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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)

## 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 BOATS OR CARAVANS.
- Position the appliance into the cabinet cut-out with the help of a second person.
- Check that the carcass has the required openings.
- Check that the carcass 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 1.5 - 2 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 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.

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

### Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered improper. It must also not be used:

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



This appliance may only be installed and used indoors.

### This user manual

- This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.
- Read this user manual carefully before using the appliance.
- The explanations in this manual include images, which describe all that regularly appears on the display. However, it should be kept in mind that the appliance may be equipped with an updated version of the system, and as such, all that appears on the display may differ from those in the manual.

### Manufacturer's liability

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

- use of the appliance other than that

- specified;
- failure to comply with the instructions in the user manual;
- tampering with any part of the appliance;
- use of non-original spare parts.

## Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

## Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life.

The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.



### Power voltage Danger of electrocution

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

To dispose of the appliance:

- Cut the power cable and remove it.
- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

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

- Deliver the packing materials to the appropriate recycling centre.



### Plastic packaging Danger of suffocation

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

## 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 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-energy saucepan leads to a waste of energy.



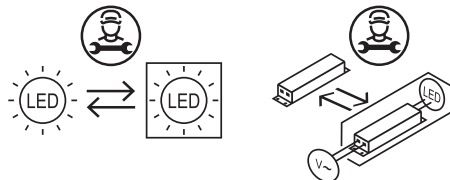
Under certain circumstances, if the hob and the oven are used at the same time, the maximum power limit of the electrical system might be exceeded.

## 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](http://www.smeg.com) under the page corresponding to the product in question.

## Light sources

- This appliance contains light sources which cannot be replaced by the user and must only be replaced by the technical assistance service.



- This appliance contains light sources of efficiency class "F".

## How to read the user manual

This user manual uses the following reading conventions:

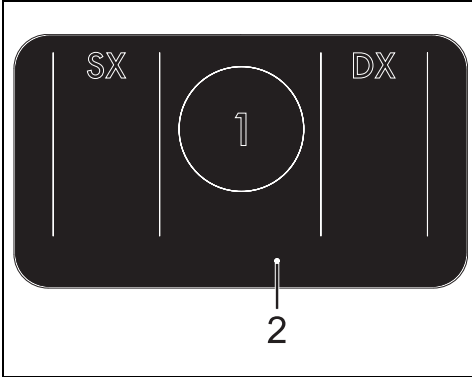


Warning/Caution



# DESCRIPTION

## General description



1. Central cooking zone
  2. Control panel button
- Left: Left multizone zone  
Right: Right multizone zone

Zone	Dimensions H x L (mm)	Maximum power consumption Level 9 (W)*	Power draw in Booster function (W) *	Power draw in Double Booster function (W)*
Right - Left zone (Single)	190 x 210	2100	2500	3000
Right - Left zone (Multizone)	360 x 240	3000	3700	-
Zone 1	200 x 200	2300	3000	-

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

### 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. Levels set by the automatic control will appear on the display.



Priority is given to the last zone set.



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.

If an unsuitable pan is placed on the surface of the appliance, the display shows a question mark at the top. If the pan is selected on the display and a power level is set, the selected power level number is shown in red, indicating that the operation cannot be completed. Touch the question mark icon to display the error message.

Touch the  icon again to close the error message. To resolve the issue, remove the current pan and use one suitable for induction cooking.

### Cookware diameters

To ensure that the appliance detects the containers correctly and for best results, use the pan sizes indicated in the following

table.

Cooking zones	Minimum diameter (mm)	Recommended diameter (mm)
Left (Single)	110	180
Left (Multizone)	190	220
Right (Single)	110	180
Right (Multi-zone)	190	220
1	110	200
2	90	160

Bear in mind the following:

- Pans should not extend beyond the lines marked on the surface of the appliance.
- Do not place pans near to the edges of the hob or close to the control panel.
- Any griddle must have a maximum size of 36 x 19 cm.
- Do not use a griddle on zone 1.

## 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, the display shows the factory-set time for about 20 seconds.

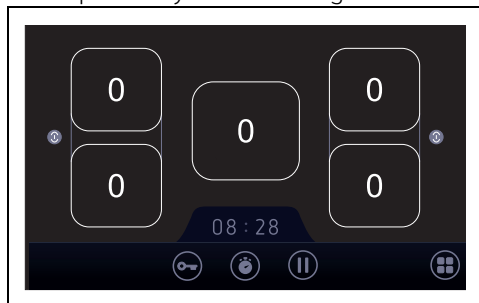
### Switching on and off







The factory-set display language is English. To change the language, see "Settings menu".


Press the  button to switch the appliance on or off. When switched on, the display shows the main screen

accompanied by an audible signal:



Below the clock indicator is the menu bar, which groups together the icons associated with the following functions (see "Menu bar functions"):

	Controls lock
	Independent timer
	Pause function
	Settings menu

To switch the device off, press the  button until an acoustic signal is emitted. The current time is displayed for approx. 20 seconds.

## Lighting

When the appliance is switched on, the LED light at the base of the hob comes on and remains lit for the entire duration of use.

The LEDs also stay on when the hob is switched off, indicating that the zone is still hot. They go out once the temperature has dropped and the "H" symbol disappears (see "Residual heat" chapter).

## Summary table of power levels

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

The pans shown on the display appear in different colours according to the power level.

- Level 0: blue.
- 1-1.5-2-2.5-3-3.5: blue / red.
- 4-4.5-5-5.5-6-6.5: red
- 7-7.5-8-8.5-9: red / orange.
- B e B<sup>2</sup>: orange

## Using the hob

### Automatic activation of cooking zones



The hob is equipped with a pan detection system that automatically selects the zones on which a suitable pan has been placed.



If a pan is moved from one zone to another on the hob, the display automatically shows the new zone where it is placed and all previously set parameters are maintained (if it is moved while the "pause" function is active, the settings are not transferred).

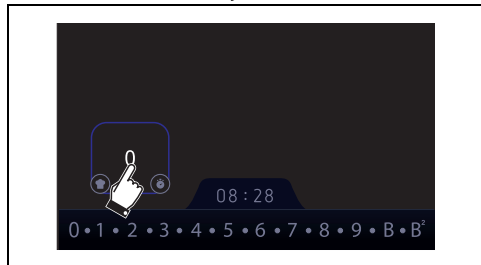
After switching on the appliance:

1. Position a pan (suitable for induction cooking and not empty) on the cooking zone you wish to use.
  - The zone on the display corresponding to the zone on which the container has been placed turns on automatically.

## Adjusting the cooking zones

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

1. Press the zone you wish to control.



The buttons  and  and the power level scroll bar will now appear.

2. Press to select a power level from 1 to 9, or activate the Booster or Double Booster functions (see dedicated chapters).

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




Depending on the level set, the zone changes colour: from blue for level "0" to orange for the "Booster" mode.

## Switching the cooking zones off

1. Select the desired zone and set the power level to "0", or press twice in the centre of the cooking zone you wish to switch off.



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

## Booster Function

After switching on the hob and having selected a zone to activate the function:

1. Press the B button.
2. The Booster function is now activate and the cooking zone display will show the letter "B".

To deactivate the Booster function, simply reduce the power level of the cooking zone or press twice in the centre of the zone you wish to switch

off.



- The Booster function remains active for a maximum of 15 minutes, after which the power level automatically drops to 9.
- If the internal temperature is too high, the Booster function will be temporarily disabled.

## Double Booster Function



See General safety instructions.

The Double Booster function allows more power to be supplied compared to the Booster function.

To activate it, after selecting a cooking zone, press the B<sup>2</sup> icon.

To cancel the function, simply set a different power level or press twice in the centre of the zone you wish to switch off.



- The Double Booster function remains active for a maximum of 15 minutes, after which the power level automatically drops to 9.
- If the internal temperature is too high, the Booster function will be temporarily disabled.

## Multizone function




This function allows you to operate two cooking zones (front and rear) at the same time when using pans such as fish kettles or rectangular containers.



This function can only be activated with the left or right zones.

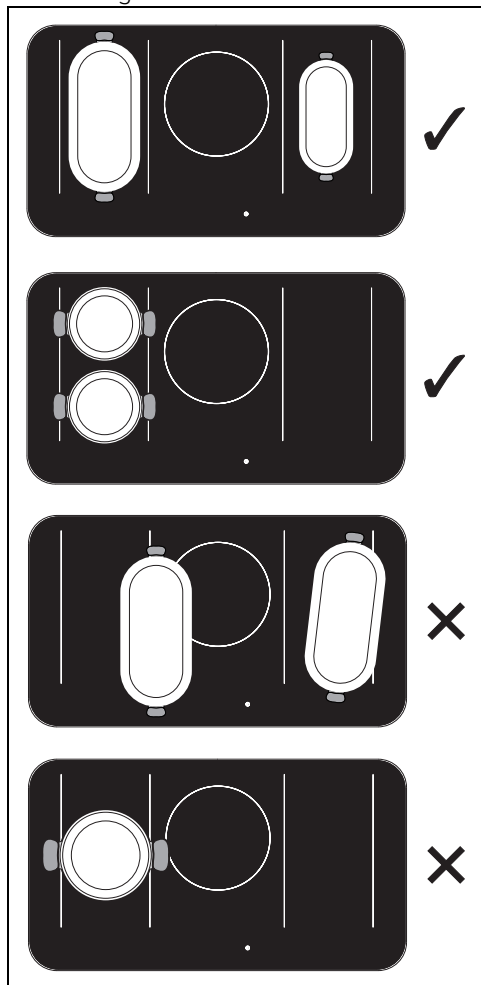
After switching on the hob:

1. Press the icon .
- The two zones now become one single larger one.
2. Press the centre of the zone and set the desired power level or select a function.




It is not possible to activate the Booster or Double Booster function on the relevant zones when this function is active.


If a large, oval or oblong pan is being used, make sure that it is placed in the centre of the cooking zone.



#### To deactivate the function:

Press the "x" button; the two zones can now be adjusted separately.

 If part of the pan is moved outside the zone, the function is deactivated.


 If an error occurs while the function is active, it will automatically be deactivated.

#### Residual heat

After a cooking zone has been switched off, if it is still hot, the **H** symbol will appear on the display; this

also applies when the hob is switched off. The LEDs remain lit to indicate that the zone is still hot. The symbol clears once the temperature drops below 60°C.

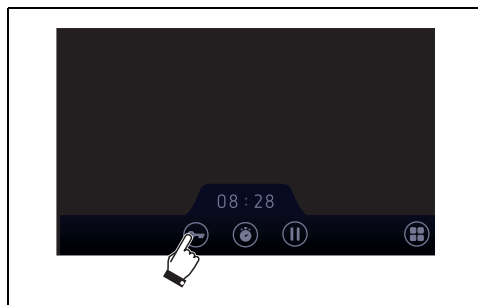
#### Controls lock

 This function is designed to lock all hob keys.

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. To deactivate the control lock, hold down the button as shown in the figure below.



#### Autonomous timer

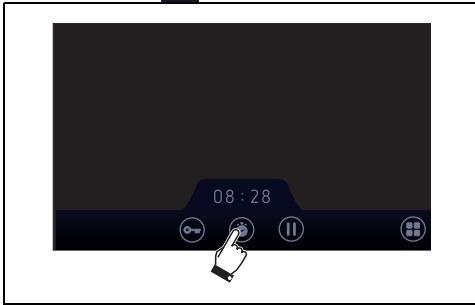
 The timer can be set from 1 minute to 99 minutes.

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.

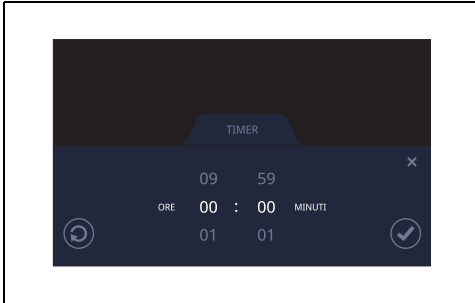
After having switched on the hob,



without having selected any zone:

1. Press the  button.




2. Set the desired time and press the




 To quickly reset the timer to 00:00, press the  button.

 button.

 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.

### Pause function

 This function pauses the operation of all the cooking zones.

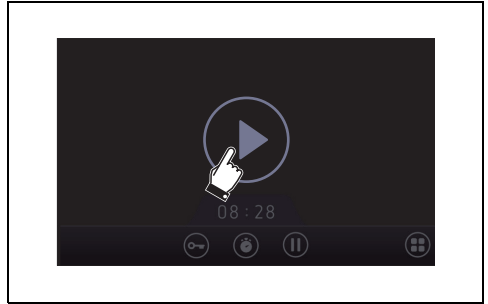
To activate the Pause function:

1. Press the pause button .





To deactivate the Pause function:

2. Press in the centre of the display.





3. The pause function has now been deactivated and the previously set functions are restored.

 During the Pause function, the cooking duration limit, residual heat indicators and control lock function remain active.



 When the power comes back on after a power failure, the pause function deactivates.

### Temperature holding


 This function allows food to be kept at a certain temperature or to maintain water at boiling point. It can be activated, for example, during the "frying" or "boiling" functions.

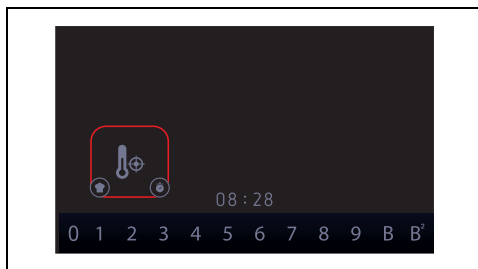
 Before activating the function, the pan must have already reached the desired temperature.


To activate the function, after switching on the hob, select a previously used cooking zone:

1. Press the  button and select .




The  icon flashes; when it becomes steady, the function can be adjusted.



2. Press the  icon again.
3. Use the arrow keys to increase or decrease the temperature.

To deactivate the function, press twice in the centre of the zone you wish to switch off, select another function, or press "OFF".



When the function is active, it is possible to set an automatic switch-off timer. To do so, select the zone and press the  button. Set the desired duration, after which an audible signal will sound and the zone will switch off. Press to stop the sound.

## Boiling



This function allows you to boil water.



Only use water that is at room temperature.


To activate the function, after switching on the hob, select a cooking zone:

1. Press the  button and select .



2. Follow the instructions shown on



When the function is active, it is possible to set an automatic switch-off timer. To do so, select the zone and press the  button. Set the desired duration, after which an audible signal will sound and the zone will switch off. Press to stop the sound.

the display.

3. To deactivate the function, press twice in the centre of the zone you wish to switch off, or select another function.

## Pasta



This function allows pasta to be cooked; follow the instructions shown on the display.



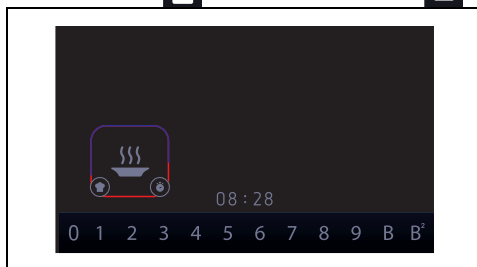
Do not add any additional liquid once the function is active.



Only use water that is at room temperature.


To activate the function, after switching on the hob, select a cooking zone:

1. Press the  button and select .



2. Follow the instructions shown on



When the function is active, it is possible to set an automatic switch-off timer. To do so, select the zone and press the  button. Set the desired duration, after which an audible signal will sound and the zone will switch off. Press to stop the sound.

the display.



Do not add water after the pasta has been placed in the pan.



3. To deactivate the function, press twice in the centre of the zone you wish to switch off, or select another function.

## Roasting



This function allows you to fry foods in the best way.


To activate the function, after switching on the hob, select a cooking zone:

1. Press the  button and select .




2. Follow the instructions shown on



When the function is active, it is possible to set an automatic switch-off timer. To do so, select the zone and press the  button. Set the desired duration, after which an audible signal will sound and the zone will switch off. Press to stop the sound.

the display.

3. Select the level according to what you wish to cook.

4. Confirm with the  button.

5. To deactivate the function, press twice in the centre of the zone you wish to switch off, select another function, or press "OFF".

## Steam cooking



Only use water that is at room temperature.




The use of an accessory is required for steam cooking.




Useful for steaming food.

To activate the function, after switching on the hob, select a cooking zone:

1. Press the  button and select .



The  icon flashes; when it becomes steady, the function can be adjusted.




2. Press the  icon again.

3. Use the arrow keys to increase or decrease the steam level.


4. To deactivate the function, press twice in the centre of the zone you wish to switch off, select another function, or press the "OFF" button.




When the function is active, it is possible to set an automatic switch-off timer. To do so, select the zone and press the  button. Set the desired duration, after which an audible signal will sound and the zone will switch off. Press to stop the sound.

Time (min)	Food	Quantity
15	Chicken breast	around 300 g
10 - 15	Fish fillet	around 600 g
6	Eggs	6 medium eggs
6 - 7	Broccoli	around 350 g
20 - 30	Small whole potatoes	around 400 g
15 - 20	Peas	around 400 g

## Melting



 Useful for keeping food hot or melting chocolate.

 The temperature is kept constant at 44 °C.



To activate the function, after switching on the hob, select a cooking zone:

1. Press the  button and select .





 The  icon flashes; when it becomes steady, the function is active.

2. To deactivate the function, press twice in the centre of the zone you wish to switch off, or select another function.



 When the function is active, it is possible to set an automatic switch-off timer. To do so, select the zone and press the  button. Set the desired duration, after which an audible signal will sound and the zone will switch off. Press to stop the sound.

## Keep warm



 Useful for keeping food hot.

 The temperature is kept constant at 70 °C.



To activate the function, after switching on the hob, select a cooking zone:

1. Press the  button and select .





 The  icon flashes; when it becomes steady, the function is active.

2. To deactivate the function, press twice in the centre of the zone you wish to switch off, or select another function.



 When the function is active, it is possible to set an automatic switch-off timer. To do so, select the zone and press the  button. Set the desired duration, after which an audible signal will sound and the zone will switch off. Press to stop the sound.

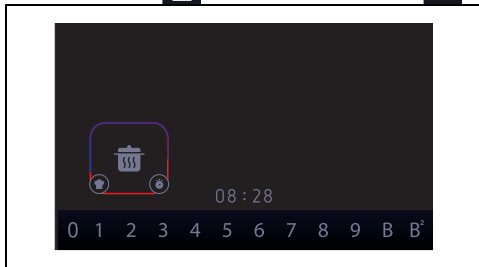
## Simmer



 Useful for keeping food hot.

 The temperature is kept constant at 94 °C.

To activate the function, after switching on the hob, select a cooking zone:


1. Press the  button and select .



 The  icon flashes; when it becomes steady, the function is active.

2. To deactivate the function, press twice in the centre of the zone you wish to switch off, or select another function.



When the function is active, it is possible to set an automatic switch-off timer. To do so, select the zone and press the  button. Set the desired duration, after which an audible signal will sound and the zone will switch off. Press to stop the sound.

## Cooking information tables for 145 mm zones using the “” function

Level	Food	Weight (g)	Quantity of oil (ml)	Time (minutes)
1	Melted butter	40	-	2
2	Vegetables	70	15	9
3	Omelette	120	5 (butter)	3
3	Scrambled eggs	120	5 (butter)	30 sec
3	Pancakes	80	5	6
3	Crêpes	80	3	2
4	Escalopes	80	15	5
4	Bacon	50	-	5
4	Roast fish fillet	120	5	20
4	Steak	120	10	6
4	Beef fillet	200	15	8
4	Sausages	120	10	15
4	French toast	40	15 (butter)	8
4	Seafood	150	15	6
4	Omelette	2 eggs	15	8
4	Chicken breast	150	15	12
5	Beef fillet (rare)	200	15	6
5	Breaded vegetables	50	15	9
5	Fried eggs	1	10	2

The times shown in the table are indicative.

All the listed recipes were prepared using SMEG pots and pans.

## Cooking information tables for 210 mm zones using the “” function

Level	Food	Weight (g)	Quantity of oil (ml)	Time (minutes)
1	Melted butter	80	-	1
1	Guanciale	80	-	9
2	Vegetables	140	30	10
3	Omelette	240	15 (butter)	3
3	Scrambled eggs	240	10 (butter)	30 sec
3	Pancakes	120	3	5
3	Crêpes	120	5	2
4	Escalopes	160	15	7
4	Bacon	100	-	5
4	Roast fish fillet	250	5	21
4	Steak	180	15	5
4	Beef fillet	400	20	8
4	Sausages	240	10	23
4	French toast	80	15 (butter)	8
4	Seafood	300	30	4
4	Omelette	4 eggs	15	8
4	Chicken breast	300	15	12
5	Beef fillet (rare)	400 (2x200)	20	6
5	Breaded vegetables	200	20	7
5	Fried eggs	3	15	2

The times shown in the table are indicative.

All the listed recipes were prepared using SMEG pots and pans.

\*The appliance may not be equipped with the zones featured in the recipe book (see “General description” chapter).

## Cooking information table for “” function

Food	Weight (g) for 145 mm zones	Weight (g) for 210 mm zones	Time (minutes)
Chicken breast	150	300	13
Fish fillet	100	200	8
Boiled eggs	2	4	18
Broccoli	125	250	17
Peas	125	250	6
Potatoes	2 medium sized	4 medium sized	25
Bao buns	2	4	18
Shellfish	300	300	10

The times shown in the table are indicative.

The water quantities recommended in the table may vary depending on the type of food, its weight and the cooking time.

All the listed recipes were prepared using SMEG pots and pans.

Food	Weight (g) for 145 mm zones	Weight (g) for 210 mm zones	Time (minutes)
Molluscs	300	300	10
Cream caramel	80 x 2	80 x 3	18
Chocolate custard dessert	80 x 2	80 x 3	15
Stewed apples	1 pc	2 pcs	20
Fruit salad	1 apple and 1 pear	1 apple and 1 pear	20

The times shown in the table are indicative.


The water quantities recommended in the table may vary depending on the type of food, its weight and the cooking time.

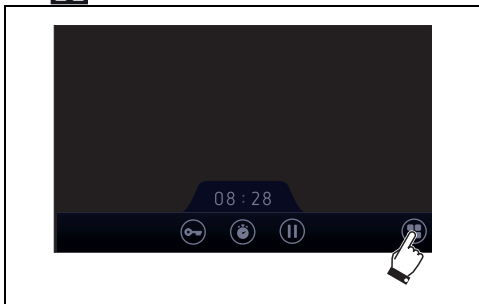
All the listed recipes were prepared using SMEG pots and pans.

## Settings menu



This function allows you to personalise the appliance interface.

To access the appliance settings, press the  button.



Scroll from right to left to select the desired function.

To exit the menu, press the “x” in the top right corner.

## Customise

Allows you to choose which functions appear on the main screen.

## Screen lock

This function prevents accidental operation of the hob. Select “ON” or “OFF”. When active, the hob will be locked the next time it is switched on. Hold down the centre area to deactivate the function.

## Sound

Allows you to adjust the volume of the appliance’s sounds.

## Brightness

Allows you to regulate the display brightness.

## Clock

Allows you to set the desired time.

## Language

Allows you to choose the appliance’s interface language.



The default language is English.

## Reset settings

Allows all settings to be restored to their original factory values.

## Power limitation menu



This function allows the hob’s power consumption to be limited.

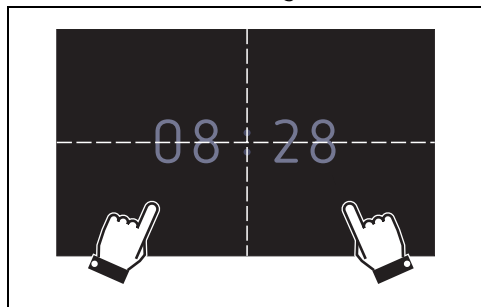



By default, the power is set to 11.1 kW.

To access the menu, follow these instructions:


1. Switch the appliance on and then off immediately.


2. Touch any point along the lower part of the display, either on the right or on the left, as shown in the figure below.



 If a logo appears, wait for it to disappear.

3. The menu will then appear on the display.

 If no action is taken within 2 minutes, the menu automatically closes.

4. Scroll to select the desired power level.
5. Touch the  button to confirm.

To exit the menu, press the "x" button or the "ON/OFF" button.

## Error notifications

If the appliance malfunctions or operates incorrectly, the associated error code appears on the display.

The error codes always begin with the letter "E" or "Er" followed by a series of digits (e.g. "Er47-30").

Errors coded as:


- "E02"
- "E2"
- "Er21"

Indicate that the appliance or part of it is overheating. If this occurs, you should switch off the appliance immediately, remove all pans and let it cool down.

If these errors persist or if other errors appear, make a note of the code and contact Technical Support.

# CLEANING AND MAINTENANCE

## Cleaning the glass ceramic hob


 See General safety instructions.

### Cleaning the surfaces

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

### Ordinary daily cleaning

Always and only use specific products that do not contain abrasives or chlorine-based acids. Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

 In case of stubborn dirt, clean when cold using a damp kitchen sponge and neutral detergent; then dry with a microfibre cloth.

### Weekly cleaning

Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be

removed easily. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it might undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

### Food stains or residues

Light coloured marks from pans with aluminium bases can be easily cleaned off with a cloth moistened in vinegar. Remove any burnt-on residues after cooking; then rinse with water and dry thoroughly with a clean cloth. Dirt, which may have fallen on the hob while cleaning lettuce or potatoes, can scratch the hob when moving pans. Consequently, remove any dirt from the cooking surface immediately. Changes in colour do not affect the operation and stability of the glass. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised. Shiny surfaces can form due to the bases of pans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Use of corrosive detergents or rubbing of pan bases can

wear away the decoration on the hob over time and contribute to the formation of stains.



We recommend the use of cleaning products distributed by the manufacturer.



After cleaning, dry the appliance thoroughly to prevent any water or detergent from interfering with its operation or creating unsightly marks.

### Frame cleaning

Always and only use products that do not contain abrasives or chlorine-based acids. Never use abrasive sponges. Pour the product onto a damp cloth and wipe the surface, then dry with a soft or microfibre cloth.

### What to do if...

The hob does not work:

- Make sure that the hob is connected and that the main switch is turned on.
- Make sure that there is no power failure.
- Make sure that the fuse has not blown.

In this case replace the fuse.

- Make sure that the circuit breaker of the residential electrical system has not tripped. In this case, reset the circuit breaker.

The cooking results are unsatisfactory:

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

## INSTALLATION

### Electrical connection



See General safety instructions.

### General information

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

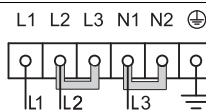
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason. The appliance must be connected to ground using a wire that is at least 20 mm longer than the other wires.

The device can be connected in the following ways:

220-240V 3~

4 x 6 mm<sup>2</sup>

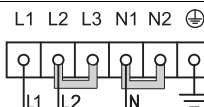
four-core cable



380-415V 2N~

4 x 6 mm<sup>2</sup>

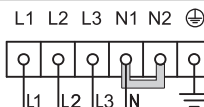
four-core cable



380-415V 3N~

5 x 2.5 mm<sup>2</sup>

five-core cable



For all types of connection, use the jumper provided.



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



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

### 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.

## Section cut from the countertop

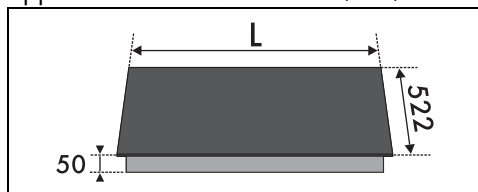
Safety instructions for positioning and installation



See General safety instructions.

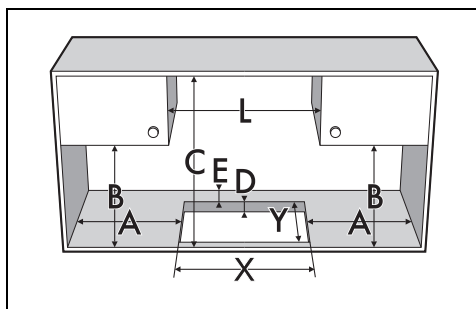
- Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (>90°C).
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (>90°C), otherwise they might warp over time.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

### Appliance overall dimensions (mm)



	L
80 cm model	927

### Mounting (mm)

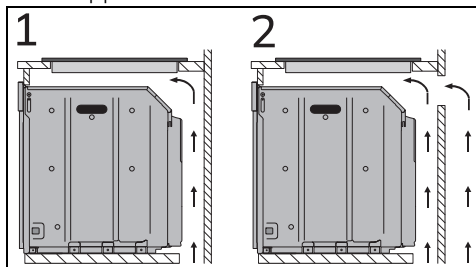


A	B	C	D	E
min. 150	min. 460	min. 750	20 ÷ 60	min. 50
L	X	Y		
900	750	490		

## Mounting

### 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.

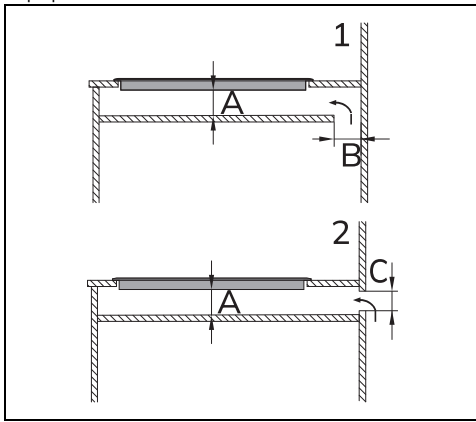


- 1 Opens on bottom
- 2 Opens on bottom and back

### 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. 20 mm - max. 50 mm

B max. 50 mm

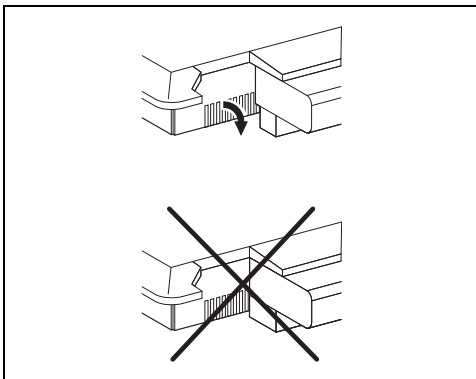
C max. 50 mm



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

## Ventilation

The illustrations below show an example of installation suitable for proper ventilation and one example of incorrect installation to be avoided.

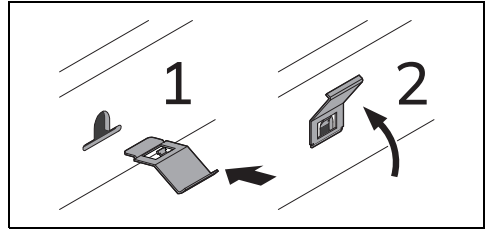


## Fastening to the built-in cabinet

To ensure the hob is fixed and centred as accurately as possible, the clips provided must be positioned as described below:

1. Fit the clips by gently pressing them horizontally into the appropriate space.

2. Then turn them upwards to fix them in place.



## Testing

At the end of installation, carry out a brief inspection test. If it fails to work, after making sure that you have carried out the instructions correctly, contact Technical Support.

## 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.