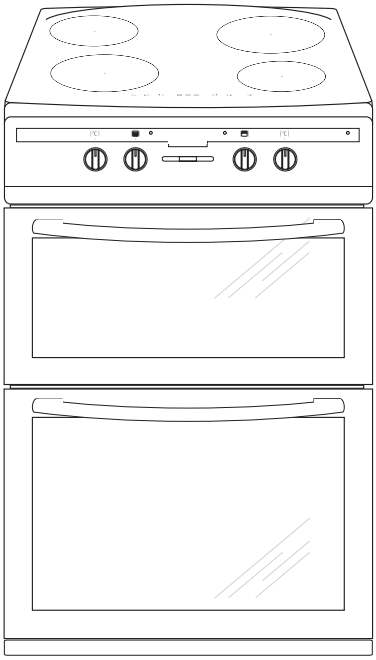
Amica



AFN6550MB/1
AFN6550SS/1

INSTRUCTION MANUAL

ELECTRIC COOKER
DOUBLE OVEN

IO-CFS-1187 / 8504715
(02.2019 V2)

DEAR CUSTOMER,

The cooker 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 cooker 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!
Do not use the cooker until you have read this instruction manual.

The cooker is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

CONTENTS

SAFETY INSTRUCTIONS

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

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

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

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

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

Warning: If the surface is cracked, switch off the appliance to avoid the possibillity 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. Young children should be kept away.

SAFETY INSTRUCTIONS

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.

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.

Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibillity of electric shock.

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

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.

- Always keep children away from the cooker.
  While in operation direct contact with the cooker may cause burns!
- Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- 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 defects, deep scratches, cracks or chips appear on the ceramic hob, stop using the cooker immediately and contact the service centre.
- Do not switch on the hob until a pan has been placed on it.

SAFETY INSTRUCTIONS

- 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.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- Never allow children to remain unattended near the cooktop nor to play with the control panel.
- **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).**
- 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.

HOW TO SAVE ENERGY

Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

- **Use proper pans for cooking.**
  Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!
- **Match the size of the saucepan to the surface of the heating zone.**
  A saucepan should never be smaller than a heating zone.
- **Ensure heating zones and pan bases are clean.**
  Soils can prevent heat transfer – and repeatedly burnt–on spillages can often only be removed by products which cause damage to the environment.
- **Do not uncover the pan too often (a watched pot never boils!).**
  Do not open the oven door unnecessarily often.
- **Switch off the oven in good time and make use of residual heat.**
  For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.
- **Only use the oven when cooking larger dishes.**
  Meat of up to 1 kg can be prepared more economically in a pan on the cooker hob.
- **Make use of residual heat from the oven.**
  If the cooking time is greater than 40 minutes switch off the oven 10 minutes before the end time.
- **Make sure the oven door is properly closed.**
  Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- **Do not install the cooker in the direct vicinity of refrigerators/freezers.**
  Otherwise energy consumption increases unnecessarily.

UNPACKING

During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.
All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution! During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

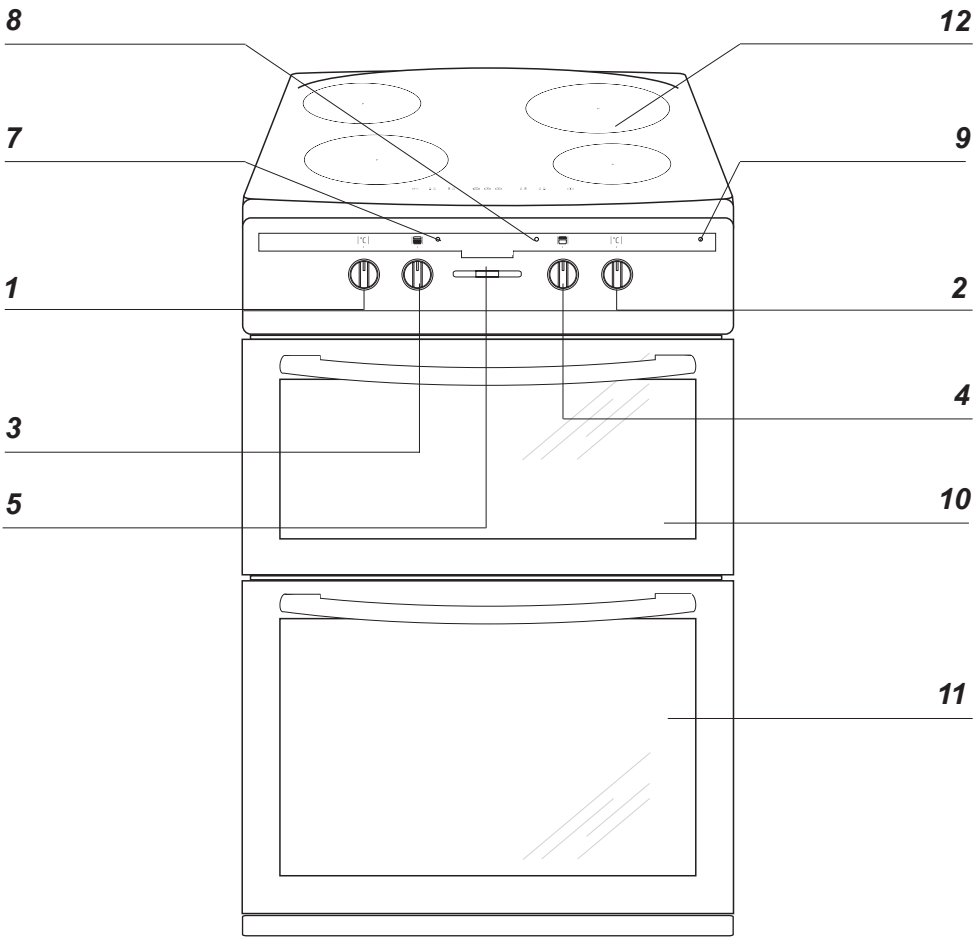
DISPOSAL OF THE APPLIANCE

Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

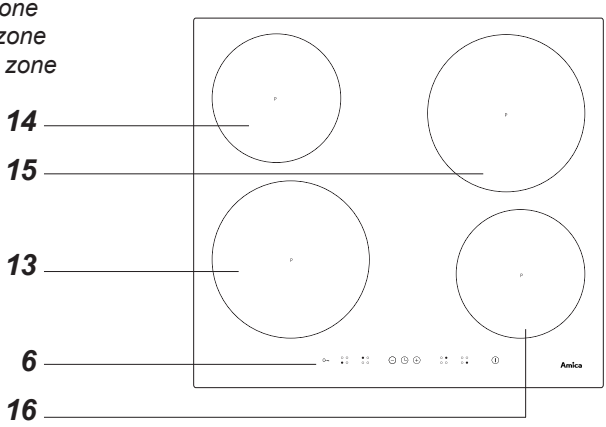
DESCRIPTION OF THE APPLIANCE



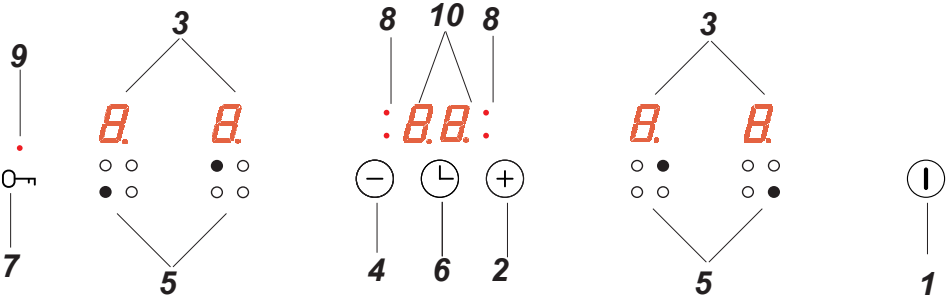
1 *Temperature control knob - main oven*
2 *Temperature control knob - top oven*
3 *Main oven function selection knob*
4 *Top oven function selection knob*
5 *Electronic programmer*
6 *Control panel for induction hob*
7 *Red thermostat light - main oven*
8 *Red thermostat light - top oven*
9 *Yellow operation light*
10 *Top oven door*
11 *Main oven door*
12 *Induction hob*

DESCRIPTION OF THE APPLIANCE

13 *Front left booster cooking zone*
14 *Rear left booster cooking zone*
15 *Rear right booster cooking zone*
16 *Front right booster cooking zone*



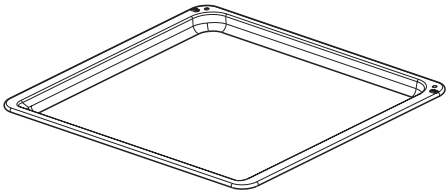
6 *Control panel for induction hob*



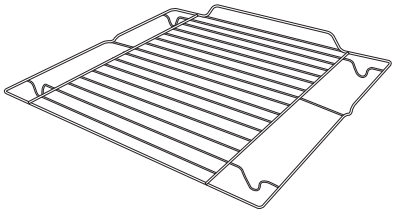
1. On/off sensor
2. Higher heat setting selector
3. Cooking zone indicator
4. Lower heat setting selector
5. Cooking zone selection sensor
6. Timer sensor
7. Child lock sensor
8. Timer indicator light
9. Child lock indicator light
10. Timer display

SPECIFICATIONS OF THE APPLIANCE

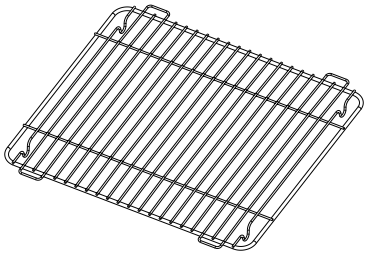
Cooker fittings:



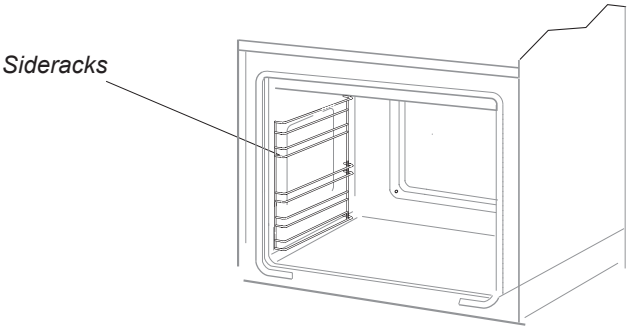
Baking tray



Wire Shelf



Grill Rack



*All images are for indication only; please refer to your individual unit for actual item.

INSTALLATION

Installing the cooker

- The kitchen should be dry and airy and have effective ventilation according to the existing technical provisions.

- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed so as to ensure free access to all control elements.

- Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.

- The cooker should stand on a hard, even floor (do not put it on a base).

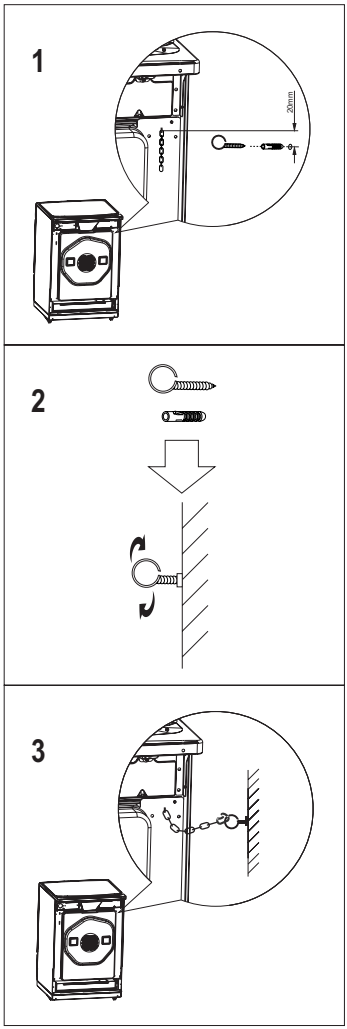
- Before you start using the cooker it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet are accessible after removal of the drawer. The adjustment range is +/- 5 mm.

Anti-tilt protection

CAUTION! You must install the anti-tilt protection. If you do not install it, the appliance can tilt.

The appliance must be secured by using the safety chain (supplied and mounted to cooker rear).

Fasten hook to the kitchen wall and connect safety chain to the hook.



INSTALLATION

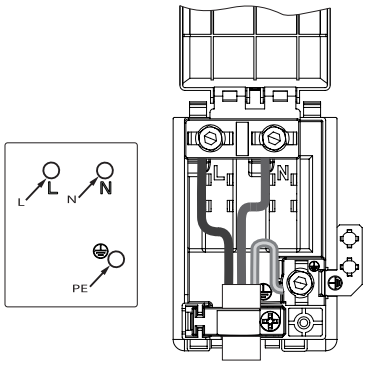
Electrical connection

Warning: This appliance must be earthed.

The appliance must be installed by a competent electrician using a double pole control unit of 40 ampere minimum capacity with 3 mm minimum contact separation at all poles.

We recommend that the appliance is connected by a qualified electrician who is member of the N.C.E.I.C. and who will comply with the I.E.E. and local regulation.

- Access to the main terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
- Connection shuld be made with 6 mm^2 twin and earth cable.
- First strip the wires, then push the cablethrough the cable clamp in the terminal block cover.
- Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
- Ensure the cable exits through the cable grip clamping on the outer sheath of the cable and fix in place by tightening the fixing screw.
- Ensure all screws are adequately tightened. Do not over tighten as you may risk damaging the screw threads.
- Close the terminal box, ensuring that the cover is engaged on the locking tabs.
- The supply cable must be positioned away from any hot parts of the rear of the cooker. If this cannot be done then another method of protecting the supply cable from the hot parts must be used i.e. Heat resistant sleeving or high temperature cables.



220-240V 1N~

L - Live (Red or Brown)
N - Neutral (Black or Blue)
PE - Earth (Green/Yellow or sleeving)

Grounding lead must be connected to screw with ⏚ symbol.

The power supply cable must have these minimum requirements:
- Type: HO5VV-F (PVC insulated and sheathed flexible cable)
- 3 cores x 6 mm^2 .

Before firs use

First start – preliminary cleaning
To remove residues of fat and oil accumulated during the manufacturing process and dust accumulated during storage and transport, the preliminary cleaning of the equipment should be carried out. This way our health is protected and tasty cakes and roasts are provided.
Caustic agents and abrasive powders should be avoided as they can damage the surface.

Preliminary heating
1. Remove packaging elements from the oven chamber.
2. Turn on ventilation in the room or open a window.
3. Start the oven at the temperature of 250^{0}C.
4. Heat the oven for around 30 minutes.

The smell that is emitted during the first heating of the oven is connected with vapouring of residues of fat and oil used to protect the oven for the time of storing.

Important!
To clean the oven, only use a cloth well rang out with warm water to which a little washing-up liquid has been added.

Important!

In cookers equipped with the electronic programmer, the time "**0.00**" will start flashing in the display field upon connection to the power supply.
The programmer should be set with the current time. (See *Electronic programmer*). If the current time is not set operation of the oven is impossible.

OPERATION

Electronic programmer

– functions

OK – function selection button
< – "–" button
> – "+" button

Setting the time

After connection to the mains or reconnection after a power cut the display shows flash 0.00:

- Press button **OK**, then the display will show ,
- set the time using buttons **>** and **<**.

7 seconds after the time has been set the new data will be saved.

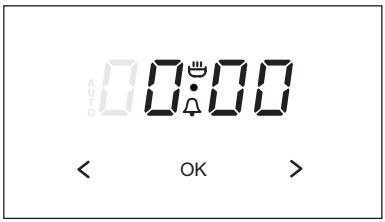
Current time can be adjusted by simultaneously touching the sensors **<** and **>**. The display will start blinking. Adjust current time as required.

Caution!
If the correct time is not set then proper operation of the oven is not possible.

Timer

The timer can be activated at any time, regardless of the status of other functions. The timer can be set for from 1 minute to up to 23 hours and 59 minutes.
To set the timer you should:

- Press button **OK**, then the display will show flashing ,



- set the timer using buttons **>** and **<**.

The time set is shown on the display and the signal function is on.

- Press button **OK**, **<** or **>** in order to switch off the signal, the signal function will go out and the display will show the current time.

Caution!
If the alarm signal is not turned off manually, it will be turned off automatically after approx. 7 minutes.

OPERATION

Semi–automatic operation

If the oven is to be switched off at a given time, then you should:

●Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.

●Press button **OK** until the display will show:

●Set the required time using buttons **>** and **<**, within a range from 1 minute to 10 hours.

The set time will be introduced to the memory after approx. 7 seconds and the display will show AUTO function.

When the set time has passed the oven is switched off automatically, the alarm signal is activated and the signal function AUTO flashing again;

●Set the oven function knob and the temperature regulator knob to the switched–off position.

●Press button **OK**, **<** or **>** in order to switch off the signal; the signal function will go out and the display will show the current time.

Caution!
In ovens equipped with one control knob, the oven function knob is integrated with the temperature regulator knob.

Automatic operation

If the oven is to be switched on for a specified period of time and switched off at a fixed hour then you should set the operation time and the operation end time:

●Press button **OK** until the display will show:

●Set the required time using the buttons **>** and **<** within a range from 1 minute to 10 hours.

●Press button **OK** until the display will show:

●Set the switch–off time (operation end time) using buttons **>** and **<**, which is limited to a period of 23 hours and 59 minutes from the current time.

●Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.

The function AUTO is now on; the oven will start operating from the point when the difference between the set operation end time and the operation duration time occurs (e.g. the operation time is set to 1 hour, the operation end time is set to 14.00, so the oven will start working automatically at 13.00).

When the oven reaches the operation end time it will switch off automatically, the alarm will be activated and the function AUTO will start flashing again.

- Set the oven function knob and the temperature regulator knob to the switched–off position.
- Press button **OK**, **<** or **>** in order to switch off the alarm; the function AUTO will go out and the display will show the current time.

Cancel settings

Timer and automatic function settings may be cancelled at any time.

Cancel automatic function settings:
- press buttons **<** and **>** simultaneously,

Cancel timer settings:
- press button **OK** to select timer settings,
- press buttons **<** and **>** again,

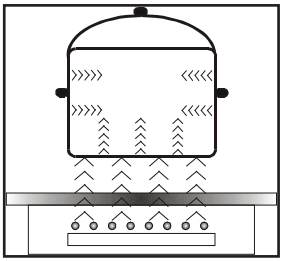
Change the timer beeps

The tone of the timer beeps may be changed as follows:

- press buttons **<** and **>** simultaneously,
- select “tone” function with the **OK** button, the display panel will start to blink:

- with the **<** button press the appropriate buttons from **OK** to **>** to select the option you wish.

Inductive zone – principles of operation



A power generator supplies the coil installed in the heating panel. An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan. The surface of the hob remains cold.

This requires the use of pots and pans whose base is ferromagnetic, in other words susceptible to magnetic fields.

Overall, induction technology is characterized by two advantages:
- the heat is only emitted by the cookware and its use is maximised,
- there is no thermal inertia, since the cooking starts immediately when the pot is placed on the hob and ends once it is removed.

Certain sounds can be heard during normal use of the induction hob, which do not affect its correct operation.

- Low-frequency humming. This noise arises when the cookware is empty and stops when water is poured or food is placed in the cookware.
- High-frequency whizz. This noise arises in cookware made of multiple layers of different materials at maximum heat setting. The noise intensifies when using two or more cooking zones at maximum heat setting. The noise will stop or reduce when heat setting is reduced.
- Creaking noise. This noise arises in cookware made of multiple layers of different materials. The noise intensity depends on how the food is cooked.
- Buzzing. Buzzing can be heard when electronics cooling fan operates.

The noises that can be heard during the normal appliance operation are the result of the cooling fan operation, cooking method, cookware dimensions, cookware material and the heat setting. These noises are normal and do not indicate a fault.

The protective device:
If the hob has been installed correctly and is used properly, any protective devices are rarely required.
Fan: protects and cools controls and power components. It can operate at two different speeds and is activated automatically. Fan runs until the electronic system has sufficiently cooled down regardless of the appliance or the cooking zones being turned on or off.
Temperature sensor: 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.
Pan detection: allows the hob to detect pans placed on a cooking zone. Small objects placed on the cooking zone (eg, spoon, knife, ring ...) will not be recognised as pans and the hob will not operate.

Pan detector

Pan detector is installed in induction hobs. Pan detector starts heating automatically when a pan is detected on a cooking zone and stops heating when it is removed. This helps save electricity.
- When an suitable pan is placed on a cooking zone, the display shows the heat setting.
- Induction requires the use of suitable cookware with ferromagnetic base (see Table).

If a pan is not placed on a cooking zone or the pan is unsuitable, the  symbol is displayed. The cooking zone will not operate. If a pan is not detected within 10 minutes, the cooking zone will be switched off.
Switch off the cooking zone using the touch control sensor field rather than by removing the pan.

Pan detector does not operate as the on/off sensor.

The induction hob is equipped with electronic touch control sensor fields, which are operated by touching the marked area with a finger.
Each time a sensor field is touched, an acoustic signal can be heard.

When switching the appliance on or off or changing the heat setting, attention should be paid that only one sensor field at a time is touched. When two or more sensor fields are touched at the same time (except timer and child lock), the appliance ignores the control signals and may trigger a fault indication if sensor fields are touched for a long time.
When you finish cooking switch off the cooking zone using touch control sensor fields and do not rely solely on the pan detector.

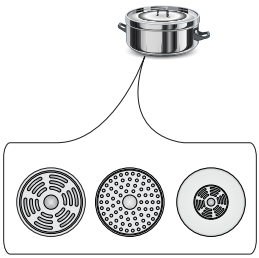
OPERATION

The high-quality cookware is an essential condition for efficient induction cooking.

Select cookware for induction cooking

Cookware characteristics.

- Always use high quality cookware, with perfectly flat base. This prevents the formation of local hot spots, where food might stick.Pots and pans with thick steel walls provide superior heat distribution.
- Make sure that cookware base is dry: when filling a pot or when using a pot taken out of the refrigerator make sure its base is completely dry before placing it on the cooking zone. This is to avoid soiling the surface of the hob.
- Lid prevents heat from escaping and thus reduces heating time and lowers energy consumption.
- To determine if cookware is suitable, make sure that its base attracts a magnet.
- **Cookware base has to be flat for optimal temperature control by the induction module.**
- **The concave base or deep embossed logo of the manufacturer interfere with the temperature induction control module and can cause overheating of the pot or pan.**
- **Do not use damaged cookware such as cookware with deformed base due to excessive heat.**
- When you use large ferromagnetic base cookware, whose diameter is less than the total diameter of the cookware, only the ferromagnetic base heats up. This results in a situation where it is not possible to uniformly distribute the heat in the cookware. If the ferromagnetic area is reduced due to inclusion of aluminium parts then the effective heated area can be reduced. Problems with the detection of the cookware could arise or cookware may not be detected at all. To achieve optimum cooking results, the diameter of the ferromagnetic base should match that of the cooking zone. If cookware is not detected in a given cooking zone, it is advisable to try it in a smaller cooking zone.



OPERATION

For induction cooking us only ferromagnetic base materials such as:
●enamelled steel
● cast iron
● special stainless steel cookware designed for induction cooking.

Marking of kitchen cookware	 **Check for marking indicating that the cookware is suitable for induction cooking.**
	Use magnetic cookware (enamelled steel, ferrite stainless steel, cast iron). The easiest way to determine if your cookware is suitable is to perform the „magnet test". Find a generic magnet and check if it sticks to the base of the cookware.
Stainless Steel	Cookware is not detected
	With the exception of the ferromagnetic steel cookware
Aluminium	Cookware is not detected
Cast iron	High efficiency
	Caution: cookware can scratch the hob surface
Enamelled steel	High efficiency
	Cookware with a flat, thick and smooth base is recommended
Glass	Cookware is not detected
Porcelain	Cookware is not detected
Cookware with copper base	Cookware is not detected

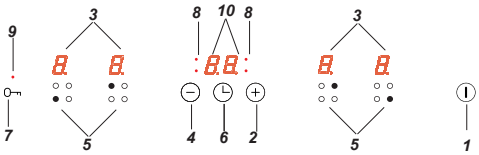
Cookware size.

- In order to achieve best cooking results, use cookware with bottoms (ferromagnetic part) of the size corresponding to the size of the cooking zone.
- Using cookware with the bottom diameter smaller than the cooking zone size will reduce the effectiveness of the cooking zone and increase cooking time.
- Cooking zones have a lower pot detection limit that depends on the diameter of ferromagnetic part of the pot bottom and the pot material. The use of an unsuitable pot might lead to pot being undetected by a cooking zone. Minimum enamelled pot base diameter for each cooking zone:
  160mm-180mm cooking zone-100mm diameter,
  180mm-200mm cooking zone-110mm diameter,
  210mm-220mm cooking zone-120mm diameter.

OPERATION

Control Panel

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



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

Switch on the appliance

To switch on the appliance touch and hold the on/off sensor field (**1**) for at least 1 second. All displays (**3**) will show the number "**0**".

If none of the sensor fields is touched within 10 seconds, the appliance switches itself off.

Switch on the cooking zone

Once the appliance is switched on using the on/off touch sensor (**1**), select a cooking zone (**5**) within the next 10 seconds.

1. When a cooking zone selection sensor field (**5**) is touched, "**0**" on the corresponding heat setting indicator display will pulsate.
2. Set the desired heat setting using the "+" (2) or "-" (4) sensor fields.

If none of the sensor fields is touched within 10 seconds of switching on the appliance, the cooking zone switches off.

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

Selecting the cooking zone heat setting

When the cooking zone display (**3**) shows pulsating “0”, start setting the desired heat setting using the "+" (**2**) or "-" (**4**) sensor field.

OPERATION

Switch off cooking zones

- A given cooking zone must be active. Heat setting display pulsates.
- To switch off a cooking zone touch the on/off sensor field or touch the sensor (**5**) for 3 seconds.

Switch off the appliance

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

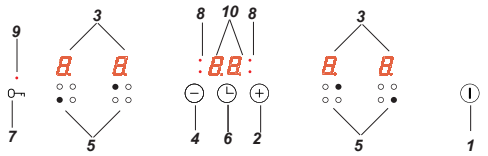
If a cooking zone is still hot, the relevant display (**3**) will show the letter "H" to indicate residual heat.

Booster function "P"

The Booster Function increases the nominal power of the Ø 200-220 mm cooking zone from 2000W to 3000W,
Ø 160-180 mm cooking zone from 1200W to 1400W,
In order to activate the Booster function, select the cooking zone, set the heat setting to "9" and then touch the "+" (**2**) sensor field again. The letter "P" will be shown on the display.
To deactivate the Booster function, touch the "-" (**4**) sensor field to reduce the heat setting or lift the cookware from the cooking zone.

For Ø 200-220 mm and Ø 160-180 mm cooking zone, operation of the Booster function is limited to 10 minutes. Once the Booster function is automatically de-activated, the cooking zone continues to operate at its nominal power.
The Booster function can be reactivated, provided the appliance electronic circuits and induction coils are not overheated.
When the pot is lifted from the cooking zone when the Booster function is in operation, it remains active and the countdown continues.

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



OPERATION

Booster function control

You cannot use booster function on two vertically arranged cooking zones at the same time.

The child lock function

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

The Child Lock function can be set when the appliance turned on or off.

Turn Child Lock on/off

Touch and hold sensor (**7**) for 5 seconds to turn Child Lock on/off. Indicator light (**9**) is on when the Child Lock function is on.

The Child Lock function remains set until it is released even after the appliance has been switched off and then switched on again. Disconnecting the appliance from electrical mains deactivates the Child Lock.

Residual heat indicator

Heat energy that remains accumulated in the cooking zone after cooking is called the residual heat. The appliance displays two different levels of residual heat. When a cooking zone temperature is above 60°C and the cooking zone or the appliance is switched off, the relevant cooking zone display will show the letter "H". Residual heat indication is displayed as long as the cooking zone temperature exceeds 60°C. When a cooking zone temperature is between 45°C and 60°C, the relevant cooking zone display will show the letter "h" indicating low residual heat. When a cooking zone temperature is below 45°C the residual heat indication is turned off.

When residual heat indicator is on, do not touch the cooking zone as there is a risk of burns and do not place on it any items sensitive to heat!

During failure of power supply "H" residual heat indicator is not displayed. However, cooking zones may still be hot!

OPERATION

Limiting the operating time

In order to increase efficiency, the induction hob 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)
u	8
1	8
2	8
3	5
4	5
5	5
6	1,5
7	1,5
8	1,5
9	1,5
P	0,16

Automatic warm-up function

- Touch sensor (**5**) to activate the selected cooking zone
- Then touch "+" (**2**) or "-" (**4**) to set the desired heat setting in the 1-8 range and then touch sensor (**5**) again.
- The display will alternate between the letter A and the heat setting.

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

Cooking heat setting mocy grzejnej	The duration of the automatic warm-up function (minutes)
	-
1	0,8
2	1,2
3	2,3
4	3,5
5	4,4
6	7,2
7	2
8	3,2

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

OPERATION

Timer

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

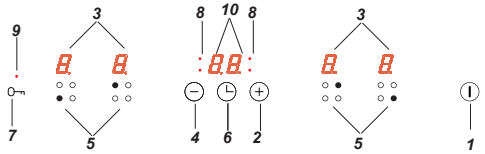
Set the Timer

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

- Touch cooking zone selection sensor field (5) to select a cooking zone. The number "0" will pulsate.
- Touch "+" (**2**) or "-" (**4**) sensor field to set the desired heat setting ranging from 1 to 9.
- Then activate timer by touching (**6**) sensor fields within 10 seconds.
- Touch "+" (**2**) or „-" (**4**) sensor field to set the desired cooking time (01 to 99 minutes).
- Timer indicator light (**8**) of a relevant cooking zone will be on.

Timer countdown can be set independently for all cooking zones.

If more than one timer is set the shortest duration is displayed. Timer indicator light (8) of a relevant cooking zone will flash.



Change Timer Duration

Timer Duration setting can be changed at any time.

- Touch cooking zone selection sensor field (**5**) to select a cooking zone. The display will pulsate.
- Then activate timer by touching (**6**) sensor fields within 10 seconds.
- Use "+" (**2**) or "-" (**4**) sensor field to adjust the timer setting.

Check Timer Duration

To check progress of Timer countdown at any time, touch the timer sensor field (**6**). Timer indicator light (**8**) of a relevant cooking zone will flash.

OPERATION

Stop the Timer

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

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

- Touch cooking zone selection sensor field (**5**) to select a cooking zone. The display will become bright.
- Then touch and hold sensor (**6**) for 3 seconds or adjust duration using the "+" (**2**) or "-" (**4**) down to "00"

Kitchen Timer

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

Set Kitchen Timer

When the appliance is off:

- Switch on the appliance by touching the on/off sensor (**1**).
- Then touch sensor (**6**) to activate kitchen timer.
- Use "+" (**2**) or "-" (**4**) sensor field to adjust the Kitchen Timer setting.

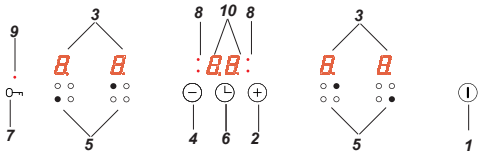
Stop Kitchen Timer

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

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

- Touch and hold sensor (**6**) for 3 seconds or adjust duration using the "+" (**2**) or "-" (**4**) down to "00"
- Kitchen Timer function does not affect cooking zone operation.

Kitchen timer is reset when the timer function is activated.



OPERATION

Keeping food warm

Keep warm function allows for keeping food warm on a cooking zone. The selected cooking zone operates at a low heat setting. Cooking zone's heat setting is automatically adjusted so that food temperature is kept at a temperature of about 65°C. Thanks to this, ready to serve, warm food retains its taste and does not stick to the pot's bottom. This function can be also used to melt butter or chocolate.
For the keep food warm function to operate correctly, use a flat base pot or frying pan, so that base temperature is accurately measured by the temperature sensor fitted in the cooking zone.
The Keep Warm function can be activated for any cooking zone.
Due to a risk of the growth of microorganisms, it is not recommended to keep food warm for a long time, so the Keep Warm function is switched off after 2 hours.

Keep warm setting is an additional heat setting available between **"0" and "1"** and is indicated on the display as "⊔ ".

Keep warm setting is activated in the same way as described in the section
Switch on the cooking zone
Keep warm setting is deactivated in the same way as described in the section
Switch off cooking zones

OPERATION

Power Management

This function allows you to limit the total maximum power of your induction hob to one of the following values: 2,8kW, 3,7kW, 6,0kW, 7,4kW (maximum power).

You need to specify the total maximum power of your induction hob within 5 minutes of connecting the induction hob to the mains. To specify the total maximum power of your induction hob, touch (1) to power on the hob and then touch and hold (5) (front left zone) and (6) for 3 seconds.

The twin display will show the previous setting or — if there was no previous setting — the default setting of 7.4 kW shown as “7.4” Use (**2**) and (**4**) to select the desired setting: 2.8 ; 3.7 ; 6.0 ; 7.4. Within 10 seconds of selecting the desired setting, touch and hold (**6**) for 3 seconds to confirm.

You will hear a beep and the selected maximum power setting will flash 3 times on the display and then the appliance will turn off. Now your operating induction hob will not exceed the total maximum power you selected.

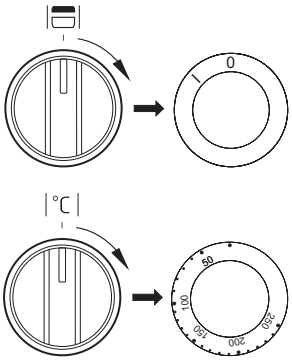
If you do not confirm the selected maximum power setting, your induction hob will turn off and operate with the previously selected maximum power or with the default power of 7.4 kW.

When you select heat setting on individual cooking zones, the Power Management circuit will ensure that the selected total maximum power is not exceeded. Any setting that would cause the total maximum power to be exceeded will be unavailable to the user.

The Power Management circuit may disable a cooking zone if using it would cause the total maximum power of the appliance to be exceeded.

Top oven functions and operations

Natural convection oven (conventional).
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 on/off knob and the temperature regulator knob.



Oven on and off

In order to switch on the oven you need to:

- set the on/off knob to the "I" position, turning it right.
- set the temperature regulator knob to the required position, turning it right.

Switching on the oven is indicated by two signal lights, yellow and red, turning on. The yellow light turned on means the oven is working. If the red 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 red light goes out for the first time. When baking, the red light will temporarily come on and go out (to maintain the temperature inside the oven). The oven can be switched off by setting both of these knobs to the position "●"/"**0**".

Yellow operation light

Red thermostat light

Top and bottom heaters on, the oven door is closed.
100-250 °C
The thermostat enables the user to set the temperature within a range from 100°C to 250°C. Use for 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.

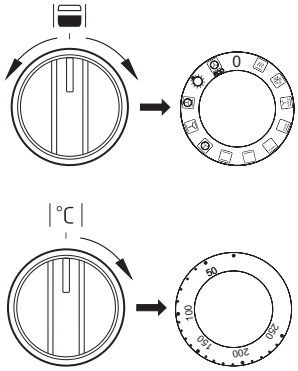
Grill on, the oven door is open.
100-250 °C
The thermostat enables the user to set the temperature within a range from 100°C to 250°C. Grilling is used for cooking of small portions of meat: steaks, schnitzel, fish, toasts, Frankfurter sausages, (thickness of roasted dish should not exceed 2-3 cm and should be turned over during roasting). For grilling with the function grill the temperature must be set to 250ºC.

Accessible parts may become hot during use. Young children should be kept away.

Oven lighting
The top oven lamp will be switched on after the temperature has been set by the temperature regulator knob.

Main oven functions and operations

Oven with automatic air circulation.
The oven can be heated up using the bottom and top heaters, the grill or the ultra-fan heater. 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, and the temperature regulator knob – to set a required function you should turn the knob to the selected position.



The oven can be switched off by setting both of these knobs to the position "●"/"**0**".

Caution!
When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has ben set by the temperature regulator knob.

Yellow operation light

Red thermostat light

Switching on the oven is indicated by two signal lights, yellow and red, turning on. The yellow light turned on means the oven is working. If the red 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 red light goes out for the first time. When baking, the red light will temporarily come on and go out (to maintain the temperature inside the oven).

0 Oven is off

Rapid Preheating
Ring heater and grill on. Use to preheat the oven.

Defrosting
Only fan is on and all heaters are off.

Fan and combined grill on
When the knob is turned to this position, the oven activates the combined grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish. You should only use the grill with the oven door shut.

Enhanced roaster (super roaster)
In this setting both roaster and top heater are on. This increases temperature in the top part of the oven's interior, which makes it suitable for browning and roasting of larger portions of food.

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 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.

Convection with ring heating element
Setting the knob in this position allows the oven to be heated up by a heating element with air circulation forced by a rotating fan fitted in the central part of the back wall of the chamber. Lower baking temperatures than in the conventional oven can be used.
Heating the oven up in this manner ensures uniform heat circulation around the dish being cooked in the oven.

Top heater, bottom heater and fan are on.
This knob setting is most suitable for baking cakes. Convection baking (recommended for baking).

Convection with ring heating element and bottom heater on
With this setting the convection fan and bottom heater are on, which increases the temperature at the bottom of the cooked dish. Intense heat from the bottom, moist cakes, pizza.

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

ECO 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.

For grilling with the function grill and combined grill the temperature must be set to 250ºC, but for the function fan and grill it must be set to a maximum of 200ºC.

Warning!

When using function grill it is recommended that the oven door is closed.
When the grill is in use accessible parts can become hot.
It is best to keep children away from the oven.

BAKING IN THE OVEN – PRACTICAL HINTS

Baking

- we recommend using the accessories which were provided with your cooker;
- it is also possible to bake in cake tins and trays bought elsewhere which should be put on the drying rack; for baking it is better to use black trays which conduct heat better and shorten the baking time;
- shapes and trays with bright or shiny surfaces are not recommended when using the conventional heating method (top and bottom heaters), use of such tins can result in undercooking the base of cakes;
- when using the ultra-fan function it is not necessary to initially heat up the oven chamber, for other types of heating you should warm up the oven chamber before the cake is inserted;
- before the cake is taken out of the oven, check if it is ready using a wooden stick (if the cake is ready the stick should come out dry and clean after being inserted into the cake);
- after switching off the oven it is advisable to leave the cake inside for about 5 min.;
- temperatures for baking with the ultra-fan function are usually around 20 – 30 degrees lower than in normal baking (using top and bottom heaters);
- the baking parameters given in Table are approximate and can be corrected based on your own experience and cooking preferences;
- if information given in recipe books is significantly different from the values included in this instruction manual, please apply the instructions from the manual.

Roasting meat

- cook meat weighing over 1 kg in the oven, but smaller pieces should be cooked on the gas burners.
- use heatproof ovenware for roasting, with handles that are also resistant to high temperatures;
- when roasting on the drying rack or the grate we recommend that you place a baking tray with a small amount of water on the lowest level of the oven;
- it is advisable to turn the meat over at least once during the roasting time and during roasting you should also baste the meat with its juices or with hot salty water – do not pour cold water over the meat.

BAKING IN THE OVEN – PRACTICAL HINTS

ECO Heating

- ECO Heating an optimised heating function designed to save energy when preparing food.
- You cannot reduce the cooking time by setting a higher temperature; preheating the oven is not recommended.
- Do not change the temperature setting and do not open the oven door during cooking.

Recommended setting for ECO Heating

Type of dish	Oven functions	Temperature °C	Level	Time in minutes
		180 - 200	2 - 3	50 - 70
		180 - 200	2	50 - 70
		190 - 210	2 - 3	45 - 60
		200 - 220	2	90 - 120
		200 - 220	2	90 - 160
		180 - 200	2	80 - 100

BAKING IN THE OVEN – PRACTICAL HINTS

Natural convection oven (conventional)

Type of dish	Oven functions	Temperature °C	Level	Time in minutes
		160 - 200	2 - 3	30 - 50
		160 - 180	2	20 - 40*
		210 - 220	2	45 - 60
		225 - 250	2	120 - 150
		160 - 230	2	90 - 120
		160 - 180	2	45 - 60
		190 - 210	2	40 - 50

Oven with automatic air circulation (including a fan and an ultra-fan heater)

Type of dish	Oven functions	Temperature °C	Level	Time in minutes
		140 - 160	2	10 - 40*
		200 - 230	1 - 3	10 - 20
		160 - 180	2 - 3	45 - 60
		160 - 180	2	120 - 160
		160 - 190	2	90 - 120
		175 - 190	2	60 - 70

* Baking smaller items

Caution!

The figures given in Tables are approximate and can be adapted based on your own experience and cooking preferences.

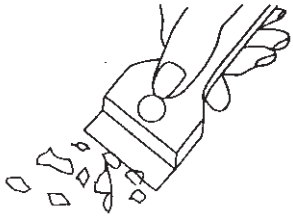
CLEANING AND MAINTENANCE

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 "●"/"0" position. Do not start cleaning until the cooker has completely cooled.

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; particualrly from burnt–on spillages from boiled over liquids.
- When cleaning do not use cleaning agents with a strong abbrasive 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.
- Large spillages that are firmly stuck to the hob can be removed by a special scraper; but be careful not to damage the ceramic hob frame when doing this.



Scraper for cleaning the hob

Caution! The sharp blade should always be protected by adjusting the cover (just push it with your thumb). Injuries are possible so be careful when using this instrument – keep out of reach of children.

Important!

Do not use any abrasive agents, harsh detergents or abrasive objects for cleaning.

Only use warm water with a small addition of dishwashing liquid to clean the front of the appliance. Do not use washing powders or creams.

CLEANING AND MAINTENANCE

Oven

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- **Steam cleaning:**
  - pour 250ml of water (1 glass) into a bowl placed in the oven on the first level from the bottom,
  - close the oven door,
  - set the temperature knob to 50°C, and the function knob to the bottom heater position ⎕,
  - heat the oven chamber for approximately 30 minutes,
  - open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.

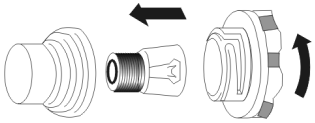
  Caution! Possible moisture or water residues under the cooker can result from steam cleaning.
- After cleaning the oven chamber wipe it dry.

Caution!
Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

Replacement of the oven light bulb

In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

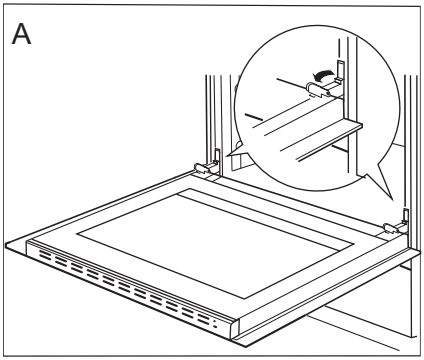
- Set all control knobs to the position **"●"/"0"** and disconnect the mains plug,
- unscrew and wash the lamp cover and then wipe it dry.
- unscrew the light bulb from the socket, replace the bulb with a new one – a high temperature bulb (300°C) with the following parameters:
  - voltage 230 V
  - power 25 W
  - thread E14.



- Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.

Removing the Top Oven Door

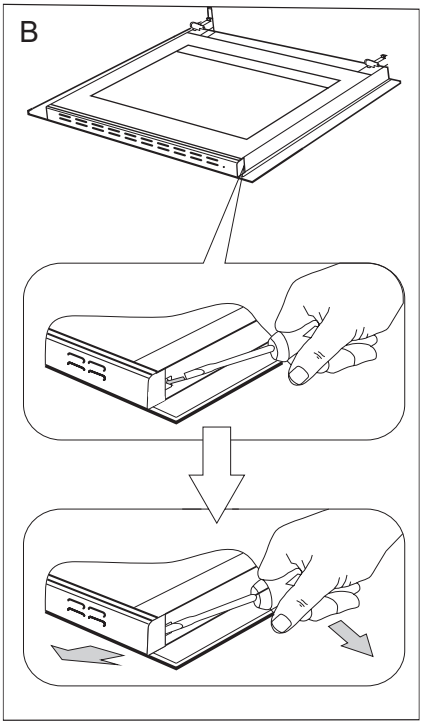
In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards (fig. A). Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.

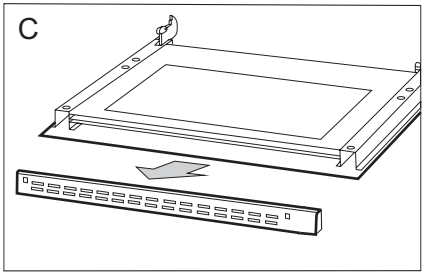


Tilting the hinge safety catches

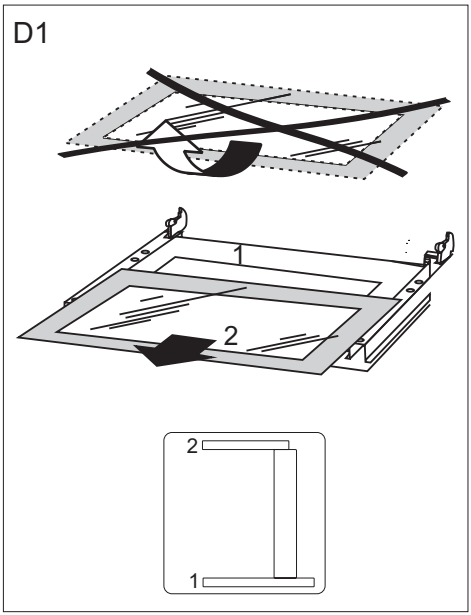
Removing the inner panel

1. Using a flat screwdriver unhook the upper door slat, prying it gently on the sides (fig. B).
2. Pull the upper door slat loose. (fig. B, C)

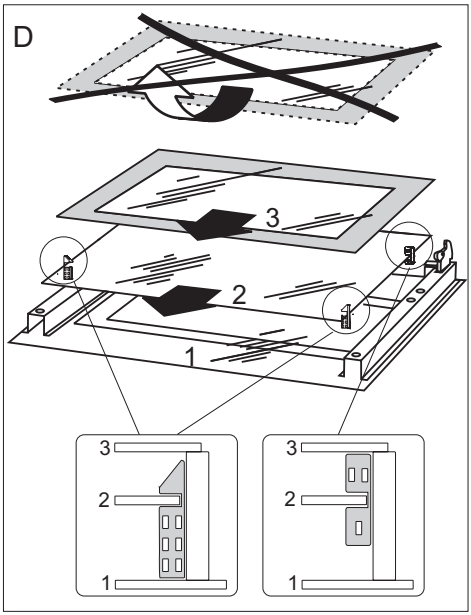




3. Pull the inner glass panel from its seat (in the lower section of the door). Remove the inner panel (fig. D, D1).
4. Clean the panel with warm water with some cleaning agent added.
   Carry out the same in reverse order to reassemble the inner glass panel. Its smooth surface shall be pointed upwards.
   Important! Do not force the upper strip in on both sides of the door at the same time. In order to correctly fit the top door strip, first put the left end of the strip on the door and then press the right end in until you hear a “click”. Then press the left end in until you hear a “click”.

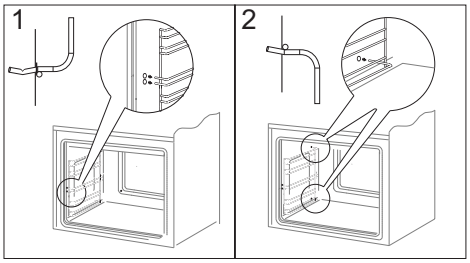


Removal of the internal glass panel.
2 glass panel.

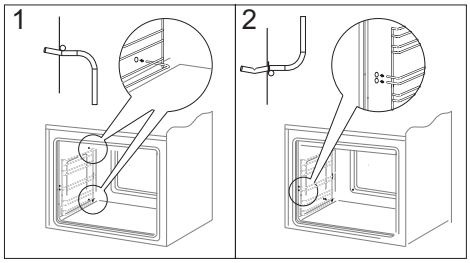


Removal of the internal glass panel.
3 glass panel.

- Oven is equipped with easily removable wire shelf supports. To remove them for washing, pull the front catch, then tilt the support and remove from the rear catch.



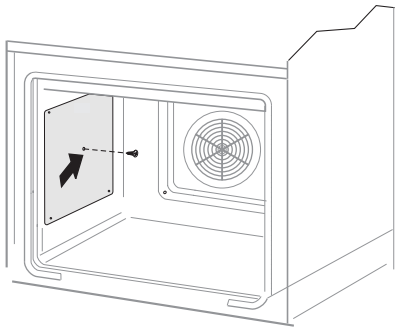
Removing wire shelf supports



Installing wire shelf supports

Oven is equipped with liners covered with special self–cleaning enamel. The enamel removes fat stains or leftover food automatically, providing they are not dried on and burnt (food and fat remnants should be removed when they are not dried on and burnt to avoid a long self–cleaning process). To activate self–cleaning switch on the oven for 1 hour, setting the temperature to 250°C. If remnants of food are small the process can be shortened.

If the self-cleaning performance is noticeably reduced, replace the liners with new ones: take out the wire rails from the inside and unscrew the catalytic enamel screw from the center of the liner. New liners can be obtained at service outlets.



Removal of catalytic liners

TROUBLESHOOTING

In the event of an emergency, you should:

- switch off all working units of the cooker
- disconnect the mains plug
- call the service centre
- some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

PROBLEM	POSSIBLE CAUSE	REMEDY
1.The appliance does not work	- no power	-check the fuse, replace if blown
2.Sensor fields do not respond when touched	- appliance is not turned on	- turn on the appliance
	- sensor field touched too briefly (less than one second)	- touch the sensor field longer
	- multiple sensors touched at the same time	- always touch only one sensor field (except when a cooking zone is switched off)
3.the programmer display is flashing “0.00”.	-the appliance was disconnected from the mains or there was a temporary power cut.	-set the current time (see ‘*Use of the programmer*’).
4. the oven lighting does not work	-the bulb is loose or damaged	-tighten up or replace the blown bulb (see Chapter *Cleaning and Maintenance)*
5.The induction hob does not respond and beeps briefly	- child lock feature is active	- deactivate child lock feature
6.The induction hob does not respond and emits and extended beep	- improper use (wrong sensor fields touched or sensors touched too briefly)	- reconnect the hob
	- sensor fields covered or dirty	- uncover or clean the sensor fields
7.The induction hob switches itself off	- no sensor field is touched for 10 seconds of activating the appliance	- switch on the appliance and set heat setting without delay
	- sensor fields covered or dirty	- uncover or clean the sensor fields
8.A single cooking zone switches off and residual heat indicator „H” is shown.	- limited cook time	- switch on the cooking zone again
	- sensor fields covered or dirty	- uncover or clean the sensor fields
	- electronic components overheated	

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	REMEDY
9.Residual heat indicator extinguished even though the cooking zones are hot	- a power outage or the appliance has been disconnected	- residual heat indicator will be shown again the next time the appliance is turned on and off again
10.Hob cooking surface is cracked.	Danger! Immediately unplug the appliance or switch off the main circuit breaker. Refer the repair to the nearest service centre.	
11.When the problem is still not remedied.	Immediately unplug the appliance or switch off the main circuit breaker (fuse). Refer the repair to the nearest service centre. Important! You are responsible for operating the appliance correctly and maintaining its good condition. If you call service as a result of operating the appliance incorrectly you will be responsible for the costs incurred even under warranty. The manufacturer shall not be held liable for damage caused by failure to follow this manual.	
12.Induction hob makes buzzing sound.	This is normal. Cooling fan is operating to cool down internal electronics.	
13. Induction hob makes hissing and whistling sounds.	This is normal. When using several cooking zones at full power, the hob makes hissing and whistling sounds due to the frequencies used to power the coils.	
14. **E2** symbol displayed	Induction coil overheated	- insufficient cooling, - verify if the induction hob is built in according to instructions. - check if cookware complies with requirements listed on page 21.

TECHNICAL DATA

Model	AFN6550MB/1, AFN6550SS/1
Rated Voltage	220-240V~
Rated Frequency	50 Hz
Power	13000 W
Induction hob	7400 W
Top oven	2000 W
Top heater	500 W
Bottom heater	1000 W
Grill	2000 W
Main oven	3600 W
Ring element	2100 W
Top heater	900 W
Bottom heater	1000 W
Grill	1500 W
External Dimensions (Wx D x H)	600(W) x 600(D) x 900(H) mm

The product meets the requirements of European standards EN 60335- 1; EN60335-2-6. The data on the energy labels of electric ovens is given according to standard EN 60350-1 / IEC 60350-1. These values are defined with a standard workload a with the functions active: bottom and top heaters (conventional heating) and fan assisted heating (forced air heating), if these functions are available.

The energy efficiency class was assigned depending on the function available in the product in accordance with the priority below:

ECO Fan-forced (ring heating element + fan)	
ECO Fan-forced (top and bottom heaters + grill + fan)	
ECO Conventional (top and bottom heaters)	

During energy consumption test, remove the telescopic runners (if the product is fitted with any).

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.

PRODUCT FICHE

The information in the product data sheet is given in accordance with the Commission delegated Regulation (EU) No 65/2014 supplementing Directive of the European Parliament and of the Council 2010/30/EU with regard to energy labelling of household ovens and range hoods

Supplier name	Amica S.A.
Model identifier	AFN6550MB/1 6017DIE3.275eHTaKDJQSm 56783
	AFN6550SS/1 6017DIE3.275eHTaKDJQXx 56784
Energy efficiency index of top cavity (EEI cavity)	106,8
Energy efficiency index of main cavity (EEI cavity) conventional mode (EEI cavity) fan-forced mode (EEI cavity)	 120,7 95,1
Energy efficiency class of top cavity	A
Energy efficiency class of main cavity	A
Energy consumption per cycle of top cavity (EC electric cavity) conventional mode [kWh] fan-forced mode [kWh]	 0,78 -
Energy consumption per cycle of main cavity (EC electric cavity) conventional mode [kWh] fan-forced mode [kWh]	 0,99 0,78
Number of cavities	2
Heat source of top cavity (electricity or gas)	electricity
Heat source of main cavity (electricity or gas)	electricity
Cavity volume [l] - top	44
Cavity volume [l] - main	65

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

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 ovens

Model identifier	AFN6550MB/1 6017DIE3.275eHTaKDJQSm 56783
	AFN6550SS/1 6017DIE3.275eHTaKDJQXx 56784
Oven type (electricity or gas) - top	electricity
Oven type (electricity or gas) - main	electricity
Appliance weight [kg]	47,0
Number of cavities	2
Source of heat for each cavity (electricity or gas) - top	electricity
Source of heat for each cavity (electricity or gas) - main	electricity
Volume of each cavity V [l] - top	44
Volume of each cavity V [l] - main	65
Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in conventional mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - top	0,78
Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in conventional mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - main	0,99
Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in fan-forced mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - top	-
Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in fan-forced mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - main	0,78
Energy efficiency index EEI cavity for each cavity - top	106,8
Energy efficiency index EEI cavity for each cavity - main conventional mode (EEI cavity) fan-forced mode (EEI cavity)	 120,7 95,1

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 electric hobs

Model identifier		AFN6550MB/1 6017DIE3.275eHTaKDJQSm 56783
		AFN6550SS/1 6017DIE3.275eHTaKDJQXx 56784
Hob type (electric / gas / gas-electric)		electric
Number of cooking zones		4
Heating technique (induction cooking zones or heating areas, radiant heating zones, solid hobs)		induction cooking zones
Usable surface diameter for electric cooking zone rounded to 5 mm [Ø cm]	FL	Ø 21,0
	RL	Ø 16,0
	RR	Ø 21,0
	FR	Ø 16,0
Energy consumption for each cooking zone per kg, EC electric cooking [Wh/kg]	FL	188,9
	RL	188,9
	RR	188,9
	FR	188,9
Energy consumption by the hob per kg EC electric hob [Wh/kg]		188,9

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