



Installation, Operating and Servicing Instructions

Countertop Induction Hobs IH21, IH3, IH42

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

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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.



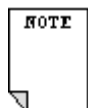
WARNING!

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

Ensure that the plugs/sockets are accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect all supply cords 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).

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual

TECHNICAL DATA

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
IH21	115	350	654	12.0
IH3	115	400	654	12.8
IH42	115	600	654	21.5

Power Ratings:

Model IH21	kW	Amps	Supply
IH21 (twin zone)	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			

Model IH3	kW	Amps	Supply
IH3 (single zone)	3.0	13.0	230V/1ph/50Hz
Heat input, normal	2.4	10.4	
Heat input, boost	3.0	13.0	

Model IH42	kW	Amps	Supply
IH42 (four zone) total	6.0	26.0	
IH42 left side	3.0	13.0	230V/1ph/50Hz
IH42 right side	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	
Total heat input per side cannot exceed 3kW			

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)

The IH21 and IH3 appliances have a single supply cord.

The IH42 appliance has two supply cords.

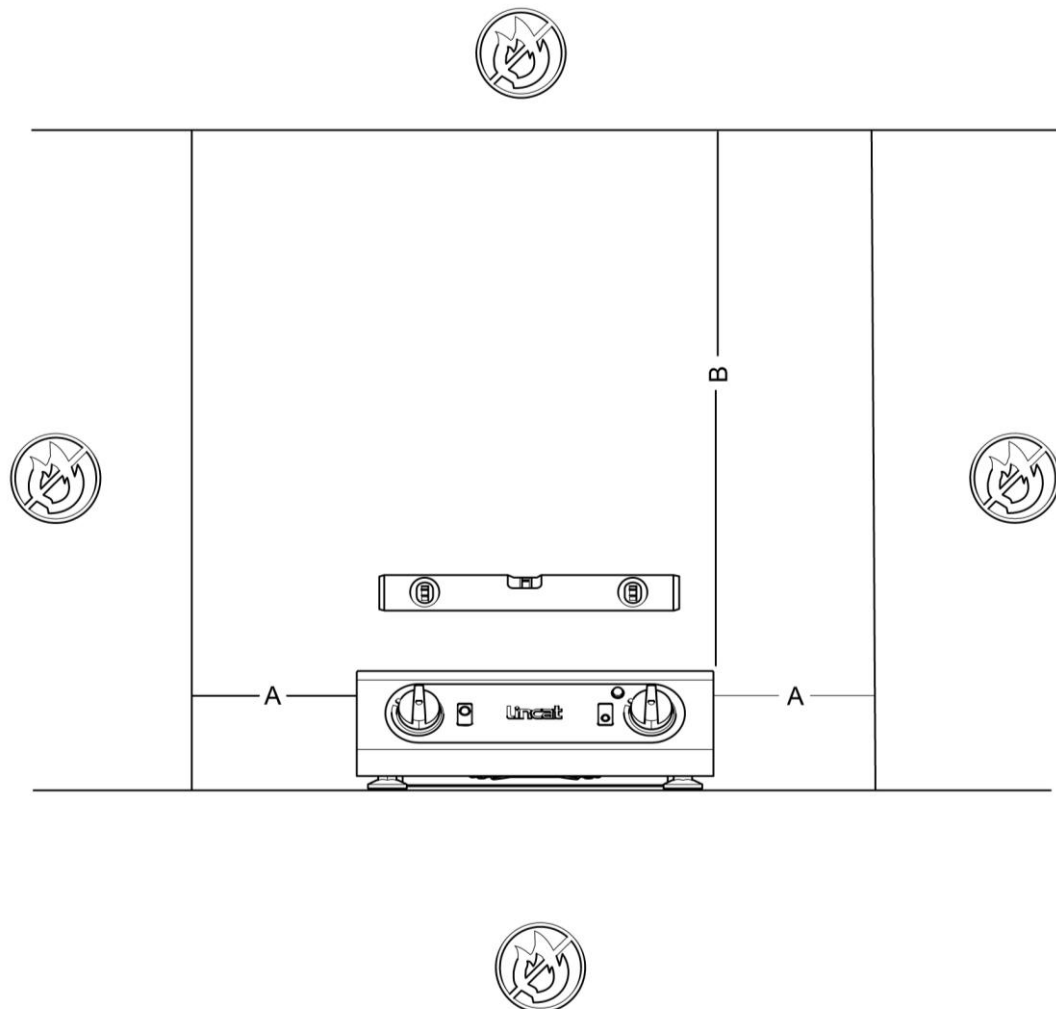
Ventilation and air circulation:

Install this appliance on a level surface ensuring that all vents are unobstructed.

Any partitions, walls or furniture must be of non-combustible material.

Minimum distances to walls or adjacent equipment (see image below):

IH21 and IH3;	A=100mm, B=1000mm
IH42;	A=150mm, B=1000mm



The IH series countertop induction hobs require cool air to operate satisfactorily; **they are not suitable to be sited over heated bases, electric ovens or other hot cooking equipment.**

The cooling air is drawn in through the air filter in the base of the unit; and hot air is exhausted from beneath the unit, at the front.

It is important that hot exhaust air cannot be drawn back into the inlet filter as this recirculation will degrade the performance of the induction system, leading to an overheat shutdown.

OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Do not place metal objects, aluminium foil and plastic vessels on the ceramic glass 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 – IH21, IH3, IH42

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

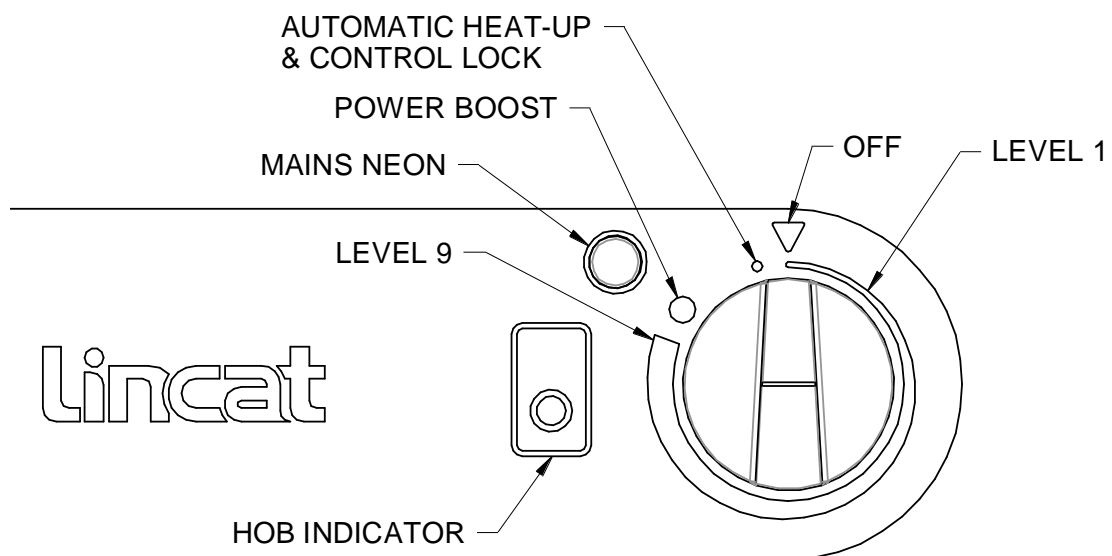
The pan should be located concentrically over the glass target ring. If the inner ring of the ceramic glass is visible around the pan, the pan is too small.

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.









Control knob operation:

Connect to the mains supply and turn on using the switch located in the base panel. The green neon will illuminate and the cooling fan will begin operating. (The IH42 has two supply cords, two switches and two neons).



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

The following symbols are observed through the ceramic glass:

	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)

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

Power boost function

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

On the IH3, power boosting raises the coil from 2.4kW to 3kW.

On the IH21 and IH42, if a rear coil (2kW) is power boosted, it's power increases to 3kW and the front coil will be shut down. If a front coil (1kW) is power boosted, it's power increases to 1.8kW and the rear coil is limited to 1.2kW. The IH42 has independent left and right side generators; one coil on the left side and one coil on the right side can be power boosted at the same time.

Automatic heat-up control (AHC) *this function may not be available in all models.*

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 for 2 seconds whilst the 'A' symbol illuminates: within the next 10 seconds the control is turned clockwise to set the final required power (1-8). The display then alternates between the 'A' symbol and the set power level. The hob runs at maximum power for the time shown in the table, before reducing power to the set power level.

Power level setting	1	2	3	4	5	6	7	8
Preset time (secs)	48	144	230	312	408	120	168	216

Control lock function *this function may not be available in all models.*

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 front and rear control knobs anticlockwise to the control lock position, and holding for approximately 6 seconds.

This has to be performed separately for the left side and right side of the IH42.

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.

Always use the control to switch off the hob after use.

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, (See also the Error code section).

Leaving the appliance connected to the power supply whilst the residual heat display is showing allows the cooling fans to continue to operate. When the 'H' symbol is extinguished, the power supply can be switched off.

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, or by allowing the unit to cool down.

The 'lightning' 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 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.

Locating the appliance where the exhaust airflow is constrained and allowed to recirculate back into the air inlet, will eventually cause overheating of the unit.

The 'H' symbol will also display if the operating time limit is exceeded, this time limit varies with power level (see Power Level Settings).

Turning the control off and then back on, will resume operation.

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).

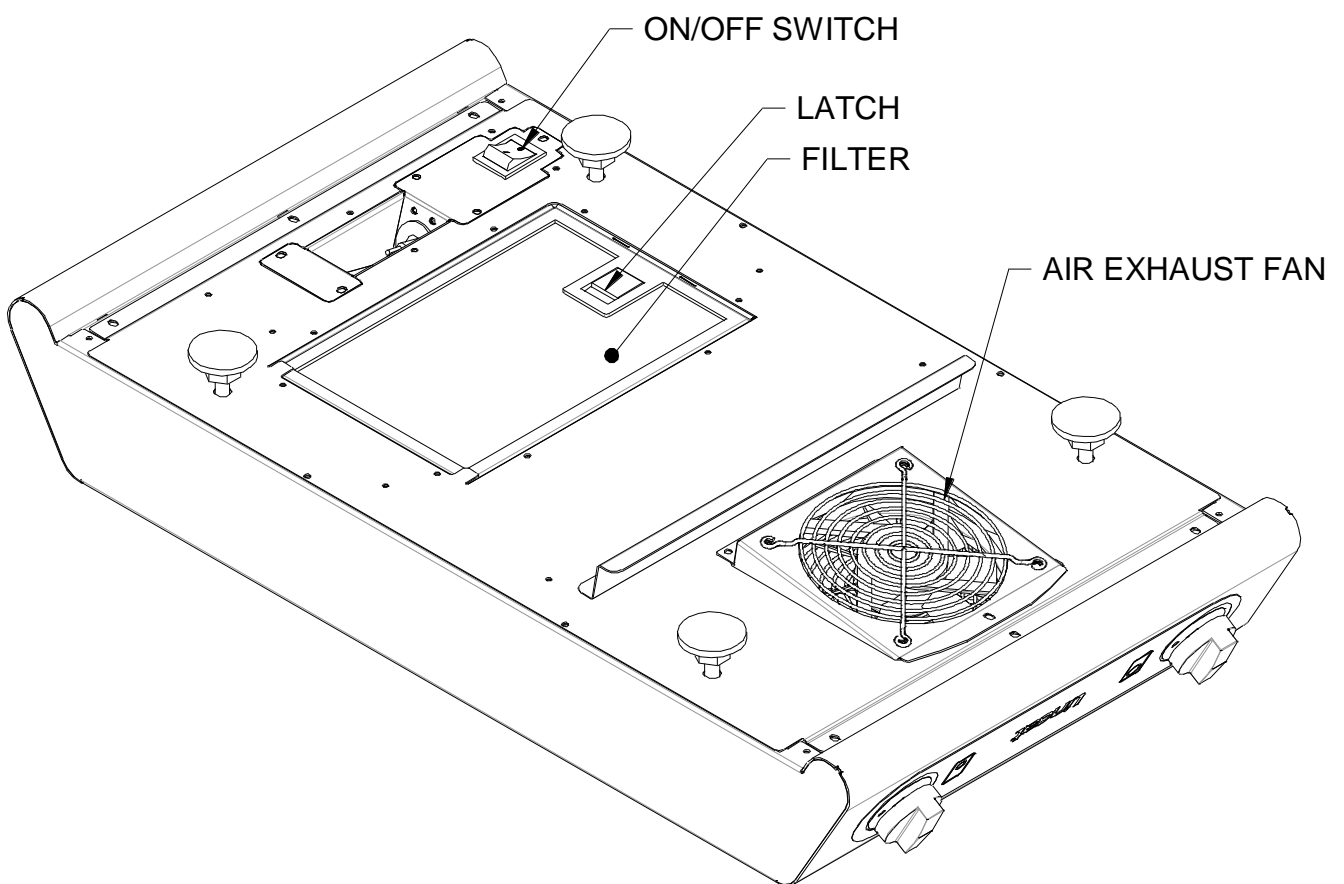
Plastic, aluminium foil or sugary food must be scraped off the ceramic glass immediately. If these substances melt they can damage the surface.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

Replacement of air filter

Cool the appliance and disconnect from supply, the filter is located in the base of the appliance.

Raise the latch and lift the filter away from the base. Replace the used filter with a new one and reverse the procedure to re-fit. Do not operate the appliance without a filter, as dirt and grease could be drawn into the electronics, impairing safe operation.



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
FI36	Air Filter – IH42
FI41	Air Filter – IH21, IH3
KN251	Control knob
NE43	Neon
S/R0181	Cooling fan

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
- 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.