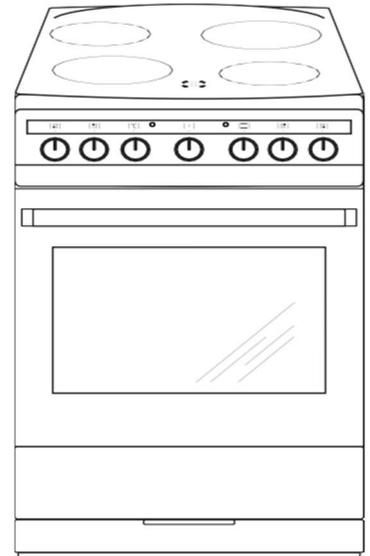


# Amica

508CE1.30eHMsW



INSTRUCTION MANUAL

**The cooker may only be used after  
reading this manual !!!**



**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 possibility of electric shock.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Accessible parts may become hot during use.

Metallic objects, such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

**WARNING:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Danger of burns! Hot steam may escape when you open the oven door. Be careful when you open the oven door during or after cooking. Do NOT lean over the door when you open it. Please note that depending on the temperature the steam can be invisible.

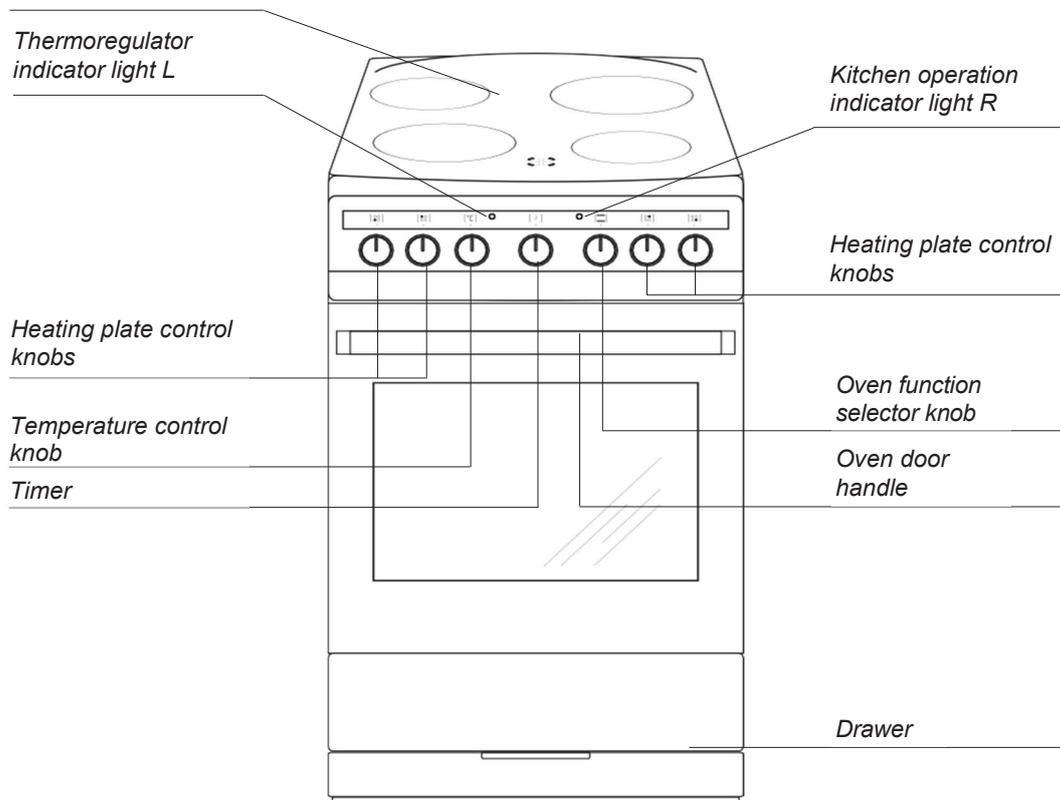
**The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.**

### **SAFETY INSTRUCTIONS**

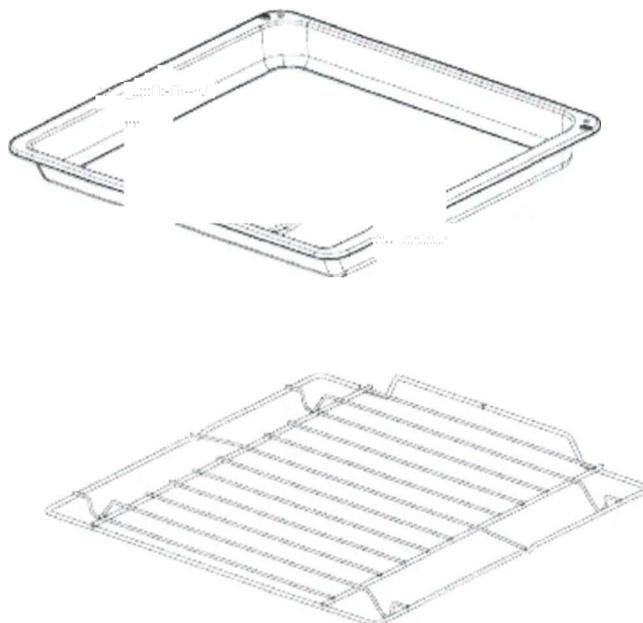
- Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating or boiling over.
- Do not allow the hob to get soiled and prevent liquids from boiling over onto the surface of the hob. This refers in particular to sugar which can react with the ceramic hob and cause irreversible damage. Any spillages should be cleaned up as they happen.
- Do not place pans with a wet bottom on the warmed-up heating zones as this can cause irreversible changes to the hob (irremovable stains).
- Use pans that are specified by the manufacturer as designed for use with a ceramic hob.
- If any damage, deep scratches, cracks or chips appear on the ceramic hob, stop using the stove immediately and contact the receptionist or the dormitory manager.
- Do not switch on the hob until a pan has been placed on it.
- Do not use pans with sharp edges that may cause damage to the ceramic hob.
- Do not look directly at the halogen heating zones (not covered by a pan) when they

are warming up.

- Do not put pans weighing over 15 kg on the opened door of the oven and pans over 25 kg on the hob.
- Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the cooker.
- 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.



Oven fittings:



The oven cavity should only be washed using warm water and a small amount of dishwashing liquid.

#### Ms Mechanical Timer

The timer controls the oven's operation. It can be set from 0 to 120 minutes. Once the set time has elapsed, a beep will sound and the oven will automatically turn off.

Programming - turn the knob clockwise and set the desired time



When the knob is set to "0," the oven will not start. If you do not intend to use the timer function, set the knob to 



#### NOTE!

**For time settings from 0 to 10 minutes, first rotate the timer knob approximately 90° and then set it to the desired operating time.**

## Choice of cookware

Choose a pan with a diameter that is at least as large as the heating zone. **Do not use pans with a concave or convex base.** Always remember to put a proper cover on the pan. We recommend the use of pans with thick, even bases. If the heating zones and pans are solid it is impossible to make full use of the heat.



The heating zones have different levels of heat. The level of heat can be adjusted gradually by turning the appropriate knob to the right or left.

The yellow light turned on means the ceramic hob is working.

**0** Switch off

**1** MIN. Warming up

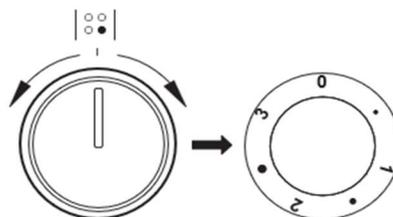
**2** Stewing vegetables, slow cooking

- Cooking soups, larger dishes

**3** Slow frying

- Grilling meat, fish

**4** MAX. Fast heating up, fast cooking, frying



The oven can be warmed up using the bottom and top heaters, as well as the grill. Operation of the oven is controlled by the oven function knob - to set a required function you should turn the knob to the selected position, as well as the temperature regulator knob - to set a required function you should turn the knob to the selected position.

**NOTE!**

**When any of the oven functions are turned on, the heating element (heater, etc.) will only be activated after the temperature has been set.**

**0** – Oven is off



**Roaster on**

Roasting is used for cooking of small portions of meat: steaks, schnitzel, fish, toasts, Frankfurter sausages, (thickness of roasted dish should not exceed 2-3 cm and should be turned over during roasting).



**Bottom heater on**

When the knob is set to this position the oven is heated using only the bottom heater. Baking of cakes from the bottom until done (moist cakes with fruit stuffing).



**Top heater on.**

Setting the knob in this position allows you to heat the oven using only the top heater. Browning baked goods, finishing baking from above, additional browning.



**Top and bottom heaters on**

Set the knob in this position for conventional baking. This setting is ideal for baking cakes, meat, fish, bread and pizza (it is necessary to preheat the oven and use a baking tray) on one oven level.



**Independent oven lighting**

Set the knob in this position to light up the oven interior.



**HCO Heating**

This is an optimised heating function designed to save energy when preparing food. When using this function, the oven light is intentionally left off.

Switching on the oven is indicated by two signal lights, **R**, **L**, turning on. The **R** light turned on means the oven is working. If the **L** light goes out, it means the oven has reached the set temperature. If a recipe recommends placing dishes in a warmed-up oven, this should be not done before the **L** light goes out for the first time. When baking, the **L** light will temporarily come on and go out (to maintain the temperature inside the oven). The **R** signal light may also turn on at the knob position of "oven chamber lighting".



**By ensuring proper cleaning and maintenance of your cooker you can have a significant influence on the continuing fault-free operation of your appliance.**

Before you start cleaning, the cooker must be switched off and you should ensure • that all knobs are set to the "e"/"O" position. Do not start cleaning until the cooker has completely cooled.

**To clean the CERAMIC PLATE, it is recommended to use a solution of warm water with a small amount of dishwashing liquid.**

## Ceramic hob

- The hob should be cleaned regularly after each use. If possible, it is recommended that the hob is washed while still warm (after the heating zone indicator goes off). Do not allow the hob to get heavily stained; particularly from burnt-on spillages from boiled over liquids.
- When cleaning do not use cleaning agents with a strong abrasive effect, such as e.g. scouring powders containing an abrasive, abrasive compounds, abrasive stones, pumice stones, wire brushes and so on. They may scratch the hob surface, causing irreversible damage.

### OVEN

- The oven should be cleaned after each use. When cleaning, turn on the oven light to improve visibility of the work area.
- The oven chamber should be washed only with warm water and a small amount of dishwashing liquid.
- After cleaning, wipe the oven chamber dry.
- Do not use liquids containing organic acids (e.g., citric acid), as they may cause permanent stains or dull ceramic enamel.