



INSTRUCTION MANUAL  
INDUCTION COOKTOPS

SAI613B

SAI714B

SAI915B



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# SAFETY

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## Precautions before usage

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- 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 freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- 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.
- Keep an eye on the cooking using grease or oils: that 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.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Do not place any metallic object except heating containers. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

## **Precautions to prevent damage to the appliance**

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not hit the edges of the glass with saucepans.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of 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 container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual 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 supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance 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 protections

- Make sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not use aluminium or synthetic material containers: they could melt on still 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 characteristic

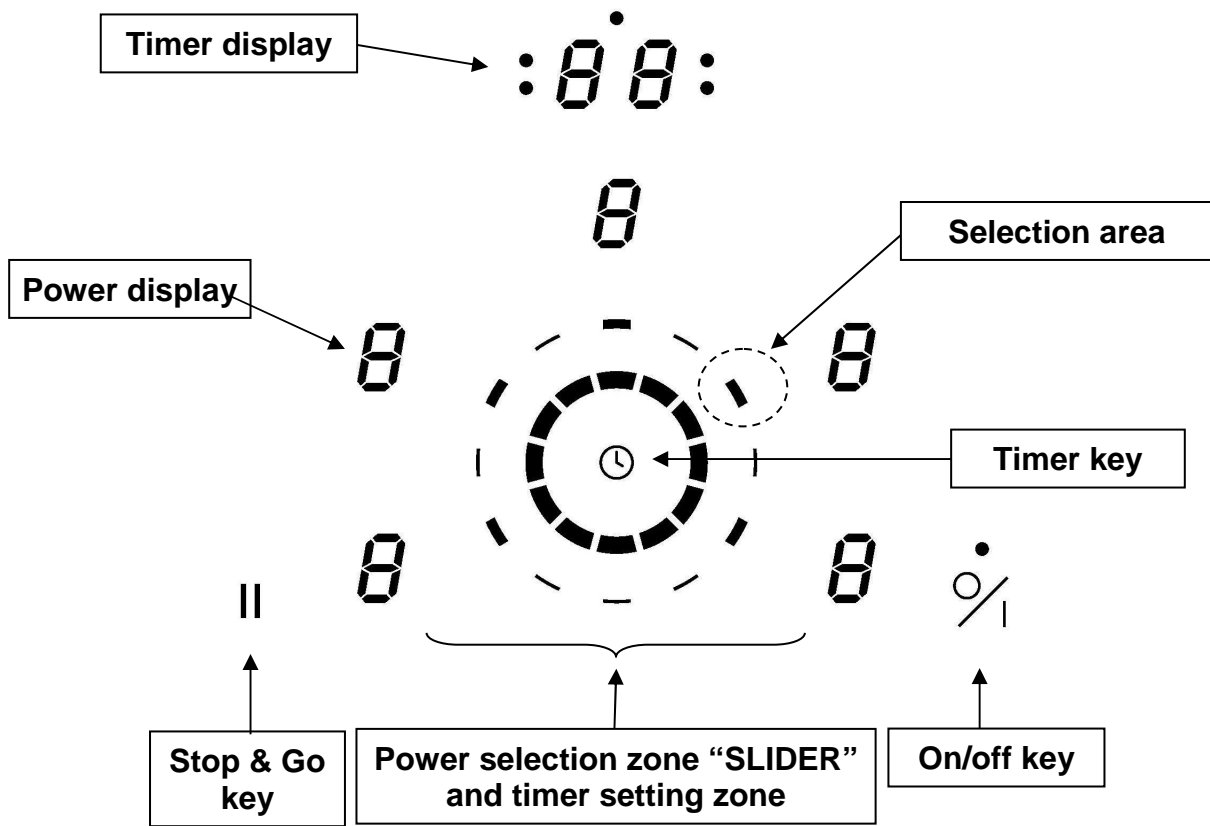
Type	SAI915B	SAI714B	SAI613B
Total power	7400 W	7400 W	6700 W
Energy consumption for the hob EC <sub>hob</sub> **	173 Wh/kg	165.7 Wh/kg	164.7 Wh/kg
<b>Front left zone</b>	Ø 160 mm	210 x 190 mm	210 x 190 mm
Minimum detection	Ø 90 mm	Ø 90 mm	Ø 90 mm
Nominal power*	1400 W	2100 W	2100 W
Booster power*	-	2500 / 3000W	2500 / 3000W
Standardised cookware category**	B	B	B
Energy consumption EC <sub>cw</sub> **	177.3 Wh/kg	161.3 Wh/kg	161.3 Wh/kg
<b>Rear left zone</b>	Ø 160 mm	210 x 190 mm	210 x 190 mm
Minimum detection	Ø 90 mm	Ø 90 mm	Ø 90 mm
Nominal power*	1400 W	1600 W	1600 W
Booster power*	2000 W	1850 W	1850 W
Standardised cookware category**	B	B	B
Energy consumption EC <sub>cw</sub> **	177.3 Wh/kg	161.3 Wh/kg	161.3 Wh/kg
<b>Center zone</b>	Ø 250 mm		
Minimum detection	Ø 110 mm		
Nominal power*	2300 W		
Booster power*	3000 W		
Standardised cookware category**	D		
Energy consumption EC <sub>cw</sub> **	171.6 Wh/kg		
<b>Front right zone</b>	210 x 190 mm	Ø 160 mm	
Minimum detection	Ø 90 mm	Ø 90 mm	
Nominal power*	1850 W	1100 W	
Booster power*	1600W	1400 W	
Standardised cookware category**	B	A	
Energy consumption EC <sub>cw</sub> **	161.3 Wh/kg	181.9 Wh/kg	
<b>Rear right zone</b>	210 x 190 mm	Ø 200 mm	Ø 250 mm
Minimum detection	Ø 90 mm	Ø 90 mm	Ø 110 mm
Nominal power*	2100 W	2300 W	2300 W
Booster power*	2500 / 3000W	3000 W	3000 W
Standardised cookware category**	C	C	D
Energy consumption EC <sub>cw</sub> **	177.6 Wh/kg	168.4 Wh/kg	171.6 Wh/kg

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

\*\* calculated according to the method of measuring performance (EN 60350-2).



## Control panel



## USE OF THE APPLIANCE

### Sensitive touch

Your ceramic 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.

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

### 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	Power	The boosted power is activated.
L	Locking	Control panel locking.
U	Keep warm	Maintain automatically of 70°C.
	Stop&Go	The hob is in pause.

## Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

## STARTING-UP AND APPLIANCE MANAGEMENT

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### 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 adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: cupper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

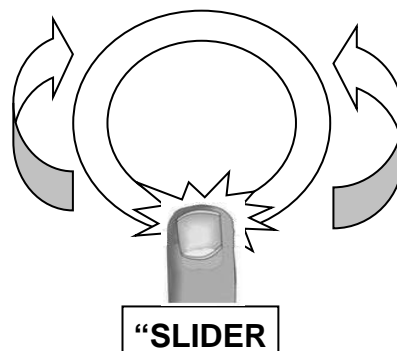
If the pan is not adapted to the induction hob the display will show [ U ].

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

Select the cooking zone. The display corresponding to the selected zone will be highlighted. While the zone is activated (for a few seconds), you can adjust the power, either by sliding your finger on the slider.

To adjust the power of another cooking zone, wait until the previous zone is no longer activated (the highlighted display becomes normal).

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



## Starting-up

- **Start up / switch off the hob:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	Press key [ 0/I ]	[ 0 ] are blinking
To stop	Press key [ 0/I ]	Nothing or [ H ]

- **Start up / switch off a heating zone:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press on the "SLIDER" across from the desired zone	[ 0 ] and control light on
To set (adjust the power)	Slide on the "SLIDER" to the right or to the left	[ 0 ] to [ 9 ]
To stop	Slide to [ 0 ] on "SLIDER" or press on [ 0 ]	[ 0 ] or [ H ] [ 0 ] or [ H ]

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

## Pan detection

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

- If there is no pan on the heating zone or if this pan is not adapted 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 to 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 swittching 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 without danger.

As far 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.**

## Boosterfunction and double booster

The Booster function [ P ] grants 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. Power is foreseen for example to heat up rapidly big quantities of water, like nuddles

- **Start up / Stop the booster function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press on the "SLIDER"	[ 0 ] and control light on
Start up the booster	Slide on the "SLIDER"	[ 0 ] to [ P ]
Stop the booster	Slide on the "SLIDER"	[ P ] to [ 0 ]

- **Start up / Stop the double booster function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press on the "SLIDER"	[ 0 ] and control light on
Start up the booster	Slide on the "SLIDER"	[ 0 ] to [ P ]
Start up the double booster	Slide on the "SLIDER"	[ ,, !! and P ]
Stop the booster	Slide on the "SLIDER"	[ P ] to [ 0 ]

- **Power management:**

The hole cooking hob is equipped by a maximum of power. When the booster function is activated, and not to exceed the maximum power, 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>	<u>The other heating zone:</u> (example: power level 9)
[ P ] is displayed	[ 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 99 minutes) for each heating zone.

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

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	Press on the "SLIDER"	[ 0 ] and control
Select the power level	across from the desired zone	light on
Select « Timer »	Slide on the "SLIDER"	[ 1 ] to [ 9 ]
Set the tens	Press on the [ ⌚ ]	[ 00 ]
Set the units	Press on the [ ⌚ ]	[ 10, 20, 30, ... ]
The time is confirmed and the cooking starts.	Slide on the "SLIDER"	[ 31, 32, 33, 34, 35, ...]

- **To stop the cooking time :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	Press on the "SLIDER"	[ 0 ] and control
Select « Timer »	across from the desired zone	light on
Desactivate « Timer »	Press on the [ ⌚ ]	[ 00 ]
	Slide on the "SLIDER" to [ 0 ]	[ 00 ]

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

As soon as the selected cooking time is finished the timer displays blink [ 00 ] and a sound rings.

To stop the sound and the blinking it is enough to press the key [ ⌚ ].

- **Egg timer function :**

**Example for 29 minutes :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Activate the hob	Press display [ 0/I ]	Zone control lights are on
Select« Timer »	Press display [ CL ]	[ 00 ]
Set the units	Slide on the "SLIDER" to [ 9 ]	[ 0 fixed ] [ 9 blinking ]
Valid the units	Press display [ 09 ]	[ 0 blinking ] [ 9 fixed ]
Set the tens	Slide on the "SLIDER" to [ 2 ]	[ 2 blinking ] [ 9 fixed ]
Valid the tens	Press display [ 29 ]	[ 29 ]

After a few seconds the control light stops blinking.

As soon as the selected cooking time is finished the timer displays blink [ 00 ] and a sound rings.

To stop the sound and the blinking it is enough to press the display [ 00 ]. The hob switches off.

## **Automatic cooking**

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power during a certain time, 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>
Zone selection	Press display [ 0 ] selected	[ 0 ] and control light on
Full power setting	Slide on the "SLIDER" to [ 9 ]	Pass from [ 0 ] to [ 9 ]
Automatic cooking	Re-press on display "SLIDER" [ 9 ]	[ 9 ] is blinking with [ A ]
Power level selection	Slide on the "SLIDER" to [ 7 ]	[ 9 ] pass to [ 8 ] [ 7 ]
(for example « 7 »)		[ 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>
Zone selection	Press [ 7 ] from the zone	[ 7 ] blinking with [ A ]
Power level selection	Slide on the "SLIDER"	[ 1 ] to [ 9 ]

## Stop&Go function

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

- **Startup/stop the pause function :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Engage pause	press [ II ] key during 2s	displays [ II ] in the heating zone displays
Stop the pause	press [ II ] key during 2s press an other touch or slide on the "SLIDER"	pause control light is blinking pause control light is off

## Recall Function

After switching off the hob (0/I), it is possible to recall the last settings.

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

The recall procedure is following:

- Press the key [0/I]
- Then simultaneously press the 2 zones back in less than 6 seconds.

The previous settings are again active.

## « Keep warm » Function

This function allows to reach and maintain automatically a temperature of 70°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>
To engage	press the slider between [ 0 ] and [ 1 ]	[ U ]
To stop	slide on the "SLIDER"	[ 0 ] to [ 9 ] or [ H ]

## 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 [ 0/I ]).

- **Lock :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Start	press on key [ 0/I ]	[ 0 ] or [ H ] on displays
Hob locking	press on key [ II ] and keep your finger on this key, with your other finger press 3 times key [ ⏸ ]	[ L ] on displays

- **Unlock :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Start	press on key [ 0/I ]	[ L ] on displays

**In the 5 seconds after start:**

Unlocking the hob	press on key [ II ] and keep your finger on this key, with your other finger press 3 times key [ ⏸ ]	[ 0 ] or [ H ] on displays
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# COOKING ADVICES

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## Pan quality

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

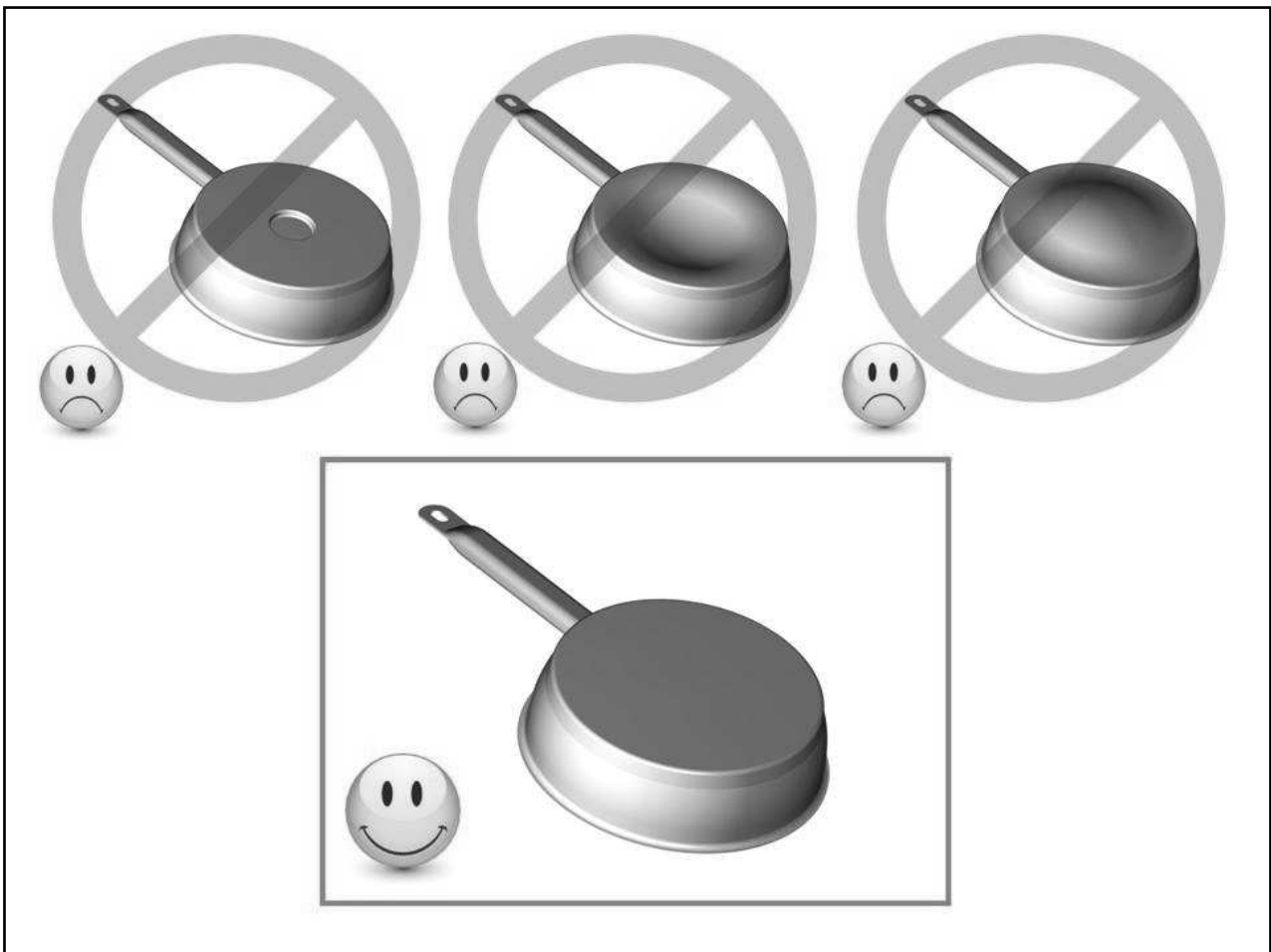
**Not adapted materials** : aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

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, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well 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, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

## MAINTENANCE AND CLEANING

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### 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.

## WHAT TO DO IN CASE OF A PROBLEM

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### When the symbol [ E 4 ] appears:

I) The table must be reconfigured. Please implement the following steps:

Important : before you start:

- make sure there is no more pot on the hob
- take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm
- disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off
- start the procedure within 2 minutes after reconnecting the hob to the grid
- reconnect the table to the grid
- don't use the [ O/I ] touch



## II) First step: cancel the existing configuration

1) Press the touch B and hold down

2) With your other hand, press on the touch A during 2s. Released the touch A.

A "beep" sound and the half slider lights.

A double "beep" means an error occurred.

If so, start again from item 1).

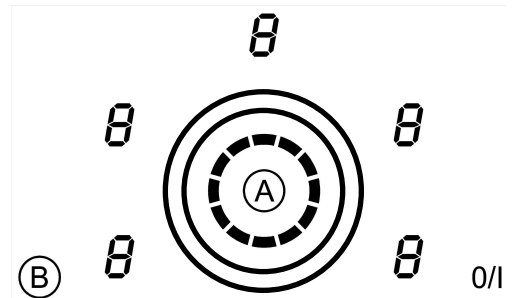
3) With your finger slide on the slider from right to left, always with your finger on the touch B.

A "beep" sound if manipulation is succeeded, If isn't so, start again from item 1).

4) Remove your fingers from the touch control, then push again on touch A during few seconds, until blinking [ E ] symbols appear.

5) Wait until [ E ] symbols stop blinking.

6) After few seconds, [ E ] are automatically transformed in [ C ]. The existing setup has been cancelled.



## III) Second step: new setup

1) Take a ferromagnetical pot with a minimum diameter of 16 cm

2) Select a cooking zone with the slider.

3) Place the pot on the area to be set.

4) Wait until the [ C ] display becomes a [ - ]. The selected cooking zone is now configured.

5) Follow the same procedure for each cooking zone with a [ C ] display.

6) All the cooking zones are configured once all the displays are turned off.

**Please use the same pot for the whole procedure.**

**Never put several pots together on the zones during the setup-process.**

If [ E 4 ] displaying remains, please call the customer care

### **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 ]:**

- Disconnect and replug the hob.
- Call the After-sales Service.

### **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 power 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 power level is set [ 9 ].

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

- Refer to the chapter control panel locking page.

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

- Refer to the chapter "Keep warm".

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

- Refer to the chapter "Pause".

### **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 [ E3 ] ou [ E7 ]:**

- The pan is not adapted, change the pan.

### **The control panel displays [ E6 ]:**

- Defective network. Control the frequency and voltage of the electrical network.

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

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

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

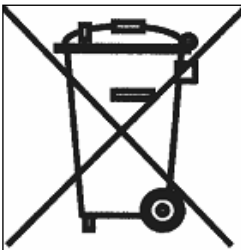
- Configuration error. Set the table again, referring to the chapter "The [E 4] appears."

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

## **ENVIRONMENT PRESERVATION**

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- 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.



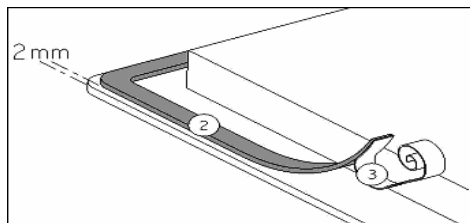
- Don't throw your appliance with the household refuses
- Get in touch with the waste collection centre of your commune that is adapted to the recycling of the household appliances.

# INSTALLATION INSTRUCTIONS

The installation comes under the exclusive responsibility of specialists.  
The installer is held to respect the legislation and the standards enforce in his home country.

## 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>SAI613B</b>	560	490	590	520	4
<b>SAI714B</b>	670	490	700	520	4
<b>SAI915B</b>	800	490	820	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 has to be fit, 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.
- The mural rods of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- Guarantee **a space of 20 mm** under the bottom of the hob casing to ensure a good air circulation of the electronic device.
- If a drawer is placed under the hob, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials 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 given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guaranties a correct seal when used in conjunction with smooth work top surfaces.
- The distance between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a minimum distance of 760 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.
- **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 even.

## Caution!

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

Connect always 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.

## CONNECTION OF THE HOB FOR :

Mains	Connection	Supply cord	Supply cord	Circuit braker
230V~ 50/60Hz	1 Phase + N	3 x 2,5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	4 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



**Caution! Be careful that the cables are correctly engaged and tightened.**

**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	<i>telephone</i>	
SOUTH AUSTRALIA	08 8346 1888	08 8340 1034	<i>address</i>	
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.