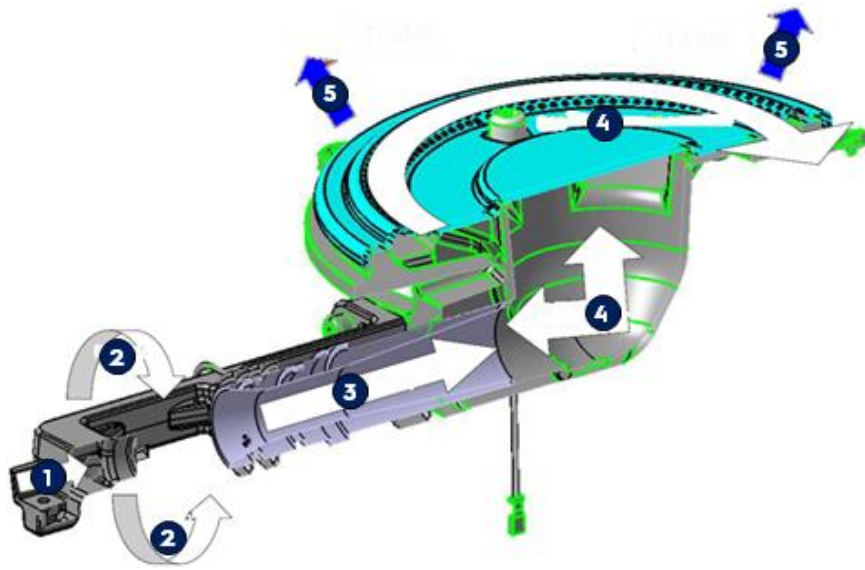
### 5.5 ADJUSTMENT OF MINIMUM LEVEL OF THE BURNER

1. Light the burner on.
2. Turn the knob on the minimum position.
3. Remove the knob.
4. With a thin screwdriver, adjust the bypass screw position (A).



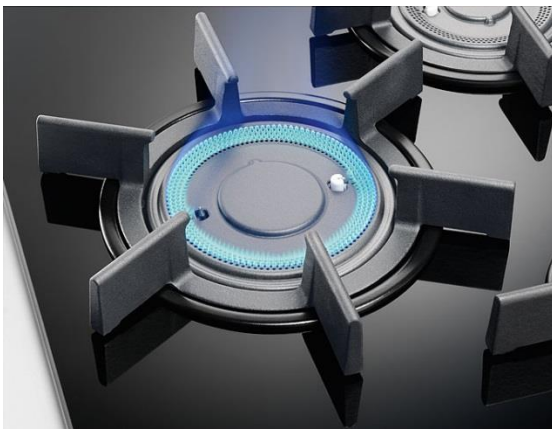


## 6 GAS INTERNAL FLOW AND FLAME DESIGN



1. Gas
2. Primary Air
3. Mixture
4. Gas - Primary Air
5. Flame

New gas flame on the Flush Burner



Because of the new design, burner cylinder and flame spreader, the heat is efficiently brought to the pot. The flame is guided centred to the bottom of the pot and isn't outside of the pot to lost heat.

Truncated cone flame

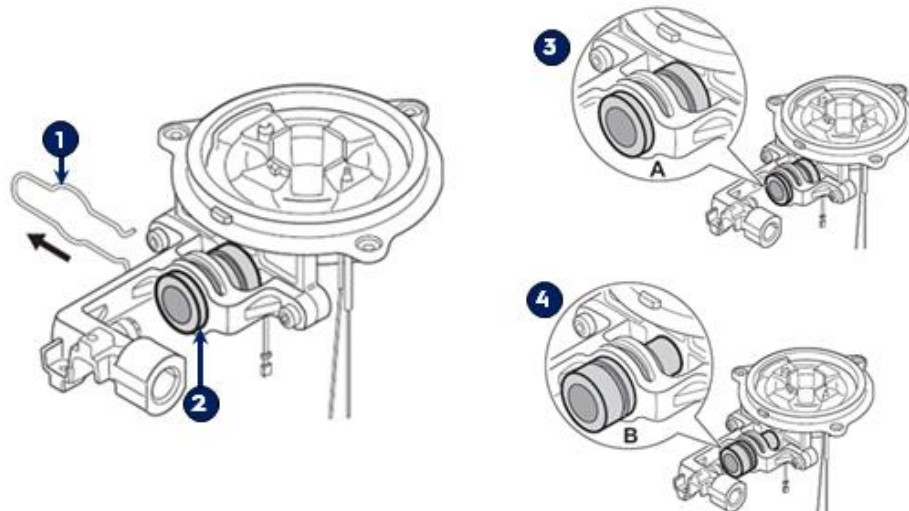
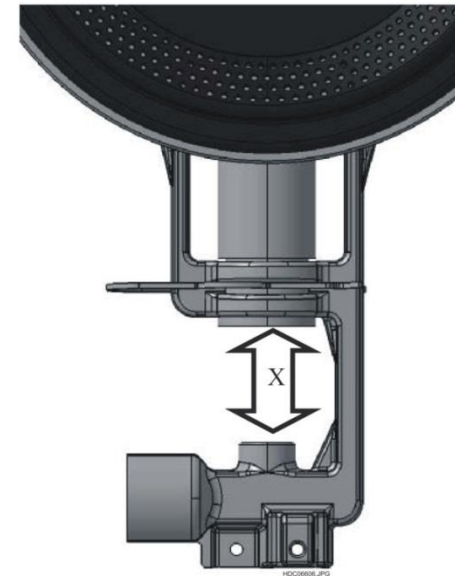


## 7 ADJUSTING THE AIR IN THE BURNER

The distance between the injector and the Venturi pipe (X) have an important influence on all the performances of the Flush burners, so this distance has been defined for the main gasses:

DISTANCE BETWEEN GAS INJECTOR AND VENTURI PIPE ( X )			
BURNER	GAS		
	G20 20mbar	G25 25mbar	G30 29mbar
AUXILIARY	20mm	20mm	10mm
SEMI-RAPID	22mm	22mm	10mm
RAPID	22mm	22mm	10mm

**!** For the correct values for the various appliances, refer to the tables in the various instruction booklets.



1. Remove the venturi clip
2. Venturi pipe

Move the venturi in Position A or B

3. Distance to the injector is longer
4. Distance to the injector is shorter
5. Reassemble the venturi clip

## 8 REVISION

Revision	Date	Description	Written by	Approved by:
00	08/2015	Document creation	BSP	