



User and Installation Instructions

Twin Zone Induction Hob IH21

Please make a note of your product details for future use:

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

IMPORTANT

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE EQUIPMENT. KEEP THEM IN A SAFE PLACE FOR FUTURE REFERENCE.

All Lincat electrical appliances must be installed, operated and serviced by a competent person. Users should take care to adopt safe working practices when operating or cleaning appliances. Please contact your local distributor for further advice.

WARNING

APPLIANCES MUST BE EARTHED.

ISOLATE THE POWER SUPPLY BEFORE CARRYING OUT ANY INSTALLATION OR MAINTENANCE WORK.

PARTS OF APPLIANCES BECOME HOT DURING NORMAL USE, TAKE CARE TO AVOID ACCIDENTAL BURNS.

IF THE CERAMIC GLASS SURFACE IS CRACKED, IMMEDIATELY DISCONNECT THE APPLIANCE FROM THE SUPPLY.



CAUTION SYMBOL: Non-ionising electromagnetic radiation (magnetic field).



WARNING SYMBOL: Dangerous voltage (live parts at a working voltage exceeding 250v).

INSTALLATION

1. Ensure that the electricity supply is adequate for the equipment being installed.
2. Partitions, walls, kitchen furniture and other materials less than 100mm from the appliance should be made from non-combustible material.
3. Remove all protective plastic coating from the unit.
4. When siting the equipment, make sure that it is level and that there is a free flow of cool air around the unit and that vents are not blocked.
5. All appliances with an electric load of 3kW and below are fitted with a BS1363 fused plug and should be connected to an earthed socket.
6. Appliances must be installed in accordance with: Health & Safety at Work Act, IEE Wiring Regulations, BS Codes of Practice, Local and National Building Regulations and Fire Precautions Act 1971.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

GENERAL USE

1. The following convention applies where indicator lights are fitted to appliances:-
Green on - power to the unit.
2. When the IH21 Induction hob is plugged into the 13amp mains supply and switched on, the green neon light will illuminate and the cooling fan will be heard running.
3. After use, switch the hob zone off by means of its control. Do not rely on the pan detector.
4. Aluminium foil and plastic vessels are not to be placed on hot glass ceramic surfaces. Do not use these surfaces for storage.
5. Metallic objects should not be placed on the hob surface within the cooking zones since they could get hot. Take care when operating the appliance as rings, watches and similar objects could get hot when in close proximity to the hob surface.
6. Only use pans of the type and size recommended, refer to 'pan selection' notes.
7. Users with heart pacemakers should consult with the manufacturer of the pacemaker or their doctor.

USER MAINTENANCE

1. Before working on or cleaning the equipment, **isolate it from the power supply** and allow it to cool to a safe working temperature.
2. Clean units regularly with hot water and detergent, do not use abrasive or chlorine based cleaners on stainless steel. Take care to avoid wetting electrical components.
Do not use a water jet.
3. Clean the ceramic glass regularly. Avoid abrasive sponges or scouring agents and harsh chemical cleaners like oven sprays. Remove dirt and food with a scraper or Vileda CERAN cleaning sponge.
Once the ceramic glass has cooled, use a few drops of suitable cleaner on a paper towel or the rough side of the sponge. Wipe the ceramic glass with a damp cloth and dry it with a clean cloth or the smooth side of the sponge.
If plastic, aluminium foil, sugar or sugary food has dropped onto hot ceramic glass, scrape it off immediately. If these substances melt they can damage the surface.
4. Check the air filter regularly and replace if it is contaminated.

INDUCTION COOKING AND PAN SELECTION

With induction cooking, heat is produced directly in the base of the pan. The system comprises a ceramic glass hob surface with an induction coil beneath it. The coil generates an alternating magnetic field. When a pan with a magnetic base is placed on the cooking zone, eddy currents are created in the base of the pan leading to the production of heat. The pan heats very quickly.

The quality of the cookware is important to the efficiency of induction cooking. The base of the pan needs to be flat and with good heat distribution.

Generally;

Suitable pans are made from cast iron, enamelled steel and stainless steel with a magnetic base. Unsuitable pans are glass, earthenware, aluminium, copper and non-magnetic stainless steel.

Operation of the pan detection system is dependent on the size of the pan and its material. Power available from the induction coil to the pan will vary and is dependent on size and pan material.

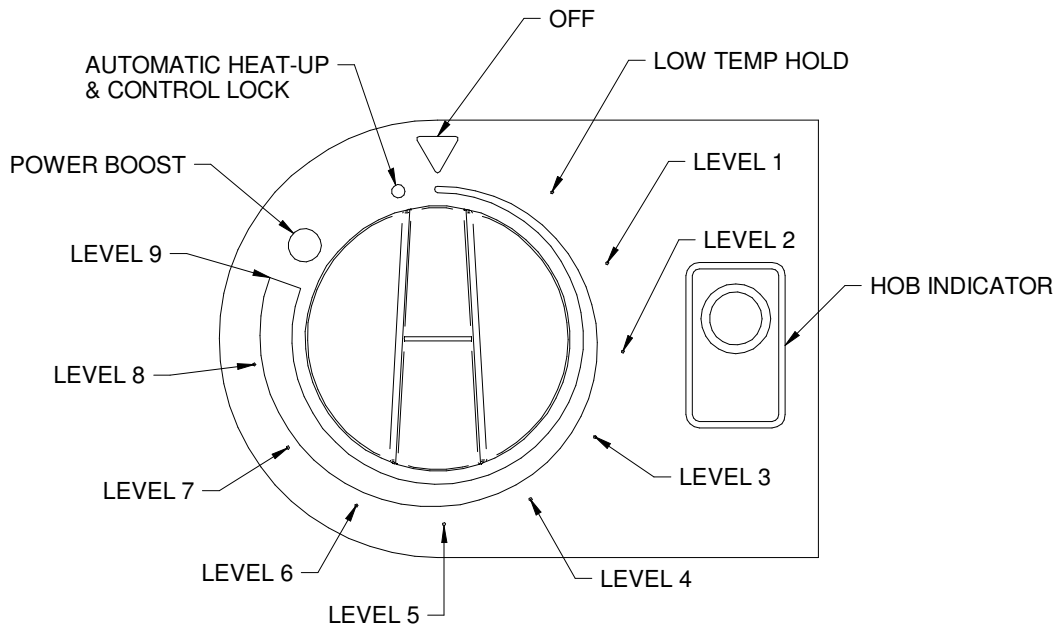
Induction generators make buzzing, whistling and clicking noises especially on lower power settings. This is normal for this type of equipment.

The pan should be located concentrically over the ceramic glass target ring. If the inner ring of the ceramic glass is visible around the pan, then the pan is too small.

RECOMMENDED PAN BASE DIAMETER










	Rear Zone	Front Zone
Recommended minimum pan	Ø180mm	Ø120mm
Limit of pan detection	Ø135mm	Ø90mm
Nominal coil diameter	Ø210mm	Ø145mm

CONTROL KNOB FUNCTION AND HOB DISPLAY SYMBOLS



Warning: Do not move the control knob directly between Power boost and Automatic heat-up.

All symbols are observed through the ceramic glass.

	Low temperature hold
	Power level setting 1 - 9
	Power boost function
	Automatic heat-up control
	Control lock function
	Pan detection (no pan present)
	Residual heat display
	Error codes – generator
	Error – rotary control (lightning symbol)

LOW TEMPERATURE HOLD

The pan base temperature is monitored through the ceramic glass hobtop, allowing dishes to be kept warm. The “u” symbol is displayed.

The food type, pan construction material and flatness of the pan base will have a significant effect on the temperature of the pan contents. To comply with food minimum safe holding temperatures, pan lids should be fitted and a temperature probe used frequently.

POWER LEVEL SETTING 1 – 9:

There are 9 power level settings available via the rotary control knob

The table below gives the percentage of maximum power for each level setting, also the time limit (in minutes) for operation at that power.

Power level	Low temp hold	1	2	3	4	5	6	7	8	9
% of Power	---	3%	5%	8%	12%	18%	28%	42%	64%	100%
Time limit (mins)	120	520	402	318	260	212	170	139	113	90

POWER BOOST FUNCTION

The IH21 is rated at 3kW total power input.

Normal operation; the large rear coil is rated at 2kw, the small front coil is rated at 1kw (total 3 kW).

If the large rear coil is power boosted, its power increases to 3kW, the front coil will be shut down.

If the small front coil is power boosted, its power increases to 1.8kW, the rear coil is limited to 1.2kW.

Power boost is activated by turning the control clockwise from the level 9 position.

Note: Only one coil can be boosted at a time.

The power boost will run for a maximum of 10 minutes, after that time the zone reverts to level 9. It may be boosted again providing the system internal temperatures are satisfactory.

AUTOMATIC HEAT-UP CONTROL (AHC):

This is an advanced function.

When activated, the AHC will give maximum power (level 9) to a coil for a preset time before reducing to a lower power level set by the control.

The table below gives the preset time for each level setting (in seconds) according to the power level.

Power level setting	1	2	3	4	5	6	7	8
Preset time (secs)	40	72	120	176	256	432	120	192

To activate; the control is turned anticlockwise from the ‘off’ position briefly whilst the “A” symbol illuminates; the control is then turned clockwise to set the ‘final’ required power (1-8). The display will revert to the “A” symbol and the induction hob will run at maximum power for the time shown in the table above, before reducing power to the ‘final’ setting.

CONTROL LOCK FUNCTION

This function prevents unwanted operation of the induction hob, when the control lock is active; the “L” symbol is displayed.

It is *activated* and *de-activated* by turning either control knob anticlockwise to the control-lock position and held for approximately 6 seconds.

PAN DETECTION FUNCTION

Each zone has pan detection; this prevents the coil from turning on without a pan being present. The coil also turns off as soon as the pan is removed. If the pan is of the wrong material to operate with induction equipment, the 'no pan present' symbol will be displayed.

RESIDUAL HEAT DISPLAY

When a pan is removed from the hobtop and the temperature of the ceramic glass exceeds 60 °C, the "H" symbol is displayed indicating a hot surface. Refer also to the error codes section.

Whilst the residual heat display is showing, leave the IH21 Induction hob connected to the power supply. This allows the internal cooling fans to continue to operate. When the "H" symbol is extinguished, the mains power supply may be switched off.

ERROR CODES

There are numerous "E" symbol error codes, these identify issues within the induction system and are primarily of use when reporting a fault to the Service department at Lincat Ltd. Some errors can be cleared by turning the control to the "off" position, or completely turning off and unplugging the IH21, before switching on again.

The "lightning" symbol reports errors due to the control knob circuit. If a control knob is wound anti-clockwise and held in the "control lock" position in excess of 30 seconds, the system may assume a "stuck control" and display this symbol.

A reduction in performance during cooking may be attributed to a blocked air filter, or a confined location with insufficient cooling airflow, or a failed cooling fan. These circumstances will cause the generator to overheat. Eventually the control electronics will shut down the generator causing the "H" symbol to display.

Replacing the air filter and ensuring an adequate supply of cool air will restore performance.

REPLACEMENT OF AIR FILTER

Disconnect from the power supply after allowing the Induction hob to cool down. Turn the hob onto its side or back, taking care not to scratch the ceramic glass cooking surface.

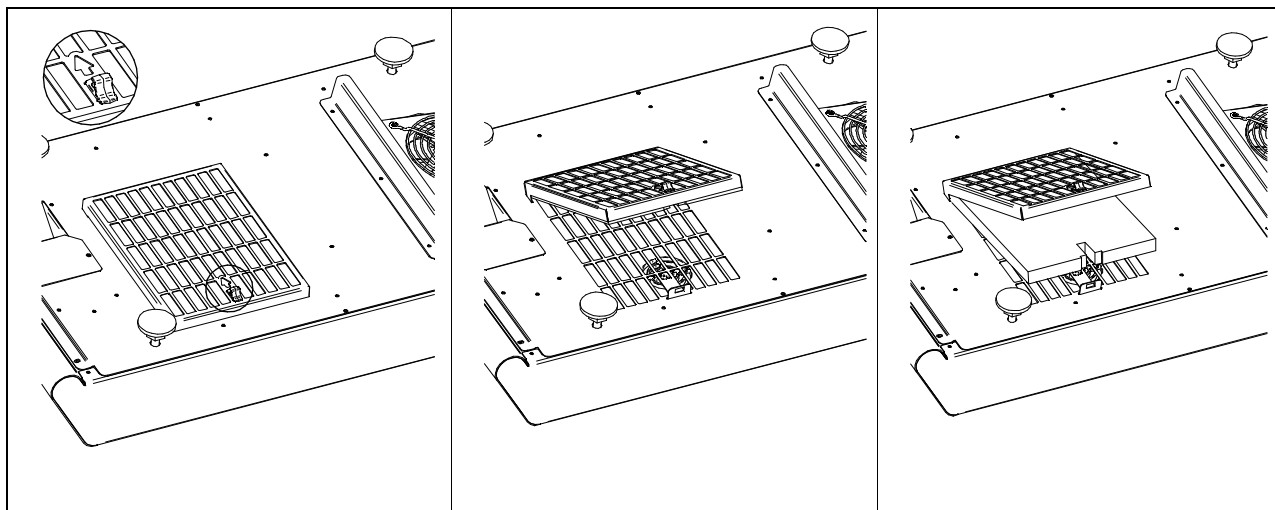
Push the slide latch sideways, this will allow the filter cover to be lifted away from the base panel.

Remove the old filter and replace with a clean filter.

Shut the filter cover onto the base panel ensuring that the slide latch has fully engaged into the receptacle.

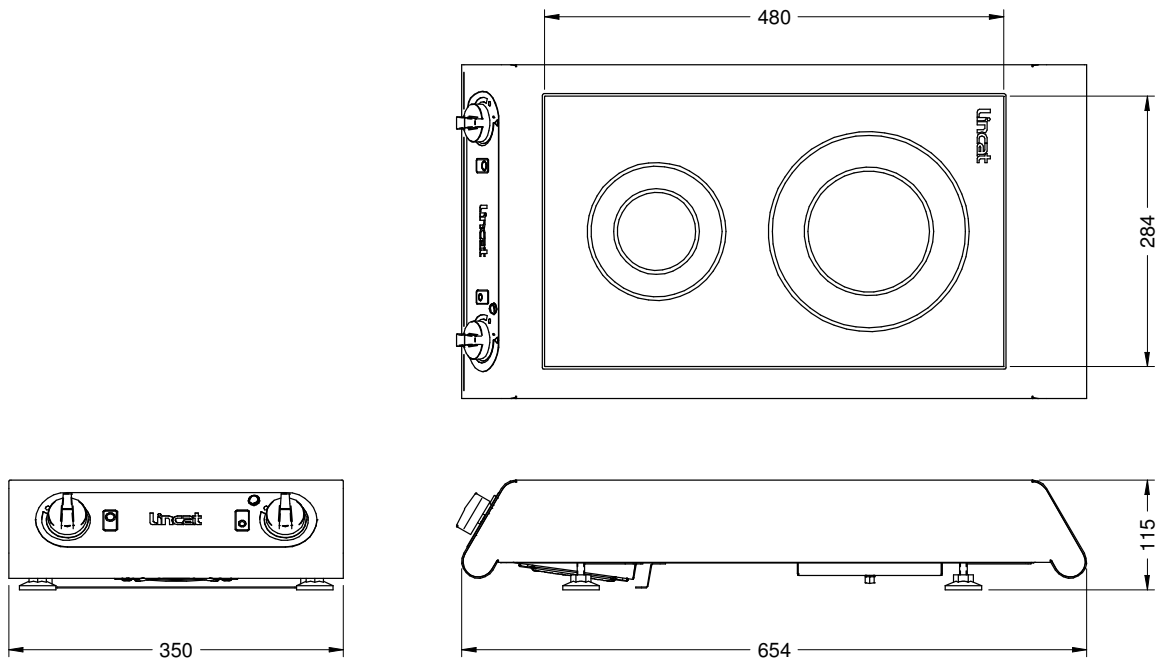
Turn the hob the right way up and reconnect to the power supply. The hob is now ready to use.

Important: Do not operate the IH21 Induction hob without a filter being fitted otherwise dirt and grease could be drawn into the electronics and impair safe operation.



IH21 Induction Hob Specifications

Model	IH21
External height (mm)	115
External width (mm)	350
External depth (mm)	654
Net weight	12kg
Hob	2 zones
Hob surface	6mm thick Schott Ceran® ceramic glass
Electrical supply 1N~+E	230V/1ph/50Hz
Electrical connection	Fitted 2.0m long lead with 13amp plug
Total power rating	13 A
Heat input rear zone, normal (kW)	2.0
Heat input rear zone, boost* (kW)	3.0
Heat input front zone, normal (kW)	1.0
Heat input front zone, boost* (kW)	1.8
(*) Max total heat input cannot exceed 3kW	



IH21 Induction hob spares	Part No
Replacement air filter	FI33
Control knob	KN251
Cooling fan	S/R0181
Vileda CERAN sponge	

SERVICE INFORMATION

Catering equipment should be routinely serviced to ensure a long and trouble free life. With this in mind it is recommended that appliances are serviced every six months by a competent engineer. For help regarding the installation, maintenance and use of your Lincat equipment, please call:-

LINCAT SERVICE HELP DESK

 **01522 875520**

AUTHORISED SERVICE AGENTS

We recommend that all servicing, other than routine cleaning, is carried out by our authorised service agents and will accept no responsibility for work carried out by other persons. Note that for safe and efficient operation, appliances need regular servicing.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

Lincat reserve the right to carry out any work under warranty during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.00 p.m.

CONDITIONS OF GUARANTEE

The guarantee does not cover: -

1. Accidental breakage or damage
2. Operational misuse, wear and tear from normal usage, incorrect adjustment and neglect.
3. Incorrect installation, maintenance, modification or unauthorised service work.