

USER MANUAL

30 Inch Built-in Electric Cooktop

Brand: amzchef

Model: SK-90HLA30T4

220-240V~ 50-60Hz 9000W



Welcome to the Amzchef Family!

Cheers to you for owning a new Amzchef product!

We are devoted to making high-quality kitchen, home, and personal care products for all our customers. As a respected manufacturer, all our products adhere to rigorous standard, safety, and functionality.

We are dedicated to offering exceptional customer service, which is why we provide a 1-year warranty on this product to guarantee your satisfaction for years to come.

If you have questions or need assistance, please get in touch with us via our website: **www.iamzchef.com**, or email: **info@iamzchef.com**. Problem + order number + a photo or a video attached in the email would help us solve the problem better and faster.

Your thoughts and suggestions matter to us, so please don't hesitate to email them at **info@iamzchef.com**.

The Amzchef Team

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE

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🔧 Installation Instruction

After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DO NOT USE, contact where you buy immediately.

Safe installation

Follow these safety instructions when installing the appliance.

The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for any damage resulting from incorrect installation.

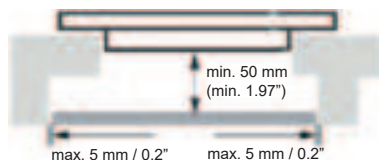
Built-under

- If the hob is installed above refrigerators, dishwashers, non-ventilated ovens, or washing machines, a minimum distance of 50 mm / 1.97 inch is needed.
- Make sure that projecting parts such as the mains housing or the mains cable do not collide, e.g., with a drawer.

Intermediate floor

If the hob is installed above a drawer, furniture compartment or similar, or if the hob is accessible from below: Install an intermediate floor of heat-resistant material (e.g., made of perforated plate to ensure ventilation) at a minimum distance of at least 50 mm / 1.97 inch below the hob.

When using adhesive, make sure that the temperature resistance is 100°C / 212°F.



Preparing the units

- The worktop must be level, horizontal and stable.
- Be sure the thickness of the work surface is at least 30 mm / 1.18 inch.
- The fitted units, including wall finishing strips, must be heat-resistant to at least 100°C / 212°F.
- Niche cladding within 50 mm / 1.97 inch of the back wall must not be combustible (for example, tiles, stone).
- Seal the cut surfaces to make them heat-resistant. This prevents the worktop from swelling as a result of moisture.

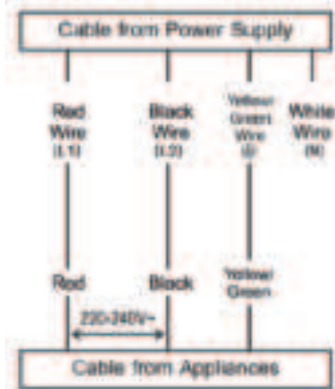
Electrical connection

Electrical connection must only be carried out by licensed specialist staff.

An incorrect connection will invalidate the warranty.

Connecting the hob to the mains

Make sure that the data on the rating plate (V) matches your supply voltage.



To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices as they can cause overheating and fire.

If the cable is damaged or needs to be replaced, this must be done by a qualified electrician with the correct tools.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C / 167°F at any point.

Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

Installing the hob

Cutting the worktop

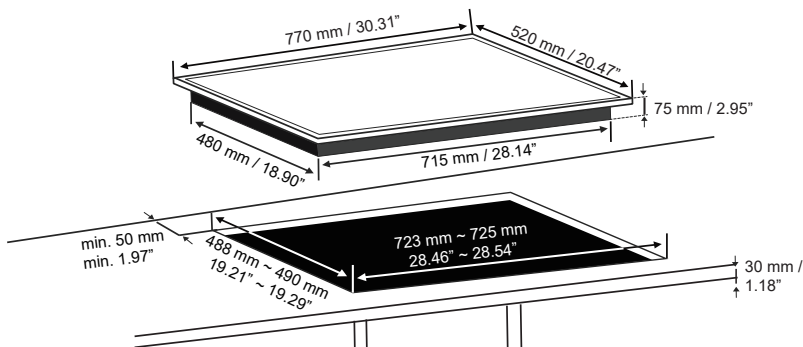
Clean the worktop surface and make a proper cut-out (D*W):

(488~490)*(723~725) mm / (19.21~19.29)*(28.46~28.54) inch.

Be sure the thickness of the worktop surface is at least 30 mm / 1.18 inch.

A minimum of 50 mm / 1.97 inch space shall be preserved around the cut-out.

If the oven is a built-under type, route the cable along the rear corners of the oven to the main socket.

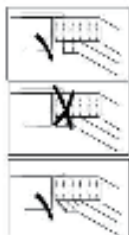
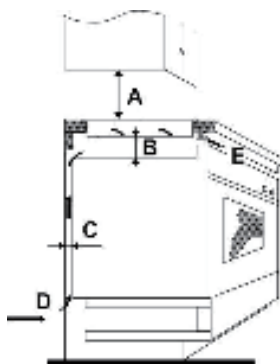


Note: Before carving, check that the dimensions indicated correspond to the dimensions of the product.



Ventilation

Make sure the hob is well-ventilated and the air inlet and outlet are not blocked:



Item	Data (")	Data (mm)
A	29.92"	760 mm
B	min. 1.97"	min. 50 mm
C	min. 0.79"	min. 20 mm
D	Air intake	-
E	min. 0.39"	min. 10 mm
	(Air exhaust)	

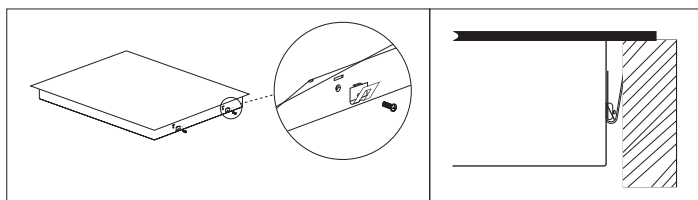
Note: The safety distance between the hob and the cupboard above the hob should be at least 760 mm / 29.92 inch.



Inserting the hob

Screw mounting brackets to the bottom base of the hob.

Insert the hob into the cut-out. The mounting brackets on the sides can secure your hob sturdily.



Note: Outside the hob, there are ventilation openings. When inserting the hob, make sure that they are not blocked by the worktop.



Removing the hob

1. Disconnect the appliance from the power supply.
2. Push out the hob from below.

Safety Precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

- This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.
- This appliance is intended for use up to a maximum height of 2000 meters above sea level.
- Do not use covers. These can cause accidents, due to overheating, catching fire or materials shattering, for example. Do not use inappropriate child safety shields or hob guards. These can cause accidents.

- This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.
- Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.

Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Risk of burns!

- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch hot surfaces. Keep children at a safe distance.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by trained engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of injury!

- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Causes of damage

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry. This may cause damage.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- Damage can occur if hard or pointed objects fall on the hob.
- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Overview

The following table provides an overview of the most frequent kinds of damage:

Damage	Cause	Action
Stains	Food Spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Only use cleaning agents that are suitable for ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic	Check your cookware.
Discoloration	Unsuitable cleaning agents	Only use cleaning agents that are suitable for ceramic.
	Pan abrasion (e.g. aluminium)	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

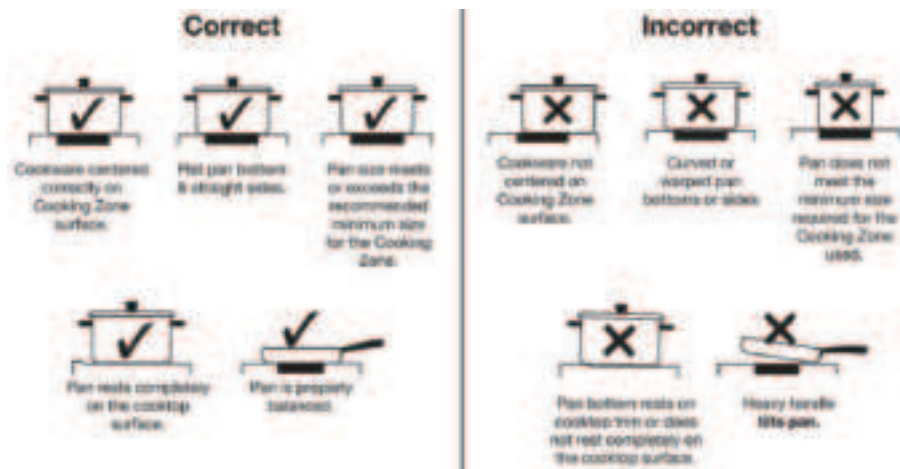
Hints & Tips

- Always place suitable lids on saucepans. When cooking without a lid, considerably more energy is required. Use a heat-resistant glass lid to easily view the inside without lifting it.
- Use pots and pans with even bases. Uneven bases increase energy consumption.
- The diameter of pot and pan bases should be the same size as the hotplate. In particular, small saucepans on the hotplate cause energy losses.

Note: cookware manufacturers often indicate the upper diameter of the saucepan. This is usually bigger than the diameter of the base of the pan.

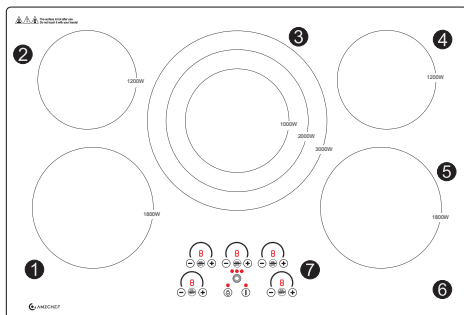


- Use a small saucepan for small quantities. A larger, less full saucepan requires a lot of energy.
- Cook with only a little water. This will save energy. Vitamins and minerals in vegetables are preserved.
- Always cover as large an area of the hotplate as possible with your saucepan.
- Switch to a lower heat setting in good time.
- Select a suitable ongoing cooking setting. You will waste energy by using an ongoing cooking setting which is too high.
- Use the residual heat of the hob. For longer cooking times, you can switch the hotplate off 5-10 minutes before the end of the cooking time.



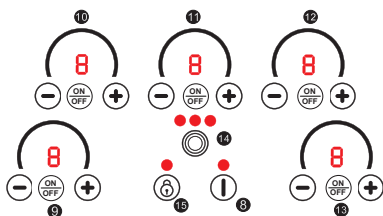
Getting to Know Your Appliance

Overview






- ❶ Left front cooking zone - 1800W
- ❷ Left rear cooking zone - 1200W
- ❸ Middle cooking zone - 1000/2000/3000W
- ❹ Right rear cooking zone - 1200W
- ❺ Right front cooking zone - 1800W
- ❻ Ceramic glass
- ❼ Touch control panel

Control panel



- ❸ Power button
- ❹ Touch control for zone ❶
- ❺ Touch control for zone ❷
- ❻ Touch control for zone ❸
- ❼ Touch control for zone ❹
- ❽ Touch control for zone ❺
- ❾ Dual/Triple zone selection
- ❿ Child lock

The hotplates

Hotplate	Connection
 Single-circuit hotplate	Touch the ON/OFF button to activate a hotplate
 Dual/Triple-circuit hotplate	Select the hotplate and touch the  button ● ● = dual-circuit hotplate ● ● ● = triple-circuit hotplate

When the hotplate is connected, the corresponding indicator lights up.
 On appliances with multiple zone connection, the display only lights up when the hotplate has been selected.



Notes:

- When you touch a button, an audible signal sounds and the respective function is activated.
- Always keep the controls dry. Moisture reduces their effectiveness.
- Do not pull pans close to the displays and sensors. The electronics could overheat.



Residual heat indicator

Once the surface temperature exceeds 60°C / 140°F, the residual heat indicator (see figure) will activate, signaling that the hob is still too hot to touch. It may be used, for example, to keep a small meal warm or to melt cooking chocolate. The display remains lit until the hotplate has cooled sufficiently.



Over-temperature protection

Equipped with a temperature sensor, the hob can monitor internal temperatures and will automatically cease operation if they exceed safe levels.


Setting the Hob

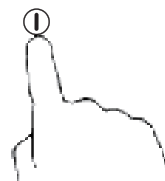
This part provides instructions on how to set the hotplates

Switching the hob on and off

The Power button is used to switch the hob on and off.

To switch on: Touch the Power button. An audible signal sounds. The indicator light above the main switch lights up. The hob is ready for use.

To switch off: Touch the Power button and the displays go out. All hotplates are switched off. The residual heat indicator  remains on until the hotplates have cooled down sufficiently.



Starting to cook

1. After switching on the hob, touch the ON/OFF button to select the hotplate. The corresponding power indicator will start flashing.

2. Use the **+** and **-** buttons to set the desired heat setting.

Heat setting 1 = lowest setting

Heat setting 9 = highest setting

3. To change the heat setting: touch the **+** or **-** button until the desired heat setting appears. After approx. 5 seconds the heat setting is accepted.



Note: If you don't choose a heat setting within 30 seconds, the hob will automatically switch off.



Heat setting

Heat setting	Suitability
1-2	<p>Delicate warming for small amounts of food</p> <p>Melting chocolate, butter and foods that boil quickly</p> <p>Gentle simmering</p> <p>Slow warming</p>

3-4	Reheating
	Rapid simmering
	Cooking rice
5-6	Pancakes
7-8	Sautéing
	Cooking pasta
9	Stir-frying
	Searing
	Bringing soup to the boil, boil water

Stop cooking

To turn off the hotplate, touch the related ON/OFF button. Once turned off, the residual heat indicator  appears.


To switch off the appliance, press the POWER button.

Child Lock

You can lock the control panel to prevent unintended use (e.g., by children accidentally switching on the cooking zones).

Lock and unlock the control panel

To lock the controls: Touch the child lock button . The buzz beeps once. When the child lock indicator lights up, the function is activated.

To unlock the controls: Touch and hold the child lock button  for 3 seconds. The buzz beeps once and the indicator goes out, the function is deactivated.

Note:

- Even if the control panel is locked, the ON/OFF button remains active. You can thus switch off the hob at any time in an emergency.
- If you lock the hob and turn it off, remember to unlock it first before using.



Cleaning & Care

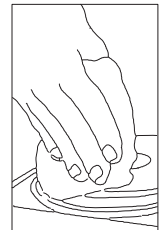
The information in this section provides help on how best to care for your hob.

Note: Before cleaning, be sure the controls are turned OFF and the hob is cool.



Daily use

- To remove fingerprints and food stains, apply a vitro-ceramic glass cleaner, ensuring thoroughly rinse and wipe dry.
- For spills on the glass surface, use a suitable utensil to remove the spill, but beware of the hot cooking zone. Wipe clean with a cloth or paper towel (see figure).
- If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30-degree angle to the surface. Remove loosened soils with hob cleaning cream and buff the surface clean.



Note: Do not use other abrasive cleaners and/or wire wool etc., as they may scratch the ceramic glass surface of your hob.



Damage from Sugary Spills and Melted Plastic

- Special care should be taken when removing hot substances to avoid permanent damage to the glass surface.
- Sugary spillovers (such as jellies, fudge, candy, and syrups) or melted plastics can cause pitting of the surface of your hob (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Troubleshooting

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section <i>Child Lock</i> for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the finger tip when touching the controls.	Make sure the touch control area is dry and use the finger pad when touching the controls.
The glass is being scratched.	Cookware with rough-edge, unsuitable abrasive scourer or cleaning products is used.	Use pots and pans with even bases. Always lift cookware off the hob instead of sliding it. Use cookware with flat and smooth bases. See section <i>Cleaning & Care</i> .
Some pans make cracking or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This may be caused by the construction of your cookware (layers of different metals).
The ceramic hob makes a low humming noise when used in a high heat setting.	This is caused by the technology of ceramic cooking.	This is normal, but the noise should quieten down or disappear when you decrease the heat setting.
Fan noise coming from the ceramic hob.	A cooling fan built into your ceramic hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the ceramic hob off.	This is normal and needs no action. Do not switch the power to the ceramic hob off while the fan is running.

The hob or a cooking zone has turned itself off unexpectedly, and the hotplate indicator blinks at short intervals.

Technical fault.

There was an issue on the hob, check *Error Codes* for guidance. Switch off the hob, and contact a qualified technician.

Error Codes

If an abnormality comes up, the hob will enter the protective state automatically and display the corresponding protective codes:

Code	Possible causes	Measures
E1	Voltage lower than 85V	Check the voltage
E2	Voltage higher than 285V	Check the voltage
E3	Surface sensor open or short circuit	Please contact the supplier
E5	Surface temperature overheating	Let the appliance cool down before

The above is the judgment and inspection of common failures.

Please do not attempt to disassemble the unit yourself to prevent any potential dangers or damage to the hob.

Technical Specification

Model	SK-90HLA30T4
Cooking Zones	5 Zones
Supply Voltage	220-240V~ 50-60Hz
Installed Electric Power	9000W
Product Size L×W×H	770mm×520mm×75mm 30.31"×20.47"×2.95"
Building-in Dimensions L×W	(723~725)×(488~490) mm (28.46~28.54)×(19.21~19.29) inch

Weight and Dimensions may vary due to improvement. We may change specifications and designs without prior notice.



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5008532

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1-YEAR WARRANTY

Thank you for choosing **AMZCHEF** product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 1 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

Questions? Problems? Concerns?

If you need any help, please feel free to contact us, via our website: www.iamzchef.com or email: info@iamzchef.com. Problem + Order number+ a photo or a video attached in the email would help us solve the problem better and faster. We will get back to you within 24 hours once we received the email.

