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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: [www.smeg.com](http://www.smeg.com)



# Instructions

## 1 Instructions

### 1.1 How to read the user manual

This user manual uses the following reading conventions:

#### Instructions



General information on this user manual, on safety and final disposal.

#### Description



Description of the appliance and its accessories.

#### Use



Information on the use of the appliance and its accessories, cooking advice.

#### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

#### Installation



Information for the qualified technician: installation, operation and inspection.



Safety instructions



Information



Advice

### 1.2 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

### 1.3 Appliance purpose

This appliance is intended for cooking food in the home environment. Any other use is considered improper.

This appliance must 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 who are responsible for their safety.

### 1.4 General safety instructions

For your safety and to avoid damage to the appliance, always respect the general safety instructions indicated below. In general

- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Read this user manual carefully before using the appliance.
- Do not modify this appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact the technical assistance centre immediately and they will replace it.

1. Use instruction sequence.

- Single use instruction.



## For this appliance

- Do not obstruct ventilation openings and heat dispersal slots.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not seat on the appliance.
- Do not use the appliance to heat rooms for any reason.

## 1.5 Manufacturer's liability

The manufacturer declines all responsibility for damage to people or property caused by:

- use of the appliance other than the one envisaged;
- non-observance of the user manual provisions;
- tampering with any part of the appliance;
- use of non-original spare parts.

## 1.6 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.

## 1.7 Disposal



This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Cut the power supply cable and remove it along with the plug.



### Power voltage Danger of electrocution

- Disconnect the main power supply.
  - Disconnect the power cable from the electrical system.
  - Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.
- Our appliances are packed in non-polluting and recyclable materials.
- Consign the packing materials to the appropriate selective collection centres.



### Plastic packaging Danger of suffocation

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



## Description

## 2 Description

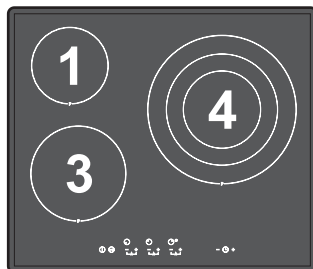
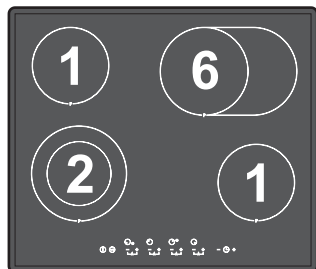
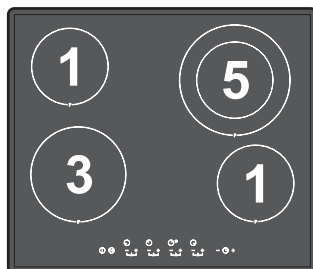
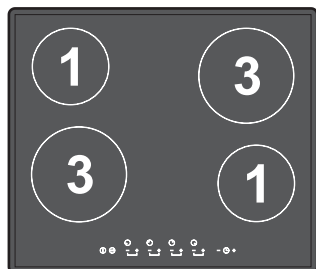
### 2.1 General Description

The appliance has cooking zones with various diameters and power levels depending on the model. The position and the heat of the cooking zones are limited to within the diameters of the circles traced on the glass.

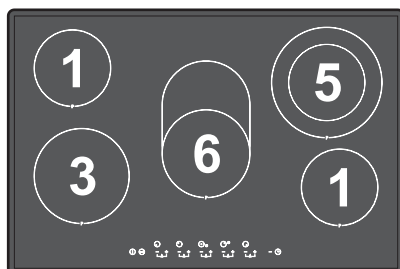
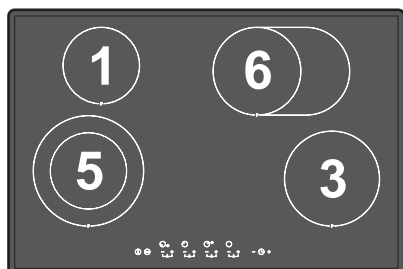
The cooking zones are of the HIGH-LIGHT type, they turn on after a few seconds and the heating is adjustable using the controls on the front panel.

The cooking zones with two or three concentric circles allow double or triple heating: either within the small circle or on both circles.

### Arrangement of the cooking zones: hobs without frame



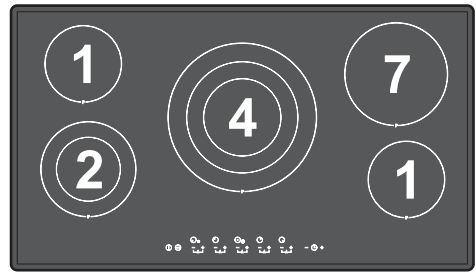
60 cm



70 cm

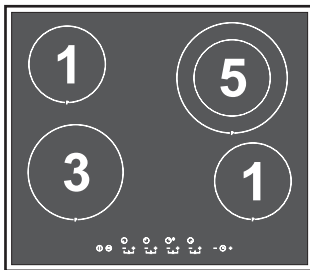


30 cm

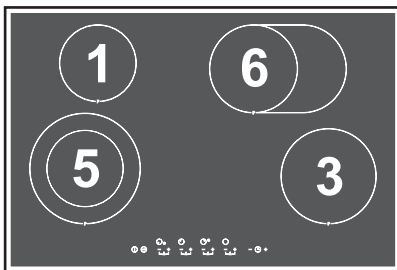
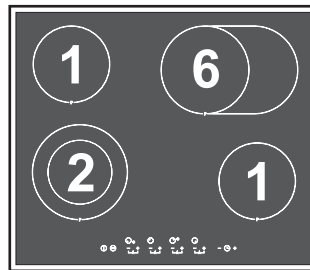


90 cm

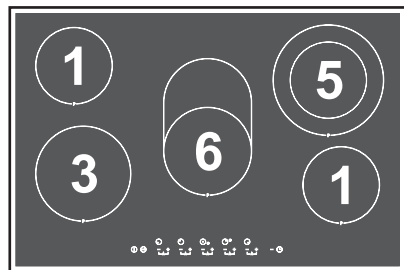
## Arrangement of the cooking zones: hobs with frame



60 cm



70 cm



NE



## Description

Zone	Outer diameter (mm)	Max. consumed power (W) *	Inner diameter (mm)	Max. consumed power (W) *	Intermediate diameter (mm)	Max. consumed power (W) *
1	150	1200	-	-	-	-
2	185	2000	124	800	-	-
3	185	1800	-	-	-	-
4	290	2700	150	1950	216	1050
5	215	2400	148	1100	-	-
6	oval plate	2200	170	1400	-	-
7	200	2000	-	-	-	-

\* power levels are indicative and can vary according to the settings made and the mains voltage.

## 2.2 Symbols

### ON/OFF key

Turns the hob on or off.

### Control lock button

Activates or deactivates the control lock if pressed for 3 seconds.

### Increase key

Increases the power level or cooking time.

### Decrease key

Reduces the power level or cooking time.

### Timer key

Activates the timer for the automatic shut-down.

## Cooking zones

Front left

Rear left

Central

Rear right

Front right

Front (30 cm model only)

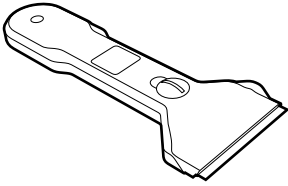
Rear (30 cm model only)

or indicate that the cooking zones beside them are multiple.



### 2.3 Available accessories

#### Scraper



Useful for cleaning the hob.



The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



Original and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.



## Use

### 3 Use

#### 3.1 Instructions



##### High temperature Danger of burns

- Protect your hands wearing heat-proof gloves during use.
- Do not touch or clean the hob surface during operation or when the residual heat indicator lights are still on.
- Do not put empty saucepans or frying pans on switched on cooking zones.
- Do not allow children younger than 8 years old to get near the appliance during its operation.
- Activate the key lock when you have children or pets which could reach the hob.
- 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.



##### High temperature Danger of fire or explosion

- Do not use or leave flammable materials near the appliance or directly underneath the hob.
- Do not cook using closed tins or containers, plastic kitchenware or containers.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- In case you notice cracks or fissures or you cannot turn off the appliance, disconnect the power supply and contact the Assistance Centre.



##### Improper use Risk of damage to surfaces

- Do not use the hob if pyrolysis is taking place inside any oven installed below.
- Never place saucepans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the cooking surface.
- In case you notice cracks or fissures, turn off the appliance immediately, disconnect the power supply and contact the Assistance Centre.
- Do not use as a support surface.





## 3.2 Preliminary operations

In order to remove any moisture that could have accumulated during the manufacturing process and for the electronic circuits and control keypad to work properly:

1. Remove the protective films from the external surfaces of the appliance and accessories.
2. Remove any labels (apart from the technical data plate).
3. Place a pan full of water on each of the front cooking zones and switch them on to the maximum power setting for at least 30 minutes.
4. After 30 minutes, switch off the front cooking zones and repeat this operation for the rear cooking zones and any central cooking zone.
5. If after carrying out the above operations the controls do not work properly, it might be necessary to extend the operations until the moisture has completely evaporated.



On first connection to the electrical mains, an automatic check will be carried out that will switch on all indicator lights for a few seconds. It might happen that on the displays the text **H** appears to indicate that during factory testing the hob was switched off with residual heat active. After 5 minutes this indications deactivates automatically.

## 3.3 Using the cooking hob

All the appliance's control and monitoring devices are located together on the front panel. The hob is controlled by means of the Touch Control sensor buttons.


The power in the cooking zones can be adjusted to various levels.

Lightly touch a symbol on the glass ceramic surface. The buzzer will sound to confirm every effective touch.





Saucepans and other pans must not cover the sensor buttons as otherwise they could accidentally deactivate the appliance.

### Switching on the cooking hob

To switch on the hob, hold down the **ON/OFF** key  for at least 3 seconds.

If no function is activated within 30 seconds of switching on, the hob switches off automatically.



If the "control lock" function is active, after pressing the **ON/OFF** key  for 3 seconds the display shows the text **BL00** or **BL** (depending on the model). Press the Control lock key  for at least 3 seconds.



## Use

### Switching on a single cooking zone

1. After switching on the hob, use the **Increase** keys **+** to activate the required cooking zone. The display shows the symbol **0**.
2. Press the **Increase** key **+** again. The display shows the symbol **9** or **P** (depending on the model) to indicate that the cooking zone is on at the maximum power.
3. Press the **Increase** **+** and **Decrease** **-** key to increase or decrease the required power level.



If the **Increase** key **+** is pressed when the cooking zone is at the maximum power **9** or **P** (depending on the model), the cooking zone deactivates (**0**).



When the cooking zone is off (**0**), it cannot be activated pressing the **Decrease** **-** key.

### Switching on the double cooking zone

1. After setting the maximum power **9** or **P** (depending on the model), press the **Increase** **+** keys. On the display a lighted dot comes on beside the power setting to indicate that the double cooking zone **9** or **P** has switched on (depending on the model).
2. Press the **Increase** **+** and **Decrease** **-** key to increase or decrease the required power level.



If the **Increase** key **+** is pressed when the cooking zone is at the maximum power **9** or **P** (depending on the model), the cooking zone deactivates (**0**).



## Switching on the triple cooking zone

1. After setting the maximum power **9** or **P** (depending on the model), press the **Increase +** keys. On the display a lighted dot comes on beside the power setting to indicate that the inner cooking zone **9** or **P** has switched on (depending on the model).
2. Press the **Increase +** key again to completely activate the cooking zone. On the display a lighted dot flashes beside the power setting to indicate that the entire cooking zone **9** or **P** has switched on (depending on the model).
3. Press the **Increase +** and **Decrease -** key to increase or decrease the required power level.



If the **Increase +** is pressed when the cooking zone is at the maximum power **9** or **P** (depending on the model), the cooking zone deactivates (**0**).

## Accelerator

This function can be used to reach the selected heating level more quickly. The cooking zones will start at maximum power. Once the selected power level is reached, power is reduced.

1. Press the **Increase +** and **Decrease -** keys simultaneously for the cooking zone to be heated using the accelerator function. **A** will flash on the display.
2. Using the **Increase +** and **Decrease -** keys select a power level ranging between **1** and **9** (also in double or triple mode). The display alternately shows **A** and the power level just selected.



Heating times with active **A** function:

- Power level 1: **2 minutes**
- Power level 2: **3 minutes**
- Power level 3: **4 minutes**
- Power level 4: **5 minutes**
- Power level 5: **6 minutes**
- Power level 6: **7 minutes**
- Power level 7: **8 minutes**
- Power level 8: **10 minutes**
- Power level 9: **12 minutes**



If no power level is selected within 5 seconds of activating the accelerator **A** function, the cooking zone returns to normal status.





## Use

### Control lock


The control lock is a device that protects the appliance from accidental or inappropriate use. Useful for preventing accidental changes to set cooking values, the lock can be activated while the hob is on or off.

1. After switching on the hob, press the

**Control lock** key  for at least 2 seconds. A lighted dot appears on the key to indicate that the controls are locked. Pressing any key, **b l o** **c** or **b l** is displayed (depending on the model).

2. Press the **Control lock** key  for at least 2 seconds. The lighted dot above the symbol switches off to indicate that the controls have been unlocked and any key can be pressed.



For safety reasons the **ON/OFF** key  stays active with at least one switched on cooking zone. The entire hob can be switched off at any time, even if the control lock is active.

### Residual heat





After switching off the cooking zone, if it is still hot, **H** is displayed.




Children cannot readily 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.

### Timer (on some models only)

This function allows you to set a timer, which will sound a buzzer at the end of the pre-set time (from 1 to 99 minutes).

1. Press the **Timer** key . The display shows **00** to indicate that the timer can be modified.
2. Press the **Increase**  or **Decrease**  key to set the required timer time (hold the keys down to advance more quickly).
3. At the end of the set time, the hob will warn the user with a series of buzzers. To stop this indication, press the **Timer** key .



- To deactivate the timer during the countdown, zero its value using the **Decrease** key . When the display shows **00** the timer will be deactivated.








The timer can be activated while the cooking zones are on or off.




Using the timer does not stop the operation of the cooking zones but rather informs the user when the set minutes have run out.

### Automatic shut-down timer (on some models only)

This function allows you to program the automatic shut-down of each cooking zone at the end of a set period of time (from 1 to 99 minutes).

- Press the **Timer** key . The display shows **00** to indicate that the timer can be modified.
- Press the **Timer** key  again. If at least one cooking zone is active a lighted dot comes on under the controls of the first active zone (from left to right).
- Press the **Increase**  or **Decrease**  key to set the time for the requires automatic shut-down (hold the keys down to advance more quickly), or select a further cooking zone using the **Timer** key .

- To modify the set time, press the **Timer** key  until a lighted dot appears under the controls of the cooking zone for which you wish to carry out the change.
- At the end of the previously set time, the hob deactivates the cooking zone and warns the user with a series of buzzers. Press any key to stop the indication.





If the automatic shut-down timer is activated without an active cooking zone it behaves like an ordinary timer.

### Secondary menu

The hob is equipped with a secondary menu for activating or deactivating some parameters:




**1 = Automatic control lock:** activating this mode, one minute after the last operation by the user, the control lock will automatically activate.



**2 = Showroom:** activating this mode, the appliance deactivates all heating elements, while keeping the control panel active (useful for demonstration purposes in store). Every minute, **SHO** appears for one second on the display. To use the hob normally, set this mode to .

**3 = ECO-logic (on some models only):** activating this mode, the hob electronics automatically adjust the power levels to stay within the set maximum power absorbed: 2.8 or 4 kW. To use the hob at maximum power, set this mode to .











## Use

On first installing, within two minutes of powering on the hob, hold down the **Increase**  and **Decrease**  for the first cooking zone (the one near symbol ).

The cooking zone display shows the number of the setting currently being modified (1 = **Automatic control lock**, 2 = **Showroom**, 3 = **ECO-logic**) with its setting at the side (: activated, : deactivated).

For example,   indicates that the **Automatic control lock** is deactivated.

Press the **Increase**  or **Decrease**  key to change the settings for value  or . If the **ECO-logic** parameter is modified you can select the following values  (2.8 kW),  (4 kW),  (maximum consumption). To advance and change the subsequent settings, press the **Control lock** key .



If the hob is already installed and in use, cut the power supply to the hob. Switch the power back on and proceed as indicated above within two minutes.

## Practical advice for using the hob

- The diameter of the base of the saucepan must correspond to the diameter of the cooking zone.



- When buying a saucepan, check whether the diameter indicated is that of the base or the top of the container, as the top is almost always larger than the base.
- The base of the cookware must be thick and completely flat. It should also be clean and dry. The hob should be clean and dry as well.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins 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 saucepans with a suitable lid.
- Choose a saucepan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.
- Do not use cast-iron cookware or cookware with a rough base.



## Cooking information table

Power level	Cooking mode	Suitable for...
0	OFF position	Off
U	Dishwarming	warming up dishes
1	Cooking small amounts of food (minimum power)	melting butter, chocolate or similar products.
2	Cooking small amounts of food	keeping small amounts of water on the boil, whip up sauces with egg yolk or butter.
3 - 4	Normal cooking	heating solid or liquid food, keep water on the boil, defrost deep-frozen food, cook 2 or 3 egg omelettes, fruit and vegetables, various cooking processes.
5	Cooking large amounts of food	keeping water on the boil, cook 4 or 6 egg omelettes, fruit and vegetables, various cooking processes.
6	Cooking large amounts of food, roast	stewing meat, fish and vegetables, simmer food, make jams, etc.
7 - 8	Roast larger pieces, fry with flour	roasting meat, fish, steaks and liver; to sauté meat, fish, eggs, etc.
9 - P*	Roast, brown, cook (maximum power)	deep-frying potatoes, etc., or bring water to the boil rapidly.

\* on some models only



## Limiting the cooking time

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 of 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 alert is sounded and if the zone is hot the symbol **H** appears on the display.



### Maximum cooking time

- Power level 1: **10 hours**
- Power level 2: **6 hours**
- Power level 3: **5 hours**
- Power level 4: **4 hours**
- Power level 5: **3 hours**
- Power level 6: **2 hours**
- Power level 7: **2 hours**
- Power level 8: **2 hours**
- Power level 9: **1 hour**

## Protection from overheating

If you are using the hob at full power for a long time, for the electronics it could be difficult to cool down, especially if the room temperature is high.

In this case a device intervenes to cut off the power supply to the front cooking zones and the display shows **H** and **E** flashing.

If the electronic circuit-board temperature does not reduce, the device will cut power to all the cooking zones and **H E E** will display (on some models only).

Cooking can be resumed once the temperature returns below alarm levels.

## Other functions

If you press three or more controls at the same time or for a long period, (e.g. due to accidentally placing a saucepan on them or due to an overflow of liquid), an automatic device deactivates all the cooking zones if they are on and the display will show error **E 2**.

Remove the cause of the error from the keys.





## 4 Cleaning and maintenance

### 4.1 Instructions



#### Improper use Risk of damage to surfaces

- Do not use steam jets for cleaning the appliance.
- Do not spill sugar or sweet mixtures on the hob during cooking.
- Do not place materials or substances that could melt (plastic or aluminium foil).
- Keep always clean and do not place any object on the sensor keys.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges). Use wooden or plastic utensils.

### 4.2 Cleaning the surfaces

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

### 4.3 Ordinary weekly cleaning

Clean and maintain the hob once a week using an ordinary glass cleaning product. Always follow the manufacturer's instructions. Silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be easily removed. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface, as it will undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

### 4.4 Food stains or residues

Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar.

After cooking, remove any burnt residues with the provided scraper; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.

**Dirt** which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving saucepans. Consequently, remove any dirt from the cooking surface immediately.



## Cleaning and maintenance

**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 saucepans, 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. Using aggressive detergents, or friction with the base of saucepans, can wear away the decoration on the hob over time and contribute to the formation of stains.

### 4.5 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 tripped. In this case replace the fuse.
- Make sure that the magneto thermal switch of the residential electrical system has not tripped. In this case, re-activate the switch.
- Make sure that the sensor key are not locked by the Control lock.
- Make sure that the keys are not partially covered by a damp cloth, a liquid or a metal object.

The cooking results are unsatisfactory:

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

The hob smokes:

- Let the hob cool down and clean it once cooking is finished.
- Make sure that the food has not come out and use a larger cooking vessel, if needed.

The display shows "E2":

- Make sure that there is no spilled food on the sensor keys.
- Remove any pan or object that are partially resting on the sensor keys.

The display shows "E1 - E3 - E4 - E5":

- There is a technical fault. Contact Technical Support.

The fuses or the magneto thermal switch of the residential electrical system are repeatedly triggered.

- Call Technical Support or an electrician.

There are cracks or fissures in the hob:

- Turn off the appliance immediately, disconnect the power supply and contact the Technical Support.



## 5 Installation

### 5.1 Electrical connection



**Power voltage  
Danger of electrocution**

- Have the electrical connection performed by authorised technical personnel.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply.
- Do not pull the cable to remove the plug.
- Use H05V2V2-F cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

#### General information

Check the grid 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.

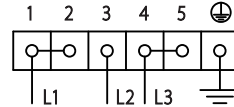
Do not remove this plate for any reason.

Perform the ground connection using a wire that is 20 mm longer than the other wires.

The appliance can work in the following modes:

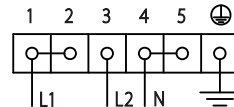
#### 60-70-90 cm models:

- 220-240 V 3~



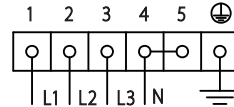
Use a **4 x 2.5 mm<sup>2</sup> four-core** cable.

- 380-415 V 2N~



Use a **4 x 2.5 mm<sup>2</sup> four-core** cable.

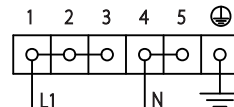
- 380-415 V 3N~



Use a **5 x 1.5 mm<sup>2</sup> five-core** cable.

#### 60-70 cm models:

- 220-240 V 1N~



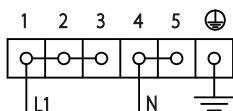
Use a **3 x 4 mm<sup>2</sup> three-core** cable:



## Installation

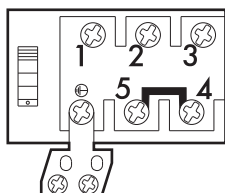
90 cm models:

- 220-240 V 1N~



Use a **3 x 6 mm<sup>2</sup> three-core** cable:

The diagram below illustrates the power supply terminal from below, with no cables connected. Terminals **4** and **5** must be connected at all times.



### Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

### Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters and shunts as these could cause overheating and a risk of burns.



Run the power cable in the rear part of the unit. Take care that it does not come into contact with the lower part of the hob or any oven built-in underneath it.



Be careful when connecting additional electrical appliances. Connection cables must not come into contact with hot cooking zones.

### Testing

At the end of installation, carry out a brief inspection test. If the hob fails to operate, after checking that you have carried out the instructions correctly, disconnect the appliance from the power supply and contact Technical Support.



## 5.2 Safety instructions



**Heat production during appliance operation**  
**Risk of fire**

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.

Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (**>90°C**), otherwise they might warp over time.

The minimum distance between a ventilation hood and the cooking surface must be at least the distance indicated in the ventilation hood installation instructions.

The minimum distances must also be respected for the edges of the hob on the back as indicated in the mounting illustrations.

## 5.3 Section cut from the work surface



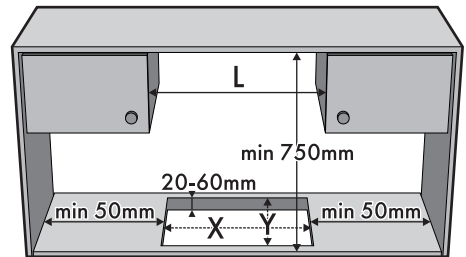
The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman.

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 (**>90°C**).

Create an opening with the dimensions shown in the figure in the work surface of the piece of furniture. Keep 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 minimum distance of **50 mm** is kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating.

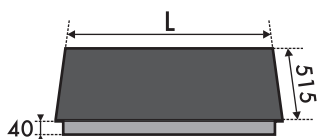
Make sure there is a minimum distance of **750 mm** between the hob and any shelf that may be installed directly above it.





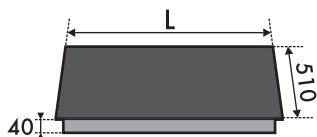
# Installation

## Hobs without a frame



L (mm)	X (mm)	Y (mm)
300	270	490
600	565	490
770	745	490
900	850	490

## Hobs with a frame



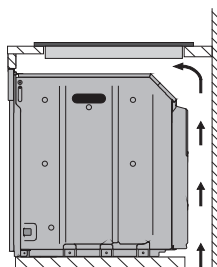
L (mm)	X (mm)	Y (mm)
570	560	500
760	750	500

## 5.4 Mounting

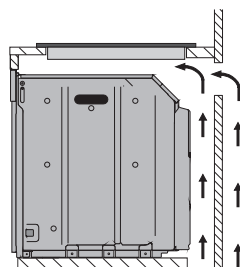
### Over built-in oven

The distance between the hob and the kitchen furniture or other installed appliances must be enough to ensure sufficient ventilation and air discharge.

If installed above an oven, a space must be left between the hob and the top of the appliance installed below.



opens on bottom



opens on bottom and on rear

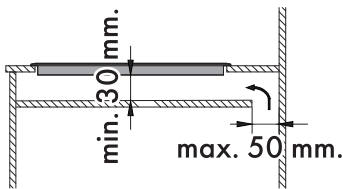
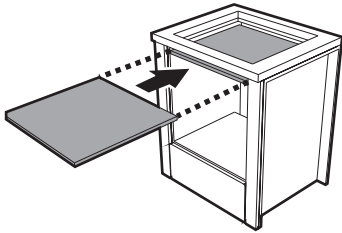


If installed on top of an oven, the latter must be equipped with a cooling fan.

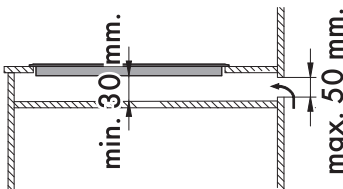


## Over empty kitchen unit or drawers

If there are other pieces of furniture (lateral walls, drawers, etc.), dishwashers or fridges under the hob, a double-layer wooden base must be installed at least **30 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.



opens on bottom



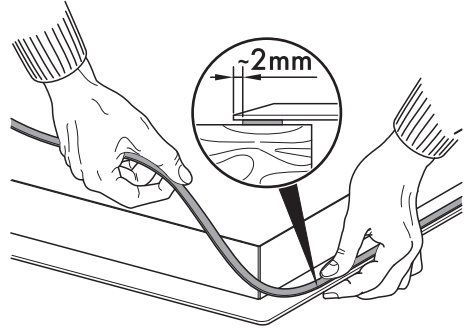
opens on rear



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

## Hob seal

To prevent leakage of liquid between the frame of the hob and the work surface, place the adhesive seal provided along the entire outer edge of the hob before assembly.

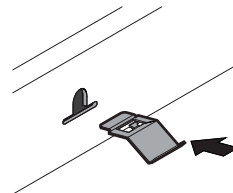


Do not use silicone to secure the hob. This would make it impossible to remove the hob, if necessary, without damaging it.

## 5.5 Spring clips

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

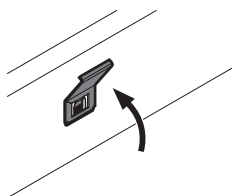
1. Fit the clips by gently pressing them horizontally into the appropriate space.





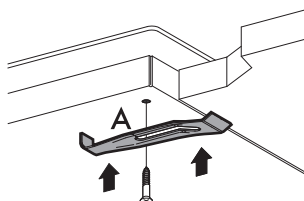
# Installation

- Then turn them upwards to fix them in place.



## 5.6 Fixing brackets

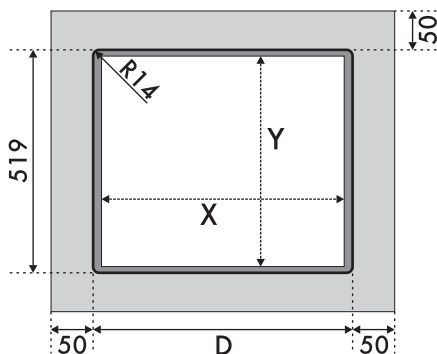
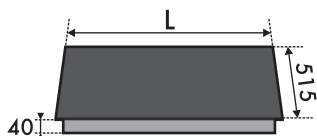
- Screw the fixing brackets (A) into the holes on the sides of the bottom casing to properly fasten the hob to the structure.



If tightened too much the glass may be strained and crack.

## 5.7 Hobs with a straight edge

For this kind of hobs additional milling is needed in the recessed hole if you wish to install the hob flush with the work surface.



L (mm)	X (mm)	Y (mm)	D (mm)
600	565	490	604
770	745	490	774

After laying the adhesive seal (A) on the glass surface and after positioning and securing the hob, fill the edges with insulating silicone (B) and wipe away any excess.

In the event the hob needs to be removed, cut the silicone using a cutter before attempting to remove it (C).

