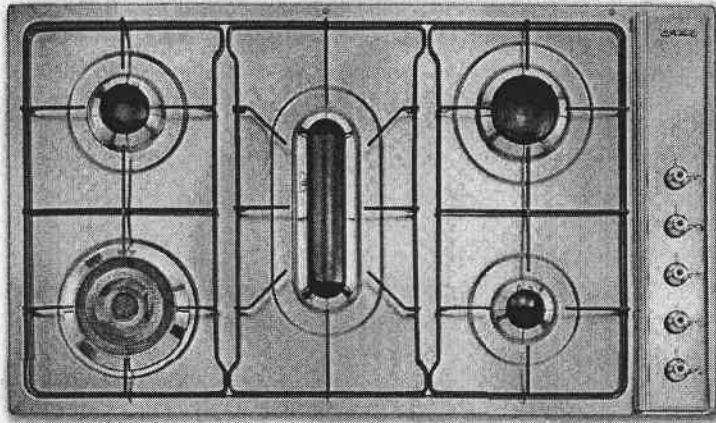


# COOKTOP - Smeg SAR93AXS



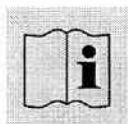
installation  
and operating  
instructions



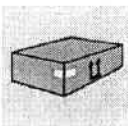
**SAR93AX1**  
cooktop

## Introduction

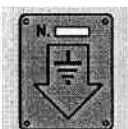
### 1 INSTRUCTIONS FOR SAFE AND PROPER USE



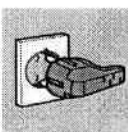
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKING HOB. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKING HOB. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER. **THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.**



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



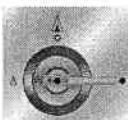
THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.

**NEVER UNPLUG BY PULLING ON THE CABLE.**



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE COOKING HOB, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

**NEVER ATTEMPT TO REPAIR THE APPLIANCE.**



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION "ZERO" (OFF) WHEN YOU FINISH USING THE HOB.

## Introduction



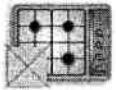
THE IDENTIFICATION PLATE, WITH TECHNICAL DATA, SERIAL NUMBER AND MARKING IS CLEARLY VISIBLE UNDER THE CASING.

**THE PLATE ON THE CASING MUST NOT BE REMOVED.**

BEFORE CONNECTING THE DEVICE, MAKE SURE THAT IT HAS BEEN REGULATED FOR THE TYPE OF GAS THAT WILL FEED IT, CHECKING THE LABEL UNDER THE CASING.



**DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING HOB GRIDS.**



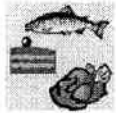
**DO NOT USE RECIPIENTS OR GRIDDLE PLATES THAT EXTEND BEYOND THE EXTERNAL PERIMETER OF THE HOB.**



**THE HOB IS TO BE USED BY ADULTS ONLY. DO NOT LET UNSUPERVISED CHILDREN PLAY WITH THE HOB.**



**REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.**



**THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.**



**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**



***The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.***

## 7 USING THE HOB

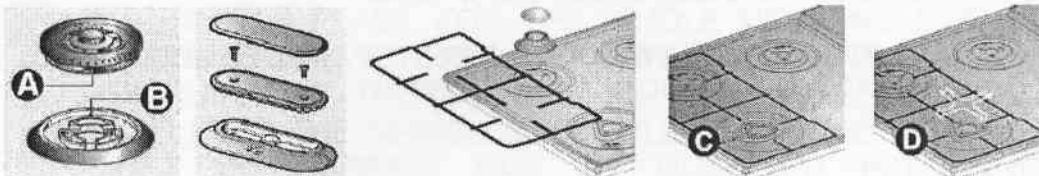


Before turning on the burners, make sure that the burner rings, caps and grids have been fitted correctly.

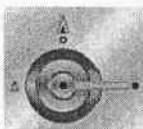
In the wok burner, notch **A** must be aligned with pin **B**.


Grid **C** provided is intended for use with woks (Chinese pans).

Adapter **D** comes only with open grids models and is intended for use with small sized vessels.



### 7.1 Ignition of the burners



The device is fit with electronic ignition. Simply press and simultaneously turn the knob counter-clockwise on the high flame symbol, until the burner is ignited. In models with safety valve, the knob has to be turned to the ignition symbol  before it is pressed, and after ignition the knob has to be kept pressed for about 2 seconds to keep the flame lit and to activate the safety device

The burner might go off when the knob is released. In this case repeat the aforesaid operation keeping the knob pressed for more than 2 seconds.

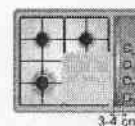


Should the burners go off accidentally in the models with valves, a safety device will trip after approximately 20 seconds to block the gas outlet even if the cock is open.

### 7.2 Practical advice for using the burners

For better burner performance and minimum gas consumption, flat bottomed, even recipients must be used, with covers and proportional in size to the burners (see paragraph "7.3 Diameter of containers").

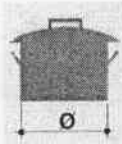
To avoid overcooking or damage to the surface top while cooking, all recipients or griddles must be positioned within the cooking hob perimeter and must be a minimum distance of **3-4 cm** from the knobs.





## Instructions for the user

### 7.3 Diameter of containers

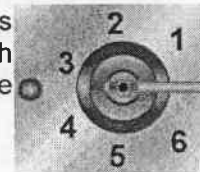


Burners	Ø min. and max. (en cm.)
Auxiliary	12-14
Semirapid	16-20
Rapid	22-26
Rapid large	22-26
Wok	22-34
Fish burner	Special oval-shaped vessels

### 7.4 Electric elements

#### 7.4.1 Turning on electric elements

Hobs may be fitted with an electric element of various diameter. The electric element is controlled by a switch and is turned on by rotating the appropriate knob to the desired position.



#### 7.4.2 Using the electric elements

The settings shown in the table are merely indicative.

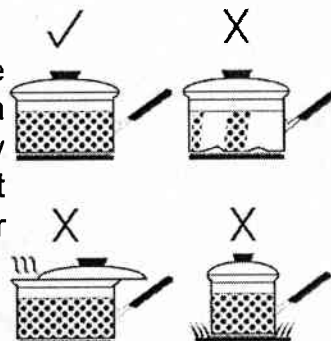
POSITION	HEAT INTENSITY	POSSIBLE COOKING
0	Off	
1	Weak	To melt butter, chocolate, etc. To heat small amounts of liquid.
2	Soft	To heat larger amounts of liquid.
3	Slow	To defrost frozen food and prepare stews, cooking at or just below boiling point.
4	Medium	To cook food which has to reach boiling point, to roast delicate meat or fish.
5	Strong	For roasts, steaks and large boiled joints.
6	Very strong	To boil large amounts of water, to fry.

## Instructions for the user



### WARNING

When switching on the electric element for the first time, or if the electric element has not been used for a long time, to remove any humidity from the insulating material it should be dried out by placing the electric element on position 1 for 30 minutes.



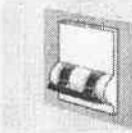
### To use correctly remember to:

- Switch the electric element only after having placed the pan on it.
- Use flat and thick bottomed pans.
- Never use pans which are smaller than the electric element.
- Dry the bottom of the pan before placing it on the electric element.
- When cooking with flammable oils and fats, never leave the appliance.
- The electric elements will stay hot for a long time after use: do not touch them or place any objects on them.
- If any dents appear in the electric element surface, switch it off immediately and contact the nearest authorised servicing centre.
- Never place sheets of aluminium foil directly on the surface of the hotplate.



## Instructions for the user

### 8 CLEANING AND MAINTENANCE



*Before any intervention, disconnect the power supply of the device.*

#### 8.1 Cleaning



*Clean the cooking top regularly every time you use it, obviously after it has cooled.*

##### 8.1.1 Regular daily cleaning of the hob

In order to clean and preserve the surface, always use specific products only, which do not contain abrasive substances or chlorine-based acid substances.

**How to use:** pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

##### 8.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

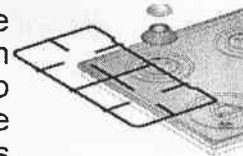
Use normal non-abrasive products and remove spots or residuals with non-scratch sponges or, if need be, with wood or plastic utensils.

Rinse thoroughly and dry with a soft cloth or deerskin.



#### 8.2 Cleaning of cooking hob components

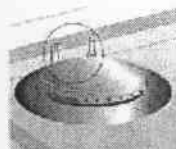
Grids, caps, flame cap crowns and burners can be removed for ease of cleaning. Wash them in warm water using a non-abrasive detergent, taking care to remove all tough spots. Before remounting, allow the components to fully dry out. In fact, humidity residues inside the burner holes might impair burner operation.



##### 8.2.1 Ignition plugs and safety devices

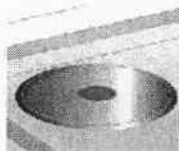
For good functioning of the lighting ignition plugs and the safety devices, keep them very clean.

Check frequently and clean with a damp cloth when necessary.





## Instructions for the user



### 8.2.2 The electric element

After use, to make sure that the surfaces are clean and long lasting, the electric element must be treated with specific cleaning products which are available on the market. This necessary operation prevents oxidation (rust formation).

### 8.2.3 The cover

Clean the glass or steel cover, where mounted, with warm water. Never use abrasive sponges or detergents.

**Never lower the cover when burners or electric elements are on or still hot.**



### 8.3 Preventive maintenance

This appliance does not need any special maintenance. However, a few simple operations have to be carried out periodically to prevent malfunctioning:

**Burners:** the burners must be cleaned periodically to ensure correct combustion; make sure that all the openings and flame ports are clean and free of obstacles, and that the burners rest firmly on their supports.

**Gas connection:** the gas connection must be checked periodically.

**Flexible pipes:** if a flexible pipe is used, it must be inspected periodically (once a year) for leakages; if the surface of the pipe appears rigid and cracked, disconnect immediately the cooker from the gas supply and replace the pipe with a new one.

**Valves:** if the gas valves get stuck or hard to turn, they need to be cleaned and re-greased; this operation must be carried out by an authorised person.





## Instructions for the user

### 9 PROBLEMS AND CAUSES

Each of the following cases is caused by an abnormal operation of the appliance and should be dealt with by a authorised persons: please contact your local dealer or Service Center in case you detect any of these malfunctioning.

PROBLEM	CAUSE	WHAT TO DO
The flame is very long with bright yellow tips. Black deposits on the bottom of the pans.	Defect of comburent air or incorrect injectors. Burner dirty or flame ports obstructed.	Clean the burner. Call Service Center if the problem remains.
The flame is very short and noisy. The flame moves away from the burner ports.	Excess of comburent air.	Call Service Center.
The flame extinguishes when the burner knob is set to the low flame position.	Incorrect adjustment of the minimum heat input or excess of comburent air.	Call Service Center.
The valve knob is hard to rotate.	Gas valve worn out or needs lubrication.	Call Service Center.