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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

# PRECAUTIONS

## General safety instructions Risk of personal injury

- During use the appliance and its accessible parts become very hot. Keep children well away from the appliance.
- The appliance becomes very hot during use. Take care never to touch the heating elements.
- Protect your hands by using oven gloves when handling hot pans.
- 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 only be used by children aged 8 years and over, 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 have been given instructions on the safe use of the appliance and of the hazards associated with it.

- Children must not play with the appliance.
- Keep children below the age of 8 away from the appliance 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 place empty pans on the heat. Danger of overheating.

- 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.
- The cooking process must always kept under control. A short cooking process must be continuously monitored.
- WARNING: Leaving food that contains fat and/oil unattended when cooking can be dangerous and can cause a fire. DO NOT attempt to extinguish a fire with water. Turn off the appliance and smother the flames, for example with a lid or a blanket.
- Do not use the Booster and/or the Double Booster functions (if present) to heat fats or oils. Fire hazard.
- Do not place metal objects, such as dishes or cutlery, on the surface of the hob during cooking as they may overheat.
- Do not cook foods in closed tins or containers or plastic containers.
- 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.
- Do not pour water directly onto very hot trays.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds,

let the steam come out, then open it fully.

- Switch off the appliance immediately after use.
- Do not pull the cable to unplug the appliance (if present).
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE STORAGE COMPARTMENT (IF AVAILABLE) OR NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.
- Always wear personal protective equipment (PPE) before carrying out any work on the appliance (installation, maintenance, positioning or moving).
- Do not clean the appliance if it is still hot or in operation.
- Before performing any work on the appliance, switch off the power supply.
- WARNING: Make sure that the appliance has been switched off and disconnected from the mains power supply or that the mains power has been switched off before replacing the interior lighting bulbs.
- The bulbs used in this appliance are specific for household appliances; do not

use them for home lighting.

- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- 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.
- 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 that could reach the hob.
- Supervise children carefully as they cannot readily see the indication of residual heat. 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 appliance is not intended to operate with external timers or remote-control systems.
- WARNING: Only use a

protective shield designed by the manufacturer of the cooking appliance. The use of inadequate protective shields can lead to accidents.

# Risk of damaging the appliance

- Do not use harsh or abrasive detergents or sharp metal scrapers to clean the glass door of the oven since they may scratch the surface and cause the glass to shatter.
- Use wooden or plastic utensils.
- Do not use steam jets to clean the appliance.
- Do not use the appliance as a support surface.
- Do not obstruct ventilation openings and heat dispersal slots.
- Do not sit on the appliance.
- Never leave the appliance unattended during cooking operations that could lead to oils and fats overheating and catching fire. Be very careful
- Risk of fire: Do not store objects on the cooking surfaces.
- Do not spray any product near the appliance.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not use plastic kitchenware or containers for cooking.
- Cooking vessels or griddle plates should be placed inside the perimeter of the hob.

- bottoms.If any liquid does boil over or
  - If any liquid does boil over or spill, remove the excess from the hob.

All pans must have smooth, flat

- 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.
- 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.
- Do not use steam jets to clean the appliance.
- 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).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- The glass ceramic surface is highly resistant to impacts.

However, avoid hard, solid objects falling on the cooking surface as they may cause it to break.

- Keep sensor buttons clean at all times and do not place any object on them.
- To prevent scratching the glass surface, avoid sliding pots across it. Lift them and place them gently where needed instead.

## Installation

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN A BOAT OR CARAVAN.
- This appliance must not be installed on a pedestal.
- Always use any necessary/ required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Check that the cabinet has the required slots.
- Check that the cabinet material is heat resistant.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Have the electrical connection performed by authorised technical personnel.
- 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.
- Be careful when connecting additional electrical appliances. Connection cables must not come into contact with hot cooking zones.
- The power cable must only be installed or replaced by a qualified technician.
- Allow the appliance to be disconnected after installation, via an accessible plug or a switch in the case of a fixed connection.
- Fit the power line with an allpole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.

## Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered inappropriate. It cannot be used:

 in employee kitchens, shops, offices and other working environments.

- in farms/farmhouses.
- by guests in hotels, motels and residential environments.
- In bed and breakfast accommodation.

## 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.
- The explanations in this manual include images, which describe all that regularly appears on the display. However, it should be kept in mind that the appliance may be equipped with an updated version of the system, and as such, all that appears on the display may differ from those in the manual.

# 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;
- use of non-original spare parts.

## 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.

## 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.

## Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.

To dispose of the appliance:

- Cut the power cable and remove it.
- 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.

## To save energy

- The diameter of the base of the pan must not extend beyond the lines printed on the glass ceramic surface.
- Pans must not be placed outside the perimeter of the hob or on the display.
- 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.

# Information on power consumption in off/stand-by mode

Technical data on the appliance's power consumption in off/stand-by mode can be

found at www.smeg.com under the page corresponding to the product in question.

## How to read the user manual

This user manual uses the following reading conventions:



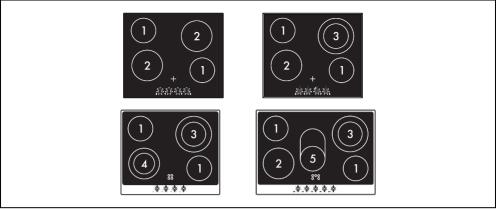
Warning/Caution



Information/Advice

# DESCRIPTION

## General description

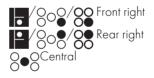


Zone	Outside diameter (mm)	Max. power draw (W)*	Inside diameter (mm)	Max. power draw (W)*
1	148	1200	-	-
2	184	1800	-	-
3	214	2200	148	1000
4	184	2000	124	800
5	oval plate	2000	148	1100

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

### Cooking zones





# USE

### **Preliminary operations**



See General safety instructions.

#### Remove any protective film from the outside or inside of the appliance, including any accessories (if present).

• Remove any labels (apart from the technical data plate).

#### Switching on the cooking zones

The appliance has cooking zones of different diameters and power levels. Their positions and the edges of the heated area are shown by the markings on the glass.

The cooking zones are of the HIGH-LIGHT type: they turn on after a few seconds and the heat can be adjusted using the controls on the front panel.

To turn the cooking zones on, press and turn the knob to the required position between 1 and 6.

The indicator lights located between the cooking zones turn on when the temperature of one or more radiant heating zones exceeds 60°C.

### Switching off the cooking zones

To switch off cooking zones, turn the corresponding knobs to O.

## Dual heating zones (on some models only)

To turn on the double heating zones, press and turn the knob to the maximum setting (6) and then to

When the knob is released, it automatically returns to the highest power position.

To regulate the power of the dual heating plate, turn the knob to the required position between 1 and 6.

To go back to using just the central hot plate, turn the knob to 0 and then press it and turn it to the required position between 1 and 6.

#### Advice on energy-saving

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



 When buying a pot, check whether the diameter indicated is that of the base or the top,

as the top is almost always larger than the base.

- The base of the cookware must be thick and completely flat. In addition, the hob should be clean and dry as well.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins 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 the 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.
- Do not use cast-iron cookware or cookware

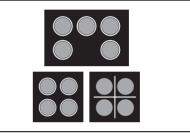
with a rough base.



If hob and oven are being used at the same time, under certain conditions the maximum power limit that can be used by your electrical system might be exceeded.

#### **Residual heat**

The indicator lights located between the cooking zones come on when the temperature of one or more of the radiant zones exceeds 60°C. These indicator lights switch off when the temperature falls below approximately 60°C.



#### Power level table

The power in the cooking zones can be adjusted to various levels. In the table below you will find instructions for the different types of cooking.

0		
Power level	Suitable for:	
0	OFF setting	
1	Cooking small amounts of food (minimum power)	
2	Cooking small amounts of food	
3	Normal cooking	
4	Cooking large amounts of food, roast	
5	Roasting larger pieces, frying with flour	
6	Roasting, browning, cooking (maxi- mum power)	

# CLEANING AND MAINTENANCE

## Cleaning the glass ceramic hob



See General safety instructions.

#### Cleaning the surfaces

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

### Ordinary daily cleaning

Always and only use 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.



In case of stubborn dirt, clean when cold using a damp kitchen sponge and neutral detergent; then dry with a microfibre cloth.

### Weekly cleaning

Clean and maintain the hob once a week using an ordinary glass ceramic 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 might undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

#### 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

# INSTALLATION

### **Electrical connection**



See General safety instructions.

General information

detergents or rubbing of pan bases can wear away the decoration on the hob over time and contribute to the formation of stains.



We recommend the use of cleaning products distributed by the manufacturer.



After cleaning, dry the appliance thoroughly to prevent any water or detergent from interfering with its operation or creating unsightly marks.

## 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.
- Make sure that the hob has proper ventilation and that the air intakes are completely free.

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.

Check the mains 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.

24 - INSTALLATION

The appliance must be connected to ground using a wire that is at least 20 mm longer than the other wires.

### Terminal block connection

Arrange the cables in an orderly manner to avoid overlapping or contact with any jumpers. The cables must be of the correct length to avoid build-up/twisting inside the terminal box.



The appliance can work in the following modes:

220-240 V 1N~ 3 x 6 mm <sup>2</sup> three-core cable	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$
220-240 V 2~ 3 x 6 mm <sup>2</sup> three-core cable	$\begin{array}{cccccccccccccccccccccccccccccccccccc$
<b>380-415 V 2N~</b> 4 x 4 mm <sup>2</sup> four-core cable	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$
<b>220-240 V 3~</b> 4 x 4 mm <sup>2</sup> four-core cable	$\begin{array}{cccccccccccccccccccccccccccccccccccc$
<b>380-415 V 3N~</b> 5 x 2.5 mm <sup>2</sup> five-core cable	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$



The values indicated refer to the crosssection of the internal conductor.



The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

### **Fixed** connection

Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.

## For the Australian/New Zealand market:

The circuit breaker incorporated in the fixed connection must comply with AS/NZS 3000.

# Section cut from the countertop

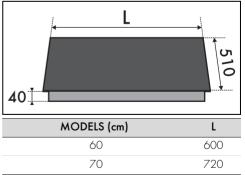
Safety instructions for positioning and installation



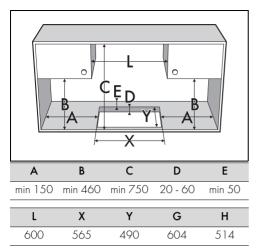
See General safety instructions.

- 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).
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperatureresistant (>90°C), otherwise they might warp over time.
- If the piece of furniture does not have the required recess opening, either it will have to be cut or masonry work carried out by a competent technician.
- 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 assembly instructions.
- If the appliance is to be installed above an oven, the oven must be fitted with a cooling fan.

### Appliance overall dimensions (mm)

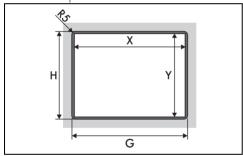


Standard mounting and with bevelled edge (mm)



#### Flush mounting

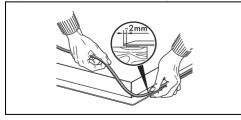
For this type of mounting, you have to make an additional cut at the edges of the recess in the furniture if you wish to install the hob flush with the countertop.



\*Refer to the measurements in the table above.

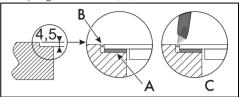
#### Hob seal

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.





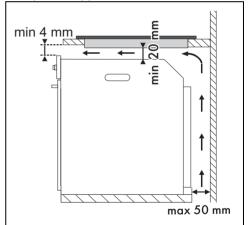
Do not use silicone to secure the hob. This would make it impossible to remove the hob without damaging it. In the case of flush mounting, after placing the adhesive seal (A) on the glass surface and after positioning and securing the hob, fill the edges with insulating silicone (B) and wipe off any excess. If for any reason the hob needs to be removed, cut the silicone using a cutter before attempting to remove it (C).



## Mounting

### On top of oven built-in unit

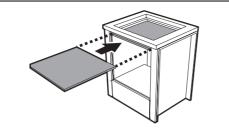
The clearance between the hob and the kitchen furniture or other installed appliances must be enough to ensure sufficient ventilation and air discharge. If installed above an oven, a space must be left between the bottom of the hob and the top of the appliance installed below.



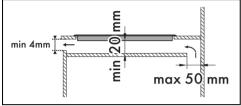
## On top of empty kitchen unit or drawers

If there are other pieces of furniture (lateral walls,

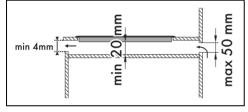
drawers, etc.), dishwashers or fridges under the hob, a double-layer wooden base must be installed at least 20 mm from the bottom of the hob to avoid any accidental contact. It must only be possible to remove the double-layer



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.

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

# Fixing to the built-in cabinet

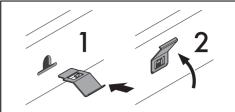


The clips should not be installed at the front of the appliance.

To ensure the hob is fixed and centred as accurately as possible, the clips provided must be positioned as described below:

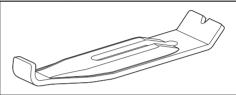
1. Fit the clips by gently pressing them horizontally into the appropriate space.

2. Then turn them upwards to fix them in place.

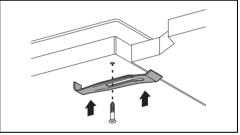


# Fixing to the built-in cabinet

In order to ensure fixing to the built-in cabinet and optimum centring, the supplied fixing brackets must be screwed into the holes in the bottom casing.



Screw the fixing brackets into the dedicated holes to properly fasten the hob to the built-in structure.



## Fixed connection

Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, pursuant to installation regulations.

## For the Australian/New Zealand market:

The circuit breaker incorporated in the fixed connection must comply with AS/NZS 3000.

## Testing

At the end of installation, carry out a brief inspection test. If it fails to work, after making sure that you have carried out the instructions correctly, contact Technical Support.

## Instructions for the installer

- If you use a plug (if present) to connect to the power supply, 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.
- 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.