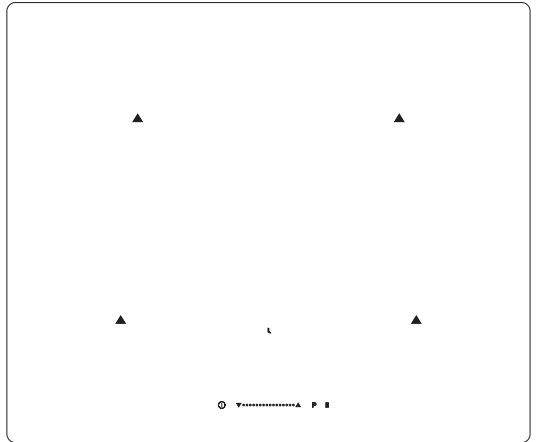


Amica

PB*4VI511FTB4S*
PB*4VI511AFTB4S*



(EN) INSTRUCTION MANUAL.....2

DEAR CUSTOMER,

The plate is exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the cooker will be easy.

Before being packaged and leaving the manufacturer, the plate was thoroughly checked with regard to safety and functionality.

Before using the appliance, please read the instruction manual carefully. By following these instructions carefully you will be able to avoid any problems in using the appliance.

It is important to keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

Note!

Operate the appliance only after reading / understanding this Manual.

The appliance has been designed only for cooking. Any other use (for example for heating) does not comply with its operating profile and may cause danger.

The producer reserves a right to implement changes having no impact on 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

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

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

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.

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.

SAFETY INSTRUCTIONS

- 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 veneer, 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.
- Unless properly supervised by caretakers or upon thorough studies of the operating manual, the appliance must not be operated by persons (including children) of limited physical or psychical abilities, these of limited technical expertise, or unfamiliar with the equipment.
- **People with life function support implants (such as a heart pacemaker, an insulin pump, or a hearing aid) must make sure that the operation of these devices is not disturbed by the induction plate (induction plate frequency range is 20 to 50 kHz).**
- When switched on the hotplates quickly become hot. To avoid unnecessary power consumption, switch them on only after putting a cooking pot on them.
- A residual temperature indicator built-in into the electronic system tells you whether the hotplate is still switched on and whether it is still hot .
- All the settings made before power switch-on are cancelled if power supply is cut. Proceed cautiously once the power is restored. 'H' residual heat indicator will glow as long as the heating zones are hot.
- If the mains socket is located near a 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 the plate off 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.
- 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 the 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.
- Do not use the surface of the plate as a carving board or a working top.
- It is recommended that metal objects like knives, forks, spoons and lids are not left on the ceramic plate as they can become hot.
- **Do not fit the plate over a cooker without a fan, dishwasher, refrigerator, freezer or washing machine.**

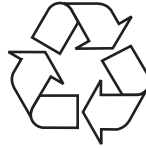
SAVING ENERGY



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!
- **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



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.

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

DISPOSING OF THE DEVICE



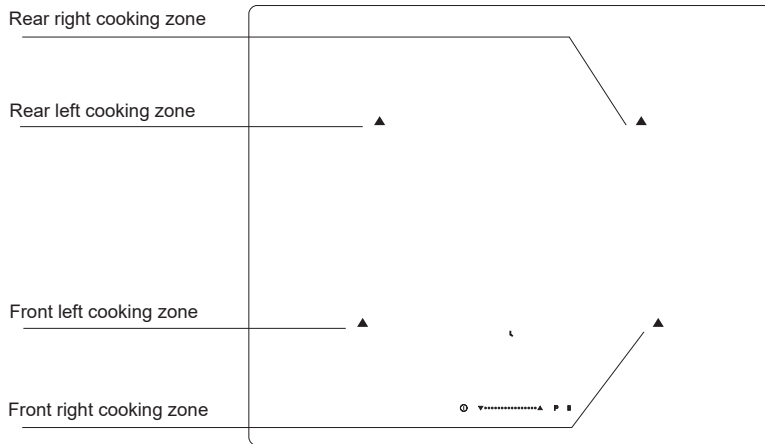
When disposing of the device, do not bring it to regular municipal waste containers. Instead, bring it to electrical and electronic waste recycling and reuse center. A relevant label has been put on the device, its instructions manual, or on the package.

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

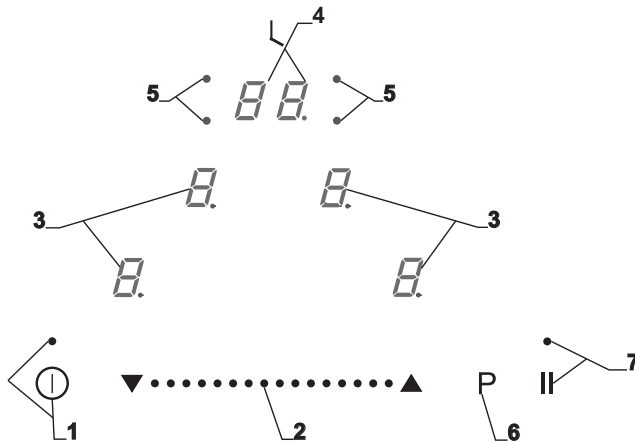
Ask your local environmental care authority for information on location of such facilities.

DESCRIPTION OF THE APPLIANCE

Description of PB*4VI511FTB4S* plate



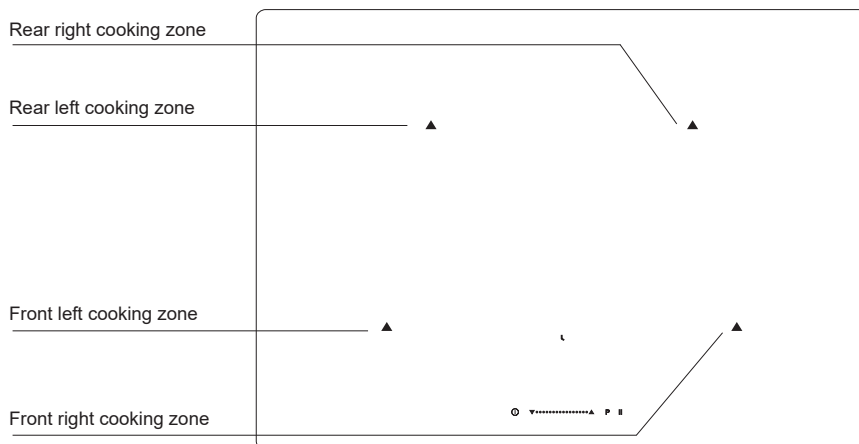
Touch control sensor panel layout



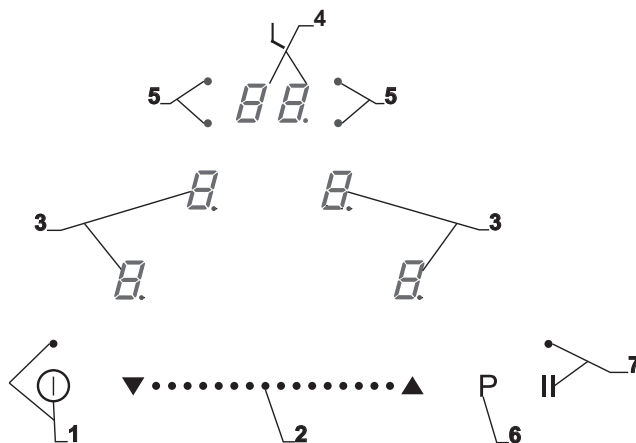
1. On/off sensor with LED pilot light
2. Heat setting selection sensor field
3. Cooking zone selection sensor with a display
4. Timer/Kitchen Timer selection sensor with a display
5. Timer activation pilot lights for individual cooking zones
6. Booster control sensor field
7. Stop'n go function sensor with a LED pilot light

DESCRIPTION OF THE APPLIANCE

Description of PB*4VI511AFTB4S* plate



Touch control sensor panel layout



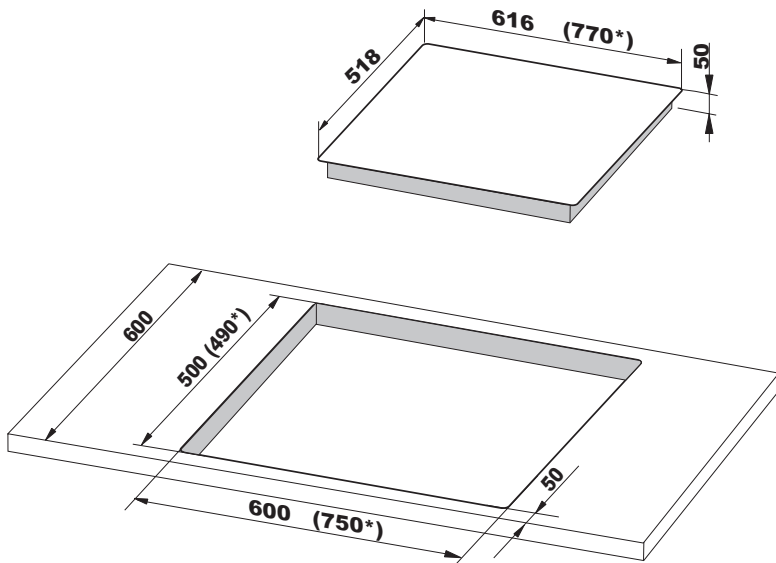
1. On/off sensor with LED pilot light
2. Heat setting selection sensor field
3. Cooking zone selection sensor with a display
4. Timer/Kitchen Timer selection sensor with a display
5. Timer activation pilot lights for individual cooking zones
6. Booster control sensor field
7. Stop'n go function sensor with a LED pilot light

INSTALLATION

Installation of PB*4VI511*FT* plate

- prepare a place (an opening) in the table top according to dimensions specified on the installation drawing (Fig. A),
- minimal clearance to be left between the appliance and the sides of the neighbouring cupboards is 50 mm,
- the installed plate is 50mm high,
- if the cooking plate is separated from the support cupboard by means of a horizontal protective plate, the clearance between the bottom of the enclosure of the cooking plate and the protective plate has to be at least 25 mm high to ensure free air flow.
- cut a square opening (with at least 80mm side) in the rear part of the protective plate (Fig. C),
- connect the plate to the mains according to the attached wiring diagram,
- match the section of the mains cable to the power of the plate (should be done by a qualified electrician),
- unstick paper protecting the double-sided adhesive tape stuck to the edge of the plate,
- remove dust from the top, insert the plate into the opening and press hard (Fig.B).

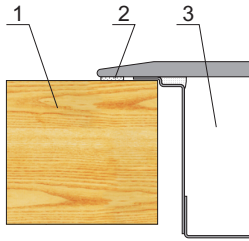
Fig. A



* dimensions valid for PB*4VI511 AFTB*S* hob

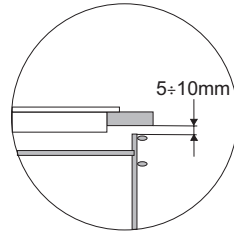
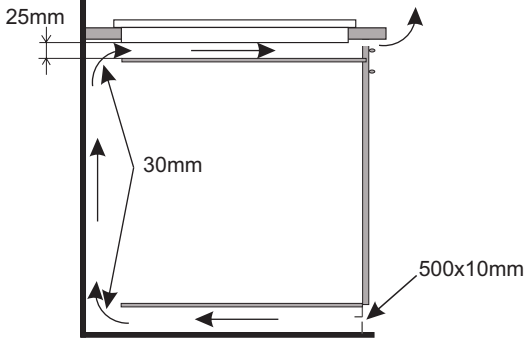
INSTALLATION

Fig. B

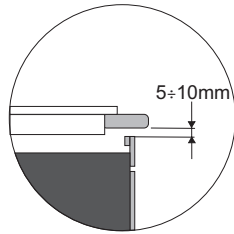
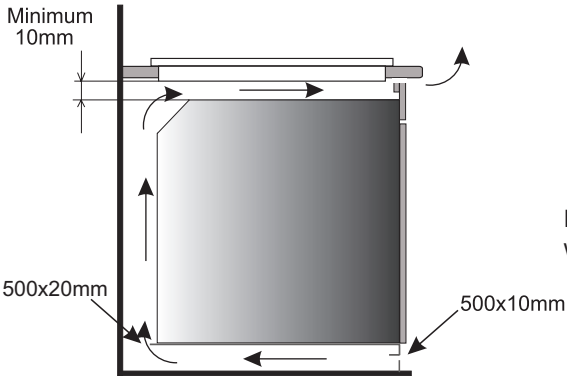


- 1 - table top
- 2 - double-sided adhesive tape
- 3 - ceramic plate

Fig. C



Fitted in the top of a carrying cupboard



Fitted in a working top over an oven with ventilation



Fitting the plate over non-ventilated oven is prohibited

INSTALLATION

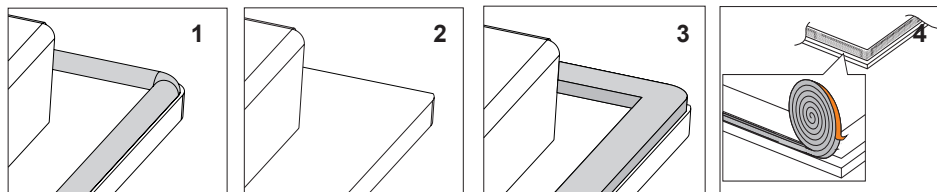
Assembly of the gasket

Depending on the model, the seal is already installed at the factory (fig. 1)

If the seal has not been fitted at the factory, proceed as follows:

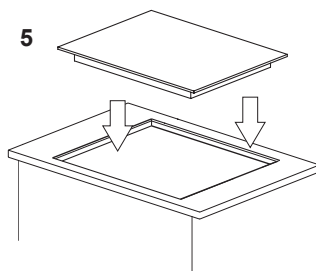
Before installing the hob in the cut-out worktop, the gasket is to be attached to the back of the hob (pic. 2)

To do this, first peel off the protective film from the self-adhesive seal and glue the gasket as close as possible to the outer edge of the hob (fig. 3,4).



Do not install the appliance without the foam gasket.

Then turn the hob over insert it into the cut-out of the furniture. Align the positioning symmetrically so that the distances between the hob and the countertop is the same on all sides. (fig. 5)



INSTALLATION

▶ Connecting the plate to the electrical system

Note!

The plate can be connected to the mains only by a qualified certified installer. Wilful adaptations or modifications to the electric system are prohibited.

▶ Guidelines for the installer

The plate is provided with a terminal box enabling selection of proper connections for the given type of power supply.

The terminal box enables the following types of connection:

- one-phase 230 V -
- two-phase 400 V 2N~

The plate can be connected to the appropriate power supply by adequate bridging on the connection strip, in accordance with the attached wiring diagram. The wiring diagram is also provided in the bottom part of the lower cover. The connection strip can be accessed once the cover on the terminal box is removed. Please remember to match the mains connection cable to the type of connection and the rated power of the plate.

Note!

Do not forget to connect the protective circuit to a clamp of the connection strip marked with \oplus sign. The plate power supply system should be protected by appropriately selected safety device or after the power supply protection, by appropriate safety switch cutting off the power in case of emergency.

Before connecting the plate to the electric system read information provided on the rating plate and wiring diagram.

Note! The installer is obliged to complete and leave with the user a “certificate of connecting the plate to the mains” (attached to the warranty card).

Methods of connection other than those indicated on the diagram can damage the plate.

INSTALLATION

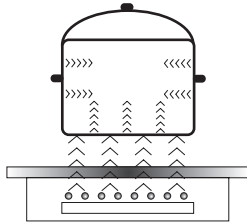
| DIAGRAM OF POSSIBLE CONNECTIONS Warning! Heating elements voltage - 230V | | | | |
|---|--|--|--|--------------|
| | | <p>Warning! In every type of connection protective grounding has to be connected to PE terminal.</p> | | |
| | | Recommended type of connector cable | | |
| 1 | For 230 V power supply, single phase connection with a neutral lead, 1-2 and 4-5 terminals are shorted together, neutral lead connected to 4, PE (protective earth) lead connected to PE | 1N~ | | H05VV-F3G4 |
| 2 | For 400/230 V power supply, 2-phase connection with a neutral 4-5 terminals are shorted together, neutral lead connected to 4, PE (protective earth) lead connected to PE | 2N~ | | H05VV-F4G2,5 |
| L1=R, L2=S, L3=T, N=neutral lead terminal, PE=PE lead terminal | | | | |

OPERATION

► Before first use

- carefully clean the ceramic plate treating it as a glass surface,
- when used for the first time the plate can give off a bit of a smell so switch on the ventilation system or open the window,
- operate the plate observing the safety instructions.

► Induction cooking zone operation principle



Electric generator supplies power to a coil located inside the appliance. As the coil generates magnetic field, induced currents permeable to a pot placed on the plate. The currents make the pot a true heat transmitter while the glass surface of the plate remains cold.

The system provides for the usage of pots with bottoms susceptible to magnetic field. In general the inductive technology is characterised by two features:

- the entire heat emitted by the pot can be utilized,
- lack of thermal inertia phenomenon as cooking starts automatically once a pot is put on the plate and ends once it is taken off the plate.

Protection device:

If the plate has been correctly installed and is properly used, protective devices are seldom needed.

Fan: protects and cools controls and power components. It can operate at two different speeds and is activated automatically. Fan runs until the electronic system has sufficiently cooled down regardless of the appliance or the cooking zones being turned on or off.

Overheating safety device: Temperature of electronic circuits is continuously monitored by a temperature sensor. If temperature is raised beyond a safe level, this protection system will reduce cooking zone heat setting or shut down the cooking zones adjacent to the overheated electronic circuits.


Detection: Pot detection enables the plate operation and, consequently, heating. Small objects left on a hotplate (i.e. a teaspoon, knife or ring) will not be treated as pots and will not cause the plate to switch on.

OPERATION

► Detection of cookware on a cooking zone

The pot detector is installed in plates equipped with the inductive field system. During operation the pot detector automatically starts or stops the production of heat once a pot is put or removed from the plate, saving energy.

- If appropriate pot is used there is a heat level indicated on the display.
- Induction requires the use of well-matched pots with bottoms made of magnetic material (see Table page 15).

If a pot has not been put on the hotplate or improper pot has been used, the sign  will be displayed. The hotplate will not switch on.

If no pots are detected within 10 minutes, the switching on operation is cancelled. A hotplate has to be switched off by using the touch sensors, not only by taking the pot off.



The pot detector does not operate as an ON/ OFF switch.

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

When switching the plate on and off and increasing / reducing the heating power always **touch only one sensor**. If you touch several sensors at the same time, the system will ignore the entered settings and, should you keep touching the sensors for a long time, will emit a fault signal.

OPERATION



Appropriate quality of pots conditions the performance of your plate.



Selecting cookware for induction cooking

- Always use high quality pots with ideally flat bottoms as it prevents points of too high temperature forming on the bottom and consequently sticking of the cooked food. Pots and pans with thick metal sides guarantee perfect distribution of heat.
- Always ensure that the bottom of the pots is dry: when you fill up the pot or take it out from the fridge always check if the bottom is perfectly dry as it helps to keep the plate clean.
- Lids prevent the heat from escaping from the pot and thus shorten the cooking time and reduce the consumption of power.

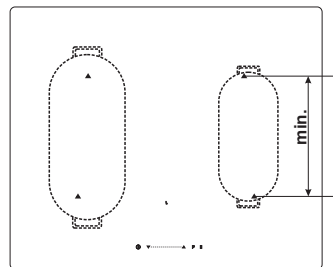
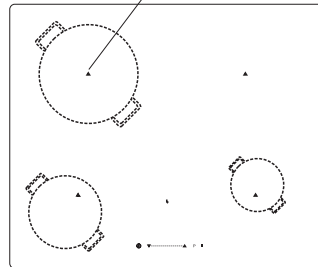
The induction hob is equipped with four cooking zones whose centres are marked with triangles (▲). Cookware can be placed in any cooking zone and arranged as needed. In each case, however, cookware must entirely cover the triangle (▲).



The cooking zone's power is used optimally when the triangle (▲) it is at the centre of the pot.

When the Bridge function is activated, large pots such as a baking pan can be placed on two cooking zones at the same time. It is important that a pot covers the triangles (▲) of the two left or two right cooking zones.

Optimum heat setting



The shortest and longest diameters are presented in the table below and they depend on the quality of a dish.

| Induction cooktop | Diameter of the bottom of a pot for induction cooking. | | |
|-------------------|--|--------------|--------------|
| | Diameter (mm) | Minimum (mm) | Maximum (mm) |
| 210 | | 140 | 210 |



While using smaller pots than the minimum diameters, the induction cooktop may not work.

OPERATION




Bottom of the cookware has to be flat for optimal temperature control by the induction module.

Deep embossed logo or concave bottom of the cookware can interfere with the temperature control by the induction module and lead to overheating of the cookware.

Do not use damaged cookware with base deformed due to excessive heat.

Selecting cookware for the cooking zone

| | | |
|--------------------------------|---|---|
| Cookware marking |  | Check if there is a sign on the label informing that the pot is suitable for use on inductive plates. |
| | | Use magnetic pots (from enamelled sheet metal, ferrite stainless steel, cast iron), check them by trying to attach magnet to the pot bottom (has to cling). |
| Stainless steel | | Does not detect the pot presence. |
| | | Except for pots from ferromagnetic steel. |
| Aluminium | | Does not detect the pot presence |
| Cast iron | | High efficiency. |
| | | Attention: the pots can scratch the plate. |
| Enamelled steel | | High efficiency. |
| | | Recommended pots with flat, thick and even bottom. |
| Glass | | Does not detect the pot presence. |
| Porcelain | | Does not detect the pot presence. |
| Pots with copper bottom | | Does not detect the pot presence. |

OPERATION

Touch control sensor panel layout

The touch control sensor panel is equipped with new generation (3,4) „DIGI Select-Sensor” sensor fields, where the cooking zone display is also the cooking zone selection sensor and the timer display is the timer selection sensor. Heat setting selection sensor (2) is a slider type touch control sensor allowing selection of heat setting (1-9) and timer setting (1-99) by touching and sliding your finger across the marked area (2):

- sliding right - increase the heat setting
- sliding left - reduce the heat setting.

It is also possible to select the heat setting directly by touching the appropriate part of the heat setting selection sensor field (2).

- Immediately after the appliance is connected to electrical mains, all displays will light up briefly. Your induction hob is then ready for use.
- The induction hob is equipped with electronic touch control sensor fields, **which are operated by touching with a finger for at least 1 second.**
- Touching of a sensor field is accompanied by an acoustic signal to acknowledge.



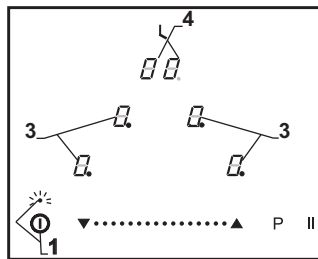
No objects should be placed on the sensor fields (this could cause an error). Touch sensor fields should be always kept clean.

Switching on the appliance

To switch on the appliance touch and hold the on/off sensor field (1) for at least 1 second. The appliance is switched on and the LED pilot light comes on above the on/off sensor field (1) while all displays (3, 4) show „0”.



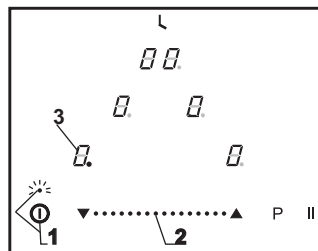
If none of the sensor fields is touched within 20 seconds, the appliance switches itself off.



Switching on the cooking zones

Once the appliance is switched on using the on/off sensor field (1), select a cooking zone (3) within the next 20 seconds.

1. When a cooking zone selection sensor field (3) is touched (3), the relevant heat setting indicator display shows „0” and a dot.
2. To select the desired heat setting, slide your finger across the heat selection sensor field (2).



OPERATION



If none of the sensor fields is touched within 20 seconds then the cooking zone switches off.



A cooking zone is active when its display shows a digit or a letter and a decimal point. This indicates the cooking zone is ready for the heat setting to be set or changed.

Selecting the cooking zone heat setting

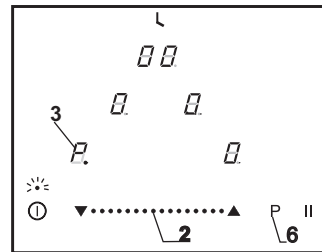
When the cooking zone display (3) shows „0” and a decimal point, start setting the desired heat setting by sliding your finger across the heat selection sensor field (2).

Booster function „P”

The Booster Function increases the nominal power of the 210 mm cooking zone from 2100 W to 3700 W.

When a cooking zone is active (3), activate the booster function by touching the „P” sensor field (6). Activation of the booster function will be indicated by the letter „P” shown on the relevant cooking zone display (3).

To switch off the Booster function, touch the heat setting selection sensor field (2) and reduce the heat setting, or lift the pot from the cooking zone.



Operation of the Booster function is limited to 10 minutes. Once the Booster function is automatically deactivated, the cooking zone continues to operate at its nominal power. The Booster function can be reactivated, provided the appliance electronic circuits and induction coils are not overheated.

When the pot is lifted from the cooking zone when the Booster function is in operation, it remains active and the countdown continues.

When the appliance electronic circuits or induction coils overheat when the Booster function is in operation, it is automatically deactivated. The cooking zone continues to operate at its nominal power.

OPERATION

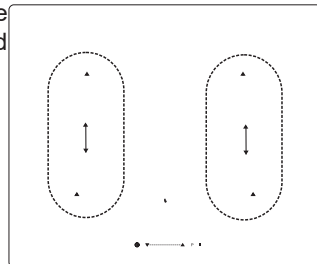
Booster function control

Depending on the model, the cooking zones are paired vertically or crosswise. Total power is shared within the paired cooking zones..

If you attempt to enable the Booster function for both cooking zones simultaneously, the maximum power available would be exceeded. In that case the heat setting of the first activated cooking zone will be reduced to the highest level available.



If activating Booster function causes the overall power limit of a pair to be exceeded, the heat setting of the other cooking zone in a pair will be automatically reduced. The amount by which power is reduced depends on the type of pot used.



The child lock function

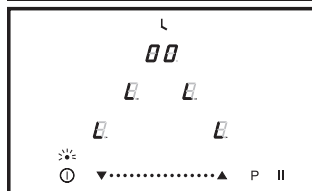
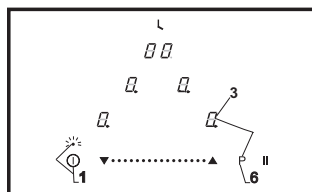
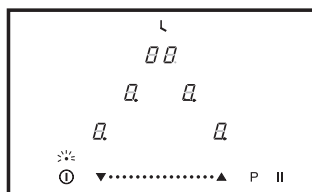
The Child Lock function protects the appliance from inadvertent operation by children. The appliance can be operated once the child lock function has been released.

Setting the child lock function

The child lock function can only be set when the appliance is switched on and none of the cooking zones or timer is in operation (all displays show „0” and dots are a flashing). To set the child lock function switch the appliance on using the on/off sensor field (1), simultaneously touch the front right cooking zone selection sensor field (3) and booster function sensor field (6) and once again touch the front right cooking zone selection sensor field (3). All displays will show the letter „L” (Locked), which indicates that the Child Lock function has been set. If cooking zones are still hot, the display will alternate between showing the letters „L” and „H”.



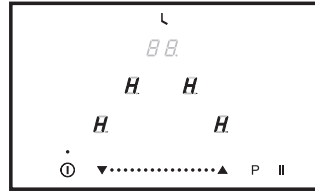
The Child Lock function must be set within 10 seconds and no sensor fields other than those described above must be touched. Otherwise the Child Lock function will not be set.



OPERATION

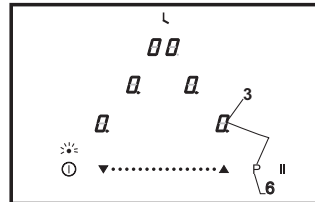
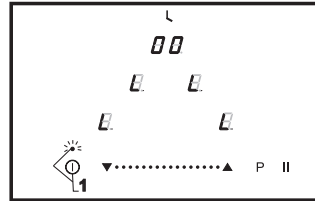


The Child Lock function remains set until it is released even after the appliance has been switched off and then switched on again. Disconnecting the appliance from electrical mains does not release the child lock.



Releasing the child lock function to cook only

Switch the appliance on using the on/off sensor field (1); all displays will show the letter „L” (Locked). To release the Child Lock function simultaneously touch the front right cooking zone selection sensor field (3) and booster function sensor field (6). The letters „L” shown on the cooking zone displays will be replaced with „0.” and a flashing dot. Cooking zones can now be operated. (For details please see section „Selecting the cooking zone heat setting”).

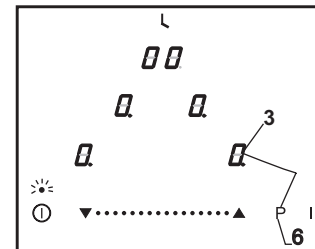
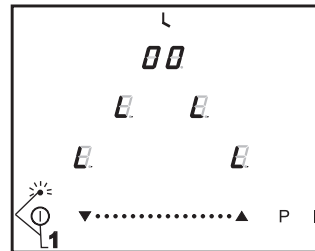


Releasing the child lock function

Switch the appliance on using the on/off sensor field (1); all displays will show the letter „L” (Locked). To release the Child Lock function simultaneously touch the front right cooking zone selection sensor field (3) and booster sensor field (6) and once again touch the front right cooking zone selection sensor field (6). The appliance will switch itself off (all displays are out).



The Child Lock function must be released within 10 seconds and no sensors fields other than those described above must be touched. Otherwise the Child Lock function will not be released. If the Child Lock function has been released successfully, „0” and a flashing dot will be shown on all displays once the appliance is switched on using the on/off sensor field (1). If cooking zones are still hot, the display will alternate between showing „0” and the letter „H”.



OPERATION

Residual temperature indicator

When a hot plate has been switched off letter “H” is displayed indicating that the hotplate is still hot.



Do not touch the hotplate or put heat-sensitive objects on it when the “H” letter is displayed as you can burn yourself or the object!



If the indication goes out you can touch the hotplate but have to bear in mind that it still does not have ambient temperature.



Residual heat indicator is off if the power is off.

Limited time of operation

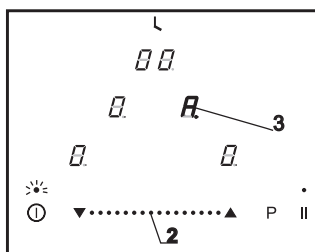
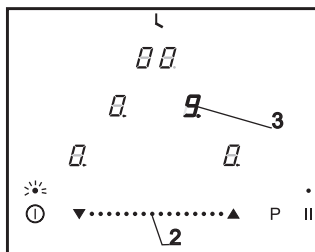
To increase its reliability the plate is provided with an operation time limiter for each hotplate. The maximal times of operation depend on the last selected heating power level. A hotplate switches off automatically if the heating power has not been changed during the specified time (see the Table) and the residual time indicator is lighted. You can however switch on and use the respective hotplates in accordance with the Operating Manual.

| Heating power level | Maximal time of operation in hours |
|---------------------|------------------------------------|
| U | 2 |
| 1 | 6 |
| 2 | 6 |
| 3 | 5 |
| 4 | 5 |
| 5 | 4 |
| 6 | 1,5 |
| 7 | 1,5 |
| 8 | 1,5 |
| 9 | 1,5 |
| P | 0,16 |

OPERATION

Automatic warm-up function

- Select the required cooking zone (3) so that the display shows „0.” (the dot is on).
- Select the heat setting „9” by sliding your finger across the heat setting selection sensor field (2).
- Touch the heat setting selection sensor field (2) again to confirm the selected heat setting „9”. The display will immediately show the letter „A”
- Now, select the desired heat setting by sliding your finger across the heat setting selection sensor field (2).



The display of the relevant cooking zone will alternate between showing the letter „A” and the desired heat setting selected.

After a certain time of operation at boosted power, the cooking zone switches back to the heat setting set, which will be shown on the display.



If automatic warm-up function is activated and „0” heat setting is selected or no heat setting selection is made within 3 seconds, the automatic warm-up function will deactivate.



If a pot is lifted from the cooking zone and replaced before the warm-up countdown is completed, the warm-up function will resume and countdown will continue until completed.

| Heating power | Automatic extra warming duration (minutes) |
|---------------|--|
| L | - |
| 1 | 0,8 |
| 2 | 2,4 |
| 3 | 3,8 |
| 4 | 5,2 |
| 5 | 6,8 |
| 6 | 2,0 |
| 7 | 2,8 |
| 8 | 3,6 |
| 9 | 0,2 |

OPERATION

Timer function

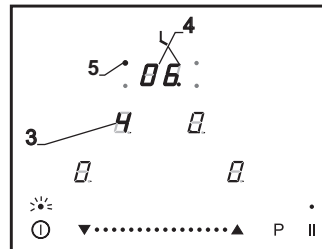
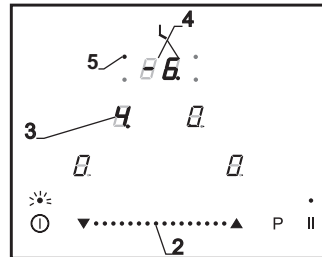
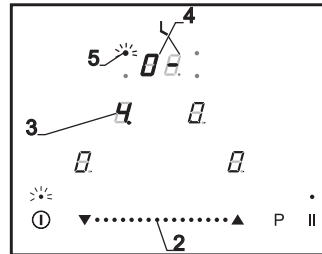
Timer function makes cooking easier by making it possible to set cook time. It can also be used as a Kitchen Timer.

Setting the Timer

Timer function allows the cooking zone to be switched off after the set time has elapsed. The timer function can only be set when a cooking zone is operating (heat setting is greater than „0”). The timer function can be set independently for all individual cooking zones. Timer countdown can be set from 1 to 99 minutes.

To set the timer:

- select a cooking zone by touching cooking zone selection sensor field (3) and select the desired heat setting from 1 to 9 by sliding your finger across the heat setting selection sensor field (2). The display will show all the selected heat settings from 1 to 9 and a decimal point (for example „4.”).
- then, during the next 10 seconds, touch the Timer selection sensor field (4). „0 -” will be shown on the Timer display (4) and the appropriate Timer activation pilot light (5) will light up to indicate activation of the Timer function for the relevant cooking zone.
- Now, select the desired Timer setting by sliding your finger across the setting selection sensor field (2). The second digit is set first and the first digit is set next. Once the second digit is set, it will be shown on the display and the timer will automatically allow you to set the first digit by showing the dash „-” symbol (for example „- 6”). If no setting for the first digit is chosen within 10 seconds, the dash „-” symbol will be replaced with „0” (for example „0 6”). The countdown starts when the Timer activation pilot light (5) stops flashing.



OPERATION

Changing Timer setting

Programmed Timer setting can be changed at any time. To change the programmed Timer setting, select a cooking zone by touching the cooking zone selection sensor field (3), and then touch the Timer selection sensor field (4).

Checking Timer countdown

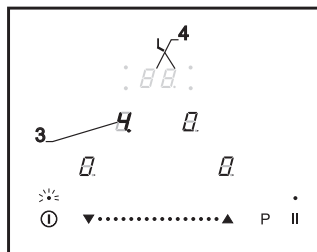
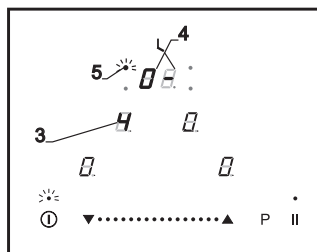
To check progress of Timer countdown at any time, touch the cooking zone selection sensor field (3).

Stopping Timer

When the set time has elapsed an acoustic signal is sounded, which can be muted by touching any sensor field. If no sensor field is touched, the acoustic signal will stop automatically after 2 minutes.

To stop the timer countdown before the set time has elapsed:

- select a cooking zone by touching cooking zone selection sensor field (3).
- then, during the next 10 seconds, touch the Timer selection sensor field (4). „0 -” will be shown on the Timer display (4) and the appropriate Timer activation pilot light (5) will light up to indicate activation of the Timer function for the relevant cooking zone.
- If no setting is selected within 10 seconds or the cooking zone selection sensor field (3) is touched, the timer will stop and the Timer display (4) will go out.



OPERATION

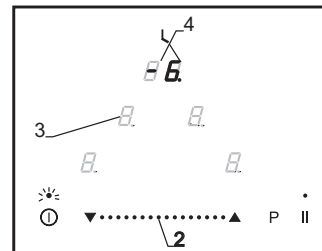
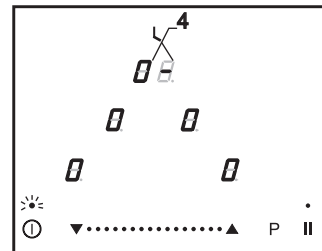
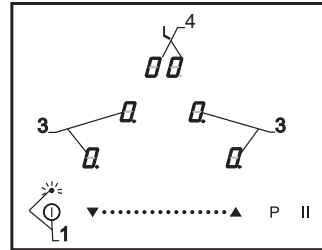
Kitchen Timer

When no cooking zones are in use, the Timer function can be used as a regular Kitchen Timer.

Setting Kitchen Timer

When the appliance is off:

- Switch the appliance on by touching the on/off sensor (1). „0” will be shown on cooking zone displays (3) and the LED pilot light will light up above the on/off sensor (1).
- then, during the next 10 seconds, touch the Timer selection sensor field (4). „0 -” will be shown on the Timer display (4).
- Now, select the desired Timer setting by sliding your finger across the setting selection sensor field (2). The second digit is set first and the first digit is set next. Once the second digit is set, it will be shown on the display and the timer will automatically allow you to set the first digit by showing the dash „-” symbol (for example „- 6”). If no setting for the first digit is chosen within 10 seconds, the dash „-” symbol will be replaced with „0” (for example „0 6”). The countdown starts when „0” goes out on cooking zone displays (3).



Stopping Kitchen Timer

When the set time has elapsed an acoustic signal is sounded, which can be muted by touching any sensor field. If no sensor field is touched, the acoustic signal will stop automatically after 2 minutes.

To stop the Kitchen Timer ahead of time touch the on/off sensor (1) twice. All displays will go out.

OPERATION

Keeping food warm

Keep warm function allows for keeping food warm on a cooking zone. The selected cooking zone operates at a low heat setting. Cooking zone's heat setting is automatically adjusted so that food temperature is kept at a constant temperature of 65°C. Thanks to this, ready to serve, warm food retains its taste and does not stick to the pot's bottom. This function can be also used to melt butter or chocolate. For the keep food warm function to operate correctly, use a flat base pot or frying pan, so that base temperature is accurately measured by the temperature sensor fitted in the cooking zone.

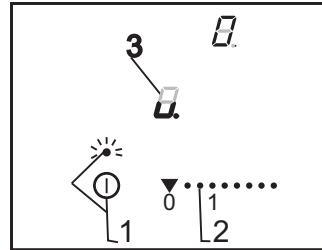
The Keep Warm function can be activated for any cooking zone.

Due to a risk of the growth of microorganisms, it is not recommended to keep food warm for a long time, so the Keep Warm function is switched off after 2 hours.

Keep warm setting is an additional heat setting available between „0” and „1” and is indicated on the display as „L”.

Keep warm setting is activated in the same way as described in the section „**Switching on the cooking zones**”.

Keep warm setting is deactivated in the same way as described in the section „**Switching off the cooking zones**”.

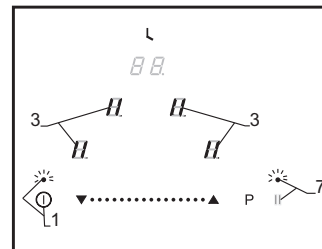


Stop'n go function (pause II)

Stop'n go function acts like a pause. The Stop'n go function simultaneously suspends operation of all cooking zones and then resumes at the heat settings that were previously set.

In order to **activate the Stop'n go function**, at least one cooking zone must be in use. Next, touch the Stop'n go function sensor field (7). „H” will be shown on all cooking zone displays (3) and an LED pilot light will light up above the Stop'n go function sensor field (7).

In order to **deactivate the Stop'n go function**, touch the Stop'n go function sensor field (7) again. The LED pilot light will start flashing and then touch any cooking zone selection sensor field (3). Cooking zone displays (3) will show the heat setting that was previously set before activation of the Stop'n go function.

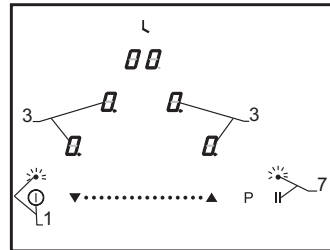


OPERATION



The Stop'n go function can be activated for a maximum of 10 minutes. If the Stop'n go function is not deactivated within this time, the appliance will switch itself off.

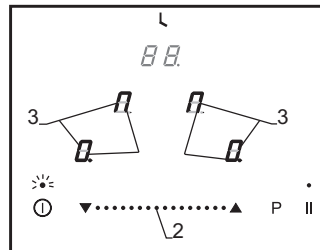
If the appliance was accidentally switched off using the on/off sensor (1), the Stop'n go function makes it possible to quickly restore the settings. To restore the settings after the appliance has been switched off using the on/off sensor (1), touch the on/off sensor (1) again within 6 seconds. „0” will be shown on all cooking zone displays (3) and the LED pilot light will start flashing above the Stop'n go function sensor field (7). Then, during the next 6 seconds, touch the Stop'n go function sensor field (7). Cooking zone displays (3) will show the heat setting that was previously set before the appliance was accidentally switched off.



Funkcja Bridge

The Bridge function allows pairing of two cooking zones into a single combined cooking zone. The Bridge function is very convenient, especially when cooking in large pots such as a baking pan.

To activate the bridge function simultaneously touch two left or two right cooking zone selection sensor fields (3). The rear cooking zone display will show „ ” while the front cooking zone display will show „0”. The desired heat setting is selected by sliding your finger across the heat selection sensor field (2).

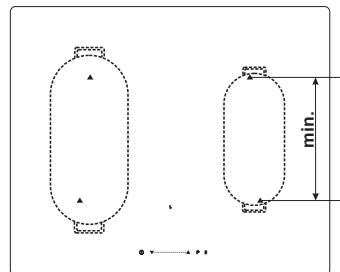


Now both cooking zones can be controlled at the same time.

To deactivate the Bridge function, simultaneously touch the same two left or two right cooking zone selection sensor fields (3), which were used to activate the Bridge function. The respective cooking zone displays will show „0”.



Now both cooking zones can be controlled independently.



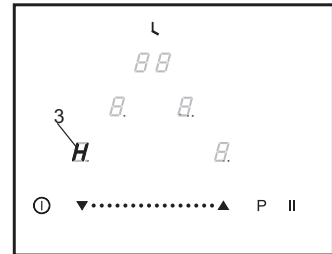
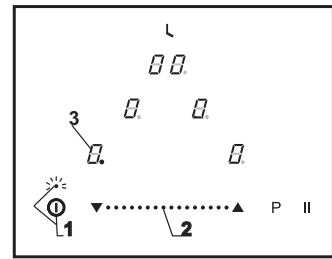
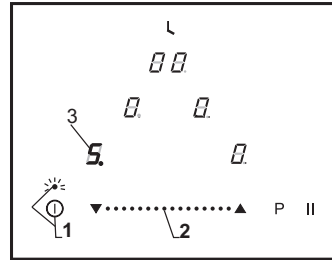
OPERATION

Switching off cooking zones

- A given cooking zone must be active. The decimal point is on.
- Slide your finger across the heat selection sensor field (2) to reduce the heat setting to „0“.



The cooking zone will be deactivated after approximately 10 seconds. If the cooking zone is still hot, its display (3) will alternate between showing the letter „H“ and „0“ for approximately 10 seconds and then the letter „H“ will be shown.

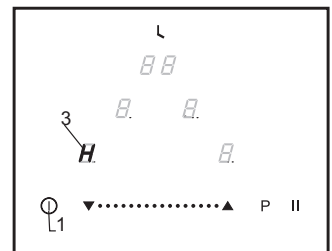


Switching off the appliance

- The cooking surface operates when at least one cooking zone is on.
- To switch off the appliance touch the on/off sensor (1).



If the cooking zone is still hot, the relevant display (3) will show the letter „H“ to indicate residual heat.

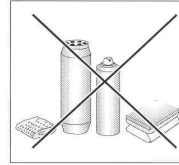


CLEANING AND ROUTINE MAINTENANCE

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



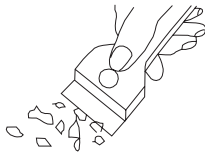
Clean the ceramic plate observing the same rules as for glass. Never use abrasive or aggressive cleaning agents, scrubbing powders or scratching sponges. Also do not use steam cleaning devices.



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 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 scraper 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 dishes, plastic or aluminium foil! Immediately scrape off the residuals (when still hot) from the hotplate using a sharp scraper. When the dirt is removed you can switch off the plate and after cooling it down clean it again 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.

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

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

Attention!

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.

Attention!

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.


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 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 |
| 4.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 |
| 5. 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 |
| 6. 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. |

EMERGENCY PROCEDURE

| PROBLEM | CAUSE | ACTION |
|--|--|---|
| 7. Crack in the ceramic plate |  Danger! Immediately disconnect the ceramic plate from the mains (fuse) and call the nearest Customer Service Centre. | |
| 8. 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. | |
| 9. The inductive plate emits hoarse sounds | Normal phenomenon. The fan cooling the electronic systems is working. | |
| 10. The inductive plate emits whistling sounds | Normal phenomenon. Due to the frequency of the coil when several hotplates are used at maximum power, the plate slightly whistles. | |
| 11. E2 symbol displayed | Induction coil overheated | <ul style="list-style-type: none"> - insufficient cooling, - verify if the induction hob is built in according to instructions. - Check the cookware according to the note on page 15. |
| 12. Er03 symbol displayed | Sensor fields covered by more than 10 seconds, the appliance switches itself off. | Clean the touch control panel surface and remove items placed on sensor fields. |

TECHNICAL DATA

| | | |
|----------------------------------|------------------------|-------------------------|
| Rated voltage | 400V 2N~50 Hz | |
| Rated power: | PB*4VI511FTB4S* | PB*4VI511AFTB4S* |
| - cooking zone Booster: Ø 210 mm | 2,1kW/3,7kW | 2,1kW/3,7kW |
| - total loading | 7,4kW | 7,4kW |
| Dimensions | 616 x 518 x 45; | 770 x 518 x 45 |
| Weight | ca. 10,5 kg; | ca. 15 kg |

Complies with EN 60335-1 and EN 60335-2-6 European standards.

WARRANTY

Warranty

Warranty services according to the warranty card.

The producer shall not be held liable for any damages caused by improper operation of the product.

Please enter the type and factory number of the plate from the rating plate

Type..... Factory number.....

Amica

 Service Help Line

For the UK: please call
01949 862012

For Ireland: please call
0818 46 46 46 (non-geographic number)
or **01 88 2010** (standard rate call)
