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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



1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Protect your hands by wearing heat-proof gloves during use.
- 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.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Be aware of how rapidly the cooking zones heat up. Do not let pans heat up when dry, as there is a danger of them overheating.
- 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.
- Do not use the Booster function to heat fats or oils. Fire hazard.
- The cooking process must always be monitored. A short cooking process must be continuously monitored.
- Do not place metal objects, such as dishes or cutlery, on the hob surface during use as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly onto very hot trays.
- Do not use or store flammable materials near the appliance or directly underneath the hob.



- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- Switch off the appliance immediately after use.
- DO NOT MODIFY THIS APPLIANCE.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Do not sit on the appliance.
- Do not use the hob as a support surface.
- Do not obstruct ventilation openings and heat dispersal slots.
- Do not use steam jets to clean the appliance.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Fire hazard: Never leave objects on the cooking surfaces.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- 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.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not spill sugar or sweet mixtures on the hob during cooking.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.



Instructions

- Do not place materials or substances that could melt or catch fire (paper, plastic or aluminium foil) on the appliance while it is in use.
- Place the cookware directly on the glass ceramic surface.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- 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 1.2 - 1.5 Nm.
- The power cable must only be installed or replaced by a qualified technician.
- 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.

Installation

- **THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.**
- Position the appliance into the cabinet cut-out with the help of a second person.
- Check that the carcass material is heat resistant.
- Check that the carcass has the required openings.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Have the electrical connection performed by authorised technical personnel.

For this appliance

- 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.
- Avoid hard, solid objects falling on the cooking surface.
- Do not use the hob if the pyrolytic cycle is taking place inside any oven installed below.
- Do not touch or clean the hob surface during operation or when the residual heat indicator lights are still on.



- Activate the controls lock when you have children or pets which could reach the hob.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the hob surfaces.
- After use, switch off the plates. Never rely solely on the cookware detector.
- Supervise children carefully as they cannot readily see the residual heat indication. After use the cooking zones remain hot for a certain period of time even if they have been turned off. Keep children away from the cooking zones.
- The glass ceramic surface is highly resistant to impact. However, prevent hard, solid objects from falling on the cooking surface as they may cause it to break if they are sharp.
- Do not use the glass ceramic cooking surface as a support surface.
- Remove any traces of liquid from the cover (if fitted) before opening.
- Let the cooking surface cool down before closing the cover.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not affected by the induction field, the frequency range of which is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooking hob comes under group 2 and class B (EN 55011).

1.2 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.

1.3 Manufacturer's liability

- The manufacturer declines all liability for damage to persons or property caused by:
 - Use of the appliance other than that specified
 - Failure to comply with the instructions in the user manual
 - Tampering with any part of the appliance
 - The use of non-original spare parts.



Instructions

1.4 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.

1.5 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.

1.6 Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life.

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.

- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

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

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

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



Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug 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. Sequence of instructions for use.

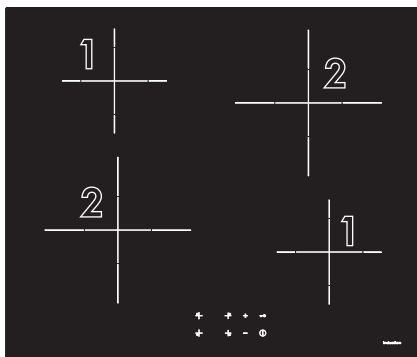
- Standalone instruction.



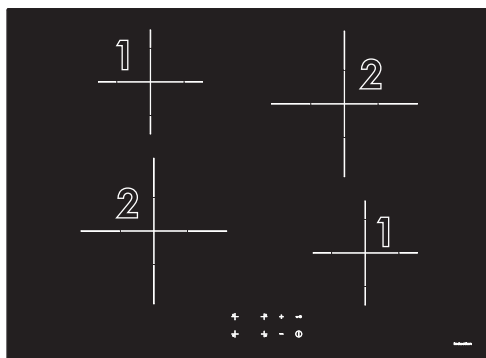
Description

2 Description

2.1 General Description



60 cm



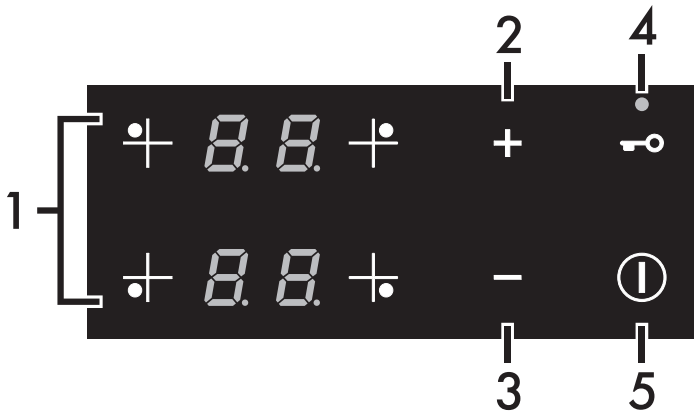
70 cm

Zones	Dimensions (H x L) (mm)	Minimum cookware diameter (mm)	Max. power draw (W)*	Power draw in Booster function (W)*
1	150 x 150	90	1200	1600
2	210 x 210	130	1500	2000

* Power levels are approximate and can vary according to the pan used or the settings made.



2.2 Control panel



- 1 Cooking zones setting area
- 2 Value increase button
- 3 Value decrease button
- 4 Control lock function button
- 5 On/Off button

Advantages of induction cooking



The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the pan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

- Improved safety as the energy is only transmitted to the pan placed on the hob.
 - High level of energy transmitted from the induction cooking zone to the base of the pan.
 - Rapid heating speed.
 - Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.
- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.



3 Use

3.1 Instructions



High temperature Danger of burns

- Protect your hands by wearing heat-proof gloves during use.
- Do not touch or clean the hob surface during operation or when the residual heat indicator lights are still on.
- Do not put empty pans or frying pans on switched on cooking zones.
- Keep children under the age of 8 away from the appliance when it is in use.
- Activate the controls lock when you have children or pets which could reach the hob.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the hob surfaces.



High temperature Danger of fire or explosion

- Do not use or leave flammable materials near the appliance or directly underneath the hob.
- Do not cook in closed tins or containers, plastic kitchenware or containers.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- In case you notice cracks or fissures or you cannot turn off the appliance, disconnect the power supply and contact the Assistance Centre.



Improper use Risk of damage to surfaces

- Do not use the hob if the pyrolytic cycle is taking place inside any oven installed below.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the cooking surface.
- In case you notice cracks or fissures, turn off the appliance immediately, disconnect the power supply and contact Technical Support.
- Do not use the hob as a support surface.




3.2 Preliminary operations

In order to remove any moisture that could have accumulated during the manufacturing process and for the electronic circuits and control keypad to work properly:

1. Remove the protective films from the external surfaces of the appliance and accessories.
2. Remove any labels (apart from the technical data plate).
3. Place a pan full of water on each of the front cooking zones and switch them on to the maximum power setting for at least 30 minutes.
4. After 30 minutes, switch off the front cooking zones and repeat this operation for the rear cooking zones and any central cooking zone.
5. If after carrying out the above operations the controls do not work properly, it might be necessary to extend the operations until the moisture has completely evaporated.

3.3 Switching on the hob for the first time









When the appliance is connected to the mains power supply for the first time, or after a power failure, an automatic check will be carried out that will switch some indicator lights on for a few seconds, after which the controls lock will be activated automatically.

Press the  button for at least 2 seconds to switch on the hob.

3.4 Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The induction hob is controlled by means of the Touch control sensor buttons. Lightly touch a symbol on the glass ceramic surface.

A beep will sound to confirm every effective touch.

-  On/Off: turns the hob on or off.
-  Key button: activates or deactivates the controls lock function.
-  Increase: increases the power level or cooking time.
-  Decrease: reduces the power level or cooking time.
-  Front left cooking zone
-  Rear left cooking zone
-  Rear right cooking zone
-  Front right cooking zone

Cookware suitable for use in induction cooking

Cookware used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

Suitable cookware:


- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

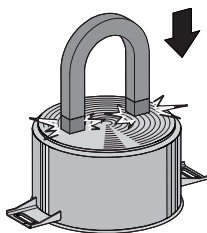


Use

Unsuitable cookware:

- Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the pan, place it on a cooking zone and start the hot plate. If the  symbol appears on the display, it means the pan is not suitable.




Use only cookware with a perfectly flat bottom which is suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system and prevent cookware from being detected on the hot plate.

Limiting the cooking duration

The hob has an automatic device which limits the duration of use.

If the cooking zone settings are not changed, the maximum duration of operation for each zone depends on the power level selected.

When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert sounds and, if the zone is hot, the  symbol appears on the display.

Set power level	Maximum cooking duration in hours
1 - 8	10
9	3

Protection from overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high.

To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.

Advice on energy-saving

- The diameter of the base of the pan must correspond to the diameter of the cooking zone.



- When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also helps to retain vitamins contained in the food.



- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover pans with a suitable lid.
- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.



Under certain circumstances, if the hob and the oven are used at the same time, the maximum power limit of the electrical system might be exceeded.

Switching the hob on and off


Keep the On/Off button  pressed in for at least 1 second to activate the hob. Keep the button  pressed in for at least 2 seconds to deactivate the hob.





If no power value is selected within a few seconds, the hob is automatically deactivated.

Switching on the cooking zone


After switching on the hob:

1. Select the required cooking zone using the appropriate zone selection buttons ( for example: rear left cooking zone).




Use the  and  buttons to select power levels 1 to 9 or enable the Booster function, see "Booster Function".

At power level 0, the  button brings the cooking zone to level 9.

Switching off the cooking zone

1. Select the cooking zone you wish to switch off using the zone selection buttons.
2. Use the  button to bring the power value to 0 (zero).



- Hold the On/Off button  down for at least 2 seconds to switch off all cooking zones at the same time.
- After having selected a zone, press the  and  buttons at the same time to switch it off quickly.

Residual heat



Improper use Danger of burns

- Supervise children carefully as they cannot easily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

If the cooking zone is still hot after being switched off, the  symbol will be displayed on the display. The symbol clears once the temperature drops below 55°C.



Use

Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Power level	Suitable for:
0	OFF setting
1 - 2	Cooking small amounts of food (minimum power)
3 - 4	Cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7 - 8	Roasting, slow frying with flour
9	Roasting
p *	Roasting / browning, cooking (maximum power)

* see Booster function

Booster Function



This function allows you to use the maximum possible power for the cooking zone.

After activating the required cooking zone:

1. Press the button to bring the power to 9.
2. Press the button again; the symbol will be shown on the display.

Press the button to deactivate the Booster function.



The Booster function remains active for a maximum of 10 minutes, after which the power is reduced automatically to level 9.

Timed cooking




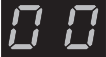
This function is used to program the automatic switch-off of each cooking zone at the end of a period of time (from 1 to 99 minutes).







The timer cannot be activated if the power level of the selected cooking zone is zero (0).

1. Select any cooking zone using the specific buttons.
2. Select a power level (from 1 to 9).
3. Press the select cooking zone button again; a beep will be emitted to confirm.





- The  symbol will appear on the display of the selected cooking zone, while  will appear on the display of the adjacent cooking zones.

 If one of the front zones has been selected, the digits of the countdown will appear on the displays of the rear zones and vice versa.



- Use the  and  buttons to select the minutes (pressing continuously allows you to advance quickly).
- Press any select cooking zone button or wait 10 seconds to start the timer.
- The display of the timed zone now shows the previously set power level with a dot at the lower right (e.g. ).

Modifying or deactivating timed cooking


- Select the timed zone(s).
- Press the button of the timed cooking zone again to display the time remaining.
- Use the  or  buttons to modify or reset the countdown.

Controls lock

- Press the  button for at least two seconds.

After the LED above the  button lights up, the controls are locked (except for the  button).


To unlock the controls:

- Press the  button and make sure that the relevant LED is off.



In case of a power failure the control lock will not be deactivated.

Power control

The hob is fitted with a power control module that optimises/limits consumption. If the overall set power level exceeds the maximum limit permitted, the electronic circuit board will automatically limit the power supplied by the hot plates. The module tries to maintain the maximum deliverable power levels. If the  symbol appears on the display, it indicates that it is no longer possible to increase the power level for a specific cooking zone.



Priority is given to the first zone that is set.



The power control module does not affect the total power consumption of the appliance.



Use

Cooking guidelines

The table below shows the power values which can be set, together with the corresponding type of food. Settings may vary depending on the amount of food and consumer taste.

Power level	Suitable for:
1 - 2	Reheating food, keeping small amounts of water on the boil, and whipping up sauces with egg yolk or butter.
3 - 4	Cooking solid or liquid food, keeping water on the boil, defrosting deep-frozen food, cooking 2- or 3-egg omelettes, fruit and vegetables, various cooking processes.
5 - 7	Stewing meat, fish and vegetables, simmering food, making jams etc.
8-9	Cooking or frying meat, fish, steaks and liver; browning meat, fish, eggs, etc.
P	Deep-frying potatoes, etc., or bringing water to the boil rapidly.

Setting the power level of the appliance






- This function allows you to set the maximum power limit for your appliance.
- The appliance is factory set to a maximum power of **7.2 kW**, but can be regulated to operate at **6.0, 3.5 and 2.8, 2.2, 1.6 and 1.0 kW**.

The following procedure can be used to adjust the maximum power from 7.2 to 2.8 kW (high power regime):

1. Switch off all the plates before proceeding.
2. Disconnect the appliance from the mains power supply.
3. Reconnect the appliance to the mains power supply.



Carry out the following procedure within 30 seconds of the appliance being reconnected:

4. Press and hold the  button to unlock the controls.
5. Press the  and  buttons at the same time.
 - A beep will be emitted and the current power level will be shown on the display.





6. Use the  and  buttons to change the value.







- Press the  and  buttons at the same time to save the new power value. The appliance will switch off and you will have to switch it on again in order to use it with the new power limits.
- If you do not wish to save the changes, simply do not use the display for at least 60 seconds.

The following procedure can be used to adjust the maximum power from 2.8 to 1.0 kW (low power regime):

1. Follow the instructions described above as far as point 4.
2. Press the  and  buttons at the same time.
 - A beep will be emitted and the current power level will be shown on the display.



3. Use the  and  buttons to change the value.
 - Press the  and  buttons at the same time to save the new power value. The appliance will switch off and you will have to switch it on again in order to use it with the new power limits.
 - If you do not wish to save the changes, simply do not use the display for at least 60 seconds.



4 Cleaning and maintenance

4.1 Instructions



Improper use

Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not spill sugar or sweet mixtures on the hob during cooking.
- Do not place materials or substances that could melt (plastic or aluminium foil).
- Keep sensor buttons clean at all times and do not rest any object on them.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.

4.2 Cleaning the surfaces

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

4.3 Ordinary weekly cleaning

Clean and maintain the hob once a week using an ordinary glass cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be removed easily. After cleaning, dry the surface with a clean cloth. Make sure that

there is no detergent left on the cooking surface as it will undergo a corrosive reaction when heated up and could modify the structure of the cooking surface.

4.4 Food stains or residues

Light coloured marks from pans with aluminium bases can be easily cleaned off with a cloth moistened in vinegar.

Remove any burnt-on residues after cooking; then rinse with water and dry thoroughly with a clean cloth.

Dirt which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving pans.

Consequently, remove any dirt from the cooking surface immediately.

Changes in colour do not affect the operation and stability of the glass. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.

Shiny surfaces can form due to the bases of pans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Use of corrosive detergents or rubbing of pan bases can wear away the decoration on the hob over time and contribute to the formation of stains.



4.5 What to do if...

The hob does not work:

- Make sure that the hob is connected and that the main switch is turned on.
- Make sure that there is no power failure.
- Make sure that the fuse has not blown. In this case replace the fuse.
- Make sure that the circuit breaker of the residential electrical system has not tripped. In this case, reset the circuit breaker.

The cooking results are unsatisfactory:

- Make sure that the cooking temperature is not too high or too low.

The hob smokes:

- Let the hob cool down and clean it once cooking is complete.
- Make sure that the food has not spilled out of the pan and use a larger cooking vessel, if needed.

The fuses blow or the circuit breaker of the residential electrical system trips repeatedly.

- Call Technical Support or an electrician.

There are cracks or fissures in the hob:

- Turn off the appliance immediately, disconnect the power supply and contact Technical Support.



Installation

5 Installation

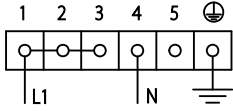
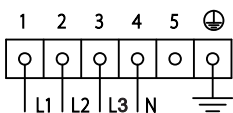
5.1 Electrical connection



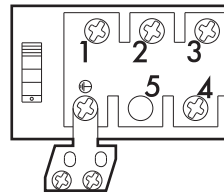
**Power voltage
Danger of electrocution**

- 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 supply.
- Do not pull the cable to unplug the appliance.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the terminal board screws for the power supply wires must be 1,2 - 1,5 Nm.

The appliance can work in the following modes:

Connection type	Cable type
220-240 V 1N~ 	3-pole 3 x 4 mm ²
380-415 V 3N~ 	5-pole 5 x 2.5 mm ²

The diagram below illustrates the power supply terminal from below, with no cables connected.



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.

Fixed connection

Fit the power line with an all-pole circuit breaker in compliance with installation regulations. The circuit breaker should be located near the appliance and in an easily reachable position.

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.



Run the power cable in the rear part of the unit. Make sure that it does not come into contact with the lower part of the hob or a built-in oven below it.



Be careful when connecting additional electrical appliances. Connection cables must not come into contact with hot cooking zones.

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.

5.2 Instructions for the installer

- Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- 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.

5.3 Safety instructions



Heat production during appliance operation
Risk of fire

- Check that the carcass material is heat resistant.
- Check that the carcass has the required openings.
- Do not obstruct the ventilation grille in front of the product during mounting.

Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (>90°C), otherwise they might warp over time.

The minimum clearance between exhaust hoods and the cooking surface must be at least the distance indicated in the exhaust hood installation instructions. The minimum clearances must also be respected for the edges of the hob on the back as indicated in the mounting illustrations.

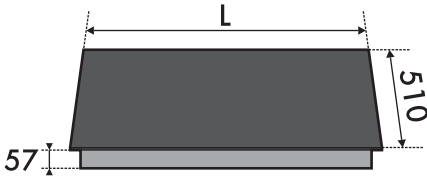


Installation

5.4 Section cut from the countertop

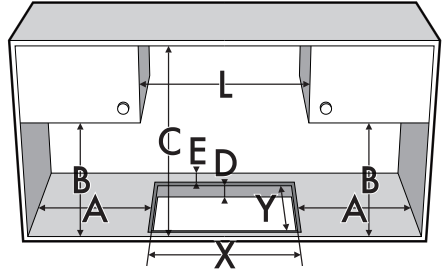
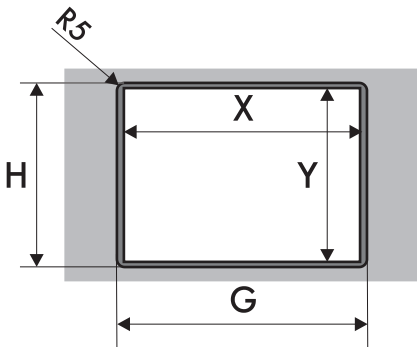
i The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman. Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (>90°C).

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



Mounting dimensions (flush built-in model)

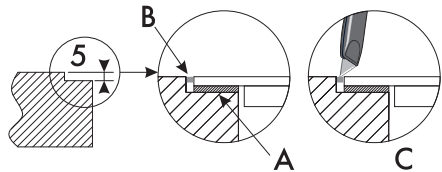
For this type of mounting, you have to make an additional cut at the edges of the recess in the furniture if you wish to install the hob flush with the countertop.



A	B	C	D	E
min. 50	min. 460	min. 750	30 - 50	min. 50
L	X	Y	G	H
600 - 700	596	510	604	514

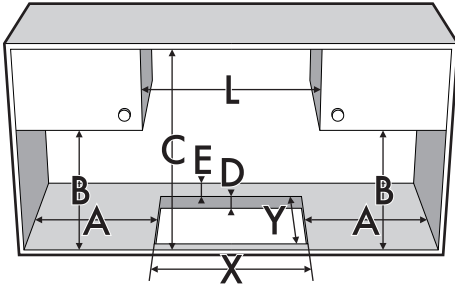
After laying the adhesive seal (A) on the glass surface and after positioning and securing the hob, fill the edges with insulating silicone (B) and wipe away any excess.

In the event the hob needs to be removed, cut the silicone using a cutter before attempting to remove it (C).





Mounting dimensions (semi-flush built-in model)

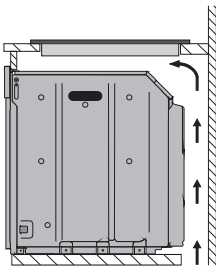


A	B	C	D	E
min. 50	min. 460	min. 750	30 - 50	min. 50
L	X	Y		
600 - 700	560	482		

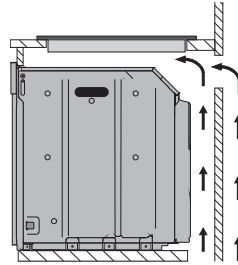
5.5 Mounting

Over built-in oven unit

The clearance between the hob and the kitchen units or other built-in 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



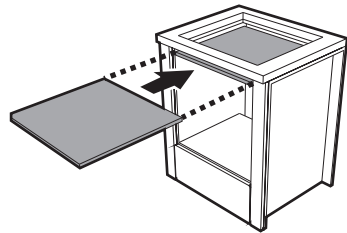
opens on bottom and on rear



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

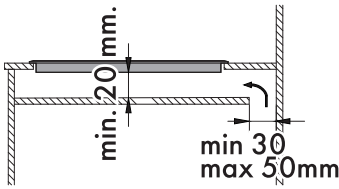
On top of an empty kitchen unit or drawers

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.

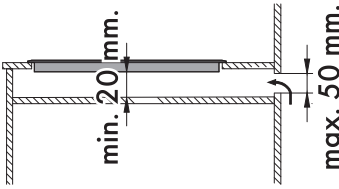




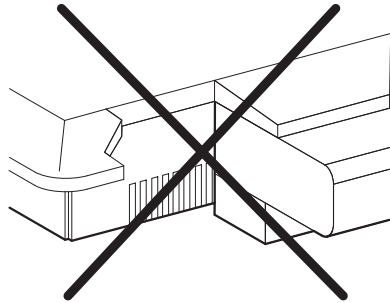
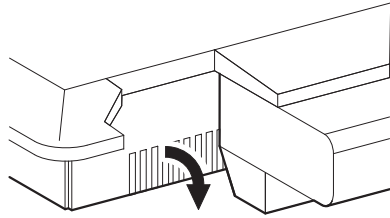
Installation



opens on bottom

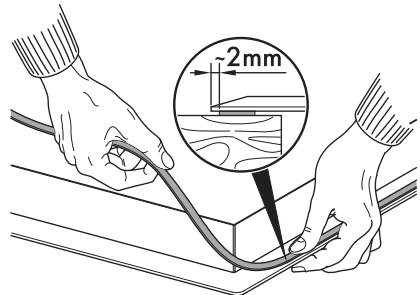


opens on rear



Hob seal

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.



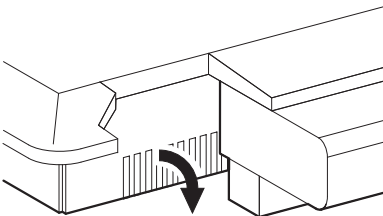
Do not use silicone to secure the hob. This would make it impossible to remove the hob, if necessary, without damaging it.



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

Ventilation

The illustrations below show two examples of installation suitable for proper ventilation and one example of incorrect installation to be avoided.





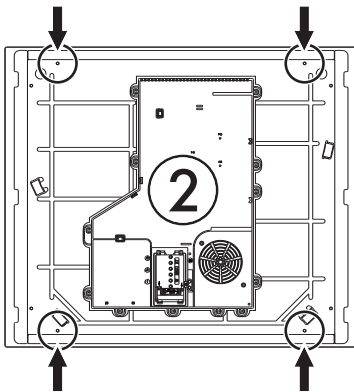
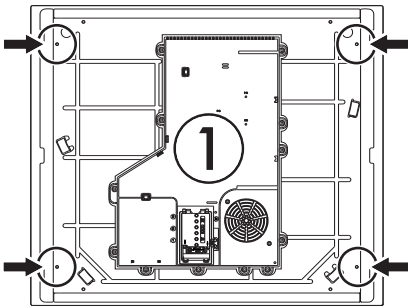
5.6 Fixing brackets

There are two fastening options depending on the configuration of the unit in which the appliance will be installed:

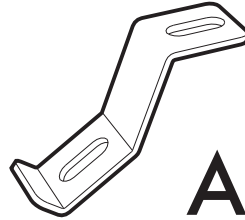
- 1 Side holes.
- 2 Front and rear holes.

To fasten the hob:

1. Unscrew the screws from the holes shown in the following figures, according to the fastening option chosen.



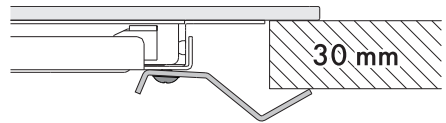
2. Fasten the hob to the structure using the screws that were removed by passing them through the holes in the fixing brackets (A).



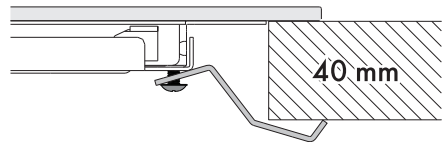
If tightened too much the glass may be strained and crack.

The fixing brackets should be installed differently according to the thickness of the countertop.

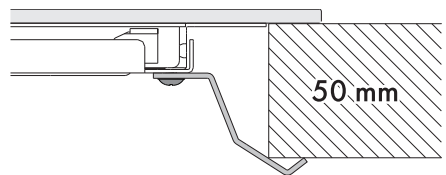
Countertop thickness 30 mm:



Countertop thickness 40 mm:



Countertop thickness 50 mm:



In the case of countertops of less than 30 mm, an additional spacer should be used between the bracket and the top.

