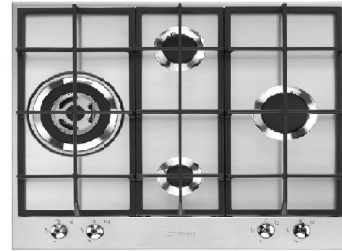


**smeg**  
PV364 Built In  
Hob



## smeg PV364 Built In Hob Installation Guide

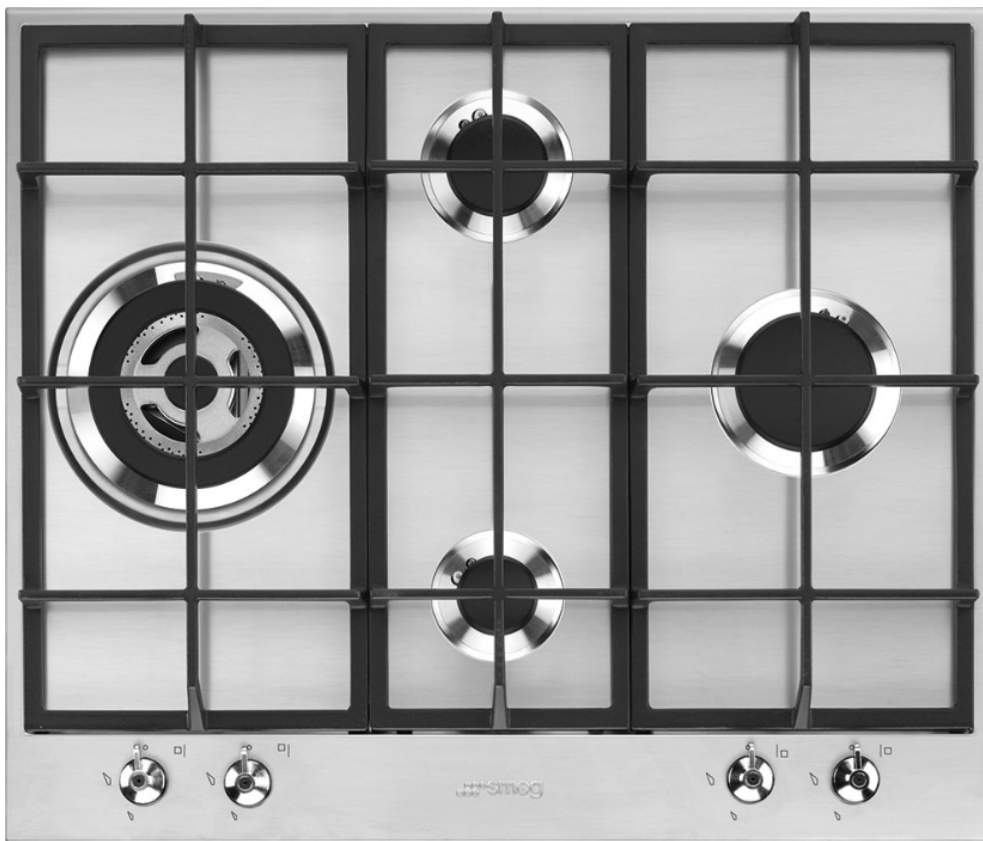
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**smeg PV364 Built In Hob**



## PRECAUTIONS

### General safety instructions Risk of personal injury

- During use the appliance and its accessible parts become very hot. Keep children well away from the appliance.
- Protect hands with heat-resistant gloves during use.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may only be used by children aged 8 years and over, and by people of reduced physical, sensory, or mental capacity, or lacking experience in the use of electrical appliances, provided that they are supervised or have been given instructions on the safe use of the appliance and the hazards associated with it.
- Children must not play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance of lid or a blanket. Must not be carried out by unsupervised children.
- Make sure that the flame spreader crowns are correctly positioned in their housings with their respective burner caps.
- Do not touch or clean the surface of the hob while it is in use.
- The cooking process must always be kept under control. A short cooking process must be continuously monitored.
- **WARNING:** Cooking foods containing fat and/or oil without monitoring them can be dangerous and can cause a fire.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the

relevant cooking zone.

- Do not place metal objects, such as dishes or cutlery, on the surface of the hob during cooking as they may overheat.
- **WARNING:** leaving food unattended when cooking using fat or oil can be dangerous and can cause a fire. **DO NOT** attempt to extinguish a fire with water. Turn off the appliance and smother the flames, for example, with an ID or a blanket.
- Do not cook foods in closed tins or containers or plastic containers.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not use or store flammable materials near the appliance or directly underneath the hob.
- Switch off the burners immediately after use.
- Do not pull the cable to unplug the appliance (if present).
- **DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.**
- **DO NOT MODIFY THIS APPLIANCE.**
- Always wear personal protective equipment (PPE) before carrying out any work on the appliance (installation, maintenance, positioning, or moving).
- Do not clean the appliance if it is still hot or in operation.
- Before performing any work on the appliance, switch off the power supply.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced to avoid possible hazards.
- Do not sit on the appliance.
- If cracks or fissures form, or if the glass cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- **WARNING:** A gas cooking appliance produces heat, humidity, and combustion products in the room where it is installed. Make sure there is good ventilation, especially when the appliance is in use: keep the natural ventilation openings open or install a mechanical ventilation device.
- Intensive and prolonged use of the appliance may require additional ventilation, for example opening a window, or more effective ventilation; for example by increasing the power of any mechanical suction devices.
  - **DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.**
- Lids or covers, including those of third parties, are not suitable for use on this appliance.

### **Risk of damaging the appliance**

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers, and metallic sponges) on glass parts.
- Use wooden or plastic utensils.
- Do not use the glass surface as a support surface.
- Do not use the appliance as a support surface.
- Do not obstruct ventilation openings and heat dispersal slots.
- Do not use the hob if the pyrolytic cycle is taking place inside any oven installed below.
- Do not use steam jets to clean the appliance.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Fire hazard: Never leave objects on the cooking surfaces.

- Pans or griddles should be placed inside the perimeter of the hob.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the hob.
- Take care not to spill acid substances such as lemon juice or vinegar on the hob.
- Do not spill sugar or sweet mixtures on the hob during cooking.
- Do not place pans directly on the burners.
- Do not put empty pans or frying pans on burners that are lit.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia, or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not wash removable parts such as the hob pan support grids, flame-spreader crown, and burner caps in the dishwasher.
- This appliance is not designed to operate with external timers or with remote-control systems.
- This appliance can be used up to a maximum altitude of 2,000 meters above sea level.

## **Installation**

- THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.
- This appliance must not be installed on a dishwasher.
- This appliance is not connected to a system for extracting combustion products. It should be installed and connected in compliance with current installation regulations. Pay particular attention to the requirements regarding ventilation.
- The settings for this appliance are shown on the gas settings label.
- Have the gas connection performed by authorized personnel.
- Have the electrical connection performed by authorized technical personnel.
- Installation using a hose must be carried out so that the length of the hose does not exceed 2 meters when fully extended for steel hoses and 1.5 meters for rubber hoses.
- The gas connection hoses must not come into contact with moving parts of the built-in module (for example a drawer) and must not be routed through a space that could cause it to be pinched.
- If required, use a pressure regulator that complies with current regulations. Position the appliance into the cabinet cut-out with the help of a second person.
- At the end of the installation, check for any leaks with a soapy solution, never with a flame.
- Check that the carcass has the required openings.
- Check that the carcass material is heat resistant.
- Installation and servicing should be carried out by qualified personnel by current standards.
- The appliance must be connected to the earth in compliance with electrical system safety standards.
- Use cables that can withstand temperatures of at least 90°C.
- Run the power cable in the rear part of the unit. Make sure that it does not come into contact with the lower part of the hob or a built-in oven below it.
- Be careful when connecting additional electrical appliances. Connection cables must not come into contact with hot cooking zones.
- The tightening torque of the screws of the terminal supply wires must be 1.5 – 2 Nm.
- The power cable must only be installed or replaced by a qualified technician.
- Always use any necessary/ required personal protective equipment (PPE) before performing any work on the

appliance (installation, maintenance, positioning, or movement).

- Before performing any work on the appliance, switch off the power supply.
- Allow the appliance to be disconnected after installation, via an accessible plug or a switch in the case of a fixed connection.
- Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions under installation regulations.
- You should make sure that the appliance is working correctly (rotation of knobs, positioning of the pan supports etc.) only once it has been installed and secured to the unit.

### **Appliance purpose**

This appliance is intended for cooking food in the home environment. Every other use is considered inappropriate. It cannot be used:

- In farms/farmhouses.
- By guests in hotels, motels, and residential environments.
- In bed and breakfast accommodation.

### **This user manual**

- This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.
- Read this user manual carefully before using the appliance.
- The explanations in this manual include images, that describe all that regularly appears on the display. However, it should be kept in mind that the appliance may be equipped with an updated version of the system, and as such, all that appears on the display may differ from those in the manual.

### **Energy efficiency information**

The information according to the European ecodesign directive can be found in a separate document together with the product instructions. This information can be found in the "Product information sheet" that can be downloaded from the page for the specific product on the website.

### **To save energy**

- When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also helps to retain vitamins contained in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover pans with a suitable lid.

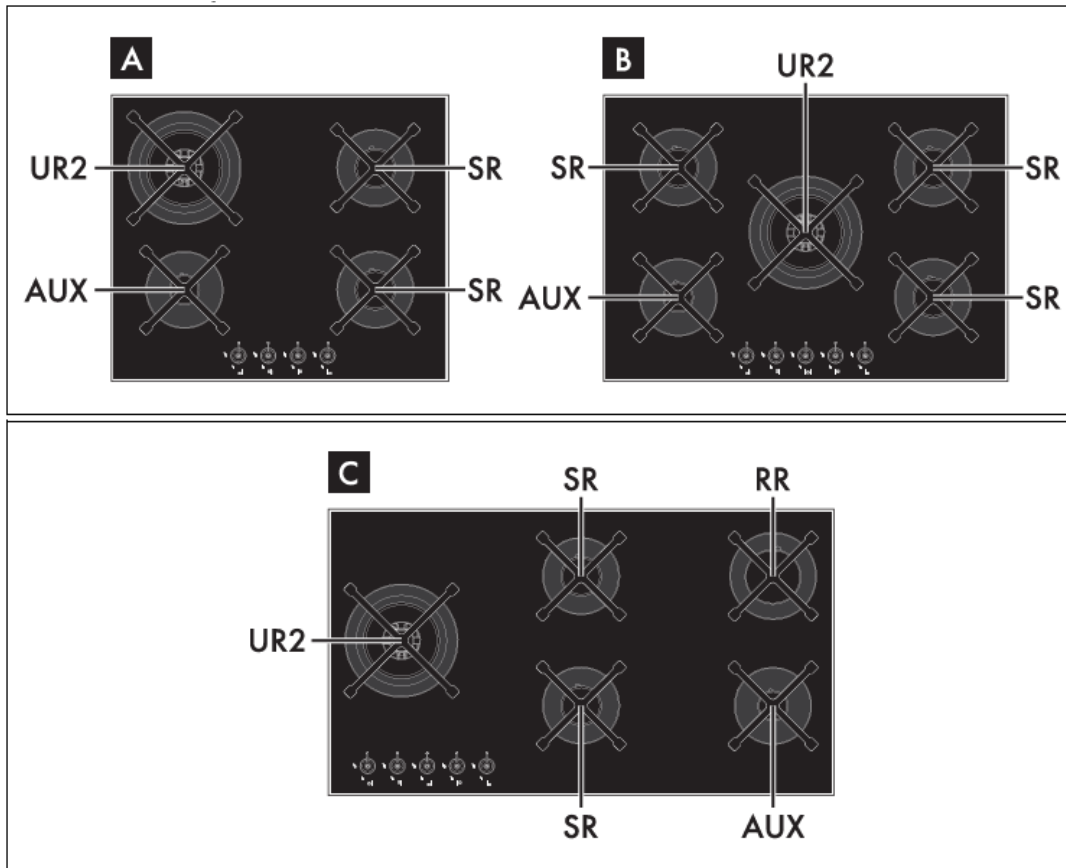
### **Specifications**

- Class: 3 built-in hob
- Burner Types: Auxiliary, Semi-rapid, Reduced rapid, Ultra-rapid

- Gas Types: Refer to the specific burner and nozzle characteristics tables
- Electrical Connection: Refer to the lelectricalconnection section
- Mounting: Refer to mounting instructions.






## DESCRIPTION


### General description







- AUX: Auxiliary burner
- SR: Semi-rapid burner
- RR: Reduced rapid burner
- UR/UR2: Ultra-rapid burner
- A: 60 cm models.
- B: 72 cm models.
- C: 90 cm models.

### Gas cooking zone

-  Front left zone
-  Rear left zone
-  Rear right zone
-  Front right zone
-  Central zone

-  Left central zone

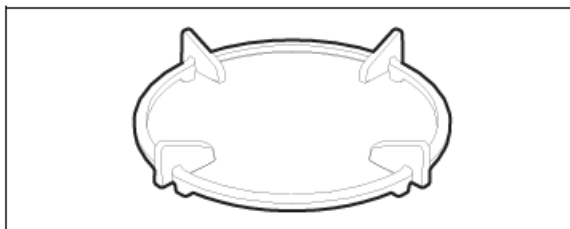
## Burner knobs

For lighting and adjusting the hob burners. Press and turn the knobs anti-clockwise  to light the relative burners. Turn the knobs to the zone between the maximum  and minimum  settings to adjust the flame. Return the knobs to the  position to turn off the burners.

## Accessories

- Not all accessories are available on some models.
- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.
- Original supplied and optional accessories can be requested from Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

## Wok support



## USE

### Precautions

**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 to ventilate the room.
- Call customer assistance services or your gas supplier.

### Malfunctions

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

- 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 cocks.

## Preliminary operations

- Remove any protective film from the outside or inside of the appliance, including any accessories (if present).
- Remove any labels (apart from the technical data plate).

### Practical tips for using the hob

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 a boil, turn down the flame far enough to ensure that the liquid does not boil over.

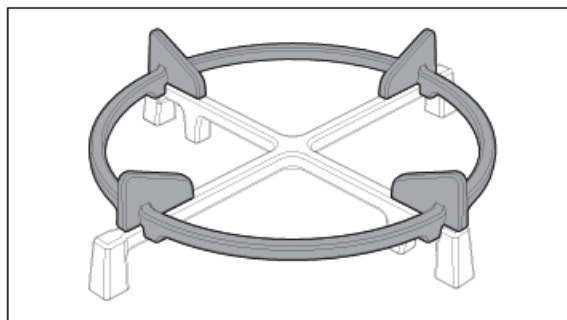
### Usable cookware diameters

Burner	Pan diameter
AUX	7 - 18 cm
SR	10 - 24 cm
R - RR	20 - 26 cm
UR - UR2	20 - 26 cm

### Using the accessories

#### Trivet

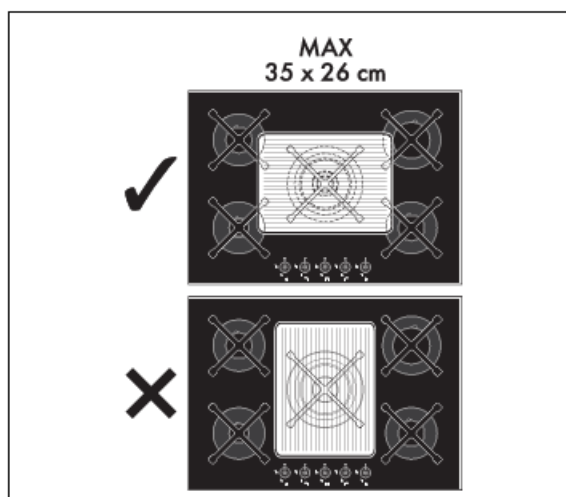
The trivets and reduction pan supports must be placed on the hob pan supports. Make sure they are placed properly.



### Instructions for using griddles

A few precautions are necessary if you wish to use a griddle:

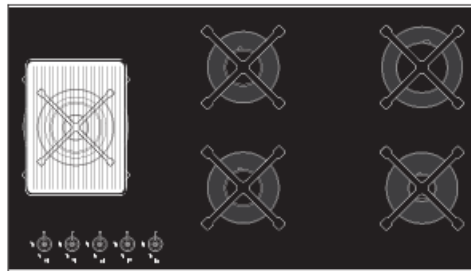
- On 60 cm models, the dimensions of the griddles should be such that they do not extend beyond the edge of the hob and that they are not close to the knobs if they are placed on a single burner.
- On 70 cm models, the maximum size of the griddle should be approximately 35 x 26 cm and it should only be placed horizontally on the UR2 burner.



- On 90 cm models, only place the griddle vertically on the UR2 burner. On 90 cm models, only place the griddle



vertically on the UR2 burner.

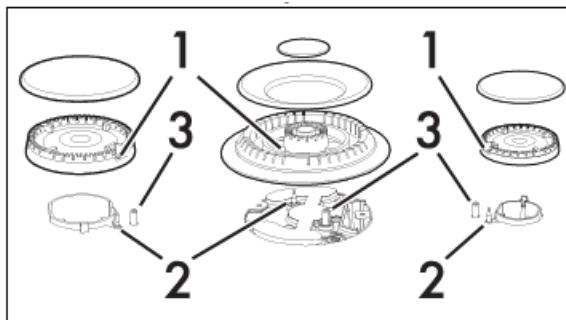


- The griddles can be pre-heated and left empty for a maximum of 5 minutes. Place the food on the griddle. Cook the food without using the griddle for more than 40 minutes.
- If you use a griddle made from refractory material (cast iron, steatite, or terracotta) use it for a maximum of 20 minutes and reduce the burner power to a minimum if cooking for a long time.
- Make sure that the burner flame does not extend beyond the edge of the griddle.
- Keep a minimum distance of 150 mm and 50 mm from the edge of the griddle and the side and rear walls respectively (see “Section cut from the worktop”).
- Do not place the griddle over more than one burner at the same time.

### Using the hob

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner ignites. If the burner does not light in the first 15 seconds, turn the knob and wait 60 seconds 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.

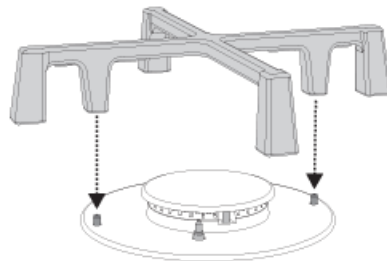
### Correct positioning of the flame-spreader crowns and burner caps



Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps. Make sure that the holes 1 in the flame-spreader crowns are aligned with the igniters 3 and thermocouples 2. Also, ensure that the flame-spreader crowns are correctly engaged in the burner holes.

### Correct positioning of the pan supports

Under the pan supports there are silicone rests with a hole that must be entered onto the matching fixing pins on the surface.



Make sure that the pan supports are simplified on their respective burners, without forcing them to be raised or tilted. If they are, repeat the positioning procedure. If you find that a pan is particularly unstable, make sure that the grids have not been positioned incorrectly.

## CLEANING AND MAINTENANCE

### Cleaning the hob

#### Cooking hob pan support grids

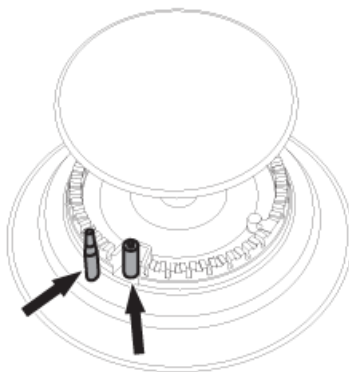
Remove the pan support grids and clean them in lukewarm water and non-abrasive detergent. Make sure to remove any encrustations. Dry them thoroughly and return them to the hob.

#### Flame-spreader crown and burner caps

For easier cleaning, the flame-spreader crowns and the burner caps can be removed. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustation, then wait until they are perfectly dry. Replace flame spreader der crowns, making sure that they are correctly positioned in their housings with their respective burner caps.

#### Igniters and thermocouples

For correct operation, the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.



### Cleaning the hob

#### Cleaning the surfaces

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

#### Ordinary daily cleaning

Always and only use 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 microfibre cloth.

#### Weekly cleaning

Clean and maintain the hob once a week using an ordinary glass cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, w water-repellenmembrane thath also resists dirt. All marks stay on the membrane and can therefore be removed easily. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it might undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

**Food stains or residues** Light-colored marks from pans with aluminum bases can be easily cleaned off with a cloth moistened in vinegar. Remove any burnt-on residues after cooking; then rinse with water and dry thoroughly with a clean cloth. Colour changes do not affect the operation and stability of the glass. These are not alterations to the material of the hob but just residues that have not been removed and have then carbonized. Shiny surfaces can form due to the use of inappropriate cleaning products. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Using harsh detergents can wear away the decoration on the hob over time and contribute to the formation of stains.

#### **What to do if...**

The hob does not work:

- Make sure that the hob is connected and that the main switch is turned on.
- Make sure that there is no power failure.
- Make sure that the fuse has not blown. In this case, replace the fuse.
- Make sure that the circuit breaker of the residential electrical system has not tripped. In this case, reset the circuit breaker. The cooking results are unsatisfactory:
- Make sure that the hob is properly ventilated and that the air inlets are unobstructed. The hob smokes:
- Let the hob cool down and clean it once cooking is complete.
- Make sure that the food has not spilled out of the pan and use a larger cooking vessel, if needed. The fuses blow or the circuit breaker of the residential electrical system trips repeatedly.
- Call Technical Support or an electrician. There are cracks or fissures in the hob:
- Turn off the appliance immediately, disconnect the power supply, and contact Technical Support.

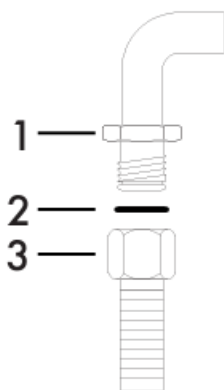
## **INSTALLATION**

### **Gas connection**

Connection to the gas mains can be made using a continuous wall steel hose in compliance with the guidelines established by the standards in force. To use other types of gas, see the chapter "Adaptation to different types of gas". The appliance's gas connector has a 1/2" external thread (ISO 228-1).

### **Connection with a steel hose**

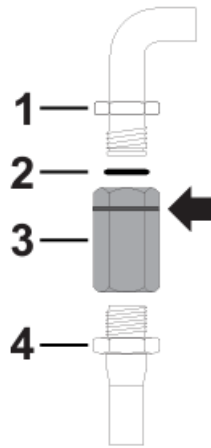
Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.



Carefully screw the connector 3 to the gas connector 1 of the appliance, placing the seal 2 between them.

### **Connection with a steel hose with bayonet fitting**

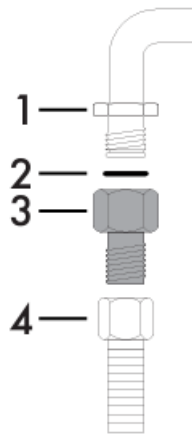
Carry out the connection to the gas mains using a steel hose with bayonet fitting compliant with B.S. 669.



Apply insulating material to the thread of the gas hose connector 4 and screw the adapter 3 onto it. Screw the assembly onto the movable connector 1 of the appliance, inserting the seal provided 2 between them.

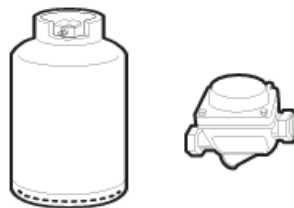
### Connection with a steel hose with conical fitting

Make the connection to the gas mains using a continuous wall steel hose whose specifications comply with the applicable standard.



Carefully screw the hose connector 3 to the appliance's gas connector 1 ( $\frac{1}{2}$ " thread ISO 228-1), placing the seal 2, provided, between them. Apply insulating material to the thread of connector 3 and then screw the steel hose 4 onto the connector 3.

### Connection to LPG



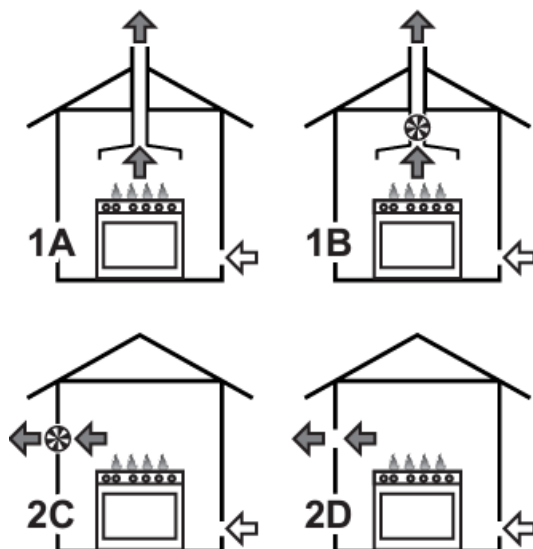
Use a pressure regulator and make the connection on the gas cylinder following the guidelines set out in the standards in force. The supply pressure must comply with the values indicated in the "Burner and nozzle characteristics table".

### Room ventilation

The appliance should be installed in rooms that have a permanent air supply by the standards in force. The room where the appliance is installed must have enough airflow for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grilles, must be the right size to comply with current regulations and positioned so that no part of them is obstructed, not even partially. The room must be kept adequately ventilated to eliminate the heat and humidity produced by cooking: In particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.

### Extraction of the combustion products

The combustion products may be extracted using hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and clearances indicated by the applicable standards. When the job is complete, the installer must issue a certificate of conformity.



- 1 Extraction using a hood
- 2 Extraction without a hood
- An Extraction with a single natural draught chimney
- B Extraction with a single chimney with an extractor fan
- C Extraction directly outdoors with wall- or window-mounted extractor fan
- D Extraction directly outdoors through wall

•  Air

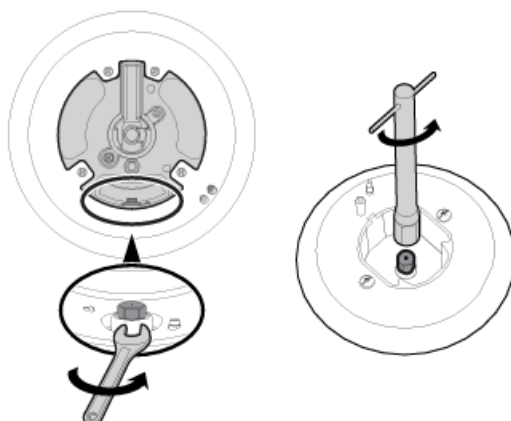
•  Combustion products

•  Extractor fan

### Adaptation to different types of gas

In case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas cocks.

### Replacing nozzles



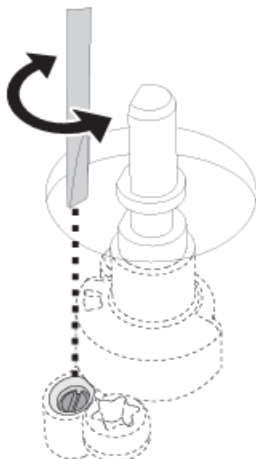
1. Remove the pan supports, burner caps, and flame-spreader crowns to access the burner cups.
2. Replace the nozzles using a 7-mm wrench according to the type of gas to be used (see the “Burner and nozzle

characteristics table”).

3. Replace the burners in their respective housings.

### Adjusting the minimum setting for natural or town gas

1. Light the burner and turn it to the minimum position.
2. Remove the gas tap knob and turn the adjustment screw next to the gas cock spindle (depending on the model) until the correct minimum flame is achieved.



3. Refit the knob and verify that the burner flame is stable.
4. Turn the knob rapidly from the maximum to the minimum setting: The flame should not go out.
5. Repeat the operation on all the gas taps.

### Adjusting the minimum setting for LPG

Tighten the screw located at the side of the cock spindle clockwise all the way.

### Lubricating the gas cocks

Over time the gas cocks may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease.

### GasTypes and Countries

Gas types		IT	GB IE	FR BE	ES	PT	RU	SE DK	FI NO	PL	HU
<b>1 Natural Gas G20</b>											
G20	20 mbar	•	•		•	•	•	•	•	•	
G20/25	20/25 mbar			•							
<b>2 Natural Gas G20</b>											
G20	25 mbar										•
<b>3 Natural Gas G25.1</b>											
G25.1	25 mbar										•
<b>4 Natural Gas G2.350</b>											
G2.350	13 mbar									•	
<b>5 LPG G30/31</b>											
G30/31	28-30/37 mbar	•	•	•	•	•	•				
G30/31	30/30 mbar							•	•		•
<b>6 LPG G30/31</b>											
G30/31	37 mbar									•	
<b>7 Town Gas G110</b>											
G110	8 mbar	•						•			

It is possible to identify the available gas types based on the country the appliance is to be installed. Refer to the heading number to identify the correct values in the “Burner and nozzle characteristics tables”.

### Burner and nozzle characteristics table (60 cm models)

<b>1</b>	<b>Natural Gas G20 - 20 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.0	1.8	3.6
	Nozzle diameter (1/100 mm)	72	97	140
	Pre-chamber (printed on nozzle)	(X)	(Z)	(H3)
	Reduced flow rate (W)	400	500	1400
<b>2</b>	<b>Natural Gas G20 - 25 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.1	1.8	3.6
	Nozzle diameter (1/100 mm)	72	94	135
	Pre-chamber (printed on nozzle)	(X)	(Z)	(H3)
	Reduced flow rate (W)	400	500	1400
<b>3</b>	<b>Natural Gas G25.1 - 25 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.1	1.8	3.6
	Nozzle diameter (1/100 mm)	77	100	142
	Pre-chamber (printed on nozzle)	(F1)	(Y)	(F3)
	Reduced flow rate (W)	400	500	1400
<b>4</b>	<b>Natural Gas G2.350 - 13 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.1	1.8	3.6
	Nozzle diameter (1/100 mm)	94	120	190
	Pre-chamber (printed on nozzle)	(Y)	(Y)	(H1)
	Reduced flow rate (W)	400	500	1800
<b>5</b>	<b>LPG G30/31 - 30/37 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.0	1.7	3.6
	Nozzle diameter (1/100 mm)	50	65	96
	Pre-chamber (printed on nozzle)	-	-	(S4)
	Reduced flow rate (W)	400	500	1600
	Rated flow rate G30 (g/h)	73	124	265
	Rated flow rate G31 (g/h)	71	121	257
<b>6</b>	<b>LPG G30/31 - 37 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.1	1.8	3.5
	Nozzle diameter (1/100 mm)	50	65	80
	Pre-chamber (printed on nozzle)	-	-	(F4)
	Reduced flow rate (W)	450	550	1800
	Rated flow rate G30 (g/h)	80	131	254
	Rated flow rate G31 (g/h)	79	129	250
<b>7</b>	<b>Town gas G110 - 8 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.0	1.7	3.5
	Nozzle diameter (1/100 mm)	145	185	270
	Pre-chamber (printed on nozzle)	/8	/2	-6
	Reduced flow rate (W)	400	500	1400

The nozzles not provided are available at Authorised Service Centres.

### Burner and nozzle characteristics table (70-90 cm models)

<b>1</b>	<b>Natural Gas G20 - 20 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>RR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.0	1.8	2.6	4.0
	Nozzle diameter (1/100 mm)	72	97	108	150
	Pre-chamber (printed on nozzle)	(X)	(Z)	(Y)	(H3)
	Reduced flow rate (W)	400	500	800	1800
<b>2</b>	<b>Natural Gas G20 - 25 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>RR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.0	1.8	2.6	4.0
	Nozzle diameter (1/100 mm)	72	94	105	145
	Pre-chamber (printed on nozzle)	(X)	(Z)	(Y)	(F3)
	Reduced flow rate (W)	400	500	750	1400
<b>3</b>	<b>Natural Gas G25.1 - 25 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>RR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.1	1.8	2.6	3.9
	Nozzle diameter (1/100 mm)	77	100	124	148
	Pre-chamber (printed on nozzle)	(F1)	(Y)	(F3)	(F3)
	Reduced flow rate (W)	400	500	800	1400
<b>4</b>	<b>Natural Gas G2.350 - 13 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>RR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.0	1.8	2.5	3.9
	Nozzle diameter (1/100 mm)	94	120	152	200
	Pre-chamber (printed on nozzle)	(Y)	(Y)	(F3)	(H1)
	Reduced flow rate (W)	400	500	800	1400
<b>5</b>	<b>LPG G30/31 - 30/37 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>RR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.0	1.7	2.6	3.8
	Nozzle diameter (1/100 mm)	50	65	81	98
	Pre-chamber (printed on nozzle)	-	-	-	(S4)
	Reduced flow rate (W)	400	500	800	1600
	Rated flow rate G30 (g/h)	73	124	189	276
	Rated flow rate G31 (g/h)	71	121	186	271
<b>6</b>	<b>LPG G30/31 - 37 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>RR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.1	1.8	2.5	4.0
	Nozzle diameter (1/100 mm)	50	65	74	96
	Pre-chamber (printed on nozzle)	-	-	(Z)	(S4)
	Reduced flow rate (W)	450	550	900	1800
	Rated flow rate G30 (g/h)	80	131	182	291
	Rated flow rate G31 (g/h)	79	129	179	286
<b>7</b>	<b>Town gas G110 - 8 mbar</b>	<b>AUX</b>	<b>SR</b>	<b>RR</b>	<b>UR2</b>
	Rated heating capacity (kW)	1.0	1.7	2.5	3.5
	Nozzle diameter (1/100 mm)	145	185	240	340
	Pre-chamber (printed on nozzle)	/8	/2	/3	0190
	Reduced flow rate (W)	400	500	800	1400

The nozzles not provided are available at Authorised Service Centres.

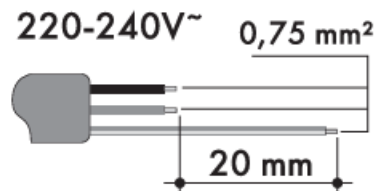
## Electrical connection

### General information

Check the main characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number, and brand name is visibly positioned on the appliance. Do not remove this plate for any reason. The appliance must be connected to the ground using a wire that is at least 20mm longer than the other wires. The appliance can work in the following modes:

- 220-240 V 1N~





### Fixed connection

Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection in category III overvoltage conditions, under installation regulations.

### For the Australian/New Zealand market:

The circuit breaker incorporated in the fixed connection must comply with AS/NZS 3000.

### Connection with plug and socket

Make sure that the plug and socket are of the same type. Avoid using adapters, gang sockets, or shunts as these could cause overheating and a risk of burns.

### Section cut from the countertop

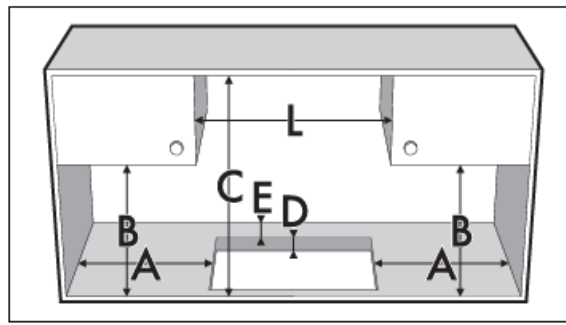
### Safety instructions for positioning and installation

- Installation can be carried out on various materials such as masonry, metal, solidwood, or plastic laminated wood as long as they are heat resistant ( $>90^{\circ}\text{C}$ ).
- Veneers, adhesive, or plastic coatings on adjacent furniture should be temperature resistant ( $>90^{\circ}\text{C}$ ), otherwise, they might warp over time.
- If the piece of furniture does not have the required recess opening, either it will have to be cut or masonry work carried out by a competent technician.
- The minimum clearance between the exhaust hoods and the cooking surface must be at least the distance indicated in the exhaust hood installation instructions.
- The minimum clearances must also be respected for the edges of the hob on the back as indicated in the assembly instructions.
- If the appliance is to be installed above an oven, the oven must be fitted with a cooling fan.

### Appliance overall dimensions (mm)

	L
Models A 60 cm	600
Models B 72 cm	720
Models C 90 cm	900

### Built-in cabinet dimensions (mm)

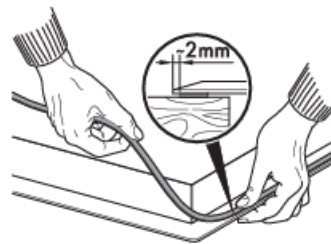


A	min. 200 mm
B	min. 460 mm
C	min. 600 mm
D	20 mm
E	min. 50 mm

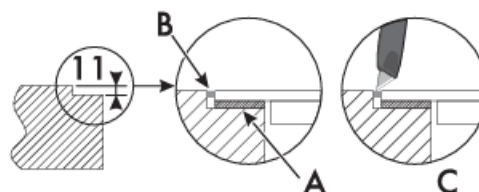
The maximum height from the upper part of the pan support about the surface that supports the appliance is 47 mm.

### Hob seal

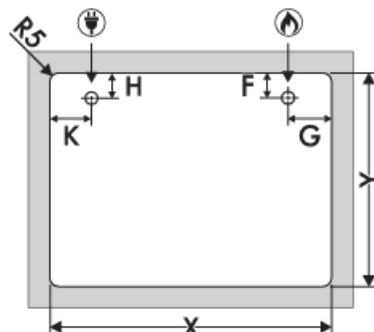
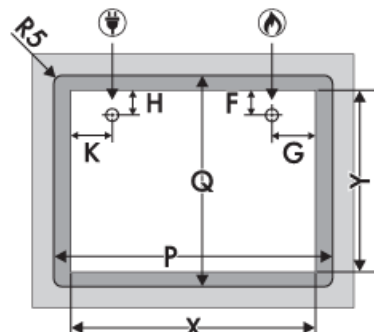


To prevent leakage of liquid between the frame of the hob and the countertop, place the adhesive seal provided along the entire outer edge of the hob before assembly.



In the case of flush mounting, after placing the adhesive seal (A) on the glass surface and after positioning and securing the hob, fill the edges with insulating silicone (B) and wipe off any excess. If for any reason the hob needs to be removed, cut the silicone using a cutter before attempting to remove it (C).



### Semi-flush and flush mounting (mm)\*

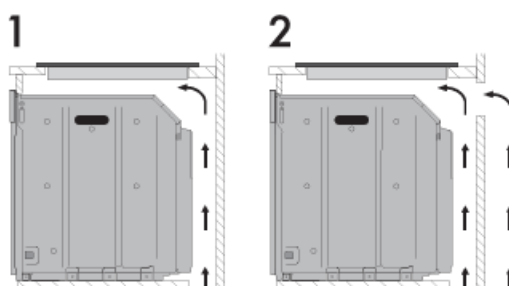
								
	P	Q	X	Y	F	G	K	H
Mod. A 60 cm	603	513	560 - 564	482 - 486	36	65	130	40
Mod. B 72 cm	723	513	560 - 564	482 - 486	39	285	191	41
Mod. C 90 cm	903	513	844 - 848	482 - 486	42	63	322	41
	Electrical connection							
	Gas connection							

The image on the left shows the semi-flush opening, while the one on the right shows the flush opening. Models C 90 cm can only be installed semi-flush.

## Mounting

### Over built-in oven unit

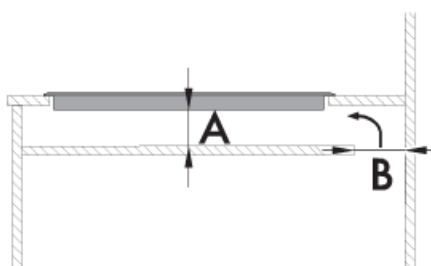
The clearance between the hob and the kitchen units or other built-in appliances must be enough to ensure sufficient ventilation and air discharge. If installed above an oven, a space must be left between the bottom of the hob and the top of the appliance installed below.



1. Opens on bottom
2. Opens on the bottom and back

### On an empty kitchen

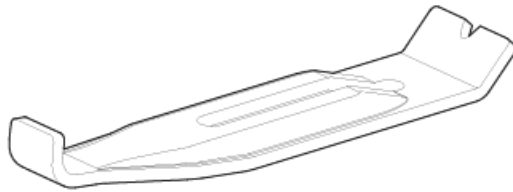
If there are other pieces of furniture under the hob, a double-layer wooden base must be installed at least 20 mm from the bottom of the hob to avoid any accidental contact. It must only be possible to remove the double-layer base using suitable equipment.



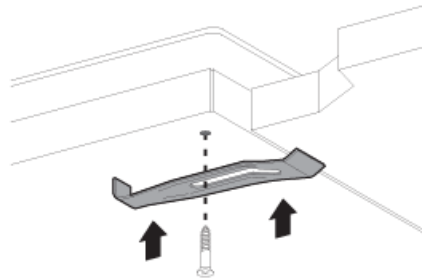
- A min. 20 mm – max. 50 mm
- B min. 150 mm

### Fixing to the built-in cabinet

To ensure fixing to the built-in cabinet and optimum centering, the supplied fixing brackets must be screwed into the holes in the bottom casing.



Screw the fixing brackets into the dedicated holes to properly fasten the hob to the built-in structure.



### Instructions for the installer

- If you use a plug to connect to the power supply, the plug must be accessible after installation.
- Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- Do not try to unscrew or force the threaded elbow of the fitting. You may damage this part of the appliance, which may void the manufacturer's warranty.
- Use soap and water to check for gas leaks on all connections. DO NOT use naked flames to search for leaks.
- Turn on all the burners separately and then all together to make sure that the gas valve, burner, and ignition are working properly.
- Turn the burner knobs to the minimum position and check that the flame is stable for each burner and all the burners together.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.

### FAQs

#### What should I do if I encounter a problem with the appliance?

If you encounter any issues with the appliance, refer to section 28 for troubleshooting tips. If problems persist, contact customer support for assistance.

#### Where can I find more energy efficiency information?

For detailed energy efficiency information, refer to the separate document accompanying the product instructions or visit the product page on the manufacturer's website.

### Documents / Resources

[smeg PV364 Built In Hob](#) [pdf] Installation Guide  
PV364, PV395, PV364 Built In Hob, PV364, Built In Hob, Hob

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