

INSTRUCTIONS AND ADVICE FOR THE USE, INSTALLATION AND MAINTENANCE OF OUR BUILT-IN ELECTRIC HOB

Dear Customer,

Thank you for having purchased one of our products.

We are certain that this new, modern, functional and practical appliance, built with the very highest quality materials, will meet your requirements in the best possible way. This appliance is easy to use. It is, however, important to thoroughly read the instructions in this handbook in order to obtain the best results.

These instructions are only valid for the countries of destination, the identification symbols of which are indicated on the cover of the instruction manual and on the appliance itself.

The manufacturer shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.



TIPO: PAZ04

MOD.: SA435X - 1

SMEG S.p.A.

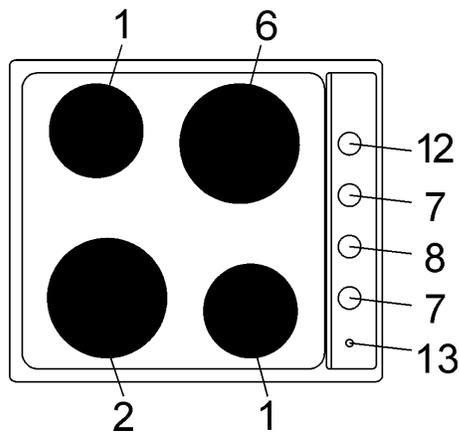
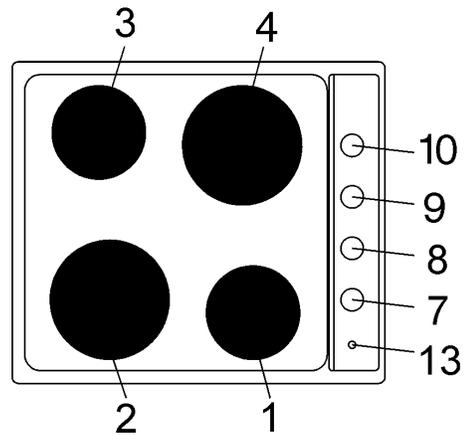
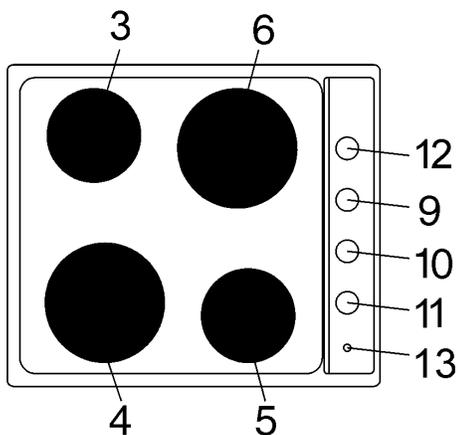
Via Circonvallazione Nord, 36
42016 GUASTALLA - ITALIA

The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors; the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

COD. 01101SM - 22.04.2004

DESCRIPTION OF THE HOT PLATES

TYPE: PAZ04



- | | |
|---|--------|
| 1 Normal plate Ø 145 of | 1000 W |
| 2 Normal plate Ø 180 of | 1500 W |
| 3 Rapid plate Ø 145 of | 1500 W |
| 4 Rapid plate Ø 180 of | 2000 W |
| 5 Thermostat plate Ø 145 of | 1500 W |
| 6 Thermostat plate Ø 180 of | 2000 W |
| 7 Control knob for electric plate n° 1 | |
| 8 Control knob for electric plate n° 2 | |
| 9 Control knob for electric plate n° 3 | |
| 10 Control knob for electric plate n° 4 | |
| 11 Control knob for electric plate n° 5 | |
| 12 Control knob for electric plate n° 6 | |
| 13 Warning light indicating that one or more plates are operating | |

USE

1) SWITCHING ON THE ELECTRIC PLATES

The hobs may be equipped with three types of electric plates: normal, thermostat and rapid plates indicated by a red mark. The normal plates and the rapid plates are controlled by a 7 - position switch (see fig. 1). The thermostat plates are controlled by 12 - position switch (see fig. 2).

Switch on the plates by turning the knob to the required position.

A diagram is screen-printed on the front panel. This

diagram indicates to which electric plate the knob in question corresponds (see fig. 1 - 2).

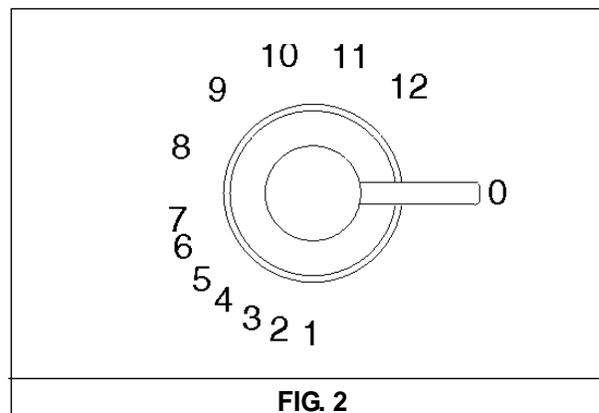
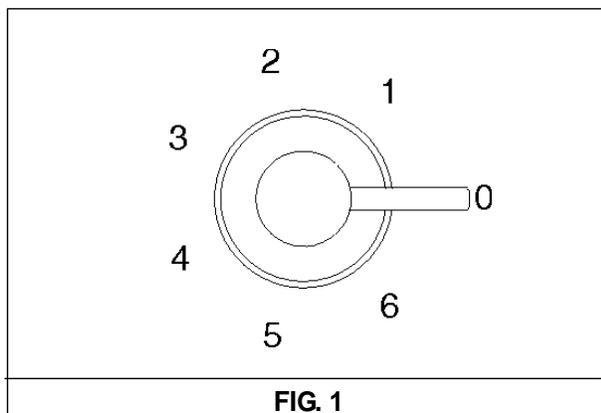
A red warning light will come on to indicate that the plate has been ignited.

2) HOW TO USE THE ELECTRIC PLATES

A purely indicative plate regulation chart is given below.

TABLE

NORMAL AND RAPID PLATE	THERMOSTAT PLATE	HEAT INTENSITY	POSSIBLE COOKING PROCESSES
0		Off	
1	1	Weak	To dissolve butter, chocolate, etc.. To heat small amounts of liquid.
2	1 - 4	Low	To heat larger amounts of liquid. To prepare cremes and suces requiring long slow cooking times.
3	4 - 8	Slow	To thaw frozen foods and prepare stews, heat to boiling point or simmer.
4	8 - 10	Medium	To heat foods to boiling point. To brown delicate meats and fish.
5	10 - 12	Strong	For escalopes and steaks. To simmer large amounts of food.
6	12	High	To bring large amounts of liquid to the boil. For frying.



USE

WARNINGS:

When the plate is switched on for the first time, or if it has remained unused for a long period, it should be dried for 30 minutes on switch position n° 1. This will eliminate any moisture that may have been absorbed by the insulating material.

To correctly use the appliance, remember:

- *To place a pan on the plate before switching it on.*
- *To always use pans with flat and very thick bottoms (see fig. 3).*
- *To never use pans that are smaller than the plate diameters.*
- *To dry the bottom of the pan before placing it on the plate.*
- *Never leave the appliance unattended when the plates are being used. Particularly make sure that the pan handles are safely positioned and keep a check on foods requiring oil and grease to cook, since these products can easily catch fire.*
- *The plates will remain hot for a period of time after use. Never touch them with the hands or other objects in order to prevent burns.*
- *Immediately disconnect the appliance from the electricity main if cracks are noted on the surfaces of the plates.*
- *Correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the plate clean and bright. The operation will also prevent the formation of rust.*

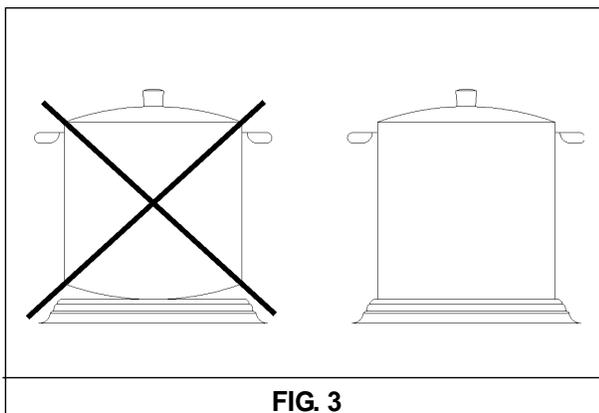


FIG. 3

CLEANING

IMPORTANT:

Always disconnect the appliance from the electricity main before carrying out any cleaning operation.

3) HOTPLATE

If you want to preserve the surface clean and bright, periodically wash the hot plate with lukewarm soapy water.

Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders.

Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

WARNINGS:

- *Correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the plate clean and bright. The operation will also prevent the formation of rust.*
- *Any liquid overflowed the pans, must be always remove with a rag.*
- *Don't use steam jets for the equipment cleaning.*

INSTALLATION

Installation and maintenance must only be carried out by a qualified technician.

Incorrect installation could cause damage to persons, property and animals for which the manufacturer cannot be held responsible.

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. If in doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, staples, etc.) within children's reach since they could become a potential source of danger.

4) INSTALLING

Installation in accordance with local regulations.

The cut-out size for this appliance is 473 x 553 see fig. 4.

Remember that the cabinet can only withstand a temperature of 120° C.

If a wood is installed above the hob, please look at the hood manufacturer instructions regarding the minimum distance between hood and hob (fig. 5).

5) FIXING THE HOB

The hob has a special seal which prevents liquids from getting into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hob and correctly position seal "E" (fig. 6) under the edge of the hob itself, so that the outer part of the seal perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping.

- Evenly and securely fix the seal to the hob, pressing it into place with the fingers.
- Remove the strip of protective paper from the seal. Fit the hooks into their relative housings in the unit and set the hob into the hole in the cabinet. Lock it in place with the fixing screws "G" (see fig. 7).

Barrier installation

CAUTION: THE UNDERSIDE SURFACE OF THE COOKING HOB CAN REACH A TEMPERATURE EXCEEDING 95°C DURING NORMAL USE. IF AFTER INSTALLATION THE UNDERSIDE SURFACE IS ACCESSIBLE THROUGH UNDER-BENCH CUPBOARD DOORS AND THE LIKE, IT IS ESSENTIAL THAT A RIGID BARRIER IS INSTALLED SO THAT SUCH ACCESS IS RESTRICTED. IN ORDER TO AVOID A HAZARD THE BARRIER MUST BE OF LOW THERMAL CONDUCTIVITY MATERIAL (eg wood) INSTALLED ACCORDING TO THE FOLLOWING INSTRUCTIONS.

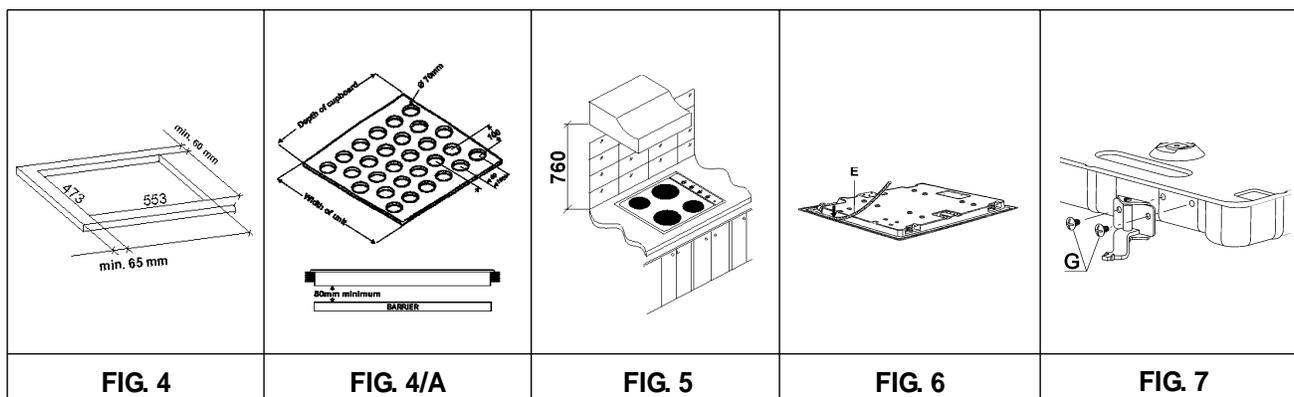
The barrier must have at least 28 Ø 70mm holes cut into it. The barrier should be positioned directly under the cooking hob at least 50mm away from the base of the unit. The barrier should extend for at least the total width of the cooking hob (600mm) and should extend back for the total width of the cupboard. The following drawing illustrates a typical installation.

6) ELECTRICAL CONNECTION

The manufacturer cannot be responsible for the missing earthing of the appliance.

Electrical connection must be carried out in compliance with local regulations.

This appliance must be connected directly to the mains supply.



CONVERSIONS

Disconnect the appliance from the mains supply prior to any conversions being carried out.

7) CHANGING THE TYPE OF POWER SUPPLY

Although they leave our factory preset for single-phase connection, certain appliances may be converted to the three-phase system.

Comply with the following instructions:

a) Remove the hotplate from the top of the cabinet, overturn it, unscrew screw "Z" and remove under part (see fig. 8).

b) Shift connecting plate on terminal according to the following chart. This chart is also affixed to the hob.

c) Insert a supply cable of adequate section (see chart par. 9) through core hitch on the terminal board.

d) Connect the phase and earth wires to the relative terminal board.

e) Fix the supply cable in place using clamp.

f) Refit the hotplate, complying with the above instructions in reverse.

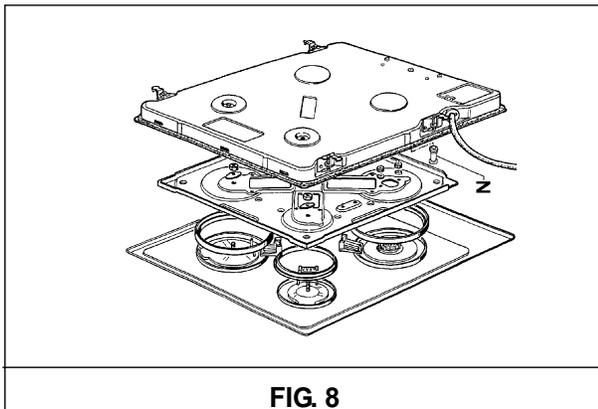


FIG. 8

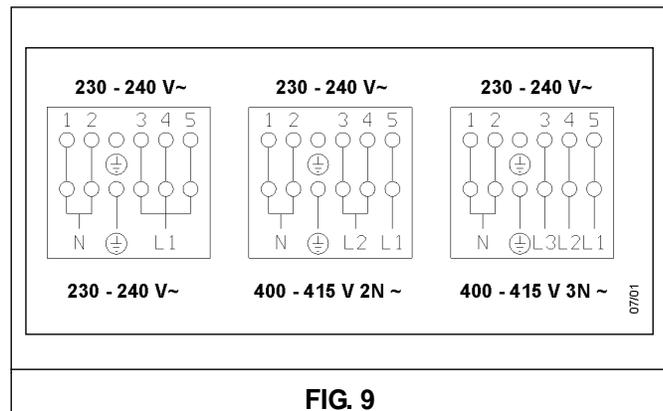


FIG. 9

SERVICING

Always disconnect the appliance from the electricity main before proceeding with any servicing operation.

8) REPLACING THE ELECTRICAL COMPONENTS

For access to the various parts, remove the hotplate from the top of the cabinet. Then overturn it, unscrew screw "Z" and remove under part. (see fig. 8).

After these actions is possible to work on the plates, commutators, clamps and input cable.

N.B. In case of substitution of the input cable, the installer must keep the "earth" conductor

longer than "live" ones, and must respect the cautions in paragraph "Electrical connection".

To reassemble the appliance repeat the inverse process.

9) TECHNICAL CHARACTERISTICS OF THE ELECTRICAL COMPONENTS

To facilitate the job of the installer we present a scheme with the characteristics of the components.

POWER OF ELECTRICAL COMPONENTS DENOMINATIONS W

Denominations	W
Normal plate Ø 145 mm – 7 positions with the protector	1000
Normal plate Ø 180 mm – 7 positions with the protector	1500
Rapid plate Ø 145 mm – 7 positions	1500
Rapid plate Ø 180 mm – 7 positions	2000
Thermostat plate Ø 145 mm – 12 positions	1500
Thermostat plate Ø 180 mm – 12 positions	2000

TYPE AND SECTION OF THE POWER CABLES

Cable type	Single phase power 230 - 240 V ~	Three phase power 400 - 415 V 3N~	Three phase power 400 - 415 V 2N~
Rubber H05 RR-F	3 X 2.5 mm ² (*)	5 X 1.5 mm ² (*)	4 X 1.5 mm ² (*)
Polycropropene H05 RN-F			

(*) keeping in mind the contemporaneousness factor

TECHNICAL DATA

MODEL WITH 2 RAPID PLATES + 2 THERMOSTAT PLATES	
VOLTAGE	240 V~
FREQUENCY	50/60 Hz
TOT. RATING	7000 W

MODEL WITH 2 RAPID PLATES + 2 NORMAL PLATES (with protector)	
VOLTAGE	240 V~
FREQUENCY	50/60 Hz
TOT. RATING	6000 W

MODEL WITH 3 NORMAL PLATES (with protector) + 1 THERMOSTAT PLATE	
VOLTAGE	240 V~
FREQUENCY	50/60 Hz
TOT. RATING	5500 W