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THESE INSTRUCTIONS ARE VALID ONLY FOR THE DESTINATION COUNTRIES WHOSE IDENTIFYING SYMBOLS ARE INCLUDED ON THE COVER OF THIS MANUAL.
THIS BUILT-IN HOB BELONGS TO CLASS 3.



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.



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.



This appliance is marked according to European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
This directive defines the standards for the collection and recycling of waste electrical and electronic equipment applicable throughout the European union.



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



Do not leave the appliance unattended during cooking operations 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 hob.



Never place saucepans with bases which are not perfectly flat and smooth on the hob.



Never use cookware which extend beyond the external perimeter of the hob.



Do not use metallic sponges or sharp scrapers: they will damage the surfaces. Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

2. SAFETY PRECAUTIONS

Consult the installation instructions for safety standards on electrical or gas appliances and for ventilation functions. In your interests and for your safety the law requires that the installation and servicing of all electrical and gas appliances be carried out by qualified personnel in accordance with the standards in force. Our approved installers guarantee a satisfactory job.
Gas or electrical appliances must always be uninstalled 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.



The identification plate, with technical data, serial number and marking is clearly visible under the casing.
Do not remove the plate on the casing for any reason.
Before connecting the appliance, ensure that it is set to the type of gas that it will be supplied with, checking the label applied under the casing.



Before carrying out installation/maintenance work, make sure that the appliance is disconnected from 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 standards in force. The socket must be accessible after the appliance has been installed. Never disconnect the plug by pulling on the cable.



If the power supply cable is damaged, contact the technical assistance centre immediately and they will replace it.



The appliance must be connected to earth in compliance with electrical system safety standards.



Immediately after installation, carry out a quick test on the appliance following the instructions provided later in this manual. Should the appliance not function, disconnect it from the power supply and call the nearest technical assistance centre.
Never attempt to repair the appliance.



The appliance becomes very hot during use. Take care never to touch the heating elements.

General instructions



This appliance may be used by children from the age of 8 and by people of reduced physical and mental ability or lacking in experience and knowledge, provided they are supervised or instructed on the safe use of the appliance and if they understand the associated risks.
Do not allow children to play with the appliance.
Do not allow unsupervised children to perform cleaning or maintenance operations.



Do not insert pointed metal objects (cutlery or utensils) into the slots 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.
Never attempt to repair the appliance. All repairs must be carried out by an authorised technician or at an authorised service centre. The improper use of tools can cause hazards.



Do not spray any spray products near the household appliance while it is in operation. Do not use spray products while the appliance is still hot. The gases contained in spray cans may catch fire.



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 or by the use of non-original spare parts.

3. ENVIRONMENTAL CARE

3.1 Our environmental care



Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that at the end of the useful life of the product, it must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

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

3.2 Your environmental care

Our product's packaging is made of non-polluting materials, 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.

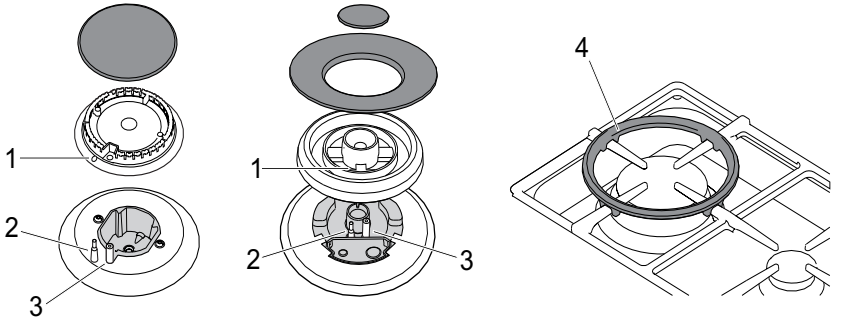
Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power grid, removing it along with the plug.

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



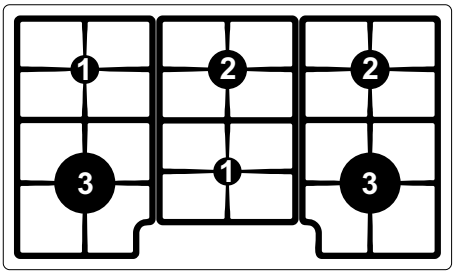
For better burner efficiency and to minimise gas consumption, use pans with a flat, smooth base and a lid that have a suitable size for the burner, thus preventing the flames reaching the sides of the pan (see point “4.3 Cookware diameters”). Once the contents come to the boil, turn down the flame far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

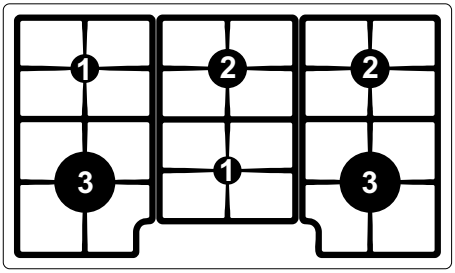




HOB BURNERS		min and max Ø (in cm)
1	Auxiliary	12-16
2	Semi-rapid	18-24
3	UR2	22-26

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.

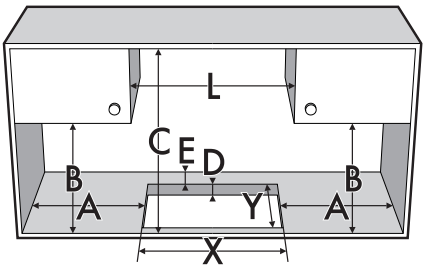
6. POSITIONING IN THE COUNTER TOP



The following operation requires building and/or carpentry work so must 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°C).

6.1 Fixing to a support structure model with traditional casing (fig. 1)

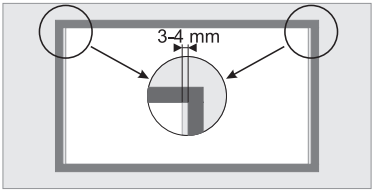
Create an opening with the dimensions shown in the figure in the work surface of the piece of furniture.



1)

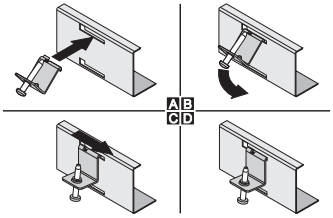
A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	L (mm)	X (mm)	Y (mm)
min 150	min 460	min 750	20÷50	min 50	620	592	488

Carefully position the supplied insulating seal on the outer edge of the hole on the top hob, as indicated in figure 2. Try and make it stick to the whole surface by applying light hand pressure. The front and back sides of the seal must be touching the hole.

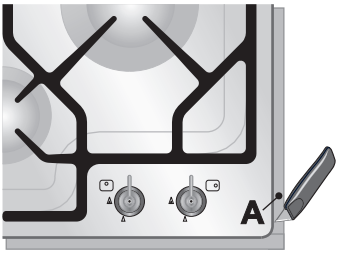


2)

Carry out this operation by supporting the hob on the isolating seal and using screws and clamping brackets (Fig. 3) to fix the hob to the support structure, in order to obtain the complete flatness.
Trim any excess trimming from border A with care (Fig.4). The quotes in figure 2 are references for the hole on the inside of the trimming. The small brackets in figure 3 are only positioned after having mounted the hob.

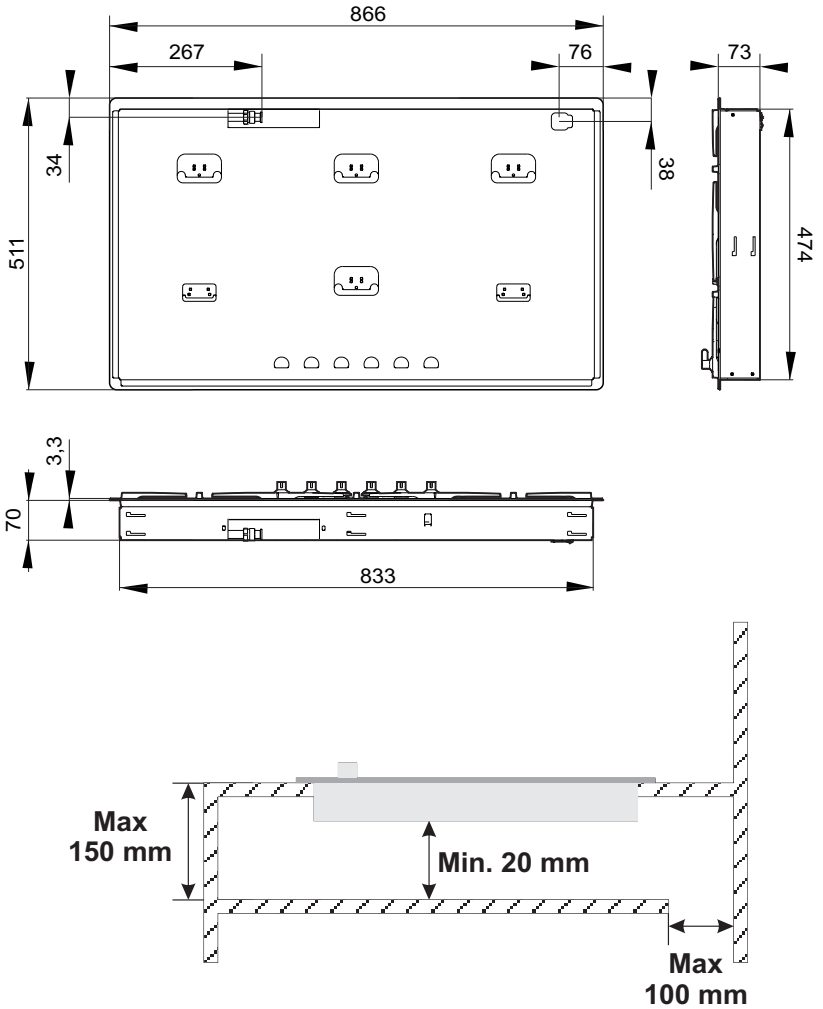


3)



4)

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 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.



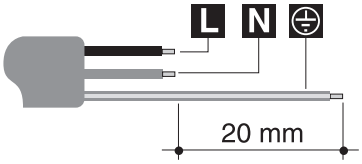
Fit the power supply line with a multipolar cut-out device with a contact opening gap equal to or greater than 3 mm in an easily accessible position close to the appliance.



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 mm^2 (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.

6.3 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.

6.4 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.

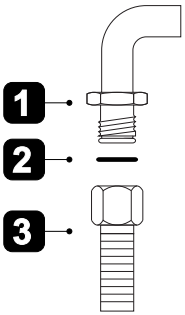
6.5 Gas connection

	Connection using rubber hoses complying with the current regulations is only permitted if the hose can be inspected along its entire length.
	After carrying out any operation on the appliance, check that the gas connections are properly tightened. The tightening torque must be 15 Nm minimum and 20 Nm maximum.
	If required by the type of gas, use a pressure regulator that complies with current regulations.
	The installation with hose must be carried out so that the length of the hose does not exceed the maximum extension of 2 meters; make sure that the hoses do not come in contact with moving parts or are crushed.
	La messa in opera con tubo flessibile dovrà essere effettuata in modo che la lunghezza della tubatura non superi i 2 metri di estensione massima; assicurarsi che i tubi non vengano a contatto con parti mobili o siano schiacciati.

The connection to the gas mains can be made with a continuous wall steel hose or with a copper pipe in accordance with the requirements established by applicable laws.
Once the operation is complete, check the hose fittings for leaks using a soapy solution; never use a flame.
The hob is preset for natural gas G20 (2H) at a pressure of 20 mbar. For supplying it with other types of gas, see chapter "7. ADAPTATION TO DIFFERENT TYPES OF GAS". The gas inlet connection is threaded ½" external gas (ISO 228-1).

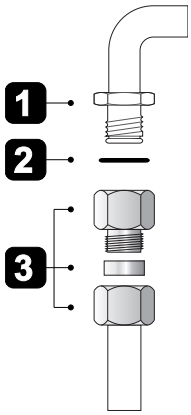
6.5.1 Connection with a flexible steel hose

Make the connection to the gas mains using a continuous wall flexible steel hose whose specifications comply with the current regulations. Carefully screw the connector **3** to the gas connector **1** of the appliance, placing the seal **2** between them.



6.5.2 Connection by rigid copper pipe

The connection to the gas mains must be carried out so as not to cause stress of any kind to the appliance.
Carefully screw up the adapter unit **3** to the gas fitting **1** of the appliance interposing the gasket **2**.



7. ADAPTATION TO DIFFERENT TYPES OF GAS

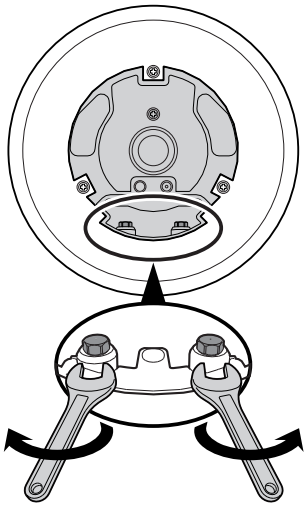
Before carrying out the following operations, disconnect the appliance from the power supply.

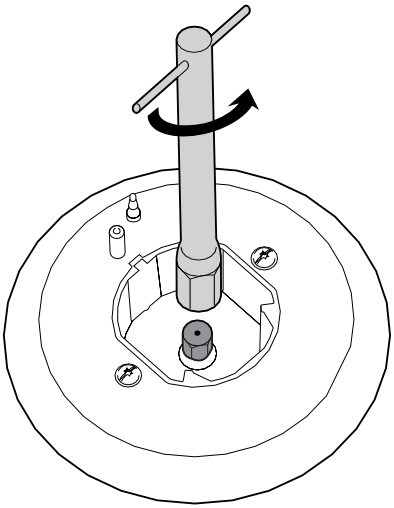
The appliance is preset for natural gas G20 (2H) at a pressure of 20 mbar. In case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described in the following paragraphs.

7.1 Replacing the hob nozzles

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

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



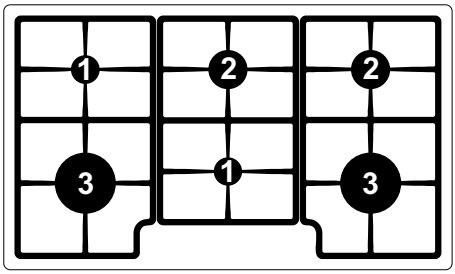


7.2 Burner and nozzle characteristics table

Burner	**Rated heating capacity (kW)**	**LPG – G30/G31** 28/37 mbar			
		Nozzle diameter 1/100 mm	Reduced capacity (W)	Capacity g/h G30	Capacity g/h G31
Auxiliary (1)	1.05	50	400	76	75
Semi-rapid (2)	1.75	65	500	127	125
UR2 (3)	4.20	91 + 46	1800	305	300

Burner	**Rated heating capacity (kW)**	**Natural gas – G20** 20 mbar	
		Nozzle diameter 1/100 mm	Reduced capacity (W)
Auxiliary (1)	1.05	72	400
Semi-rapid (2)	1.75	97	500
UR2 (3)	4.20	135 + 75	1800

7.3 Arrangement of the burners on the hob



BURNERS

1 Auxiliary
2 Semi-rapid
3 UR2

8. FINAL OPERATIONS

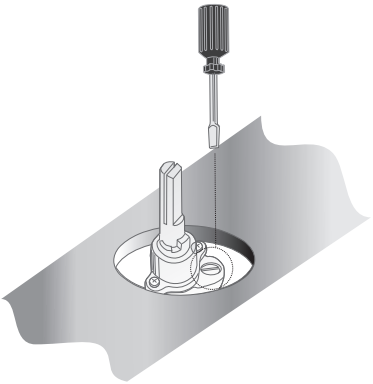
After making the adjustments described above, reassemble the appliance by following the instructions in “7.1 Replacing the hob nozzles” in reverse order.



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 Minimum flame adjustment for 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 LPG

To adjust the minimum setting with LPG, 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 table “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**.