



Installation, Operating and Servicing Instructions

Twin Zone Induction Hob IH21

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

CONTENTS

Important Information	2
Warnings and Precautions	3
Technical Data	3
Checklist of Enclosures	3
Installation and Commissioning	3-5
Operating Instructions	5-9
Cleaning	9
Servicing, Maintenance and Component Replacement	10
Fault Finding	11
Spare Parts List	11
Service Information and Guarantee	12

IMPORTANT INFORMATION



Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.



WARNING!

This symbol is used whenever there is a risk of personal injury.



CAUTION!

This symbol is used whenever there is a risk of damaging your Lincat product.



NOTE:

This symbol is used to provide additional information, hints and tips.

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNINGS AND PRECAUTIONS



This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.



Caution symbol: Non-ionising electromagnetic radiation (magnetic field)



Warning symbol: Dangerous voltage (live parts at a working voltage exceeding 250v)

TECHNICAL DATA

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
IH21	115	350	654	12

CHECK LIST OF ENCLOSURES

Warranty card

Instructions manual

INSTALLATION AND COMMISSIONING

This appliance must be earthed.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57)

Install this appliance on a level surface ensuring all vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material. Minimum distances A 100mm B 1000mm – see Fig 1

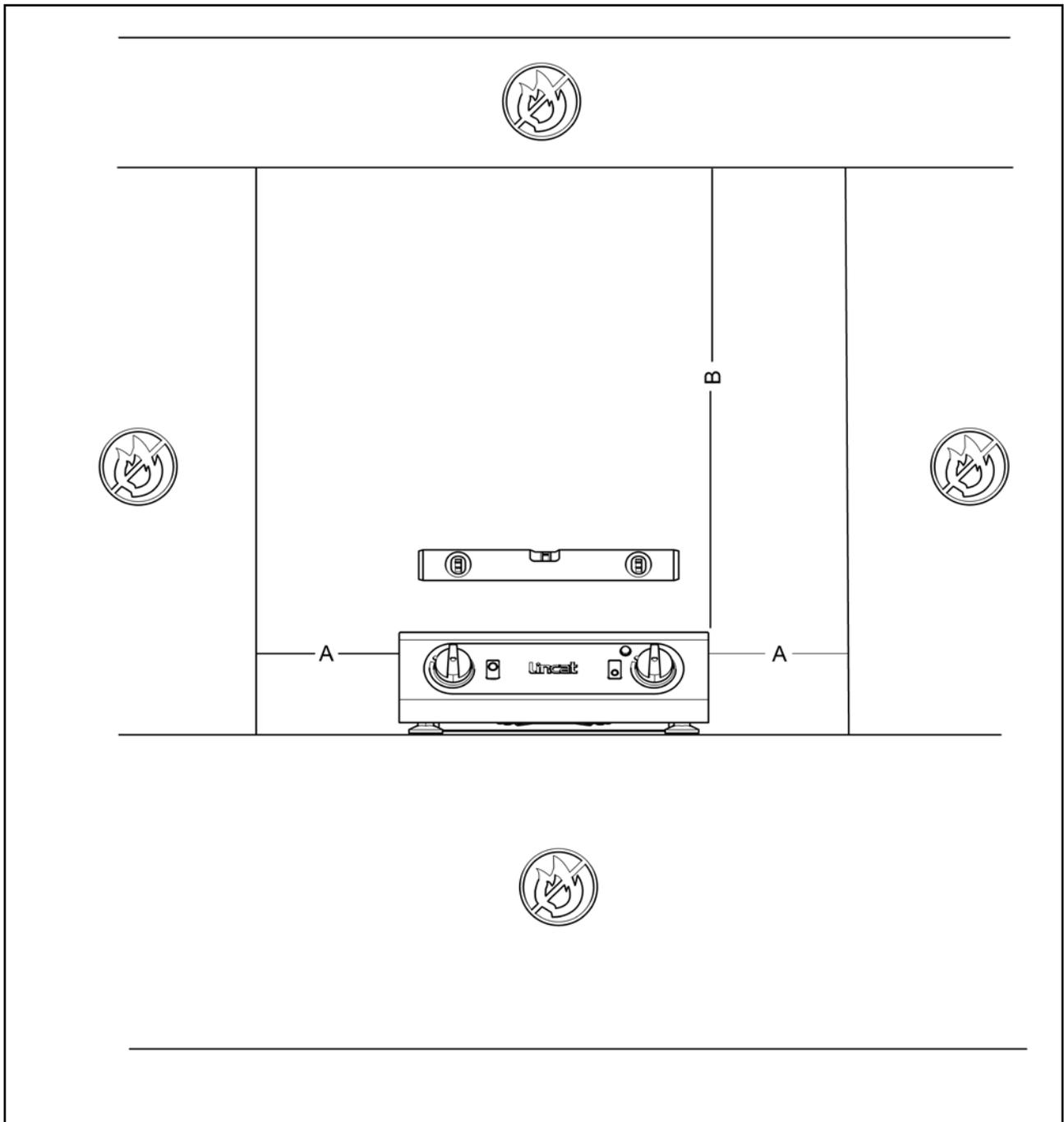


Fig 1

Power Ratings

Model	kW	Amps	Supply
IH21	3.0	13.0	230V/1ph/50Hz
Heat input rear zone, normal	2.0	8.7	
Heat input rear zone, boost	3.0	13.0	
Heat input front zone, normal	1.0	4.3	
Heat input front zone, boost	1.8	7.8	
Max total heat input cannot exceed 3kW			

OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Do not place metal objects, aluminium foil and plastic vessels on the ceramic surface, and do not use the surface for storage.

Rings, watches and similar objects could get hot when in close proximity to the hob surface.

Users with heart pacemakers should consult with the manufacturer of the pacemaker or their doctor.

Information

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, which generates an alternating magnetic field. When a pan with a magnetic base is placed on the cooking zone, eddy currents are created in the pan base leading to the production of heat. The pan heats quickly. The quality of the cookware is important to the efficiency of induction cooking. The pan base must be flat 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. Use pans of the size and type recommended.

Operation of the pan detection system is dependent on the size of the pan and its material.

Recommended pan base diameters

	Rear zone	Front zone
Minimum pan	Ø180mm	Ø120mm
Limit of detection	Ø135mm	Ø90mm
Nominal coil diameter	Ø210mm	Ø145mm

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

It is normal for induction generators to make buzzing, whistling and clicking noises, especially on lower power settings.

If the ceramic glass surface is cracked, immediately disconnect the appliance from the supply.

Use

Connect to the mains supply and switch on via the On/Off switch located on the base of the appliance (see Fig 4). The green neon will illuminate and the cooling fan will be heard.

Control knob functions

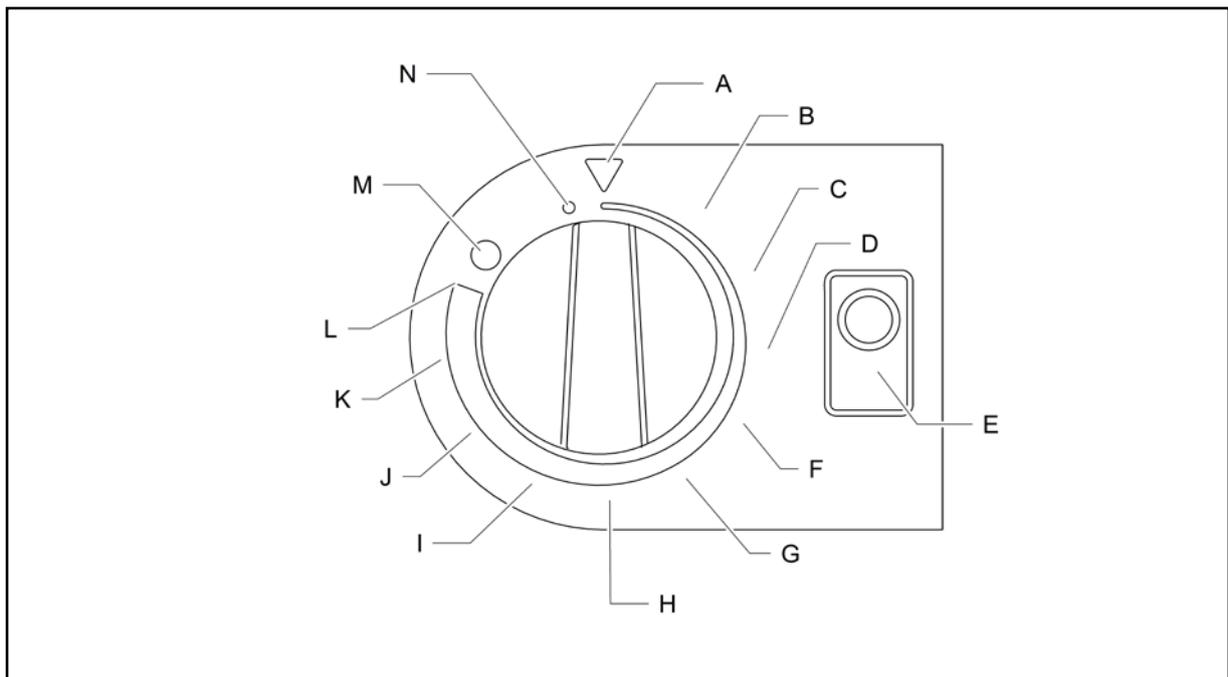


Fig 2

A Off. B Low temperature hold. C Level 1. D Level 2. E Hob indicator. F Level 3. G Level 4. H Level 5. I Level 6. J Level 7. K Level 8. L Level 9. M Power boost. N Automatic heat up and control lock.

Warning: Do not move the control knob directly between Power Boost and Automatic Heat Up.

The following symbols are observed through the ceramic glass:

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

Fig 3

Low temperature hold

The pan base temperature is monitored through the hobtop, allowing dishes to be kept warm. The 'u' symbol is displayed. The food type, flatness of pan base and pan material will have a significant effect on the temperature of the pan contents, therefore to comply with food minimum safe holding temperatures, lids should be fitted and a temperature probe used frequently.

Power level settings

9 power level settings are available. The table gives the percentage of maximum power for each setting with the time limit for operation at that power.

Power level	Low temp hold	1	2	3	4	5	6	7	8	9
% of power	---	3%	6%	11%	15%	19%	31%	45%	64%	100%
Time limit (mins)	120	360	360	300	300	240	90	90	90	90

Power boost function

Power boost is activated by turning the control clockwise from level 9. Only one coil can be boosted at a time.

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

Automatic heat-up control (AHC)

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. 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 reverts to the 'A' symbol and the hob will run at maximum power for the time shown in the table, before reducing power to the 'final' setting.

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

Control lock function

This function prevents unwanted operation of the 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

This prevents the coils being turned on without a pan being present, and also turns off the coil as soon as a pan is removed. If the pan is of the wrong material for induction equipment, the 'no pan present' symbol is displayed. After use, switch off the hob via the control and do not rely on the pan detector.

Residual heat display

When the temperature of the hobtop exceeds 60°C after removal of a pan, the 'H' symbol displays, indicating a hot surface. (Refer also to the error codes section). Whilst the residual heat display is showing, leaving the appliance connected to the power supply allows the cooling fans to continue to operate. When the 'H' symbol is extinguished, switch off the power supply.

Error codes

There are numerous 'E' symbol error codes identifying issues within the system which are primarily of use when reporting a fault to the Service Department at Lincat. Some errors can be cleared by turning the control off, or completely turning off and unplugging the appliance before reconnecting.

The 'lightening' symbol reports errors due to the control knob circuit, i.e. if a control knob is turned anticlockwise and held in excess of 30 seconds in the 'control lock' position, the system may assume a 'stuck control' and display this symbol.

A situation such as a blocked air filter, failed cooling fan or insufficient air flow to a confined installation, may cause the generator to overheat, resulting in the 'H' symbol being displayed. Replacing the air filter, cooling fan or ensuring an adequate air flow will rectify the issue.

CLEANING



Do not use a water jet or steam cleaner, and do not immerse this appliance.

Clean all panels with warm water and mild detergent, do not use abrasive materials. Dry with a soft cloth.

Clean the ceramic glass with a scraper or Vileda CERAN cleaning sponge – use a few drops of a suitable cleaner on a paper towel or the rough side of the sponge. Wipe with a damp cloth and dry with a clean cloth.

Check the air filter and replace if contaminated (see Component Replacement).

Plastic, aluminium foil or sugary food must be scraped off the ceramic glass immediately. If these substances melt they can damage the surface.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

Replacement of air filter

Cool the appliance and disconnect from supply. Turn the hob on its back or side without scratching the cooking surface.

Push the slide latch (Fig 4) and lift the filter cover away from the base. Replace the used filter with a new one. Reverse the procedure to re-fit the cover. Do not operate the appliance without a filter, as dirt and grease could be drawn into the electronics, impairing safe operation.

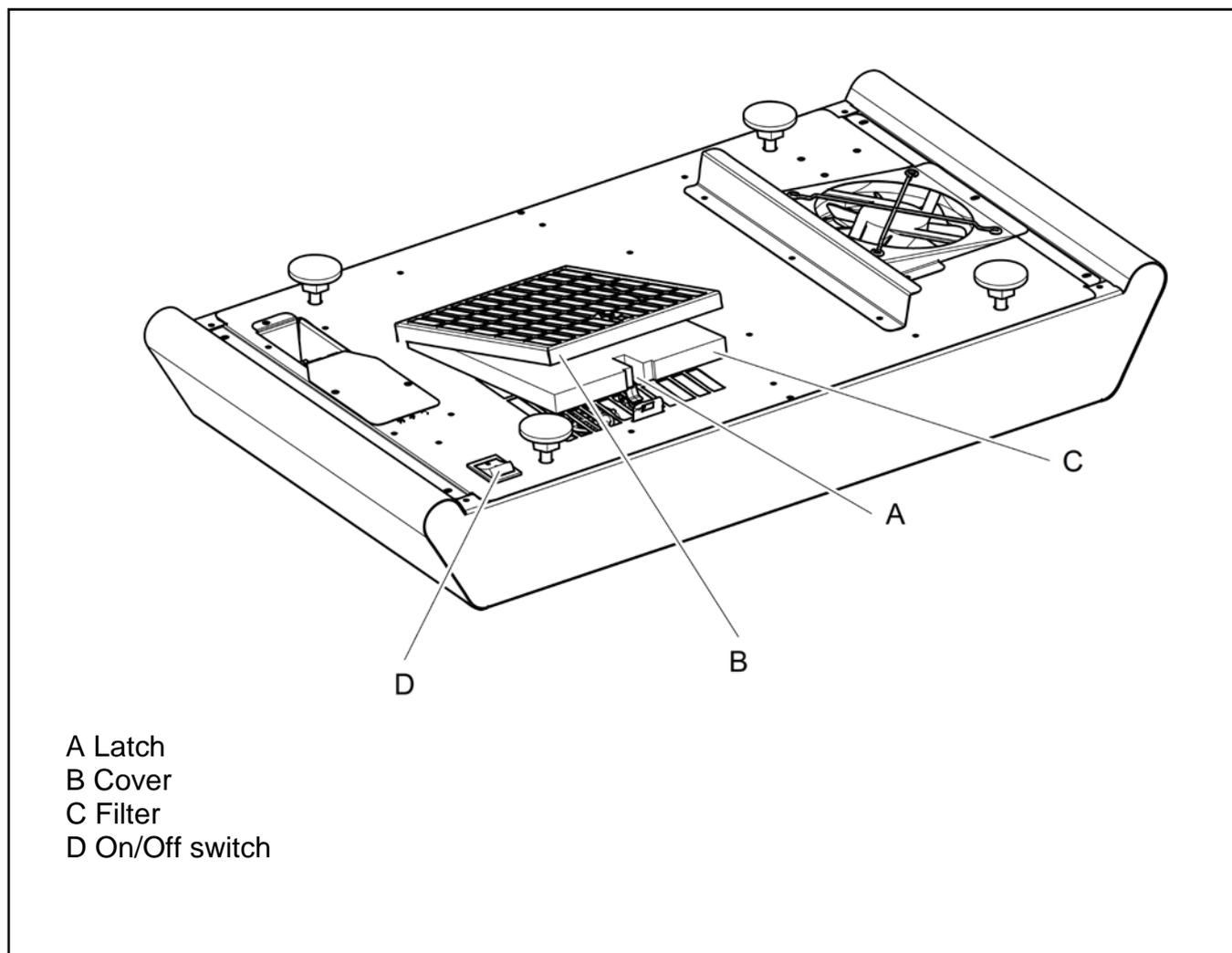


Fig 4

All other servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

FAULT FINDING

Please refer to the Service Help Desk number on the final page of this manual.

SPARE PARTS LIST

Part Number	Description
FE10	Foot
FG03	Fanguard
FI33	Filter pad
KN251	Control knob
NE43	Neon
S/R0181	Cooling fan
SW89	On/Off switch

SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

☎ UK: 01522 875520

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
 - Product code
 - Type number
 - Serial number
- } All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

GUARANTEE

This unit carries a comprehensive UK mainland 2 year warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages. Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.