

1. INSTRUCTIONS FOR USE	4
2. SAFETY PRECAUTIONS	6
3. ENVIRONMENTAL CARE.....	8
4. USING THE HOB.....	9
5. CLEANING AND MAINTENANCE.....	11
6. POSITIONING IN THE COUNTER TOP	12
7. ADAPTATION TO DIFFERENT TYPES OF GAS	20
8. FINAL OPERATIONS	22



INSTRUCTIONS FOR THE USER: these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the authorized person who must install the appliance, set it functioning and carry out an inspection test.



Further information about the products can be found at www.smeg.com



1. INSTRUCTIONS FOR USE



This manual is an integral part of the appliance. It must be kept in its entirety and in an accessible place for the whole working life of the appliance. We recommend reading this manual and all information it contains carefully before using the appliance. Installation must be carried out by qualified personnel in accordance with the standards in force. This appliance is intended for domestic use and conforms to the EC directives currently in force. The appliance has been built to carry out the following functions: cooking and heating up food; all other uses are considered unsuitable.

The manufacturer declines all responsibility for uses other than those indicated.



WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.



UNSUITABLE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES, UNLESS EACH BURNER IS FITTED WITH A FLAME SAFEGUARD



If the appliance is installed on caravans or boats, it must not be used to heat rooms.



Do not use this appliance for heating rooms.



Before the appliance is put into operation, all protective films must be removed.



DO NOT USE STEEL SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACE.

USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR A MICROFIBRE CLOTH.



DO NOT LEAVE THE APPLIANCE UNATTENDED DURING COOKING PROCESSES WHERE FATS OR OILS COULD BE RELEASED. FATS AND OILS MAY CATCH FIRE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE **O** (OFF) POSITION WHEN YOU FINISH USING THE APPLIANCE



NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE COOKING HOB PAN STANDS.



General instructions

GB



NEVER USE PANS OR GRIDDLE PLATES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.



SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.



THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.



IN CASE OF SERVICE, CONTACT YOUR NEAREST SERVICE AGENT DISTRIBUTOR LISTED IN THE WARRANTY CARD



2. SAFETY PRECAUTIONS

REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.

GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.

THIS APPLIANCE IS SUPPLIED WITH A DUPLICATE DATAPLATE, ATTACH TO AN ADJACENT SURFACE FOR FUTURE REFERENCE.



THE IDENTIFICATION PLATE CONTAINING THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS IN A VISIBLE POSITION UNDER THE CASING.

DO NOT REMOVE THIS PLATE ON THE CASING FOR ANY REASON.

BEFORE CONNECTING THE DEVICE, MAKE SURE THAT IT HAS BEEN REGULATED FOR THE TYPE OF GAS THAT WILL FEED IT, CHECKING THE LABEL UNDER THE CASING.



THE DUPLICATE IDENTIFICATION PLATE CONTAINING THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME MUST BE ATTACHED TO AN ADJACENT SURFACE.



BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.



IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL SUPPORT SERVICE IMMEDIATELY AND THEY WILL REPLACE IT.



IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE ELECTRICITY SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



DURING USE THE APPLIANCE BECOMES VERY HOT. MAKE SURE YOU DO NOT TOUCH THE HEATING ELEMENTS.



General instructions

GB



THIS APPLIANCE MAY NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS RESPONSIBLE FOR THEIR SAFETY.



DO NOT LET CHILDREN GO NEAR THE APPLIANCE WHEN IT IS IN OPERATION OR PLAY WITH IT AT ANY TIME.



DO NOT INSERT POINTED METAL OBJECTS (CUTLERY OR UTENSILS) INTO THE SLITS IN THE APPLIANCE.



DO NOT USE STEAM JETS FOR CLEANING THE APPLIANCE.
THE STEAM COULD REACH THE ELECTRONICS, DAMAGING THEM AND CAUSING SHORT-CIRCUITS.



DO NOT MODIFY THIS APPLIANCE.



DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION.
DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT.



The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.



3. ENVIRONMENTAL CARE

Our products packing is made of non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.



Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power grid, removing it along with the plug.



4. USING THE HOB

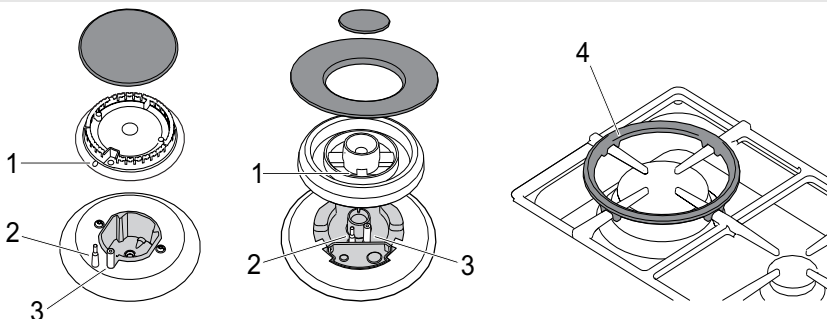
4.1 Lighting the hob burners




Before lighting the hob burners, check that the flame-spreader crowns are correctly in place with their respective burner caps, making sure that the holes **1** in the flame-spreaders are aligned with the plugs **3** and thermocouples **2**.



To prevent damage to the work top, the hob comes complete with a raised pan stand **4**: This must be placed under pans with a diameter greater than those indicated in the table in point "4.3 Cookware diameters". In any case, pans with a diameter greater than 28 cm must be used solely on the central burner. The pan stand **4** can also be used with woks.



The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electrical ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol , until the burner lights.

On valved models, once the burner is lit, keep the knob pressed for a few seconds to give the thermocouple time to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.

Wait a few moments and repeat the operation, keeping the knob pressed for longer. This is not necessary on burners that are not equipped with a thermocouple.

Once the burner is lit, the flame can be adjusted as required. Always check that the control knobs are in the **O** (off) position when you finish using the hob.



If the burners should go out accidentally, after about 20 seconds a safety device will be tripped, cutting off the gas supply, even if the gas tap is open. Turn off the control knob and wait at least 1 minute before trying to re-light the burner.



4.2 Practical tips for using the burners



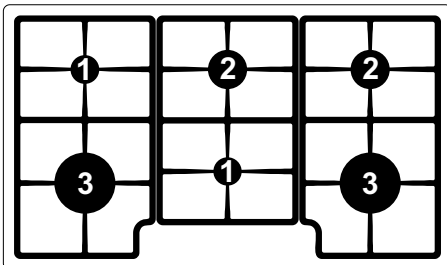
For better burner efficiency and to minimise gas consumption, use pans with a flat, smooth base and a lid that have a suitable size for the burner, thus preventing the flames reaching the sides of the pan (see point “4.3 Cookware diameters”). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over.



To prevent burns or damage to the hob during cooking, all cookware must be placed inside the perimeter of the hob.

Take the greatest care when using fats or oils since they may catch fire if overheated.

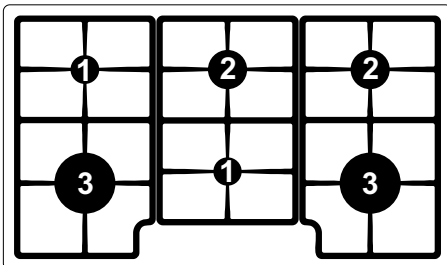
4.3 Cookware diameters



HOB BURNERS min and max Ø (in cm)

1	Auxiliary	12-16
2	Semi-rapid	18-24
3	UR2	22-26

4.3.1 Cookware diameters with raised pan stand



HOB BURNERS min and max Ø (in cm)

1	Auxiliary	16-26
2	Semi-rapid	24-28
3	UR2	26-34



5. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, disconnect the appliance from the power supply.



NEVER USE A JET OF STEAM TO CLEAN THE APPLIANCE.



WARNING: For your safety, before performing any cleaning or extraordinary maintenance, it is recommended to use protective gloves.



5.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

5.1.1 Ordinary daily cleaning

To clean and preserve stainless steel surfaces, use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

5.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surface.

Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.

Rinse thoroughly and dry with a soft cloth or chamois leather.



5.2 Cleaning the cooking hob parts

For easier cleaning the pan stands, burner caps, flame spreader crowns and burners can all be removed; wash them with warm water and non-abrasive detergent making sure to remove any encrustation, then wait until they are **perfectly dry**. Replace the burner caps on their corresponding crowns as indicated in “4.1 Lighting the hob burners”.

For correct operation the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.



6. POSITIONING IN THE COUNTER TOP

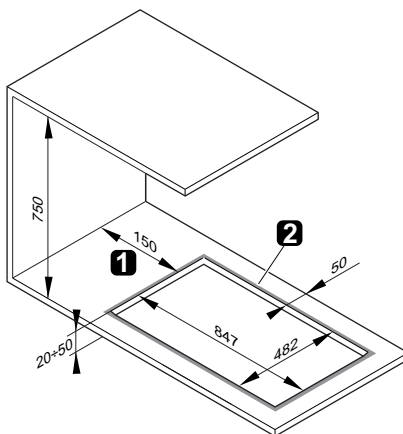
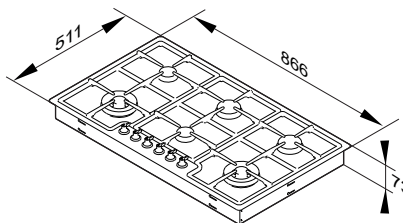


The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman.

Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant ($T 90^{\circ}\text{C}$).

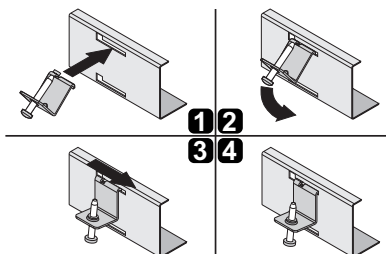
6.1 Fixing to the traditional built-in model support structure

Create an opening with the dimensions shown in the figure in the top surface of the counter, keeping a minimum distance of **50 mm** from the rear edge. This appliance can be mounted against walls higher than the worktop on condition that a distance of "1" be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating. Make sure that there is a minimum distance of **750 mm** between the stoves and any shelf that may be installed directly above it. Carefully position the supplied insulating seal "2" on the outer perimeter of the hole made in the counter top as shown in the figure below, trying to make it stick on the entire surface by applying light pressure on it with your hands. The front and rear sides of the seal must brush against the hole.



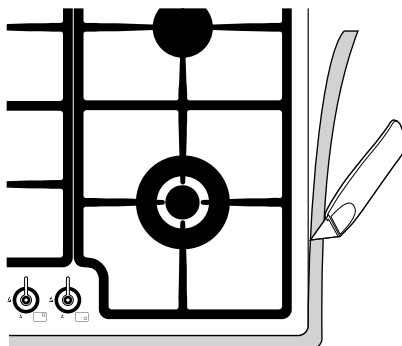
Once these operations have been carried out, place the hob on the insulating seal and fix it to the supporting structure using screws and fastening brackets so that the hob is perfectly flat.

The brackets shown in the figure should be placed only after the hob has been built in.

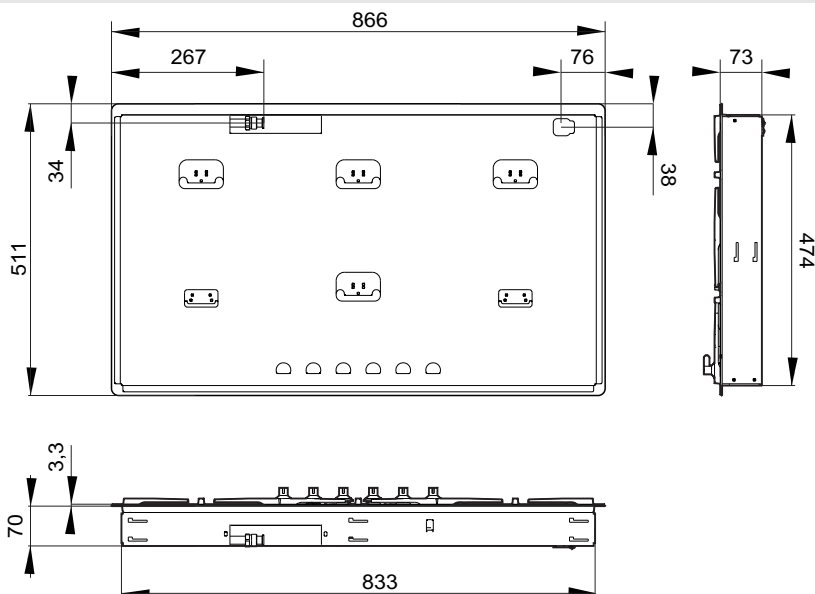


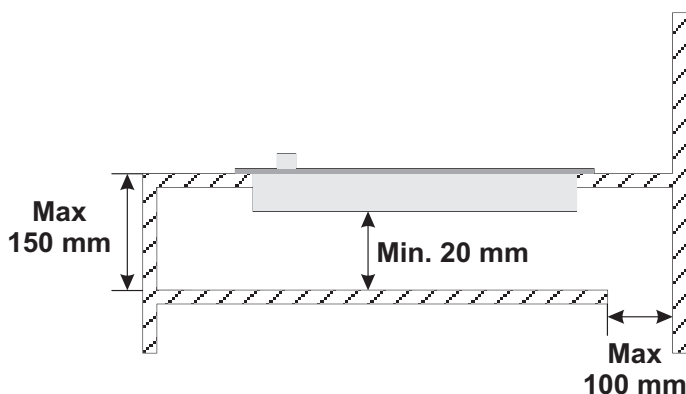


Carefully trim the surplus away from edge beyond the seal. The dimensions given in figure 2 refer from the hole to the inside of the seal.



Dimensions: Gas and electrical connection location (measurements in mm).





IMPORTANT: if the appliance is mounted on a unit, make sure that a separating shelf is installed, as shown in the figure.

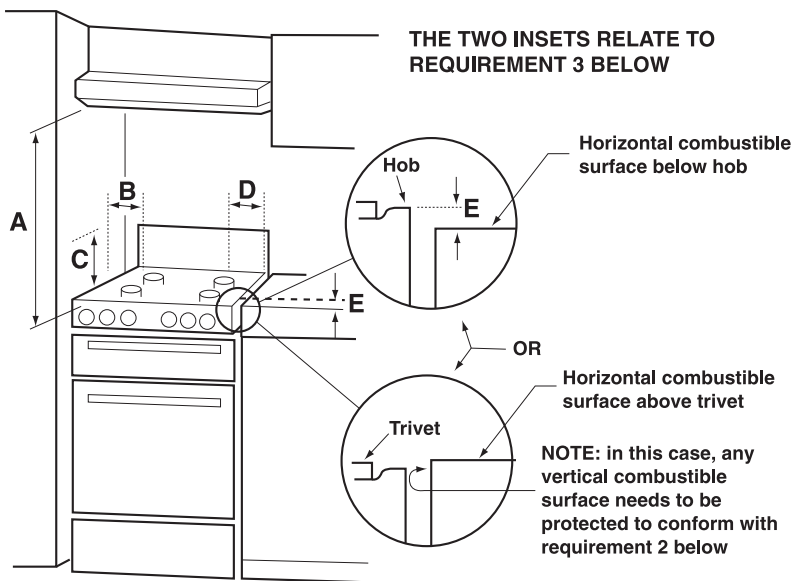
If the appliance is instead on an oven installed under the hob, there is no need to install a separating shelf.

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



6.2 Clearances above and around domestic appliances

Extract from AS5601



REQUIREMENTS

1 Overhead clearances – (Measurement A)

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm.

Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.12.1.2. However, in no case shall this clearance to any surface be less than 450 mm.

2 Side clearances – (Measurements B & C)

Where B, measured from the periphery of the nearest burner to any vertical combustible surface, is less than 200 mm, the surface shall be protected in accordance with Clause 5.12.1.2 to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.

3 Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements D & E)

Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet. See insets above.



NOTES

- 1 Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
- 2 The 'cooking surface area' is defined as that part of the appliance
- 3 where cooking normally takes place and does not include those parts of the appliance containing control knobs.
- 4 For definition of hob, see Clause 1.4.64.
- 5 For definition of trivet, see Clause 1.4.109.
- 6 Consideration is to be given to window treatments when located near cooking appliances. See Clause 5.3.4.

6.3 Electrical connection



Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. Do not remove this plate for any reason.



The plug at the end of the supply cable and the wall socket must be of the same type and must conform to the applicable legislation on electrical installations. Make sure that the supply line is suitably earthed.



Fit the power supply line with a multipolar cut-out device with a contact opening gap equal to or greater than 3 mm in an easily accessible position close to the appliance.



Avoid the use of adapters and shunts.



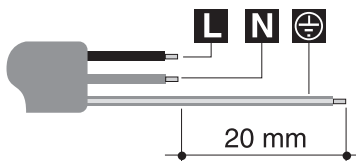
If the power cable is replaced, the cross-section of wires in the new cable must be no less than 0.75 mm² (3 x 0.75 cable), remembering that the end for connection to the appliance must have an earth wire (yellow/green) which is at least 20 mm longer.

Only use a H05V2V2-F type cable or similar withstanding a maximum temperature of 90°C. The cable must be replaced by a specialised technician who must carry out the connection to the power grid following the diagram below.

L = brown

N = blue

 = yellow/green





The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.



If installed over an oven, make sure that the cables (oven and hob) follow the optimal path, so as to avoid any contact with the oven.

6.4 Room ventilation



The room containing the appliance should have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow needed for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grills, must be the right size to comply with current regulations and positioned so that no part of them is obstructed, not even partially.

The room must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: in particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.

6.5 Extraction of the combustion products



The combustion products may be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and distances indicated by the applicable standards. When the job is complete, the installer must issue a certificate of conformity.



6.6 Gas connection

This appliance is suitable for installation with Natural Gas or ULPG (propane/butane). Refer to page 21 for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of ULPG (propane) appliances. Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

1. annealed copper pipe or;
2. The hose assembly must comply with AS/NZS 1869 Class B or D, be of appropriate internal diameter, be kept as short as possible (not to exceed 1.2 metres), must not be kinked and not be in contact with a hot surface.

The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply.

Before the appliance is operated make certain all relevant parts are placed in the correct position.

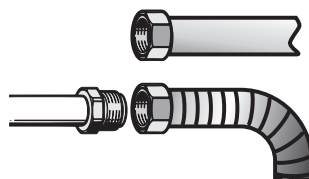
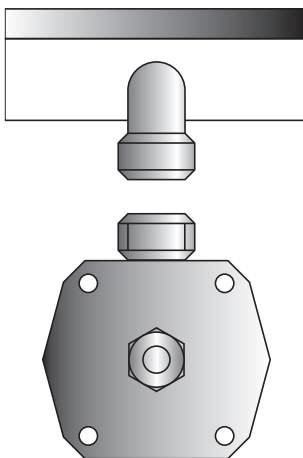
On completion of the installation, the installer **MUST** check for gas leaks and test each burner individually for the correct flame. Once all burners have been tested individually, turn all burners on together.

Warranty service calls do not cover these adjustments!

To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed.

N.G. The regulator supplied must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation.

U.L.P.G. Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.





Installation with the flexible hose must be carried out so that the length of the piping does not exceed 1.2 metres fully extended; make sure that the hoses do not come into contact with moving parts and that they are not crushed in any way.

6.7 Connection to liquid gas



Use a pressure regulator and make the connection on the gas cylinder following the guidelines established by the regulations in force. Make sure that the feed pressure complies with the values indicated in the table at point “9.2 Burner and nozzle characteristics table”.

6.8 Room ventilation



Caution – This hob shall be installed in rooms with natural ventilation, as required by standards regulations AS/NZS5601.

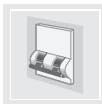
6.9 Combustion gas discharge



Combustion gases may be discharged by means of hoods connected to a flue with reliable natural draught, or a fan extraction system. An effective extraction system requires careful design by an authorised specialist, and must comply with the regulation distances and positions. After installation, the engineer must issue a certificate of compliance.



7. ADAPTATION TO DIFFERENT TYPES OF GAS



Before carrying out the following operations, disconnect the appliance from the power supply.

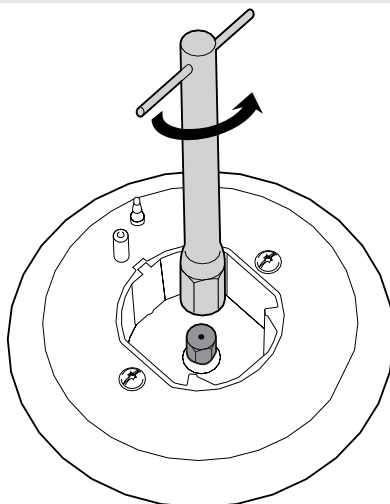
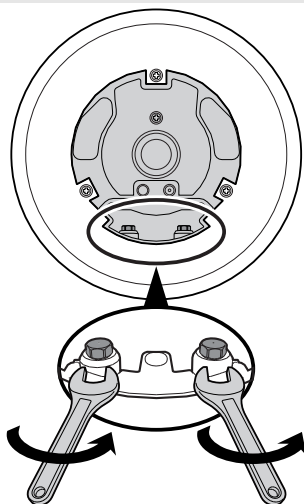
The appliance is preset for natural gas NG at pressure of 1.0 kPa. In case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described in the following paragraphs.

7.1 Replacing the hob nozzles

- 7 Extract the pan stands and remove all caps and flame-spreader crowns;
- 8 Unscrew the burner nozzles with a 7 mm socket spanner;
- 9 Proceed with the replacement of the burner nozzles according to the gas to be used (see paragraph “7.2 Burner and nozzle characteristics table”).
- 10 Replace the burners in the correct position.



The nozzles for using city gas (G110 – 8 mbar) are available from authorised service centres.



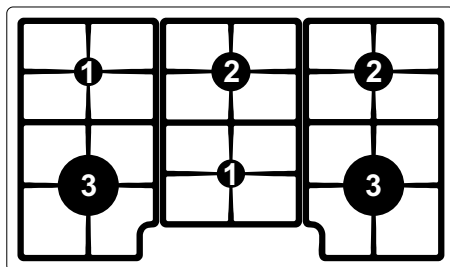


7.2 Burner and nozzle characteristics table

Burner	ULPG – 2.75 kPa	
	Nominal gas Consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.9	0.54
Semi-rapid (2)	6.3	0.68
UR2 (3)	15.2	0.94 + 0.46

Burner	NG – 1.0 kPa	
	Nominal gas Consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.9	0.90
Semi-rapid (2)	7.5	1.20
UR2 (3)	15.2	1.65 + 0.80

7.3 Arrangement of the burners on the hob



BURNERS

- 1 Auxiliary
- 2 Semi-rapid
- 3 UR2



8. FINAL OPERATIONS

After making the adjustments described above, reassemble the appliance by following in reverse the instructions reported in paragraph "7.1 Replacement of the cooking hob nozzles".

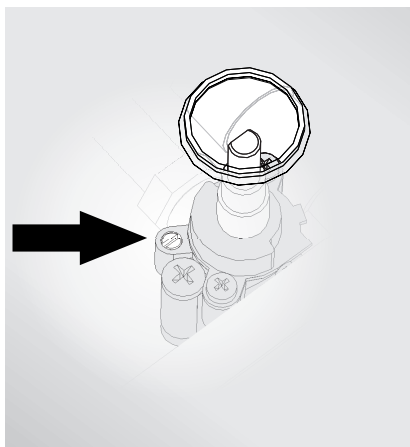


After adjustment with a gas other than the preset one, replace the label on the casing of the appliance with the label corresponding to the new gas. This label can be obtained from the nearest Authorised Service Centre.

8.1 Adjusting the minimum for town and natural gas

Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw inside or next to the tap rod (depending on the model) until the correct minimum flame is achieved.

Refit the knob and verify that the burner flame is stable (when turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps.



8.2 Adjusting the minimum setting for liquid gas

To adjust the minimum setting with liquid gas, you must tighten the screw inside or next to the tap rod (depending on the model) fully in a clockwise direction.

The diameters of the by-passes for the individual burners are given in the paragraph "7.2 Burner and nozzle characteristics tables".

8.3 Lubrication of gas taps



Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease. **This procedure must be carried out by a specialised technician.**



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