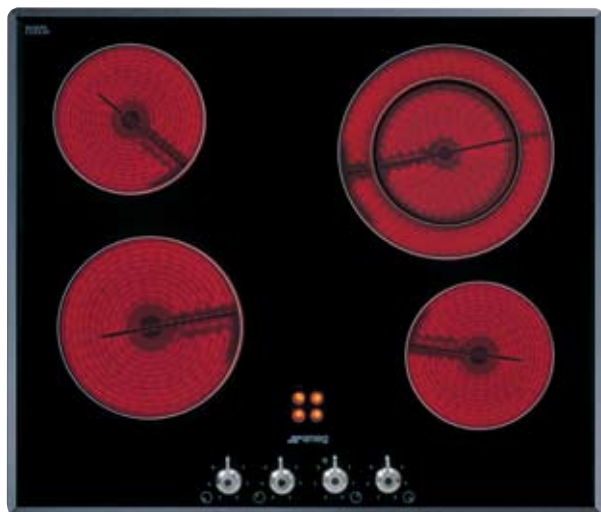


SA661X ceramic cooktop

ID240507
Code SA661X

four quick-light, high-speed 'series 8' ribbon elements, full heat seven seconds



Please note: Smeg ceramic cooktops are highly-efficient cooking surfaces. They are at their most efficient with flat-based cooking vessels. We recommend stainless steel exterior based vessels — that is, the surface of the vessel making contact with the ceramic surface be of stainless steel. This flat stainless steel surface will help preserve the unblemished look of the ceramic surface and help avoid scratching and permanent marking. High-quality cast-iron surfaces may also be suitable.

HIGH-SPEED COOKING

With visible high heat in three seconds and full heat obtained in only 7.12 seconds, economies are achieved by the time saving and the efficient fast use of energy.

SPACE-SAVING DESIGN

Two pairs of cooking zones are diagonally positioned for ergonomic access and maximum space efficiency. For instance, a large pot, frypan or flat-based wok would be perfectly positioned front-left on the 180mm diameter zone and well away from the controls. The space in between could be occupied by a smaller utensil on the 145mm diameter zone.

EXTENSION ZONE

Out of a compact 140mm diameter, 1100 watt heat zone (near right) at the click of the control knob a concentric expansion zone grows. This larger circular zone, now with a diameter of 210mm and an additional 1300 watts, is perfect for the placement of cooking utensils such as the larger boilers, saucepans and frypans.

EDGE WEIGHTING

Improving cooking efficiency means improving the rate of heat transference from the element to the cooking utensil. Most utensils are made with a slight bow in the centre so the greatest contact with the ceramic surface is actually around the perimeter of the utensil. Hence, Smeg's ribbon element configuration 'weights' heat towards the edge of the zone, providing the most efficient means of cooking.

MICROTHERMIC INSULATION

The ribbon element rests on a microtherm insulation bed which is moulded to a corrosive-resistant metal dish. The sides of this dish are further insulated by a bonded ceramic fibre wall. All this insulation ensures that the energy (heat) created is not dissipated or radiated outward and downward but vertically to the ceramic cooking zone. The ceramic glass outside the specified zone is safe to touch provided an oversized utensil has not externally transferred heat outside this zone.

FINISHES

black ceramic surface, bevelled edging, stainless steel Canali control knobs

SIZE

515mmD x 600mmW x 56mmH, suits 60cm cabinet, height excludes control knobs)

INSTALLATION

built-in one-piece hob

CAPACITY

rear right —
140/210mm diameter, 1100/2400 watt
rear left —
145mm diameter, 1200 watt
front right —
145mm diameter, 1200 watt
front left — 180mm diameter, 1800 watt

THERMOSTAT

four controls, infinitely variable

SAFETY

four residual heat indicators
power ON indicator
microtherm insulation

WARRANTY

two years parts and labour

THERMOSTAT CONTROL

Precise and sustainable temperature (thermostat) settings are possible via the infinitely-variable controls. The edge weighting and microtherm insulation have eliminated the widely-varying reheat power surges, ensuring very controllable, fast, efficient cooking, whether it be vigorous boiling and stir-frying, or the gentlest of simmering.

RESIDUAL HEAT SAFETY

Centre-front are four indication circles. These illuminate whenever one of the four respective cooking zones has a surface temperature at or above 60 degrees Celsius. This visually prominent area helps ensure safety in the vicinity of the cooktop.

INSTALLATION

With only a 53mm displacement into the benchtop, the cooktop allows for easy installation underbench of either oven, dishwasher, cupboard or drawers.

LOW MAINTENANCE

This longest of wearing cooktop surfaces is cleaned easily with wipe-over cream cleansers and a non-abrasive cloth. Ceramic glass conditioners are available. The control knobs are easily removable for improved cleaning access. The raised trim and gaskets around the control knob shafts should contain any accidental spills and boilovers within the hob area for easy sponging up, and protect the electrical componentry below the ceramic surface.

CANALI DESIGN

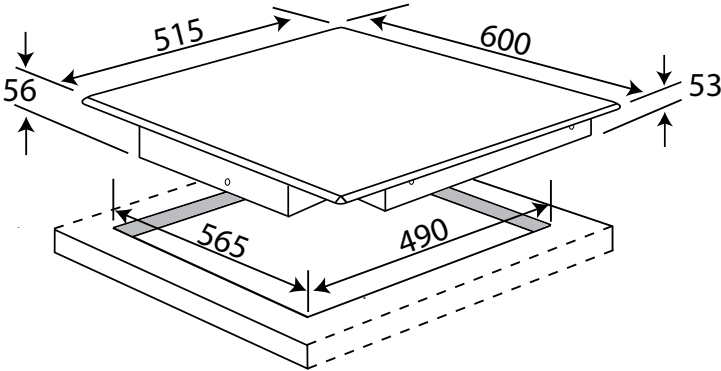
This cooktop fits within a large and comprehensive range of Smeg appliances with complementing aesthetics. The architectural detail Guido Canali makes possible the matching of appliances, including the dishwasher.

SA661X ceramic cooktop

ID240507
Code SA661X

four quick-light, high-speed 'series 8' ribbon elements, full heat seven seconds

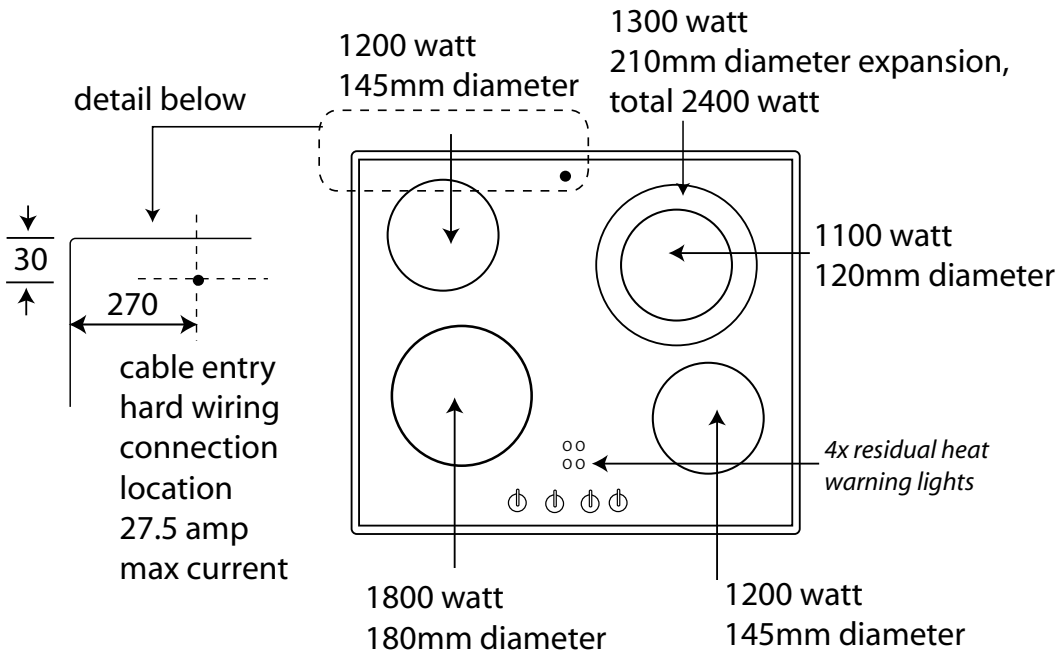
NOTE: these drawings are not to scale
— they are to assist only



NB: 3mm bevelled edge height

CUTOUT

height	56mm includes ceramic surface
width	600mm
depth	515mm
CUTOUT	
height	53mm
width	565mm
depth	490mm
packaged dimensions	120x625x575mm = 0.043m ³
net weight	9 kg
gross weight	10 kg
electricity supply	240 volt 50 Hz
electricity connection	hard-wired single phase
maximum current	27.5 amp
capacity	5 elements — 1 x 1800 watt, 180mm diameter 1 x 1300 watt, 210mm diameter expansion 1 x 1100 watt, 140mm diameter 2x 1200 watt, 145mm diameter each zone thermostatically controlled each zone of infinitely-variable heat settings
supplied	clips seal instructions for installation, operation and maintenance



WARNING: technical specifications and product sizes can be varied by the manufacturer, without notice. Cutouts for appliances should only be by physical product measurements. The above information is indicative only.