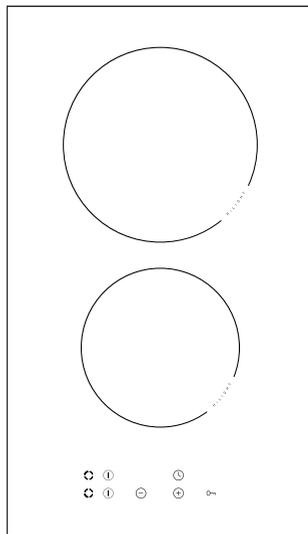


# Amica

PBP2VQ203FTN / PC3200ZT  
PBP2VQ203FTN / VH 3021  
PBP2VQ203FTN / PCH3200ZT



## INSTRUCTION MANUAL

### CERAMIC HOB

## DEAR USER,

---

*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

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

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

**Warning:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

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

## SAFETY INSTRUCTIONS

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

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

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

- **Before using the ceramic plate for the first time read the Operating Manual carefully as thus you can ensure safe operation and avoid damage to the plate.**
- If the ceramic plate is operated near a radio, TV set or other emitting device, please check whether the touch panel works correctly.
- The ceramic plate should be installed by a qualified electrician.
- Do not install the plate near refrigerating devices.
- The furniture the plate is fitted in should be resistant to temperatures up to 100 °C. The requirement applies to the veneers, edges, plastic surfaces, glues and varnishes.
- The plate can be used only after it has been fitted into furniture, as only thus you will be protected from accidental contact with live components.
- Electric appliances can be repaired only by qualified specialists. Unprofessional repairs may compromise the safety of the appliance.
- The appliance is disconnected from the mains only when the mains plug is pulled out from the socket or when the fuse has been switched off.
- Never allow children to remain unattended near the cooktop nor to play with the control panel.
- When switched on the hotplates quickly become hot. To avoid unnecessary power consumption, switch them on only after putting a cooking pot.
- Residual temperature indicator built-in into the electronic system tells you whether the hotplate is still switched on and whether it is still hot.
- Should there be a power failure, all the settings and indications will be cancelled. Please be careful when the power supply is restored as hotplates which have been hot before power failure will no longer be controlled by the indicator.
- If there is a mains socket located near the hotplate, please make sure that the supply cord does not touch the hot places.
- Do not leave the plate unattended when cooking on fats and oils as they create fire hazard.
- Do not use plastic pots or containers made from aluminium foil as they melt in high temperatures and may damage the ceramic plate.

## SAFETY INSTRUCTIONS

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- Sugar, citric acid, salt etc., both in liquid and solid state, as well as plastic should not get into contact with a hot hotplate.
- If through carelessness, sugar or plastic gets on a hot hotplate, you may not switch off the plate but scrape away sugar or plastic using a sharp 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.
- The heating surface of the ceramic plate is resistant to thermal shock. It is neither hot nor cold-sensitive.
- Avoid dropping objects on the plate. A point hit, for example a falling bottle with spices, may in unfavourable circumstances lead to cracks and splits appearing on your ceramic plate.
- Boiled over residuals of food may penetrate damaged places and get to the live components of the ceramic plate
- Should cracks or splits appear on the surface of your ceramic plate immediately disconnect it from the mains. In order to do so, switch off the fuse or pull out the mains plug from the socket. Call the Customer Service
- Please observe the maintenance and cleaning guidelines. Should you fail to proceed in compliance with the provided guidelines, you will lose your warranty rights.
- 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.**

**Note!** If the fixed-mounted power cable gets damaged, it should be replaced by the manufacturer or in a specialist workshop or by a qualified person to avoid any accidents.

# SAVING ENERGY

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

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

## UNPACKING



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

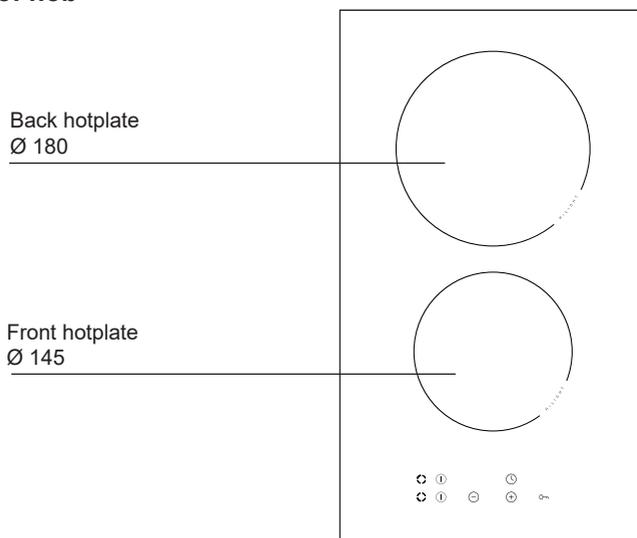
manual, or on the package.

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

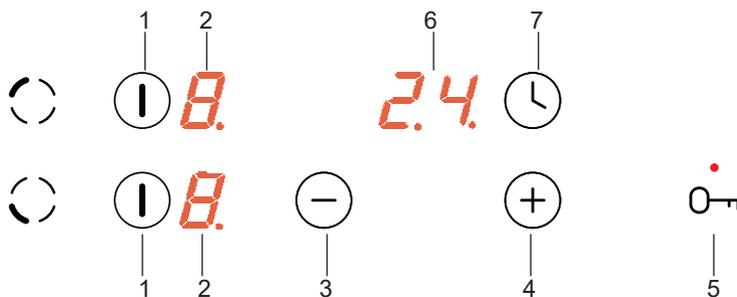
Ask your local environmental care authority for information on location of such facilities.

# DESCRIPTION OF THE APPLIANCE

## Description of hob



## Control panel



1. Main sensor
2. Hotplate indicators
3. Minus sensor
4. Plus sensor

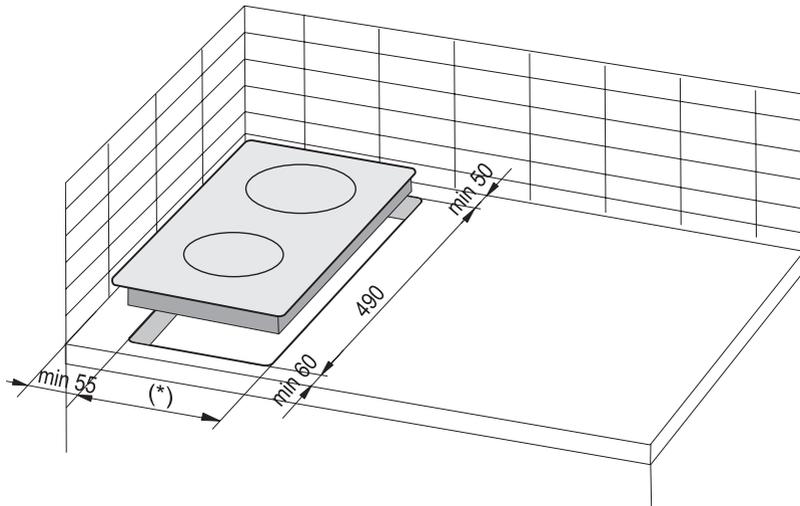
5. Key sensor with the lock function
6. Clock indicator
7. Sensor of the clock

# INSTALLATION

## Making the worktop recess

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

①



(\*) 285 mm

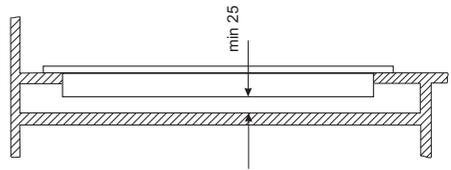
# INSTALLATION

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

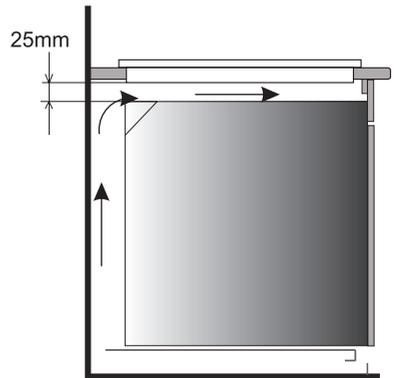
If the hob was installed in the kitchen worktop above the drawer, the bottom cover of the hob must be covered with a wooden panel or protective board for ceramic hobs.

 Do not install the hob above the oven without ventilation.

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



Installing hob in kitchen cabinet worktop.

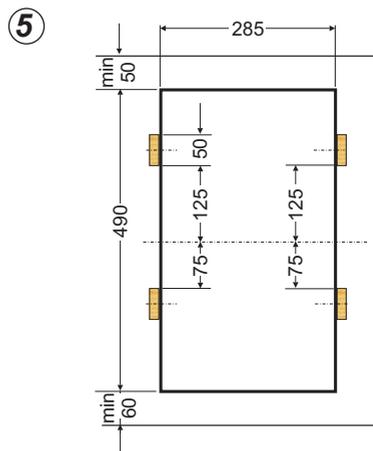
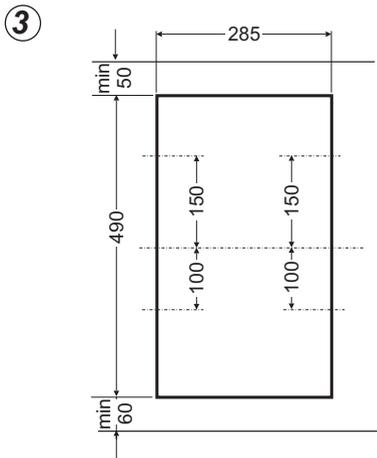
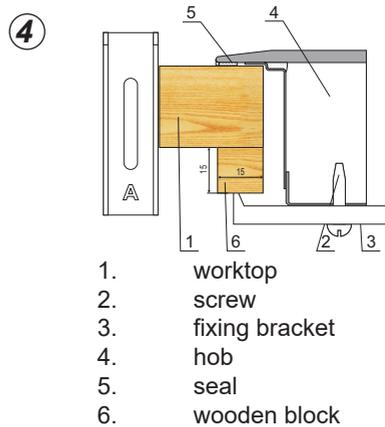
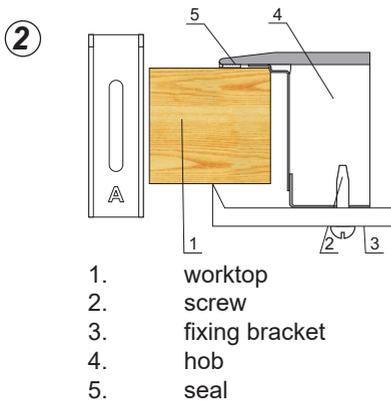


Installing hob in kitchen cabinet worktop above oven.

# INSTALLATION

## Installing hob - bracket\*

- Use four “A” brackets for 48 mm thick worktops. Fit the hob into worktop opening as shown on figure 2 and 3. To properly secure hob in 28 mm and 38 mm thick worktop, use four 15x15x50 mm wooden blocks in addition to “A” brackets. Fit the hob into worktop opening as shown on figure 4 and 5.
- Check if adhesive seal is properly applied to the hob’s flange. Loosely attach fixing brackets to the bottom of the hob
- Remove dust from the worktop, insert hob into the opening and press in firmly,
- Position fixing brackets perpendicularly to the hob’s edge and tighten firmly.



\*On selected models

# INSTALLATION

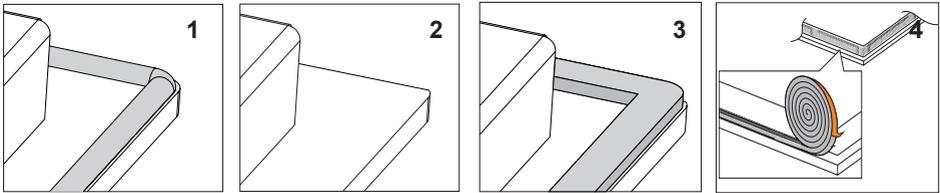
## Assembly of the gasket

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:

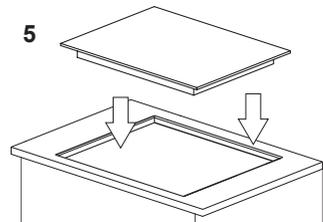
Before installing the hob in the cut-out worktop, the gasket is to be attached to the back of the hob (pic. 2)

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).

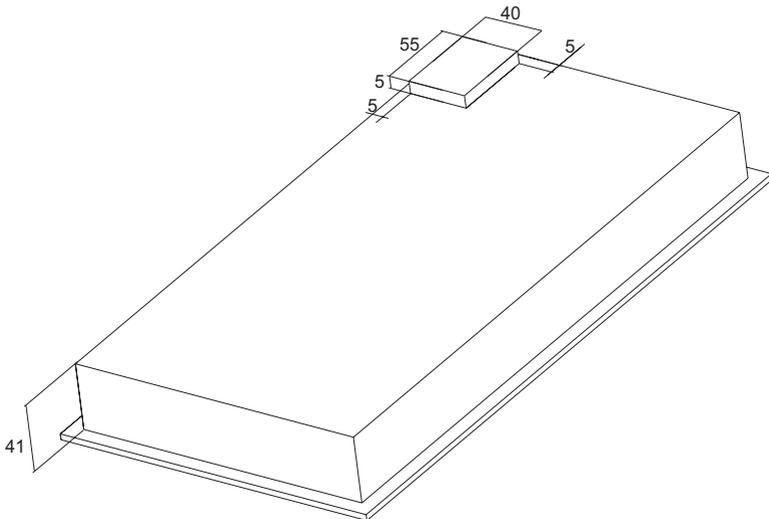


**Do not install the appliance without the foam gasket.**

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)



Location and dimensions of terminal block compartment.



- The hob has a fixed-mounted cable with a neutral contact and may only be connected to a 230 V ~ 50 Hz socket with grounding pin. Socket power circuit should be protected with a 16 A fuse.

# OPERATION

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## 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.

The ceramic plate is equipped with sensors operated by touching the marked areas with a finger.

Every touch of a sensor is confirmed with a sound.

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

## Proper cookware

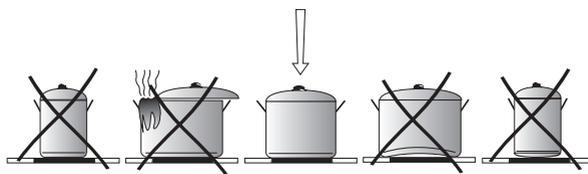
There is specially made and tested cookware for cooking on ceramic plates available on the market. Observe instructions provided by the cookware manufacturers.

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

### Bottoms:

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



### Sizes:

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

### Lids:

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

## OPERATION

### Control Panel

When you connect the hob to mains, you will hear a short beep and sensors will be locked. Touch and hold  for 3 second to release the lock.

#### Important!

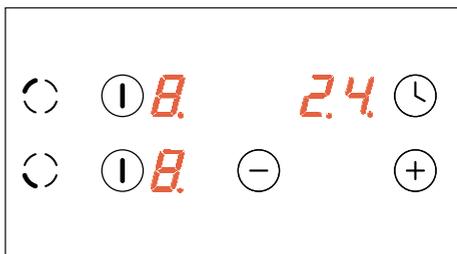
**Do not place any objects on the sensors as this could cause an error. Always keep touch sensors clean.**

### Turn on the hob and a cooking zone

#### Important!

**The hob is on when you activate a cooking zone.**

Touch  to turn on the hob and a selected cooking zone. Active cooking zone display will show "0." Now set the desired heat setting using the  and  touch sensors (see Set the heating power)

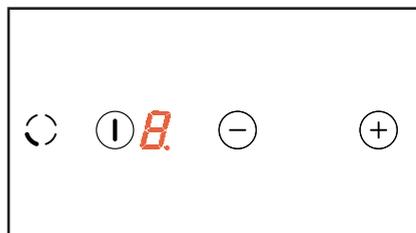


If none of the sensors is touched within 10 seconds, the appliance switches itself off. If child lock function is activated, the appliance cannot be switched on (see "Release the child lock").

### Set the heat setting

When the power is set to "0" you can adjust it using the  or  sensor.

When both cooking zones operate and you need to adjust heat setting of the first cooking zone. Briefly touch  and then touch  or  to adjust the heat setting.



## OPERATION

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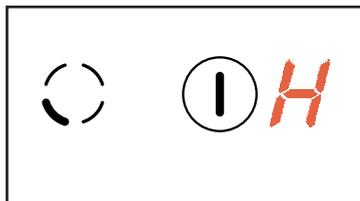
The cooking heat setting can be now changed at any moment using the method described above in the **"Set the heat setting" section**.

### Turn off the appliance

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The appliance operates when at least one cooking zone is on. Touch and hold **1** to turn off the selected cooking zone and then the appliance.

The letter "H" appears on the display to indicate residual heat.



### Switching off selected cooking zone

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Selected cooking zone may be switched off as follows:

- touch **1** to turn off the selected cooking zone
- simultaneously touch **+** and **-** sensors, or
- use **-** sensor to reduce heat setting to "0."

When both cooking zones operate:

- touch **1** to turn off the selected cooking zone
- touch **1** briefly to allow heat setting adjustment, and then:
- simultaneously touch **+** and **-** sensors, or
- use **-** sensor to reduce heat setting to "0."

The letter "H" appears on the display to indicate residual heat.

### Automatic warm-up function

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

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

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

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

## OPERATION

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



If you do not wish the automatic warm-up function to operate, start selecting the heat setting by touching the  sensor field.

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

### The Child Lock function

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The child lock function, which is activated by touching the  child lock sensor field, protects the appliance from being unintentionally operated or switched on by children or pets. Setting the child lock function when all cooking zones are switched off protects the cooking surface from inadvertent operation. The appliance can be operated once the child lock function is released.



**When the mains power is off, the child lock function is automatically activated.**

#### Set the child lock

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To set the child lock function touch the  (key) sensor field until the indicator light  comes on. An acoustic signal is heard briefly when the sensor is first touched.

#### Release the Child Lock

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To release the child lock function touch the  (key) sensor field until the indicator light goes out. An acoustic signal is heard briefly when the sensor is touched. The appliance is also locked when first switched on after connecting to electricity. Touch and hold  for 3 second to release the lock.

# OPERATION

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## The residual heat indicator

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Once a hot cooking zone is switched off, "H" is displayed on the relevant cooking zone display to warn that the "cooking zone is still hot!"



**Do not touch the cooking zone at this time owing to the risk of burns from residual heat, and do not place on it any objects sensitive to heat!**

When the residual heat indicator goes out, cooking zone can be touched, however keep in mind that it may still be warmer than ambient temperature.



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

## Limit the operating time

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

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

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

# OPERATION

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## Timer

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If the appliance is equipped with a timer, it can be used to set the operating time of any cooking zone.

To use timer with a cooking zone, it must operate with a heat setting of at least 1. If this condition is met:

- touch the timer sensor,
- touch (+) or (-) to set the time from 0 to 99

When you touch (+) or (-) the letter "t" will be shown on the relevant cooking zone display.

When both cooking zones operate:

- briefly touch (I) by the cooking zone for which you wish to set the timer. Continue as described above.

When timer is counting down the letter "t" will alternate with the heat setting on the display.

When timer counts down to zero the cooking zone will turn off automatically and you will hear a beep.

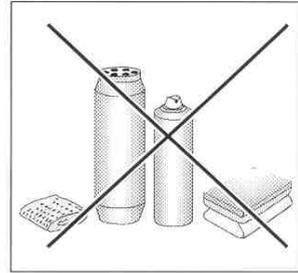
 Touch (+) and (-) simultaneously to cancel the timer.

## CLEANING AND ROUTINE MAINTENANCE

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

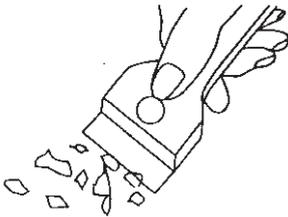


Clean the ceramic plate observing the same rules as for glass. Never use abrasive or aggressive cleaning agents, scrubbing powders or scratching sponges. Also do not use steam cleaning devices.



### 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 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 scrapers can be bought in DIY shops, shops with building tools and painting accessories.

## CLEANING AND ROUTINE MAINTENANCE

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Never apply cleaning agent on a hot hotplate. Leave the cleaning agent to dry and then wipe it off with a 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 short signal	- children lock has been activated	- switch off the children lock
4.The appliance does not respond and emits a long signal	-improper operation (improper sensors have been touched or proper sensors have been touched for too short time	- again activate the plate
	- covered or dirty sensor (sensors)	- uncover or clean the sensors
5.The whole appliance switches off	- no settings have been entered within 10 seconds from switching the plate on	- again switch on the control panel and immediately enter the settings
	- covered or dirty sensor (sensors)	- uncover or clean the sensors
6. One heating zone switches off, and "H" is on the display.	- limited time of operation	- again switch on the hotplate
	- covered or dirty sensor (sensors)	- uncover or clean the sensors
7.Residual temperature indicator is not lighted although the hotplates are still hot	- power supply failure, the appliance has been disconnected from the mains	-the residual temperature indicator will work again after switching the control panel on and off.
8. Crack in the ceramic plate	 Danger! Immediately disconnect the ceramic plate from the mains (fuse) and call the nearest Customer Service Centre.	
9. If the fault still remains	Disconnect the ceramic plate from the mains (fuse) and call the nearest Customer Service Centre. <b>Important!</b> You are the person responsible for proper condition and operation of the appliance in your household. If you call the Service for a fault which resulted from improper operation, you will be charged with the costs of the visit even during the period of warranty. We shall not be held liable for damages caused by a failure to observe this Manual.	

## TECHNICAL DATA

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Rated voltage:	230V 1N~50 Hz
Rated power:	3,0 kW
Model:	PBP2VQ203FTN
- hotplate: 1 x Ø 145 mm	1200 W
- hotplate: 1 x Ø 180 mm	1800 W
Dimensions:	522 x 300 x 48;
Weight:	ca. 4,2 kg;

Complies with EU regulations EN 50304, EN 60335-1, EN 60335-2-6 standards

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