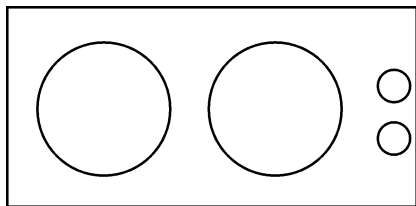
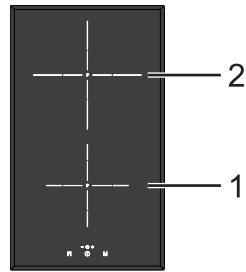
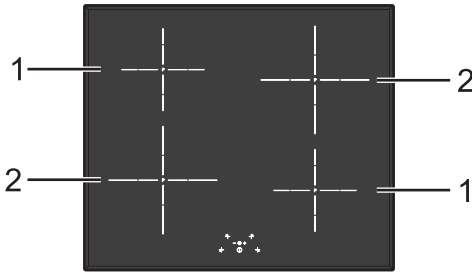


# Smeg Hob

## Users Manual



# Description



EN

Zone	Outer diameter (mm)	Inner diameter (mm)	Max. power consumed (W)*	Consumed power in Power function (W)*
1	160	100	1300	1400
2	210	100	2300	3000

\* power levels are indicative and can vary according to the pan used or the settings made.

# Use

## 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.

## 3.3 Using the hob



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.

All the appliance's control and monitoring devices are located together on the front panel. The induction hob is controlled by means of the Touch Control sensor keys. Lightly touch a symbol on the glass ceramic surface. The buzzer will sound to confirm every effective touch.



On/Off: turns the hob on or off.



Increase: increases the power level or cooking time.



Decrease: reduces the power level or cooking time.



Front left cooking zone



Rear left cooking zone



Rear right cooking zone



Front right cooking zone



Rear cooking zone



Front cooking zone

# Use

## Limiting the cooking duration

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 for 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 sounds and, if the zone is hot, the **H** symbol appears on the display.

Set power level	Maximum cooking duration in hours
1 - 2	8
3 - 4	6
5 - 6	5
7	3
8	2
9	1 ½

## Protection from overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high.

To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.

## Advice on energy-saving

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



- When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- 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 pans with a suitable lid.
- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty pan leads to a waste of energy.



Under certain circumstances, if the hob and the oven are being used at the same time, the maximum power limit that can be used by the electrical system might be exceeded.

# Use



## Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Power level	Suitable for:
0	OFF setting
1 - 2	Cooking small amounts of food (minimum power)
3 - 4	Cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7 - 8	Roasting, slow frying with flour
9	Roasting
p *	Roasting / browning, cooking (maximum power)

\* see booster function

## Switching the hob on and off




Keep the On/Off key  pressed in for at least 1 second to activate the hob. Keep key  pressed in for at least 2 seconds to deactivate the hob.




If no power value is selected within a few seconds, the hob is automatically deactivated.

## Switching on the cooking zone


After switching on the hob:

1. Select the required cooking zone using the appropriate zone selection keys (e.g. : rear right cooking zone).
2. Use keys  and  to select the cooking power from 1 to 9, or else activate the power function, see " Power Function ".

## Switching off the cooking zone

1. Select the cooking zone you wish to switch off using the zone selection keys.
2. Use the  key to bring the power value to 0 (zero).




Hold the On/Off key  down for at least 2 seconds to switch off all cooking zones at the same time.

## Residual heat




**Improper use**  
**Danger of burns**

- Supervise children carefully as they 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.

If the cooking zone is still hot after being switched off, the symbol  will be displayed on the display. The symbol clears once the temperature drops below 60°C.

# Use


## Power Function

 This function allows you to use the maximum possible power for the cooking zone.


After activating the required cooking zone:

1. Press the **+** key to bring the power to 9.
2. Press the **+** key again; the **P** symbol will be shown on the display.

Press key **⏻** to deactivate the Power function.


 On the front left and rear right cooking zones only:  
The Power function is available for 10 minutes, after which the power level drops automatically to 9.


## Minute minder timer

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


After activating the hob:

1. Press the **+** and **-** keys at the same time; **00** will be displayed.
2. Set the required time in minutes using the **+** and **-** keys (hold the keys down to set the time more quickly). Flashing dots will appear to indicate the count.

 Using the minute minder does not switch off the cooking zones but rather informs the user when the set minutes have run out.

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

3. At the end of the previously set time, the hob will warn the user with a series of buzzers. Press any key to stop the buzzer.

 To deactivate the minute minder timer during the countdown, zero the set time using key **-**. When the display shows **00** the timer will be deactivated.

# Use

## Cooking zone automatic switch-off timer



This function is used to program the automatic switch-off of each cooking zone at the end of a period of time (from 1 to 99 minutes).

1. If the cooking zone is not selected, press keys **+** and **-** at the same time, **00** will appear on the display.
2. Press keys **+** and **-** again; if at least one cooking zone is active, one flashing dot will light up to indicate that the zone is being timed.
3. Select the automatic switch-off time using the **+** and **-** keys (hold the keys down to set the time more quickly), or select an additional zone using keys **+** and **-**.



If the timer is activated without an active cooking zone it behaves like an ordinary minute minder.

4. Press keys **+** and **-** at the same time until a lighted dot appears under the display of the zone whose set time you wish to change. Once the relevant zone is selected, use keys **+** and **-** to change the previously selected time.
5. At the end of the previously set time, the hob will deactivate the cooking zone and warn the user with a series of buzzers. Press any key to stop the buzzer.

## Control lock

After activating the hob:

1. Press keys **-** and **+** / **||** at the same time.
2. Press the **+** / **||** button after the beep.

The controls are now locked and **L** will appear on the display.



In case of a power failure the control lock will be deactivated.

To unlock the controls:

1. Press keys **-** and **+** / **||** at the same time.
2. Press the **-** button after the beep.

# Use

## Power control

To optimise energy consumption, the groups made up of two hot plates are prevented from supplying more than a determined maximum operating power. The electronic circuit will limit the maximum power level which can be selected for the second zone activated.

- It is not possible to activate all zones at the same time.
- Power control priority is given by the first zone set.
- For power control reasons, if the front left hot plate has been switched on it will not be possible to switch on the rear right hot plate as well or vice versa.

## Power control

The hob is fitted with a power control module that optimises/limits consumption. If the overall set power levels exceed the maximum limits permitted, the electronic circuit board controls automatically the power supplied by the hot plates.

The module tries to maintain the maximum deliverable power levels. Levels set by the automatic control will appear on the display.

The flashing of a power level indicates that it will be automatically limited to a new level selected by the power control module.

## Cooking guidelines

The table below shows the power values which can be set, together with the corresponding type of food. Settings may vary depending on the amount of food and consumer taste.

Power level	Suitable for:
1 - 2	Heating food, keeping small amounts of water on the boil, and whipping up sauces with egg yolk or butter.
3 - 4	Cooking solid or liquid food, keeping water on the boil, defrosting deep-frozen food, cooking 2 or 3 egg omelettes, fruit and vegetables, various cooking processes.
5 - 7	Stewing meat, fish and vegetables, simmering food, making jams, etc.
8-9	Roasting meat, fish, steaks and liver; sautéing meat, fish, eggs, etc.
P	Deep-frying potatoes, etc., or bringing water to the boil rapidly.



Priority is given to the last zone set.



The power control module does not affect the total power consumption of the appliance.