

# 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:

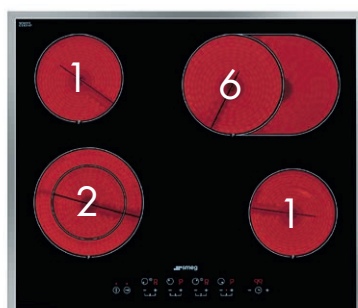
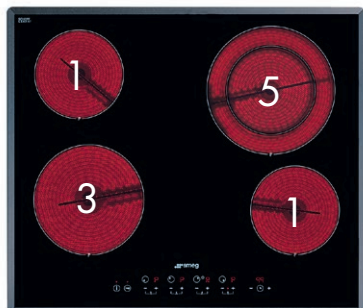
To remove any moisture that may have accumulated during the manufacturing process, and for the electric circuits and control keypad to work properly it is recommended that you do the following:

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

### 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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## GAS HOB CHEAT SHEET

### HEAVY DUTY PAN STANDS

Cast iron pan stands, keep your pans sturdy on top of the flames.

### SIMMER BURNERS

Allows for slow and gentle cooking at a constant low heat. Great for smaller pans.

### GLASS ON STEEL\*

A steel layer is fixed to the underside of a glass surface to increase the hob's resistance.

### SAFETY VALVES

Valves, on the burners, cut off the gas flow if the flame is accidentally extinguished. There is no risk of gas, unknowingly escaping into the kitchen.

### ULTRA BURNERS

Powerful Ultra burners with up to 5kW of power are great for Woks and larger pans. There are three different designs; triple flame burner, dual flame burner or a dual flame 3 way burner.

### CERAMIC GLASS GAS HOBS\*

For contemporary kitchens. This glass is able to resist heat up to 700°C, making the hobs very strong and durable. The pan stands are made from cast iron and finished with black enamel.

### DIRECTIONAL BURNERS

These work with vertical flames where the flames spread to meet the diameter of the pan. Vertical flames spread to cover the entirety of the saucepan, creating effective heat distribution and little loss of energy.

\*Available on selected models only.





## INDUCTION HOB CHEAT SHEET

### ENERGY EFFICIENT

The hob uses magnetic forces to transfer energy so that heat is generated directly in the base of the pan. 90% of the energy gets transferred to heat. Compared to 60% for gas and 30% for ceramic.

### CONTROLLABLE HEAT

Allows for a controllable low temperature heat. Perfect for melting chocolate or butter, directly in the pan.

### SPILLAGE DETECTION

If a pan's contents boil over, onto the control panel, the hob will automatically switch off. A great safety feature if the pan was left unattended.

### CERAMIC GLASS

Ceramic Glass can withstand up to 700°C. If hot sugar spills onto the surface, no damage will occur. The hob will remain smooth and elegant in its appearance. \*

### EASY TO CLEAN

Due to heat being generated just in the base of the saucepan, only the surface immediately below the pan will get warm. Therefore spillages do not burn onto the surface of the hob making it very easy to clean.

### POWER BOOSTER

Allows the chosen cooking zone to work on full power instantly by drawing energy from other zones. Allowing water to boil rapidly in minutes.

### STRONG GLASS

Glass has very strong properties and the Smeg induction hobs can withstand 1.8kg of weight dropped from 15cm height.

### MULTIZONE\* \*\*

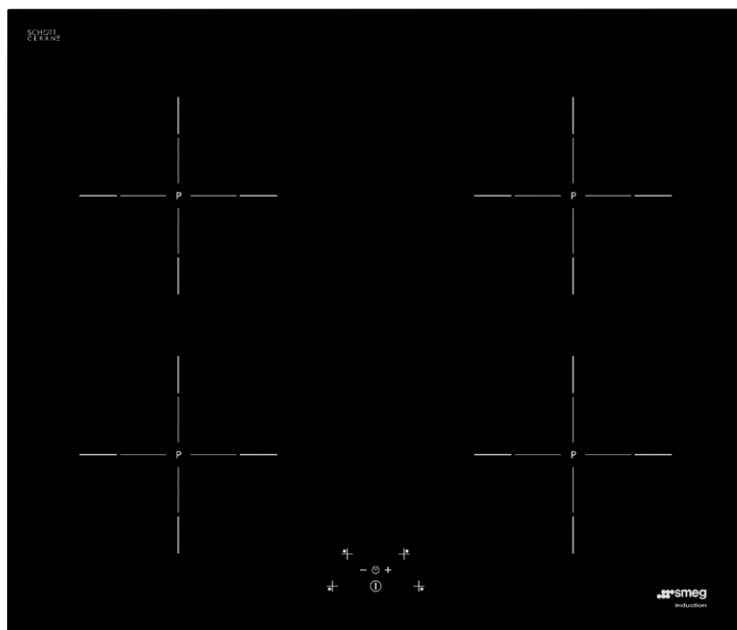
Multizone hobs allows for a flexible cooking space. Two zones can become one, for larger sized pans and trays.

### DOMINO 30CM HOBS

Offering various types of cooking options including: gas, induction, ceramic, teppanyaki, fryer & barbecue. These can be used as an additional hobs or can be installed together to create a customised cooking station. Stainless steel strips are available to seamlessly fit the hobs together.

\* Immediate cleaning required for a long lasting smooth surface.

\*\* Available on selected models only.



### AUTO VENT\*\*

Smart infrared technology is used to connect hobs and hoods with Auto Vent so that they work seamlessly together.

### FLEXI-HEAT\*\*

The Flexi-heat function divides the Flexi4zone cooking area into three pre-set temperature zones. Front = high powered cooking, middle = medium heat, rear = low heat.

### MIXED FUEL\*\*

Combining modern induction technology with traditional gas burners, maximum versatility can be found in one appliance.





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## S M E G I N D U C T I O N 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.

### 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.

### 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.

### QUICK TIP

*If unsure if your pan is suitable for use on an induction hob, simply use a fridge magnet on the bottom of your pan and see if it sticks!*

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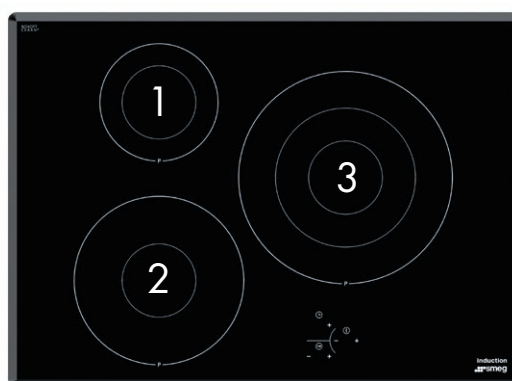
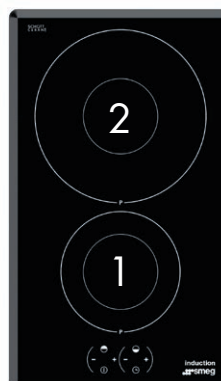
# SMEG SUPER START GUIDE

## SMEG INDUCTION HOBS

### DIFFERENT TYPES AND SIZES OF COOKING ZONES

The induction cooking zones come in all different shapes and are designed to suit any cooking style.

### CIRCULAR ZONE HOBS



### QUICK TIP

Check the pan is over the inner ring to ensure connection with the hob.

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

Pan Size chart for circular hobs

COOKING ZONES	OUTER DIAMETER OF PAN (MM)
1	160
2	210
3	280
4	180

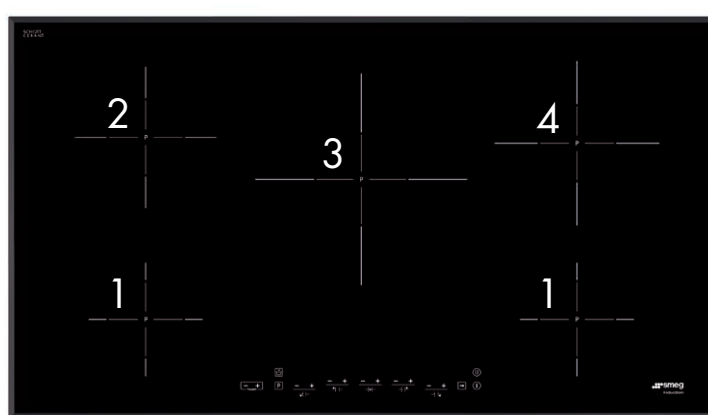
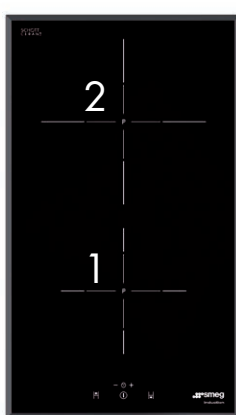
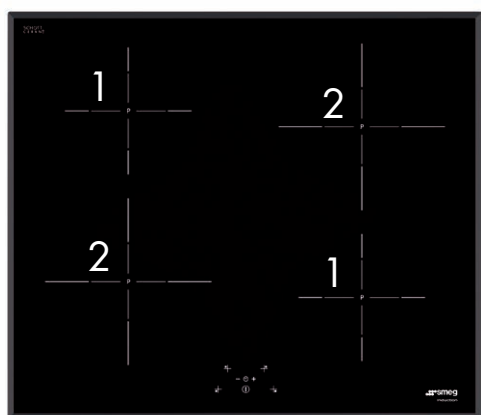
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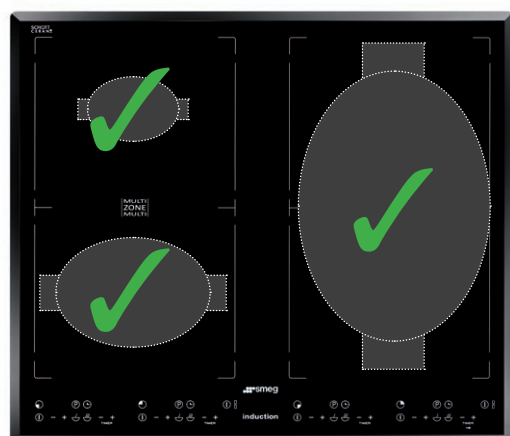


## SMEG INDUCTION HOBS

### CROSS ZONE HOBS



### MULTI ZONE HOBS



### QUICK TIP

*Multizone hobs allow you to cook over two zones, for flexible cooking space.*

COOKING ZONES	OUTER DIAMETER OF PAN (MM)	INNER DIAMETER OF PAN (MM)
1	145-160	100
2	180-210	100
3	270	120
4	210	100

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# SMEG SUPER START GUIDE

## SMEG INDUCTION HOBS

### COOKING INFORMATION TABLE

POWER LEVEL	TYPE OF COOKING	SUITABLE FOR
1-2	Melting/ defrosting/ keeping food warm	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food warm (e.g. sauces, soups, minestrone)
2-3	Cooking / simmering / thickening	Ideal for long-cooking recipes (less than a litre in volume: rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk)
3-4	Cooking / simmering / thickening	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk).
4-5	Cooking / stewing / sautéing/ grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time).
6-7	Browning/ cooking /stewing /sautéing	Ideal for sautéing, maintaining a light boil, cooking and grilling
7-8	Browning / sautéing / boiling / grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling
8-9	Frying/ boiling	Ideal for browning, fast boiling, frying deep frozen products.
P*	Fast heating	Deep-frying potatoes, etc., or bringing water to the boil rapidly

\*on some models only the P button will draw power from other zones in order to heat the selected zone quickly.

### QUICK TIP

*Microfibre cloths are excellent for polishing glass induction hobs.*

*Use the Power Booster (P) setting for bringing water to boil rapidly.*

### 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.

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## S M E G INDUCTION HOBS

### 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.

### CHANGES IN COLOUR

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.

### SHINY RESIDUES

These 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. 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 selected models only

This function is great to use when your hob is not in use, for example when you are cleaning or during cooking (to keep your settings).

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

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