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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

These instructions apply only to the destination countries listed on the appliance's data plate.

This is a class 3 built-in hob.

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 be 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.
- 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.
- 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.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.

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 all-pole 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 improper. It must also not be used:

- In kitchen areas provided for employees in shops, offices and other work environments.
- in farms/farmhouses.
- By guests in hotels, motels and other types of residential environments.
- In bed and breakfasts.



This appliance may only be installed and used indoors.

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.

Energy efficiency information

The information according to the European ecodesign directive can be found in a separate document together with the product instructions.

This information can be found in the "Product information sheet" that can be downloaded from the page for the specific product on the website.

- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.

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:



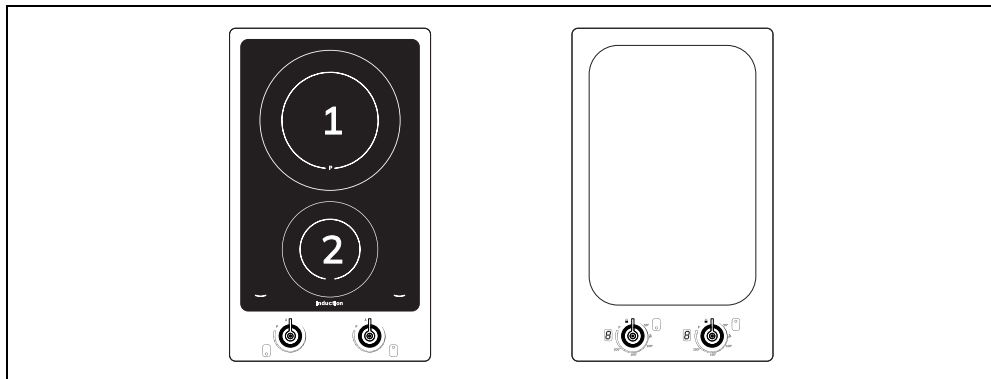
Warning/Caution



Information/Advice

DESCRIPTION

General description



1: Rear cooking zone

2: Front cooking zone

Cooking zone symbols



Front zone



Rear zone

Hob knobs

For lighting and adjusting the hob burners.

Press and turn the knobs anti-clockwise to the required setting. The lights to the side of the knobs indicate the residual heat, they light up when the cooking zones exceed 50 °C.

The barbecue heater light, on the other hand, indicates that the hotplate is heating up. When this light goes out, the preset power level has been reached. When the light flashes regularly it means that the power of the hotplate is being maintained at the set level.

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).

Basic functions

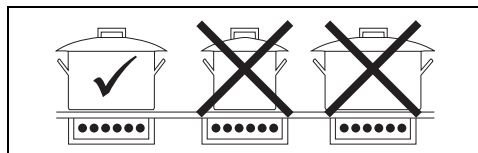
First power connection

When connected to the power supply for the first time, or after power has been switched back on after a power failure, an automatic check is carried out that control turns on the indicator lights and the displays for a few seconds. Afterwards, the appliance can be used normally.

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.

Usable cookware diameters

Zone	Pan diameter	Power Draw	Power Draw in Booster
1	210 mm	1850 W	2500 W
2	140 mm	1400 W	1800 W



Before using the hob for the first time, preheat it to the maximum temperature for a sufficient time to burn off any oily residues left over from the manufacturing process, which could contaminate food with unpleasant odours.



The pans used for cooking must have a minimum diameter to guarantee proper functioning. The minimum size is 14 cm for Zone 1 and 9 cm for Zone 2.

Using the hob

Hob control knobs

Used to switch on and adjust the hob zones. To switch on, press the knobs and turn them anti-clockwise to the required position. To switch off, turn the knob back to "0".

The two displays to the side of the cooking zones show information about the power level and special functions.

Booster function

The induction hob has a booster function to quickly reach the required temperature. After switching on the hob and having selected a zone, to activate the function:

1. Turn the knob to the **P** symbol.

2. The Booster function will be activated and the **P** symbol appears on the cooking zone display.

To deactivate the Booster function, simply decrease the power level of the cooking zone.



- The Booster function remains active for a maximum of 10 minutes, after which the power is reduced automatically to level 9.
- The booster function will also switch off automatically if the hob becomes excessively hot or the integrated power control is triggered.

Heating accelerator



Each cooking zone is equipped with a heating accelerator that allows the maximum power to be delivered for a time that is proportional to the selected power.

This function allows the selected power to be achieved in the shortest amount of time.

1. Turn the knob anticlockwise to position "A" and then release it. The display shows the **A** symbol.
2. Select the required heating power within 10 seconds. The **A** symbol remains until the end of the function.

Once the acceleration period is over the power level will remain the same as the one previously selected.



If the power is changed by turning the knob, the heating accelerator will automatically be disabled.

Controls lock



To activate the function, no zones must be selected.

This is useful when cleaning the appliance and to prevent functions being modified by mistake.

To activate the controls Lock, carry out the following procedure:

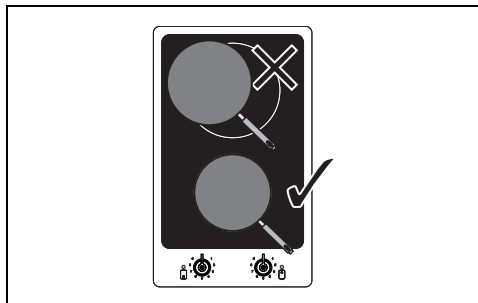
- Turn the knobs to the "A" symbol and hold until the **L** symbol appears on the display.
- or
- Turn a knob to the "A" symbol and hold for 5 seconds.

To deactivate the function, follow the same procedure as above; the displays will show the “0” symbol to indicate that the function has been deactivated.

Residual heat indicator

Each cooking zone is equipped with a residual heat warning device. When a zone is switched off, “H” may flash on the display. This warns that the cooking zone concerned is still very hot. Cooking can also be restarted while the “H” is flashing.

Use of containers



When cooking, to avoid burns, damage to the hob or top, all containers or steak pans must be positioned within the perimeter of the hob.



At the end of each use, always check that the knobs are in a neutral position.

Using the Teppan yaki hob

This hob allows you to cook or heat food directly on the plate. The appliance has two cooking zones of equal power levels and diameters. They are positioned roughly at the front half and the rear half of the plate. The symbol adjacent to the knobs indicates the cooking zone they control. To switch a zone on, turn the knob to the desired position. Adjustment is continuous, so that the appliance functions even when set to intermediate values. To switch off, turn the knob back to 0.

The two displays to the side of the knobs show information on the cooking power levels

and the special “booster” function (see previous section). The displays show the temperature levels from 1 to 9.





The hob is not designed to cook food using pots or pans.




Although the steel cooking surface is very tough and smooth, it may show signs of wear and tear over time and with normal use. However, this will not affect the performance of the plate. A slight yellowing of the steel surface is perfectly normal.

Reheat

Setting the knob to a higher value than the original value starts the heating phase. While a cooking zone is heating up, the symbols at the side appear alternately on the display .

When the zone has reached the set temperature, the  symbol is displayed continuously.

Cooling

Adjusting the knob to setting that is lower than the initial one will start the cooling stage. While a cooking zone is cooling down, the symbols at the side appear alternately on the display .


Controls lock



To activate the function, no zones must be selected.

This is useful when cleaning the appliance and to prevent functions being modified by mistake.

To activate the controls Lock, carry out the following procedure:

- Turn the knobs to the “lock” symbol and hold until the  symbol appears on the display.

or


- Turn a knob to the “lock” symbol and hold for 5 seconds.

To deactivate the function, follow the same procedure as above; the displays will show the “0” symbol to indicate that the function has been deactivated.

Cooking information table

Power level	Cooking mode	Suitable for...
1	Cooking small amounts of food (minimum power)	Melting butter, chocolate or similar products
2 - 3	Cooking small amounts of food	Keeping small amounts of water on the boil, whipping up sauces with egg yolk or butter
4 - 5	Normal cooking	Heating 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
6	Cooking large amounts of food	Stewing meat, fish and vegetables, simmering food, making jams, etc.
7 - 8	Cooking large amounts of food, roasting	Roasting meat, fish, liver; sautéing meat, fish, eggs, etc.
9	Roasting, browning, cooking (maximum power)	Deep-frying potatoes, etc., or bringing water to the boil rapidly

Error notifications

If the appliance malfunctions or operates incorrectly, the  symbol appears on the cooking zone displays. The zone in question

is automatically switched off.




Residual heat indicators are not to be considered as error codes.

If these errors persist or different errors appear, note down the code and contact Technical Support.

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 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.

Cleaning the teppan yaki plate



See General safety instructions.

The appliance should be cleaned after every use; otherwise food residue left to dry on the hob can be very difficult to remove. Do not clean the appliance while it is still hot; wait for it to cool down for at least 15 minutes. To make cleaning easier, we recommend using ice cubes with a few drops of washing up liquid. Clean off the residue after leaving it to soften for up to 1 hour.

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.



Do not pour water onto the hot appliance, as this may produce steam and splashes of hot water.



After manual cleaning and before using again, make sure that all detergent has been removed.




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.

Assisted cleaning

The teppan yaki plate also has an additional cleaning function. Switch on the appliance by turning both knobs to the assisted cleaning function . Clean the surface using a damp cloth.

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.

INSTALLATION

Electrical connection



See General safety instructions.

General information

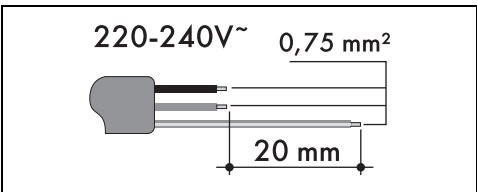
Check the mains characteristics against the data indicated on the plate.

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.

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

The appliance can work in the following modes:

- 220-240 V 1N~



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

Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters, gang sockets or shunts as these could cause overheating and a risk of burns.

Section cut from the countertop

Safety instructions for positioning and installation



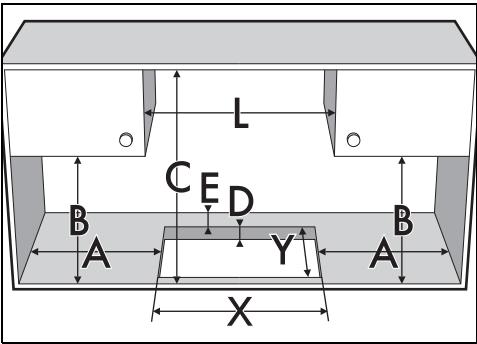
See General safety instructions.

- 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 ($>90^{\circ}\text{C}$).
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant ($>90^{\circ}\text{C}$), 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.

Built-in cabinet dimensions (mm)



X (mm)		Y (mm)	
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292

494

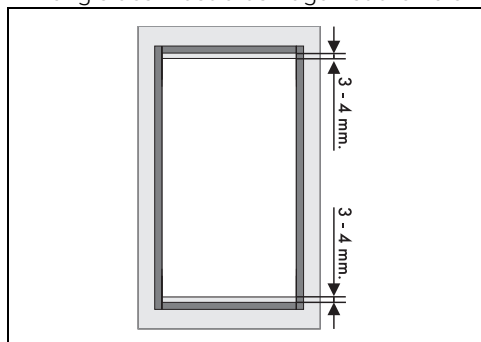
A (mm)	B (mm)	C (mm)*	D (mm)	E (mm)
min. 110	min. 460	min. 750	20 ÷ 70	min 50

*If there is a piece of furniture above the hob. In case of hood, refer to the values on the dedicated manual.

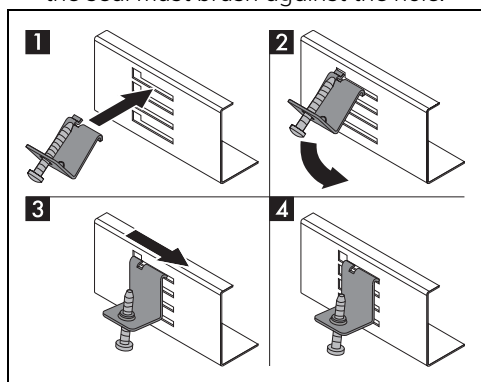
Fixing to the built-in cabinet

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.

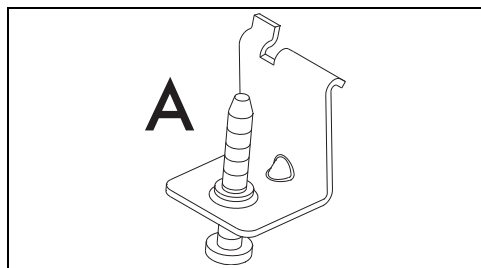
1. Refer to the dimensions in the figure, bearing in mind that the front and rear sides must brush against the hole.



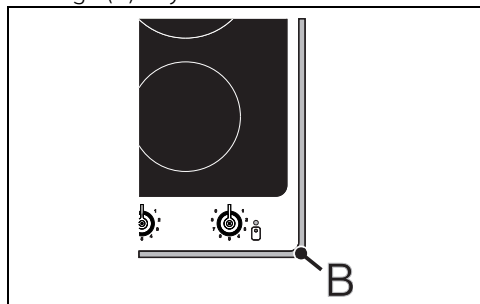
2. Make the seal stick to the edge around the hole cut in the worktop, using a slight pressure; front and rear sides of the seal must brush against the hole.



3. Place the hob on the insulating seal and fix it to the supporting structure using the supplied screws and fastening brackets (A) so that the hob is perfectly level.



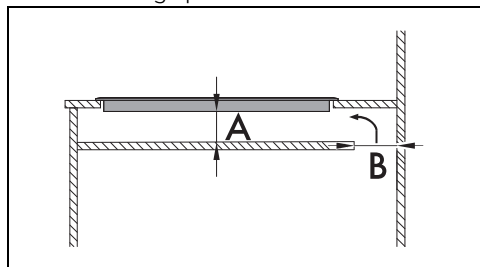
4. Carefully trim the surplus away from the edge (B) beyond the seal.



The brackets should be placed only after the hob has been laid on the seal.

On neutral compartment

If there are other pieces of furniture 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. The double-layer base may only be removed using special tools.



A min. 20 mm

B max. 100 mm



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

Instructions for the installer

- If you use a plug 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.
- 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 search for 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.