



## **ISTRUZIONI PER L'USO ED IL MONTAGGIO**

- (F) INSTRUCTIONS DE MONTAGE ET D'UTILISATION**
- (GB) INSTRUCTIONS FOR FITTING AND USE**
- (NL) GEBRUIKS- EN MONTAGE-INSTRUCTIES**
- (D) GEBRAUCHS- UND MONTAGEANWEISUNG**
- (E) INSTRUCCIONES PARA EL USO Y MONTAJE**

- (I) Piano di cottura da incasso in vetroceramica**
- (F) Plaque de cuisson vitrocéramique à encastrer**
- (GB) Built-in glass ceramic hob**
- (NL) Keramische inbouwkookplaat**
- (D) Einbau-Glaskeramik-Kochfeld**
- (E) Encimera de vitrocerámica incorporada**



You now own a glass ceramic hob.

Chapters 2 and 3 of these Operating Instructions contain information on how you can make sure that your hob gives many years of service.

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## **Disposing of the packaging and your old appliance**

Please dispose of the packaging that came with your appliance in an environmentally friendly way.

Recycling in this way saves on resources and cuts down on waste. Your old appliance still contains useful raw materials. Take your old appliance to a recycling collection point. Please make your old appliances unserviceable before disposing of it, to prevent it from misuse.

# 1. General

This appliance may only be connected to the electricity supply by an approved electrician. The plastic covering or veneer of the built-in furniture must have been applied with a heat-resistant adhesive (150°C).

	<b>SE 62CX</b>
Cooking zone	14.5 cm
(Twin circuit) cooking zone	12/21 cm
Cooking zone	14.5 cm
(Twin circuit) cooking zone / fryer	18/26.5 cm

## 2. For the user

### 2.1 Important

**Attention:** The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.

Always ensure that no hard objects are dropped onto the cooking surface. Under certain circumstances the material is sensitive to mechanical stresses and strains. A heavy knock or blow in a small area can cause the ceramic hob to break. If careless treatment results in a break, split or crack, the ceramic hob must immediately be taken out of use and disconnected from the mains power supply. To do this, switch off the safety switch for the oven connection in the fuse box. Customer Service must be contacted.

Do not use the glass ceramic hob as a storage area! Never prepare food in aluminium foil and plastic containers on the hot cooking zone.

Do not switch the hob on without using it for cooking. Do not place combustible, volatile or heat deformable objects directly underneath the hob.

When preparing food with fat or oil stay nearby. Overheated oil can ignite. Never pour water into burning fat or oil. Risk of burning! Cover the dish in order to extinguish the fire and switch off the cooking zone. Let the dish cool down on the cooking zone.

In addition, make sure that leads from electrical appliances plugged into nearby sockets cannot come into contact with the hotplates.

**Never clean the glass ceramic hob with a steam cleaner or similar appliance!**

### 2.2 Functions

The arrangement of the individual cooking zones is indicated by pictures on the glass ceramic built-in cooking surface.

In order to fry, cook or the like, pots should always be placed in the middle of the graphically displayed cooking zones.

### 2.3 Twin circuit cooking zone

With a two-circuit cooking zone you can switch on the small heating circuit separately or add the large heating circuit. Thus you can adapt the size of the heated cooking zone to your pot.

**Please note the separate information for built-in ranges, switch boxes or electronic controls in the separate operating instructions.**

### 2.4 Residual heat display

As long as optical signalling appears after switching off the unit, the corresponding cooking zone is still hot and can be used economically.

**Caution! The signalling devices may fail – e.g. in the case of a lamp. Please note that there is no warning against high temperatures in such a case.**

## 2.5 Choice of pots

Special-purpose electric cooking pots with a surface-ground base must be used. You may also use fireproof glass or porcelain direct on the cooking zone provided that the base is surface-ground.

Please observe the manufacturer's instructions.

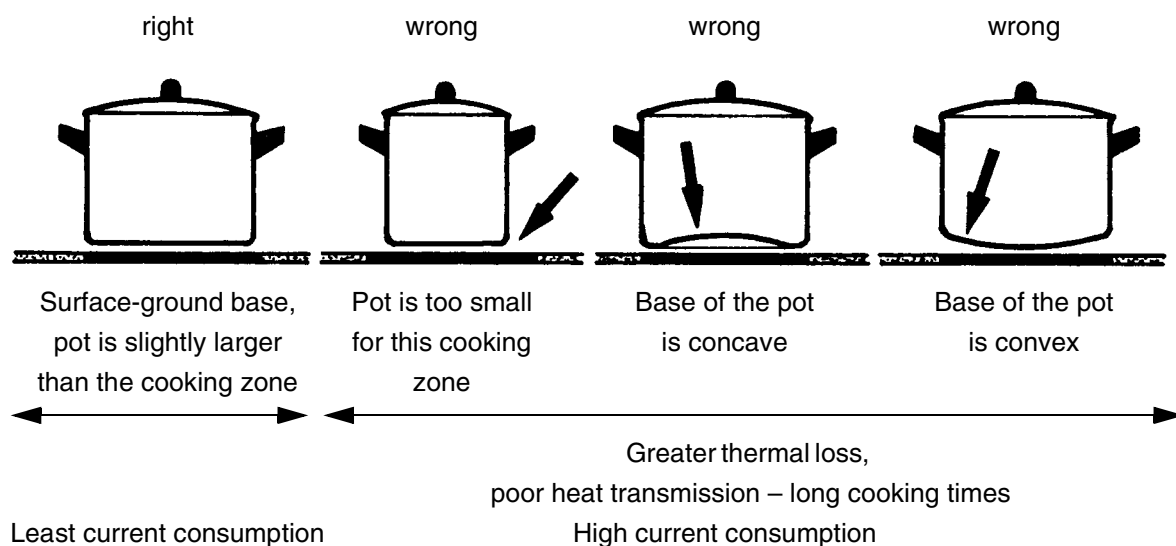
The size of the pots should be selected in accordance with the size of the cooking zone. The diameter of the pot may not be smaller than the diameter of the cooking zone.

Cooking and roasting in cookware that is slightly deformed and does not make full contact with the cooking zone will take much longer, is uneconomical and can result in damage.

If cookware is unsuitable, the overheating protection device which is installed in the appliance will switch the cooking zones off prematurely and the cooking temperature will not be reached and/or cooking will take longer.

You will cut energy consumption if you use the right pots with lids and if you remove the lids as little as possible while cooking.

The following illustrations show how the wrong choice of pots will result in unnecessary losses of energy.



### 3. Cleaning and maintenance

Always clean the glass surface after it has cooled down. Even the slightest amount of dirt will burn into the surface the next time you switch it on. Use only recommended cleaners. Steel wool, sponges and powdered cleaning agents must not be used since they may scratch the surface. Do not use oven sprays as these are aggressive and damage the surface.

#### Light amounts of dirt

Use a damp cloth or a warm rinse to clean light amounts of dirt from the surface. Rinse off leftover cleaning agent with cold water and then dry the surface thoroughly. Use vinegar, lemon juice or a calcium dissolving agent to remove water stains from the surface. If these agents come into contact with the frame, wipe them off with a wet cloth, otherwise the frame loses its gloss.

#### Heavy dirt

Use “SMEG Special cleaner for Stainless Steel” or “Cerafix” to remove heavy dirt. Apply the cleaner with kitchen paper and rub it in. Leave it to take effect, then wipe off completely with cold water and dry the surface thoroughly. Cleaning residues on the surface can become aggressive when the hob is reheated.

**Persistent dirt and caking** can best be removed with a glass scraper ©. A glass scraper can be obtained in household goods stores, painting and DIY shops or from our Customer service. Pay attention to handle on purchasing. If you buy a glass scraper, make sure that the handle is not made of plastic as this will stick to the hot surface. Take care when using the scraper. Risk of injury!

In order to avoid damaging the surface of the hob, **aluminium or plastic foil, sugar and sugary foods** that have melted on the glass ceramic surface should be removed immediately from the hot cooking zone with a glass scraper.

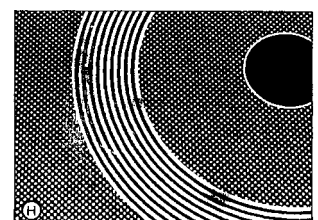
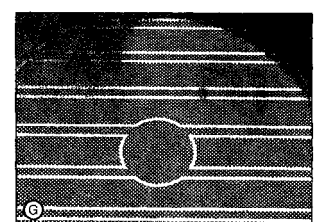
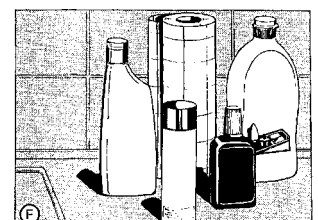
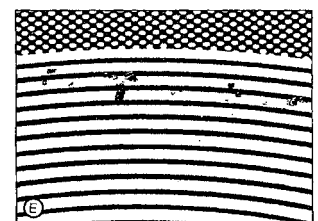
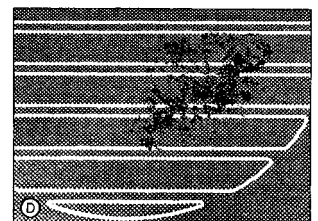
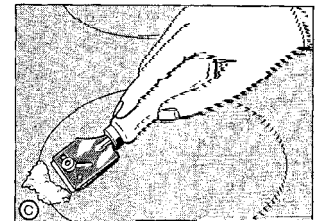
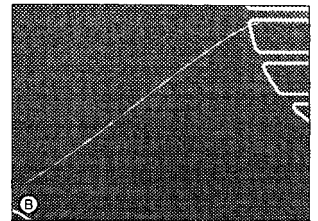
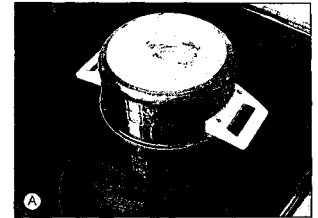
#### Changes to the colour of the ceramic surface

These have no effect on the function and stability of the glass ceramic. These colour changes are not changes in the material but food residues which were not removed and which have burnt in.

**Metallic iridescent discolouring** © is caused by wear from pan bottoms or unsuitable cleaning agents. This discolouring can be removed with great difficulty with “SMEG Special cleaner for Stainless Steel”. You may have to clean several times to remove the discolouring.

**Worn decoration** ©. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bottoms. If cared for properly, your hob will remain beautiful for many years and cleaning will be easier.

**To care for your hob** we recommend that you use “Cerafix”. The high silicone percentage of this cleaner creates a protective film which keeps off water and dirt. All dirt remains on the film and can be removed easily. Clean your hob and the cooking zones regularly.



## 4. For the technician

### 4.1 Worktop cut-out

**Carry out all cutting out of furniture units and worktops before fitting the appliance. Remove all sawdust and chips.**

The dimensions of the worktop recess can be seen in the dimension drawing (figs. 1–3).

The worktop cut-out should be properly milled and sealed afterwards with heat and humidity-resistant lacquer.

**Attention! If the cooking surface is located above furniture parts (side panels, drawers, etc.), then an intermediate bottom must be inserted in order to prevent accidental contact with the underside of the cooking surface. The intermediate bottom may only be capable of removal by means of tools and must be attached with a minimum distance of 20 mm to the underside of the cooking surface so that the mains connection cable does not touch the underside of the cooking surface (fig. 4).**

No cross-bars may be in the area of the cut-out underneath. The worktop and the hob must be fitted horizontally. A tilted hob is under tension and this increases the danger of breaking.

### 4.2 Installation

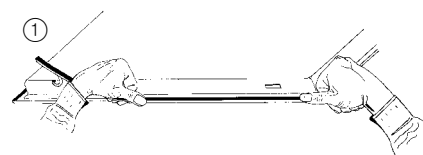
Before installing the hob, check that the all-round hob seal has no gaps (see fig. ①).

If the hob is installed in a worktop with a ceramic or similar cover (tiles), remove the hob seal and seal the hob from the worktop with a plastic seal, such as heat-resistant silicone rubber.

The properly installed appliance should, if necessary, be protected with a cover in such a way that accidental contact with isolated parts and connection lines between the built-in cooking surface and the switching unit is prevented. The cover may only be removed by tools.

Place the hob carefully into the cut-out and fasten it to the worktop with the fasteners (fig. 3). Tighten the screws with a hand screw driver only; do not use a battery-operated screw driver.

Make sure that the worktop and the hob are horizontal. In addition, make sure that no liquids can penetrate between the edge of the hob and the worktop or between the hob and the wall and come into contact with any electrical appliances. Use sealing sections, strips, agents, etc.



### 4.3 Electrical connection

(Connected loads and model designation: see front of the operating instructions)

*This appliance may only be connected to the electricity supply by an approved electrician who must ensure that the installation complies with the statutory regulations (Germany VDE, Austria ÖVE, Switzerland SEV, etc.). The electrician must ensure that these regulations and those laid down by the local electricity supply company are observed.*

*In addition, make certain to observe the assembly instructions of the electrical appliance (e.g. built-under oven, built-in oven or built-in switchbox) with which this cooking surface is combined.*

*When connecting the electrical appliance, install an all-pole disconnecting device with a contact gap of at least 3 mm.*

#### **Make the plug connection between the cooking zones and switches.**

*The protective conductor (green/yellow strand) is attached to the protective conductor pins of the switching element.*

*Insert the plug connections of the oven hob (of the respective cooking zone) into the plug connection sockets provided on the oven and/or switchbox. Make certain to observe the terminal connection diagram.*

### 4.4 Service work

Always disconnect the appliance from the mains before carrying out repairs, this means the cut-out device must be opened. If you have to contact our service department, always quote the type and make numbers. You can find these numbers on the rating label or on page 1 of the Operating Instructions.

Each time the glass ceramic hob is removed from the worktop, check the seals and replace if necessary.

Fig. 1

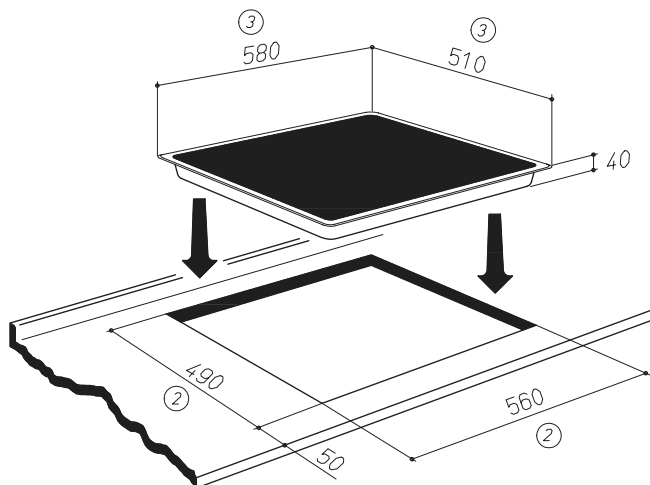


Fig. 2

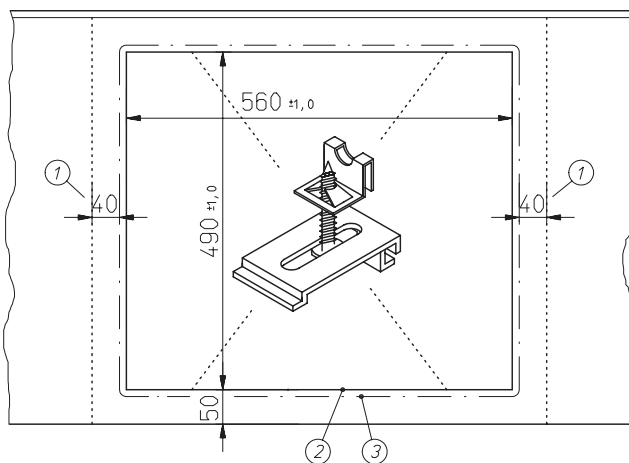
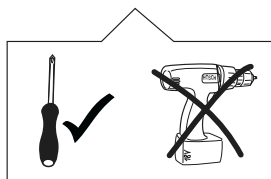
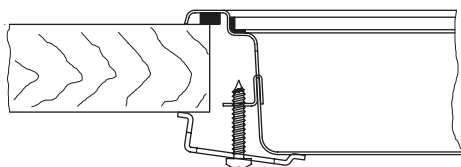
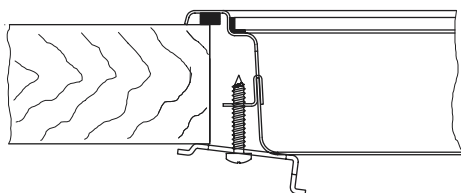


Fig. 3



- ① Minimum distances to adjacent walls
- ② Cut-out dimension
- ③ Outer dimensions of hob
- ④ Cable access through the rear panel