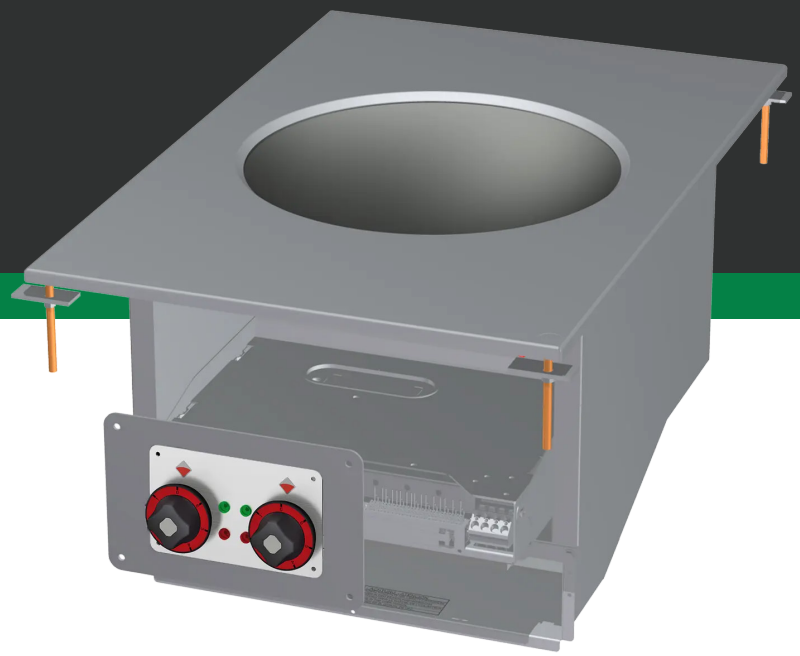
Instruction manual



2026-11-14

Cooking range induction drop-in electric 1x wok drop-in plate 400 V / 3N PCIWD-64ET

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]	Loading
400	310	310	20.00	5.000	400 V / 3N - 50 Hz

Gross depth [mm]	Diameter of device [mm]	Glass-ceramic top thickness [mm]	Gross Height [mm]	Load capacity [kg]	Number of burners/ hot plates
700	300	6	530	60	1

Number of power control stages	Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]	Worktop Thickness [mm]
6	0.174	0.074	25.00	470	2.00

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance"""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!

- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

Mark	Dimension cm	Voltage	Power kW	Current A	Cable dimension mm2	Hob
PCID - 64 ET	40 x 60 x 31	400 V / 3N / 50 Hz	10	14,4	4x1.5 mm^2	2x 5,0 kW, Ø 30 cm
PCID - 68 ET	80 x 60 x 31	400 V / 3N / 50 Hz	20	29	4x4 mm^2	4x 5,0 kW, Ø 30 cm

Connecting the power cable to the mains:

Before connecting the appliance to the electrical installation, it is necessary to check that the new or repaired electrical installation has been properly wired by its contractor and that an inspection report has been made on the ability to operate the electrical system safely. We do not recommend connecting the appliance to the mains without this condition being met!

Installation of the electrical supply - The supply cable to the appliance must be separately fused with an appropriate circuit breaker of rated current depending on the power input and type of appliance installed. The recommended circuit breaker rating for the type of appliance is shown in the table of values. Check the rating of the appliance on the rating plate on the rear of the appliance. To connect the appliance directly to the mains, it is essential to insert a switch with a minimum 3mm distance between the contacts, which corresponds to the applicable standards and loads. The earth lead (yellow-green) must not be interrupted by this switch.

The supply cable must be positioned so that at no point does it reach a temperature 50o C above ambient.

It must be routed in such a way that it cannot be mechanically damaged during normal operation and maintenance, sufficiently and of adequate length to allow the appliance to be handled in the event of servicing.

Before connecting the appliance to the mains electricity supply, it is necessary to check whether:

- the supply circuit breaker and the internal wiring can withstand the load of the appliance (see matrix label)
- the distribution is equipped with an effective earthing according to the standards (CSN) and conditions given by law
- the socket or switch in the supply is easily accessible from the appliance

It is recommended to use flexible cables in H07RN-F unless otherwise stated in the installation instructions (THIS is the installation instructions !!) , or a cable approved by the CSN for the type of appliance with regard to its location and nature of operation. The earth wire (yellow-green) must be longer than the other wires and must not be connected to the switch or otherwise interrupted. Cables shall be freely located and shall not interfere with normal operation, shall be far enough away from the work surface, and shall be long enough to allow the appliance to be handled for cleaning and servicing. The cable must not come into contact with combustible materials such as carpets, tablecloths, etc. and must not be exposed to sharp objects or subject to mechanical stress.

The "PE" ground wire must be connected to all electrical appliances that have screws or terminals marked "PE". It is recommended to connect a separate "PE" protective earth wire for each appliance.

The recommended supply cable size for the appliance type is given in the table of values.

Permanently connected appliances and appliances equipped with a grounding clamp or terminal must be connected to the protective earth conductor. It is recommended to connect a separate current protector to the circuit of each appliance.

After the appliance is connected to the mains, it must be checked and an inspection report must be drawn up to ensure that the appliance is operating safely.

WE DISCLAIM ANY LIABILITY IN THE EVENT THAT THESE ABOVE RULES, RECOMMENDATIONS AND RELEVANT APPLICABLE STANDARDS ARE NOT ADHERED TO

Commissioning

Attention! Before using the unit, the protective film of the stainless steel sheet, surface and line must be removed from the entire surface.all food contact surfaces and parts must be washed thoroughly with dish detergent and then wiped clean with clean water.

List of activities to be carried out:

1. Verify the functional and safe condition of the connection networks:

a) The electrical supply must be secure and safe, properly connected according to electrical regulations, equipped with a circuit breaker, residual current device (RCD), and switch appropriate to the appliance's power, and approved by an inspection report confirming safe operation.

b) The wiring must be properly wired according to electrical regulations, fitted with the appropriate circuit breaker, current protector and switch with respect to the power of the appliance.

Approved by a safe operation review report. Permanently connected appliances and appliances equipped with a grounding clamp must be connected to a protective conductor.

(c) The water connection shall be closed and tight, flushed and free from gross debris, and regulated within the prescribed pressure and hardness range.

(d) The waste pipe shall be closed and tight, in a gradient away from the appliance and fitted with a back odour trap.

2. Check the appropriate type and parameters of the medium on the appliance nameplate and supply networks:

a) Voltage 3 x 400V/50Hz, 230V/50Hz

b) Water pressure 3 - 5 bar soft; 3 - 5 bar hard

c) Waste just above ground free fall from appliance 40, 50, 70HT

Waste above ground up to 1.0m by waste pump from appliance 40, 50HT

3. Check all joints for tightness

4. Switch on the appliance, check the function and adjustment of the appliance according to the specification

a) Electrical appliances – regulation of the cooking zones' power, oven temperature settings, and inspec-

tion of functions and safety sensors.

b) Rotating machines - direction of rotation of 3-F motors

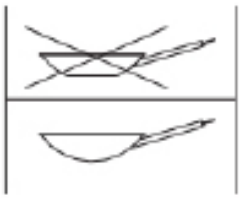
7. INSTRUCTIONS FOR USE

Pots and pans.

Induction generators only work properly with cookware (pots, pans) that has an iron or cast iron bottom. Such the cookware can be chrome or enamelled.

All of the above types of pots and pans are suitable. Induction generators adjust in real time to the size containers (pots) to supply them with the necessary amount of energy.

Pans used for PCI induction cookers must have a diameter between 160 mm and 260 mm ideal.



Pans for PCIW - Wok cookers must have a concave (rounded) bottom shape,



COMMISSIONING

Turn on the main switch located above the appliance. Turn the control knob of the corresponding plate from the "O" position to the desired heating level, between 1 and 6.

WARNING:

The heating zone of the appliance is heated by the heat coming from the bottom of the container (pots, pans). To avoid burns and injury, do not touch the heating zone.

a) Before connecting the appliance to the power supply, make sure that the voltage corresponds to the required value for the induction cooker, which is

indicated on the appliance's nameplate.

8.



b) Place the container (pot, pan) in the centre of the cooking zone, below which the inductors are located.

c) Turn the potentiometer knob clockwise.

The green light informs us that the power supply has been activated.

If there is no container on the hob, the green light flashes.

d) Select the desired power using the potentiometer knob, the heating will start immediately.



If you take the pan off the hob for a short period of time, the heating will be interrupted, but when you replace the pan, the power will be immediately restored to the same level as before. If the pan is left off for more than 10 minutes, for safety reasons the induction hob will be completely switched off and will have to be switched on again. Place the pan back in the centre of the heating zone, first switching off the power controller by turning the knobspotentiometer to the "0" position and then turn the knob clockwise back to the desired power setting to turn the heating back on.

CLEANING AND MAINTENANCE

Note: When cleaning, never wash the exterior of the appliance with a direct stream of water or pressurised water.

Glass cleaning

Glass should be cleaned with a suitable vinegar or lemon based product that is suitable for cleaning and degreasing

ceramics and glass.

We recommend that the glass is not completely cold when cleaning. Spilled food, burnt fat and other food residues on the glass

first soften them with a damp cloth and then remove them with a scraper while still hot to prevent deterioration

the condition of the glass surface.

Do not use abrasive or caustic cleaning agents.

Before cleaning, disconnect the electricity supply.

- Do not clean the device:
- water under pressure
- with a metal brush
- aggressive and corrosive agents and corrosives
- means containing abrasive particles
- with chlorine

The device must be cleaned regularly. Daily maintenance of the equipment prolongs its life and functionality. Stainless steel parts can be cleaned with a damp cloth and detergent, then washed with detergent and wiped dry.

Service interruption:

When the appliance is not in use for a long period of time, it must be thoroughly washed and coated with a protective coating using suitable means and disconnected from the electricity supply.

Emergency instructions:

Disconnect the device from the mains and call a service technician.

9. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted**

to the collection, according to the regulations on waste management and hazardous waste.

Troubleshooting

DEFECT	CAUSE	CORRECTIVE ACTION
Insufficient heating of the cooking zone	Using unsuitable dishes	Use cookware with a ferritic bottom suitable for induction cooking
Permanent heating of the cooking zone to maximum power	Faulty knob control	Check/correct knob control
Cooking zone heating without cookware	Faulty container detection sensor	Replace the generator. / Have it repaired
Heating small metal objects in the cooking zone	Faulty container detection sensor	Replace the generator / have it repairedt
Cooking zone does not heat up	The bottom of the container is less than Ø 12 cm. / Faulty generator	se cookware with a bottom larger than Ø 12 cm. / Replace the generator. / Have it repaired
The whole device does not work	Interrupted power supply	Check the electrical connection status
Intervention of thermomagnetic/ differential on circuit breakers in front of the appliance	Short circuit in generator / dispersion to ground	Check the electrical wiring status. / Replace the generator. / Have it repaired

Error Signaling

There are two types of signaled errors:

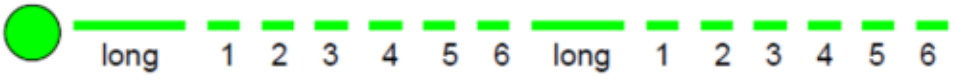
· (E1) Errors caused by the generator

· (E2) Errors caused by digital control (only for instruments with digital control)

Errors caused by the generator

These are anomalies detected by the generator and handed over control. For devices with digital control, „E1“ appears on the display. For devices with analogue control, faults are detected based on the duration and frequency of the flashing of the green light. The green light will come on once for a long time, and then flash briefly periodically, while the red light will remain on continuously for the duration of the error. The number of these short blinks corresponds to the error number. This pattern is constantly repeated.

For example: Generator Error Code E1 06





Lin knob error signaling

When using indicator lights, an error message is displayed based on the duration and frequency of the green indicator light flashing. The green light will illuminate once, followed by a medium flash (E1) or two medium flashes (E2), followed by a short periodic flash. The number of these short blinks corresponds to the error number. This pattern is constantly repeated.

Example: Error code E2 05 of digital control:



GENERATOR ERROR TABLE (E1)

MISTAKE	N.	DESCRIPTION	CAUSE	CORRECTIVE ACTION
E1	1	Too much current in the hardware	1 – Using unsuitable cookware 2 – Damaged or defective induction	1 – Use of suitable cookware 2 – Check the induction
E1	2	No current in the inductor	Interrupted wiring	Rewire the inductor
E1	3	IGBT temperature too high	Ventilation ducts clogged, clogged fan, faulty sensor IGBT	Clean the vents, clean the fan, check the correct fan rotation.
E1	4	Cooking zone temperature too high or too low	1 – Empty cooking pot 2 – Faulty temperature sensor 3 – Faulty power plate	1 – Remove the cooking pot, switch off the appliance and wait a few minutes until the cooking zone has cooled down 2 – Replace the temperature sensor 3 – Replace the generator
E1	5	Controller malfunctioning	1 – Faulty wiring 2 – Digital control has faulty ID 3 – Faulty control unit	1 – Check the wiring of the control unit 2 – Turn off the generator, set the DIP switch correctly 3 – Replace the control unit
E1	6	Internal temperature of electronics too high	Ventilation ducts clogged, clogged fan, faulty temperature sensor	Clean the vents, clean the fan, check the correct fan rotation
E1	7	Winding temperature	1 – Winding temperature too high 2 – Faulty temperature sensor	1 – Remove the cooking pot, switch off the appliance and wait a few minutes until the cooking zone has cooled down 2 – Replace the temperature sensor
E1	8	Network phase outage	Insufficient quality of network phase distribution	Check the main power supply
E1	10	Communication error	No LIN or CAN-Bus, no connection between keypad and generator	Disconnect from the mains and check the wiring
E1	11	Initialization error	1 – No controller connected 2 – Digital control has faulty ID 3 – Error during hardware initialization	1 – Plug in the control unit correctly 2 – Turn off the generator, set the DIP switch correctly 3 – Wait, the device will reset after about every 30 seconds
E1	13	Power Supply Connection Error	The mains voltage is too high or too low	Check your network connection

E1	14	Network Adapter Error	The mains voltage is too high or too low	Check your network connection
E1	15	Empty cookware protection	1 – Mains error 2 – Empty cooking pot 3 – Faulty inductor temperature sensor	1 – Switch off the appliance, wait a few seconds and switch it back on 2 – Remove the cooking pot, switch off the appliance and wait a few minutes until the cooking zone has cooled down 3 – Replace the inductor temperature sensor

Errors caused by digital control (only for instruments with digital control)

These are errors caused by the digital management system; are indicated by the display of „E2“ and the error

number on the display.

TABLE OF ERRORS CAUSED BY DIGITAL CONTROL (E2)

MISTAKE	N.	DESCRIPTION	CAUSE	CORRECTIVE ACTION
E2	2	System integrity	Damaged LIN control knob	Replace the LIN control knob
E2	3	Keyboard permanently on ON	1 – Water or cookware on cooking zone 2 – Faulty buttons	1 – Clean the control area 2 – Replace the control unit
E2	5	Bus LIN open	No communication detected	Check bus LIN
E2	6	LIN Bus Collision	Address Conflict	Check the node ID. / Check the bus LIN connection
E2	10	1 – Cable break 1 – Faulty ID	1- Check the connection between the keypad and the generator 2 - The control unit has a faulty ID	1 – Make the correct connection 2 – Turn off the generator, set the DIP switch correctly
E2	11	Self-diagnostic error	Self-diagnostic software	Turn the appliance off and on again, if the problem persists, contact the service centre
E2	13	Invalid configuration data	Device finds invalid configuration data	Contact Service
E2	14	Supply voltage	Keyboard supply voltage problems	Automatic reset
E2	20	LIN Version Compatibility	The LIN version is not compatible	Contact service
E2	FF	Unknown error	Unknown cause	Contact service