



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SIM581B. You'll find the answers to all your questions on the SMEG SIM581B in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SIM581B
User guide SMEG SIM581B
Operating instructions SMEG SIM581B
Instructions for use SMEG SIM581B
Instruction manual SMEG SIM581B

Gebrauchsanweisung Instructions for use Mode d'emploi Gebruiksaanwijzing Istruzioni per l'uso	Brugsanvisning Bruksanvisning Käyttöohje Manual de utilização Instrucciones para el uso
--	--

Οδηγίες χρήσης Instrukcja użytkowania Használati utasítás Инструкция за употреба	Návod k použití Návod na použitie Instrucţiuni de utilizare Инструкції по експлуатації
---	---



[You're reading an excerpt. Click here to read official SMEG SIM581B user guide](http://yourpdfguides.com/dref/5738872)
<http://yourpdfguides.com/dref/5738872>

Manual abstract:

7 17 26 36 46 56 65 75 84 93 103 Bedienungsanleitung Instructions for use Mode d'emploi Gebruiksaanwijzing Instrucciones de uso Instruções de utilização Istruzioni per l'uso Bruksanvisning Brugervejledning Instrukcja obsługi Інструкції по використанню прибо́ром Seite Page Page Pagina Página Página Pagina Sidan Side Strona Cmp 9 18 27 37 47 57 66 76 85 94 105 □ □ A 52 mm 560 +2 mm 0 R = Min. 6,5 mm Max. 8 mm Min. 50 mm 580 mm 510 mm 0 490 +2 mm mm 553 mm 30 483 mm +1 0 583 +2 mm 0 560+2 0 R = 11,5 mm 490+2 mm 0 513 +2 mm 0 mm R = 11,5 mm 6 mm R = Min. 6,5 mm Max. 8 mm B 770 mm 52 mm 0 490 +2 750 +2 mm 0 R = Min. 6,5 mm Max. 8 mm Min. 50 mm 510 mm 30 mm mm +1 0 773 +2 mm Min. 50 mm 0 R = 11,5 mm 0 483 mm 742 mm 490+2 mm 0 0 513 +2 750+2 mm mm R = 11,5 mm 6 mm R = Min. 6,5 mm Max. 8 mm 3 Min. 10 cm Min. 5 mm Min. 3 cm Max.

6 cm Min. 5 mm 1 2 3 4 ENGLISH Installation Page 2 Instructions for use Page IMPORTANT SAFETY INSTRUCTIONS YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT This manual and the appliance itself provide important safety messages, to be read and always observed. This is the danger symbol, regarding safety, warning of potential risks to users and others. All safety messages will be preceded by the danger symbol and the following words: DANGER WARNING Indicates a hazardous situation which, if not avoided, will result in serious injury. Indicates a hazardous situation which, if not avoided, could cause serious injury.

All messages relevant to safety specify the potential risk to which they refer and indicate how to reduce the risk of injury, damage and electric shocks due to incorrect use of the appliance. Make sure to comply with the following: - Use protective gloves to perform all unpacking and installation operations. - The appliance must be disconnected from the power supply before carrying out any installation operation. - Installation and maintenance must be carried out by a specialised technician, in compliance with the manufacturer's instructions and the local safety regulations in force. @@- The appliance must be earthed. @@@@- Do not use multi-sockets or extension cords. - Do not pull the appliance's power cable. @@- The appliance is designed solely for domestic use for cooking food. No other use is permitted (e.g.

heating rooms). The Manufacturer declines any liability for inappropriate use or incorrect setting of the controls. - The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Very young (0-3 years) and young children (3-8 years) shall be kept away unless continuously supervised. - Children from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe appliance use and if they understand the hazards involved. Children shall not play with the appliance. @@- Do not touch the appliance heating elements during and after use. @@- Do not place flammable materials on or near the appliance. - Overheated oils and fats catch fire easily.

Pay attention when cooking food products rich in fat and oil. @@- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock (only for appliances with glass surface). - The appliance is not intended to be operated by means of an external timer or separate remote control system. - Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 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. Danger of fire: do not store items on the cooking surfaces. - Do not use steam cleaners. - Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

- After use, switch off the hob element by its control and do not rely on the pan detector (only for induction appliances). EN15 SAFEGUARDING THE ENVIRONMENT Disposal of packaging materials The packaging material is entirely recyclable and marked with the recycling symbol (). Do not dispose of the various packaging materials carelessly, but do so responsibly and in full compliance with local authority regulations governing waste disposal. Scrapping This appliance is marked in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). @@@@ • Only use flat-bottomed pots and pans. • If possible, keep pot lids on when cooking. @@@@ @@@@ Check dishes. - Never place hot pots or pans on the hob's control panel. This could result in damage. RECOMMENDED DIAMETERS OF POT BOTTOMS XL Ø 30 cm Ø 24 cm Ø 18 cm Ø 14 cm (Dual Zone) 30 cm Ø XL Ø 28 cm Ø 21 cm Ø 14.

5 cm 18 cm 14 cm (Dual zone) Ø 28 cm Ø L 17 cm Ø 14 cm 24 cm L 15 cm Ø 11 cm 21 cm M 18 cm S 14.5 cm IMPORTANT: for the diameter of pot bottoms on zones which can be used with the Auto-boiling function, see paragraph Auto-boiling Function. Max. Min. Ø 14 cm 39 cm Multizone 18 cm EN16 INSTALLATION After unpacking the hob, check that there has been no damage during transport. If in doubt, contact the dealer or After-sales Service. PREPARING THE HOUSING UNIT Install a separator panel under the hob. - The lower part of the product must not be accessible after installation. min 20 mm - If there is an oven beneath the hob, do not install the separator min 5 mm panel. For the distance between the underside of the appliance and the separator panel below, observe the dimensions given in the figure.

In order to ensure the correct operation of the product, do not obstruct the minimum required clearance between the hob and the top of the unit (min. 5 mm). Cut the worktop to fit before installing the hob and carefully remove any shavings or sawdust. If an oven is installed beneath the hob, make sure that it is equipped with a cooling system. To remove the hob from the worktop use a screw driver (not supplied) unlocking the springs from the bottom side of the appliance.

Do not install the hob above a dishwasher or washing machine, to prevent the electronic circuits from coming into contact with steam or moisture and being damaged as a result. WARNING - ••••• ELECTRICAL CONNECTION Disconnect the appliance from the mains power supply. The appliance must be installed by a qualified technician who is fully aware of current safety and installation regulations. @@@@ @@@@ This wire must be longer than the other wires. 1.

@@2. @@3. Secure the power cable with the cable clamp. 4. @@@@ @@@@ To unlock the control panel, press and hold the key for 3 seconds. @@@@ To switch off, press the same key until the hob switches off. @@@@ @@@@ @@@@ @@@@ Examples of good pot placement and bad pot placement : EN19 min.



[You're reading an excerpt. Click here to read official SMEG SIM581B user guide](http://yourpdfguides.com/dref/5738872)
<http://yourpdfguides.com/dref/5738872>

@@@ Press the key: "A" appears on the display and the indicator light turns on. During heating, an animation is displayed in the space next to the cooking zone. For correct operation of the Auto-boiling function, please observe the following Cooking Pot base diameter Maximum recommendations: zone for use of Autoamount of - use water only (at room temperature); diameter boiling function water in the pot i - do not add salt, other ingredients or condiments until the water reaches boiling point; do not change the power setting of the cooking zone or remove or move the pot; fill the pot to at least 1/3 full (min.

l litre) and never to the brim (see table on the right). Do not use a pressure cooker on the zone with the Auto-boiling function selected; Do not activate the Auto-boiling function if the zone is already hot (letter "H" visible on display). 18 cm 24 cm 28 cm 17-19 cm 23-25 cm 24-28 cm 5 litres 7 litres 7 litres For optimum results, observe the following advice: When the water comes to the boil, the hob emits an acoustic signal. This signal is sounded three times at regular intervals. After the second signal, a minute minder is automatically activated to keep track of boiling time. After the third signal, the hob automatically selects a lower power setting to keep the water simmering. @@@@ The quality of the pot used may have a bearing on Auto-boiling function performance. i Simmering After bringing to the boil, press the key and the hob will automatically set the correct power level to keep the pot simmering. "A" appears on the display: the indicator light lights up. To deactivate the function, simply press OFF on the slide touchscreen.

Melting This function maintains a permanently low temperature in the cooking zone. After positioning the pot/accessory on the food warm, for creaming risottos and for keeping serving dishes warm (with induction-suitable accessory) Support surface Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H") Function Description of function Automatically identifies a power level that is suitable for simmering long-cooking recipes. @@ Prevents food from boiling over (e.g. @@ Use this function after bringing the pot to the boil.

@@@ When the water reaches boiling point an acoustic signal is emitted, and any ingredients can be added (e.g. condiments, pasta, rice, vegetables, meat and fish to be boiled) but also homemade preserves or accessories to be sterilized. This function combines two cooking zones and allows you to exploit the combined surface area for large rectangular or oval shaped cooking receptacles or grilles. For grilling large quantities or pieces of food (fish, kebabs, vegetables like red chicory, steaks, German sausages).

For cooking recipes like rolled roast joints or whole fish, generally accompanied with a sauce or stock, using a casserole dish/fish kettle/pan Simmering Melting Auto-boiling Multizone EN22 COOKING TABLE Food categories Dishes or type of cooking Power level and cooking status First stage Heating the water Heating the water Heating the water Saut ing and roasting Heating the water Heating the oil Heating the accessory Heating the accessory Heating the accessory Browning the meat with oil (if with butter power level 6) Preheating the pan Browning with oil (if with butter power level 6) Browning with oil (if with butter power level 6) Preheating the pan Browning with oil (if with butter power level 6) Heating the oil or fat Heating the pan with butter or fat Heating the pan with butter or fat Heating the water Heating the pan with butter Browning with oil (if with butter power level 6) Browning with oil (if with butter power level 6) Preparing the base (melt butter and flour) Bring the milk to the boil Bring the milk to the boil Heat the milk Power Booster - 9 Booster - 9 Booster - 9 7-8 Booster - 9 9 7-8 7-8 7-8 7-8 7-8 7-8 7-8 7-8 8-9 6 6 Booster - 9 6 6-7 6-7 5-6 4-5 4-5 5-6 Second stage Cooking the pasta and maintaining the boil Cooking the pasta and maintaining the boil Cooking the pasta and maintaining the boil Cooking Boiling Frying Cooking Cooking Browning the food Cooking Grilling on both sides Cooking Cooking Cooking Cooking Frying Cooking Cooking Cooking Cooking Cooking Bring to a light boil Maintain a light boil Maintain a light boil Cooking Power 7-8 7-8 5-6 4-5 6-7 8-9 6-7 3-4 7-8 3-4 7-8 4-5 3-4 7-8 3-4 7-8 6-7 5-6 5-6 5-6 3-4 3-4 3-4 4-5 2-3 2-3 Fresh pasta Dry pasta Boiled rice Risotto Boiled Fried Vegetables, pulses Saut ed Stewed Light fried Roast Meat Grilled Browned Stewed Grilled Fish Stewed Fried Frittata Eggs Omelettes Soft/hard-boiled Pancakes Tomato Sauces Ragu B chamel Pastry cream Desserts, creams Puddings Rice in milk Pasta, rice EN23 DE GB SE FR DK NL PL ES RU PT AE 5019 600 00994 IT 08/12 .



[You're reading an excerpt. Click here to read official SMEG SIM581B user guide](http://yourpdfguides.com/dref/5738872)
<http://yourpdfguides.com/dref/5738872>