ITALIAN CULINARY ART

Installation and operating instructions

ELECTRIC INDUCTION HOBS FOR PROFESSIONAL USE

PCID-64ETX PCID-68ETX PCIWD-64ETX
PCID-64ETDX PCID-68ETDX PCIWD-64ETDX
PCID-44ETX PCID-44ETDX
PCID-84ETX PCID-84ETDX
PCID-88ETX PCID-88ETDX
Model LIBR.ISTR.PCIDX

Code 5630272A0
Review 1
Edition date 22/04/2020
Language English

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1 INTRODUCTION

1.1 Installation drawing

FIG. 1 PCID-6... (ANALOGIC)

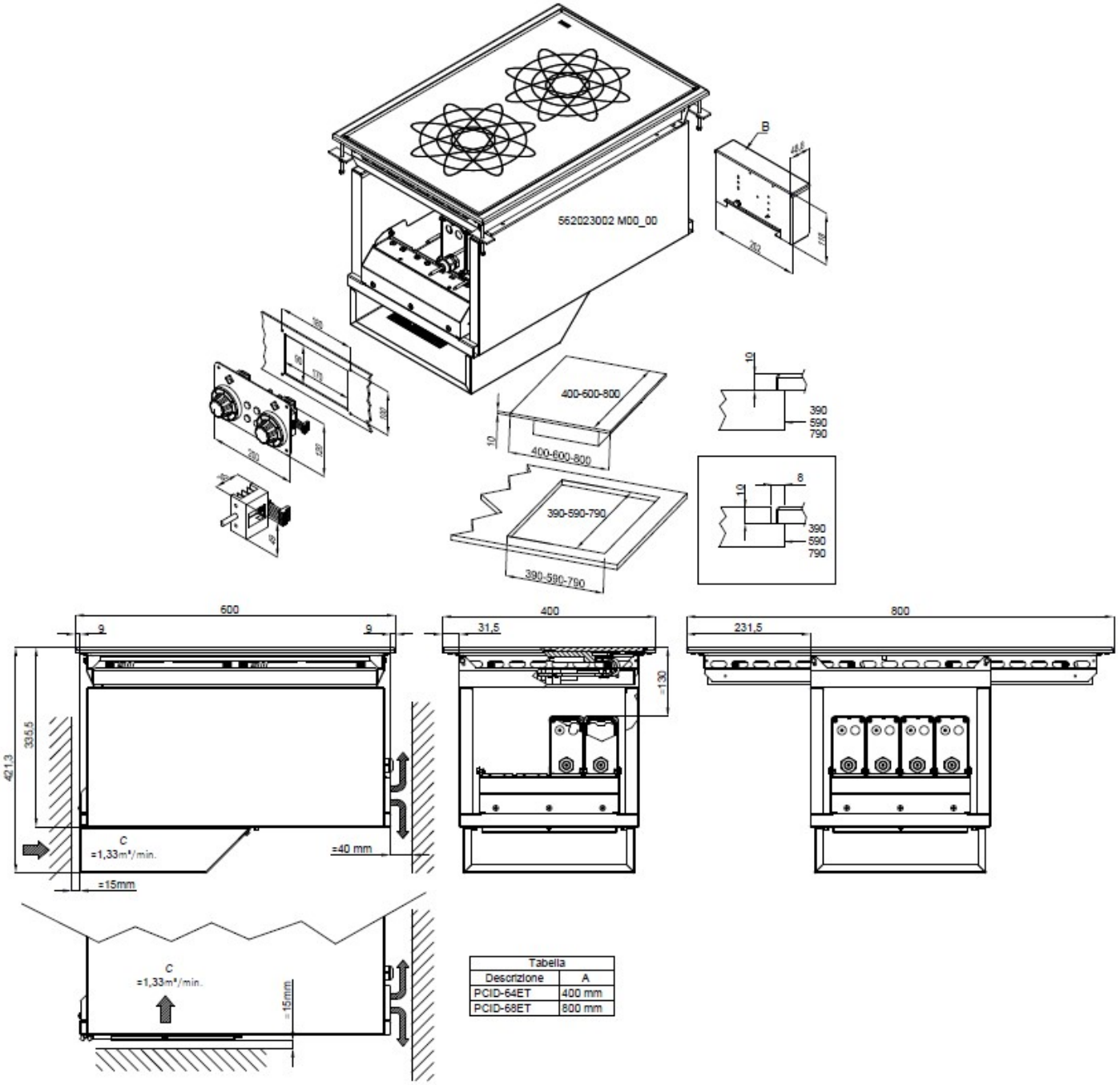
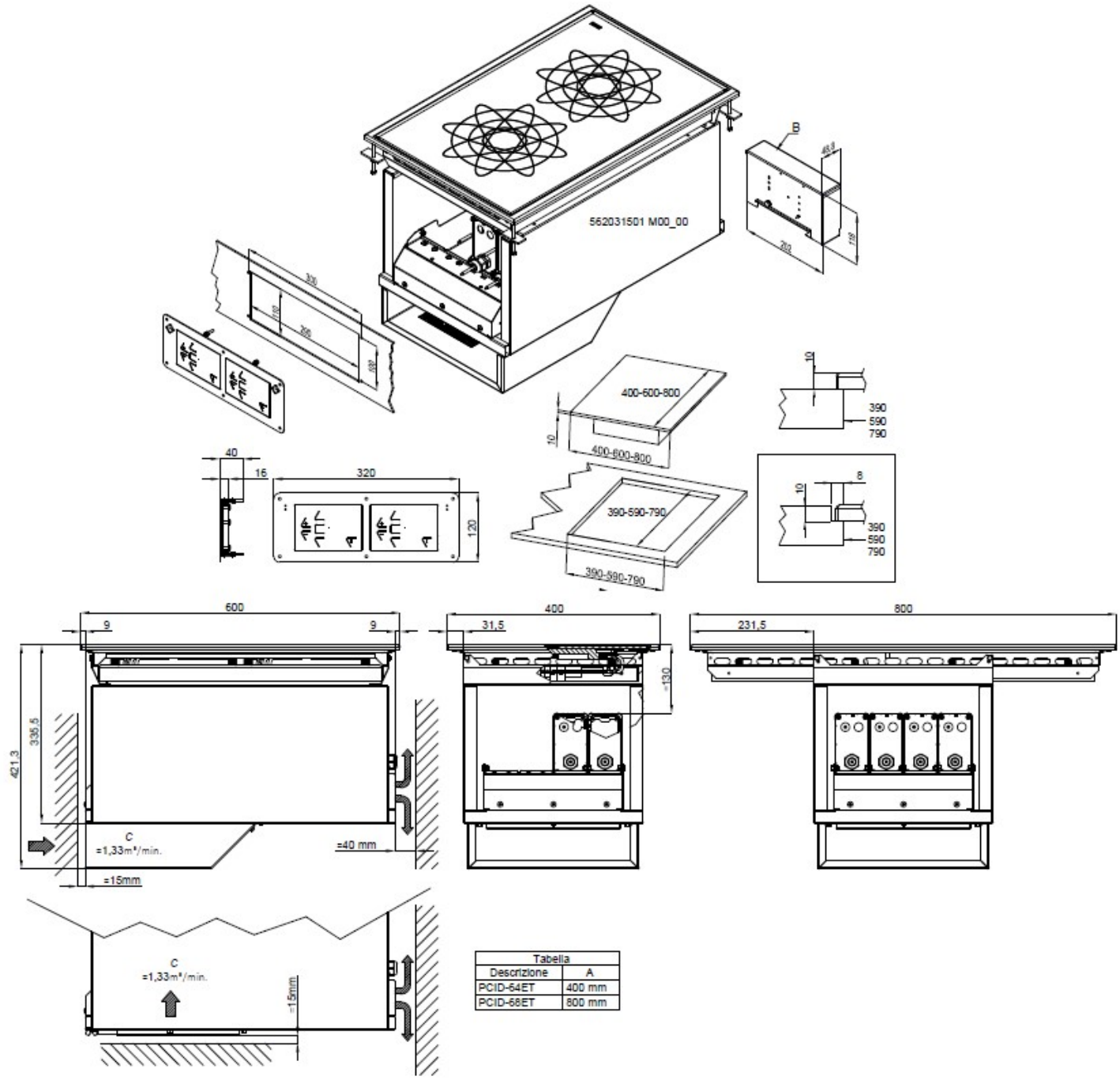


Tabella	
Descrizione	A
PCID-64ET	400 mm
PCID-68ET	800 mm

B Electrical connection
C Air inlet

MODEL	A (mm)	C	D
PCID-64ET	400	≥100 cm²	≥150 cm²
PCID-68ET	800	≥165 cm²	≥200 cm²

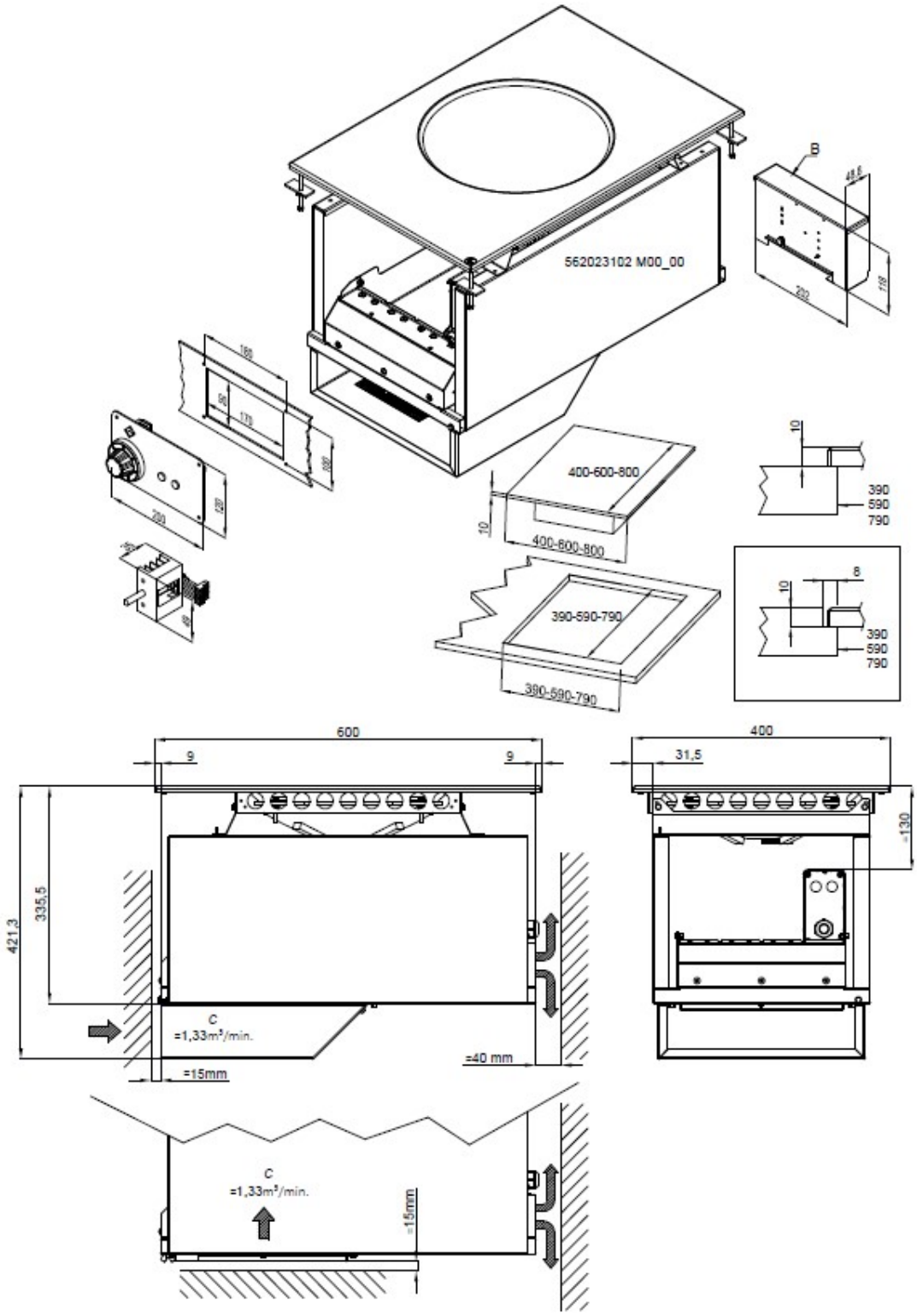
FIG. 2 PCID-6...D (FLEX TOUCH)



B Electrical connection
C Air inlet

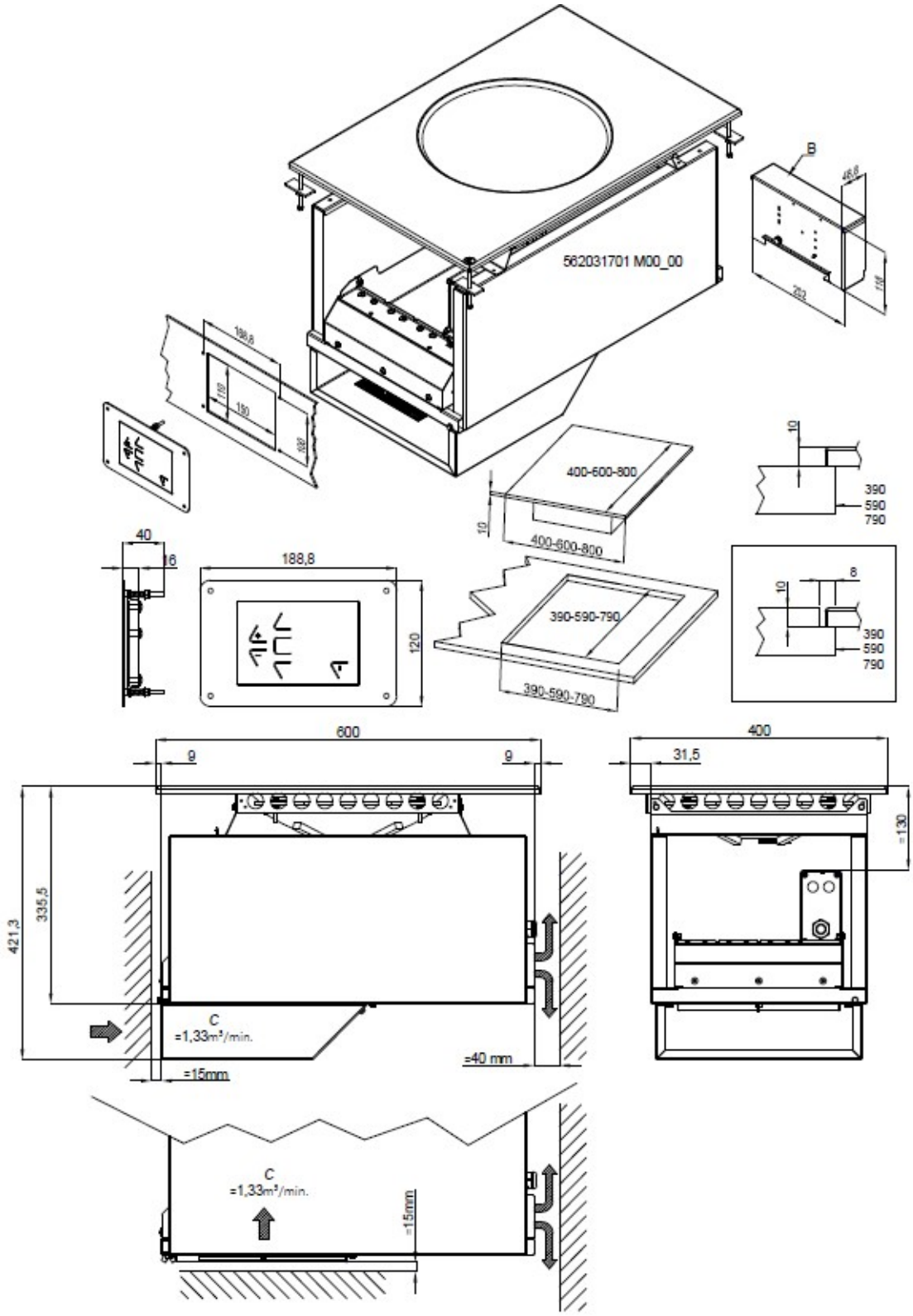
MODEL	A (mm)	C	D
PCID-64ETD	400	≥100 cm²	≥150 cm²
PCID-68ETD	800	≥165 cm²	≥200 cm²

FIG. 3 PCIWD-64ET (ANALOGIC)



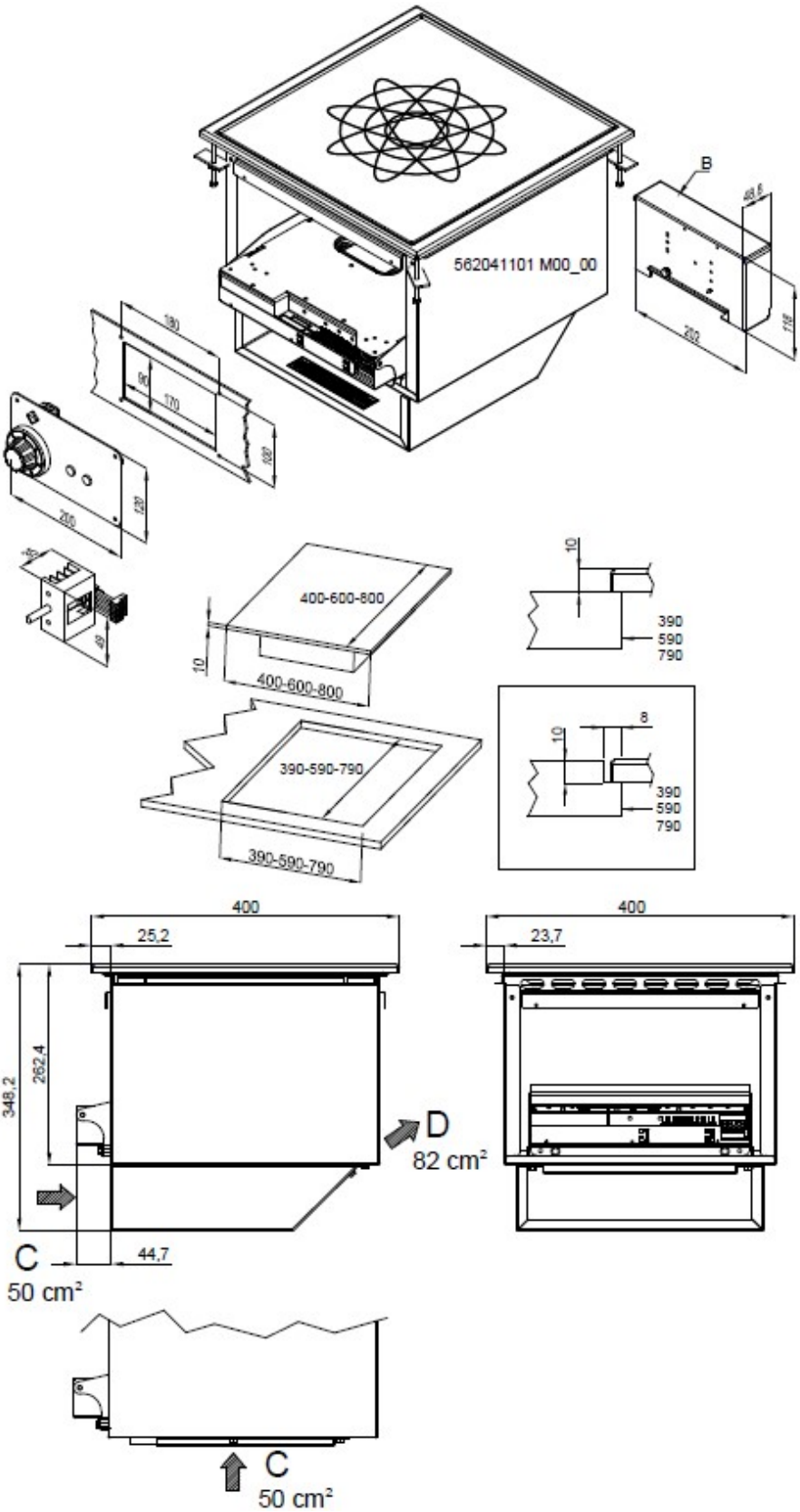
B Electrical connection
C Air inlet

FIG. 4 PCIWD-64ETD (FLEX TOUCH)



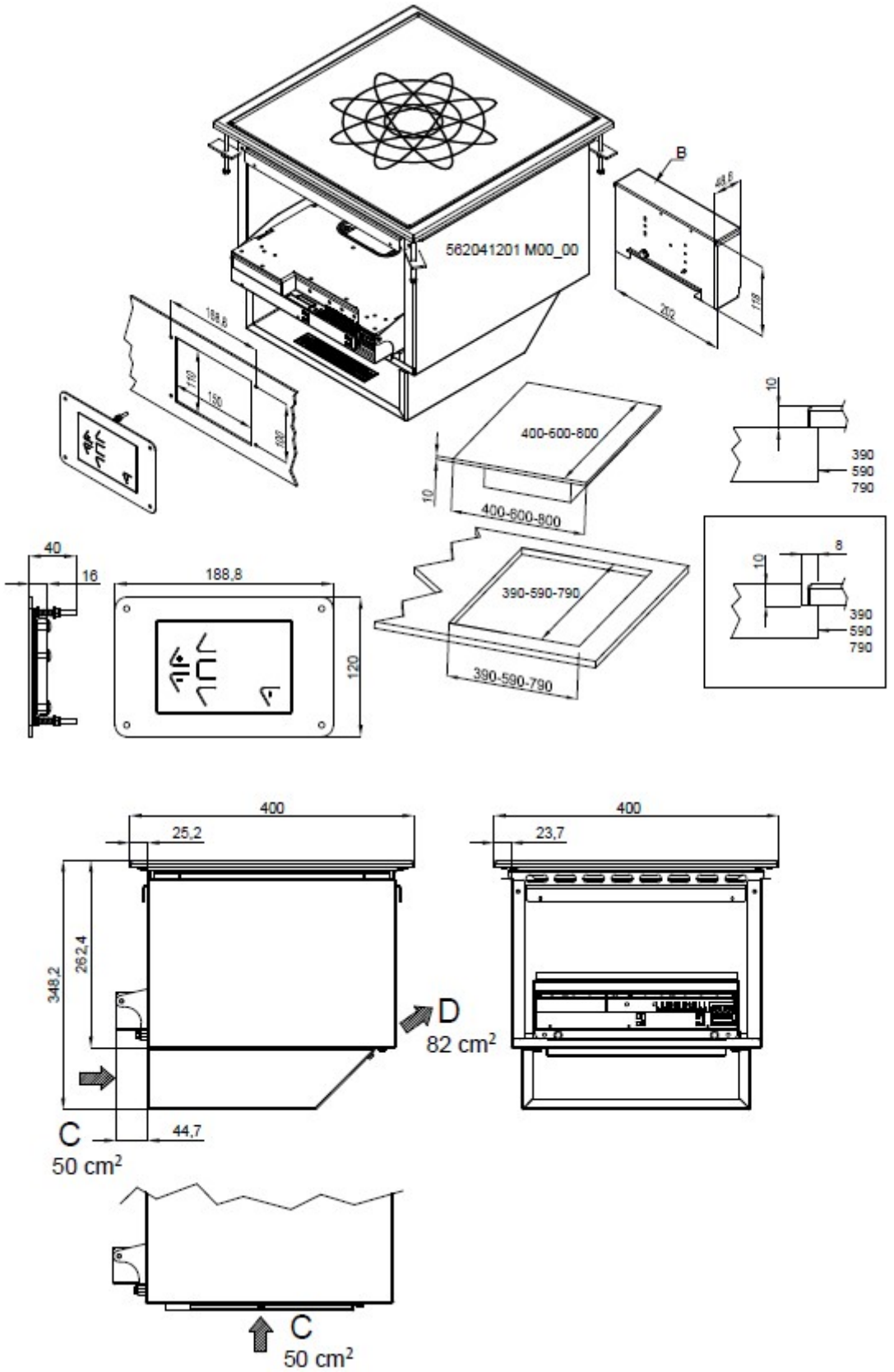
B Electrical connection
C Air inlet

FIG. 5 PCID-44ET (ANALOGIC)



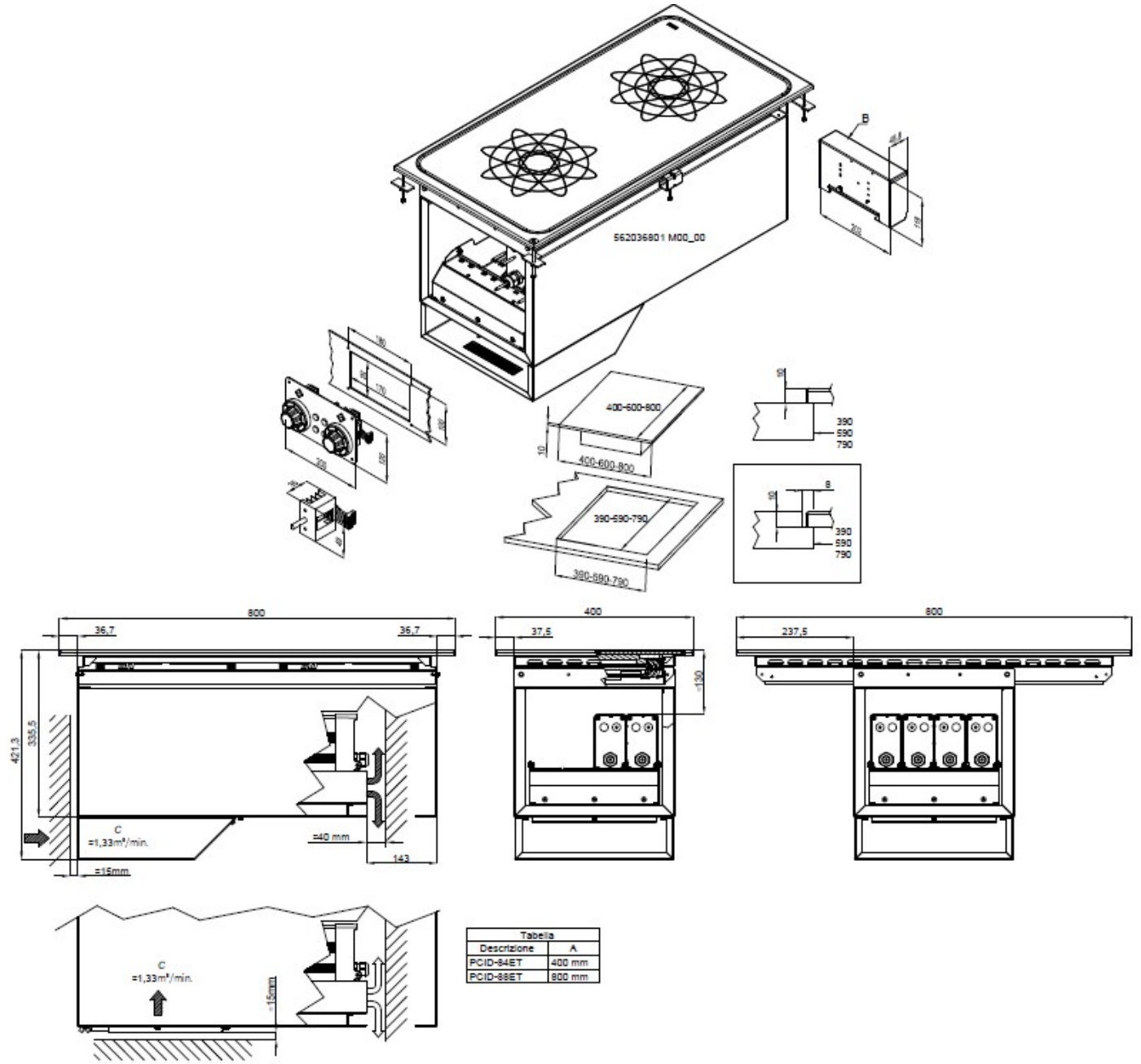
B Electrical connection
C Air inlet
D Air outlet

FIG. 6 PCID-44ETD (FLEX TOUCH)



B Electrical connection
C Air inlet
D Air outlet

FIG. 7 PCID-8…ET (ANALOGIC)



B Electrical connection
C Air inlet

MODEL	A (mm)	C	D
PCID-84ET	400	≥100 cm²	≥150 cm²
PCID-88ET	800	≥165 cm²	≥200 cm²

FIG. 8 PCID-84ETD (FLEX TOUCH)

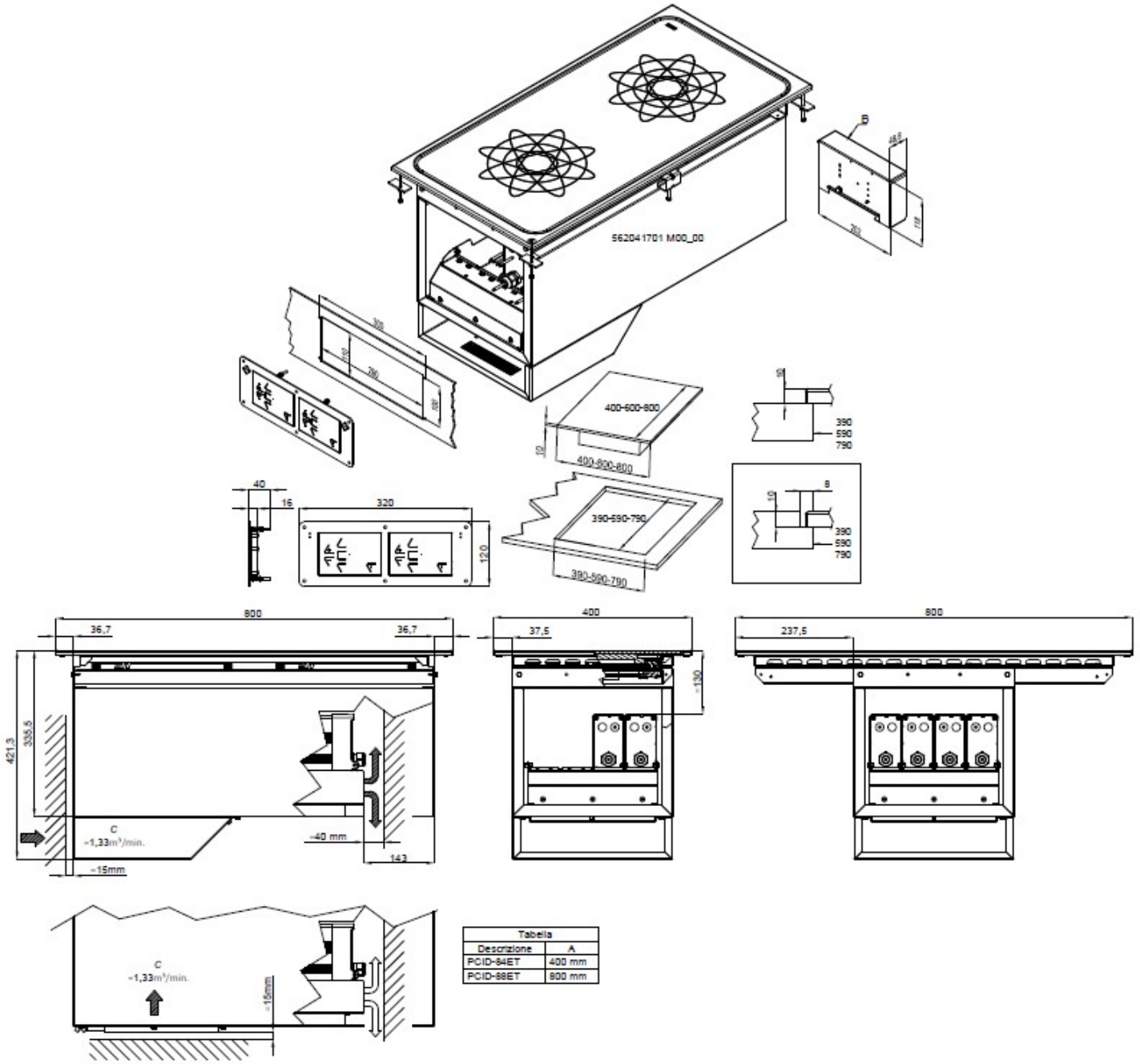
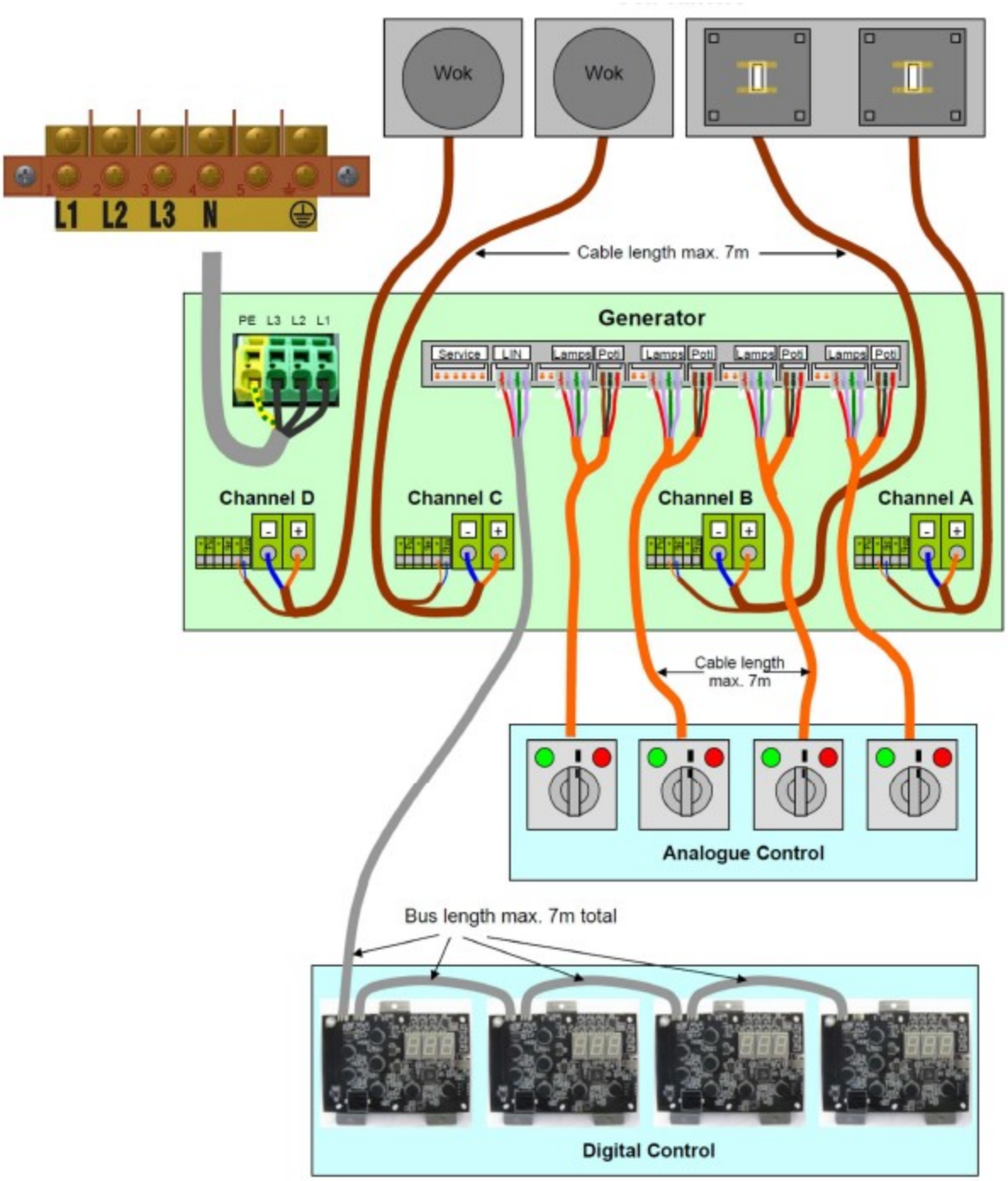


Tabella	
Descrizione	A
PCID-84ET	400 mm
PCID-88ET	800 mm

B Electrical connection
C Air inlet

MODELL	C	D
PCID-84ETD	≥100 cm²	≥150 cm²

1.2 Connections



Warning
In this type of luminaire NEUTRAL is not present

2 GENERAL INFORMATION

2.1 Declaration of compliance

The manufacturer declares that the appliances comply with the requirements of the regulation GAR 2016/426 for the gas part and directive 2014/30/EU,2014/35/EU for the electrical part. Installation must be performed in compliance with current regulations, especially with regard to ventilation of the premises and the exhaust gas evacuation system.

- Read the warnings in this manual carefully. They provide important information about safe installation, use and maintenance.
- The instruction manual must be kept for the entire duration of the equipment and made available to users for every possible consultation. The manual should be consulted for any information concerning installation, use and maintenance of the appliance.
- After removing the packaging, check the integrity of the equipment.
- All packaging materials (plastic bags, polystyrene, staples, etc.) must be disposed of in compliance with current regulations.
- Before connecting the appliance, make sure that the information on the data plate matches the electricity and gas mains where the appliance is installed. **The manufacturer accepts no liability if the equipment is not connected in accordance with current regulations.**
- Always keep all parts of the equipment clean to avoid the risk of oxidation/rust and/or aggression by chemical agents.
- The equipment must only be used by personnel trained for the purpose.
- **The installation must be implemented by professionally qualified personnel in accordance with the manufacturer's instructions and current reference standards.**
- The electrical safety of this equipment is only ensured when it is correctly connected to an effective ground/earth system as required by current electrical safety standards. The manufacturer cannot be held liable for any damage caused if the system is not connected to ground/earth.
- Before carrying out any cleaning or maintenance tasks on the equipment, unplug it from the electricity mains. In the event of faults or malfunctions, always deactivate the appliance.
- **Repair work of any kind must only be performed by qualified personnel.**
- This appliance must only be used for its expressly intended purpose for cooking or heating food. Any other use is considered improper.
- The appliance is intended for professional use and must be used by trained personnel.
- The installation and possible transformation to another power supply voltage (if envisaged), or transformation for operation with another type of gas, must be implemented exclusively by qualified and authorised professional personnel.
- Before using the appliance, carefully clean all surfaces intended to come into contact with food.
- The manufacturer declines any and all liability for any direct or indirect damage resulting from improper use of the equipment. The manufacturer declines any and all liability for damage caused by incorrect installation, tampering, poor maintenance and unskilled use. Moreover, the manufacturer declines any liability for possible inaccuracies that may be contained in this booklet attributable to errors in transcription or printing and equally reserves the right to make any changes to the product it deems useful and/or necessary without compromising its essential characteristics.
- **The manufacturer cannot be held liable for any damage caused by failure to comply with these basic standards and all other use and maintenance standards contained in this booklet.**

2.2 User information, RAEE Directive on waste electrical and electronic equipment

With regard to the regulatory framework of reference of the European Community, we remind the user of the following:

- Used AAE (Electrical and Electronic Equipment) products must be collected separately
- The user can carry out this collection in the RAEE collection systems and return the equipment to the distributor when purchasing a new one
- Plus being RoHS compatible, (in accordance with Directive 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic equipment) the potential effects on the environment and human health may be due to the misuse of the same equipment or parts of it
- The symbol next to the rating plate indicates the obligation of separate collection
- The penalties provided for in the event of improper disposal of RAEE (Waste Electrical and Electronic Equipment) are those provided for by the national transpositions of European Directives 2012/19/EU

2.3 Technical data table

Technical data table PCIDX

MODEL	POWER SUPPLY	MAXIMUM INPUT (A)	MAXIMUM POWER (kW)	Silicon POWER SUPPLY CABLE
PCID-64ETX	400V~3 50/60 Hz	14,43	10	4 x 1,5 mm²
PCID-64ETX	440V~3 60 Hz	13,12	10	4 x 1,5 mm²
PCID-68ETX	400V~3 50/60 Hz	28,87	20	4 x 4 mm²
PCID-68ETX	440V~3 60 Hz	26,24	20	4 x 4 mm²
PCIWD-64ETX	400V~3 50/60 Hz	7,22	5	4 x 1,5 mm²
PCIWD-64ETX	440V~3 60 Hz	6,56	5	4 x 1,5 mm²
PCID-64ETDX	400V~3 50/60 Hz	14,43	10	4 x 1,5 mm²
PCID-64ETDX	440V~3 60 Hz	13,12	10	4 x 1,5 mm²
PCID-68ETDX	400V~3 50/60 Hz	28,87	20	4 x 4 mm²
PCID-68ETDX	440V~3 60 Hz	26,24	20	4 x 4 mm²
PCIWD-64ETDX	400V~3 50/60 Hz	7,22	5	4 x 1,5 mm²
PCIWD-64ETDX	440V~3 60 Hz	6,56	5	4 x 1,5 mm²
PCID-44ETX	400V~3 50/60 Hz	7,22	5	4 x 1,5 mm²
PCID-44ETX	440V~3 60 Hz	6,56	5	4 x 1,5 mm²
PCID-44ETDX	400V~3 50/60 Hz	7,22	5	4 x 1,5 mm²
PCID-44ETDX	440V~3 60 Hz	6,56	5	4 x 1,5 mm²
PCID-84ETX	400V~3 50/60 Hz	14,43	10	4 x 1,5 mm²
PCID-84ETX	440V~3 60 Hz	13,12	10	4 x 1,5 mm²
PCID-84ETDX	400V~3 50/60 Hz	14,43	10	4 x 1,5 mm²
PCID-84ETDX	440V~3 60 Hz	13,12	10	4 x 1,5 mm²
PCID-88ETX	400V~3 50/60 Hz	28,87	20	4 x 4 mm²
PCID-88ETX	440V~3 60 Hz	26,24	20	4 x 4 mm²
PCID-88ETDX	400V~3 50/60 Hz	28,87	20	4 x 4 mm²
PCID-88ETDX	440V~3 60 Hz	26,24	20	4 x 4 mm²

Caution

The ambient temperature of the generator housing must not exceed 35°C

General technical data for induction hobs

Minimum pot diameter: **120 mm**

Relative humidity: **10% ÷ 90% no condensation**

Temperature in work area: **0°C ÷ 40°C**

Power Supply Voltage Tolerance: **-10% ÷ +6%**
Power Supply Frequency: **50 – 60 Hz**

3 INSTALLATION

3.1 Delivery checks

On delivery, it is important to check the following:

- External conditions of the packaging
- The general status of the equipment
- The conformity of the model with the information in the technical data plate and the instruction manual
- The conformity of the equipment and components to the order form

3.2 Removing the packaging

While removing the packaging, take care not to damage the appliance. Remove the protective film from the stainless steel and eliminate any traces of glue. Do not smoke. Perform this operation away from sources of heat and wear protective gloves. Do not disperse packaging material in the environment, keep it out of the reach of children and dispose in compliance with current legislation.

3.3 Mechanical installation

Place the appliance on a flat base. Adjust and stabilise the appliance by acting on the support feet. Make sure that the surrounding walls and/or equipment are capable of withstanding the heat emitted by this appliance. Connect the water supply (if necessary).

Caution

Do not install the appliance near equipment/machines used in cold processes. If the appliance has to be installed close to cold process equipment, it is advisable to install non-combustible thermal insulating material and/or neutral elements between them.

3.4 Electrical/gas connections

Before being offered for sale on the market, the appliance was subjected to gas and electrical testing (as required). The appliance is supplied without a power cable. The installation technician must connect the equipment in compliance with current safety regulations on the basis of the power of the appliance.

Caution

Our drop-in units are to be considered as semi-finished products. The completion and securing of the finished product is the responsibility of the installer, in accordance with the applicable regulations Installation, commissioning and maintenance of the appliance must be carried out by qualified personnel. All work necessary for installation must be carried out in accordance with the regulations in force. The manufacturer accepts no liability in the event of malfunctions due to incorrect or improper installation

Note

The ID plate is located in the compartment inside the door for appliances with compartments, or on the left side for appliances with an oven or a top. A second plate with the model and serial number is located inside the dashboard and a third is included with the certificate of conformity. The serial number can also be tracked from the sales document (after 2008). The plate has all the data needed for correct electrical installation. The installation and possible conversion to another power supply voltage (if envisaged) must be implemented exclusively by professionally qualified and authorized personnel. Before using the appliance, carefully clean all surfaces intended to come into contact with food.

Warning

Installation operations, any conversion to other types of gas and start-up must only be performed by qualified personnel, in accordance with current regulations.

Gas systems, electrical connections and premises where the appliances are installed must comply with current regulations in the country of installation; in particular, the appliance must be installed in a room with good ventilation, if possible under a suction hood to ensure complete evacuation of the exhaust gases formed during combustion. The air required for combustion is 2 m3/h per kW of installed power. The appliance can be installed alone or in series with other appliances in our production range. A minimum distance of 10 cm between appliances must be respected to prevent contact with any walls made of flammable material; furthermore, appropriate measures should also be adopted to ensure the thermal insulation of flammable parts, such as the installation of heat shields; take special care to ensure that appliances are installed in an appropriate and safe manner. The support feet can be adjustable in height and any unevenness can therefore be eliminated.

ELECTRICAL CONNECTION

Caution

For direct connection to the grid, a device must be provided to ensure disconnection from the grid, with a contact opening distance that allows complete disconnection under overvoltage category III conditions, in accordance with the installation rules

The connection terminal is located behind the rear wall. Proceed as follows to install the power supply cable:

- Remove the rear panel.
- Pass the new connection cable through the cable gland, connect the leads to the corresponding terminal on the terminal block and fasten them securely.
- Lock the cable with the cable gland and refit the panel. The earth/ground lead must be longer than the others so that if the cable gland breaks it is disconnected after the power cables.

Note

Make sure that the mains voltage complies with the data on the appliance's ID plate and that there is good conductivity to earth/ground. Pay attention when inserting leads to ensure they do not obstruct the normal course of work and routine appliance cleaning operations. Also make sure that the power cable is never pulled taut and is not placed in contact with sources of heat.

Note

The connection cable must have the following characteristics: it must be silicone type (to withstand temperatures of 180 °C), and must have an appropriate cross-section for the power of the appliance (see technical data table).

EQUIPOTENTIAL

The appliance must be connected to an equipotential system. The connecting screw is located on the rear of the appliance and is marked by the yellow symbol above it.

Warning

The manufacturer is not liable for and does not indemnify damages caused by incorrect inadequate installations that do not comply with these instructions.

4 INSTRUCTIONS FOR USE

4.1 General information

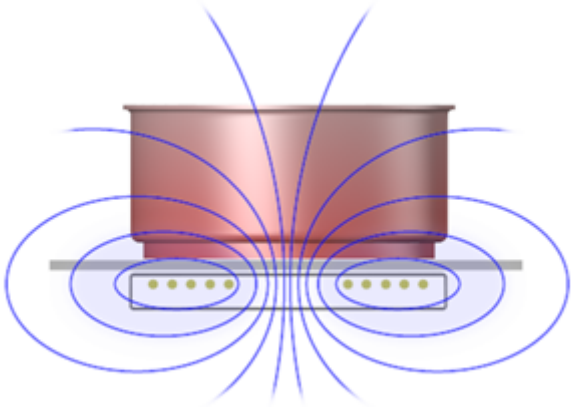
This appliance must only be used for its expressly intended purpose for cooking or heating food. Any other use is considered improper. The appliance is also intended for industrial use and **must only be used by personnel trained for use and aware of the risks that the hot element entails.**

Warning

The appliance operates at high temperatures, so the following is necessary:

- ***Pay attention to the areas surrounding the hot surface during routine normal operation (danger of scalding);***
- ***RISK OF BURNS Do not touch hot surfaces floor with your hands or other parts of the body to avoid burns caused by high temperatures;***
- ***After switching off the appliance, wait for a sufficient time for it to cool before carrying out any cleaning or maintenance operation.***

4.2 Induction cooker hobs



What is induction cooking?

The basic principle of induction cooking is very simple. When the pan is placed on the glass ceramic surface of the hob, it enters in a magnetic field generated by an induction system. The iron base of the pot heats up quickly as the molecules are "rubbed" together, which creates heat. The speed and intensity of the heat are regulated by controlling the magnetic field

Why select induction?

- For the **safety**, there are no flames or sources of heat that can create hazards when the pot is removed from the cooking hob. The hob turns off automatically as soon as the pot is removed
- For the **speed**, the heat is generated inside the pot itself, which makes it heat up immediately. For the same reason, the temperature is adjusted immediately in comparison to cooking with gas
- For the **efficiency**, in comparison with other types of cooking, induction has a very high energy yield, around 85%. This cooking system also makes the surrounding environment healthy and fresh as the heat is not dispersed as for other types of cooking appliances

4.2.1 Induction generator

Note

INDUCTION GENERATORS ARE A COMPONENT AND NOT A FINISHED AND COMPLETE MACHINE

Possible uses: The induction generators can be installed in the cooking hobs of countertop cookers and ovens and are used for cooking, heating, keeping food warm and roasting

Caution

The improper use and handling of the generators cause hazards to people, objects or animated or non-animated items. It is dangerous not to read and study this installation and user manual

Safety for personnel assigned to use

- Hazards due to electric current must be excluded. The induction generator must be used by qualified personnel and it must be installed by an authorised professional with respect to the applicable international, national and regional regulations concerning electrical and electronic equipment for collective use and civil and industrial electrical systems
- The area in glass ceramic is heated by the heat of the pot. To avoid burns, do not touch the heated area. To avoid excessive overheating, do not leave the pot empty or heat it without a reason. In cooking with multiple pots at the same time, make sure that the handles do not cross and that they are outside the induction field. Depending on the type of material, the handles can heat up considerably

Warning

Risk of burns

- The pots must always have some distance from each other. They must not touch. When you remove the pot, it is recommended to turn off the cooking area to avoid that if it is put back on the hub inadvertently the heating system does not turn back on if not required.
- Do not place other material (paper, cardboard, fabric etc…) between the pot and the cooking area as it could catch on fire.
- Metal objects heat up very quickly if positioned in the area that is heated, therefore do not place other objects on the cooker hob (tins, closed cans, aluminium foil, cutlery, rings, keys, watches, etc…) except for the pots.
- Persons with pacemakers must consult their doctor to check if they can stay near a cooker hob with an induction generator.
- Never place credit cards, telephone cards, cassettes or other magnetic objects on the glass ceramic plate with induction system
- The induction generator has an internal cooling system. Make sure that the air inlet and outlet holes are not obstructed by objects (paper, rags or other. This could cause excessive heating and cause the induction to shut off
- Do not allow liquids to enter the induction generator (water, oil or other)
- The induction appliance must not be placed near or above hot surfaces
- The appliance has a filter. Even though the appliance has this filter, always make sure that the grease created by other activities does not deposit on the induction appliance (e.g. next to a fryer or plate)
- The temperature of the input air must be less than +35°C
- Never clean it with a water jet

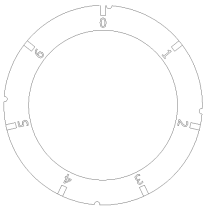
Caution

If the glass ceramic hob is cracked or broken, turn off the induction cooking job and disconnect the electrical power supply

Caution

Do not touch any part inside the induction generator

4.3 Lighting and adjusting the open rings



On the front panel, a plate is indicated above the knob to which it corresponds, marked by the index

- Turn on the switch located upstream of the appliance. Turn the control knob that corresponds to the plate from "O" to the desired heating level, between 1 and 6

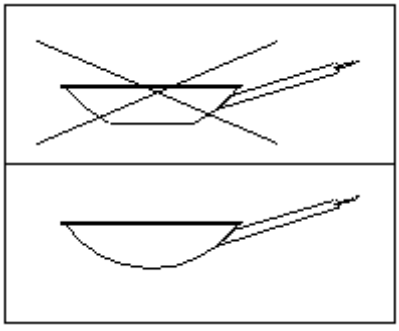
Note

- *Each plate is connected to a power regulator, which makes it possible to select from among 6 different temperatures. Higher temperatures are recommended at the start of cooking*
- *Each plate has a temperature limiter that is triggered when the temperature that was reached could damage the glass*

4.3.1 Pans

The induction generators only function correctly when using pans with an **iron** bottom (recommended brands: Spring, Demeyere, Noser)

PCI The pan diameters must be between 120 mm and 260 mm. The bottom must be flat
PCIW The pot must have a concave shape that adapts to standard glass Ø 311 (see image)



The generator does not accept unsuitable pots. Any other product not mentioned in this paragraph is to be considered automatically excluded and unsuitable for the correct operation of the induction generators

4.3.2 Function checks

After all connections are made, check the functionality of the appliance:

- Remove the pot from the cooking area
- Adjust the cooking level to zero
- Turn on the mains power supply
- The green and red indicator lights must not turn on or flash
- For appliances with an electronic control, the display must only show the cooking level 0
- Increase the cooking level to the desired number
- The green lamp must flash regularly each second (pot detection mode)

- For appliances with electronic control, the pot detection symbol must flash
- There may not be any faults
- The red indicator light must not turn on / For appliances with an electronic control, no error code must be shown on the display
- Place a specific induction pot that is filled with water in the cooking area. This pot diameter must be minimum 12 cm
- The green warning light or the display must be on continuously

- Adjust to the maximum power
- The fan must turn on after a few minutes

<u>If an error occurs, refer to the "troubleshooting" paragraph</u>

Caution

- **Do not heat empty pots if they are unsupervised**
- **The pots must always be placed in the centre of an inductor area**
- **The pots must not be heated above 300°C**

4.3.3 Shut-off

- Turn the switch/potentiometer clockwise or anticlockwise to the [OFF] position
- Certain parts of the generator remain energised even when the stove is off. Therefore, when performing maintenance, first disconnect the equipment from the mains
- Make sure that no liquid arrives inside the induction generator during normal use or during cleaning or maintenance of the component

4.3.4 Lin Knob

The configuration of the LIN knob can be set using the DIP Switch on the back. The DIP Switch can be set using a small screwdriver.
Before changing DIP switch settings, the corresponding generator must be disconnected from the mains voltage.

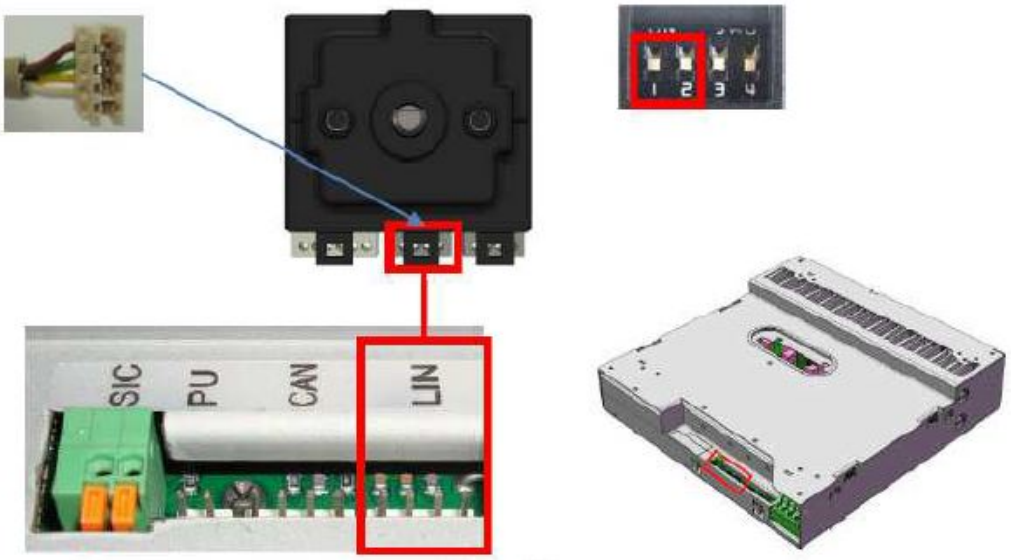


Figure 7

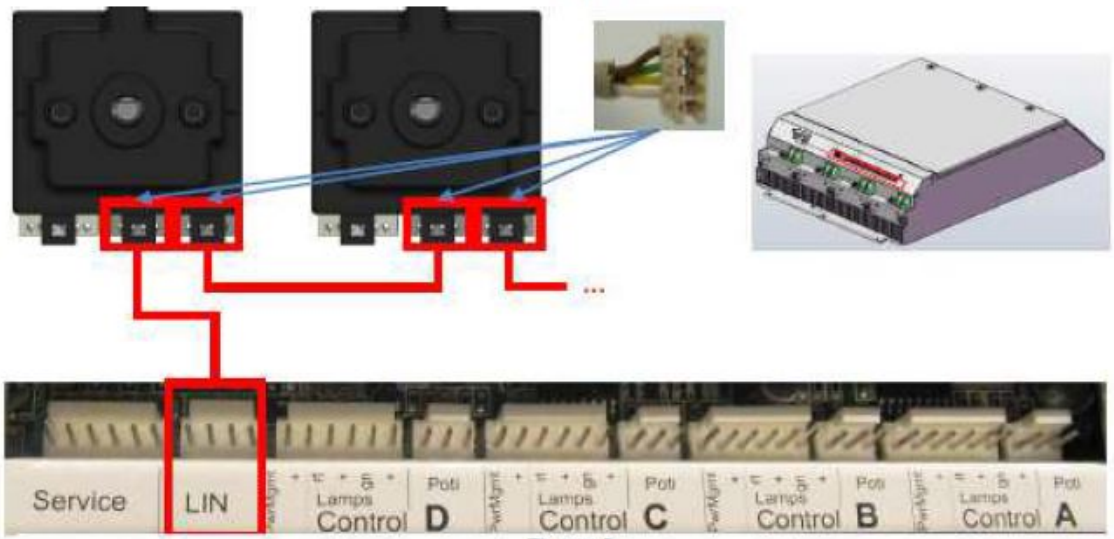


Figure 8

Check the control assignment in the allocation matrix label of the equipment.

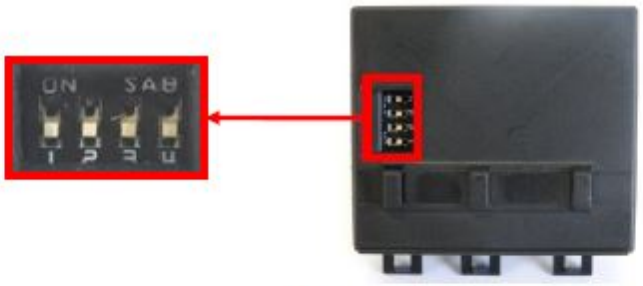


Figure 3

	DIP SWITCH			
Pin position	1	2	3	4
Description	Node Id		DSC*	Rotation
Configuration	0..3		0=OFF 1=ON	0=CW** 1=CCW**

**DSC: Double-Sided Control*
*** CW: Clockwise; CCW: Counter-Clockwise*

Table 1

	Pin1	Pin2	Node Id	Control
	OFF	OFF	0	A
	ON	OFF	1	B
	OFF	ON	2	C
	ON	ON	3	D

Node Id
Identifies the LIN Knob address. Up to 4 addresses are possible.

Two or more knobs cannot have the same Node Id. configured, except when using DSC.

Check sections 4 and 5.5 to address the LIN Knob to Atics and Quad+ respectively.

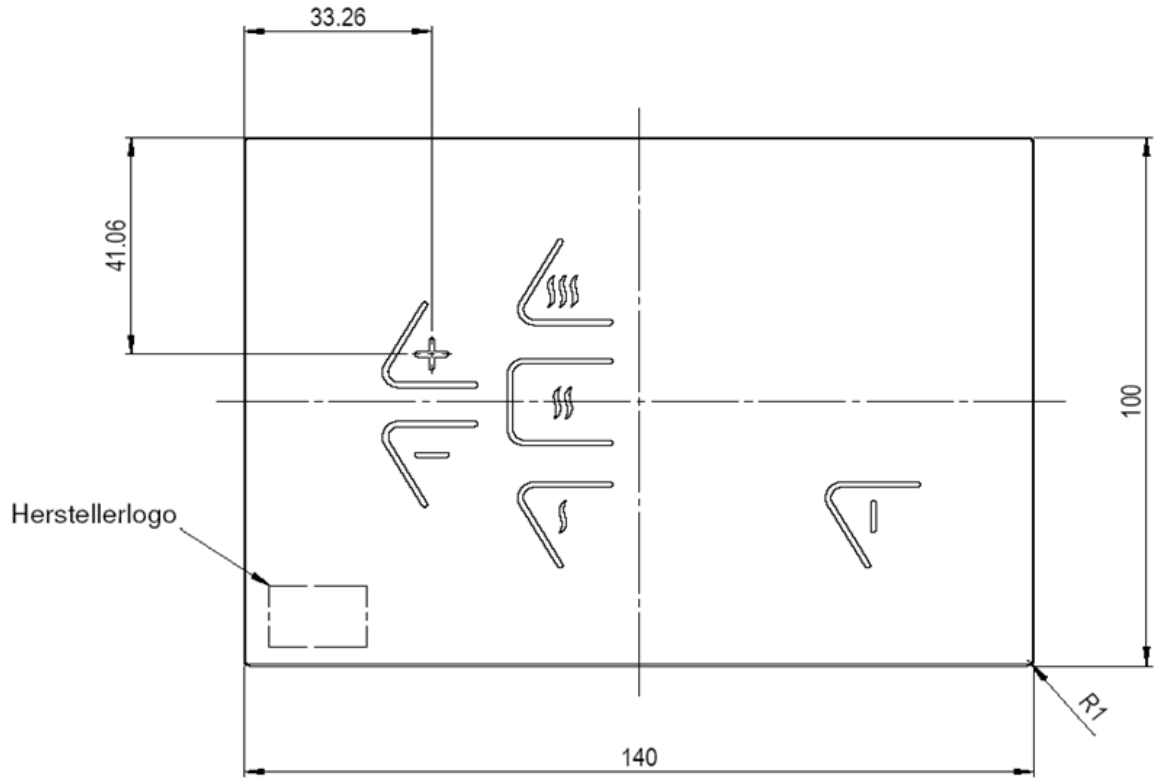
DSC
Double-Sided Control

- OFF: DSC disabled.
- ON: DSC enabled.

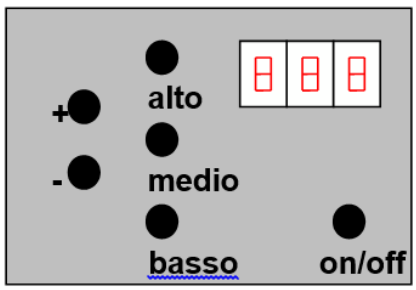
Rotation

- CW: Clockwise (ON by turning right).
- CCW: Counter-clockwise (ON by turning left).

4.3.5 Flex touch



4.3.6 Normal mode

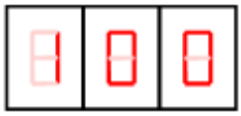


4.3.7 Function keys

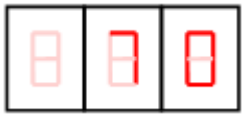
- **On/off button:** The on/off button turns the Flex Touch control on and off. 0 appears on the 3-digit display if Flex Touch is ON. After turning on, if no key is pressed, Flex Touch turns off automatically. The display turns off

- **+ key:** The + key allows to gradually increase the cooking level. The current cooking level is shown on the display

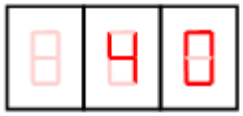
- **- key :** The - key allows to gradually decrease the cooking level. The current cooking level is shown on the display
- **High key:** The high key allows to set the maximum cooking level possible. The preset cooking level is 100



- **Medium key:** The medium key allows to set a medium cooking level. The preset cooking level is 70



- **Low key:** The low key allows to set a low cooking level. The preset cooking level is 40



4.3.8 Pot detection

If a pot is not present in the cooking area, the display switches between the pot symbol and the preset cooking level

4.3.9 Parameter table

Description	Range	Default
High preset cooking level	1 – 100	100
Medium preset cooking level	1 – 100	70
Low preset cooking level	1 – 100	40

4.3.10 Residual heat symbol h

The symbol appears on the display when the temperature of the glass-ceramic exceeds 65° C. The cooker hob must not be touched as there is a risk of burns. The symbol turns on when the appliance is off. However, in case of a power failure it does not turn on

Warning

NEVER perform any type of work on the induction generators before disconnecting them from the electrical mains

4.3.11 Troubleshooting

FAULT	CAUSE	CORRECTIVE ACTION
Insufficient heating of the cooking area	Use of unsuitable pots	Use pots with a ferritic base specific for induction cooking
Continued heating of the cooking area at maximum power	Defective knob control	Control/repair the knob control
Heating of the cooking area without pots	Pot detection sensor defective	Replace the generator/have it repaired
Heating in the cooking area of small metal objects	Pot detection sensor defective	Replace the generator/have it repaired
Lack of heating in the cooking area	Pot base smaller than Ø 12 cm / Generator defective	Use pots with a base greater than Ø 12 cm/Replace the generator / have it repaired
Entire appliance does not function	Power supply interrupted	Check the status of the electrical connection
Activation of the differential circuit breaker upstream of the appliance	Short circuit in the generator / dispersion towards the ground	Check the status of the electrical connection / replace the generator/have it repaired

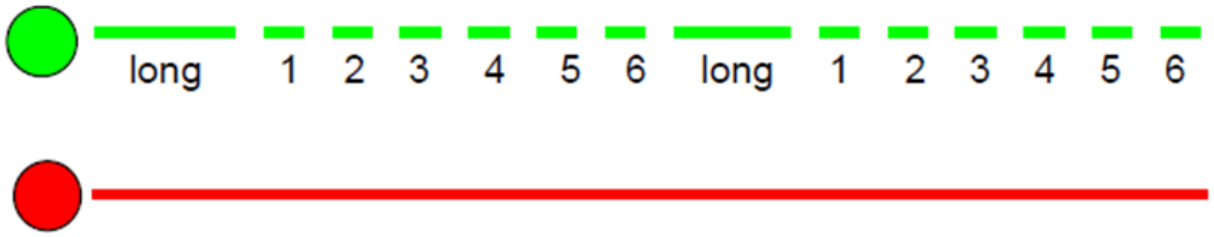
4.3.12 Error signals

There are two types of signalled errors:

- (E1) Errors due to the generator
- (E2) Errors due to the digital control (only for appliances with digital control)

Errors due to the generator

These are faults detected by the generator and transmitted to the control. For appliances with digital control, "E1" appears on the display. For appliances with analogue control, the faults are detected based on the duration and frequency of the flashing green indicator light. The green indicator light turns on once for longer and then with brief regular flashes. The number of these brief flashes corresponds to the error number. This scheme is repeated constantly.
For example: Generator error code E1 06



4.3.13 Lin knob error messages

When indicator lights are used, the error message is displayed on the basis of the duration and frequency of the green indicator flashing. The green indicator light comes ON only once, with one medium flash (E1) or two medium flashes (E2) and then short and regular flashes. The number of these short flashes indicates the error number. This pattern is constantly repeated.
Example: error code E2 05 for digital control:

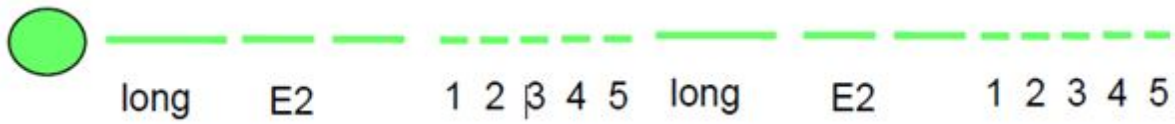


TABLE OF ERRORS DUE TO THE GENERATOR (E1)

ERROR	NO.	DESCRIPTION	CAUSE	CORRECTIVE ACTION
E1	1	Too much current on the hardware	1 - Use of unsuitable pots 2 - Inductance broken or defective	1 - Use a suitable pot 2 - Check the inductance
E1	2	No current on the inductor	Connection interrupted	Reconnect the inductor
E1	3	Temperature on the IGBT too high	Ventilation ducts obstructed, fan clogged, IGBT sensor defective	Clean the ventilation ducts, clean the fan, check that the fan rotates correctly
E1	4	Temperature in the cooking area too high or too low	1 - Pot empty 2 - Temperature sensor defective 3 - Power supply board defective	1 - Remove the pot, turn off the appliance and wait a few minutes until the cooking area has cooled down 2 - Replace the temperature sensor 3 - Replace the generator
E1	5	Control unit not functioning	1- Defective wiring 2 - The ID of the digital control is defective 3 - Control unit defective	1 - Check the wiring of the control unit 2 - Turn off the generator, adjust the DIP switch correctly 3 - Replace the control unit
E1	6	Temperature in the electronics too high	Ventilation ducts obstructed, fan clogged, temperature sensor defective	Clean the ventilation ducts, clean the fan, check that the fan rotates correctly
E1	7	Winding temperature	1 - Winding temperature too high 2 - Temperature sensor defective	1 - Remove the pot, turn off the appliance and wait a few minutes until the cooking area has cooled down 2 - Replace the temperature sensor
E1	8	No mains phase	Insufficient quality of mains phase distribution	Control the main power supply
E1	10	Communication error	No LIN or CAN-Bus, no connection between the keyboard and generator	Disconnect the power supply mains and check the connections
E1	11	Initialisation error	1 - No control unit connected 2 - The ID of the digital control is defective 3 - Error during hardware initialisation	1 - Correctly connect the control unit 2 - Turn off the generator, correctly regulate the DIP switch 3 - Wait, the device is reset every 30 sec. approx.
E1	13	Power supply mains connection error	The mains voltage is too high or too low	Check the mains connection
E1	14	Mains adaptor error	The mains voltage is too high or too low	Check the mains connection
E1	15	Empty pot protection	1 - Mains error 2 - Pot empty 3 - Inductor temperature sensor defective	1 - Turn off the appliance, wait a few seconds and turn it back on 2 - Remove the pot, turn off the appliance and wait a few minutes until the cooking area has cooled down 3 - Replace the inductor temperature sensor

Errors due to the digital control (only for appliances with digital control)

These are errors due to the digital control system and are signalled by the "E2" on the display followed by the error number

TABLE OF ERRORS DUE TO THE DIGITAL CONTROL (E2)

ERROR	NO.	DESCRIPTION	CAUSE	CORRECTIVE ACTION
E2	3	Keypad permanently ON	1 - Water or pot in the cooking area 2 - Keys defective	1 - Clean the control area 2 -Replace the control unit
E2	5	LIN bus open	No connection detected	LIN bus control
E2	10	1 - Wiring interruption 2 - Defective ID	1 - Check the connection between the keypad and the generator 2 - The control unit has a defective ID	1 - Make the connection correctly 2 - Turn off the generator, adjust the DIP switch correctly
E2	11	Self-diagnostics error	Self-diagnostics software	Turn the appliance off and back on, if the problem persists contact customer service
E2	13	Invalid configuration data	The device found invalid configuration data	Contact customer service
E2	14	Power supply voltage	Keypad power supply voltage problems	Automatic reset
E2	20	LIN version compatibility	LIN version not compatible	Contact customer service
E2	FF	Unknown error	Cause unknown	Contact customer service

5 MAINTENANCE

5.1 Routine

When using the appliance over time, it is essential to perform regular maintenance to ensure safe operation. We therefore recommend stipulating a service contract.

Caution

Maintenance must only be performed by specialist personnel in compliance with current regulations and our own instructions.

Before carrying out any maintenance and/or cleaning operation:

- Disconnect the appliance from the mains power supply and/or close the gas.
- Wait for a sufficient time for the appliance to cool down.
- Do not wash the appliance with direct or high-pressure jets of water, since any infiltration of water into the electrical components could jeopardise correct operation of the appliance and its safety systems.

Warning

For maintenance/replacement of components, order and use only original spare parts.

Replacing parts must exclusively be performed by authorised and/or qualified personnel. When replacing the electrical components of the machine and the electrical panels, scrupulously follow the technical characteristics for the replacement component indicated on the component itself. The appliance does not require any special maintenance but during the use of the equipment it is advisable to check the following at least once a year (possibly increasing the frequency depending on the degree of use):

- The status of connections especially on the terminal board and the power supply cable, as well as the status of the gas connections;
- The operating condition of the various components (perform a functional test);
- For appliances fitted with rotary resistances, remove the hub, grease it and replace the three o-ring seals to avoid possible leaks.

Warning

The manufacturer does not accept any responsibility if NON ORIGINAL components are used

5.2 Spare parts

It is possible to replace parts such as the valve, the piezoelectric or the ignition control unit (depending on the type of appliance) or the gas pipes easily and quickly.
To replace such parts, proceed as follows:

- **POWER REGULATOR or SWITCH:** Remove the knob and open the panel, unscrew the two screws that fasten the switch/regulator to the panel, remove all the electrical connections and proceed with replacement
- **GENERATOR** ; remove the panel and the rear spacer and disconnect all the cables. From the front, unscrew the two screws that fasten the generator and remove it. Then remove the protective enclosure, apply it on the new generator and proceed with replacement.

Caution
WHAT TO DO IN THE EVENT OF FAULTS:

Close the gas connection cock and/or switch off the power using the up-line device. Notify customer service.

Warning
MEASURES TO BE TAKEN IF THE APPLIANCE IS NOT TO BE USED FOR A LONG TIME:

Close the gas cock and/or disconnect the power supply. Clean the system as specified above.

Note
The induction generators must be opened only by authorised and qualified personnel. No reproductions and/or modifications on the generator are permitted

6 CLEANING

6.1 Routine cleaning

Caution
The use of flammable fluids to clean the appliance is forbidden

To ensure hygiene and the durability of the appliance, perform external cleaning on a regular basis, taking care not to damage the cables and the electrical connections. Before starting cleaning, disconnect the appliance from the power supply. Parts in steel can be washed with warm water and a neutral detergent: Rinse them thoroughly to eliminate all traces of detergent and then dry with a dry cloth. Do not use abrasive and corrosive detergents. Enamelled parts must be washed with soapy water. For appliances that included an oven, cleaning it is made easier by removing the support grid. Thorough, daily cleaning prevents faults and accumulated deposits of fat and/or food. The steels used in the manufacture of professional equipment are tried and tested materials of the highest quality. Thanks to their characteristics, they are ideal materials for use with food substances.

Consequently, when using stainless steel appliances, the following suggestions must be observed:

- Stainless steel surfaces must always be kept clean, also ensuring contact with the air. The lack of oxygen under layers of scale, starch, egg white or other deposits means that surfaces can be affected by corrosion
- Do not use products containing salt or sulphuric acid to remove scale. Suitable products are available commercially but a diluted solution of acetic acid can also be used
- To clean STAINLESS STEEL appliances, it is advisable to use detergents specifically formulated for this material. For "minor cleaning", a mild washing up liquid solution may also be used
- **Do not wash the appliance with jets of water under pressure**
- Avoid using detergents containing abrasive powders or bleaches of any kind
- Lockable stainless steel appliances, during periods of inactivity, must be left uncovered so that air can freely access internal metal surfaces
- Stainless steel must not remain in contact for long periods with concentrated acids or with aromatised concentrates such as salt solutions, mustard, spice mixtures or the like. At certain temperatures and concentrations, these substances can damage the passive layer. Contact surfaces must therefore be immediately rinsed with clean water and then dried
- It is inadvisable to use stainless steel pots exclusively to cook foods in salt water (pasta, rice, potatoes, etc.). From time to time, these pots must also be used to cook foods containing fats or vegetables. This helps to prevent damage caused by corrosion
- After cooking foods in salt water, rinse the tanks with fresh water since salt water residues from cooking form layers of highly concentrated saline solution that can cause spotting corrosion
- To prevent so-called secondary corrosion, prolonged contact of stainless steel with ferritic steels should be avoided
- Any secondary corrosion spots must be eliminated immediately
- Do not use sharp objects that may scratch stainless steel parts and consequently give rise to deterioration

6.2 Cleaning the glass

The glass must be washed with liquid degreasers, vinegar and lemon based acids that are suitable for cleaning ceramic and glass. It is recommended to perform cleaning when the glass is not completely cold, as residual food, burnt grease or other items can be softened with a moist cloth and removed while hot using a common scraper to prevent the glass surface from being tainted.

SCHOTT CERAN® HOB

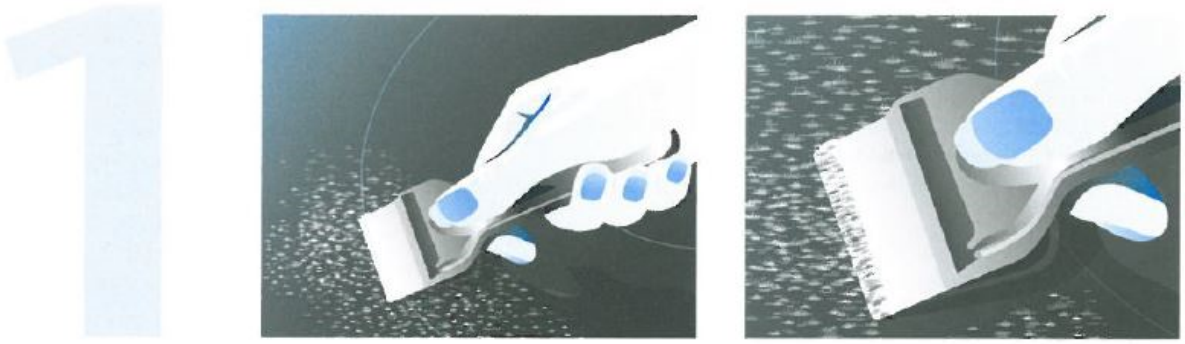
This is an original SCHOTT product, the largest international glass ceramic manufactuer and consequently an assurance of the highest quality and durability. To ensure that your hob retains all its good looks over time, we are pleased to provide some important maintenance suggestions.

CERAN® is a registered trademark of SCHOTT AG, an international leader in the manufacture of special glass products. CERAN® from SCHOTT is synonymous with the highest quality - Made in Germany.

6.3 Maintenance suggestions

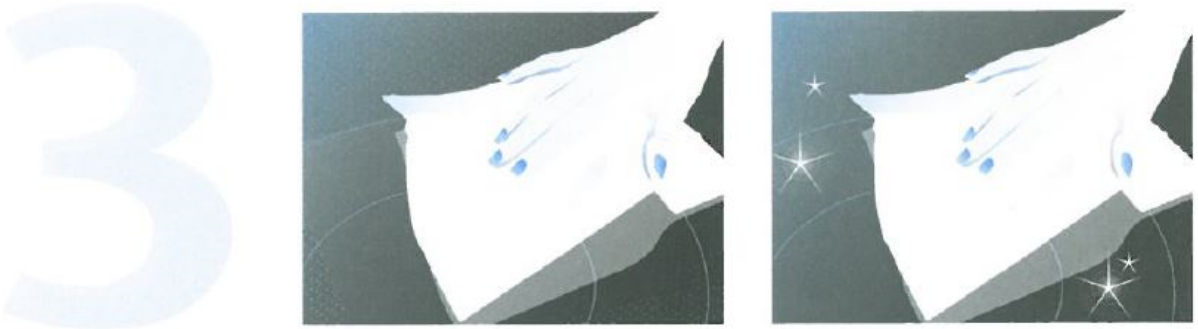
We recommend that you clean your SCHOTT CERAN® hob regularly, preferably every time it is used. Do not use abrasive sponges or abrasive detergents. Also avoid harsh chemicals, such as oven cleaning sprays and stain removers, as well as bathroom or universal cleaners.

6.4 How to achieve a brilliant result in three simple steps:



To ensure thorough cleaning, first remove the worst encrustations and food remains using a special cleaning spatula or a special sponge for glass ceramic hobs.

Then pour a few drops of a specific detergent on to the cold SCHOTT CERAN® hob and wipe with kitchen paper or a clean cloth. Alternatively, you can also use a special cleaning sponge: we recommend the special Vileda sponge



Lastly, wipe the hob with a wet cloth and then dry it with a clean cloth or the smooth side of a special sponge for CERAN. Done!

6.5 How to your SCHOTT CERAN® hob bright and shining for a long time

- The dimensions of the cooking pots must always be suitable for those of the cooking area
- Use cooking pots with smooth bases to avoid damaging the surface
- The base of the hot cooking pot must stand perfectly on the cooking area; in this way, the heat is transmitted in the best possible way
- We recommend cooking pots with 2-3 mm thick bases for enamelled steel and 4-6 mm for stainless steel with a sandwich base
- If you use the cold hob as a worktop, remember to clean it to avoid scratches caused by particles of dirt or the like.
- When moving pots on the hob, always lift them to avoid scratching the surface.

Warning

A moment's distraction is more than enough ... for plastic, aluminium foil, sugar or foods containing sugar to come into contact with the hob. These substances must be eliminated immediately from the hot cooking area using the special cleaning spatula. If they melt, they may damage the surface. We therefore recommend treating the hob with a suitable product before cooking foods with high sugar content.