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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



Instructions

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.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Children must never play with the appliance.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch the appliance off immediately after 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.
- The appliance must never be cleaned by unsupervised children.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.

- Do not modify this appliance.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use steam jets for cleaning the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Never leave objects on the cooking surface.
- Do not use the appliance to heat rooms for any reason.



For this appliance

- If your hob has a cookware detector, do not rely on it exclusively.
- Remove any traces of liquid from the lid (if fitted) before opening.
- Leave the cooking surface to cool before closing the lid.
- 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.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range 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 Manufacturer liability

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

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

1.3 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- This appliance may be used by children aged at least 8 and by people of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety.
- The appliance is not designed to operate with external timers or with remote-control systems.

1.4 Disposal



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

To dispose of the appliance:

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



Power voltage

Danger of electrocution

- Disconnect the main power supply.
- Disconnect the power cable from the electrical system.



Instructions

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

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

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



Plastic packaging Danger of suffocation

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

1.5 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.

1.6 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

Read this user manual carefully before using the appliance.

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



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

Description



Description of the appliance and its accessories.

Use



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

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



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



Safety instructions



Information



Advice

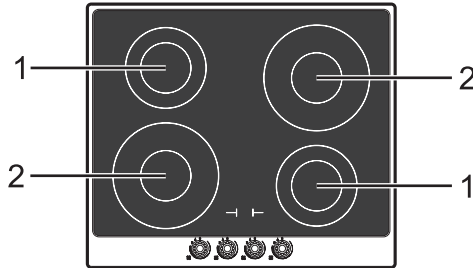
1. Use instruction sequence.

- Single use instruction.



2 Description

2.1 General description



Zone	Outer diameter (mm)	Max. power consumed (W)*	Consumed power in Booster function (W)*
1	160	1300	1400
2	200	2300	3000

* power levels are indicative and can vary according to the pan used or the settings made.

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 saucepan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- 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.
- Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.



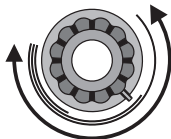
Description

2.2 Symbols

OFF setting

The cooking zone is OFF.

Increase/decrease setting



Turn the knob clockwise or anti-clockwise to increase or decrease the power for the cooking zone whose value is shown on the displays.

Booster setting **P**

Using this setting the Booster function of the cooking zone activates.

Accelerator setting **A**

Using this setting the accelerator function of the cooking zone activates.

Cooking zones

 Front left

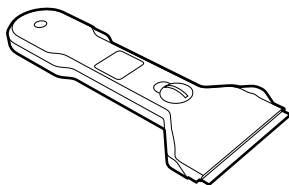
 Rear left

 Rear right

 Front right

2.3 Available accessories

Scraper



Useful for cleaning the hob.

i

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

i

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



3 Use

3.1 Instructions



High temperature Danger of burns

- Protect your hands 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 saucepans or frying pans on switched on cooking zones.
- Do not allow children younger than 8 years old to get near the appliance during its operation.
- Activate the key 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 using 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 the appliance off, disconnect the power supply and contact the Assistance Centre.



Improper use Risk of damage to surfaces

- Do not use the hob if pyrolysis is taking place inside any oven installed below.
- Never place saucepans 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 the Assistance Centre.
- Do not use 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 Using the hob



On first connection to the electrical mains, an automatic check will be carried out that will switch on all indicator lights for a few seconds.

All the appliance's control and monitoring devices are located together on the front panel. The relevant cooking zone is indicated next to each knob.

Just turn the knob clockwise to the required power setting.

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:

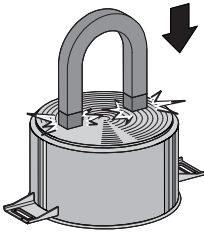
- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.



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 and suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system so that cookware is not 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 of 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 - 2	8
3 - 4	6
5 - 6	5
7	3
8	2
9	1 ½

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.



Use

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 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 saucepans with a suitable lid.
- Choose a saucepan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.



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

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

Residual heat



Improper use Danger of burns

- Supervise children carefully as they cannot readily 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 **H** will be displayed on the display. The symbol clears once the temperature drops below 60°C.




Heating accelerator

i 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.

1. Turn the knob anti-clockwise to the **A** position and release it. The display shows the symbol **A**.
2. Select the required heating power (**1...8**) within 3 seconds. The selected power and symbol **A** will flash alternately on the display.

The power level can be increased at any moment. The "maximum power" period will automatically be modified.

 Turn the knob to power setting **9** and then return the knob to the required heating power setting (**1...8**) to disable the heating accelerator.

If the heating accelerator has been set to **9**, turn the knob anti-clockwise.

Booster function

i The booster function allows you to activate the cooking zone at maximum power as long as 5 minutes. It can be used to bring a large quantity of water to a boil rapidly or to broil meat.

- Turn the knob clockwise to the **P** position for two seconds and then release. The display shows the symbol **P**. After 5 minutes the booster function will automatically be disabled and cooking will continue at power level **9** (on zones **2** only).

i The booster function has priority over the heating accelerator function.



Power management

The hob is fitted with a power management module that optimises/limits consumption. If the overall set power levels surpass the maximum limits permitted, the electronic circuit board manages automatically the power supplied by the hot plates.

The module tries to maintain the maximum deliverable power levels. The levels set by the automatic management will appear on the display.

The flashing of a power level indicates that it will automatically be limited to a new level selected by the power management module.



Control lock

i The control lock is a device that protects the appliance from accidental or inappropriate use.

1. While all the cooking zones are off, simultaneously turn the two cooking zone control knobs anti-clockwise to the left (position **A**).
2. Keep them turned until the symbols **L** appear on the display.
3. Release the knobs.

In order to remove the control lock repeat the same operations described previously.

i Any knob turned to **A** for more than 30 seconds displays an error message **E**.

i Priority is given to the last zone set.

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



4 Cleaning and maintenance

4.1 Instructions



Improper use Risk of damage to surfaces

- Do not use steam jets for cleaning the appliance.
- Do not spill sugar or sweet mixtures on the hob during cooking.
- Do not place materials or substances that could melt (plastic or aluminium foil).
- Keep always clean and do not place any object on the sensor keys.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges). 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 easily removed. After cleaning, dry the surface with a clean cloth. Make sure that no detergent residue remains on the cooking surface as it will undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

4.4 Food stains or residues

Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar.

After cooking remove any burnt residues with the scraper provided; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.

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.



Cleaning and maintenance

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 aggressive 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 tripped. In this case replace the fuse.
- Make sure that the magneto thermal switch of the residential electrical system has not tripped. In this case, re-activate the switch.

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 finished.
- Make sure that the food has not come out and use a larger cooking vessel, if needed.

The fuses or the magneto thermal switch of the residential electrical system are repeatedly triggered.

- 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.



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 main power supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General information

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

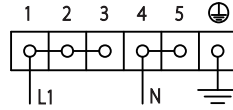
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

Perform the ground connection using a wire that is 20 mm longer than the other wires.

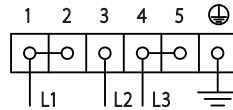
The appliance can work in the following modes:

- 220-240 V 1N~



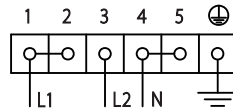
Use a **3 x 4 mm² three-core** cable.

- 220-240 V 3~



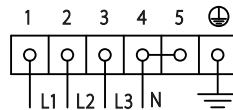
Use a **4 x 2.5 mm² four-core** cable.

- 380-415 V 2N~



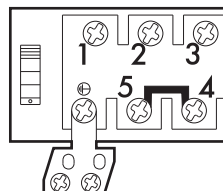
Use a **4 x 2.5 mm² four-core** cable.

- 380-415 V 3N~



Use a **5 x 2.5 mm² five-core** cable.

The diagram below illustrates the power supply terminal from below, with no cables connected. Terminals **4** and **5** must be connected at all times.





Installation

Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

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. Take care that it does not come into contact with the lower part of the hob or any oven built-in underneath 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, disconnect the appliance from the power supply and contact Technical Support.

5.2 Safety instructions



Heat production during appliance operation
Risk of fire

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.
- Do not obstruct the ventilation grille in front of the product in any type of installation.

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

The minimum distance between a ventilation hood and the cooking surface must be at least the distance indicated in the ventilation hood installation instructions.

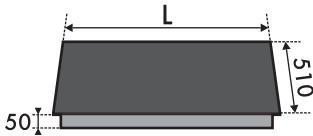
The minimum distances must also be respected for the edges of the hob on the back as indicated in the mounting illustrations.



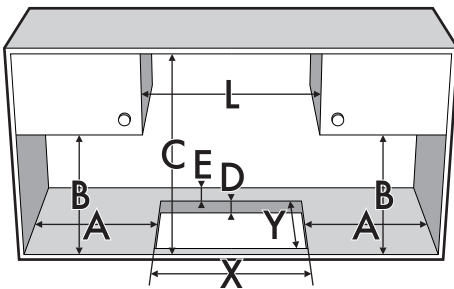
5.3 Section cut from the work surface

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 work surface of the piece of furniture.



L (mm)	X (mm)	Y (mm)
600	560	490



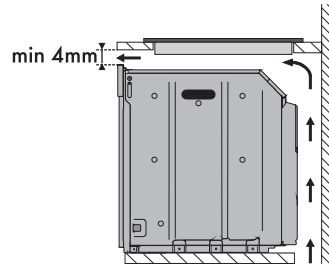
A (mm)	B (mm)	C (mm)	D (mm)	E (mm)
min 50	min 460	min 750	20÷60	min 50

5.4 Mounting

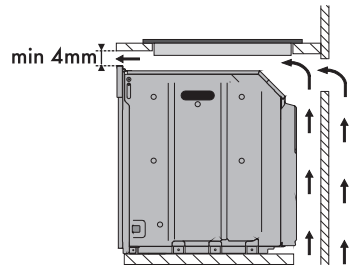
Over built-in oven

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

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



opens on bottom



opens on bottom and on rear



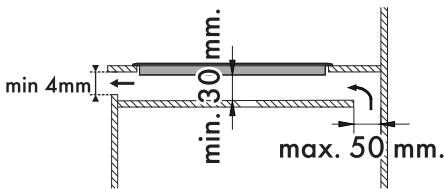
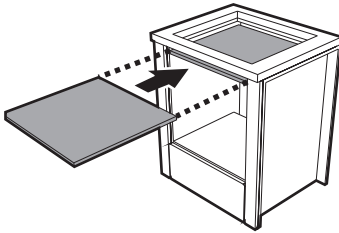
If installed on top of an oven, the latter must be equipped with a cooling fan.



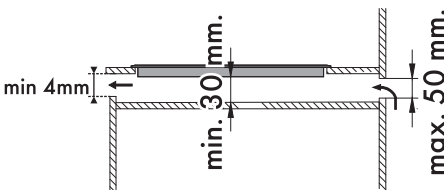
Installation

Over empty kitchen unit or drawers

If there are other pieces of furniture (lateral walls, drawers, etc.), dishwashers or fridges under the hob, a double-layer wooden base must be installed at least **30 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.



opens on bottom

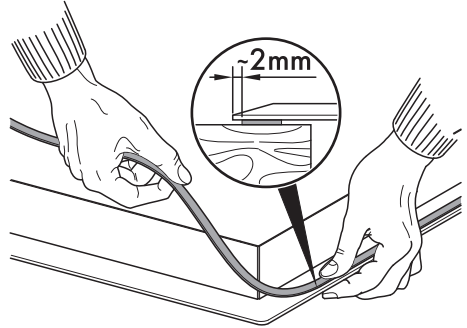


opens on rear

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

Hob seal

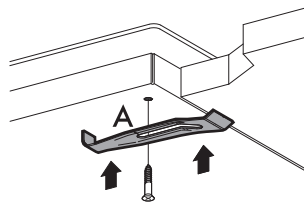
To prevent leakage of liquid between the frame of the hob and the work surface, place the adhesive seal provided along the entire outer edge of the hob before assembly.



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

5.5 Fixing brackets

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



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