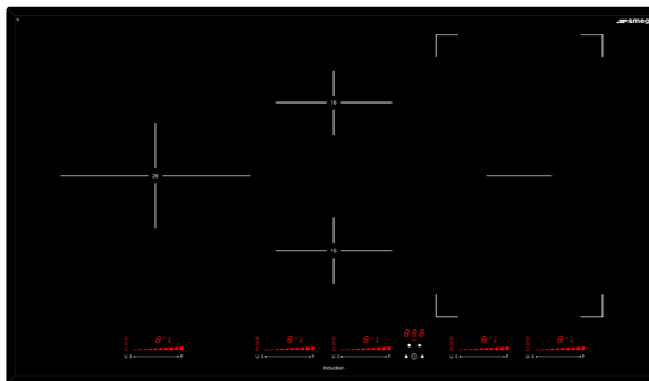




INSTRUCTION MANUAL  
INDUCTION COOKTOPS

SAI95

SAI95



# SUMMARY

---

<b>SAFETY</b>	<b>4</b>
PRECAUTIONS BEFORE USING	4
USING THE APPLIANCE	4
PRÉCAUTIONS NOT TO DAMAGE THE APPLIANCE	5
PRECAUTIONS IN CASE OF APPLIANCE FAILURE	6
OTHER PRECAUTIONS	6
<b>DESCRIPTION OF THE APPLIANCE</b>	<b>7</b>
TECHNICAL CHARACTERISTICS	7
CONTROL PANEL	7
<b>USE OF THE APPLIANCE</b>	<b>8</b>
DISPLAY	8
VENTILATION	8
<b>STARTING-UP AND APPLIANCE MANAGEMENT</b>	<b>8</b>
BEFORE THE FIRST USE	8
INDUCTION PRINCIPLE	8
SENSITIVE TOUCH	8
POWER SELECTION ZONE “SLIDER” AND TIMER SETTING ZONE	9
STARTING-UP	9
PAN DETECTION	9
RESIDUAL HEAT INDICATION	10
POWER AND SUPER POWER FUNCTION	10
TIMER	10
AUTOMATIC COOKING	11
STOP&Go FUNCTION	11
RECALL FUNCTION	12
“KEEP WARM” FUNCTION	12
BRIDGE FUNCTION	12
CONTROL PANEL LOCKING	12
<b>COOKING ADVICES</b>	<b>13</b>
PAN QUALITY	13
PAN DIMENSION	13
EXAMPLES OF COOKING POWER SETTING	14
<b>MAINTENANCE AND CLEANING</b>	<b>14</b>
<b>WHAT TO DO IN CASE OF A PROBLEM</b>	<b>14</b>
<b>ENVIRONMENT PRESERVATION</b>	<b>15</b>
<b>INSTALLATION INSTRUCTIONS</b>	<b>16</b>

# **SAFETY**

---

## **Precautions before using**

- Unpack all the materials.
- The installation and connecting of the appliance must be done by a qualified electrician. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- The appliance must be installed in a proper worktop.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as a working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use an extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic components.
- The appliance is not intended to be operated by means of external timer or separate remote control system.

## **Using the appliance**

- Switch the heating zones off after using, do not rely on the pan detector.
- Keep an eye on cooking using grease or oils: they may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetic objects (credit cards, floppy disks, calculators) should not be placed near to the operating appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

- In general do not place any metallic object except cooking pots on the glass surface.
- Never cover the appliance with a cloth or a protection sheet. This may become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

### **Précautions not to damage the appliance**

- Unfinished pan bottoms or damaged saucepans (non enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even small ones, on the vitroceramic glass.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium foil must not contact the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch off the appliance and take them immediately off the hot heating zone (be careful: do not burn yourself).
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot sauce pan over the control panel.
- If a drawer is situated under the installed appliance, make sure the space between the content of the drawer and the underside of the appliance is at least 2 cm. This is essential to ensure correct ventilation.


- Never put any flammable object (eg. sprays) into the drawer situated under the vitroceramic hob. Cutlery drawers must be resistant to heat.

## **Precautions in case of appliance failure**


- If a defect is noticed, switch off the appliance and turn off the electrical supply.
- If the ceramic glass is cracked or fissured, you must disconnect the appliance at the switchboard and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## **Other precautions**

- Make sure that the cooking pan is always centred on the cooking zone. The bottom of the pan should cover as much as possible of the cooking zone.
- For the users of cardiac pacemakers. The magnetic field may influence the operation. We recommend getting information from the retailer or the doctor.
- Do not to place aluminium or synthetic material containers on the hob; they could melt on residual hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



**THE USE OF EITHER POOR QUALITY POT OR ANY  
INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC  
COOKWARE RESULTS IN A WARRANTY BREACH.  
IN THIS CASE, THE MANUFACTURER CANNOT BE HELD  
RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB  
AND/OR ITS ENVIRONMENT.**



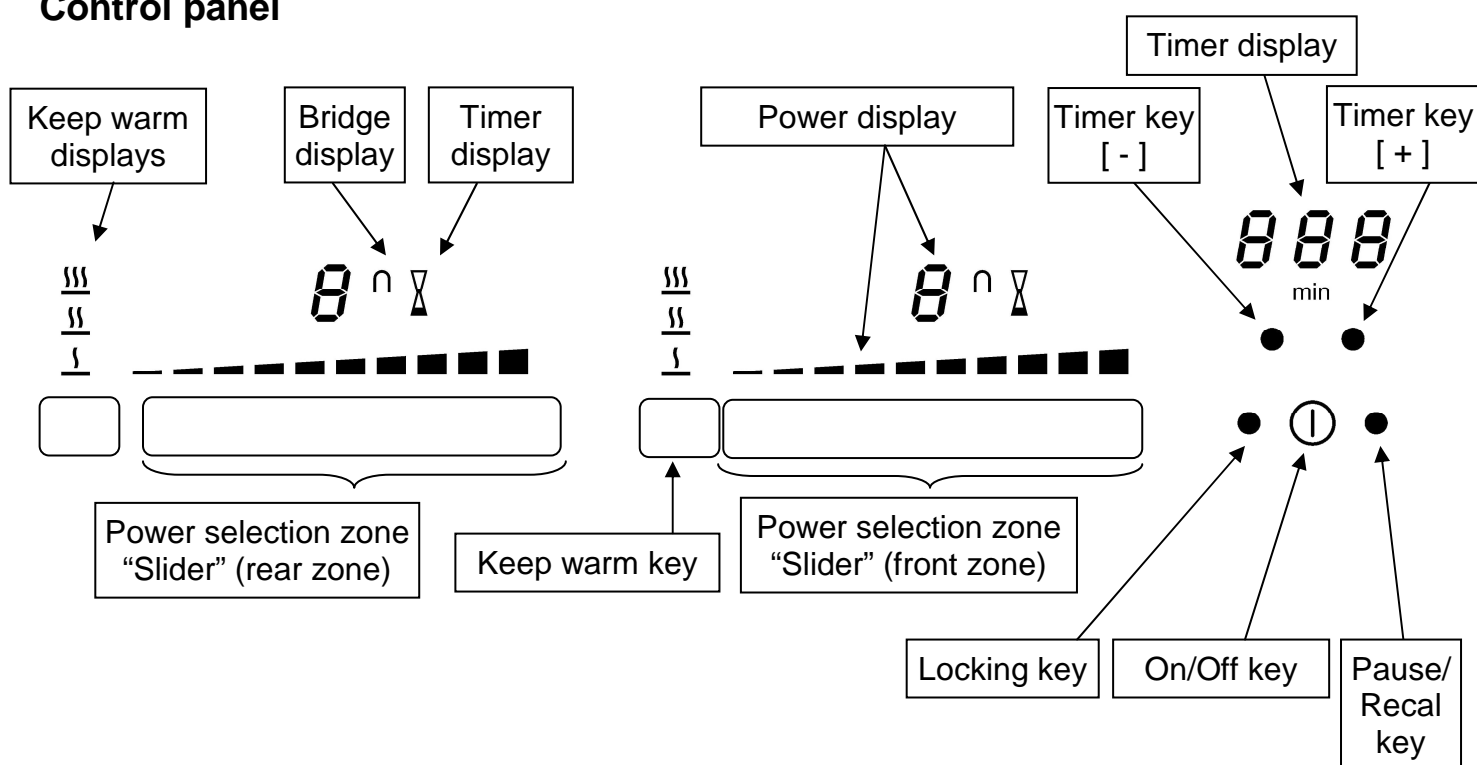
# DESCRIPTION OF THE APPLIANCE

## Technical characteristics

Type	Total Power	Position of the heating zone	Diameter	Nominal Power*	1 <sup>st</sup> Booster Power*	2 <sup>nd</sup> Booster Power*	Minimum diameter detection
SAI95	11100 W	Left	Ø180/260 mm	1850/3700 W	2300/4500 W	3000/5500 W	90/220 mm
		Middle	Ø180 mm	1850 W	2300 W	3000 W	100 mm
		Right	2x220x180 mm	2050 W	2900 W	3700 W	100 mm

\* The given power may change according to the dimensions and material of the pan.

## Control panel



# USE OF THE APPLIANCE

---

## Display

<u>Display</u>	<u>Designation</u>	<u>Description</u>
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
U	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	1 <sup>st</sup> Booster	The 1 <sup>st</sup> Booster is activated.
	2 <sup>nd</sup> Booster	The 2 <sup>nd</sup> Booster is activated.
L	Locking	Control panel locking.
U	Keep warm	Maintain automatically at approximately 42. 70. 94°C.
II	Stop & Go	The hob is in pause.
n	Bridge	2 cooking zones are combined.

## Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the heat created by the electronic system reaches a certain level. The ventilation starts its high speed when the hob is intensively used. The cooling fan reduces its speed and stops automatically when the electronic circuit is cooled enough.

# STARTING-UP AND APPLIANCE MANAGEMENT

---

## Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

## Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be suitable:

- All ferromagnetic pans are recommended (please test to see if it attracts a magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- NOT suitable: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically to the size of the pan. Pans with too small diameter may not work. This diameter is varying in relationship to the heating zone diameter.

If the pan is not suitable to the induction hob the display will show [ U ].

## Sensitive touch

Your induction hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a “beep” sound.

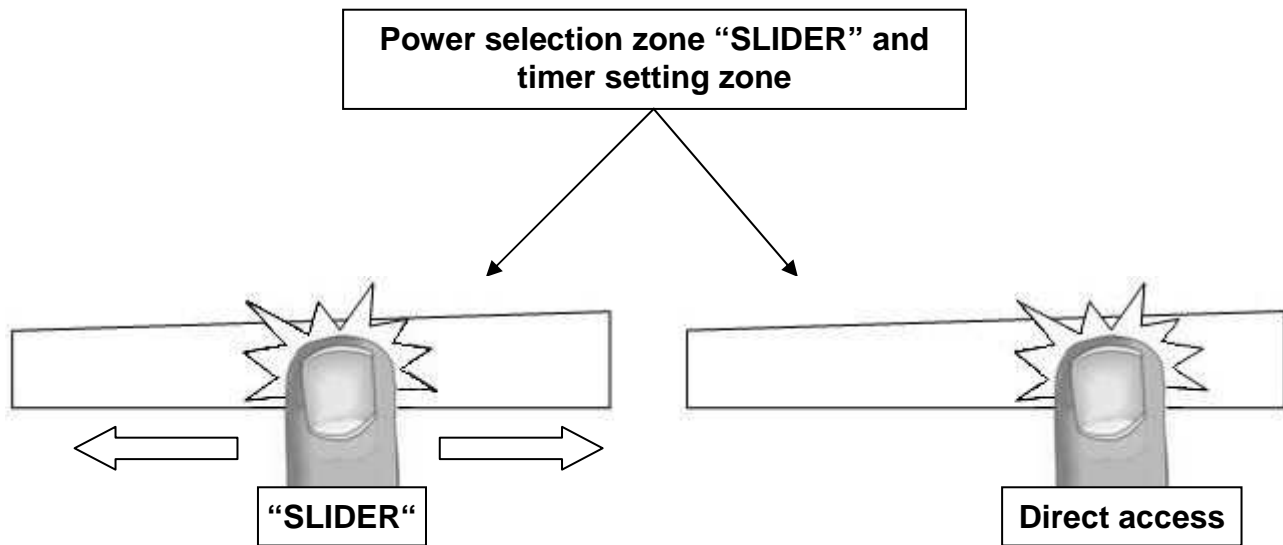
For normal use, press only one key at any time.

**In the case of a general use press only one key at the same time.**



## Power selection zone “SLIDER” and timer setting zone

To select the power with the slider, slide your finger on the “SLIDER” zone. You can already have a direct access if you put your finger directly on the chosen level.



## Starting-up

### • Start up / switch off the hob:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	press key [ ① ]	[ 0 ]
To stop	press key [ ① ]	nothing or [ H ]

### • Start up / switch off a heating zone:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To set (adjust the power)	slide on the “SLIDER” to the right or to the left	[ 1 ] to [ P ]
To stop	slide to [ 0 ] on “SLIDER”	[ 0 ] or [ H ]

If no action is made within 20 second the electronics returns in waiting position.

## Pan detection

The pan detection ensures perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not suitable to the induction. In this case it is impossible to increase the power and the display shows [ U ]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [ U ]. The symbol [ U ] disappears when the pan is put back on the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: don't let the pan detection [ U ] active.

## Residual heat indication

After the switching off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [ H ] on the display.

The symbol [ H ] disappears when the heating zones may be touched safely.

As long as the residual heat indicators are on, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

## Power and Super Power function

Power [ P ] and Super Power [ „ !! ] grant a boost of Power to the selected heating zone.

If this function is activated the heating zones work during 10 minutes with an ultra high Power.

This is foreseen for example to heat up rapidly big quantities of water, like nuddles

- **Start up / Stop the Power:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the Power	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[ P ]
Stop the Power	Slide on the "SLIDER"	[ 9 ] to [ 0 ]

- **Start up / Stop Super Power**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the Power	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[ P ]
Start up Super Power	Re-press on the end of the "SLIDER"	[ „ !! and P ]
Stop the Super Power	Slide on the "SLIDER"	[ P ] to [ 0 ]
Stop Power	Slide on the "SLIDER"	[ 9 ] to [ 0 ]

- **Power management:**

The hole cooking hob is equipped with a maximum of Power. When the Power function is activated, and in order to exceed the maximum Booster, the electronic system orders to reduce automatically the power level of an other heating zone. The display is blinking on [ 9 ] during a few seconds and then shows the maximum of power allowed:

<u>Heating zone selected</u> [ P ] is displayed	<u>The other heating zone:</u> (example: Booster level 9) [ 9 ] goes to [ 6 ] or [ 8 ] depending the type of zone
--	--

## Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 999 minutes) for each heating zone.

- **Setting and modification of the cooking time:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the power level	slide on the "SLIDER"	[ 1 ] to [ P ]
Select the Timer	Press simultaneously key [ - ] and [ + ] from the timer until the desired display is on	Timer display on
Decrease the time	Press key [ - ] from the timer	[ 60 ] to 59, 58...
Increase the time	Press key [ + ] from the timer	Time increase

After a few seconds, the [ min ] display stops with blinking.

The time is confirmed and the timer starts.

- **To stop the cooking time:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Select the Timer	Press simultaneously key [ - ] and [ + ] from the timer until the desired display is on	Timer display on
Stop the time	Press key [ - ] from the timer	[ 000 ]

If several timers are activated, repeat the process.

- **Egg timer function:**

Egg timer is an independent function. It stops as soon as a heating zone starts up. If the egg timer is on and the hob is switched off, the timer continues until time runs out.

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Activate the hob	press display [ ① ]	[ 0 ]
Select the Timer	Press simultaneously key [ - ] and [ + ] from the timer	[ 000 ]
Decrease the time	Press key [ - ] from the timer	[ 60 ] to 59, 58...
Increase the time	Press key [ + ] from the timer	Time increase

After a few seconds, the [ min ] display stops with blinking. The time is confirmed and the timer starts.

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays blinking [ 000 ] and a sound rings.

To stop the sound and the blinking, press the key [ - ] and [ + ].

## **Automatic cooking**

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power during a certain time, and then reduces automatically its power on the pre-selected level.

- **Start-up:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Power level selection (for example « 7 »)	slide on the “SLIDER” to [ 7 ] and stay 3s	[ 7 ] is blinking with [ A ]

- **Switching off the automatic cooking:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Power level selection	slide on the “SLIDER”	[ 0 ] to [ 9 ]

## **Stop&Go function**

This function brakes all the hob’s cooking activity temporarily and allows restarting with the same settings.

- **Start up/stop the pause function:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Engage pause	press pause key	[ II ] and control light on
Stop the pause	press pause key Press on the animated “slider”	“Slider” animated previous settings

## Recall Function

After switching off the hob ( ① ), it is possible to recall the last settings.

- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function
- Automatic cooking

The recall procedure is following:




- Press the key [ ① ]
- Then press pause key before the light stops blinking.

The previous settings are again active.

## “Keep warm” Function

This function allows the reach and automatically maintains at the temperature of 42, 70 or 94°C. This will avoid liquids overflowing and fast burning at the bottom of the pan.


- **To engage, to start the function « Keep warm »:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
<b>42°C</b> to engage	Press once on key [Keep warm ]	[ U ] and [  ]
<b>70°C</b> to engage	Press twice on key [Keep warm ]	[ U ] and [  ]
<b>94°C</b> to engage	Press 3 times on key [Keep warm ]	[ U ] and [  ]
To stop	Slide on the “SLIDER” or press key [Keep warm ] until [ 0 ]	[ 0 ] to [ 9 ] [ 0 ]

The maximum duration of keeping warm is 2 hours.

## Bridge Function

This function allows the use of 2 cooking zones at the same time (left zones, middle zones, right zones) with the same features as a single cooking zone. Booster function isn't allowed.

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Activate the hob	Press display [ ① ]	[ 0 ]
Activate the bridge	Press simultaneously on [Keep warm ] of the 2 cooking zones	[ 0 ] and [  ]
Increase bridge	Slide on the “SLIDER” witch indicates the power	[ 1 ] to [ 9 ]
Stop the bridge	Press simultaneously on [Keep warm ] of the 2 cooking zones	[ 0 ]

## Control panel locking

To avoid modification of the setting of the cooking zones , in particular during cleaning, the control panel can be locked (with exception to the On/Off key [ ① ]).

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Locking the hob	Press locking key during 6s	locking light on
Unlock the hob	Press locking key during 6s	locking light off

# COOKING ADVICES

---

## Pan quality

**Adapted materials:** steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

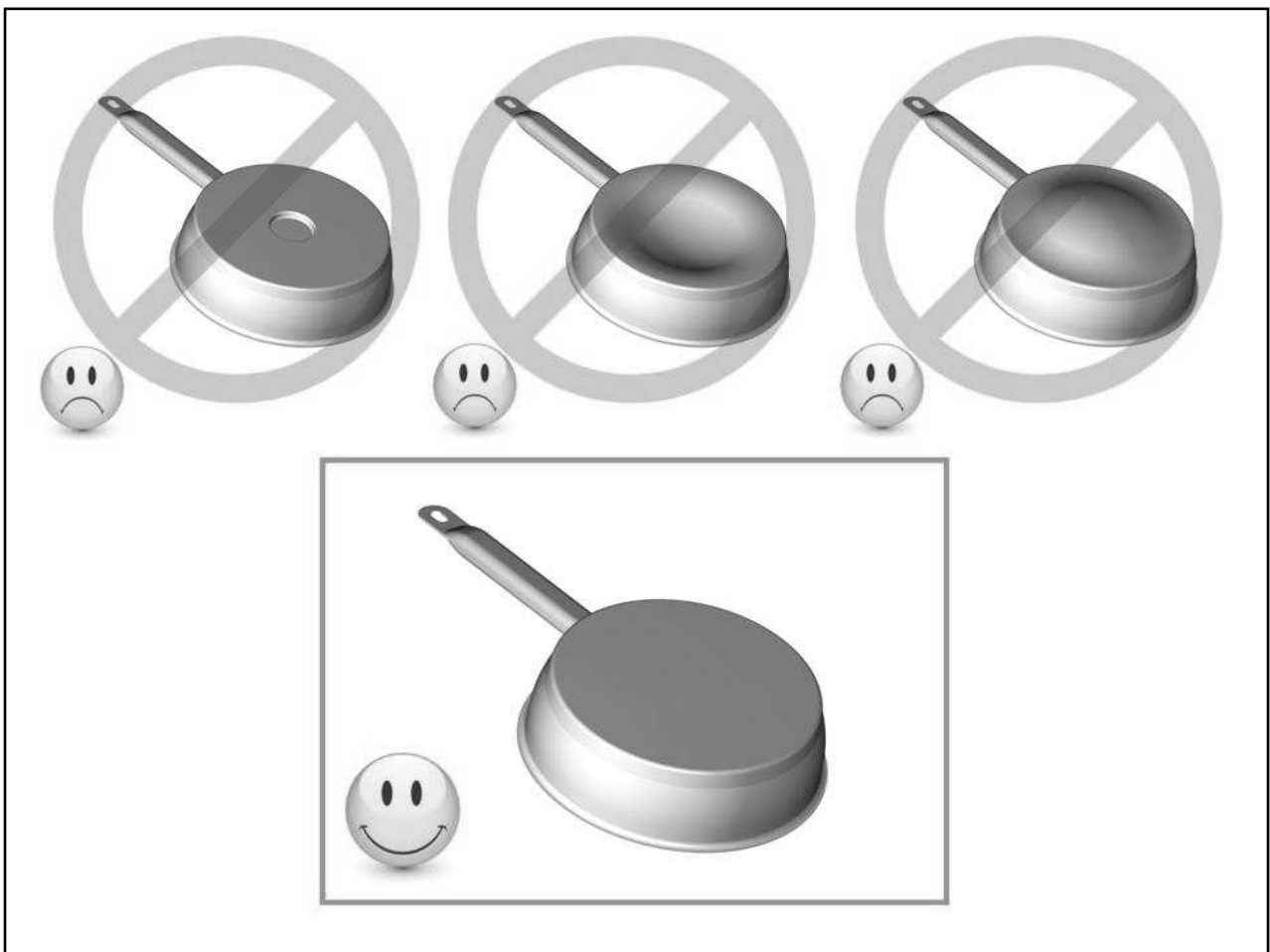
**Not adapted materials:** aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles:

- Put a little water in a pan placed on an induction heating zone set at level [ 9 ]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.




## Pan dimension

The cooking zones are, within a certain limit, automatically adapted to the diameter of the pan. However the bottom of the pan must have a minimum diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone

## Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P and 	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

## MAINTENANCE AND CLEANING

---

### Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because they are **risk of burn**.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-driven or pressure appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.
- Do not use a steam cleaner to clean this appliance

## WHAT TO DO IN CASE OF A PROBLEM

---

### The hob or the cooking zone doesn't start-up:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

### The control panel displays [ U ]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

### **The control panel displays [ E ]:**

- The electronic system is defective.
- Disconnect and replug the hob.
- Call after sales

### **One or all cooking zone cut-off:**

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of Booster level and breaking Automatic overheating

### **Continuous ventilation after cutting off the hob:**

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

### **The automatic cooking system doesn't start-up:**

- The cooking zone is still hot [ H ].
- The highest Booster level is set [ 9 ].

### **The control panel displays [ U ]:**

- Refer to the chapter "Keep warm".

### **The control panel displays [ II ]:**

- Refer to the chapter "Stop&Go"

### **The control panel displays [ ] or [ Er03 ]:**

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

### **The control panel displays [ E2 ]:**

- The hob is overheated, let it cool and then turn it on again.

### **The control panel displays [ E8 ]:**

- The air inlet of the ventilator is obstructed, release it.

### **The control panel displays [ U400 ]:**

- The hob is not connected to the network. Check the connection and reconnect the hob.

### **The control panel displays [ Er47 ]:**

- The hob is not connected to the network. Check the connection and reconnect the hob.

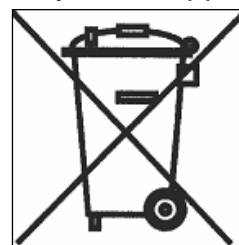
**If one of the symbols above persists, call the SAV.**

## **ENVIRONMENT PRESERVATION**

---

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.

- Don't throw your appliance with the household refuses
  - Get in touch with the waste collection centre of your commune that is adapted to the recycling of the household appliances.

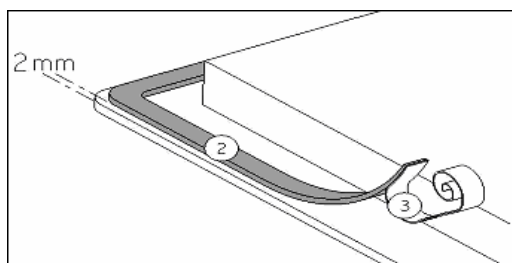


# INSTALLATION INSTRUCTIONS

The installation must be performed by a qualified electrical contractor.

## How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet. His installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

## Fitting - installing:

- The cut out sizes are:

Type	Cut size		Glass size		
	Width	Depth	Width	Depth	Thickness
<b>SAI95</b>	810	490	900	520	4

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- Do not install the hob at the top of a non ventilated oven or a dishwasher.
- Ensure under the bottom of the hob casing a space of 20 mm to ensure good air circulation of the electronic device.
- If a drawer is placed under the hob, avoid putting into this drawer flammable objects (for example: sprays) or non heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be taken when applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket ensures a good seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must comply with the recommendations of the hood manufacturer. In the case of no instructions, a distance of 760 mm minimum should apply.
- The connection cord should not be subjected to any mechanical constraint.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.



# ELECTRICAL CONNECTION

---

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.

## Caution!

This appliance must only be connected to a network 230 V~ 50/60 Hz.

Always connect the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 4 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	40 A *
400V~ 50/60Hz	2 Phases + N	4 x 2.5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	3 Phases + N	5 x 1.5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	16 A *

\* calculated with the simultaneous factor following the standard EN 60 335-2-6

## Connection of the hob

The ceramic hob can be connected in different ways:

Monophase	230V~1P+N
Biphase	400V~2P+N
Triphase	400V~3P+N

### **Setting up the configurations:**

For the various kinds of connection, use the brass bridges which are in the box next the terminal

#### **Monophase 230V~1P+N**

Put the 1st bridge between terminal 1 and 2 and between 2 and 3, the 2nd between 4 and 5. Attach the earth to the terminal “earth”, the neutral N to terminal 4 or 5, the Phase L to one of the terminals 1, 2 or 3.

#### **Biphase 400V~2P+N**

Put the 1st bridge between terminal 1 and 2, the 2nd between 4 and 5. Attach the earth to the terminal “earth”, the neutral N to terminal 4 or 5, the Phase L1 to the terminals 1 or 2 and the Phase L2 to the terminal 3.

#### **Triphase 400V~3P+N**

Put a bridge between terminal 4 and 5. Attach the earth to the terminal “earth”, the neutral N to terminal 4 or 5, the Phase L1 to the terminals 1, the Phase L2 to the terminal 2 and the Phase L3 to the terminal 3.

**Caution!** Ensure that you:

- Correctly attach the wires and the bridges.
- Tighten the screws properly

**We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.**

# Warranty

THIS WARRANTY IS VALID IN AUSTRALIA ONLY

Note: Please complete the following details when you have unpacked the product and **retain** this card with the purchase invoice or sales docket.

## Warranty:

This product is covered by a Warranty in addition to all rights available to you by statute.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The Warranty is for a period of two years (24 months) from the date of purchase for Parts and Labour, however, Dishwashers will have a 10 Year Parts and Labour Warranty on the Electric Wash Motor.

Refrigeration appliances will have an additional three years (36 months) Warranty, after the initial 24 months, for Parts only on the Sealed System eg; compressor, condenser, evaporator, filter dryer and pipe work, subject to the following conditions;

The conditions mentioned above are;

1. that the purchaser carefully follows all instructions packed with the product;
2. that the purchaser carefully follows the installation instructions provided and complies with the electrical wiring regulations, gas and/or plumbing codes;
3. that the purchaser carefully follows the instructions provided in the owner's handbook relating to the proper use and care of the product and does not use the product for any purpose other than the Domestic, indoor use, for which it has been designed.
4. that the product was purchased and installed in Australia;
5. that this Warranty does not extend to:
  - a. Optional glass lids for hobs apart from claims which relate to mechanical or physical damage thereof at the date of purchase;
  - b. Light globes (with the exception of microwave oven globes);
  - c. Damage to ceramic glass caused by liquid or solid spills, lack of maintenance or impact. Please read the booklet explaining about liquids containing sugar;
  - d. Damage to the surface coatings caused by cleaning or maintenance using products not recommended by the owners handbook;
  - e. Defects caused by normal wear and tear, accident, negligence, alteration or misuse.
  - f. A product dismantled, repaired or serviced by any serviceperson other than an authorised employee or agent of Smeg Australia Pty Ltd;
  - g. The servicing of Freestanding Microwaves under this Warranty does not cover in home service and is limited to the appliance being taken to the nearest Service Agent.
  - h. The provision of service under this Warranty is limited by the boundary of the nearest agent's area. Travelling cost incurred for service outside this area is not covered by this Warranty and will incur commercial cost to be paid by the customer regulated by the number of kilometres travelled beyond the service area.

For service, please contact your local Smeg Australia Pty Ltd office or dealer/retailer from whom you purchased the product. If you are unable to establish the date of purchase, or if the fault is not covered by this Warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

CONTACTS			DETAILS	
	telephone	fax	Model number	
SYDNEY HEAD OFFICE	02 8667 4888	02 8667 4800	Serial number	
VICTORIA	03 9094 1999	03 9094 1990	Date of purchase	
NEWCASTLE	02 4960 9266	02 4960 9277	Retailer	
CANBERRA (contact Wagga)	02 6922 8600	02 6922 8611	Invoice number	
WAGGA WAGGA	02 6922 8600	02 6922 8611	Customer name	
QUEENSLAND	07 3266 0444	07 3266 7511	telephone	
SOUTH AUSTRALIA	08 8346 1888	08 8340 1034	address	
WESTERN AUSTRALIA	08 9389 8000	08 9389 8088		
TASMANIA	03 6334 8166	03 6334 8177		

Smeg Australia Pty Ltd

Sydney Head Office 02 8667 4888

Smeg Service 02 8667 4833

Smeg Spare Parts 02 8667 4875

Smeg Melbourne 03 9094 1999

Australia-wide distributors:

Newcastle 02 4960 9266

Wagga Wagga 02 6922 8600

Queensland 07 3266 0444

Tasmania 03 6334 8166

South Australia 08 8346 1888

Western Australia 08 9389 8000

**[www.smeg.com.au](http://www.smeg.com.au)**

Smeg Australia Pty Ltd is constantly seeking ways to improve the specifications, design and production of its products. Alterations take place continually. Whilst every effort is made to produce up-to-date literature, this brochure should not be regarded as an infallible guide to the current specifications, nor does it constitute an offer for the sale of any particular product. Product cutouts indicated in our literature are indicative only. Actual product only should be used to define cutout sizes. Distributors, agents and retailers are not agents of Smeg Australia and have no authority to bind Smeg Australia by any express or implied undertaking or representation.