Installation, Operating and Servicing Instructions

Phoenix Electric Induction Range PHER01-A002, PHER01/SPH-A001 AND PHER02-A001.

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer:

_____

CONTENTS

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!

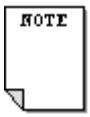
This symbol is used whenever there is a risk of personal injury.

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.

Caution Symbol: Non-ionising electromagnetic radiation (magnetic field).
Warning Symbol: Dangerous voltage (live parts at a working voltage exceeding 250V).

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.

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

Do not stand on the unit. Surfaces are not to be used for storage.

The ceramic glass is very strong but do not slam pans down onto it and be careful not to scrape pans along the surface.

TECHNICAL DATA

	PHER01	PHER01/SPH	PHER02
Height (mm)	900	900	900
Width (mm)	900	900	600
Depth (mm)	800	800	800
Weight (kg)	137	137	
Hob zones	6	6	4
Hob surface	6mm thick ceramic glass	6mm thick ceramic glass	6mm thick ceramic glass
Electrical supply 3N~+E 400V 3ph 50-60Hz Current (A)	L1 25 L2 25 L3 25	N/A	L1 17.4 L2 16.1 L3 16.1
Electrical supply 1 supply 1N~+E 230V 50-60Hz Current (A)	N/A	56.5	50
Electrical supply 2 supplies1N~+E 230V 50-60Hz Current (A)	N/A	30.4 26.1	N/A
Hob zone power (kW)	6 x 1.85	6 x 1.85	4 x 1.85

Max combined weight of pans on hobtop (kG)	50	50	50
Oven power (kW)	6.0	4.0	4.0
Total power (kW)	17.1	13.0	11.4

PHER01/SPH WIRING

This unit is designed so it can be wired either with a single 63A plug and lead or two 32A plug and leads. As supplied the unit is wired for a single 63A supply.

To wire it with two supplies, fit the extra cable gland supplied into the base. On the clear mains terminal block remove the 4mm^2 brown and blue cables linking the top and bottom live and neutral connections, discard these two cables. Connect the two supply cables, one to the top of the connector and one to the bottom connector. Do not crosslink the lives or neutrals.

PHER02 single phase wiring requires fitting the 3 way yellow shorting link into the terminal block across the three live connections

CHECK LIST OF ENCLOSURES

Warranty card
Instruction manual

INSTALLATION AND COMMISSIONING

This appliance must be earthed.

An equipotential bonding terminal is provided to allow cross bonding with other equipment.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L1
Black wire	Live	L2
Grey wire	Live	L3

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of at least 60^{o}C.

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

Do not block or restrict the inlet filters on the appliance. Restricted airflow will result in reduced performance.

Keep means of electrical isolation accessible at all times.

A circuit breaker of type C, of suitable current rating should be fitted.

A Residual Current Device (RCD) of suitable current rating and min 30mA trip level should be fitted. A short time delay AC-DC sensitive RCD is recommended.

Install this appliance on a level surface ensuring all vents are unobstructed. Any adjacent partitions, walls or furniture must be of non-combustible material. To avoid heat damage to the induction modules do not place this appliance next to hot appliances such as ranges and griddles without following the minimum distances stated, A 100mm, B 1000mm – see Fig 1. Any heat damage through not following this siting instruction will void the warranty of this appliance.

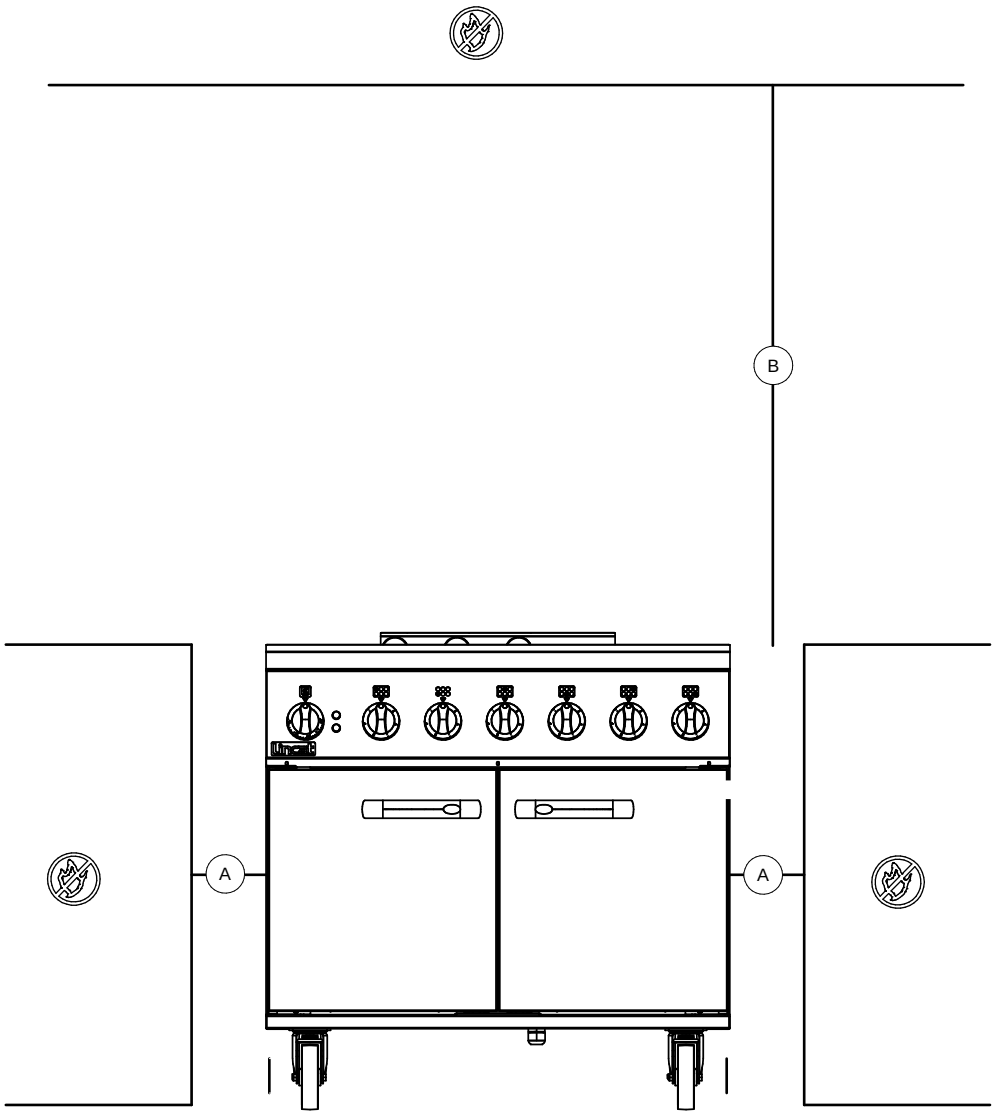


Fig 1

OPERATING INSTRUCTIONS

General Information

Only qualified or trained personnel should use this appliance.

The green neon illuminated indicates power to the appliance.

Hob

Rotate the control knob to the required power level setting.

After use, switch the hob zone off by means of the control. Do not rely on the pan detectors.

Fans may continue to operate after controls are switched to zero. This is normal.

Do not place aluminium foil or plastic vessels on hot ceramic surfaces. Do not use the surfaces for storage.

Metallic objects should not be placed within the cooking zones as they will get hot. Take care when operating the appliance as rings, watches or similar objects could get hot in close proximity to the hob surfaces.

Only use pans of the size and type recommended in the pan selection notes.

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

Induction cooking and pan selection

Induction cooking produces heat directly in the base of the pan. The system comprises a ceramic glass hob 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 produced in the base of the pan leading to the production of heat. The pan heats extremely quickly.

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

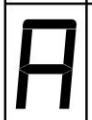
Suitable pans are made from cast iron, enamelled steel and stainless steel with a magnetic base. Unsuitable pans are glass, earthenware, aluminium, copper and non-magnetic stainless steel.
Operation of the pan detection system is dependent on the size of the pan and its material. Power from the induction coil to the pan will vary and is dependent on size and pan material.
It is normal for induction generators to make buzzing, whistling and clicking noises, especially on lower power settings.

Locate the pan concentrically over the ceramic glass target ring. If the inner ring of the ceramic glass is visible around the pan, the pan is too small.

Recommended pan base diameter – minimum of 120mm.
Nominal coil diameter – 180mm.
Maximum pan diameter is 250mm.

Hob control settings

Constantly variable power level settings are available via the rotary control knob. There are a number on features available to you to enhance your appliances productivity.
The following symbols are displayed through the glass

	Melt, Keep warm, and Simmer functions
	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)

Melt, Keep warm, and Simmer functions

The first three settings on the control knob are low temperature control functions. One bar is melt to heat the pot to 45 °C, two bars is 70 °C and three bars is 94 °C. These temperatures are approximate and depend on the pan quality and volume of product.

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%	5%	8%	12%	18%	28%	42%	64%	100%
Time limit (mins)	120	520	402	318	260	212	170	139	113	90

Power boost function

Power boost is activated by turning the control clockwise from level 9. Only one coil per front to back pair 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 pre-set 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
Present 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 operates on pairs of controls (Left, centre and right).It is activated and de-activated by turning both control knobs anticlockwise to the control lock position and held for approximately 5 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 hob top 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 error codes identifying issues within the induction system. These are primarily of use when reporting a fault to Lincat's Service Department; however some errors can be cleared by turning the control to the 'Off' position, unplugging the appliance and then switching back on again.

A reduction in performance during cooking may be attributed to a blocked or restricted air filter, a confined location with insufficient airflow or a failed cooling fan.

Error codes are shown on the display

This list shows the standard error codes. As standard general TC (thermocouple) errors are "Er xx"and cooking element specific errors E/x are displayed.

Error code	Description	Possible cause of error	Remedy
Er 03 and continuous tone or 	continuous sensor activation; TC turn off after 10 sec	Water or cookware on the glass over the touch control sensors	Clean the control surface, remove objects on the sensors
Er 20	Flash memory – TC error	µC- defective	Replace TC
Er 22	Button evaluation defective, UI shuts off after 3.5-7.5 sec	Short or open circuit in the area of the button sensor	Replace TC
Er 31	Incorrect configuration data or deviation between generator and TC	New configuration of the induction generator required	New configuration (Service menu)
Er 36	NTC value defective on TC; UI turns off	Short or open circuit of NTC	Replace TC
Er 47	Communication error between TC and induction	No or erroneous LIN communication! (Slave does not answer to request of master)	Connection cable not correctly plugged in or defective.
U 400	Continuous tone Power supply on inlet to high	Incorrect connection of the cooktop	Correct power supply connection
E / 2	Excess temperature of the induction element	Overload of cooktop or empty boiled cookware	Let system cool down.
E / A	Error on the power board	Component failure	Replace power board

E / 6	Error on power board or supply element	No power supply of the power element or error on power board	1. check wiring 2. check filter board 3. replace power board
E / 8	Incorrect fan speed	Error on fan left or right	Air exhaust blocked, e.g. by paper Replace Defective fan
E / 9	Defective temperature sensor on inductor		Replace inductor Replace power board

OVEN SETTING

- Check the green ‘power on’ neon on the fascia panel is illuminated.
- Set the control knob to the desired temperature in degrees Celsius. The orange light will illuminate indicating that power is being supplied to the elements.
- The orange light will go out when the oven has achieved the set temperature. Periodically the orange light will illuminate to indicate that the oven temperature has fallen and the elements are turned on to top up the temperature.

SHUT DOWN

To shut down the appliance rotate all control knobs clockwise to the OFF position.

After operation, some parts of the appliance will remain hot for a period of time; care should be taken to avoid risk of burns.

OPENING OF THE OVEN DOOR

Care must be taken to avoid injury when opening the oven door when the oven is being used as hot air will rapidly escape.

CLEANING

Your product has a manufacturer’s warranty. This requires you maintain and care for your product and follow maintenance instructions. If you fail to maintain your unit or damage components, Lincat may charge you for a warranty repair. Please check the website for terms and conditions.

Isolate from the power supply and allow to cool.

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 or chlorine based cleaners. Do not wet electrical components. Dry with a soft cloth.

Clean the ceramic glass regularly, avoiding abrasive sponges or scouring agents and harsh chemicals like oven sprays. Remove dirt and food with a scraper or Vileda Ceran cleaning sponge.

If plastic, aluminium foil or sugary food has dropped onto hot ceramic glass, scrape off immediately. If these substances melt they can damage the surface.

Check the air filter regularly – they are washable if contaminated. Ensure they are fully dry before refitting.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

Removing the air filter

Removing and cleaning the air filter will ensure an adequate supply of cool air and restore performance. Disconnect from the power supply and allow the appliance to cool. The filters are located on the base of the unit.

At the back of the unit on the hob top is a metal cover. Lift this vertically to remove the housing, filter holder and filter. Remove the filter from housing. This filter can be cleaned in a dishwasher.

Do not operate the appliance without a filter being fitted, otherwise dirt and grease could be drawn into the electronics, impairing safe operation and invalidating the warranty.

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. Fault codes are listed in the Operating section above.

SPARE PARTS LIST

Part Number	Description
FI36	Filter pad
KN506	Hob control knob
KN523	Oven control knob
CA143	Front lockable swivel castor
CA145	Rear swivel castor
SE25	Oven door seal (3metres required)

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.