

S M E G

SUPER START GUIDE

S M E G C E R A M I C H O B S

FOR THE FIRST TIME:

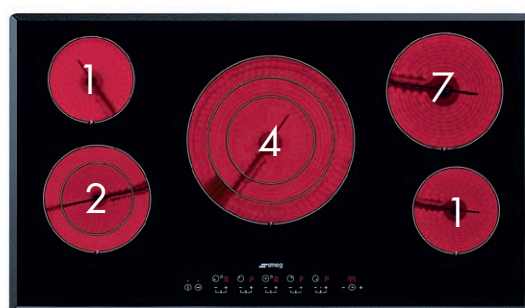
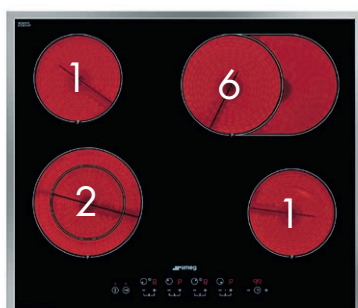
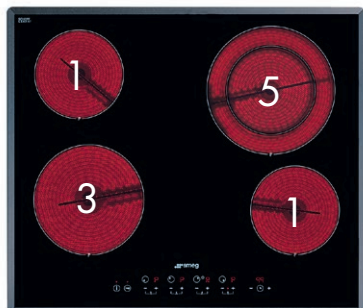
To remove any moisture that may have accumulated during the manufacturing process, and for the electric circuits and control keypad to work properly it is recommended that you do the following:

1. Firstly place a pan of water on each of the front cooking zones and switch them on to the highest power setting for at least 30 minutes.
2. After 30 minutes, switch off the front cooking zones and repeat this operation for the rear cooking zones and any central cooking zones.
3. 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.

COOKING ZONES

DIFFERENT TYPES AND SIZES OF COOKING ZONES

The ceramic cooking zones come in different shapes and sizes, and are designed to suit any cooking style.



QUICK TIP

If using a touch control hob, warm hands together before pressing the controls. This will ensure contact will be made quickly

COOKING ZONES	INNER DIAMETER (MM)	OUTER DIAMETER (MM)
1	150	-
2	185	124
3	185	-
4	290	150
5	215	148
6	Oval plate	170
7	200	-

POWER LEVEL	COOKING MODE	SUITABLE FOR
0	Off position	Off
U	Dish-warming	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 a low simmer, whip up sauces with egg yolk or butter.
3-4	Normal cooking	Heating solid or liquid food, keep water on a low simmer, defrost deep frozen foods, 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 selected models only

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MAINTENANCE

To keep the hob in good condition, clean regularly after use. Wait for the surface to cool.

Use an ordinary glass cleaner with silicon in such as 'Hob Brite'. This will create a protective, water-repellent layer over the hob. This will allow for easy removal of dirt. After cleaning, dry the surface with a clean cloth. Make sure no detergent has been left on the cooking surface.

A microfibre cloth, such as an 'e-cloth' can be used for removing finger prints and polishing.

FOOD STAINS OR RESIDUES

This does 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. Use a hob cleaner to remove these 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.

Shiny residues can form due to the bases of saucepans rubbing on the surface, and as a result of unsuitable detergents. They are difficult to remove using conventional cleaning products. The use of 'hob brite' will remove these residues. 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.

CHILD SAFETY DEVICE *on some models only

This function is great to use when your hob is not in use or if you have small children, when considering safety, cleaning or to stop the controls from being changed during cooking.

HOW TO LOCK: Keep the locking key held down until the LED above it lights and a sound signal confirms your operation.

HOW TO UNLOCK: Press the unlock button until the LED goes out and a double sound signal confirms your operation.

OVER HEATING AND OVER FLOW PROTECTION SYSTEM

If three or more controls are pressed 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 and the display will show "Error". Remove the cause of the error from the keys in order for it to resume cooking.

QUICK TIP

To ensure longevity of the hob, clean after every use.

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