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These instructions apply only for the destination countries listed on the appliance's data plate.
This is a class 3 built-in hob.

We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: www.smeg.com



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING** - Accessible parts will become hot when in use. To avoid burns young children should be kept away.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat. Danger of overheating.
- Warning – Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- **CAUTION** – The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- When in use, do not place metal objects, such as dishes or cutlery, on the surface of the cooktop as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.



- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- NEVER USE AEROSOL CANS NEAR THE APPLIANCE WHILE IT IS IN OPERATION.
- Switch the appliance off immediately after use.
- DO NOT MODIFY THIS APPLIANCE.
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of authorised persons.
- Do not pull the cable to remove the plug.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.

Risk of damaging the appliance

- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use a steam cleaner to clean this appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean glass since they can scratch the surface, which may result in shattering of the glass.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful.
- Danger of fire – Do not store items on the cooking surface.
- DO NOT USE THIS APPLIANCE AS A SPACE HEATER.
- Do not spray any spray products near the oven.
- Do not use plastic kitchenware or containers when cooking food.



Instructions

- All cookware must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the cooktop.
- Take care not to spill acidic substances such as lemon juice or vinegar onto the cooktop.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use steam jets to clean the appliance.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not place articles on or against this appliance.
- Not suitable for use with aftermarket lids or covers
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not wash the removable components such as the cooktop pan stands, flame-spreader crowns and burner caps in a dishwasher.
- Do not wash removable parts such as the hob grids, flame-spreader crowns and burner caps in the dishwasher.

Installation

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- The appliance must not be installed on a stand.
- Position the appliance into the cabinet cutout with the help of a second person.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
- To prevent overheating, the appliance must not be installed behind a decorative door or a panel.
- The gas connection should be carried out by authorised persons.
- Installation with flexible hose must be carried out so that the length of the piping does not exceed 2 metres when fully extended as regards flexible steel hoses and 1.5 metres in case of rubber hoses.
- The hoses should not come into contact with moving parts and should not be crushed in any way.
- If required, use a pressure regulator that complies with current regulations.
- After carrying out any operation, check that the tightening torque of



gas connections is between 10 Nm and 15 Nm.

- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Have the electrical connection performed by authorised persons.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

For this appliance

- Do not obstruct ventilation openings and heat dispersal slots.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not use the appliance to heat rooms for any reason.
- This appliance is not intended to be operated by means of external timer or separate remote control system.

1.2 Identification plate

- The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

1.3 Manufacturer liability

The manufacturer declines all liability for damage to persons or property caused by:

- use of the appliance other than the one envisaged;
- non-observance of the user manual provisions;
- tampering with any part of the appliance;
- use of non-original spare parts.

1.4 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- The appliance is not designed to operate with external timers or with remote-control systems.



Instructions

1.5 Disposal



This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Cut the power supply cable and remove it along with the plug.



Power voltage

Danger of electrocution

- Disconnect the main power supply.
- Disconnect the power cable from the electrical system.
- Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packed in non-polluting and recyclable materials.

- Consign the packing materials to the appropriate selective collection centres.



Plastic packaging

Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the packaging plastic bags.

1.6 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

Read this user manual carefully before using the appliance.



1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



General information on this user manual, on safety and final disposal.

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



Information for the qualified technician: installation, operation and inspection.



Safety instructions



Information



Advice

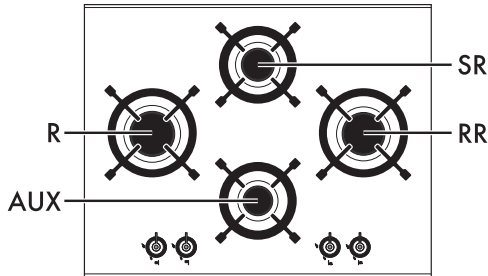
1. Use instruction sequence.
 - Single use instruction.



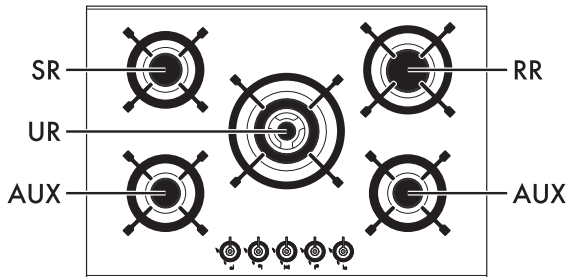
Description

2 Description

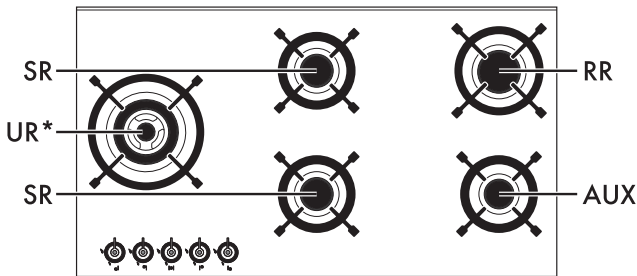
2.1 General Description



65 cm



75 cm



90 cm

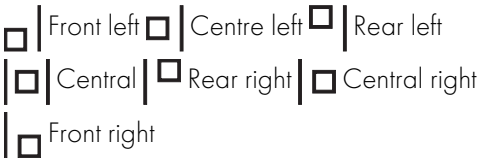
AUX = Auxiliary
SR = Semi-rapid
RR = Reduced rapid

R = Rapid
UR = Ultra rapid
UR* = Ultra rapid

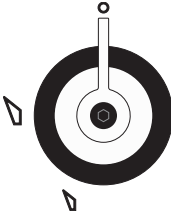


2.2 Symbols

Cooking zones



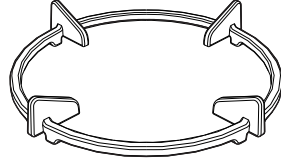
Burner knobs



Useful for lighting and adjusting the hob burners. Press and turn the knobs anti-clockwise to the value to light the relative burners. Turn the knobs to the zone between the maximum and minimum setting to adjust the flame. Return the knobs to the position to turn off the burners.

2.3 Available accessories

WOK ring



Useful when using a wok.



The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.



3 Use

3.1 Instructions



Improper use Danger of burns

- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Oils and fats could catch fire if overheated. Be very careful.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Do not spray any spray products near the appliance.
- Do not touch the appliance's heating elements when it is running. Leave them to cool before cleaning.
- Keep children under the age of 8 away from the appliance when it is in use.




Improper use Risk of damage to surfaces

- Do not use aluminium foil to cover the burners or hob body.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- It is not recommended to use earthenware or steatite (soapstone) pans to cook or heat food.

3.2 First use


1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from accessories.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).

3.3 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner ignites. If the burner does not light in the first 15 seconds, turn the knob to  and wait 60 seconds before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up.

The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.

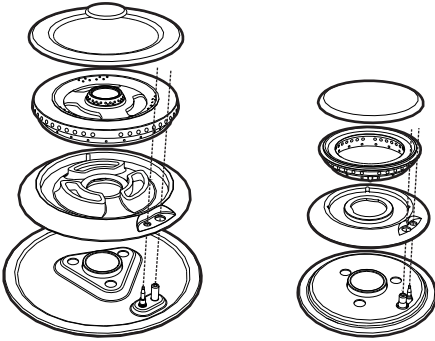


In case of an accidental switching off, a safety device will be tripped, cutting off the gas supply, even if the gas cock is open. Return the knob to  and wait at least 60 seconds before lighting it again.



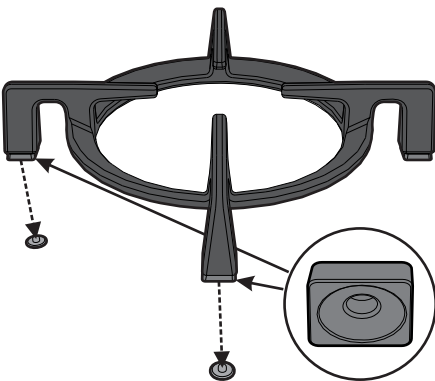
Correct positioning of the flame-spreader crowns and burner caps

Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps. Make sure that the holes in the burners are aligned with the igniters and thermocouples. Also ensure that the flame-spreader crowns are correctly engaged in the burner holes.



Correct positioning of the grids

Under the grids there are silicone rests with a hole that must be centred onto the matching fixing pins on the surface.



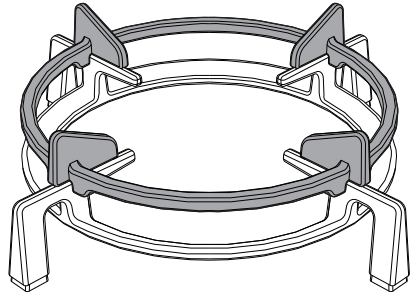
Make sure that the grids are simply centred on their respective burners, without forcing

the burners to be raised or tilted. If they are, repeat the positioning procedure.

If you find that a pan is particularly unstable, make sure that the grids have not been positioned incorrectly.

Ring reducers

The ring reducers must be rested on the hob grid. Make sure they are properly positioned.



Practical tips for using the hob

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that the flames do not reach up the sides of the pan. Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.

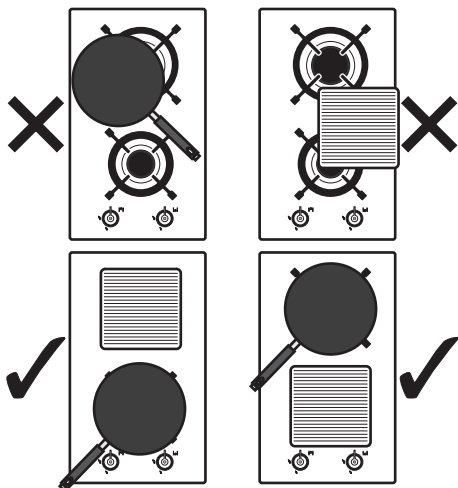


Cookware diameters:

- Auxiliary: 8 - 18 cm.
- Semi-rapid: 10 - 24 cm.
- Reduced rapid: 18 - 24 cm.
- Rapid: 20 - 26 cm.
- Ultra-rapid: 20 - 30 cm.



To prevent burns or damage to the hob or the counter top during cooking, all pans or griddles (not supplied) must be placed inside the perimeter of the hob.



Using a griddle

A few precautions are necessary if you wish to use a griddle:

- The griddle can be pre-heated with the burner on maximum power for no more than 10 minutes.
- It is recommended you reduce the power during cooking;
- Do not allow the burner flames to extend beyond the edge of the griddle;
- Leave a gap of at least 150 mm between the edge of the griddle and the side wall;
- Do not place the griddle over more than one burner at the same time.



4 Cleaning and maintenance

4.1 Instructions



Improper use Risk of damage to surfaces

- Do not use steam jets for cleaning the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- In case of contact with overly harsh detergents, hard water or spills (cooking water, sauce, coffee etc.), clean the hob as soon as it has cooled.
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the hob pan stands, flame-spreader crowns and burner caps in a dishwasher.



Annual service by an authorised person is recommended, or if any of the following conditions are noticed; incomplete ignition, appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour.

4.2 Cleaning the appliance

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids. Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



Cleaning and maintenance

Cooking hob grids

Remove the grids and clean them with lukewarm water and non-abrasive detergent. Make sure to remove any encrustations. Dry them thoroughly and return them to the hob.



Rubbing of pans can leave marks on the grids; these can be removed with mildly abrasive products.



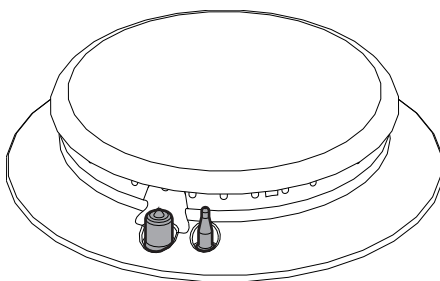
Continuous contact between the grids and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

Flame-spreader crowns and burner caps

For easier cleaning, the flame-spreader crowns and the burner caps can be removed. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustation, then wait until they are perfectly dry. Refit the flame-spreader crowns making sure that they are correctly positioned in their housings with their respective burner caps.

Igniters and thermocouples

For correct operation the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.

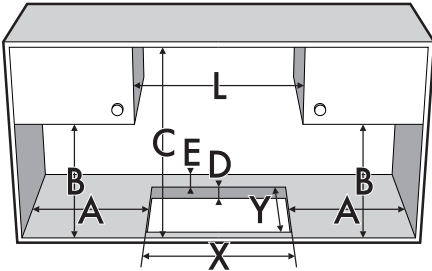




5 Installation

5.1 Minimum clearance to combustible surfaces

Cooktop



A: 200 mm (Vertical combustible surface) measured from the edge of the nearest burner.

B: 460 mm minimum.

C: 600 mm (Overhead) measured from the highest part of the highest burner and 750 mm from an exhaust fan.

E: 50 mm (non-combustible surface).

D: 20 mm (benchtop).

X (width) & **Y** (depth) see appliance dimensions within this manual.

Maximum height of the top of the pan support with respect to the surface that supports the appliance is 47 mm.



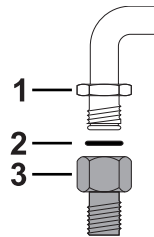
- Refer to AS/NZS 5601 (Protection of a combustible surface) if the above minimum clearances cannot be achieved.
- The appliance connection point shall be accessible with the appliance installed.

5.2 Gas connection



**Gas leak
Danger of explosion**

- After carrying out any operation, check that the tightening torque of gas connections is between 10 Nm and 15 Nm.
- If required, use a pressure regulator that complies with current regulations.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.



Carefully screw the connector **3** to the appliance's gas connector **1** (1 1/2" thread ISO 228-1), placing the supplied seal **2** between them.

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601.1 - Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, Building Code of Australia and any other government authority.



Installation

This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

Flexible hose assembly must be certified to AS/NZS 1869 class B or D, be of appropriate internal diameter for the total gas consumption (10 mm), be kept as short as possible (not exceeding 1200 mm), must not be in contact with the floor or any other hot surface or sharp surface. The hose assembly must not be subject to strain, abrasion, kinking or deformation, contact with any other appliance or accidental contact with oven flue outlet of an under bench oven.

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination. When satisfied with the operation of the cooker, please instruct the user on the correct method of operation.

Natural Gas: the pressure regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when approximately 50% of the burners are on high flame, the appliance test point is located on the regulator.

ULPG: the supplied test point adaptor must be fitted to the appliance inlet connection. Gas pressure must be checked to 2.75 kPa when approximately 50% of the burners are on high flame.

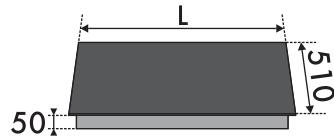
5.3 Section cut from the countertop



The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman.

Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (>90°C).

Create an opening with the dimensions shown in the figure in the countertop of the piece of furniture.



L (mm)	X (mm)	Y (mm)
380	252 - 256	482 - 486
650	560 - 564	482 - 486
750	560 - 564	482 - 486
900	844 - 848	482 - 486

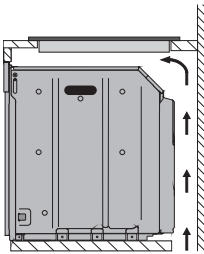
5.4 Mounting

Over built-in oven unit

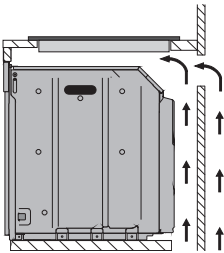
The clearance between the hob and the kitchen furniture or other installed appliances must be enough to ensure sufficient ventilation and air discharge.



If installed above an oven, a space must be left between the bottom of the hob and the top of the appliance installed below.



opens on bottom



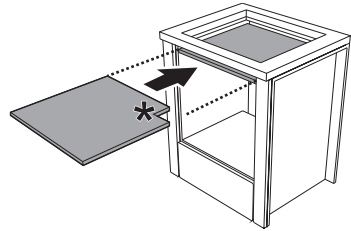
opens on bottom and on rear



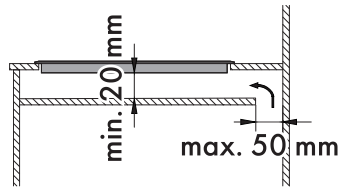
If installed on top of an oven, the latter must be equipped with a cooling fan.

Over empty kitchen unit or drawers

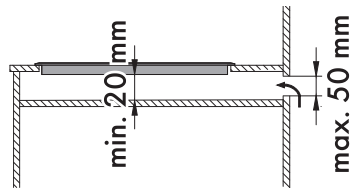
If there are other pieces of furniture (lateral walls, drawers, etc.), dishwashers or fridges under the hob, a double-layer wooden base must be installed at least **20 mm** from the bottom of the hob to avoid any accidental contact. It must only be possible to remove the double-layer base using suitable equipment.



*150 x 150 (mm)
required for gas connection



opens on bottom



opens on rear



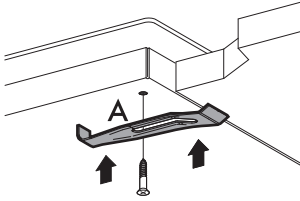
Failure to install the double-layer wooden base exposes the user to possible accidental contact with sharp or hot parts.



Installation

Fixing brackets

Screw the fixing brackets (A) into the holes on the sides of the bottom casing to properly fasten the hob to the structure.

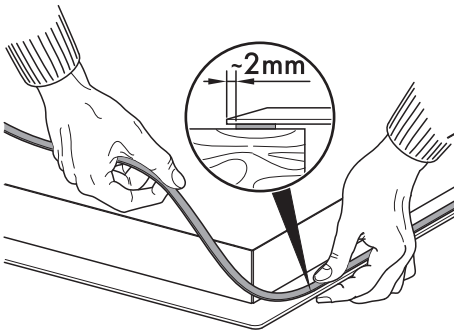


Do not use silicone to secure the hob. This would make it impossible to remove the hob, if necessary, without damaging it.

Hob seal

With glass hob

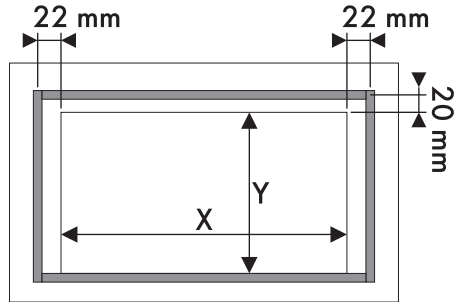
To prevent leakage of liquid between the frame of the hob and the countertop, place the adhesive seal provided along the entire outer edge of the hob before assembly.



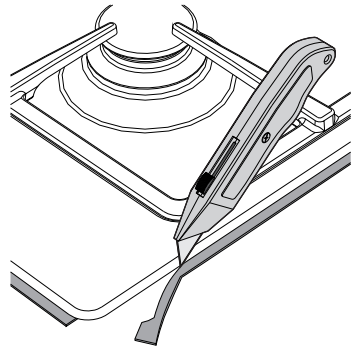
With steel hob

To prevent leakage of liquid between the frame of the hob and the work surface, put the insulating seal provided in position before assembly.

1. Refer to the dimensions in the figure, bearing in mind that the long front side must brush against the hole.



2. Use light pressure to make the seal stick to the edge around the hole cut in the worktop.
3. Carefully trim the surplus edge away from the seal.





Room ventilation

The room containing the appliance should have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow needed for the regular combustion of gas and the necessary air change in the room itself. The hob shall be installed in rooms with natural ventilation, as required by Standards regulations AS/NZS5601.

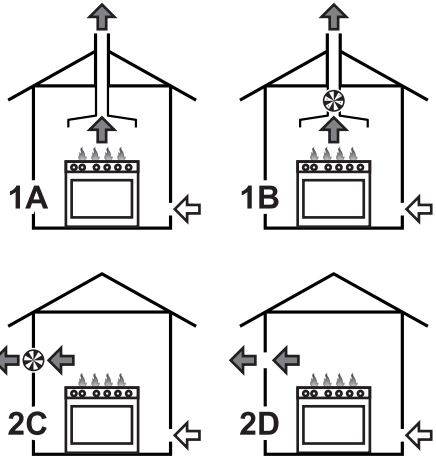
Combustion gas discharge

Combustion gases may be discharged by means of hoods connected to a flue with reliable natural draught, or a fan extraction system. An effective extraction system requires careful design by an authorised specialist, and must comply with the regulation distances and positions. After installation, the engineer must issue a certificate of compliance.

Extraction of the combustion products

The combustion products may be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and distances indicated by the applicable standards.

When the job is complete, the installer must issue a certificate of conformity.



1 Extraction using a hood

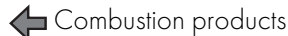
2 Extraction without a hood

A Single natural draught chimney

B Single chimney with extractor fan

C Directly outdoors with wall- or window-mounted extractor fan

D Directly outdoors through wall





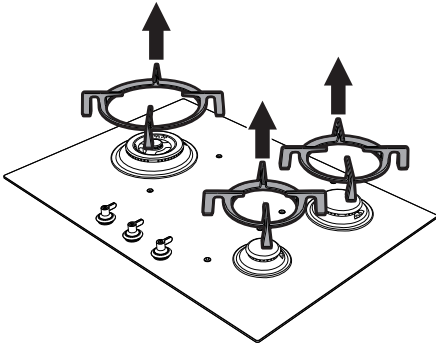
Installation

5.5 Adaptation to different types of gas

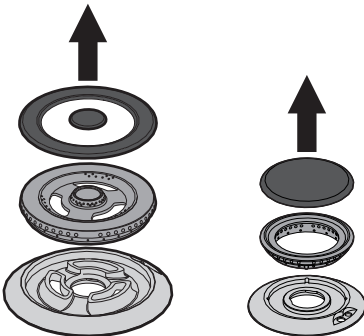
If other types of gas are to be used, the nozzles must be replaced and the primary air must be adjusted. In order to replace the nozzles and adjust the burners, the hob top must be removed.

Removing the hob top

1. Remove the grids from the hob.



2. Remove the flame-spreader crowns and relative burner caps.

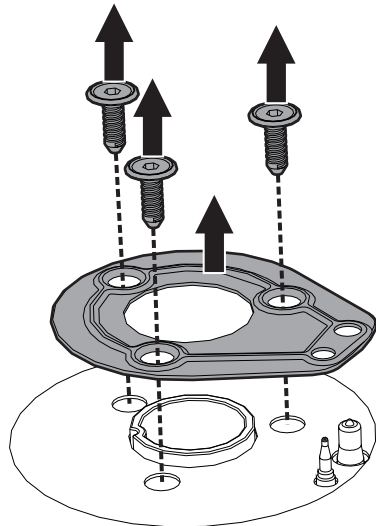


3. Pull the knobs and the knob bezels upwards to remove them.



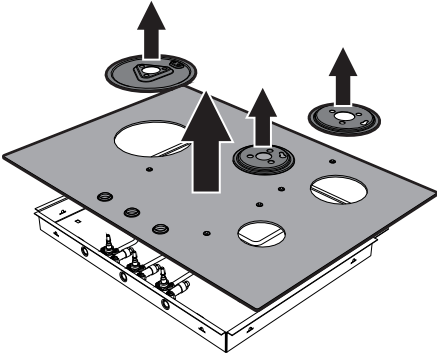
i Between knob and the knob bezel there is a spring that is not shown in the figure.

4. Remove the screws fastening the top and the plates corresponding to each burner zone.





- Remove the fastening plates and the hob top.

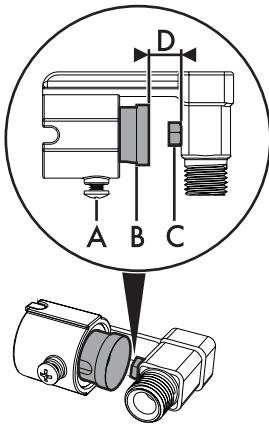


- Adjust the air flow by moving the air regulator **B** to obtain the distance **D** given in the corresponding table.
- After adjusting each burner, reassemble the appliance correctly.

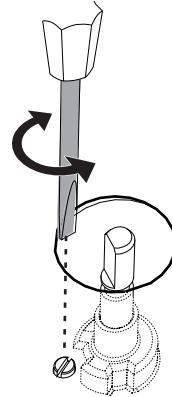
Adjusting the minimum setting for natural or town gas

- Light the burner and turn it to the minimum position.
- Extract the gas cock knob and turn the adjustment screw next to the tap rod (depending on the model) until the correct minimum flame is achieved.
- Refit the knob and verify that the burner flame is stable.
- Turn the knob rapidly from the maximum to the minimum setting: The flame should not go out.
- Repeat the operation on all gas cocks.

Replacing nozzles



- Unscrew screw **A** and push air regulator **B** as far as it will go.
- Use a spanner to remove the nozzles **C** and install the new ones for the required gas supply, following the indications given in the relevant table.



The nozzle tightening torque must be no more than 3 Nm.



Installation

Adjusting the minimum setting for LPG

Tighten the screw located at the side of the tap rod clockwise all the way.



Following adjustment to a gas other than the one originally set in the factory, replace the gas setting label on the appliance with the one corresponding to the new gas. The label is inserted inside the nozzle pack (where present).

Lubricating the gas cocks

Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease.



Lubrication of the gas taps should be performed by a specialised technician.



Burner and nozzle specifications tables

NG 1.0 kPa	AUX	SR	RR	R	UR	UR*
Nominal gas consumption (MJ/h)	4.3	6.1	9.3	10.4	15.1	21.6
Injector (1/100 mm)	0.95	1.10	1.35	1.50	1.80	2.20
Primary air (mm)	4	3	2	5	4	4
ULPG 2.75 kPa	AUX	SR	RR	R	UR	UR*
Nominal gas consumption (MJ/h)	4.0	6.1	9.3	11.0	15.1	21.6
Injector (1/100 mm)	0.54	0.67	0.82	0.92	1.05	1.25
Primary air (mm)	10	10	10	10	10	10

5.6 Electrical connection



Power voltage Danger of electrocution

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the mains power supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General information

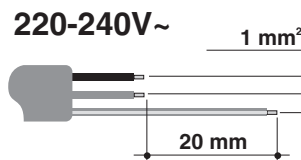
Check the grid characteristics against the data indicated on the plate.

The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

Perform the ground connection using a wire that is 20 mm longer than the other wires. The appliance can work in the following modes:

- 220-240 V 1N~



3 x 1 mm² three-core cable.



The values indicated above refer to the cross-section of the internal conductor.

Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations. The circuit breaker should be located near the appliance and in an easily reachable position. For stationary appliances permanently connected to the fixed wiring, compliance with this requirement is considered to be met if the instruction concerning disconnection incorporated in the fixed wiring is in accordance with AS/NZS3000.



Connection with plug and socket

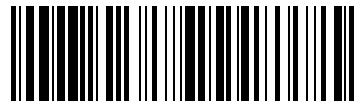
Make sure that the plug and socket are of the same type. Avoid using adapters and shunts as these could cause overheating and a risk of burns.

Testing

At the end of installation, carry out a brief inspection test. If the hob fails to operate, after checking that you have carried out the instructions correctly, unplug the appliance and contact Technical Support.

5.7 For the installer

- The plug must be accessible after installation. Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- Do not try to unscrew or force the threaded elbow of the fitting. You may damage this part of the appliance, which may void the manufacturer's warranty.
- Use soap and water to check for gas leaks on all connections. **DO NOT** use naked flames to find leaks.
- Turn on all the burners separately and at then all together to make sure that the gas valve, burner and ignition are working properly.
- Turn the burner knobs to the minimum position and check that the flame is stable for each individual burner and all the burners together.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.



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