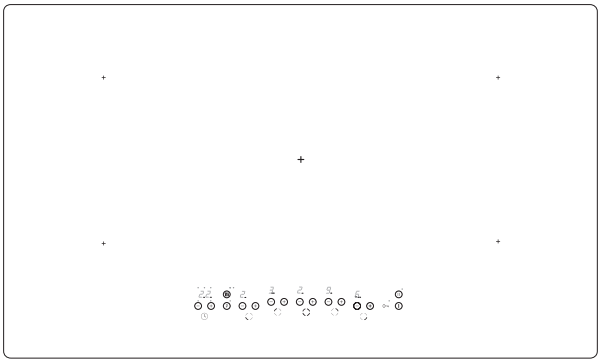
Amica



PB*5VI502FTB5

(EN) INSTRUCTION MANUAL.....2

IOAA-693 / 8050806
(07.2018 / v5)

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.

TABLE OF CONTENTS

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.

Warning: If the surface is cracked, switch off the appliance to avoid the possibillity 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 scrapper. 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

- 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

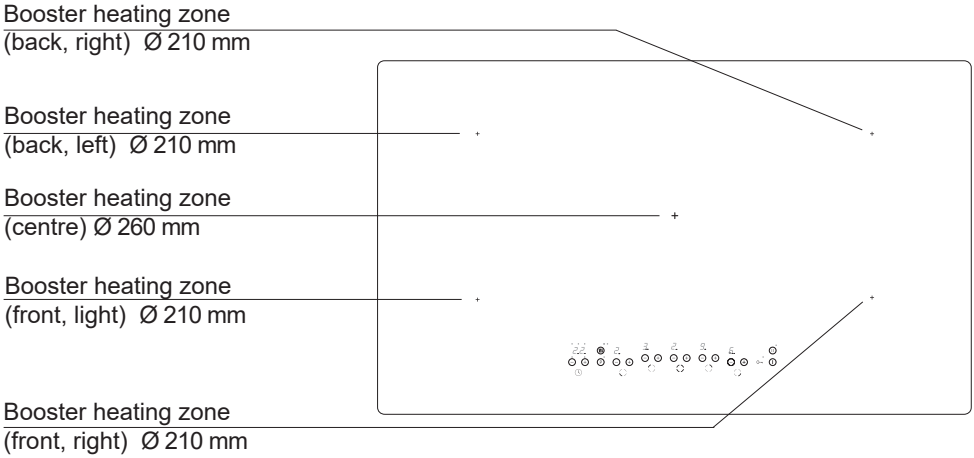
When disposing of the device, do not bring it to regular municipal waste containers. Instead, bring it to electrical and electronic waste recycling and reuse center. A relevant label has been put on the device, its instructions manual, or on the package.

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

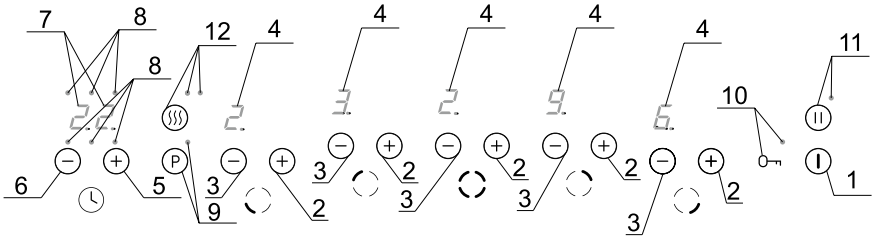
Ask your local environmental care authority for information on location of such facilities.

DESCRIPTION OF THE APPLIANCE

Description of PB*5VI502FTB5 plate



Control panel



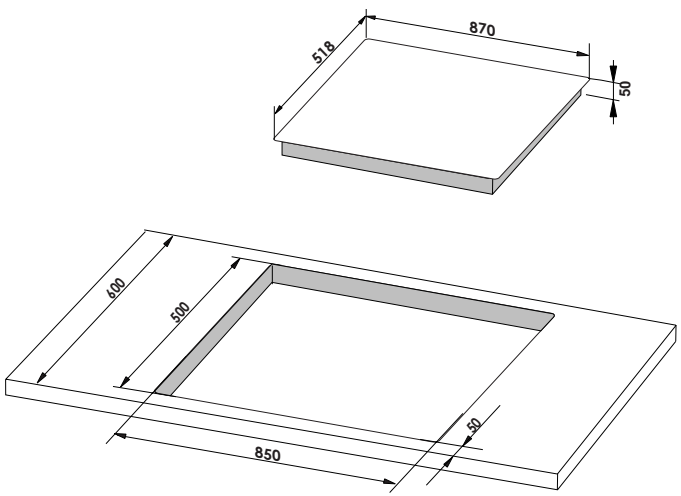
1. Hob On/Off sensor
2. Plus sensor of heating zones
3. Minus sensor of heating zones
4. Heating zone display
5. Plus sensor of the clock
6. Minus sensor of the clock
7. Clock display
8. LEDs indicating clock operation for a specific heating zone
9. Booster function sensor with a signal LED
10. Key sensor with a signal LED
11. Pause function sensor with a signal LED
12. Heating up function sensor with a signal LED

INSTALLATION

Installation of PB*5VI502FTB* plate

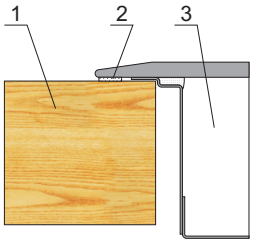
- The thickness of furniture surface should be between 28 and 40 mm, the depth of the surface – at least 600 mm. The surface should be flat and properly levelled. The surface should be sealed and protected against water spill and moisture from the side of the wall.
  The distance between the edge of the hole and the edge of the surface should be at least 50 mm from the front and the back
- Prepare the place (hole) in the furniture surface according to the dimensions shown in the installation drawing (Fig. A).
- Leave at least a 50 mm gap between the device and the neighbouring vertical walls of cupboards.
- The height of the installed hob is 50 mm.
- If the hob is separated from the rest of the installation cabinet with a horizontal safety plate, the space between the bottom of the hob casing and the safety plate should be at least 25 mm – this will enable free air circulation. The minimum space between induction hobs should be at least 75 mm.
- The veneer and the glues affixing it to the furniture intended for hob installation should be resistant to the temperatures of 100°C. Failing to meet this requirement may cause surface deformations or detaching of the veneer.
- The edges of the hole should be protected with a material resistant to moisture absorption.
- In the back section of the protection plate a notch should be made with a width of at least 80 mm (Fig. C).
- The cable profile should be selected in accordance with hob power (this should be done by an authorised technician).
- Connect the hob to power supply using the electric cable according to the attached connection diagram.
- Remove dust from the surface, insert the hob in the hole and press it down into the surface (Figure B).

Fig. A



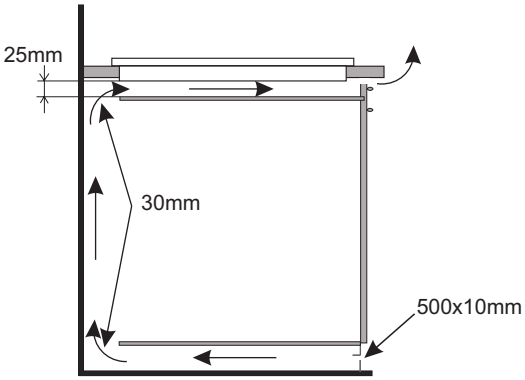
INSTALLATION

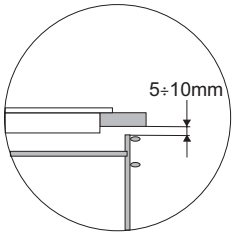
Fig. B



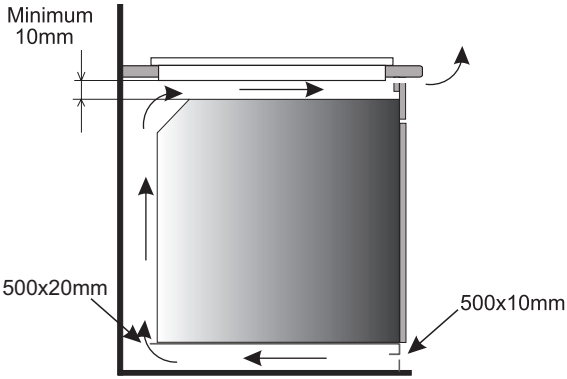
1 - table top
2 - Hob gasket
3 - ceramic plate

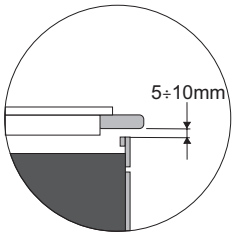
Fig. C





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

NSTALLATION

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~
- three-phase 400 V 3N~

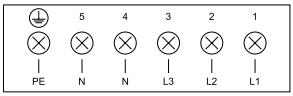
The plate can be connected to the appropriate power supply by adequate bridging on the connection strip, in accordance with the attached wiring diagram. The wiring diagram is also provided in the bottom part of the lower cover. The connection strip can be accessed once the cover on the terminal box is 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 ⏚ 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.

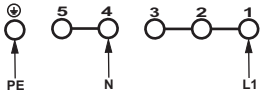
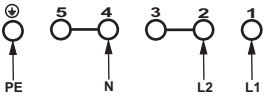
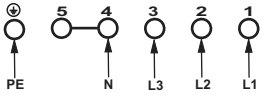
Before connecting the plate to the electric system read information provided on the rating plate and wiring diagram.
Note! The installer is obliged to complete and leave with the user a “certificate of connecting the plate to the mains” (attached to the warranty card).
Methods of connection other than those indicated on the diagram can damage the plate.

DIAGRAM OF POSSIBLE CONNECTIONS

Notice! Voltage of heating elements is 230V



Warning! In every type of connection protective grounding has to be connected to terminal ⏚

				Recommended type of connection cable
1	In the case of the 230V network, single phase connection with a neutral cable, bridges connect terminals 1-2-3 and 4-5, neutral cable to 4, protective conductor to ⏚	1N~		OWY 3X 4 mm^2
2	In the case of the 400/230V network, double phase connection with a neutral cable, bridges connect terminals 2-3 and 4-5, neutral cable to 4, protective conductor to ⏚	2N~		OWY 4X2,5mm^2
3	In the case of the 400/230V network, three phase connection with a neutral cable, bridges connect terminals 4-5, phase cables linked to 1, 2 and 3, and neutral cable to 4, protective conductor to ⏚	3N~		OWY 5X1,5mm^2

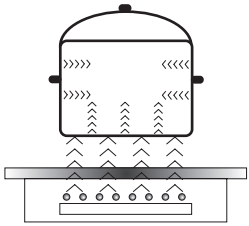
L1=R, L2=S, N=zacisk przewodu neutralnego, ⏚=terminal of the protective conductor

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 the control and power components. It works automatically with two speeds. 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.

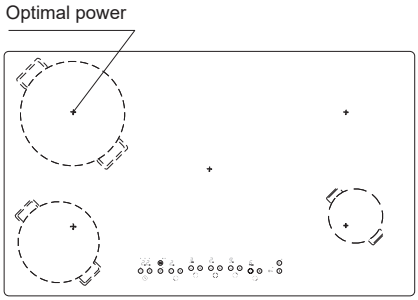
OPERATION

Proper quality of pots is prerequisite for achieving proper performance of hob operation.

Selection of cooking pots to be used in the induction zone

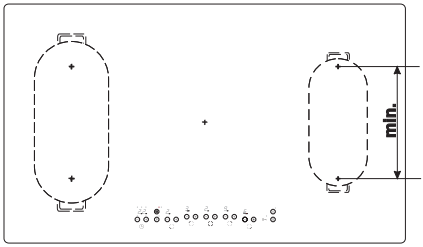
- Always use high quality pots with perfectly flat bottom. Using pots of this type prevents from the creation of sections of excessive temperature, where food sticks to the walls during cooking. Pots and frying pans with thick metal walls guarantee optimum heat distribution.
- Always make sure that the bottom of the pot is dry: when the pot is filled or when you use a pot taken out from the fridge, before you put it on the plate check if the bottom surface is completely dry. This will help avoid soiling the plate surface.
- Putting a lid on the pot prevents heat loss and thus reduces heating time and electricity consumption.

The induction hob has five heating zones whose centres are marked with crosses (+). Pots can be placed on each heating zone without restrictions. However in any case the pot has to cover the (+) mark.



The optimum power utilisation is achieved when the (+) is located in the centre of the pot.

Large pots, such as baking-pans, can be placed simultaneously on two heating zones using the “Bridge” function. In such a situation the pot must cover the crosses (+) of two vertical heating zones.



The smallest and the largest diameters are indicated in the table below and they depend on the pot quality.

Induction heating zone	Diameter of the pot bottom used for induction cooking	
Diameter (mm)	Minimum (mm)	Optimum (mm)
210	140	210
260	190	260

When using pots smaller than minimum diameters, the induction heating zone may fail to operate.

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

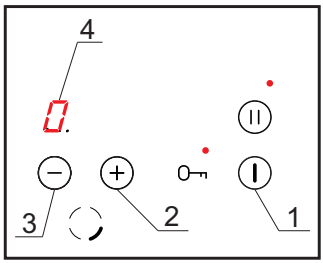
Control panel

- Once you connected the hob to the power network, all indicators will light up at the same time. The hob is ready for work.
- The hob is equipped with electronic sensors which you switch on by pressing them with the finger for at least 1 second.
- Each of the sensor settings is signalled with a sound signal.

Do not put any objects on the sensors (this may trigger the defect identification signal). Their surfaces should be clean at all times.

Switching the hob on

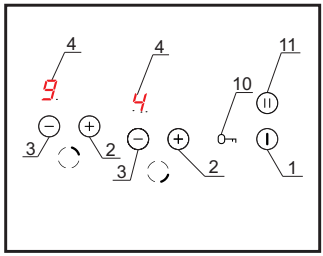
If the hob is switched off, all heating zones are turned off and the indicators are off.
The hob is switched on by touching the main sensor (1)¬. On all indicators of heating zones (4) „0" appears for 10 seconds. Now you can adjust heating power using sensor (+)(2) and sensor (-)(3) for a given heating zone.
(see Heating power level adjustment).



If within 10 seconds no sensor has been activated, the hob switches off.
If the lock is activated, the LED by the key sensor (10) lights up and you cannot switch on the hob (see Unlocking the hob).

Switching a heating zone on

Once you switched on the hob, using the switch on/off (1) sensor select the heating power level for a given heating zone using sensor (+) (2) or (-) (3. ¬If you start heating power adjustments with sensor (+) (2), heating power (4) will first appear on the display. If, however, you start heating power adjustment with sensor (-)(3), heating power (9) will appear on the display.



OPERATION

If within 10 seconds after the hob has been switched on no sensor has been activated, the heating zones switch off.

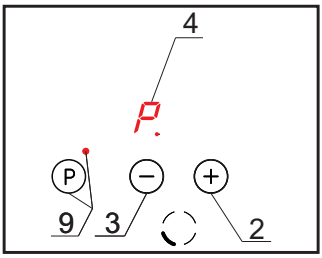
A heating zone is active when on the hob display a figure or letter and a decimal point lights up, which means that the zone is ready for the heating power to be set up.

Adjusting heating power level of an induction zone

When the display of a heating zone (4) shows “0” and a decimal point you may start adjusting the required level of heating power using sensor (+) (2) or () (3).

Booster “P” function

The Booster function makes it possible to increase power of a heating zone Ø 210 – from 2100W to 3700W, and of zone Ø 260 – from 2600W to 3700W.
Activation of the Booster function should be performed as follows:
- Press the Booster function sensor, which is signalled by lighting up of the LED next to sensor (9),
- Then press sensor (+) (2) or sensor (-) (3) for a specific heating zone, which is signalled by the appearance of „P” letter on the display, while the LED next to the display (9) switches off. The whole time „P” letter is on, the Booster function is active.
The Booster function is switched off by pressing sensor (-) (3) and reducing heating power or by simultaneous pressing of sensor (+) (2) and sensor (-) (3), or after removing a pot from the heating zone.



If a pot is removed from the heating zone when the Booster function is in operation, the function is still active and time countdown will continue.
If the temperature of the heating zone (its electronic system or a coil) is exceeded when the Booster function is activated, it is automatically switched off. The heating zone returns to the nominal power.

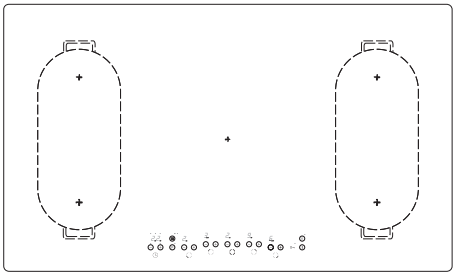
The duration of the Booster function operation is limited by the sensor panel to 10 minutes. When the Booster function is automatically switched off, the heating zone keeps working with nominal power.
The Booster function can be reactivated provided that temperature sensors in electronic systems and coils allow that.

OPERATION

Control of the Booster function

Depending on the model, the cooking zones are paired vertically or crosswise. Total power is shared within the paired cooking zones. (see Fig.).
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 during the activation of the Booster function the total power is too high, the heating power of the other zone in a pair is automatically reduced.
The value of the reduced heating power depends on the size of pots in use.



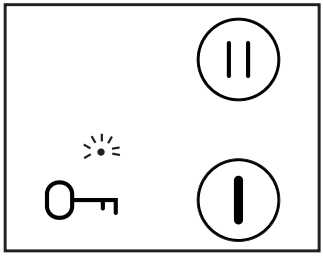
Lock feature

The lock feature is activated with the key sensor (10). Its aim is to protect active heating zones from unauthorised change of settings or switching them off by children, pets, etc. When the hob is locked when all the heating zones are off (0 is on on the indicators of heating zones), the hob is protected from unauthorised switching it on. It can only be turned on after the lock is removed.

In the case of power shutdown in the network, the lock is automatically switched off.

Locking the hob

In order to lock the hob, press the key sensor (10) until the signalling LED light comes on (10). When the LED is on, a short acoustic signal can be heard.



Unlocking the hob

In order to unlock the hob, press the key sensor (10) until the signal LED switches off (10). When the LED is off, a short acoustic signal can be heard.

Locking and unlocking of the hob is possible only when it is activated or (0) is on on the indicator of heating zones (4).

OPERATION

Residual heat indicator

When the hot heating zone is switched off, „H" is displayed as the signal meaning „heating zone is hot!".

During that time do not touch the heating zone as you may burn yourself and do not put on it any objects that are sensitive to heat!

When the indicator goes off, you can touch the heating zone but beware that it still has not cooled down to the ambient temperature.

When power is not supplied, the residual heat indicator is off.

Operating time limitation

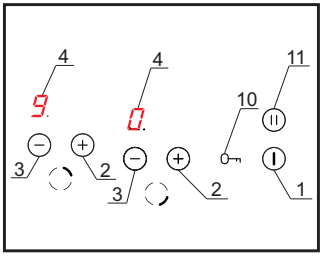
In order to increase operational reliability, the induction plate has an operating time limiter for each heating zone. The maximum operating time is determined according to the previously selected level of heating power.
If you do not change the heating power level for a long time (see table), the relevant heating zone is switched off and the residual heat sensor is activated. However, at any time you can switch on and operate specific heating zones, according to the user's manual.

Heating power level	Maximum operating time in hours
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

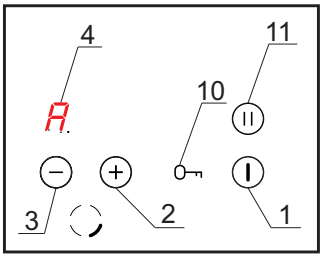
Automatic reheating function

- A given heating zone must be set to a power level (0).
- Pressing sensor (-) (3) results in switching to a power level (9).
- Then touch sensor (+) (2) of a given heating zone. Letter „A „will appear on the indicator.
- Now, using sensor (-) (3), select the target power level.



On the indicator of power level of a given heating zone, letter „A ” will blink alternately with the power level programmed by the user.

After the time when additional power is supplied, the heating zone will automatically switch onto the preselected power level that remains visible on the indicator.



If after switching on the fast automatic reheating system, the power level sensor is set to „9” for longer than 3 seconds, namely the choice of power level is not made, the function of fast automatic reheating will switch off.

If a pot is removed from the heating zone and put back again before the end of automatic reheating cyckle, full power reheating will continue until the end of the cycle.

Heating power level	Duration of automatic reheating with additional power (in minutes)
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

Clock function

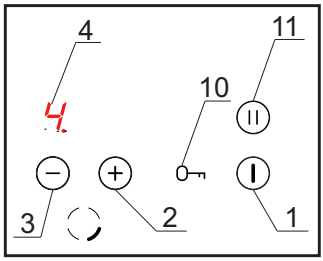
The programming clock facilitates cooking as it can control how long heating zones are active. It can also be used as a timer.

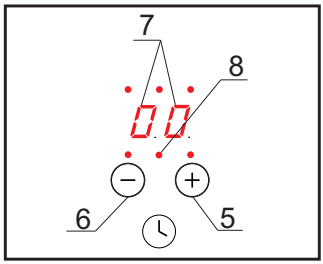
Switching the clock on

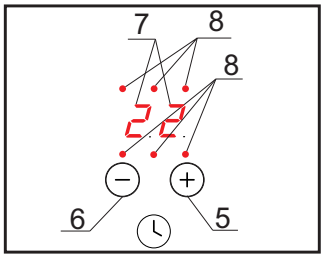
The programming clock facilitates cooking as it can control how long heating zones are active. The function can only be activated when cooking (when heating power is higher than „0"). The clock function can be switched on simultaneously for all five heating zones. The clock can be set in the range of 1 - 99 minutes with 1 minute steps.

To set the time on the clock, you should:

- using sensor (+) (2) or (-) (3) select heating power in the range 1-9. The selected heating power will light up on the display in the range of 1-9 with a decimal point (e.g. (4)).
- then you simultaneously press sensor (+) (5) and sensor (-) (6) of the clock. On the clock display (7) figures (00) will appear and the central LED (8), located under the display (7), will start to blink.
- then keep simultaneously pressing sensor (+) (5) and sensor (-) (6) of the clock until LED is selected (8) that matches the heating zone that is to be clock-controlled.
- having selected the required LED (8) located by the display (7), set the operating time of the heating zone using sensor (+) (5) or sensor (-) (6).







OPERATION

Changing the programmed cooking time

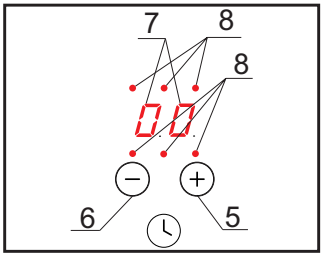
At any point in the process of cooking you may change its pre-programmed duration.
To do that repeat the same programming procedure as under the point „Switching on the clock" but do not set heating power using sensor (+)(2) or sensor (-)(3), but go directly to the procedure of clock activation by simultaneously pressing sensor (+)(5) and (-)(6) of the clock.

Cooking time control

The time remaining until the end of cooking may be checked any time by touching sensor (+) (5) and (-) (6) until the required LED (8) is selected. The currently displayed time is signalled by the blinking LED (8).

Switching the clock off

When the programmed cooking time lapses, a sound signal will be produced that can be switched off by touching any sensor or it will switch off automatically after 2 minutes.



If you need to turn off the clock earlier:

- Simultaneously press sensor (+) (5) and sensor (-) (6) until the required LED (8) is selected that indicates operation of the heating zone using the timer, and then using sensor (-) (6) reduce the time down to (00).

OPERATION

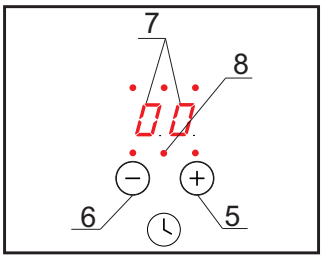
Using clock as the timer

The clock programming cooking time can be used as the timer only if the operation of heating zones is not time-controlled.

Switching on the timer

To set the timer, you should:

- simultaneously press sensor (+) (5) and sensor (-)(6) of the clock. On the clock display (7), figures (00) will appear and the central LED (8), located under the display (7), will start blinking.
- then with sensors (+) (5) or (-) (6) of the clock set the timer operation time.



Switching the timer off

When the programmed cooking time lapses, a continuous sound signal will be produced that can be switched off by touching any sensor or it will switch off automatically after 2 minutes.

If it is necessary to switch off the timer earlier, reduce the time to (00) using sensor (-) (6).

OPERATION

Warm up function

The warm up function keeps stable temperature of food on a heating zone. The selected heating zone is set to low heating power. This function will help you enjoy warm food, ready for serving at your convenience, that will not change taste or stick to the bottom of the pot. This function can be used to melt butter, chocolate, etc.

To use this function correctly, please provide a pot with a flat bottom so that its temperature can be accurately measured by the detector in the heating zone. The warm up function can be activated on each zone. For microbiological reasons, it is not advisable to keep food warm for too long. Consequently, when this function is used, the panel sensor will switch off after two hours.

You can set 3 temperature levels on the heating zone: 42°C, 70°C and 94°C.

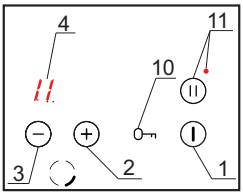
Activation of the warm up function should be performed as follows:

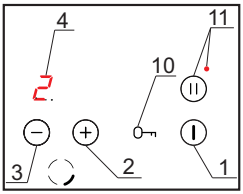
- press the warm up function sensor (12), which is signalled by switching on of the first LED – this means choosing the heating level of 42°C.
- press the warm up function sensor (12) again, which is signalled by switching on of the second LED – this means choosing the heating level of 70°C.
- press the warm up function sensor (12) for the third time, which is signalled by switching on of both LEDs – this means choosing the heating level of 94°C.
- then, having selected one of the heating levels, press sensor (+) (2) for a specific heating zone, which is signalled by the appearance on the display (4) of a symbol assigned to a given level (▬) (〓) (☰).
  The warm up function can be deactivated at any time by simultaneous pressing of sensor (+) (2) and sensor (-) (3), or by reducing power to level (0) using sensor (-) (3).

Stop'n go function „II"

This function works like a standard pause. Using it, you can at any time suspend the hob operation and return to previous settings.

To activate the stop'n go function at least one heating zone has to be on.
Then press the sensor (11). On all indicators of heating zones (4) symbol „II" comes on, up and above the sensor (11) – the signal LED comes on.
In order to deactivate the stop'n go function you have to press the sensor again (11), the signal LED begins to blink; then press any sensor (2). Settings light up on the indicators of heating zones (4) that were set before the activation of the stop'n go function.

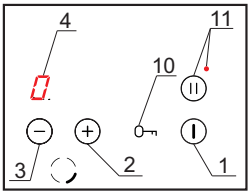


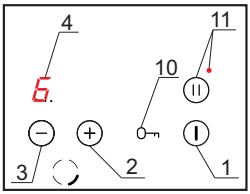


OPERATION

The stop'n go function can be used for maximum 10 minutes. If the stop'n go function does not finish in this period, the panel sensor switches off.

If control has been accidentally turned on by pressing the on/off sensor (1), the stop'n go function helps you to quickly restore the previous settings. If you have deactivated the panel by pressing the on/off sensor (1), in 6 seconds or less you have to press the sensor again (1). On the indicators of heating zones (4) „0" will appear and above the sensor (11) – the signal LED will start to blink. Then you have 6 seconds again to press the sensor (11). The settings light up on the indicators of heating zones (4) that were set before the accidental switching off of control.

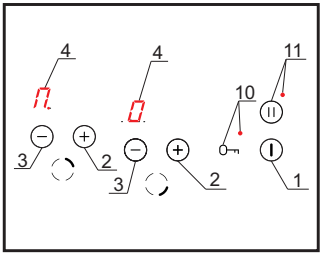




Bridge function

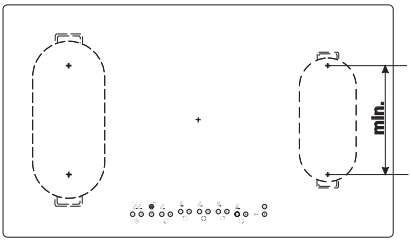
This function makes it possible to control 2 heating zones on the hob as if they were a single heating zone.
The Bridge function is very helpful, especially when you use the baking-pan type of pots.

The function can be activated for two zones on the left side and two on the right side. To activate the function press two sensors at the same time. For two heating zones on the left side you press sensor (+) (2) of the front left heating zone and sensor (-) (3) of the back left heating zone. For two heating zones on the right side you press sensor (+) (2) of the back right heating zone and sensor (-) (3) of the front right heating zone. When you press two sensors, the „ ⊓ „ symbol appears in the upper display, and in the lower display - figure (0). Then, by pressing sensor (+) (2) or sensor () (3) located under figure (0), you adjust heating power.



From then on you control two heating zones using one sensor.

To switch off the bridge function simultaneously press again the two sensors that you used to active the Bridge function. In the display, figure (0) will come on.

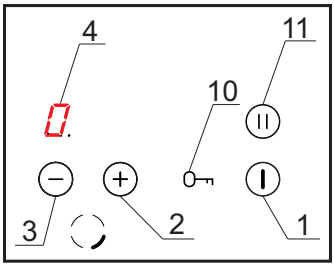


From then on, the heating zones operate individually.

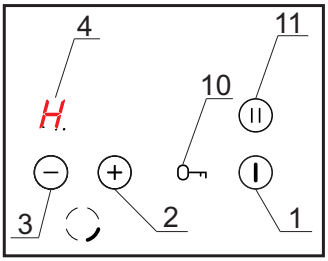
OPERATION

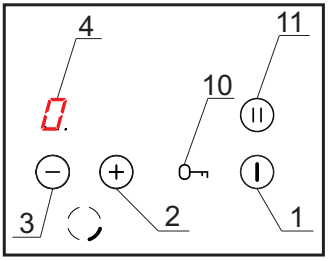
Switching the heating zones off

- A heating zone can be switched off by simultaneous pressing of sensor (+) (2) and sensor (-) (3) or by reducing power to level (0) using sensor (-)(3).



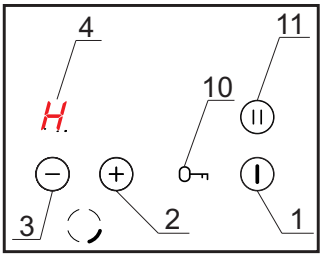
After approx. 10 seconds the heating zone is no longer active.
The heating zone is hot. On its indicator (4), letter „H" flashes alternately with figure „0" for 10 seconds. Later only letter H is on.





Switching off the whole hob

- The hob is on when at least one heating zone has been switched on.
- By pressing the on/off sensor (1), you switch off the whole hob.



If the heating zone is hot, letter „H" comes on on its indicator - it is the symbol of residual heat.

CLEANING AND ROUTINE MAINTENANCE

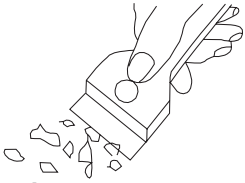
Daily cleaning and proper maintenance have crucial impact on the durability of your ceramic plate.

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

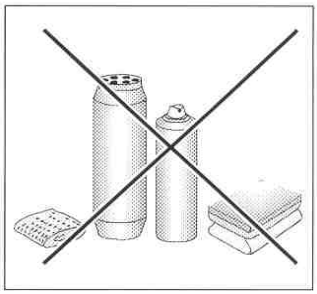
- Wipe off slight, not-burnt patches of dirt using damp cloth without cleaning agent. Washing liquid can cause blue discoloration to appear on the plate. The stains often cannot be removed after first cleaning, even if special cleaning agents are used.
- **Remove larger patches of dirt, strongly sticking to the plate using sharp 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 dishes, 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 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 scrappers 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	- insufficient cooling, - verify if the induction hob is built in according to instructions. - Check the cookware according to the note on page 16.
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 3N~50 Hz
Rated power:	**PB*5VI502FTB5**
- cooking zone Booster: 4x Ø 210 mm	2,1kW/3,7kW
- cooking zone Booster: 1xØ 260 mm	2,6kW/3,7kW
Dimensions	870 x 518 x 50
Weight	ca.14,5 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)