

PRECAUTIONS	24	USE	31
General safety instructions	24	Preliminary operations	31
Installation	27	Basic functions	31
Appliance purpose	28	Using the hob	32
This user manual	28	Safety functions	36
Manufacturer's liability	29	CLEANING AND MAINTENANCE	37
Identification plate	29	Cleaning the glass ceramic hob	37
Disposal	29	What to do if...	38
To save energy	29	INSTALLATION	38
Information on power consumption in off/stand-by mode	29	Electrical connection	38
How to read the user manual	29	Power limitation menu	39
DESCRIPTION	30	Section cut from the countertop	39
General description	30	Mounting	41
Control panel	30	Fastening to the built-in cabinet	42
		Instructions for the installer	42

We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities. For further information on the product: www.smeg.com

PRECAUTIONS

General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Keep children well away from the appliance.
- Protect hands with heat resistant gloves during 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.
- 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 under the age of eight at a safe distance 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.
- Activate the controls lock when you have children or

- pets which could reach the hob.
- Do not touch or clean the hob surface during operation or when the residual heat indicator lights are still on.
 - After use, switch off the plates. Never rely solely on the cookware detector.
 - Supervise children carefully as they cannot readily see the residual heat indication. 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 cooking process must always be kept under control. A short cooking process must be continuously monitored.
 - **WARNING:** Cooking foods containing fat and/or oil without monitoring them can be dangerous and can cause a fire.
 - Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
 - 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 use magnetic tins.
 - Do not use trivets or other items between the bottom of the pan and the glass ceramic surface. Danger of burns.
 - 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 or directly underneath the hob.
 - Switch off the appliance immediately after use.
 - Do not pull the cable to unplug the appliance (if present).
 - **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.

- 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.
- Before performing any work on the appliance, switch off the power supply.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- 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.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not affected by the induction field, the frequency range of which is between 20 and 50 kHz.

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 sit on the appliance.
- Do not use the glass ceramic cooking surface as a support surface.
- Do not use the appliance as a support surface.
- Do not obstruct ventilation openings and heat dispersal slots.
- Do not use the hob if the pyrolytic cycle is taking place inside any oven installed below.
- Do not use steam jets to clean the appliance.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Fire hazard: Never leave objects on the cooking surfaces.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- 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.
- 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.
- The glass ceramic surface is highly resistant to impact. However, prevent hard, solid objects from falling on the cooking surface as they may cause it to break.
- 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).
- This appliance is not intended to be operated by means of external timer or separate remote control system.
- To prevent scratching the glass surface, avoid sliding pots across it. Lift them and place them gently where needed instead.

Installation

- THIS APPLIANCE MUST NOT BE INSTALLED IN A BOAT OR CARAVAN.
- This appliance must not be installed above a dishwasher unless the instructions provided in the "INSTALLATION" chapter are complied with.
- Position the appliance into the cabinet cut-out with the help of a second person.
- 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 that can withstand temperatures of at least 90°C.
- 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.

- The tightening torque of the screws of the terminal supply wires must be 1.2-1.5 Nm.
- Do not attach the appliance too tightly to the unit as this could cause damage during use or partially obstruct the heat dispersal slots.
- The power cable must only be installed or replaced by a qualified technician.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- Always use any necessary/required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the main power supply.
- 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.

- If access to the electrical power supply is limited, means of disconnection of all poles must be accessible and incorporated into the fixed wiring in accordance with the wiring regulations.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.
- Do not set the hob at a power higher than that supported by the electrical system.

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.

To save energy

- The diameter of the base of the pan must not extend beyond the lines printed on the glass ceramic surface.
- Pans must not be placed outside the perimeter of the hob or on the display.
- When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also helps to retain vitamins contained in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover pans with a suitable lid.
- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.



Under certain circumstances, if the hob and the oven are used at the same time, the maximum power limit of the electrical system might be exceeded.

Information on power consumption in off/stand-by mode

Technical data on the appliance's power consumption in off/stand-by mode can be found at www.smeg.com under the page corresponding to the product in question.

How to read the user manual

This user manual uses the following reading conventions:

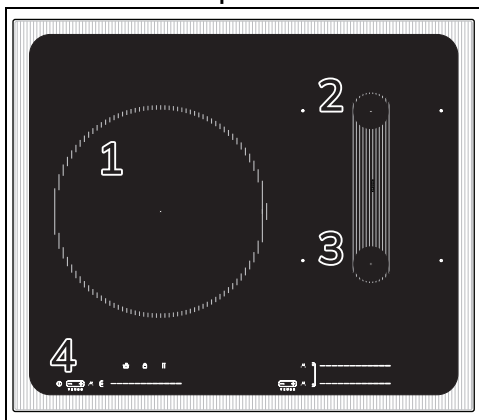


Warning/Caution



DESCRIPTION

General description



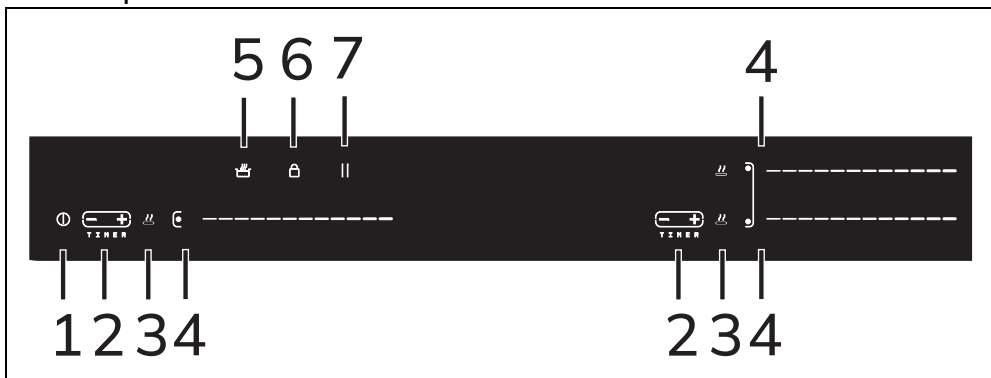
- 2 Rear right cooking zone
- 3 Front right cooking zone
- 4 Control panel

- 1 Left cooking zone

Zone	Dimensions H x L (mm)	minimum pan Ø (mm)	Recommended pan Ø (mm)	Max. power draw (W)*	Power draw in Booster function (W) *
1	280 x 280	110	280	2700	3600
2	180 x 180	110	180	1500	2000
3	180 x 180	110	180	1500	2000
2+3	180 x 360	160	180 x 360	3000	-

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

Control panel



- 1 On/Off button
- 2 Timer key

- 3 Warm function button
- 4 Zone button and scroll bar

- 5 Rapid heating button
- 6 Control lock button
- 7 Pause function button

Advantages of induction cooking




The appliance 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.

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. If the  symbol appears it indicates that it is no longer possible to increase the power level for a specific cooking zone.



Priority is given to the first zone that is set in chronological order.



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

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).

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.

Basic functions

First connection to the power

When the appliance is first connected to the power supply, or after a power cut and subsequent restoration, an automatic check is performed that turns on the indicator lights and displays for a few seconds; the control lock function is then automatically activated, as indicated by the illumination of the control lock light. To switch on the appliance, press the  button for at least 2 seconds.

Switching on and off

Press the  button to turn the appliance on. To turn off the appliance, press the  button until three beeps sound.

Using the hob

Switching the cooking zones on

1. After switching on the hob, select a cooking zone using the zone buttons.
2. Use the scroll bar to increase or decrease the desired power level.

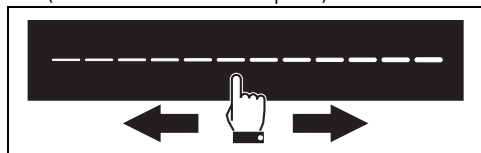
Adjusting the cooking zones

After placing a pan and ensuring that the zone has been activated:


1. Place a finger on the left-hand side of the scroll bar of the cooking zone to be used.



2. Move your finger to the left or right to select the power level from 1 to 12, or activate the Booster function (see dedicated chapter).

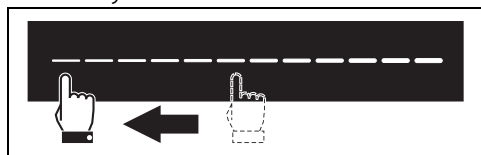


The display of the zone being used will indicate the selected power level.



 The power level can also be selected by directly pressing the scroll bar, approximately at the point corresponding to the desired power level.

Switching the cooking zones off


1. Select the zone you wish to switch off using the zone button.
2. Move your finger all the way to the left on the scroll bar of the cooking zone you wish to turn off.





3. The display of the selected zone indicates .


 To switch off more than one cooking zone at the same time, simply switch the appliance off using the key .

Pan detection indication

Once a zone has been activated / selected, if the  symbol appears on the display, it means the pan is unsuitable.


The  symbol is also displayed if there is no pan present or if it is removed.

 Use only cookware with a perfectly flat bottom which is suitable for induction hot plates. Using pans with an irregular bottom could jeopardise the efficiency of the heating system and prevent the pan from being detected on the hot plate.

 Make sure that the pans do not cover the control panel.

Object on the hob indicator

When the hob is on, if any object (including liquids) is left on the control panel for more than 10 seconds, the hob switches off automatically.

 A beep will sound every 10 seconds.

Summary table of power levels

The power can be adjusted to various levels. The table below shows the levels

Power level	Suitable for:
0	OFF position
1,2	Cooking small quantities of food (minimum power)
3,4	Cooking
5,6	Cooking large quantities of food, roasting larger portions
7,8	Roasting, slow frying with flour
9,10,11	Roasting, cooking large quantities of food
12, P	Bringing large quantities of water to a boil (maximum power, see "Booster function")

suitable for various types of cooking.

Booster Function

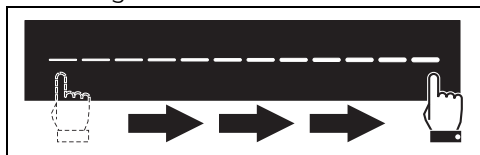


See General safety instructions.


The booster function allows a pan to be heated to maximum capacity for a limited time. Useful for bringing large quantities of water to the boil in a short time.

After switching on the hob and having selected a zone:

1. Slide your finger from the left end to the right end of the scroll bar until setting the level to 12.



The Booster function can also be activated by simply pressing the right end of the scroll bar.

2. Touch the right side of the scroll bar to activate the Booster function; the cooking zone display will show the  symbol.



The booster function is available for a maximum of 10 minutes, after which the power level in the zone returns to 12.

To deactivate the Booster function, simply decrease the power level of the cooking zone or switch the appliance off.

Timed cooking



This function cannot be set together with the minute minder timer.






A maximum of 1 hours and 39 minutes can be set for the timer.

This function is used to program the automatic switch-off of each cooking zone at the end of a period of time set by the user.

1. Place a pan on a cooking zone and select a zone power level.

2. Select a cooking zone and set a power level.





3. Use the  and  buttons above the text **TIMER** to select the desired time.

- Above the text **TIMER** the flashing symbol  is displayed.
 - An LED starts flashing depending on which zone has been selected.
4. Once the required time has been set, timed cooking starts. 5 seconds after the last button was pressed, the timer setting is deselected and the previously selected zone is no longer selected.
 5. The display stops flashing.
 6. When the time has elapsed, the selected zone switches off and its display shows the  symbol. The timer display shows the flashing  symbol and the LED pertaining to the previously selected zone flashes.



At the end of the function, a beep lasting 1 minute sounds; to stop it, press any button on the hob.



- This function can be activated on multiple cooking zones at the same time.
- For faster increase/decrease, hold down the  or  button.
- If the  button is pressed with a timer value of "0", the value "99" is automatically set. If the  button is pressed with a timer value of "99", the value "0" is automatically set.



If more than one timed cooking is set, the LED of the one that finishes first flashes.

Deactivating timed cooking

To deactivate timed cooking, select the relevant zone and press the timer buttons



and  together.

Or

Set the value using the  button to match



Autonomous timer



The timer can be set from 1 minute to 99 minutes.



The function can only be set using the timer buttons on the left side.

This function is used to set a timer which will sound a buzzer at the end of the set time. It does not stop the operation of the cooking zones but rather informs the user when the set minutes have run out.

After having switched on the hob, without having selected any zone:

1. Press the or button above the **TIMER** message
2. The timer display shows and the led flashes.
3. Use the and buttons to select the desired time; press and hold the buttons for fast forward.
4. When the countdown ends, the display shows a flashing symbol and the LED flashes, accompanied by a sound signal. Press any button to stop it.



A timed cooking cycle cannot be set if a minute minder timer is active.



Using the minute minder does not stop the operation of the cooking zones but rather informs the user when the set minutes have run out.

Modifying and deactivating the minute minder timer

Use the and buttons to change the countdown or to reset the timer. Resetting the timer results in its deactivation.

Controls lock



This function is designed to lock all hob keys. It is always active when the hob is reconnected to the power supply.

This function is useful when cleaning the appliance and to prevent accidental interactions.

To activate the control lock:

1. Press the key for at least one second.
2. The display LED lights up to indicate that the function has been activated.

To deactivate the controls lock, press the key for at least one second.



When the function is active, if any button is pressed, the control lock button flashes to indicate that the control lock function is active.



This function can be enabled or disabled both when the hob is in use and when it is off. In the first case, the ON/OFF button remains available for safety reasons; in the second case, it is also locked. To switch on the hob when it is locked, it must first be unlocked.

Pause function

This function allows you to pause all cooking zones, including any active timers, to make cleaning easier or to temporarily interrupt cooking.

To activate the Pause function:

1. With at least one cooking zone active, press the button.
2. A beep signals the start of the function.
3. The word "STOP" appears.
4. All buttons will be locked.



The Pause function can be maintained for a maximum of 10 minutes, after which the appliance switches off.

To deactivate the Pause function:

1. Press the button.
2. A beep will signal the end of the function.
3. The Pause function has now been deactivated and the previously set functions are restored.



During the pause function, only the ON/OFF button or the pause button can be pressed.

Rapid heating




This function is not available for the Booster function or if the power set is 0 or 12.

This function allows you to quickly heat the pan and thus the food for a short period of

time.

After selecting a cooking zone and setting the power level:

1. Hold down the button .
2. The zone display alternates between a dedicated animation and the selected power level.
3. After the heating time has elapsed, the cooking zone reverts to the previously selected power level.












When the function is active, if the power of the selected zone is increased, the rapid heating time is updated according to the level set (see table below). If the power level of the selected zone is reduced, the function is cancelled.

This function can be deactivated by selecting a lower power level to that set previously or by switching off the appliance.

Power level	Rapid preheating time (seconds)
0	Not available
1	40
2	60
3	70
4	100
5	120
6	150
7	180
8	260
9	430
10	120
11	195
12	Not available
P	Not available

Cooking information table for main dishes using the rapid heating function

Food	Power level	Weight (kg)	Cooking time (minutes)	Instructions
MEAT				
Beef hamburger	6-8+ 	0.2-0.3	2 - 4 (per side)	-
Chicken breast (slices)	7+ 	0.1 - 0.3 (a slice)	6 - 7 (per side)	-
VEGETABLES				
Peppers (strips)	7+ 	0.2-0.3	4 - 5 (per side)	-
Courgettes (strips)	7+ 	0.2-0.3	3 - 4 (per side)	-
Aubergines (strips)	7+ 	0.2-0.3	2 - 3 (per side)	-
FRIED AND/OR BREADED FOODS				
Sofficini (frozen)	9+ 	variable	6 (per side)	Pour about 600 mL of vegetable oil into the pan, heat it up and, once preheating is complete, cook the sofficini.
Omelette	7+ 	4 medium eggs	5 - 6 (per side)	Lightly grease the pan with a little vegetable oil before pouring in the mixture.
Pancakes	9+ 	0.1 - 0.2 (each)	40 - 50 seconds (per side)	Use your own recipe or a ready-made mix for preparing the pancakes.
SAUCES				
Tomato purée	4+ 	0.5 - 0.750 L	45-50	Sauté the celery, carrot and onion in extra virgin olive oil during preheating, then cook the tomato purée.



*The cooking information in the table applies only to the 180 mm zones.

**For meat and vegetables, place them in the pan at the end of the “rapid heating” function.




Keep warm



This function allows you to keep food warm at the desired temperature.

To activate the keep warm function, after selecting a zone, press the  button of the required zone, the symbol  appears.

To deactivate the function:

- After selecting a zone, press the  or  button, the zone power is set to 1.
- Press the  button, the zone power is set to 1.
- Switch off the appliance.

Safety functions



See General safety instructions.

Limiting the cooking duration

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



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

When the time limitation device is activated, the heating of the pan is

switched off.

Power level	Maximum cooking duration (hours)
1	10
2	5
3	5
4	5
5	5
6	4
7	4
8	3
9	2
10	2
11	2
12	1.5

Residual heat indicator

When switching off the cooking zones, if they have a temperature above a certain safety threshold, the  symbol will appear on the relevant display. When the temperature falls below this threshold, the  symbol disappears.

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.

When certain safety thresholds are reached, one or more cooking zones are switched off. If the internal temperature is very high, the appliance automatically switches off.

Error warnings

In the event of a malfunction or abnormal operation, the display shows a message containing the code associated with the error.

Error codes always begin with the letter "F" followed by a digit or letter (e.g. "Ft or F4").

Errors coded as:

- "Fc"
- "Ft"
- "FE"

Indicate an overheating of the appliance or part of it, so the appliance must be switched off immediately, all pans removed and allowed to cool down.

If these errors persist or different ones are displayed, the code should be noted and the Technical Support should be contacted.



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

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.

- 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 is properly ventilated and that the air inlets are unobstructed.
- Use cookware that is certified and tested for induction cooking.

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.

What to do if...

The hob does not work:

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.

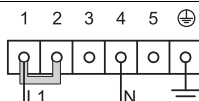
The appliance must be connected to ground using a wire that is at least 20 mm longer than the other wires.

The appliance can work in the following modes:

220-240 V 1N~

3 x 6 mm²

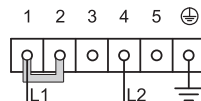
three-core cable



220-240 V 2~

3 x 6 mm²

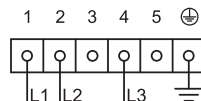
three-core cable



220-240 V 3~

4 x 2.5 mm²

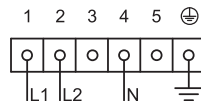
four-core cable



380-415 V 2N~

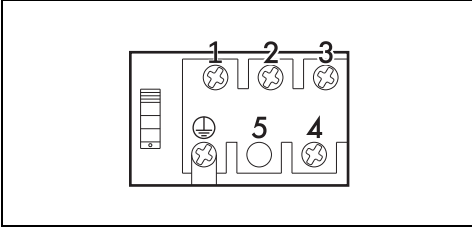
4 x 2.5 mm²

four-core cable



The diagram below illustrates the terminal

from below, with no cables connected.



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

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

Use the supplied jumper for each connection, if any

Fixed connection

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

For the Australian/New Zealand market:

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

Power limitation menu

- By default, the appliance is limited to 7.2 kW.
- Once a limitation is set, if it is exceeded, a sound is emitted and the zone display shows the symbol alternating with the maximum level that can be set.

The limitation can only be set during the first 30 seconds after switching on the appliance.

The command lock function must be deactivated.

The following procedure allows access to the menu to change the appliance's power output.

1. Hold down the button to unlock the commands.

2. Press the button above the **TIMER** message for the left zone.

A buzzer will sound and the display will show "LP".

3. Press the button and the button simultaneously.

The power is now shown on the displays, the number on the left indicates thousands of watts while the number on the right shows hundreds (Eg. 28 corresponds to 2800).

1. Use buttons and to change the value.

To exit from the menu and save the new settings:

2. Press the button and the button simultaneously.

If everything has been completed successfully, the device restarts.

To exit from the menu without saving the changes, press the button.

Or, if no buttons are pressed within one minute, the settings will not be saved.

Power display	Power in kW
	7.2
	6.0
	4.5
	4.0
	3.5
	2.8
	2.5

Section cut from the countertop

Safety instructions for positioning and installation

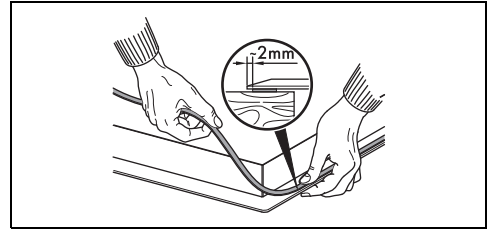
See General safety instructions.

- Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (>90°C).
- Veneers, adhesives or plastic coatings on adjacent furniture should be

temperature-resistant (>90°C), otherwise they might warp over time.

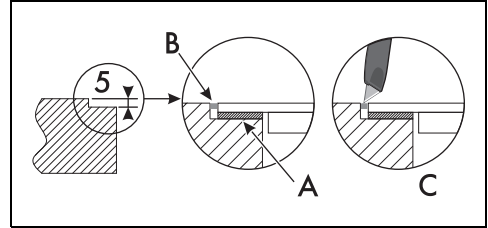
- If the piece of furniture does not have the required recess opening, either it will have to be cut or masonry work carried out by a competent technician.
- The minimum clearance between exhaust hoods and the cooking surface must be at least the distance indicated in the exhaust hood installation instructions.
- The minimum clearances must also be respected for the edges of the hob on the back as indicated in the assembly instructions.
- If the appliance is to be installed above an oven, the oven must be fitted with a cooling fan.

outer edge of the hob before assembly.

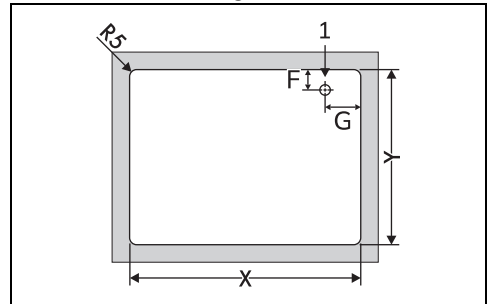


Do not use silicone to secure the hob. This would make it impossible to remove the hob without damaging it.

In the case of flush mounting, after placing the adhesive seal (A) on the glass surface and after positioning and securing the hob, fill the edges with insulating silicone (B) and wipe off any excess. If for any reason the hob needs to be removed, cut the silicone using a cutter before attempting to remove it (C).



Semi-flush mounting (mm)



X 555 - 560

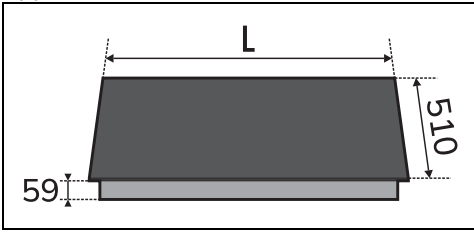
Y 478 - 482

F 88

G 317

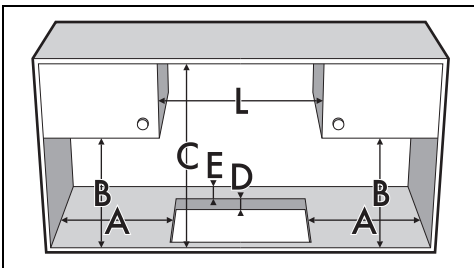
1 Electrical connection

Appliance overall dimensions (mm)



L 600

Built-in cabinet dimensions (mm)



A min. 50

B min. 460

C min. 750

D 30 - 50

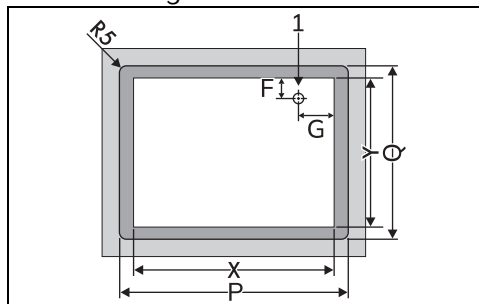
E min. 50

L min. 600

Hob seal

To prevent leakage of liquid between the frame of the hob and the countertop, place the adhesive seal provided along the entire

Flush Mounting (mm)



X 555 - 560

Y 482

P 603

Q 513

F 88

G 317

1 Electrical connection

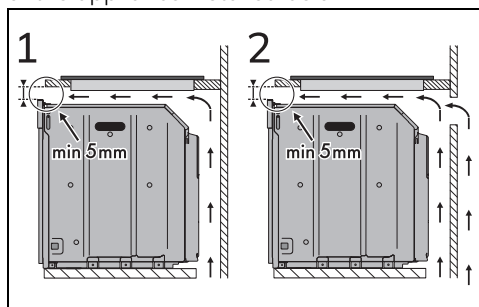
Mounting



See General safety instructions.

Over built-in oven unit

The clearance between the hob and the kitchen units or other built-in 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.

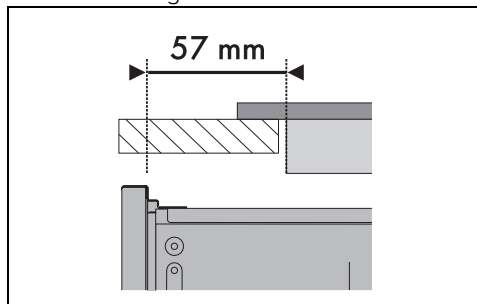


1 Opens on bottom

2 Opens on bottom and back

It is also necessary to maintain a distance of approximately 57 mm from the front panel of the oven to the front of the appliance, as

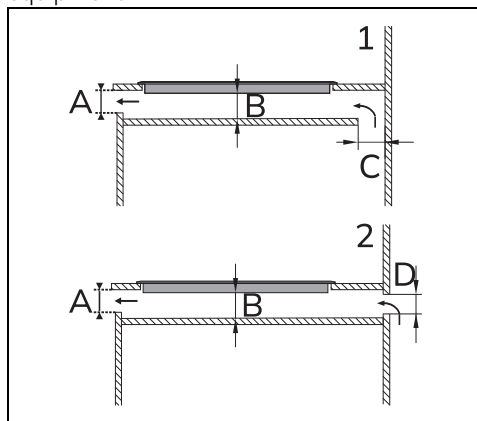
shown in the figure below.



To ensure proper ventilation, a space of at least 20 mm must be left between the bottom of the hob and the oven underneath.

On an empty kitchen

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. It must only be possible to remove the double-layer base using suitable equipment.



1 Opens on bottom

2 Opens on back

A min. 5 mm

B min., 20 mm

C min. 30 mm - max. 50 mm

D min. 30 mm - max. 50 mm

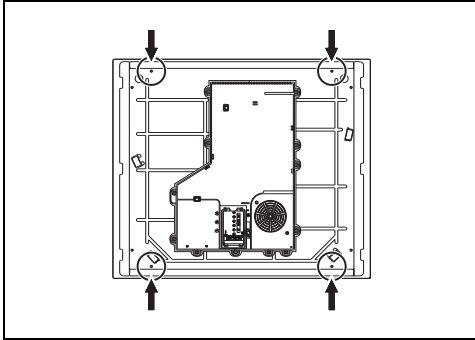


Failure to install the double-layer wooden base exposes the user to possible accidental contact with sharp or hot parts.

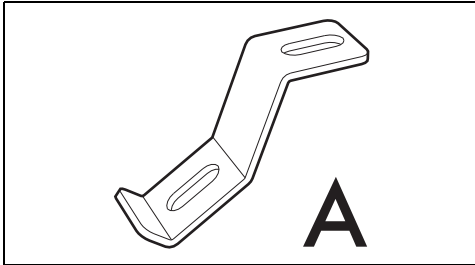
Fastening to the built-in cabinet

It has to be secured to the cabinet using front and back screws:

1. Remove the screws from the holes indicated in the figure below.



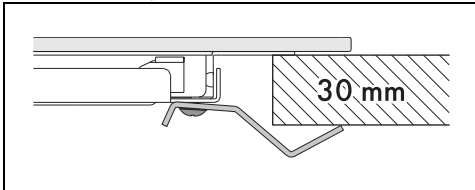
2. Fasten the fixing brackets (A) into the holes marked using the screws that were removed in order to correctly fix the hob to the structure.



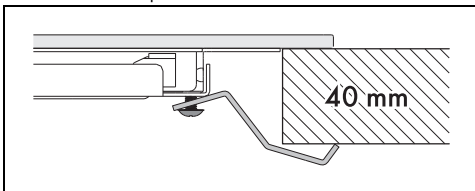
If tightened too much the glass may be strained and crack.

The fixing brackets should be installed differently according to the thickness of the countertop.

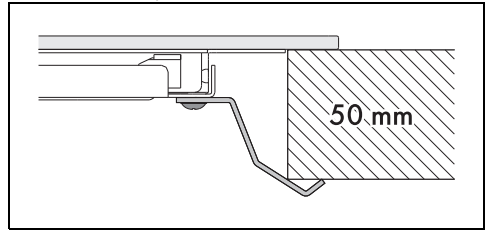
- Countertop thickness 30 mm:



- Countertop thickness 40 mm:



- Countertop thickness 50 mm:



In the case of countertops of less than 30 mm, an additional spacer should be used between the bracket and the top.

Instructions for the installer

- If you use a plug (if present) to connect to the power supply, the plug must be accessible after installation.
- Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.