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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 IS A CLASS 3 BUILT IN HOB.



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 qualified technician 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.



Suitable heat-proof gloves should be worn for all operations.



Do not use metallic sponges or sharp scrapers as 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.



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.



General instructions

GB-IE



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



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



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 brand name 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

GB-IE



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 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 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 tampering 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 the product, at the end of its working life, 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 supply network, removing it along with the plug.



4. DESCRIPTION OF THE CONTROLS



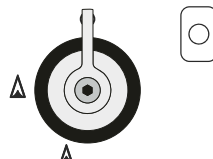
- 1** Auxiliary Burner (AUX)
- 2** Rapid Burner (R)
- 3** Double crown Burner (UR2)

KNOB DESCRIPTION

To light the flame, press the knob and, at the same time, turn it anticlockwise to the maximum flame symbol

To adjust the flame, turn the knob to the zone between the maximum () and minimum () settings.

To turn off the burner, turn the knob to the position.



ARRANGEMENT OF BURNERS AND DESCRIPTION OF SYMBOLS



Front Auxiliary burner



Back Rapid burner



UR2 External crown



UR2 Internal crown

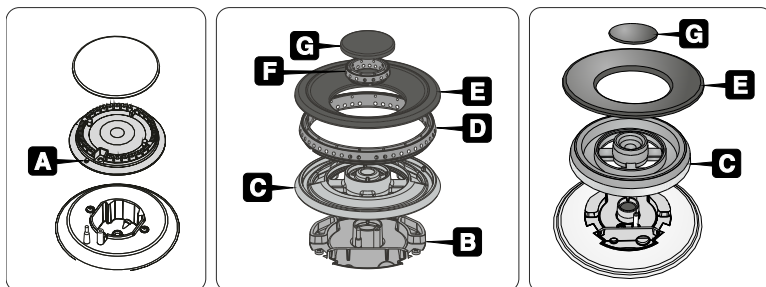


5. USING THE HOB




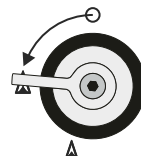
Before lighting the hob burners, check that the flame-spreader crowns are correctly in place with their respective burner caps, making sure that the holes **A** in the flame-spreaders are aligned with the igniters and thermocouples.

For the UR2 double burner, place and fit perfectly the burner caps **G** and **E** on the flame-spreader crowns **F** and **D**. The latter have to be placed on support **C** and then fitted in the base **B**. The supplied pan stand **H** is for use with woks.



5.1 Lighting the hob burners

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.



After lighting, keep the knob pressed down for a few seconds to allow the thermocouple 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. 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. In this case, turn the knob to the OFF position and wait at least 60 seconds before trying to light the burner again.



5.2 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 “5.3 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.

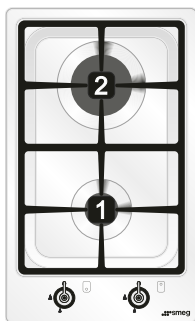
Take the greatest care when using fats or oils since they may catch fire if overheated.



To prevent burns or damage to the hob or the counter top during cooking, all pans or griddles must be placed inside the perimeter of the hob.



5.3 Cookware diameters

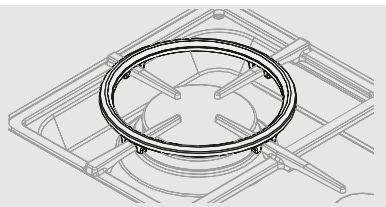


HOB BURNERS min. and max. Ø (in cm)

1 Auxiliary	12-16
2 Rapid	18-24
3 Double crown	22-26



The supplied **raised wok pan stand** can be used to **raise pans ONLY** on burners **1** and **2**, and for **woks ONLY** on burners **2** and **3**.





6. 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, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.



6.1 Cleaning stainless steel



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

6.1.1 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.

6.1.2 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.

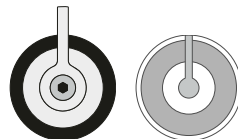




6.2 Cleaning the components

6.2.1 Knobs

The knobs should be cleaned with lukewarm water and washing up liquid. For easier cleaning they can be removed by pulling them upwards. Dry thoroughly after cleaning.

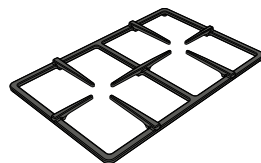


Do not use aggressive products containing alcohol or products for cleaning steel and glass when cleaning the knobs, as these products could cause permanent damage.

6.2.2 Pan stands

Remove the pan stands and clean them with lukewarm water and non-abrasive detergent, making sure to remove any encrustations. Replace them on the cooking hob.

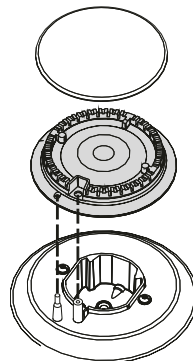
These components must not be washed in the dishwasher.



6.2.3 Burner caps and flame-spreader crowns

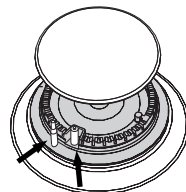
The burner caps and flame-spreader crowns can be removed for easier cleaning. Wash them in warm water and non-abrasive detergent making sure to remove any encrustation, then wait until they are **perfectly dry**.

Refit the burner caps on the appropriate crowns and make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.



6.2.4 Igniters and thermocouples

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.





7. MOUNTING ONTO FURNITURE



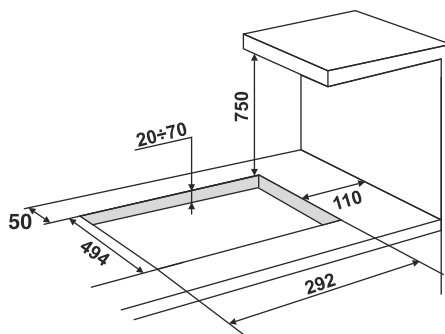
This appliance belongs to Class 3 (built in)

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°C).

7.1 Fixing to the supporting structure

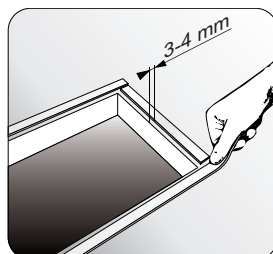
Create an opening with the dimensions shown in the figure in the top surface of the counter, keeping a minimum distance of 50 mm from the rear edge. This appliance can be mounted against walls higher than the work surface on condition that a distance be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating. Make sure there is a minimum distance of 750 mm between the hob burners and any shelf or hood that may be installed directly above it.



7.2 Hob seal

Carefully position the supplied insulating seal on the outer perimeter of the hole made in the counter top as shown in the adjacent figure, trying to make it stick on the entire surface by applying light pressure on it with your hands.

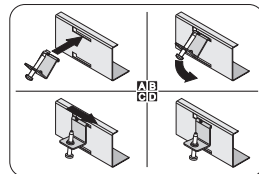
The seal must be placed at a distance of 3-4 mm from the external perimeter of the hole made in the counter top.



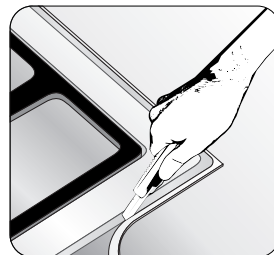
Do not fix the hob using silicone as this would make it impossible to remove the hob, if necessary, without damaging it.



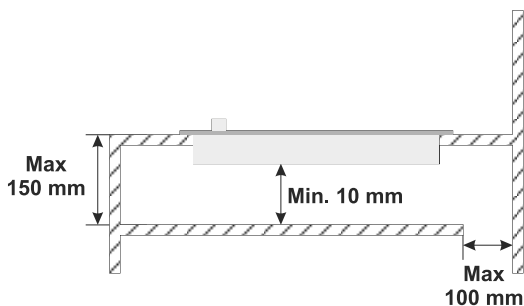
Once these operations have been carried out, place the hob on the insulating seal and fix it to the supporting structure using screws and fastening brackets so that the hob is perfectly flat.



Carefully trim the surplus edge away from the seal.



7.3 Distances to respect



IMPORTANT: In case of installation on an empty kitchen unit with doors, a separation panel must be placed under the hob, which must be easily extractable to allow sufficient access for any technical assistance.

Keep a minimum distance of 10 mm between the bottom of the appliance and the panel surface (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. The oven must be equipped with a cooling fan.



7.4 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.

7.5 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.



8. GAS CONNECTION



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.



At the end of the installation, check for any leaks with a soapy solution, never with a flame.



Installation with flexible hose must be carried out so that the length of the piping does not exceed 2 metres when fully extended; make sure that the hoses do not come into contact with moving parts and that they are not crushed in any way.

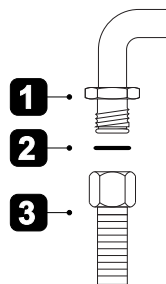
Connection to the gas supply network can be made using a rigid copper hose or a continuous wall flexible steel hose in compliance with the provisions established by the applicable standard. Once the operation is complete, check the hose fittings for leaks using a soapy solution; never use a flame.

The cooker hob is preset for natural gas G20 (2H) at a pressure of 20 mbar. For supplying it with other types of gas, see chapter "9. ADAPTATION TO DIFFERENT TYPES OF GAS". The gas inlet connection is threaded $\frac{1}{2}$ " external gas (ISO 228-1).

8.1 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.

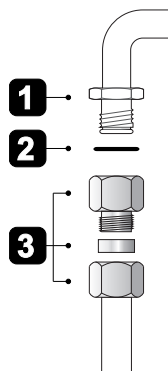




8.2 Connection with a rigid copper hose

The connection to the gas supply network must be made in such a way that it does not cause stresses of any type on the appliance.

Carefully screw the adapter unit **3** with double cone to the gas connector **1** of the appliance, placing the supplied seal **2** between them.



8.3 Connection to LPG



Use a pressure regulator and make the connection on the gas cylinder following the guidelines set out in the regulations in force.

Make sure that the supply pressure complies with the values indicated in the table in “9.2 Burner and nozzle characteristics table”.



9. ADAPTATION TO DIFFERENT TYPES OF GAS

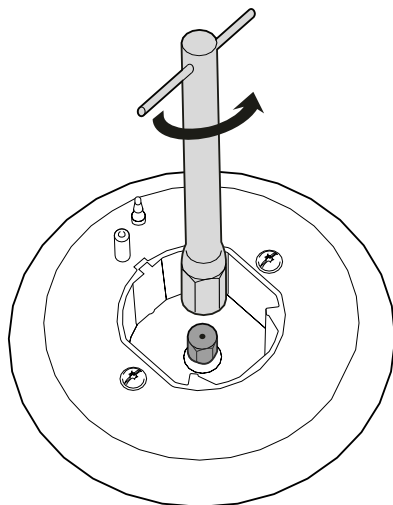
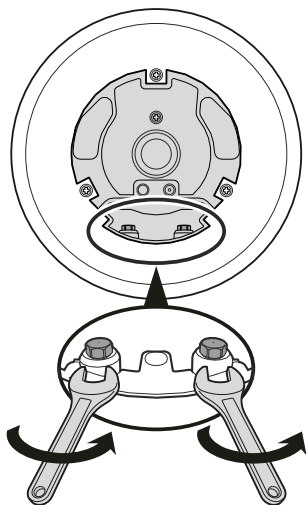


Before carrying out the following operations, disconnect the appliance from the power supply.

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.

9.1 Replacement of nozzles on the hob

- 1 Extract the pan stands and remove all caps and flame-spreader crowns;
- 2 Unscrew the burner nozzles with a 7 mm socket wrench;
- 3 Replace the burner nozzles according to the type of gas to be used (see point “9.2 Burner and nozzle characteristics table”);
- 4 Replace the burners in the correct position.





9.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	Natural gas – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced capacity (W)
Auxiliary (1)	1.05	72	400
Rapid (2)	2.50	108	800
INT Double crown (3)	1.00	80	400
EXT Double crown (3)	4.20	150	1600

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
Rapid (2)	2.50	79	800	182	179
INT Double crown (3)	0.90	46	500	65	64
EXT Double crown (3)	4.30	100	1600	313	307

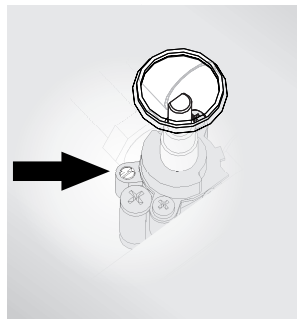


9.3 Adjusting the minimum setting for natural gas

Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw at the left side of the tap (indicated in the figure) 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.



9.4 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 bypass diameters for each individual burner are shown in table “9.2 Burner and nozzle characteristics table”.



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

9.5 Arrangement of the burners on the hob



HOB BURNERS

- 1 Auxiliary
- 2 Rapid
- 3 Double crown

9.6 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.**



10. 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.



Pass the power supply cable through the back of the unit, taking care that it does not touch the bottom casing of the hob or the oven (if any) installed underneath it. Make sure that the cables follow the best route in order to avoid any contact with surfaces exceeding a temperature of 90°.



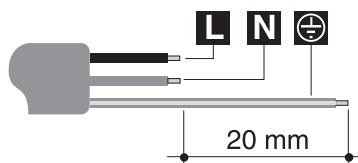
Fit the power line with an omnipolar circuit-breaker with a contact opening gap equal to or greater than 3 mm, in an easily accessible position close to the appliance.



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 power supply cable must be replaced by an authorised service centre to prevent any risks.



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