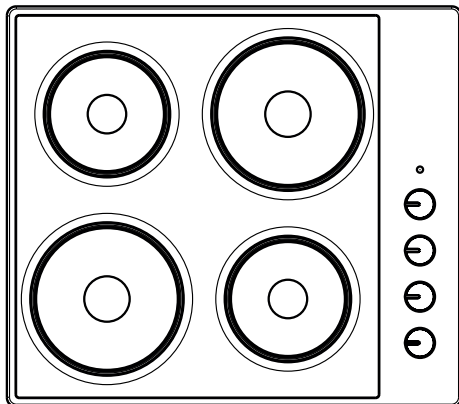


Amica

PEB4.1SR

AHE6000SS



INSTRUCTION MANUAL

ELECTRIC HOB

Dear User,

After reading this operator's manual you will be familiar with the operation of this electric hob, which is the result of technical progress in the construction of kitchen appliances.

The hob was designed by a team of research and development engineers using the latest technology and modern electronic equipment. The hob meets market requirements for reliability, functionality, ease of use and design of household appliances.

Before packing each hob is subjected to rigorous safety and operational testing in our research facilities.

Please carefully read this operator's manual before using the appliance for the first time.

Please follow all instructions and recommendations contained therein, as this will ensure proper operation and safe use of the appliance. Please keep this operator's manual in a safe place for future use.

Please follow all instructions and recommendations contained in the Operator's Manual in order to avoid an accident.

Important!

The appliance may only be operated when you have read and understood this manual thoroughly.

The appliance is designed solely for cooking. Any other use (eg heating) is incompatible with the appliance's intended purpose and can pose a risk to the user.

The manufacturer reserves the right to make changes that do not affect the fundamental operation of the appliance.

Certificate of compliance CE

The Manufacturer hereby declares that this product complies with the general requirements pursuant to the following European Directives:

- *The Low Voltage Directive 2014/35/EC,*
- *Electromagnetic Compatibility Directive 2014/30/EC,*
- *ErP Directive 2009/125/EC,*

*and therefore the product has been marked with the **CE** symbol and the **Declaration of Conformity** has been issued to the manufacturer and is available to the competent authorities regulating the market.*

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SAFETY INSTRUCTIONS

Warning: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Warning: 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.

Warning: Danger of fire: do not store items on the cooking surfaces.

NOTES ON SAFETY

The appliance is not intended to be operated by means of an external timer or separate remote-control system.

You should not use steam cleaning devices to clean the appliance.

Caution! The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

Warning! Use only hob guards designed by manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

- Do not allow children to approach the hob during its use due to the risk of spilling hot pots and getting burnt.
- Make sure that the cord does not touch any hot surfaces of the hob.
- Do not install the hob near the cooling equipment.
- When cooking in fat or oil do not leave the appliance unattended.
- - these substances can cause a fire.
- Defective hob can be used only after it has been repaired by a qualified professional.
- Improper repairs and adjustments are prohibited because they can affect the safety of using the hob.
- Do not allow small children and persons who are not familiar with this operator's manual to operate the hob.
- In the event of any technical failure, disconnect the hob from the mains (as described above), then call customer service.

SAVING ENERGY



Using the energy in a responsible manner not only saves money, but also helps protect the environment. Tips on saving energy:

- **Use the correct cookware**
Cookware with flat and a thick base can save up to 1/3 of electricity. Remember to cover cookware with the lid, otherwise electricity consumption can increase as much as four times!
- **Match cookware to the size of the cooking zone.**
Cookware base should never be smaller or larger than cooking zone.

- **Always keep the cooking zones and cookware bases clean.**

Dirt prevents proper heat transfer. Often burnt stains can be removed only with agents harmful to the environment.

- **Avoiding unnecessary lifting the lid to peek into the pot.**
- **Turn off the appliance in time and use the residual heat.**

For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This can save up to 20% of electricity.

- **Do not install the hob in the immediate vicinity of refrigerator / freezer.**
The electricity consumption is then unnecessarily increased.

UNPACKING



The appliance was packed to protect it from damage during transport. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Important! Packaging materials (bags, polyethylene, polystyrene, etc.) should be kept away from children during unpacking.

DISPOSAL



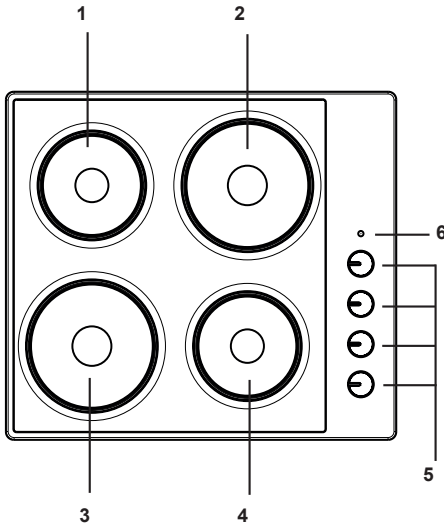
Used appliance cannot be disposed together with other household waste. The user is obliged to hand it over to waste collection centre collecting used electrical and electronic goods. It is indicated by the symbol on the product itself, or on the Operator's Manual or packaging.

The materials used in making of this appliance can be reused, as indicated. By reusing or recycling the materials or parts, you will be playing an important part in protecting our environment.

Information about the relevant disposal points for worn-out electrical goods is available from your local authorities.

DESCRIPTION OF THE APPLIANCE

Electric hob



1,2,3,4 – cooking zones
5 - knobs
6 - pilot light

Specification:

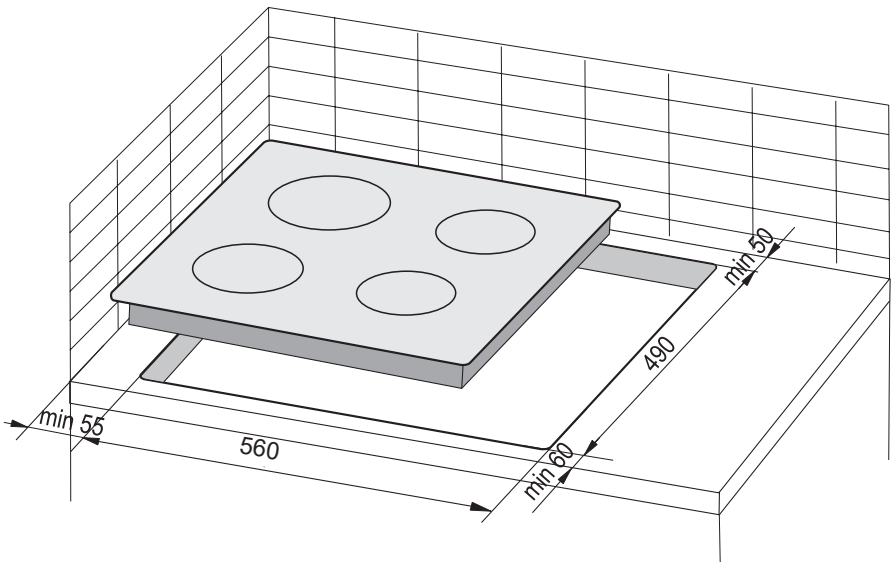
- rated voltage ~230V, 50 Hz
- 1 - cooking zones - normal Ø 180 – 1500 W
- fast cooking zones Ø 145 – 1000 W
- overall dimensions Ø145 – 1500 W or Ø180 – 2000 W
- weight 590 x 520 x 56
- 9,4 kg

INSTALLATION INSTRUCTIONS

Making the worktop recess

- Worktop thickness should be 28 - 40 mm, while its width at least 600 mm. The worktop must be flat and level. Edge of the worktop near the wall must be sealed to prevent ingress of water or other liquids.
- There should be sufficient spacing around the opening, in particular, at least 50 mm distance to the wall and 60 mm distance to the front edge of worktop.
- The distance between the edge of the opening and the side wall of the furniture should be at least 55 mm.
- Worktop must be made of materials, including veneer and adhesives, resistant to a temperature of 100°C. Otherwise, veneer could come off or surface of the worktop become deformed.
- Edge of the opening should be sealed with suitable materials to prevent ingress of water.
- Worktop opening must cut to dimensions as shown on figure 1.
- Ensure minimum clearance of 25 mm below the hob to allow proper air circulation and prevent overheating.

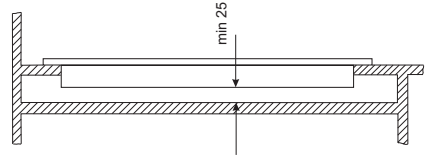
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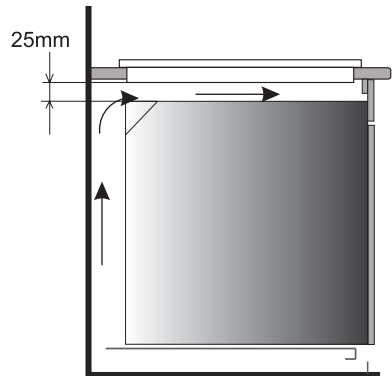
INSTALLATION

Note. When installing the hob in the kitchen worktop, install a partition panel, as shown on the picture. If the hob is to be installed above a built-in oven, installation of the partition panel is not required.

If the hob was installed in the kitchen worktop above the drawer, the bottom cover of the hob must be covered with a wooden panel or protective board for ceramic hobs.



Installing hob in kitchen cabinet worktop.



Installing hob in kitchen cabinet worktop above oven.



Do not install the hob above the oven without ventilation.

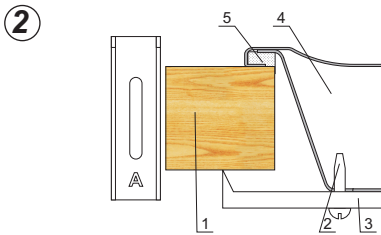


Route electrical lead so that it does not touch the lower guard.

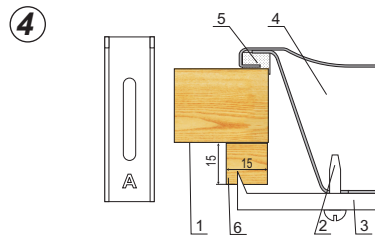
INSTALLATION

Installation of the hob in a furniture worktop

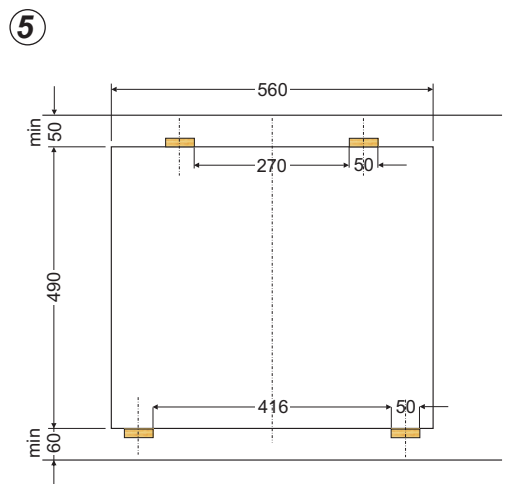
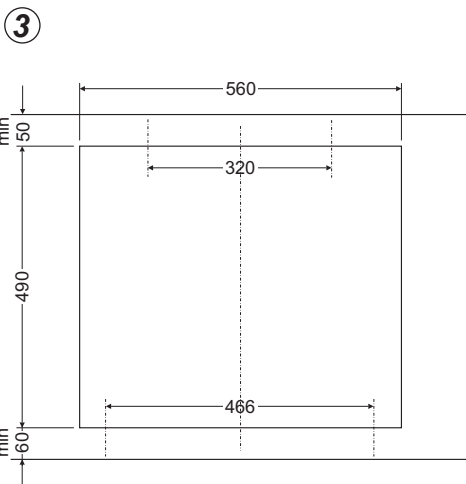
- Use four “A” brackets for 38 mm thick worktops. Fit the hob into worktop opening as shown on figure 2 and 3. To properly secure hob in 28 mm thick worktop, use four 15x15x50 mm wooden blocks in addition to “A” brackets. Fit the hob into worktop opening as shown on figure 4 and 5.
- Check if adhesive seal is properly applied to the hob’s flange.
- Loosely attach fixing brackets to the bottom of the hob
- Remove dust from the worktop, insert hob into the opening and press in firmly,
- Position fixing brackets perpendicularly to the hob’s edge and tighten firmly.



1. worktop
2. screw
3. fixing bracket
4. hob
5. seal



1. worktop
2. screw
3. fixing bracket
4. hob
5. seal
6. wooden block



INSTALLATION

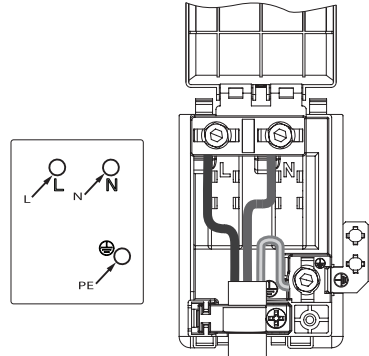
Electrical connection

Warning: This appliance must be earthed.

The appliance must be installed by a competent electrician using a double pole control unit of 32 ampere minimum capacity with 3 mm minimum contact separation at all poles.


We recommend that the appliance is connected by a qualified electrician who is member of the N.C.E.I.C. and who will comply with the I.E.E. and local regulation.

- Access to the main terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
- Connection should be made with 4 mm² twin and earth cable.
- First strip the wires, then push the cable through the cable clamp in the terminal block cover.
- Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
- Ensure the cable exits through the cable grip clamping on the outer sheath of the cable and fix in place by tightening the fixing screw.
- Ensure all screws are adequately tightened. Do not over tighten as you may risk damaging the screw threads.
- Close the terminal box, ensuring that the cover is engaged on the locking tabs.
- The supply cable must be positioned away from any hot parts of the rear of the appliance. If this cannot be done then another method of protecting the supply cable from the hot parts must be used i.e. Heat resistant sleeving or high temperature cables.



230V 1N~

L - Live (Red or Brown)
N - Neutral (Black or Blue)
PE - Earth (Green/Yellow or sleeving)

Grounding lead must be connected to screw with  symbol.

The power supply cable must have these minimum requirements:

- Type: HO5VV-F (PVC insulated and sheathed flexible cable)
- 3 cores x 4 mm² .

OPERATION

Switch on the appliance:

By turning the correct knob (5) activate the selected cooking zone (1, 2, 3, 4). Pilot light (6) will come on. You can now set the heat setting by turning the knob in the desired position. The heating elements are controlled by knobs allowing you to set the appropriate heat setting. The system uses the power effectively according to your needs, without causing a loss.

Before using the appliance for the first time

Before first use, heat up the cooking zones for 4 minutes without cookware.



Switch on the ventilation in the room or open a window, as the appliance could emit an unpleasant smell during first use.

Operating cooking zones. How to save energy?



Fig. 4



A



B



C

Fig. 5

Using cookware of correct size saves energy. Bases of cookware of correct size should be thick and have roughly the same diameter as the cooking zone to achieve optimum heat transfer. (Fig. 4).

How is energy lost?

Fig. 5A The pot is too small for the selected cooking zone.

Fig. 5B The pot base is not flat (it is convex).

Fig. 5C The lid is not properly aligned.

OPERATION

Please kindly note the following:

- do not operate a cooking zone without cookware,
- use only the cookware with clean and dry base,
- never cook food in plastic cookware,
- do not put plastic items (spoons, forks, etc.) on a hot cooking zone
- always use cookware with a lid, and make sure that lid does not protrude outside the pot's rim and condensation does not leak on the hob,
- protect cooking zones against corrosion,
- turn off the cooking zones 5 - 10 minutes before removing cookware.

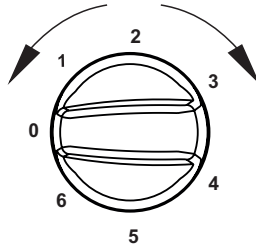


Fig.6

Symbols on the knobs correspond to cooking zones which they control.
The cooking zone is off if:

- "0" on the knob is aligned with the vertical line marked on the control panel.
- marking on the knob is aligned with „0" on the control panel.

The heat setting can be adjusted by turning the knob left or right. When cooking zone operates, a pilot light is on.

OPERATION

Knob setting	Examples of cooking application
6	rapid heating, cooking, frying
5	frying meat and fish
4	simmering or frying
3	cooking soups and large quantity of food
2	cooking potatoes
1	stewing vegetables
0	off



Remarks on the use of cooking zones

Depending on the type, the hob may be fitted with standard or fast cooking zones.

Cooking and frying on the standard and fast cooking zones

Fast cooking zone has greater power than standard cooking zone. For easy distinction it is marked with a red ring. The ring could gradually burn out.

Cooking

Set the knob to position 6 at the beginning of the cooking, then to maintain the boil set it to position 2. Heat setting can be changed as required (see table).

Frying

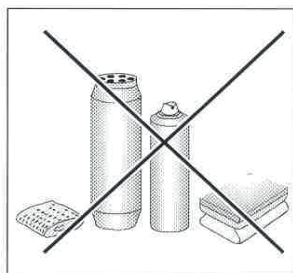
Set the knob to position 3 to heat up the fat, then to add the meat and reduce the setting to position 4. Heat setting can be changed as required (see table).

CLEANING AND MAINTENANCE

Proper routine maintenance and cleaning of the appliance can significantly extend its trouble-free operation.



Before cleaning, turn off the hob (all knobs set to „0“) and wait until it cools down. Wipe with a soft cloth and a small amount of detergent. Never use abrasive or caustic cleaning agents.



Cooking zones

- Contamination (ie, burnt food residue) should be removed from the cooking zone surface using a soft cloth (never wash or scrub the black surface of the cooking zones). Cleaned the decorative stainless steel rings with a detergent or mildly abrasive cleaner, then wipe dry.

Regularly rub the cooking zone surface with white mineral oil or silicone. Do not use animal or vegetable fats, butter, lard, oil, etc.

Hob surface

- Enamel surface of the hob should be cleaned with warm water and detergent. Remove larger stains with mild abrasive cleaner.

Daily maintenance

In addition to daily maintenance, do the following to keep the appliance clean:

- regularly inspect the appliance to make sure that all controls operate properly. After the warranty period has expired return the appliance for inspection by Customer Service at least once every two years.
- correct any defects;
- take good care of the appliance.

PRODUCT INFORMATION

Product information given in accordance with Commission Regulation (EU) No 66/2014 supplementing Directive of the European Parliament and Council Directive 2009/125/EC with regard to eco-design requirements for household ovens, hobs and range hoods

Household gas hobs

R1			AHE6000SS
R2	Model identifier	PEB4.1SR	
R3		21338	
S		Hob type (electric / gas / gas-electric)	
T	Number of cooking zones		4
U	Heating technique (induction cooking zones or heating areas, radiant heating zones, solid hobs)		V / O / O
V1	Usable surface diameter for electric cooking zone rounded to 5 mm [Ø cm] / Length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm (L x W [cm])	FL	Ø 18,0
V2		RL	Ø 14,5
V3		RR	Ø 18,0
V4		FR	Ø 14,5
W1	Energy consumption for each cooking zone per kg, EC electric cooking [Wh/kg]	FL	194,5
W2		RL	194,5
W3		RR	194,5
W4		FR	194,5

In order to determine compliance with the eco-design requirements, the measurement methods and calculations of the following standards were applied:

EN 60350-1
 EN 60350-2
 EN 15181
 EN 30-2-1
