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TRANSLATION OF THE ORIGINAL INSTRUCTIONS

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

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Protect your hands wearing heat-proof gloves during use.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety.
- Children must not be allowed to play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat: danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- The cooking process must always be monitored. Short cooking processes must be monitored continuously.
- When in use, do not place metal objects, such as dishes or cutlery, on the surface of the cooktop as they may overheat.



- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not pour water directly onto very hot trays.
- Do not use or store flammable materials near the appliance or directly underneath the cooktop.
- NEVER USE AEROSOL CANS NEAR THE APPLIANCE WHILE IT IS IN OPERATION.
- Switch the appliance off immediately after use.
- DO NOT MODIFY THIS APPLIANCE.
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of authorised persons.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use as a support surface.
- Do not obstruct ventilation openings and heat dispersal slots.
- Do not use steam jets to clean the appliance.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful.

- Fire hazard: never store objects on the cooking surface.
- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.
- The cooking vessels or griddle plates should be placed inside the perimeter of the cooktop.
- All cookware must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the cooktop.
- Take care not to spill acidic substances such as lemon juice or vinegar onto the cooktop.
- Do not spill sugar or sweet mixtures on the cooktop during cooking.
- Do not place materials or substances that could melt (plastic or aluminium foil).
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).

Installation

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- Position the appliance into the cabinet cutout with the help of a second person.
- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.
- To prevent overheating, the appliance must not be installed behind a decorative door or a panel.
- Have the electrical connection performed by authorised persons.
- The appliance must be connected to earth in compliance with electrical system safety standards.

- Use 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.
- The power cable must only be installed and replaced by authorised persons.

For this appliance

- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- Avoid hard, solid objects falling on the cooking surface.
- Do not use the cooktop if the pyrolytic cycle is taking place inside any oven installed below.
- Do not touch or clean the cooktop surface during operation or when the residual heat indicator lights are still on.
- Activate the control lock when you have children or pets which could reach the cooktop.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the cooktop surfaces.
- Switch off the hot plates after use. Never rely solely on the cookware detector.
- Supervise children carefully as they cannot easily see the indication that there is residual heat. After use the cooking zones remain hot for a certain period of time even if they have been turned off. Keep children away from the cooking zones.
- The glass ceramic surface is highly resistant to impact. However, prevent hard, solid objects falling onto the cooking surface as they may cause it to break if they are sharp.

- The glass ceramic cooking surface must not be used as a surface for placing objects.
- Remove any traces of liquid from the lid (if fitted) before opening.
- Leave the cooking surface to cool before closing the lid.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooktop comes under group 2 and class B (EN 55011).

1.2 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- The appliance is not designed to operate with external timers or with remote-control systems.

1.3 Manufacturer liability

- The manufacturer declines all liability for damage to persons or property caused by:
- use of the appliance other than the one envisaged;
- failure to comply with the instructions in the user manual;
- tampering with any part of the appliance;
- the use of non-original spare parts.

1.4 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.

1.5 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.
Read this user manual carefully before using the appliance.

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1.6 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:



Power voltage
Danger of electrocution

- Disconnect the mains power supply.

- Deliver the appliance to the appropriate recycling facility 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 packaged in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling facility.



Plastic packaging
Danger of suffocation

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

1.7 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 authorised persons: installation, operation and inspection.



Safety instructions

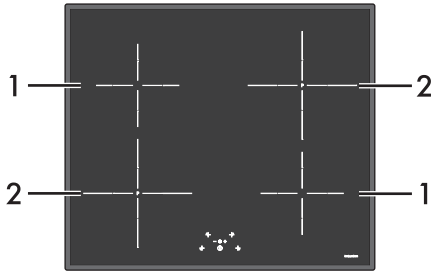


Advice / Information

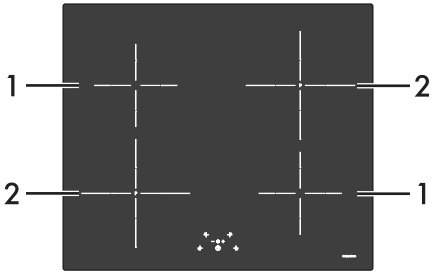
1. Sequence of instructions for use.
- Standalone instruction.

2 Description

2.1 General Description



Model with bevelled edge



Model with straight edge

Zone	Outer diameter (mm)	Inner diameter (mm)	Max. absorbed power (W)*	Consumed power in Power function (W)*
1	160	110	1400	-
2	200	120	1850	2100

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

Advantages of induction cooking

The cooktop is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the pan. This means the heat is no longer transmitted from the cooktop to the pan but created directly inside the pan by the inductive current.

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- Improved safety as the energy is only transmitted to the pan placed on the cooktop.
- High level of energy transmitted from the induction cooking zone to the base of the pan.
- Rapid heating.
- Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.

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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 cooktop 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 come near the appliance when in operation.
- Activate the control lock when you have children or pets which could reach the cooktop.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the cooktop surfaces.

High temperature
Danger of fire or explosion

- Do not use or leave flammable materials near the appliance or directly underneath the cooktop.
- 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 the appliance off, disconnect the power supply and contact the Assistance Centre.

Improper use
Risk of damage to surfaces

- Do not use the cooktop if the pyrolytic cycle is taking place inside any oven installed below.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the cooking surface.
- 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.

3.3 Using the cooktop

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 cooktop is controlled by means of the Touch Control sensor buttons. Lightly touch a symbol on the glass ceramic surface. The buzzer will sound to confirm every effective touch.


On/Off: turns the cooktop on or off.


Increase: increases the power level or the cooking time.


Decrease: reduces the power level or the cooking time.


Front left zone


Rear left zone


Rear right zone


Front right zone

Cookware suitable for use in induction cooking

Cookware used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

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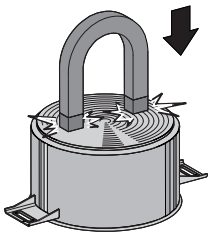
Suitable cookware:

- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

Unsuitable cookware:

- Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the pan, place it on a cooking zone and start the hot plate. If the symbol U appears on the display, it means the pan is not suitable.



Use only cookware with a perfectly flat bottom and suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system so that cookware is not detected on the hot plate.

Limiting the cooking duration

The cooktop 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 sounds and, if the zone is hot, the H symbol appears on the display.

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

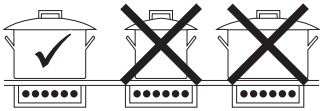
Protection from overheating

If the cooktop 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 retain the vitamins contained 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.

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

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 Power function

Switching the cooktop on/off

To activate the cooktop keep the On/Off button pressed for at least 1 second. To deactivate the cooktop hold the button down for at least 2 seconds.

The cooktop will automatically turn off within a few seconds if no power setting has been selected.

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Switching the cooking zone on

After having switched on the cooktop:

1. Select the cooking zone using the appropriate zone selection buttons (for example : rear left cooking zone).
2. Select the cooking power, **1** to **9**, using the + and − buttons, otherwise enable the Power function (see " Power Function").

Switching the cooking zone off

1. Select the cooking zone to be switched off using the appropriate zone selection buttons.
2. Use the − button to reset the power level to **0** (zero).

To switch off all cooking zones at the same time, hold down the On/Off button for at least 2 seconds.

Quick selection

This function can be used to set the hot plates quickly to the maximum power level.

After having switched on the cooktop:

1. Select the cooking zone using the appropriate zone selection buttons (for example : rear left cooking zone).
2. Press −. Power level **9** will be set.

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 cooktop.

If the cooking zone is still hot after being switched off, the symbol H will be displayed on the display. The symbol clears once the temperature drops below 40°C.

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 + button to set the power level to **9**.
2. Press the + button again, the P symbol will appear on the display.
3. To disable the Power function, press the − button.

On the front left and rear right cooking zones only:
The Power function remains active for 5 minutes, after which the power level is reduced automatically to 9.

Minute minder timer

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

After activating the cooktop:

1. Press the + and − buttons at the same time. 0 0 will appear on the display.
2. Select the required time, in minutes, using the + and − buttons (hold the buttons 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 cooktop will warn the user with a series of buzzers. Press any button to stop the buzzer.

To deactivate the minute minder timer during the countdown, zero the set time using the − button. When the display shows 0 0 the timer will be deactivated.

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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. Select the cooking zone to be activated.
2. Select the power level using the + and − buttons. A dot will light up to indicate the zone you are setting the time for.
3. Select the automatic switch-off time using the + and − buttons (hold the buttons down to set the time more quickly).
4. Select the cooking zone to confirm.

The timer can be activated on several cooking zones at the same time

If you wish to change the set time:

5. Select the cooking zone to be modified.
6. Press the + and − buttons at the same time until the dot underneath the relative cooking zone lights up.
7. Press the + and − buttons to select the new time.
8. Select the cooking zone to confirm.
9. At the end of the set time, the relative display will flash; the cooktop deactivates the cooking zone and alerts the user with a series of buzzers. Press any button to stop the buzzer.

Control lock

After activating the cooktop:

1. press the − and + buttons at the same time.
2. after the buzzer sounds, press the + button.

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



The control lock will not be disabled in the event of a temporary power failure.

To unlock the controls:

1. Press the − and + buttons at the same time,
2. after the buzzer sounds, press the − button.

Cooking guidelines

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

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

4 Cleaning and maintenance

4.1 Instructions



Improper use

Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not spill sugar or sweet mixtures on the cooktop 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 buttons.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.

4.2 Cleaning the surfaces

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

4.3 Ordinary weekly cleaning

Clean and maintain the cooktop once a week using an ordinary glass cleaning product. Always follow the manufacturer's instructions. The 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 no detergent residue remains 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

Light coloured smudges from pans with aluminium bases can be easily cleaned using a cloth dampened in vinegar.

After cooking, remove any burnt residues, rinse with water and dry thoroughly with a clean cloth.

Dirt which may have fallen on the cooktop while cleaning lettuce or potatoes can scratch the cooktop when moving pans.

Consequently, remove any dirt from the cooking surface immediately.

Changes in colour do not affect the operation and stability of the glass. These are not alterations to the material of the cooktop but just residues which have not been removed and have then carbonised.

Shiny surfaces can form due to the bases of pans, 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. Use of aggressive detergents or rubbing of pan bases can wear away the decoration on the cooktop over time and contribute to the formation of stains.

4.5 What to do if...

The cooktop does not work:

- Make sure that the cooktop 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.

The cooking results are unsatisfactory:

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

The cooktop smokes:

- Let the cooktop 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 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 cooktop:

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

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5 Installation

5.1 Electrical connection

Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised persons.
- 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 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

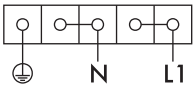
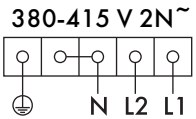
Check the grid characteristics against the data indicated on the plate.

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.

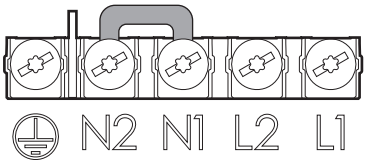
Perform the ground connection using a wire that is 20 mm longer than the other wires.

The appliance can work in the following modes:

Connection type	Cable type
220-240 V 1N~ 	3-pole* 3 x 2.5 mm²
380-415 V 2N~ 	4-pole 4 x 1.5 mm²

*use the jumper provided

The diagram below illustrates the power supply terminal board from below, with no cables connected. Terminals **N1** and **N2** 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, gang sockets or extensions 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 cooktop 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 cooktop 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.
- Do not obstruct the ventilation grille in front of the product in any type of installation.

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 cooktop on the back as indicated in the mounting illustrations.

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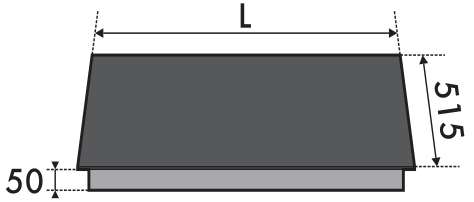
5.3 Cutting the worktop

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

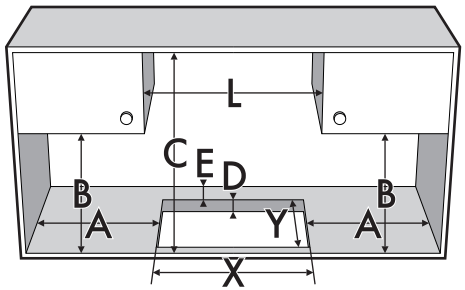
Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (**>90°C**).

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

Recess dimensions - cooktop with bevelled edge

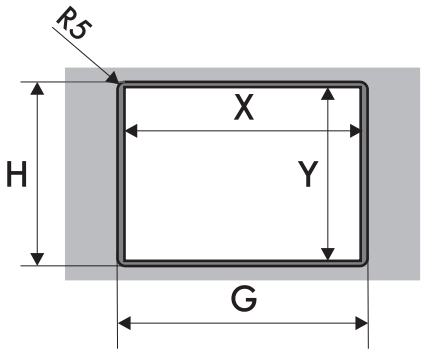


L (mm)	X (mm)	Y (mm)
600	560	490



A (mm)	B (mm)	C (mm)	D (mm)	E (mm)
min 50	min 460	min 750	20 - 60	min 50

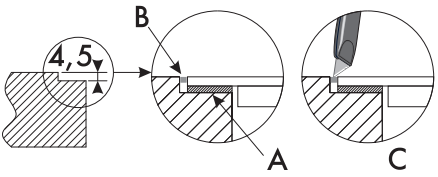
Recess dimensions - cooktop with straight edge



L (mm)	X (mm)	Y (mm)	G (mm)	H (mm)
600	560	490 - 492	604	519

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

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



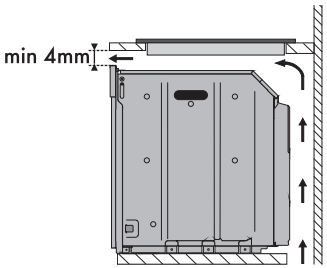
We recommend that you make the openings and cuts with the appliance handy in order to be able to check it immediately.

5.4 Mounting

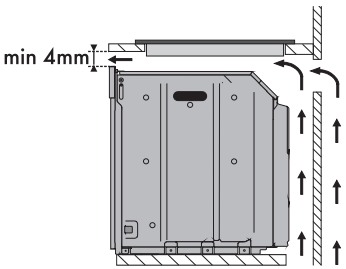
Over built-in oven

The distance between the cooktop 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 bottom of the cooktop and the top of the appliance installed below.



opens on bottom

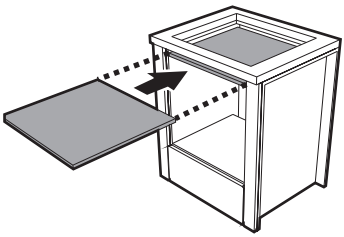


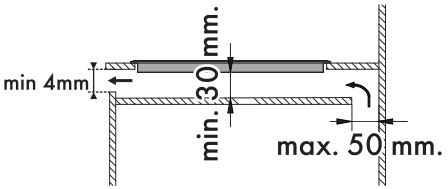
opens on bottom and on rear

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

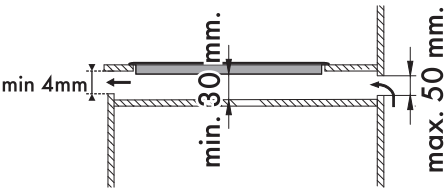
Over empty kitchen unit or drawers

If there are other pieces of furniture (side walls, drawers etc.), dishwashers or fridges under the cooktop, a double-layer wooden base must be installed at least **30 mm** from the bottom of the cooktop to avoid any accidental contact. It must only be possible to remove the double-layer base using suitable equipment.





opens on bottom



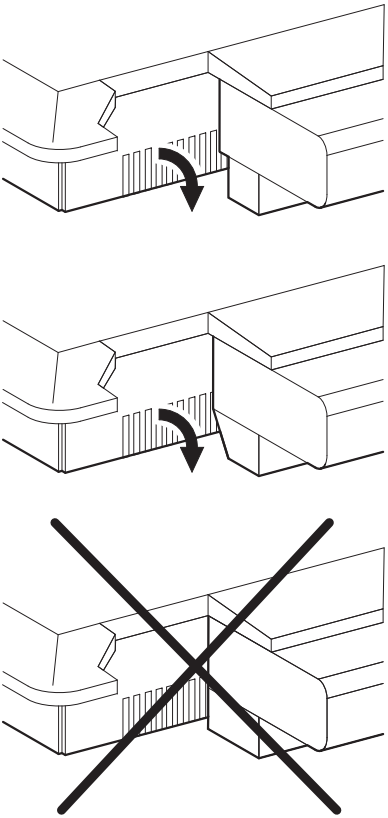
opens on rear

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

EN

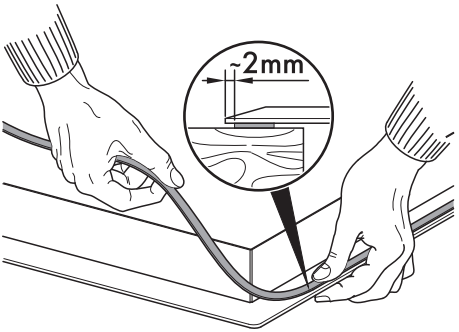
Ventilation

The illustrations below show two examples of installations having suitable ventilation and one example of an incorrect installation that should be avoided.



Cooktop seal

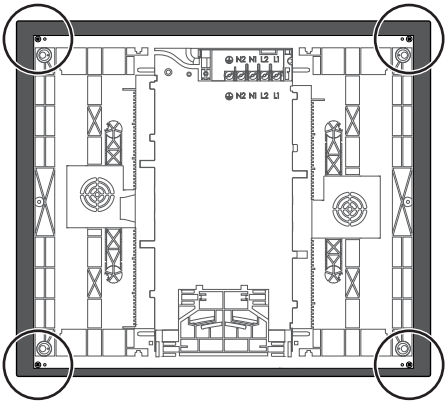
To prevent the leakage of liquid between the frame of the cooktop and the worktop, place the adhesive seal provided along the entire outer edge of the cooktop before assembly.



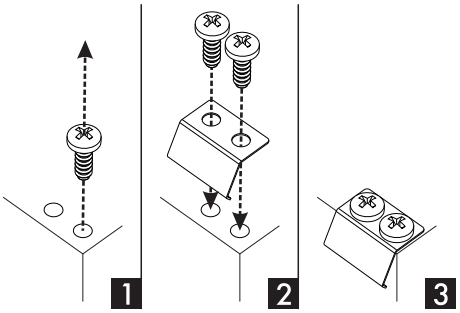
Do not use silicone to secure the cooktop. This would make it impossible to remove the cooktop, if necessary, without damaging it.

Fixing brackets

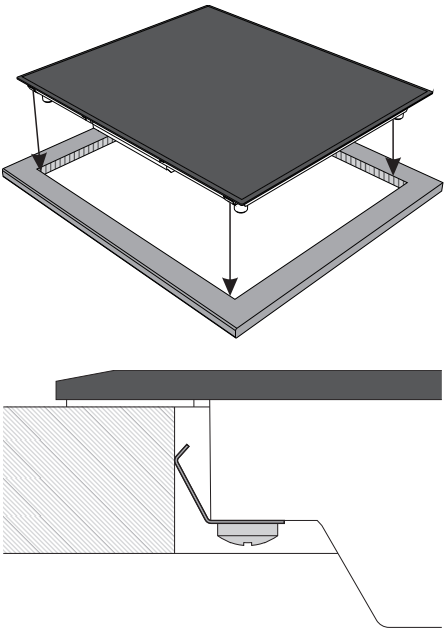
1. Before mounting the appliance in the unit, turn it upside down. Place it on a newspaper or on a soft surface to avoid damaging or scratching the glass.



2. Remove the 4 screws from the corners of the appliance (**1**), position the supplied springs clips (**2**) and secure them with the 4 previously removed screws and the 4 supplied screws (**3**).



3. Carefully turn the appliance over again and slide it into the recess in the unit until it is correctly fixed in position.



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