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## WARNING

**Never Operate the Top Surface Cooking Section of this Appliance Unattended.**

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

**DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.**

We recommend that you read this manual carefully as it contains all the information you need to maintain the appliance’s aesthetic and functional qualities.  
For further information on the product: [www.smeg.com](http://www.smeg.com)



## Instructions

### Important Note to the Customer



#### WARNING

Failure to follow the instructions in this manual may result in fire or explosion, causing property damage, personal injury or loss of life.

#### FOR YOUR SAFETY

- Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.

#### WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switches.
- Do not use any telephones in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service company or gas supplier.

- Read all instructions before using this appliance.
- Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety instructions throughout this manual are identified by a WARNING or CAUTION statement, depending on the type of risk.
- Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining or operating your appliance.
- Keep these instructions with your owner's guide for future reference.

### Definitions

- This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.



#### WARNING

This symbol will help alert you to situations that may cause serious injury death or property damage.



## CAUTION

This symbol will help alert you to situations that may cause injury or property damage.

## Unpacking and installation

- Remove all tape and packaging before using the appliance. Dispose of the packaging after unpacking the appliance. Never allow children to play with packaging material.
- Remove all temporary labels from the cooktop.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the Cooker ID plate. The plate is visibly located on the right side of the oven doorframe. **THE ID PLATE MUST NOT BE REMOVED.**
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- Never modify or alter the appliance.

- Cold temperatures can damage the electronic control. If this appliance has not been used for a long time, make sure that it has been stored at temperatures above 32°F (0°C) for at least 3 hours before turning the power on.
- Be sure to have an appropriate foam-type fire extinguisher available, clearly visible and easily accessible located near the appliance.
- All materials used to make cabinets, enclosures, and supports surrounding the product must have a temperature rating of above 200°F (94°C).

## Grounding instructions

- Fire or electrical shock hazard.
- Failure to follow these instructions may result in electrical shock or other personal injury.
- Do not use an adapter.
- Do not use an extension cord.
- Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 / NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.



## Instructions

- For appliances equipped with a cord and plug, do not cut or remove the ground prong. It must be plugged into a matching grounding type receptacle to avoid electrical shock, fire, serious injury, or death. If there is any doubt as to whether the wall receptacle is properly grounded, the customer should have it checked by a qualified electrician.
- The appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 latest edition or, in Canada, the Canadian Electric Code, CSA C22.1-02.
- Install only as per the installation instructions provided in the documentation received with this appliance.
- It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician.
- It is the responsibility and obligation of the consumer to contact a qualified installer to ensure that the electrical installation is suitable and in conformance with all local codes and ordinances.
- See the installation instructions provided with this appliance for complete installation and grounding instructions.

### Instructions for using the appliance

- Flammable materials should not be stored near surface burners or heating elements. This includes paper, plastic, and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids.
- Do not store explosives, such as aerosol cans, on or near the appliance.
- **DO NOT LEAVE CHILDREN UNATTENDED:** Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.



## WARNING

Never leave children alone or unattended in the area where an appliance is in use. As children grow, teach them the proper, safe use of all appliances. Never leave the oven door open when the cooker is unattended.



## CAUTION

Do not store items of interest to children in cabinets above a cooker or on the backguard of a cooker - children climbing on the cooker to reach items could be seriously injured

- Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.



## WARNING

- DO NOT cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so will block the airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- DO NOT use this appliance as a space or room heater. This can cause carbon monoxide poisoning and overheating of the appliance.
- In case of fire or a gas leak, turn off the main gas shutoff valve.
- DO NOT TOUCH THE SURFACE BURNERS: Burners may be hot even though they are dark in color. During and after use, do not touch areas near the burners until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop to the floor immediately and roll over to extinguish the flames.



## Instructions

- **WEAR PROPER APPAREL:** loose-fitting or hanging garments should never be worn while using the appliance.
- **DO NOT USE WATER ON GREASE FIRES:** Turn the appliance off and smother the fire with baking soda or use a dry chemical or a foam-type extinguisher.
- **USE ONLY DRY POTHOLDERS:** Moist or damp potholders on hot surfaces may cause burns from steam. Do not allow potholders to touch hot surface burners. Do not use towels or other bulky cloth in place of potholders.
- **DO NOT HEAT UNOPENED FOOD CONTAINERS:** A buildup of pressure can cause the containers to burst.
- Electronic controllers can be damaged by cold temperatures. When using the appliance for the first time, or if it has not been used for a long time, make sure it has been stored at temperatures above 32°F/0°C for at least 3 hours before turning the power on.
- Adjust the size of the surface burner flame so that it does not extend beyond the edge of the pan. An excessively large flame is hazardous.
- Do not use stove top grills on the burner grates of sealed gas burners. If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards.
- Know which knob controls each surface burner. Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- **IMPORTANT:** After a spill or boilover, turn off the burner and clean around it. After cleaning, check that the burner functions properly.
- Use the proper pan size. Select utensils having flat bottoms large enough to cover the surface burner. If the pan is smaller than the burner, part of the flame will be exposed. This can cause clothing to catch fire. Correct pan size will also improve efficiency.
- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil. The handle of the utensil should be positioned so that it is turned inward and does not extend over adjacent surface burners.



- Never leave the cooker unattended when using high heat settings. Boilover can cause smoke and spattered grease can ignite.
- Prevent aluminum foil from contacting the heating elements.
- Not all types of glass, thermally resistant glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooker use. This type of cookware can break with sudden temperature changes. Use only on low or medium heat settings in accordance with the instructions supplied by the manufacturer.
- Air curtains or other overhead cooker hoods, which operate by blowing air downwards onto a cooker, shall not be used in conjunction with gas cookers other than when the hood and cooker have been designed, tested and listed by an independent test laboratory for use in combination with each other.
- Do not use a Searing Grill on the cooktop. The searing grill is not designed for use on the cooktop. Doing so may result in a fire.
- Do not use decorative surface burner covers. If a burner is turned on accidentally, the decorative cover will become hot and possibly melt. Touching the hot covers may cause burns.
- The cooktop or burners may also become damaged because the covers may cause overheating. Air will be prevented from reaching the burner and cause combustion problems.
- Always check that the controls are in the "zero" (off) position when the cooker is not in use.
- Use only pots or pans with perfectly smooth, flat bottoms on the cooktop burners. **DO NOT USE THE COOKTOP AS A WORK SURFACE.**
- Never allow garments, potholders or other flammable materials to come into direct or indirect contact with burners until they have completely cooled.
- Do not use a broiler pan without its insert. The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- Do not cover the broiler grid with aluminum foil. Exposed fat and grease could ignite.



## Instructions

- In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head and slowly turn the Surface Control knob to LITE. Be careful when lighting surface burners manually.
- Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance. Explosions or fires could result.
- To eliminate the need to reach over the surface burners, cabinet storage space above the burners should be avoided.
- **BEFORE BAKING OR BROILING FOR THE FIRST TIME**, turn on the broiler to burn off any dirt, oil or grease left over from the manufacturing process. Turn the oven on and set to 450°F (230°C) for 20 to 30 minutes, then turn on the broiler for the same amount of time.
- **DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE COOKER.**
- **ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS.** Service personnel must disconnect the power supply before servicing this unit.



### WARNING

Do not repair, replace or remove any part of the appliance unless specifically recommended in the manuals. Improper installation, service or maintenance can cause injury or property damage. Refer to this manual for guidance. All other servicing should be done by an authorized service provider.

- Make sure that your cooker is properly secured and the anti-tip device is correctly installed. Refer to the instructions in the installation manual.
- Unlike the standard gas cooker, **THIS COOKTOP IS NOT REMOVABLE.** Do not attempt to remove the cooktop.

## Cleaning and maintenance instructions

- Make sure that all range burner controls are turned off and that the cooktop is cool before using any cleaning products. The chemicals in these products can ignite in the presence of heat or cause corrosion of metal parts.



### WARNING

Cancer or Reproductive Harm -  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)





This appliance has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules (United States) and ICES-001 (Canada). These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit uses and can radiate radio frequency energy that may interfere with radio communications if not installed and used in accordance with the instructions manual. However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennas.
- Increase distance between unit and receiver.
- Connect the unit into an outlet or a circuit different from the one to which the receiver is connected.

## How to read the user manual

This user manual uses the following reading conventions:

### Instructions



General information on this user manual, on safety and final disposal.

### Description



Description of the appliance and its accessories.

### Use



Information on the use of the appliance and its accessories, cooking advice.

### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.



Safety instructions



Advice/Information

1. Use instruction sequence.

- Single use instructions.

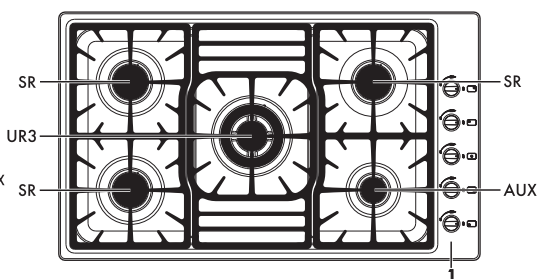
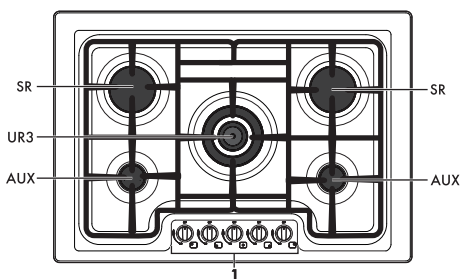
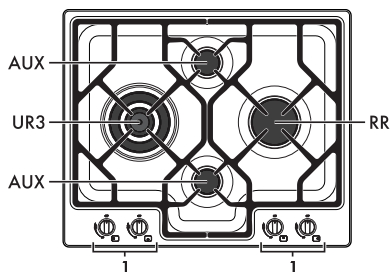
## SAVE THESE INSTRUCTIONS



# Description

## 1 Description

### 1.1 General Description



1 = Control panel

**AUX** = Auxiliary burner










**RR** = Reduced rapid burner

**UR3** = Ultra-rapid triple crown burner

**SR** = Semi-rapid burner






## Cooking zone symbols

-  Front
-  Center right
-  Rear
-  Center left
-  Front right
-  Front left
-  Rear right
-  Rear left
-  Center

## Burner knobs

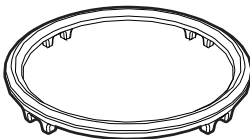
Used for lighting and adjusting the burners. Press and turn the knobs counterclockwise

to the value  to light the respective burners. Turn the knobs to the zone

between the maximum  and minimum  settings to adjust the flame. Turn the knobs back to the  position to turn off the burners.

## 1.2 Available accessories

### Raised pan support



To be placed under the pans when they exceed the diameter.



# Use

## 2 Use

### Instructions



#### High temperature Danger of burns

- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Oils and grease could catch fire if overheated. Be very careful.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Do not use spray aerosol products near the appliance.
- Do not touch the burners when the appliance is in use. Allow them to cool before cleaning.
- Keep children under the age of 8 away from the appliance when it is in use.



#### Improper use Risk of damage to surfaces

- Do not use aluminum foil to cover the burners or cooktop body.
- Make sure that the flame-spreader crowns are correctly positioned in their seats with their respective burner caps.
- Cooking vessels or griddle plates should be placed inside the perimeter of the cooktop.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the cooktop.

### A gas leak can cause an explosion.

If you smell gas or there are faults in the gas system:

- Immediately turn off the gas supply or close the valve on the gas cylinder.
- Extinguish all naked flames and cigarettes.
- Do not turn on power switches or appliances and do not remove plugs from power sockets. Do not use phones or mobile phones inside the building.
- Open the window in order to ventilate the room.
- Call customer assistance services or your gas supplier.

### Malfunctions

Any of the following indicate a malfunction and you should contact a service center.

- Yellowing of the burner plate.
- Damage to kitchen utensils.
- The burners do not ignite properly.
- It is difficult to keep the burners lit.
- The burners go out when the appliance is in use.
- It is difficult to turn the gas valves.

If the appliance does not work properly, contact your local Authorized Assistance Center.

### First-time use of the range

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove all labels (except for the technical data plate) from the accessories and from the body of the appliance.

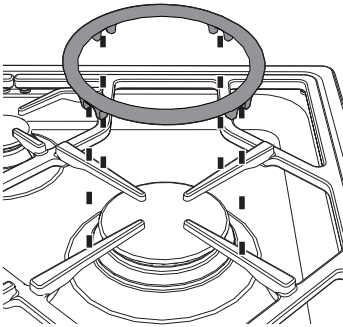


3. Remove and wash all the appliance accessories (see 3 Cleaning and maintenance).

## 2.1 Using the accessories

### Raised pan support

To prevent damage to the work surface, a raised pan support is available to be placed under the pans when they exceed the diameters listed in the table "Practical tips for using the cooktop".



The pan support should be placed on the grid as shown in the picture above.

In any case, pans larger than 28 cm (11") in diameter should only be used on the Ultra-rapid burner (**UR3**).

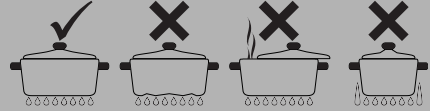
This ring can also be used with woks.

## 2.2 Using the cooktop




### WARNING FIRE HAZARD


- For your safety: do not allow the burner flame to extend beyond the edge of the pan.



- Turn off all controls when the appliance is not in use.

All of the appliance's control and monitoring devices are grouped together on the front panel. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it counterclockwise to the maximum flame symbol until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to  and wait 5 minutes before trying again. After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: In this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.



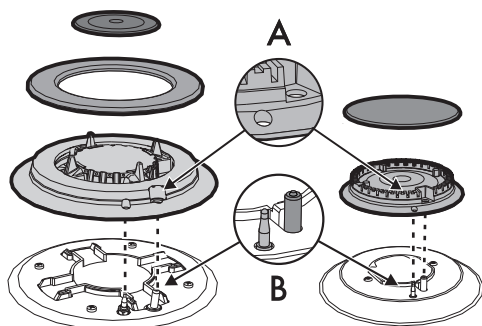
**NOTE:** If the burner is turned off accidentally, a safety device is activated that cuts off the gas supply, even if the gas tap is open. Turn the knob back to  and wait at least 60 minutes before lighting it again.



## Use

### Correct positioning of the flame-spreader crowns and burner caps

Before lighting the burners, check that the flame spreader crowns are correctly fitted with their respective burner caps, making sure that the holes (A) in the burner are aligned with the igniters and thermocouples (B).



### Practical tips for using the cooktop

For better burner efficiency and to minimize gas consumption, use pans with lids and of suitable size for the burner so that the flames do not reach up the sides of the pan. Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over.



Cookware diameters:

**AUX**= 12-16 cm / 5-6"

**RR**= 18-24 cm / 7-9"

**SR**= 18-24 cm / 7-9"

**UR3**= 22-26 cm / 8-10"

Cookware diameters with raised pan support

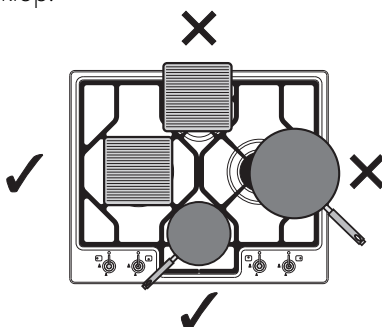
**AUX**= 16-26 cm / 6-10"

**RR**= 24-28 cm / 9-11"

**SR**= 24-28 cm / 9-11"

**UR3**= 26-34 cm / 10-13"

To avoid burns or damage to the cooktop or counter top, all cookware or griddles must be placed within the perimeter of the cooktop.



**NOTE:** Always check that the controls are in the **O** (off) position when you have finished using the appliance.

### In the event of a power failure

In the event of a power failure, the burners can be lit with a match. Press the control knob for the selected burner and turn it counterclockwise to the highest power setting. Hold a lit lighter or match carefully against the burner.

### Cookware

Ideally, cookware should have a flat bottom, straight sides, a tight-fitting lid and medium-to-heavy thickness.

Rough cookware finishes may scratch the appliance. Aluminum and copper may be used in cookware as a core material or for the base. However, when used as a base they can leave permanent marks on the appliance or grates.

Cookware properties are a factor in how quickly and evenly heat is distributed, which affects cooking results. A non-stick finish has



the same characteristics as its base material. For example, a non-stick finish on aluminum cookware will take on the properties of aluminum.

Refer to the following chart as a guide to the physical properties of cookware.

### Aluminum

- Heats quickly and evenly.
- Suitable for all types of cooking.
- Medium or heavy thickness is best for most cooking tasks.

### Cast iron

- Heats slowly and evenly.
- Good for browning and frying.
- Maintains heat for slow cooking.

### Ceramic or glass-ceramic

- Follow the manufacturer's instructions.
- Heats slowly but unevenly.
- Best results with low to medium heat settings.

### Copper

- Heats very quickly and evenly.

### Earthenware

- Follow the manufacturer's instructions.
- Use low heat settings.

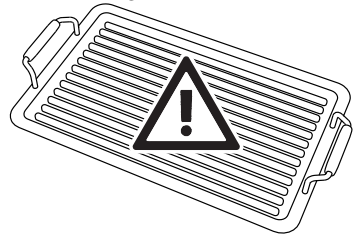
### Porcelain enameled steel or cast iron

- See stainless steel or cast iron.

### Stainless steel

- Heats quickly but unevenly.
- Stainless steel cookware with an aluminum or copper core or bottom provides even heating.

## Limitations on griddle use



A few precautions are necessary when using a griddle:

- Griddles should not extend beyond the perimeter of the cooktop.
- To avoid damaging the appliance and the Teflon coating, aluminum griddles with Teflon coating should not be preheated for more than 5 minutes. After preheating, place the food on the griddle to cook; do not use the griddle for more than 40 minutes.
- Do not use griddles or griddle plates to cook or heat food on the ultra-rapid burner (**UR3**).
- If one of the burners near the wooden rear wall is an ultra-rapid burner (**UR3**), leave a clearance of at least 160 mm (6") between the wall and the edge of the griddle.
- Do not allow the burner flames to extend beyond the edge of the griddle.
- Leave a clearance of at least 160 mm (6") between the edge of the griddle and the side wall.
- Do not place the griddle over more than one burner at the same time.
- Do not use the griddle for more than 40 minutes.



# Cleaning and maintenance

## 3 Cleaning and maintenance

### Instructions



#### **WARNING**

#### **ELECTRICAL SHOCK HAZARD**

- Before servicing, disconnect the appliance from the power supply.



#### **Improper use**

#### **Risk of damage to surfaces**

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the cooktop pan support, flame spreaders and burner caps in a dishwasher.
- Keep cooktop area clear and free from combustible materials, gasoline or other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.

### Recommendations



**NOTE:** We recommend the use of cleaning products distributed by the manufacturer.

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

#### **Regular daily cleaning**

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfiber cloth.

#### **Food stains or residues**

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth.

#### **Cooktop grates**

Remove the grates and clean them with lukewarm water and non-abrasive detergent. Take care to remove any encrustations. Dry thoroughly and place them back on the cooktop.





## 3.1 Cleaning the cooktop

1. Pour some non-abrasive detergent on a damp cloth and wipe the surfaces.
2. Rinse thoroughly.
3. Dry with a soft cloth or a microfiber cloth.

### Cleaning cooktop grates, flame-spreader crowns and burner caps

1. Remove the components from the cooktop.
2. Clean with lukewarm water and non-abrasive detergent. Take care to remove any encrustations.
3. Dry thoroughly with a soft cloth or a microfiber cloth.
4. Replace the components on the cooktop.



**NOTE:** Continuous contact between the grates and the flame can lead to the enamel becoming modified on the parts exposed to heat. This is normal and has no effect on the operation of this component.

### Flame spreaders and burner caps

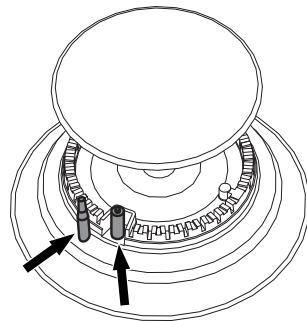
The flame spreaders and the burner caps can be removed for easier cleaning. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustations and wait until they are perfectly dry. Refit the flame spreaders, making sure that they are correctly positioned in their seats with their respective burner caps.

Visually checking the pilot(s) and burner flames.



### Cleaning the igniters and thermocouples

- If necessary, clean the igniters and thermocouples with a damp cloth.
- Remove any dry residue with a toothpick or needle.





## Cleaning and maintenance

### Knobs



**CAUTION:** When cleaning the knobs, do not use aggressive products containing alcohol or products for cleaning steel and glass, as these products may cause permanent damage.

The knobs should be cleaned with a soft cloth dampened with warm water and then carefully dried. The knobs can easily be removed by pulling them upwards.

