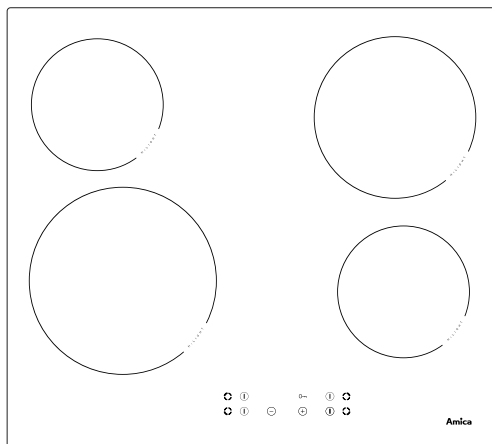


# Amica

PBP4VQ247FN

ACH6420FR



## INSTRUCTION MANUAL

### CERAMIC HOB

**DEAR CUSTOMER,**

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*Your hob combines exceptional ease of use with excellent effectiveness. Once you have read the instructions, operating your hob will not be a problem.*

*Before being packed and leaving the factory, the safety and functions of this hob were carefully tested.*

*We ask you to read the User Manual carefully before switching on the appliance. Following the directions in this manual will protect you from any misuse.*

*Keep this User Manual and store it near at hand.*

**The instructions should be followed carefully to avoid any unfortunate accidents.**

***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 a room) is incompatible with the appliance's intended purpose and can pose a risk to the user.*

*The manufacturer reserves the right to introduce changes which do not affect the 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

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**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.

## SAFETY INSTRUCTIONS

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**Warning:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

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.

**Warning:** Use only hob guards designed by the 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.

## SAFETY INSTRUCTIONS

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- Before using the ceramic plate for the first time read the Operating Manual carefully as thus you can ensure safe operation and avoid damage to the plate.
- If the ceramic plate is operated near a radio, TV set or other emitting device, please check whether the touch panel works correctly.
- The ceramic plate should be installed by a qualified electrician.
- Do not install the plate near refrigerating devices.
- The furniture the plate is fitted in should be resistant to temperatures up to 100°C. The requirement applies to the veneers, edges, plastic surfaces, glues and varnishes.
- The plate can be used only after it has been fitted into furniture, as only thus you will be protected from accidental contact with live components.
- Electric appliances can be repaired only by qualified specialists. Unprofessional repairs may compromise the safety of the appliance.
- The appliance is disconnected from the mains only when the mains plug is pulled out from the socket or when the fuse has been switched off.
- Never allow children to remain unattended near the cooktop nor to play with the control panel.
- When switched on the hotplates quickly become hot. To avoid unnecessary power consumption, switch them on only after putting a cooking pot.
- Residual temperature indicator built-in into the electronic system tells you whether the hotplate is still switched on and whether it is still hot.
- Should there be a power failure, all the settings and indications will be cancelled. Please be careful when the power supply is restored as hotplates which have been hot before power failure will no longer be controlled by the indicator.
- If there is a mains socket located near the hotplate, please make sure that the supply cord does not touch the hot places.
- Do not leave the plate unattended when cooking on fats and oils as they create fire hazard.
- Do not use plastic pots or containers made from aluminium foil as they melt in high temperatures and may damage the ceramic plate.
- Sugar, citric acid, salt etc., both in liquid and solid state, as well as plastic should not get into contact with a hot hotplate.
- If through carelessness, sugar or plastic gets on a hot hotplate, you may not switch off the plate but scrape away sugar or plastic using a sharp scraper. Protect hands from burns.
- Use only flat-bottom pots and saucepans on your ceramic plate, without sharp edges or burrs as otherwise the plate may get permanently damaged.

## SAFETY INSTRUCTIONS

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- The heating surface of the ceramic plate is resistant to thermal shock. It is neither hot nor cold-sensitive.
- Avoid dropping objects on the plate. A point hit, for example a falling bottle with spices, may in unfavourable circumstances lead to cracks and splits appearing on your ceramic plate.
- Boiled over residuals of food may penetrate damaged places and get to the live components of the ceramic plate
- Should cracks or splits appear on the surface of your ceramic plate immediately disconnect it from the mains. In order to do so, switch off the fuse or pull out the mains plug from the socket. Call the Customer Service
- Please observe the maintenance and cleaning guidelines. Should you fail to proceed in compliance with the provided guidelines, you will lose your warranty rights

## SAVING ENERGY

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Everybody who properly uses energy not only saves money but also consciously acts in aid of the natural environment. So let's save electric energy by:

- **Using proper cookware**  
Pots and pans with flat and thick bottom help to save up to one-third of electric energy. Remember about the lid as otherwise the consumption of energy quadruples!
- **Matching cookware to the size of the hotplate**  
A cooking pot should neither be smaller nor bigger than the used hotplate.
- **Maintaining hotplates and pot bottoms clean**  
Dirt obstructs the transfer of heat – heavily burnt food residuals often can be cleaned only with chemicals harmful to the environment.
- **Avoiding necessary “peeping into pots”.**
- **Not using the plate near refrigerators / freezers**  
As the consumption of energy unnecessary rises.

## UNPACKING

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The appliance is protected from damage during transportation by its packaging. After unpacking please dispose of the packing materials in a manner creating no risk to the

environment.

All materials used for packing are harmless to the natural environment, can be recycled in 100% and have been identified with appropriate symbol.

**Caution!** Packing materials (polyethylene bags, pieces of polystyrene etc.) should be kept away from children during unpacking.

## DISPOSING OF THE DEVICE

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When disposing of the device, do not bring it to regular municipal waste containers. Instead, bring it to electrical and electronic waste recycling and reuse center. A relevant label has been put on the device, its instructions

manual, or on the package.

The device has been manufactured of recyclable materials. By bringing old device to recycling collection center, you show that you care about nature.

Ask your local environmental care authority for information on location of such facilities.



# DESCRIPTION OF THE APPLIANCE

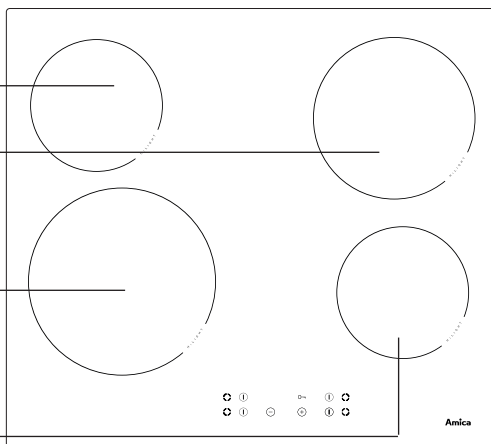
## Description of hob

Rear left cooking zone  
Ø 145mm

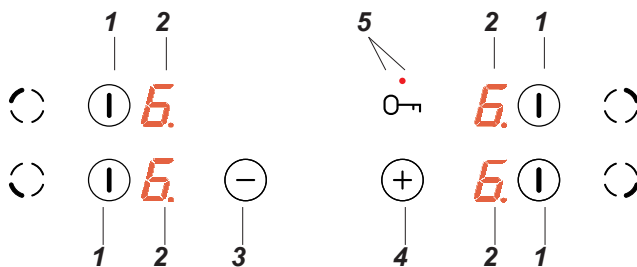
Rear right cooking zone  
Ø 180mm

Front left cooking zone  
Ø 210mm

Front right cooking zone  
Ø 145mm



## Control Panel



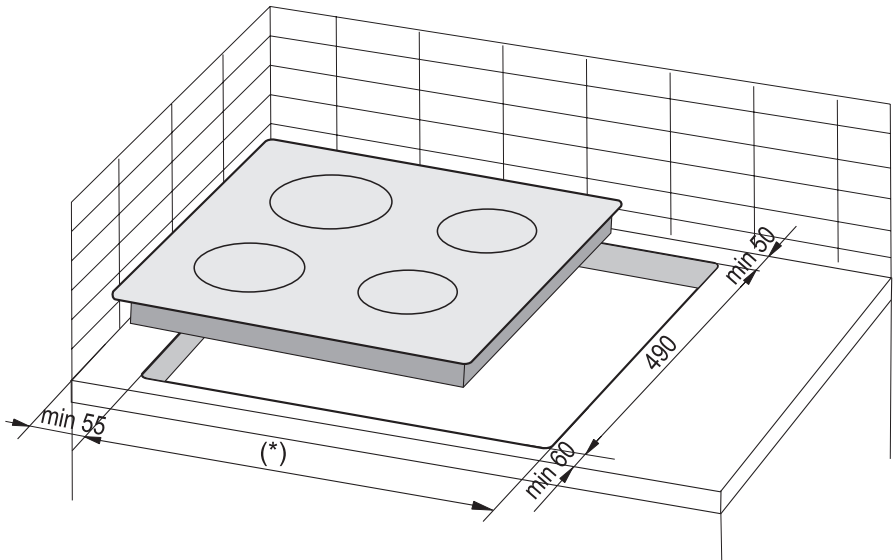
1. On/Off/Select a cooking zone
2. Cooking zone displays
3. Lower heat setting selector
4. Higher heat setting selector
5. Child lock sensor with LED indicator

# INSTALLATION

## 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.

1



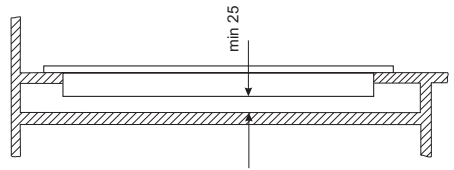
(\*) 560 mm for hob 600 mm

(\*) 750 mm for hob 770 mm

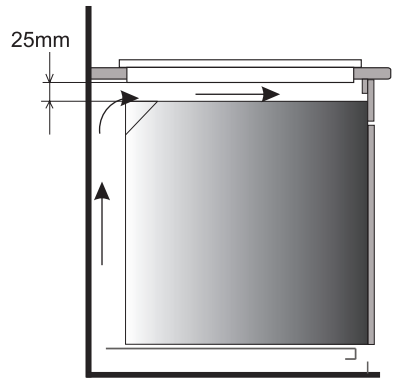
# INSTALLATION

**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.



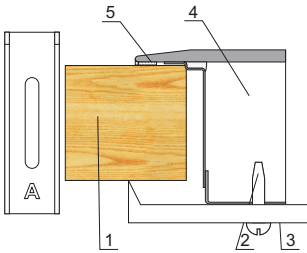
Route electrical lead so that it does not touch the lower guard.

# INSTALLATION

## Installing hob - bracket

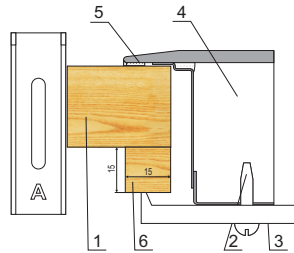
- Use four “A” brackets for 38 mm thick worktops. Fit the hob into worktop opening as shown on figure 2 and 3. To properly secure hob in 28 mm thick worktop, use four 15x15x50 mm wooden blocks in addition to “A” brackets. Fit the hob into worktop opening as shown on figure 4 and 5.
- Check if adhesive 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.

②



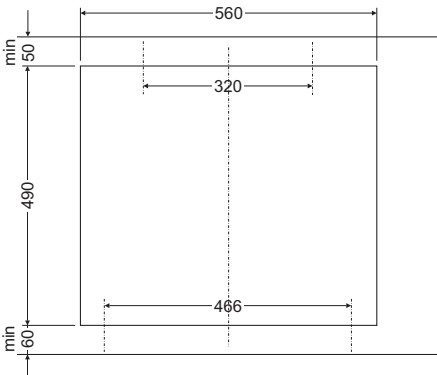
1. worktop
2. screw
3. fixing bracket
4. hob
5. seal

④

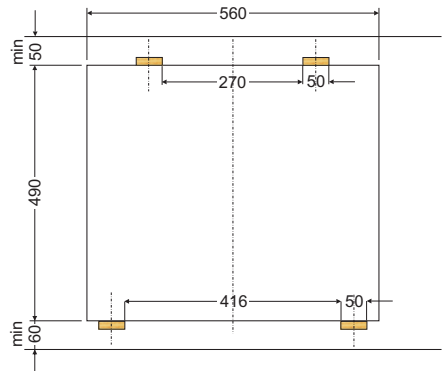


1. worktop
2. screw
3. fixing bracket
4. hob
5. seal
6. wooden block

③



⑤



# INSTALLATION

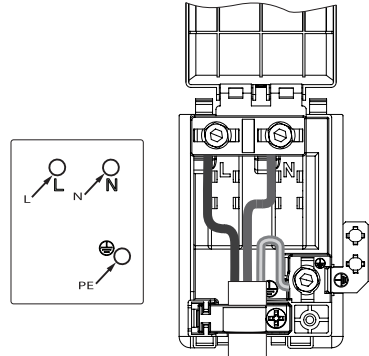
## Electrical connection

**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 mm<sup>2</sup> 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 mm<sup>2</sup> .

## OPERATION

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### Before using the appliance for the first time

- Thoroughly clean your ceramic hob first. The ceramic hob should be treated with the same care as a glass surface.
- Switch on the ventilation in the room or open a window, as the appliance could emit an unpleasant smell during first use.
- Operate the appliance while observing all safety guidelines.

The ceramic plate is equipped with sensors operated by touching the marked areas with a finger. Every touch of a sensor is confirmed with a sound.

When switching the plate on and off and setting the heating power **always touch only one sensor**. If you touch several sensors at the same time (with the exception of switching off the hotplate or the clock), the system will ignore the entered settings and, should you keep touching the sensors for a long time, will emit a fault signal.

### Proper cookware

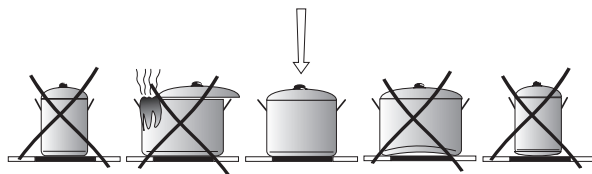
There is specially made and tested cookware for cooking on ceramic plates available on the market. Observe instructions provided by the cookware manufacturers.

Cookware with aluminium or copper bottoms can leave metallic discoloration, very difficult to remove. Be particularly careful when using enamelware, as it may irreparably damage your plate when left on a hotplate with the content boiled down. To achieve optimal power consumption, optimal cooking times and to avoid burning of food boiled over on the plate, observe the following recommendations.

#### Bottoms:

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The cookware should have a stable, flat bottom, as sharp-edged bottoms or bottoms with burrs and charred food residuals can scratch your ceramic plate and have abrasive impact on it!



#### Sizes:

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The diameter of the bottom surface of the pot should match the diameter of the used heating element.

#### Lids:

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Lids prevent heat from escaping from the pot and thus shorten the cooking time and reduce the consumption of power.

## OPERATION

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### Control Panel

When you connect the appliance to power, Child Lock indicator (5) will be on. Touch and hold the Child Lock sensor (5) until the indicator is off. Now you can use the appliance.



**No objects should be placed on the sensors (this could cause an error). Touch sensors should be always kept clean.**

### Switch on the appliance

---

When the appliance is switched off then all the cooking zones are disconnected and the indicators are off.

Touch On/Off (1) to turn on the appliance and activate the desired cooking zone. "0" will be shown on for 10 seconds on the cooking zone display (3). Now the desired heat setting can be set using the (+)(4) or (-)(3) sensor fields (see "Set the heating power").



**If none of the sensors is touched within 10 seconds, the appliance switches itself off.**

**If child lock function is activated, the appliance cannot be switched on (see "Release the child lock").**

### Switch on the cooking zone

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Touch Of/Off (1) to turn on the appliance and activate the desired cooking zone. Then operate the cooking zone as follows:

1. Select the desired cooking zone using the cooking zone selection sensor field (1) (sensor field layout reflects the layout of individual cooking zones),
2. Set the desired heat setting using the (+)(4) or (-)(3) sensor fields,
3. To change the heat setting again as described in point 1, select the desired cooking zone using the cooking zone selection sensor field (1), and then set the desired heat setting using the (+)(4) or (-)(3) sensor fields.



**If none of the sensor fields is touched within 10 seconds, the cooking zone switches off.**

**A cooking zone is active when its display is brighter than the others. This indicates a cooking zone is ready for the heat setting to be set or changed.**

# OPERATION

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## Set the heating power

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In order to set the heat setting, first select the desired cooking zone using the cooking zone selection sensor (1). Then, when the cooking zone display (2) shows "0" start setting the desired heat setting using the (+)(4) or (-)(3) sensor field.

## Switch off selected cooking zone

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Selected cooking zone may be switched off in the following way:

1. Select the desired cooking zone using the cooking zone selection / On /Off sensor field (1).
2. Touch (+)(4) and (-)(3) simultaneously or touch (-)(3) to reduce the heat setting to "0" or touch and hold the cooking zone selection / On/Off sensor field (1) for about 3 seconds. The letter "H" appears on the display symbolising residual heat.

## The Child Lock function

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The child lock function, which is activated by touching the child lock sensor (5) protects the appliance from being unintentionally operated or switched on by children or pets.

Setting the child lock function when all cooking zones are switched off ("0" is displayed on all cooking zone displays) protects the cooking surface from inadvertent operation. You can operate the appliance once the child lock function is released.



**During a power outage or when the appliance is disconnected from power, the child lock function is automatically activated.**

## Set the child lock

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To set the child lock function touch the child lock sensor field (5) until the indicator light (5) comes on.

When the indicator light comes on you will hear a short beep.

## Release the Child Lock

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To release the child lock function touch the child lock sensor field (5) until the indicator light (5) goes out. When the indicator light goes out you will hear a short beep.



# OPERATION

## Automatic warm-up function

Each cooking zone is equipped with an automatic warm-up function. When this is activated, then the given cooking zone is switched on at full power for a time depending on the heat setting selected, and is then switched back to the heat setting originally set.

Activate the automatic warm-up function by setting the required heat setting by touching the (-) (3) sensor first. Then the heat setting "9" is displayed intermittently on the cooking zone display (2) with the letter "A" for around 10 seconds.

If you start to select the heat setting within 10 seconds by touching the (-)(3) sensor field, then the automatic warm-up function is activated and the letter "A" is displayed intermittently with the cooking zone's heat setting selected for as long as the function is activated.

The cooking heat setting can be now changed at any moment using the method described above in the "**Set the heating power**" section".

Cooking heat setting	Fast cooking time (min)
1	1'11"
2	2'44"
3	4'47"
4	5'28"
5	6'29"
6	1'11"
7	2'44"
8	2'44"
9	-



**If you do not start to select the heat setting within 10 seconds, then the letter "A" turns off and the automatic warm-up function is inactive.**



**If you do not wish the automatic warm-up function to operate, touch (+)(4) sensor to select the heat setting.**

# OPERATION

## Residual heat indicator

Heat energy that remains accumulated in the cooking zone after cooking is called the residual heat. The appliance displays two different levels of residual heat. When a cooking zone temperature is above 65°C and the cooking zone or the appliance is switched off, the relevant cooking zone display will show the letter "H". Residual heat indication is displayed as long as the cooking zone temperature exceeds 65°C.

When a cooking zone temperature is below 65°C the residual heat indication is turned off. In the event of power outage when residual heat above 65°C is indicated, the residual heat indicator will flash when power is resorted. Residual heat indicator continue to flash until the maximum cooling time has elapsed or the cooking zone is selected and used.



**When residual heat indicator is on, do not touch the cooking zone as there is a risk of burns and do not place on it any items sensitive to heat!**



**The "H" residual heat indicator is not displayed during a power outage. However, cooking zones may still be hot!**



## Limit the operating time

In order to increase efficiency, the hob is fitted with a operating time limiter for each of the cooking zones. The maximum operating time is set according to the last heat setting selected.

If you do not change the heat setting for a long time (see table) then the associated cooking zone is automatically switched off and the residual heat indicator is activated. However, you can switch on and operate individual cooking zones at any time in accordance with the operating instructions.

Cooking heat setting	Maximum operating time (hours)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

## Turn off the appliance

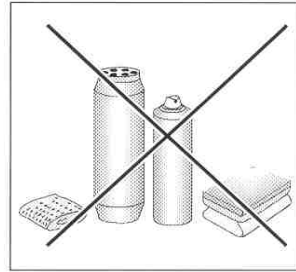
The appliance operates when at least one cooking zone is on. Touch and hold the cooking zone selection / On/Off sensor field (1) for about 3 seconds to turn of a desired cooking zone or hold the sensor (1) for about 5 seconds to turn off the appliance. The letter "H" appears on the display (2) of the cooking zone the was used, symbolising residual heat.

## CLEANING AND ROUTINE MAINTENANCE

Daily cleaning and proper maintenance have crucial impact on the durability of your ceramic plate.

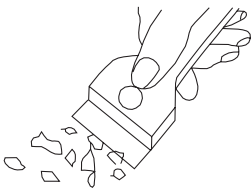


Clean the ceramic plate observing the same rules as for glass. Never use abrasive or aggressive cleaning agents, scrubbing powders or scratching sponges.



### Cleaning the plate after every use

- **Wipe off slight, not-burnt patches of dirt** using damp cloth without cleaning agent. Washing liquid can cause blue discoloration to appear on the plate. The stubborn stains often cannot be removed after first cleaning, even if special cleaning agents are used.
- **Remove larger patches of dirt, strongly sticking to the plate using sharp scrapper and wipe off the surface with a damp cloth.**



*Cleaning scrapper*

### Removal of stains

- **Light pearly stains (aluminium residues)** can be removed from cooled plate using special cleaning agents. Calcareous residues (i.e. boiled over water) can be removed with vinegar or special cleaning agents.
- Do not switch off the hotplate when removing sugar, sugar-containing food, plastic or aluminium foil! Immediately scrape off the residuals (when still hot) from the hotplate using a sharp scrapper. When the dirt is removed you can switch off the plate and clean it again after cooling down using special cleaning agents.

Special cleaning agents can be bought in supermarkets, special electromechanical shops, drugstores and shops with kitchen appliances. Sharp scrapers can be bought in DIY shops, shops with building tools and painting accessories.

## CLEANING AND ROUTINE MAINTENANCE

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Never apply cleaning agent on a hot hotplate. Leave the cleaning agent to dry and then wipe it off with a wet cloth. Any residuals of cleaning agents should be wiped off with a damp cloth before heating the plate for the next time, as otherwise they can have caustic effect.

**Failure to observe the ceramic plate maintenance instructions can result in losing your warranty rights!**

### **Caution!**

**If from any reason you are not able to control the switched on plate, switch off the main switch or screw out the fuse and call the Customer Service.**

### **Caution!**

**Should cracks or splits appear on the surface of your ceramic plate, immediately disconnect the plate from the mains (by switching off the fuse or unplugging the plug) and call the Customer Service.**

### **Periodic inspections**

In addition to current maintenance and care, the following shall be arranged for:

- Periodic inspections of control elements and units of the cooktop. Upon expiration of the warranty, service department shall be ordered technical inspections of the appliance at least once every two years.
- All operation faults must be repaired.
- Cooktop units shall be maintained according to the maintenance schedule.

### **Note!**

**Installation work and repairs should only be performed by a service department or a qualified technician in accordance with all applicable codes and standards.**


## EMERGENCY PROCEDURE

Every time when emergency situation occurs you should:

- switch off the working assemblies of the plate
- disconnect power supply
- call in the service
- as some minor faults can be removed by the user in accordance with the below specified instructions, before calling the Customer Service please go through the Table checking every point.

PROBLEM	CAUSE	ACTION
1.The appliance is not working	- power supply failure	-check the in-house electric system fuse, replace if necessary
2. The appliance does not respond to the entered settings	-control panel has not been switched on	- switch it on
	- sensors have been touched for less than one second	- touch the sensors for a bit longer
	- several sensors have been touched at the same time	- always touch only one sensor (except when switching off a hotplate)
3.The appliance does not respond and emits a short signal	- children lock has been activated	- switch off the children lock
4.The appliance does not respond and emits a long signal	-improper operation (improper sensors have been touched or proper sensors have been touched for too short time	- again activate the plate
	- covered or dirty sensor (sensors)	- uncover or clean the sensors
5.The whole appliance switches off	- no settings have been entered within 10 seconds from switching the plate on	- again switch on the control panel and immediately enter the settings
	- covered or dirty sensor (sensors)	- uncover or clean the sensors
6. One heating zone switches off, and "H" is on the display.	- limited time of operation	- again switch on the hotplate
	- covered or dirty sensor (sensors)	- uncover or clean the sensors

## EMERGENCY PROCEDURE

PROBLEM	CAUSE	ACTION
7. Residual temperature indicator is not lighted although the hotplates are still hot	- power supply failure, the appliance has been disconnected from the mains	-the residual temperature indicator will work again after switching the control panel on and off.
8. Crack in the ceramic plate	 Danger! Immediately disconnect the ceramic plate from the mains (fuse) and call the nearest Customer Service Centre.	
9. If the fault still remains	Disconnect the ceramic plate from the mains (fuse) and call the nearest Customer Service Centre. Important! You are the person responsible for proper condition and operation of the appliance in your household. If you call the Service for a fault which resulted from improper operation, you will be charged with the costs of the visit even during the period of warranty. We shall not be held liable for damages caused by a failure to observe this Manual.	

## TECHNICAL DATA

Rated voltage:	230/400V 1N ~50Hz
Rated power:	6,5 kW
Model:	PBP4VQ247FN ACH6420FR
- hotplate: 2 x Ø 145 mm	1,2 kW
- hotplate: 1 x Ø 180 mm	1,8 kW
- hotplate: 1 x Ø 210 mm	2,3 kW
Dimensions:	575 x 505 x 50
Weight:	ca. 7,8 kg;

Complies with EU regulations EN 60335-1, EN 60335-2-6 standards

## 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 electric hobs

R1			ACH6420FR
R2	Model identifier		PBP4VQ247FN
R3			23527
S		Hob type (electric / gas / gas-electric)	V / O / O
T	Number of cooking zones		4
U	Heating technique (induction cooking zones or heating areas, radiant heating zones, solid hobs)		O / V / O
V1	Usable surface diameter for electric cooking zone rounded to 5 mm [Ø cm]	FL	Ø 21,0
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	193,9
W2		RL	193,9
W3		RR	193,9
W4		FR	193,9
X	Energy consumption by the hob per kg EC electric hob [Wh/kg]		193,9

**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

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