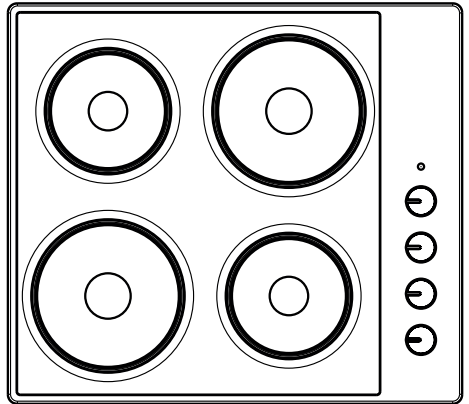


PEB4.7SVR

HE6052SS



# INSTRUCTION MANUAL

## CERAMIC COOKER

## DEAR USER,

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*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.*

### **Caution!**

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.

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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.

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

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

## SAFETY INSTRUCTIONS

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

## SAVING ENERGY

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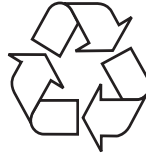


Everybody who properly uses energy not only saves money but also consciously acts in aid of the natural environment. So let's save electric energy by:

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

## UNPACKING

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

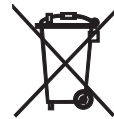
environment.

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

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

## DISPOSING OF THE DEVICE

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

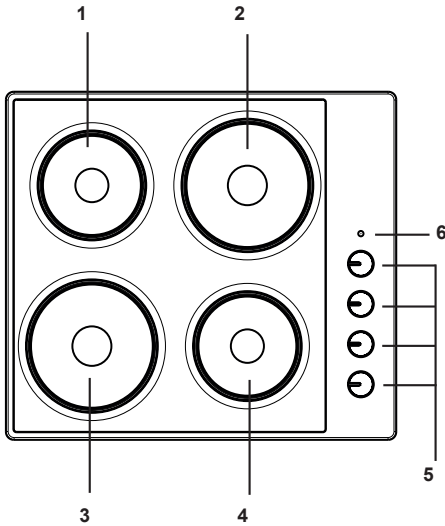
The device has been manufactured of recyclable materials. By bringing old device to recycling collection center, you show that you care about nature.

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



# DESCRIPTION OF THE APPLIANCE

## Description



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

## Specification:

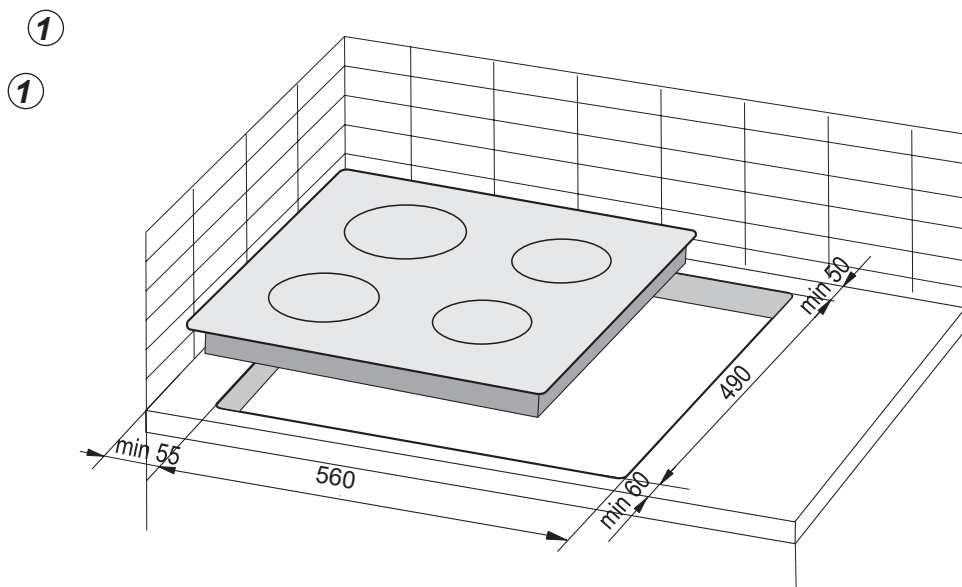
- rated voltage
- 1 - cooking zones - normal
- fast cooking zones
- overall dimensions
- weight

~230V, 50 Hz  
Ø 180 – 1500 W  
Ø 145 – 1000 W  
Ø145 – 1500 W  
Ø180 – 2000 W  
590 x 520 x 56  
9,4 kg

# INSTALLATION

## Making the worktop recess

- Worktop thickness should be 28 - 48 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 20 mm below the hob to allow proper air circulation and prevent overheating.

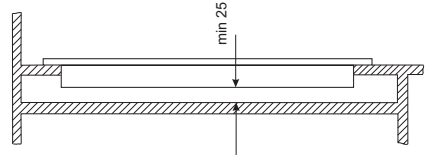


(\*) 560 mm for hob 600 mm

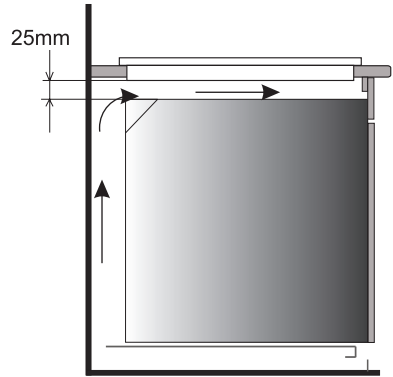
# INSTALLATION

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

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



Installing hob in kitchen cabinet worktop.



Installing hob in kitchen cabinet worktop above oven.



Do not install the hob above the oven without ventilation.



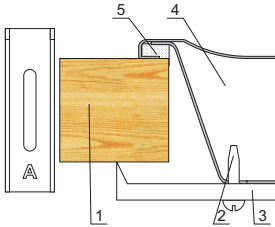
Route electrical lead so that it does not touch the lower guard.

# INSTALLATION

## Installing hob - bracket

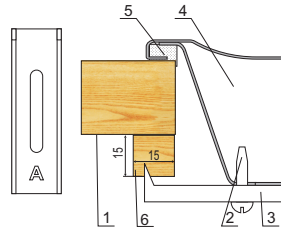
- Use four “A” brackets for 48 mm thick worktops. Fit the hob into worktop opening as shown on figure 2 and 3. To properly secure hob in 28 and 38 mm thick worktop, use four “B” brackets. Fit the hob into worktop opening as shown on figure 4 and 3.
- Check if adhesive seal is properly applied to the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

2



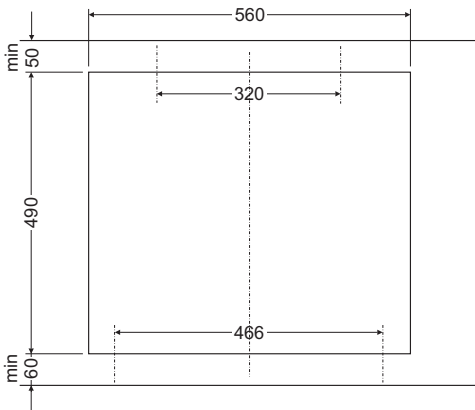
1. worktop
2. screw
3. fixing bracket
4. hob
5. seal

4

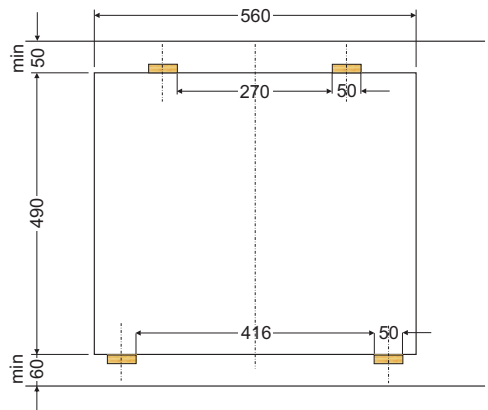


1. worktop
2. screw
3. fixing bracket
4. hob
5. seal
6. wooden block

3



5



# INSTALLATION

## Electrical connection

### Warning!

All electrical work should be carried out by a suitably qualified and authorised electrician. No alterations or wilful changes in the electricity supply should be carried out.

The hob is manufactured to work with a one-phase alternating current (230V 1N~50Hz) and is equipped with a 3 x 4 mm<sup>2</sup> connection lead.

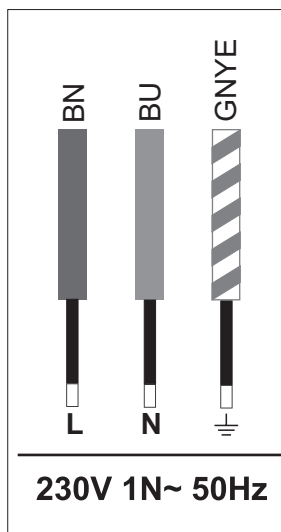
The electricity supply for the hob must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.

Before connecting the hob to the power supply it is important to read the information on the data plate and the connection diagram.

Caution! The installer is obliged to provide the user with “appliance electrical connection certificate” (enclosed with the warranty card).

### Connection diagram

Caution! Voltage of heating elements 230V.  
Caution! In the event of any connection the safety wire must be connected to the (⊕) PE terminal.



Live L: BN - brown  
Neutral N: BU - blue  
Earth PE: GNYE -green/yellow

Power circuit should be protected with a **32A** fuse.

Recommended type of connection lead:  
**H05VV-F, 3 x 4mm<sup>2</sup>.**

### Important!

If the fixed power supply cable is damaged, it should be replaced at the manufacturer or at an authorized servicing outlet, or by a qualified person to avoid danger.

## OPERATION

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### Before using the appliance for the first time

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

### Choice of cookware

There is specially tested cookware available for cooking and baking in cookers with ceramic hob. Follow the instructions of their manufacturer.

Cookware with aluminium or copper base can leave stains, which very difficult to remove. Particular caution is advised in the case of enamel-painted cookware, which could cause irreparable damage when contents off accidentally. To achieve optimal energy use, the optimal cooking times and to prevent seething food from getting burned on the hob, please follow these guidelines.

### Cookware base:

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Cookware should have always a stable, flat base. Base with sharp edges, burrs and the charred remains of food may scratch the ceramic hob!



### Cookware size:

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Cookware diameter should correspond as closely as possible the diameter of the hob cooking zone.

### Cookware lid:

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Lid prevents heat from escaping and thus reduces heating time and lowers energy consumption.

## OPERATION

### Switch on the appliance:

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

### Please kindly note the following:

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

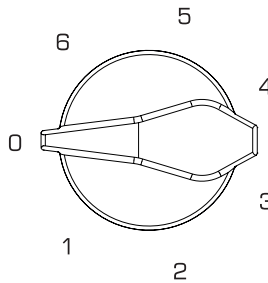


Fig.6

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

- “0” on the knob is aligned with the vertical line marked on the control panel.
  - marking on the knob is aligned with „0” on the control panel.
- The heat setting can be adjusted by turning the knob left or right. When cooking zone operates, a pilot light is on.

## OPERATION

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



### Remarks on the use of cooking zones

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

Cooking and frying on the standard and fast cooking zones

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

### Cooking

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Set the knob to position 3 at the beginning of the cooking, then to maintain the boil set it to position 2. Heat setting can be changed as required (see table).

### Frying

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



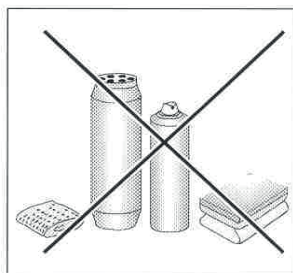
## CLEANING AND MAINTENANCE

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



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



### Cooking zones

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

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

### Hob surface

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

### Daily maintenance

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

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

## PRODUCT INFORMATION

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

### Household gas hobs

|    |   |  |           |
|----|---|--|-----------|
| R1 |   |  | HE6052SS  |
| R2 | Model identifier  | PEB4.7SVR                                |           |
| R3 |   | 21340                                    |           |
| S  |   | Hob type (electric / gas / gas-electric) |           |
| T  | Number of cooking zones   |  | 4         |
| U  | Heating technique (induction cooking zones or heating areas, radiant heating zones, solid hobs)   |  | V / O / O |
| V1 | Usable surface diameter for electric cooking zone rounded to 5 mm [Ø cm] / Length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm (L x W [cm]) | FL                                       | Ø 18,0    |
| V2 |   | RL                                       | Ø 14,5    |
| V3 |   | RR                                       | Ø 18,0    |
| V4 |   | FR                                       | Ø 14,5    |
| W1 | Energy consumption for each cooking zone per kg, EC electric cooking [Wh/kg]  | FL                                       | 194,5     |
| W2 |   | RL                                       | 194,5     |
| W3 |   | RR                                       | 194,5     |
| W4 |   | FR                                       | 194,5     |

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

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



