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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

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 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 inappropriate. It cannot be used:

- in employee kitchens, shops,

offices and other working environments.

- in farms/farmhouses.
- by guests in hotels, motels and residential environments.
- In bed and breakfast accommodation.

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:



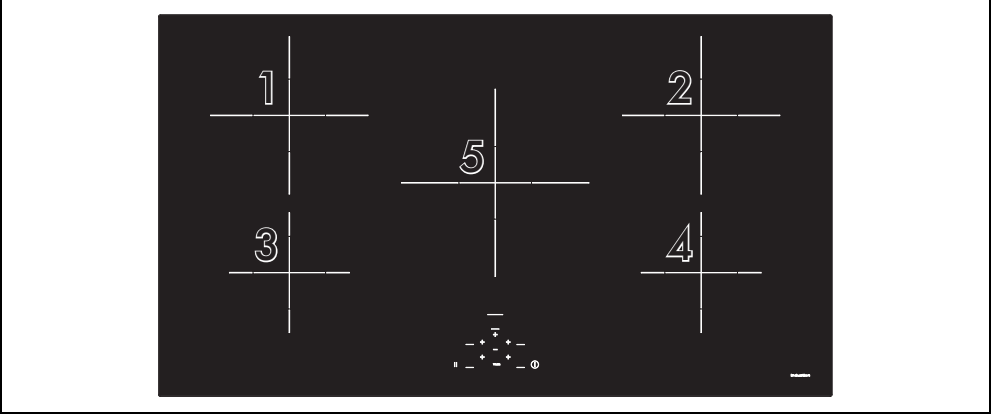
Warning/Caution



Information/Advice

DESCRIPTION

General description

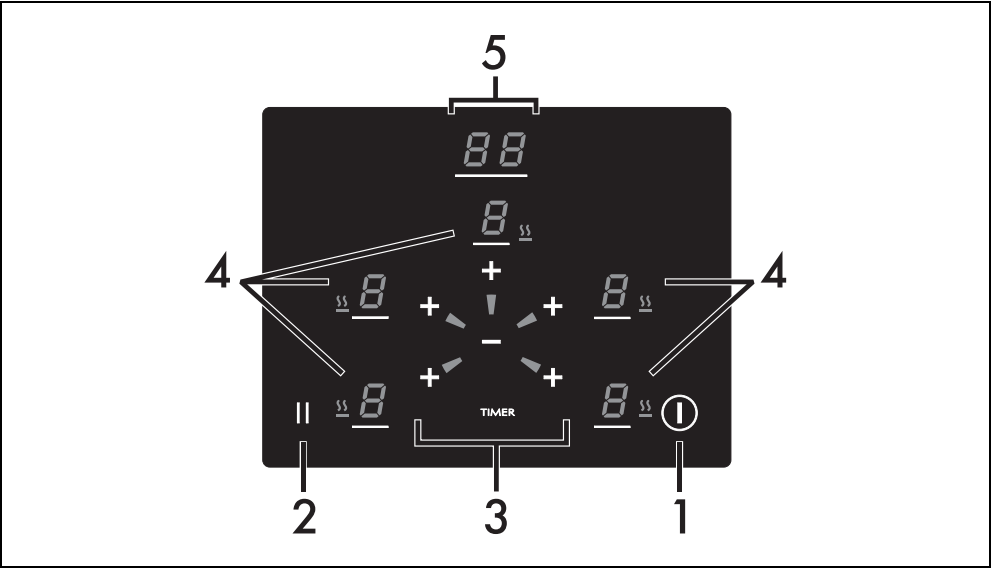


Zone	Dimensions H x L (mm)	Max. power draw Lev. 9 (W)*	Power draw in booster function (W)*	Power draw in Dou-ble Booster function (W)*
1 - 2	210 x 210	2300	3000	-
3 - 4	160 x 160	1400	1850	2100
5	250 x 250	2300	3000	-

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

Control panel

Cooking zones area



1. ON/OFF button
2. Pause button
3. Timer setting area
4. Cooking zones display
5. Timer display



This area has 5 radial LEDs that branch out from the  button to the  buttons, which light up to indicate that the corresponding cooking zone has been activated.

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.

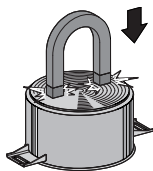
Unsuitable cookware:

- Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

Advice on energy-saving

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 alternately with the

 symbol, it means the pan is not suitable.



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 (cm)	Recommended diameter (cm)
1 - 2	9 - 11	21
3 - 4	7 - 9	16
5	11 - 13	25

Bear in mind the following:

- Centre the pans with respect to the cross printed on the cooking zones.
- Do not cover the control panel.
- Do not place pans near to the edges of the glass ceramic surface or close to the control panel.
- If you use a griddle, it must be a maximum size of 36 x 25 cm and must only be used horizontally on zone 5, after preheating for 2/3 minutes at low power.

Limiting the cooking duration



See General safety instructions.

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 sound is emitted and if the zone is hot, the residual heat indicators are displayed.

Power level	Maximum cooking duration (hours)
1	8 ½
2	6 ½
3	5 ½
4	4 ½
5	3 ½

Power level	Maximum cooking duration (hours)
6 - 7 - 8 - 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.

When certain safety thresholds are reached, on or more cooking zones are deactivated. If the internal temperature is very high, the appliance will be switched off automatically and "ER21" will be displayed (see "error codes")

Using the hob

List of symbols



ON/OFF button: turns the hob on or off.



Pause button: pauses the appliance's functions.



Value increase button



Value decrease button.



Warming function icon.



Timer activation button.

Cooking zone display



Shows the selected power level for each zone.

Timer display



Shows the digits of the independent minute minder timer and the timed cooking timer.

Basic functions

First power connection

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

used normally.

Switching on and off

Press and hold the  button for at least one second to switch on the appliance. To turn off the appliance, press the  button until a sound is emitted. The appliance will switch off automatically after about 10 seconds of inactivity.

Summary table of power levels

The power can be adjusted to various levels. The table below shows the levels suitable for various types of cooking.

Power level	Suitable for:
0	OFF setting
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
	Bringing large quantities of water to a boil (maximum power, see "Booster function")

Automatic cooking zone activation

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

After switching on the display:

- Position a pan (suitable for induction cooking and not empty) on the cooking zone you wish to use.
- The display corresponding to the zone on which the pan has been placed turns on automatically and displays . The corresponding radial LED will light up.
- Select the zone using the corresponding  button.

Adjusting cooking zones

After selecting a cooking zone, use the  and  buttons to scroll through the power levels. Press and hold the above buttons to scroll more quickly. The display of the zone being

used will indicate the selected power level. The power level selection is cyclical. This means that when the maximum level (Booster or Double

Booster) is selected, the  button restarts the selection from level 0 and, from level 0 the levels can be selected in descending order using the  button.

Switching off the cooking zones

Use the  and  buttons until level  is selected.

 To switch off all cooking zones at the same time, simply switch off the appliance using the  button.

Booster function

 See General safety instructions.

The Booster function allows you to heat a pan at maximum power for a limited amount of time. It can be used to bring a large amount of water to the boil rapidly.

After selecting a zone:

1. Set the power level to 9.
2. Press the  button again; the  symbol

 The Booster function remains active for a maximum of 10 minutes, after which the power level of the zone returns to 9.

will be shown on the display.

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

Double Booster Function (only for zones 3 and 4)

 See General safety instructions.

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

After having activated the Booster function, press button . The symbols ,  and  will be displayed in sequence to indicate that the Double Booster function is on. Select any other power level to deactivate the

function.



The Booster and Double Booster functions remain active for a maximum of 5 minutes, after which the power level of the zone returns to 9.

Residual heat indicator

After the cooking zone has been switched off, a symbol appears on each display to indicate whether the zone is still hot and indicates the approximate temperature:

1.  if the temperature is between 60 °C and 79 °C.
2.  if the temperature is between 80 °C and 99 °C.
3.  if the temperature is 100 °C or higher.



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.

Special functions

Controls lock



This feature is designed to lock all the hob controls. It is always active when the hob is switched on. It locks all buttons apart from the ON/OFF  button.

This is useful to prevent functions being activated by mistake (e.g. by children). In order for the controls lock to be activated, the hob must be switched on, without pans and with the cooking zones set to 0:

1. Press the  and  buttons at the same time, an acoustic signal is emitted.
2. Press the  button immediately; another acoustic signal is emitted.

The controls are now locked and the  symbols appear on the cooking zone displays. They flash for about 10 seconds, after which the hob switches off. When the hob is switched on again, the cooking zone displays again show .

- Press the  and  buttons at the same

time to temporarily deactivate the controls lock. It will be restored the next time the appliance is switched on.

- To permanently deactivate the controls lock, follow the instructions for activating it, but at point 2, press the  button.

If a zone is hot, the  symbol will be displayed alternating with the  symbol.

Pause function



This function pauses the operation of all the cooking zones.

To activate the Pause function:

1. Switch on at least one cooking zone.
2. Press the pause button . The symbol  and  will appear above the pause button on the displays of all the cooking zones.

To deactivate the Pause function:

1. Press the  button.
2. Press any button .
3. The pause function has now been deactivated and the previously set functions are restored.



The cooking time limitation, the residual heat indicators and the control lock function remain enabled during the Pause function, while the Booster functions are disabled.



When the power comes back on after a power failure, the pause function will be deactivated.

Warming Function



This function allows you to keep cooked food warm or to keep water on the boil.

To activate the Warming function, first turn on the hob, then:

1. Select a cooking zone using the  button; the corresponding display shows .
2. Press  again, the display of the selected cooking zone shows the  symbol next to the  symbol.

To deactivate the Warming function, simply

select any other power level or switch off the appliance.

Recall Function



This is used to restore some functions that have already been started after the appliance has been switched off unintentionally.

If the appliance is switched off unintentionally, carry out the following procedure within 6 seconds:

1. Switch on the appliance.
 - The flashing **||** symbol appears on the cooking zone displays.
2. Press the pause button **|||** immediately to restore the functions that were previously active.



This function restores the cooking zones, timer, controls lock, Booster and Double Booster functions; no other functions will be restored.

Additional functions

Minute minder timer



- This function is used to set a timer that will emit a sound at the end of the pre-set time. It does not stop the operation of the cooking zones.
- The minute minder timer remains active even if the appliance is turned off.
- A maximum of 99 minutes can be set.

After having switched on the hob, without selecting a zone:

1. Wait for about 10 seconds; the displays of the cooking zones start to flash.
2. Press the **TIMER** button.
3. The timer display shows **00** and the flashing LED below it lights up.
4. Press **TIMER** again to increase the number of minutes and **-** to decrease them. Keep the buttons pressed to increase or decrease the number of minutes more quickly.

After a few moments, the timer will start the countdown; the LED below it becomes steady. When the time elapses, the timer display shows

the figures "00" and a sound is emitted. Press any button to silence it.



When the countdown has less than one minute to go, the display shows the decreasing seconds and a flashing LED appears at the bottom right.

Modifying or deactivating the timer



If more than one timer is active, the timer display will show the minutes remaining for the timer that is closest to finishing.

To modify or deactivate the timer during the countdown:

1. Press the **⏸** button to activate the hob (if it is off) and wait 10 seconds. If the hob is on, press the **TIMER** button.
 - The timer display will show the minutes remaining.
2. Use the **TIMER** or **-** buttons to modify or reset the timer.
3. After a few moments, the timer will start the new countdown or will be deactivated.

Timed cooking



This function can be activated on multiple cooking zones at the same time. The flashing LED and time indicator refer to the next cooking zone to be switched off.

To set timed cooking, first select a cooking zone using one of the **+** buttons. After selecting the relevant cooking zones, the setting, modification and deactivation of the timed cooking timers follows the same logic as the minute timer (see the "Time functions" instructions). Once a timed cooking timer has been activated, a LED will come on around the timer display indicating the position of the relative cooking zone (e.g. front left zone and rear right zone: **00**

Power limitation procedure (for installer only)

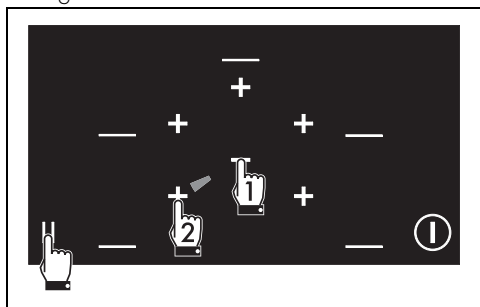


- This appliance is factory set to operate at 7.4 kW.
- The technical menu has a total of 4 options. They are indicated by the letter "C" and a progressive number. They have different levels of adjustment.

Access the technical menu

In order to modify the maximum power absorbed by the appliance, you have to access the technical menu. When connecting to the mains supply for the first time or after disconnecting and reconnecting the appliance, follow these instructions within 2 minutes:

1. Press and hold .
2. With the  button pressed, press ; an acoustic signal is emitted.
3. Immediately afterwards, press the  button of the front left zone; another acoustic signal is emitted.



You have now accessed the technical menu and the buttons can be released. The display of the front left zone shows the code associated with the option: the  symbol appears alternating with . The rear left zone display shows the adjustment levels corresponding to the power levels. They can be selected using the  button of the front left zone.



You can only scroll through the levels in the upwards direction: once the maximum level has been reached, the selection starts from the beginning again.



Using the  button in the technician menu, you can access the options indicated by codes "C1", "C2" and "C3", but it is not possible to select the level of adjustment.

Exit from the technical menu

To exit from the technical menu and save the changes:

1. Press the  button, all the cooking zone displays show the symbol "-" and an acoustic signal is emitted.
2. Press any button; all the indicator lights come on for a few seconds and the appliance switches off.

To exit from the technical menu without saving the changes:

1. Press the  button; the appliance will be restarted.

Power level adjustments table

Adjustment level	Power level (kW)
0 (default)	7.4
1	6.0
2	5.5
3	5.0
4	4.5
5	4.0
6	3.6
7	3.0
8	2.5

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,

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.

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,

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.

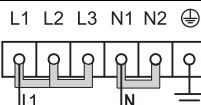
The appliance must be connected to ground using a wire that is at least 20 mm longer than the other wires.

The device can be connected in the following ways:

220-240V ~

3 x 6 mm²

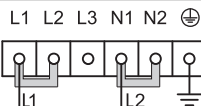
three-core cable



220V 2 ~

3 x 6 mm²

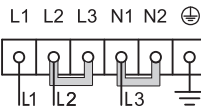
three-core cable



220-240V 3 ~

4 x 4 mm²

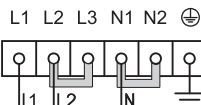
four-core cable



380-415V 2N~

4 x 4 mm²

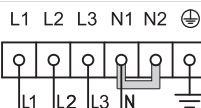
four-core cable



380-415V 3N~

5 x 1.5 mm²

five-core cable



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



Use the supplied jumper for each connection, if any



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



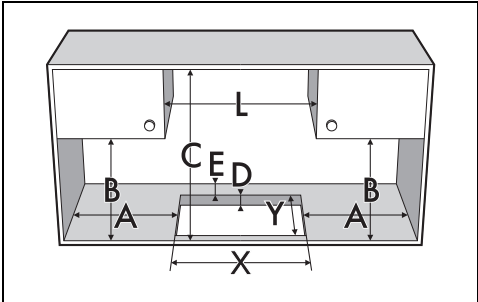
See General safety instructions.

- 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)



Standard and flush mounting (mm)

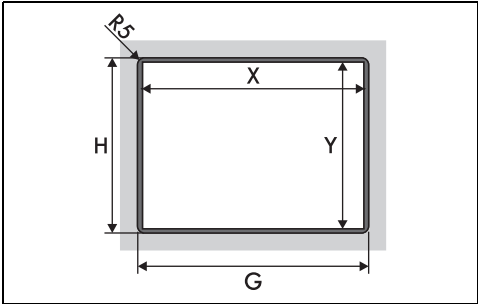


A	B	C	D	E
min 50	min 460	min 750	20 - 60	min 50

L	X	Y	H	G
900	839 - 844	482 - 486	514	904

Flush mounting

For this type of mounting, you have to make an additional cut at the edges of the recess in the furniture if you wish to install the hob flush with the countertop.

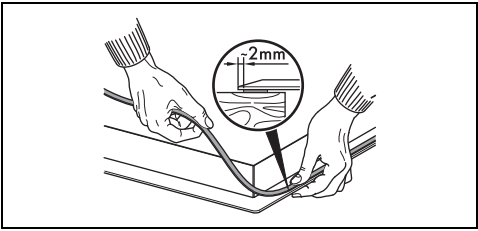


*Refer to the measurements in the table above.

Hob seal

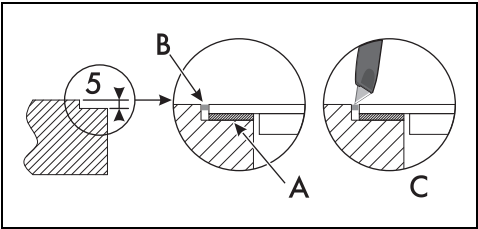
To prevent leakage of liquid between the frame of the hob and the countertop, place the adhesive seal provided along the entire outer

edge of the hob before assembly.



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

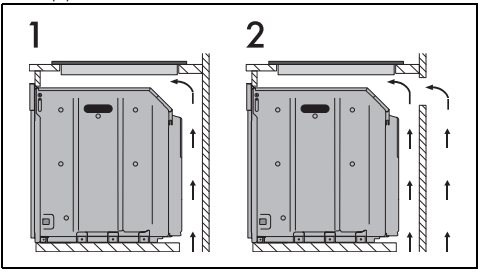
In the case of flush mounting, after placing the adhesive seal (A) on the glass surface and after positioning and securing the hob, fill the edges with insulating silicone (B) and wipe off any excess. If for any reason the hob needs to be removed, cut the silicone using a cutter before attempting to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



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.

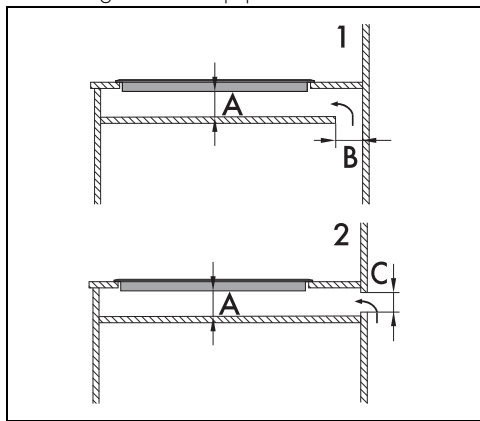


- 1 Opens on bottom
- 2 Opens on bottom and back

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

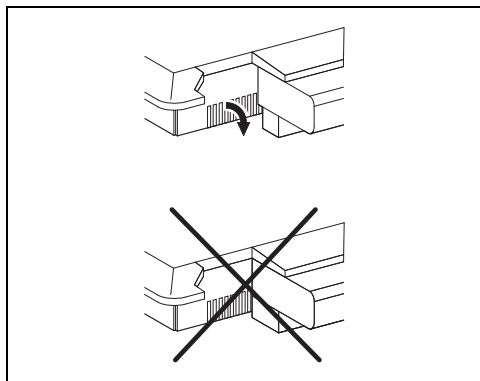
C max. 50 mm



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

Ventilation

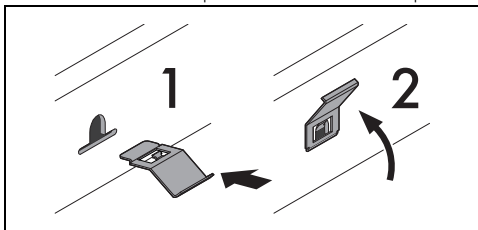
The illustrations below show an example of installation suitable for proper ventilation and one example of incorrect installation to be avoided.



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.