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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](http://www.smeg.com)



## 1 Instructions

### 1.1 General safety instructions

#### Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Children must not play with the appliance.
- Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use.
- Switch off the appliance 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.
- Cleaning and maintenance must not be carried out 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 cable is damaged, contact technical support immediately to have it replaced.

#### Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use steam jets to clean 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 cover (if fitted) before opening.
- Let the cooking surface cool down before closing the cover.
- 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's liability

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

- Use of the appliance other than that specified
- Failure to comply with the instructions in the user manual
- Tampering with any part of the appliance
- The use of non-original spare parts.

## 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, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- The appliance is not designed to operate with external timers or with remote-control systems.



## Instructions

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

### 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 within the user's reach 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. Sequence of instructions for use.

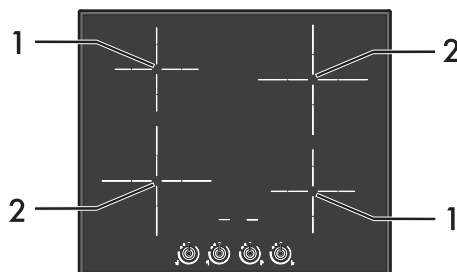
- Standalone instruction.



# Description

## 2 Description

### 2.1 General Description



Zone	Outer diameter (mm)	Max. power draw (W)*	Power draw in Booster function (W)*
1	160	1300	1400
2	230	2300	3000

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

### Advantages of induction cooking

**i**

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

- 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 speed.
- Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.

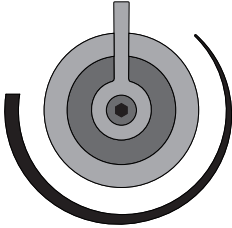


## 2.2 Symbols

### OFF setting **O**

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



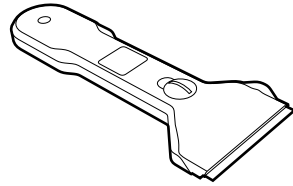
Rear right



Front right

## 2.3 Available accessories

### Scraper



Useful for cleaning the hob.



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



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



## Use

### 3 Use

#### 3.1 Instructions



##### High temperature Danger of burns

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



##### High temperature Danger of fire or explosion

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



##### Improper use Risk of damage to surfaces

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



### 3.2 Preliminary operations

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

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

### 3.3 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.

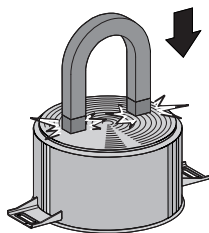


## Unsuitable cookware:

- 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 which is suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system and prevent cookware from being detected on the cooking zone.

## Limiting the cooking duration

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

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

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

Set power level	Maximum cooking duration in hours
1 - 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.



## 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 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 being used at the same time, 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 easily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

If the cooking zone is still hot after being switched off, the **H** symbol will be displayed on the display. The symbol clears once the temperature drops below 60°C.



## Use

### 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** setting and release it. The display shows the **A** symbol.
2. Select the required heating power (**1 - 8**) within 3 seconds. The selected power and the **A** symbol 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 level **9** to disable the heating accelerator. Then set the knob to the required heating level (**1...8**).

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** setting for two seconds and then release it. The display shows the **P** symbol. After 5 minutes, the booster function will automatically be disabled and cooking will continue at power level **9** (on zones **2** only).



The Booster function has priority over the heating accelerator function.

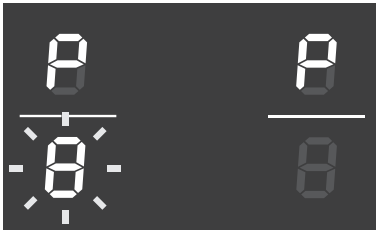


## Power control

The hob is fitted with a power control module that optimises/limits consumption. If the overall set power level exceeds the maximum limit permitted, the electronic circuit board will automatically manage the power supplied by the hot plates.

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

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



Priority is given to the last zone set.




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

## Controls lock




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

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

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



If a knob is turned to **A** for more than 30 seconds, an error message will appear on the displays .



## 4 Cleaning and maintenance

### 4.1 Instructions



Improper use

**Risk of damage to surfaces**

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

### 4.2 Cleaning the surfaces

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

### 4.3 Ordinary weekly cleaning

Clean and maintain the hob once a week using an ordinary glass cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be removed easily. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it will undergo a corrosive reaction when heated up and could modify the structure of the cooking surface.

### 4.4 Food stains or residues

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

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.



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

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

## 4.5 What to do if...

The hob does not work:

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

The cooking results are unsatisfactory:

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

The hob smokes:

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

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

- Call Technical Support or an electrician.

There are cracks or fissures in the hob:

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



# Installation

## 5 Installation

### 5.1 Electrical connection



**Power voltage  
Danger of electrocution**

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the mains supply.
- Do not pull the cable to 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.

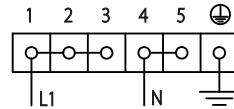
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

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

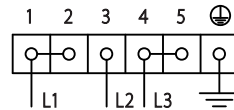
The appliance can work in the following modes:

- 220-240 V 1N~



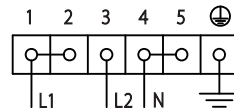
Use a **3 x 4 mm<sup>2</sup> three-core** cable.

- 220-240 V 3~



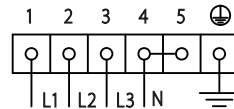
Use a **4 x 2.5 mm<sup>2</sup> four-core** cable.

- 380-415 V 2N~



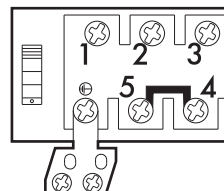
Use a **4 x 2.5 mm<sup>2</sup> four-core** cable.

- 380-415 V 3N~



Use a **5 x 2.5 mm<sup>2</sup> 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.





## Fixed connection

Fit the power line with an all-pole circuit breaker in compliance with installation regulations.

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

## Connection with plug and socket

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

Avoid using adapters and shunts as these could cause overheating and a risk of burns.



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



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

## Testing

At the end of installation, carry out a brief inspection test. If the hob fails to operate, after checking that you have carried out the instructions correctly, unplug the appliance and contact Technical Support.

## 5.2 Safety instructions



**Heat production during appliance operation**  
**Risk of fire**

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

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

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

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

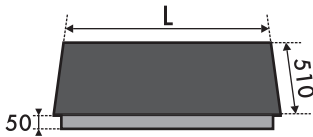


# Installation

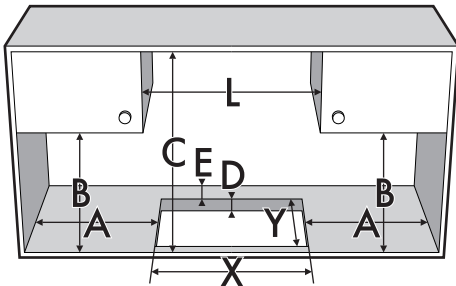
## 5.3 Section cut from the countertop

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

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



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

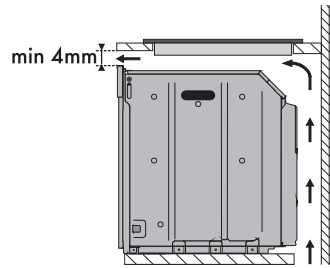


A (mm)	B (mm)	C (mm)	D (mm)	E (mm)
min 50	min 460	min 750	20-60	min 50

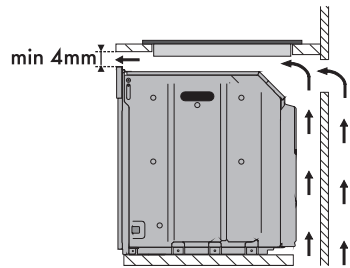
## 5.4 Mounting

### Over built-in oven 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.



opens on bottom



opens on bottom and on rear

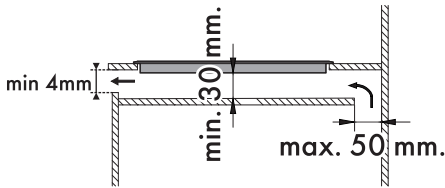
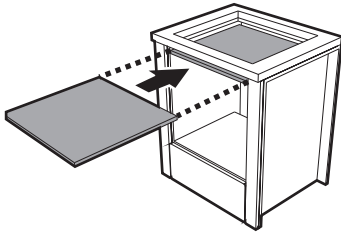


If installed on top of an oven, the latter must be equipped with a cooling fan.

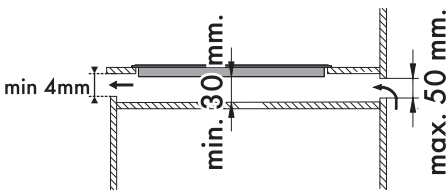


## On top of an empty kitchen unit or drawers

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



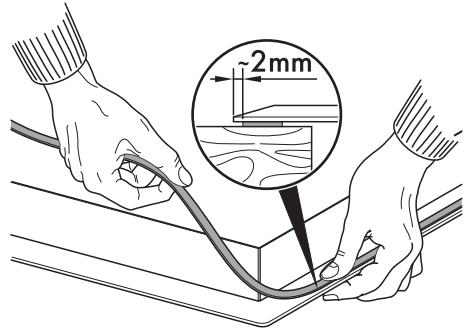
opens on rear



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

## Hob seal

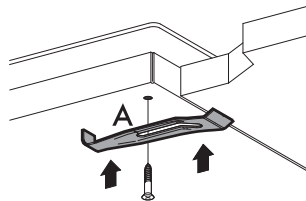
To prevent leakage of liquid between the frame of the hob and the countertop, place the adhesive seal provided along the entire outer edge of the hob before assembly.



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

## 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.



## 5.6 Instructions for the installer

- 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.