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THESE INSTRUCTIONS ARE VALID FOR THOSE COUNTRIES IDENTIFIED BY THE SYMBOLS REPORTED ON THE COVER OF THIS MANUAL.



**INSTRUCTIONS FOR THE USER:** these instructions contain user recommendations, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.



**INSTRUCTIONS FOR THE INSTALLER:** these are intended for the authorised person who must install the appliance, set it functioning and carry out an inspection test.



Further information about the products can be found at [www.smeg.com](http://www.smeg.com)



## 1. INSTRUCTIONS FOR USE



THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE. THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE. IT SHOULD BE KEPT INTACT AND AT HAND FOR THE APPLIANCE'S ENTIRE LIFE CYCLE.

IT IS IMPORTANT TO CAREFULLY READ THIS MANUAL AND ALL THE INSTRUCTIONS CONTAINED HEREIN BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY COMPETENT PERSONS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING FOOD; IT IS CONSIDERED UNSUITABLE FOR ANY OTHER USE.

THE MANUFACTURER CANNOT BE HELD LIABLE FOR USE OTHER THAN AS INDICATED.



IF THE APPLIANCE IS INSTALLED ON BOATS OR IN CARAVANS, DO NOT USE IT AS A ROOM HEATER.



DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.



THIS APPLIANCE IS MARKED ACCORDING TO EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS DIRECTIVE DEFINES THE STANDARDS FOR THE COLLECTION AND RECYCLING OF WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT APPLICABLE THROUGHOUT THE EUROPEAN UNION.



THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME HAS BEEN VISIBLY AFFIXED TO THE APPLIANCE.

DO NOT REMOVE THIS PLATE FOR ANY REASON.



BEFORE OPERATING THE APPLIANCE ALL PROTECTIVE COVERS MUST BE REMOVED.



SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



DO NOT USE STEEL SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACE.

USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR A MICROFIBRE CLOTH.





## General instructions

GB-IE



DO NOT LEAVE THE APPLIANCE UNATTENDED DURING COOKING PROCESSES WHERE FATS OR OILS COULD BE RELEASED.  
FATS AND OILS MAY CATCH FIRE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE **0** (OFF) POSITION WHEN YOU FINISH USING THE APPLIANCE



NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE COOKING HOB PAN STANDS.



NEVER USE PANS WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



(ONLY FOR GLASS CERAMIC MODELS)

TAKE CARE NOT TO SPILL SUGAR OR SWEET MIXTURES ON THE HOB WHILE COOKING OR TO PLACE MATERIALS OR SUBSTANCES WHICH COULD MELT ON IT (PLASTIC OR TINFOIL). IF THIS HAPPENS, TO AVOID DAMAGE TO THE SURFACE, TURN OFF THE HEAT IMMEDIATELY AND CLEAN THE SURFACE WHILE THE PLATE IS STILL WARM. **IF THE GLASS CERAMIC HOB IS NOT CLEANED IMMEDIATELY, THERE IS A RISK THAT INCRUSTATIONS WILL BE LEFT THAT ARE IMPOSSIBLE TO REMOVE ONCE THE HOB HAS COOLED.**



## 2. SAFETY PRECAUTIONS



REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.

GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.



THE IDENTIFICATION PLATE CONTAINING THE TECHNICAL DATA, SERIAL NUMBER AND

BRAND NAME IS IN A VISIBLE POSITION UNDER THE CASING.

DO NOT REMOVE THIS PLATE ON THE CASING FOR ANY REASON.



BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.



IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL SUPPORT SERVICE IMMEDIATELY AND THEY WILL REPLACE IT.



IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE ELECTRICITY SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



DURING USE THE APPLIANCE BECOMES VERY HOT. BE CAREFUL NOT TO TOUCH THE HEATING ELEMENTS.



THIS APPLIANCE MAY NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS RESPONSIBLE FOR THEIR SAFETY.



## General instructions

GB-IE



DO NOT LET CHILDREN GO NEAR THE APPLIANCE WHEN IT IS IN OPERATION OR PLAY WITH IT AT ANY TIME.



DO NOT INSERT POINTED METAL OBJECTS (CUTLERY OR UTENSILS) INTO THE SLITS IN THE APPLIANCE.



DO NOT USE STEAM JETS FOR CLEANING THE APPLIANCE. THE STEAM COULD REACH THE ELECTRONICS, DAMAGING THEM AND CAUSING SHORT-CIRCUITS.



DO NOT MODIFY THIS APPLIANCE.



FAT AND OIL CAN CATCH FIRE IF THEY OVERHEAT. YOU ARE THEREFORE RECOMMENDED NOT TO LEAVE THE HOB WHILE PREPARING FOODS CONTAINING OIL OR FAT. IF FAT OR OIL CATCHES FIRE, NEVER PUT WATER ON IT. COVER THE PAN AND SWITCH OFF THE COOKING ZONE.



AS SOON AS YOU NOTICE A FRACTURE OR A CRACK ON THE SURFACE OF THE GLASS CERAMIC HOB, SWITCH THE APPLIANCE OFF AND CONTACT AN AUTHORISED TECHNICAL ASSISTANCE CENTRE.



DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION. DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT.



USERS OF PACEMAKERS OR SIMILAR DEVICES MUST ENSURE THAT THE OPERATION OF THEIR DEVICES WILL NOT BE AFFECTED BY THE INDUCTION FIELD, WHICH HAS A FREQUENCY RANGE OF 20-50 KHZ.



IN CONFORMITY WITH THE PROVISIONS REGARDING ELECTROMAGNETIC COMPATIBILITY, THE ELECTROMAGNETIC INDUCTION COOKING HOB COMES UNDER GROUP 2 AND CLASS B.



*The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.*



### 3. ENVIRONMENTAL RESPONSIBILITY

#### 3.1 Your environmental responsibility

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Our product's packing is made of non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.



Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

**Important:** hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power grid, removing it along with the plug.



## 4. KNOW YOUR APPLIANCE



**1**

Small glass ceramic hot plate

**2**

Large glass ceramic hot plate

**3**

Residual heat indicator lights



Before using the electric plates or the barbecue (if included) for the first time, pre-heat them to the maximum temperature long enough to burn off any manufacturing oily residues which could give the food a bad smell.



## 5. USING THE HOB

### 5.1 Glass ceramic hob

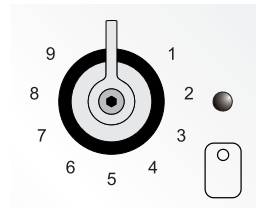
The appliance has two cooking zones of various power levels and diameters.

The positions are clearly indicated by circles and the heat is concentrated within the diameters traced on the hob. The radiating zones come on after a few seconds and their heat level can be adjusted by rotating the knob of the power regulator.



To switch the cooking zones on, press and rotate the knob to the desired position between **1** and **9**.

The adjustment is gradual so all the intermediate zones can be used. The lights to the side of the knobs indicate the residual heat: they come on when the electric hot plates exceed 50°C and go off when the temperature falls below this level. For cleaning, see paragraph "6.2 Cleaning the cooking hob parts".







## 5.1.1 Cooking guidelines

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

Knob Position	Suitable kind of cooking
1	To melt butter, chocolate or similar products.
2 - 3	To heat food, keep small amounts of water on the boil, and whip up sauces with egg yolk or butter.
4 - 5	To heat solid or liquid food, keep water on the boil, thaw deep-frozen food, cook omelettes of 2 or 3 eggs, fruit and vegetables, various cooking processes.
6	To stew meat, fish and vegetables, simmer food, make jams, etc.
7 - 8	To roast meat, fish, steaks and liver; to sauté meat, fish, eggs, etc.
9	To deep-fry potatoes, etc., or bring water to the boil rapidly.

For best cooking results and energy saving, only use containers suitable for electric cooking:

- The bases of containers must be very thick, perfectly flat and clean and dry. The hob must also be clean and dry.
- Do not use cast iron saucepans or saucepans with a rough base, as they may scratch the cooking surface.

The diameter of the base of the saucepans must be equal to the diameter of the circle outlining the cooking zone. If not, energy will be wasted.



Before using the hob for the first time, pre-heat it to the maximum temperature long enough to burn any manufacturing oily residues which could give the food unpleasant odours.



### 5.1.2 Glass ceramic hob thermal protection

Every cooking zone has a device that constantly measures the temperature.

If the temperature surpasses certain values, the device will activate certain functions to lower the temperature and allow the glass ceramic hob to continue to work correctly.

Below is a table with the operations that are activated automatically and the relative start temperature:

Operation	Activating temperature
Operating power reduced from Power to 9	250° C
Reduction of the power of a point	280° C
Switching off the cooking zone	300° C
Return of the power to the set value	250° C

### 5.2 Using fat and oil

When using fat and oil in cooking, it is very important to cook at the right temperatures. Fat and oil will keep their properties intact when used at the correct temperature. If the temperature is too high, fat and oil begin to smoke (smoke point) and then burn.

Fat - oil	Maximum temperature (°C)	Smoke point (°C)
Butter	130	150
Lard	170	200
Beef fat	180	210
Olive oil	180	200
Sunflower oil	200	220
Peanut oil	200	235



## 5.3 Operating temperatures

The table below indicates the temperatures corresponding to each plate heating level

Position	Temperature (°C)
0	-
1	50
2	80
3	100
4	130
5	160
6	180
7	200
8	220
9	230



The temperatures are indicative; the real value may differ from that indicated by  $\pm 10^\circ$ .



## 6. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, switch off the power supply to the appliance



**NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE.**

### 6.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

#### 6.1.1 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, use **only** specific products that do not contain abrasives or chlorine-based acids.

**How to use:** pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

#### 6.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surface.

Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.

Rinse thoroughly and dry with a soft cloth or chamois leather.



### 6.2 Cleaning the cooking hob parts



The glass ceramic hob should be regularly cleaned, preferably after every use, once the residual heat warning lights have gone off.

Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar. Remove any burnt residues after cooking; rinse with water and wipe dry with a clean cloth.

Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers and wire sponges).



Never use a jet of steam to clean the appliance.



## 7. POSITIONING ON THE HOB TOP

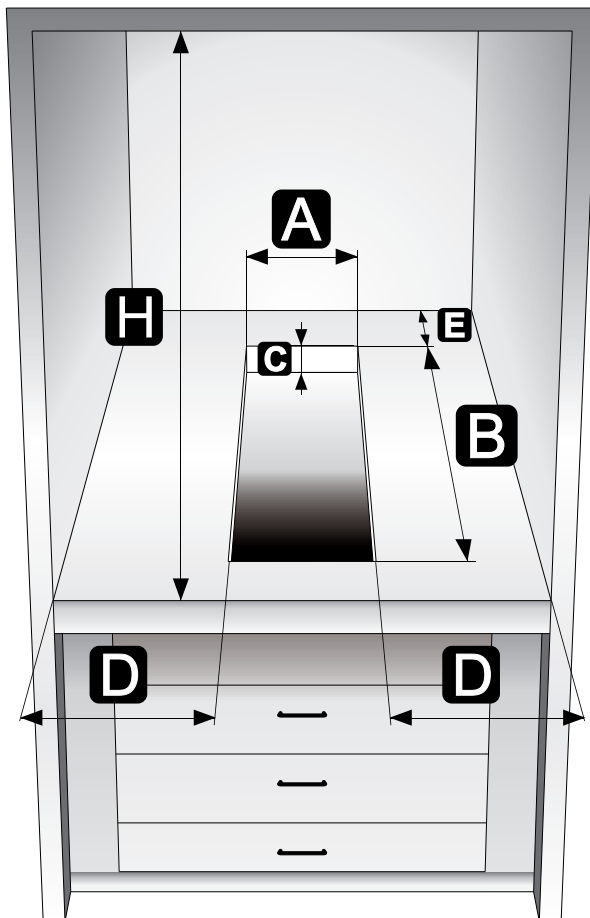


This is a cat. 3 appliance (built-in).

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 (T 90°C).

### 7.1 Built-in dimensions



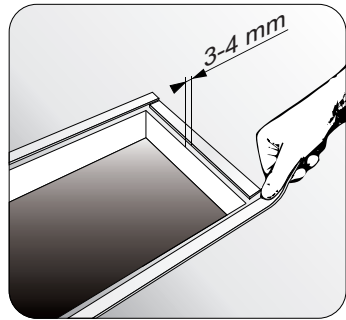
DISTANCES	A	B	C	D	E	H
MINIMUM	292 mm.	494 mm.	20 mm.	110 mm.	50 mm.	750 mm.
MAXIMUM	292 mm.	494 mm.	70 mm.	-	-	-



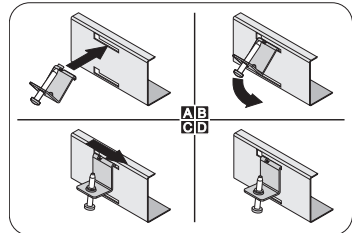
## 7.2 Fixing to the supporting structure

Carefully position the supplied insulating seal on the outer edge of the hole on the top hob, as indicated in the figure alongside. Try and make it stick to the whole surface by applying light hand pressure.

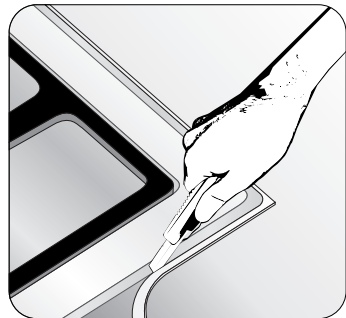
The seal must be placed at a distance of 3-4 mm from the edge of the hole in the top.



Carry out this operation by supporting the hob on the isolating seal and using screws and clamping brackets to fix the hob to the support structure, in order to obtain the complete flatness.

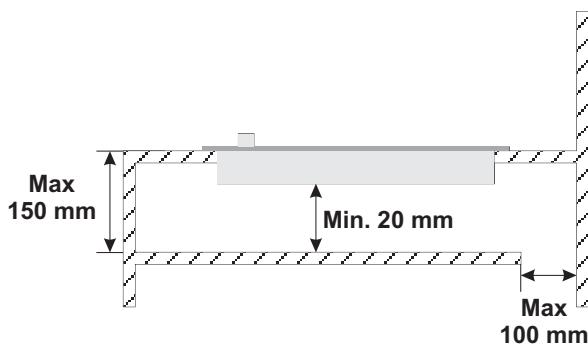


Carefully trim the surplus away from edge beyond the seal.





Precautions: the temperature of the inside surface of the hob may exceed 125° C. To avoid any hazardous situations, access to the underside of the hob must be restricted. Refer to the installation instructions.



**IMPORTANT:** if the appliance is mounted on a unit, make sure that a separating shelf is installed, as shown in the figure.

However, if the appliance is on an oven installed under the hob, there is no need to install a separating shelf.

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



### 7.3 Electrical connection



Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. Do not remove this plate for any reason.



The plug at the end of the supply cable and the wall socket must be of the same type and must conform to the applicable legislation on electrical installations. Make sure that the supply line is suitably earthed.



Fit power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than 3 mm in an easily accessible position close to the hob.

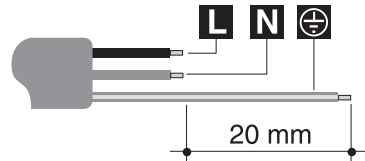


Avoid the use of adapters and shunts.



If the power cable is replaced, the cross-section of wires in the new cable must be no less than 1.5 mm<sup>2</sup> (3 x 0.1.5 cable), remembering that the end for connection to the appliance must have an earth wire (yellow/green) which is

at least 20 mm longer. Only use a H05V2V2-F or similar resistance cable to the maximum temperature of 90°C. Its replacement must be carried out by a specialised technician who must carry out the network connection following the diagram below.



L = brown

N = blue

⊕ = yellow/green



The manufacturer cannot be held liable for damage to persons or things caused by non-observance of the above directions or by interference with any part of the appliance.



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