

Installation and operating instructions

PROFESSIONAL INDUCTION ELECTRIC HOBS TOPS

**PCI-94ETT PCI-98ETT
PCIW-94ETT TPI-98ETT
Model LIBR.ISTR.S90D PCI-ETT**

Code 5630609A0

Review 1

Edition date 18/11/2024

Language English

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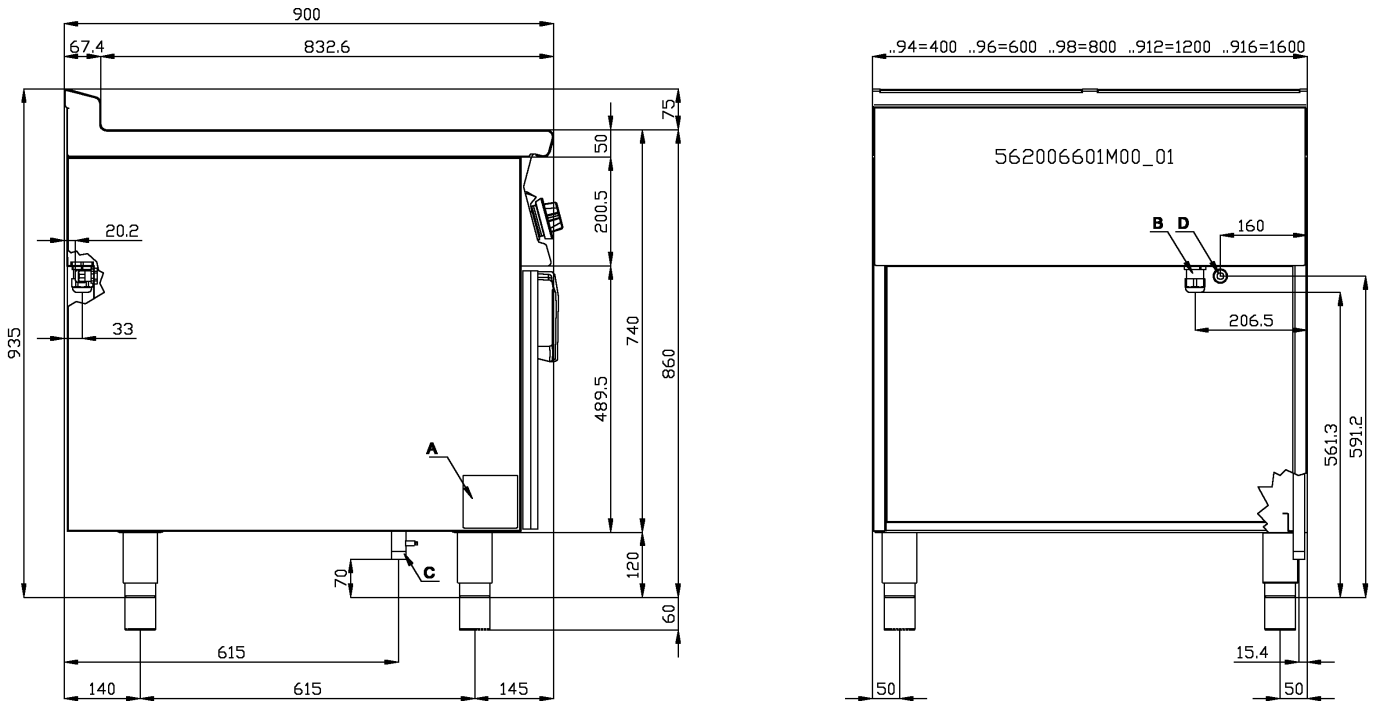
Contents

1	INTRODUCTION	3
1.1	Installation drawing	3
1.2	Components	8
1.3	Example installation of the appliance	9
2	GENERAL INFORMATION	10
2.1	Declaration of compliance	10
2.2	User information, RAEE Directive on waste electrical and electronic equipment	11
2.3	Technical data table	11
3	INSTALLATION	16
3.1	Delivery checks	16
3.2	Removing the packaging	16
3.3	Mechanical installation	16
3.4	Electrical/gas connections	16
4	INSTRUCTIONS FOR USE	18
4.1	General information	18
4.2	Induction cooker hobs	18
4.2.1	<i>Induction generator</i>	<i>18</i>
4.2.1.1	<i>Pans</i>	<i>20</i>
4.3	PCI Touch Line display	21
4.4	QR CODE USER MANUAL	21
5	MAINTENANCE	26
5.1	Routine	26
5.2	Replacing the generator	27
5.3	Spare parts	30
6	CLEANING	31
6.1	Routine cleaning	31
6.2	Cleaning the glass	31
6.3	Maintenance suggestions	32
6.4	How to achieve a brilliant result in three simple steps:	33
6.5	How to your SCHOTT CERAN® hob bright and shining for a long time	34

1 INTRODUCTION

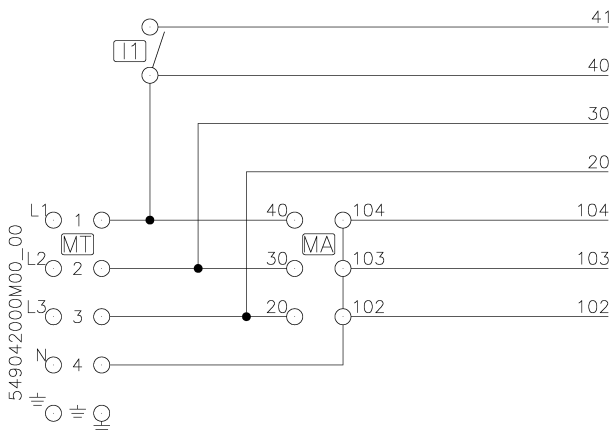
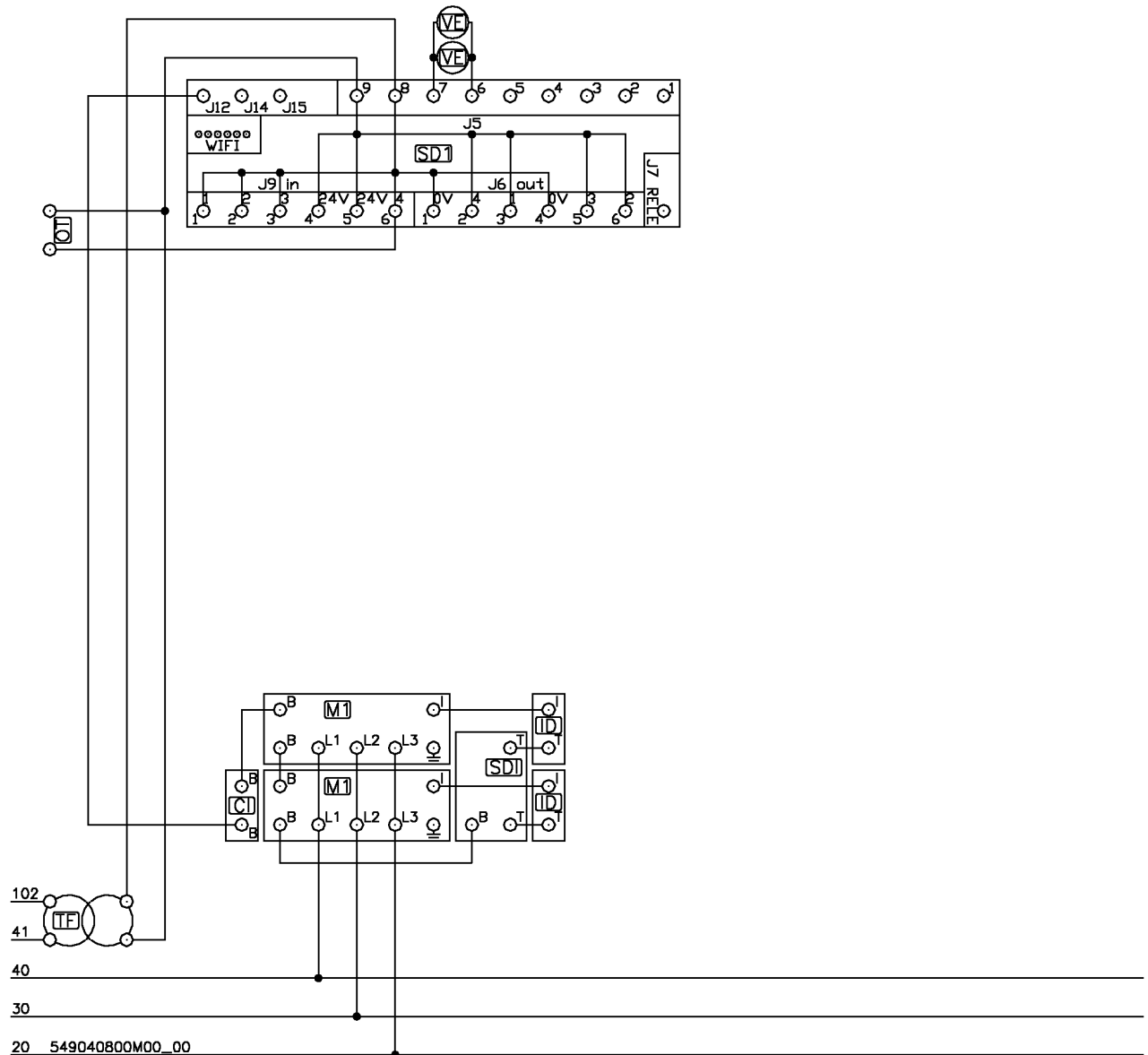
1.1 Installation drawing

FIG. 1 PCI..9ETT



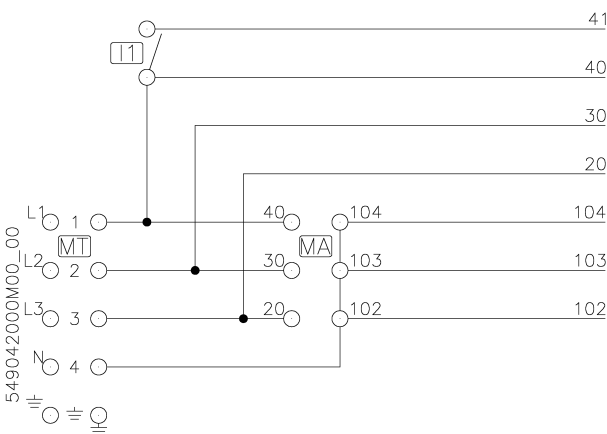
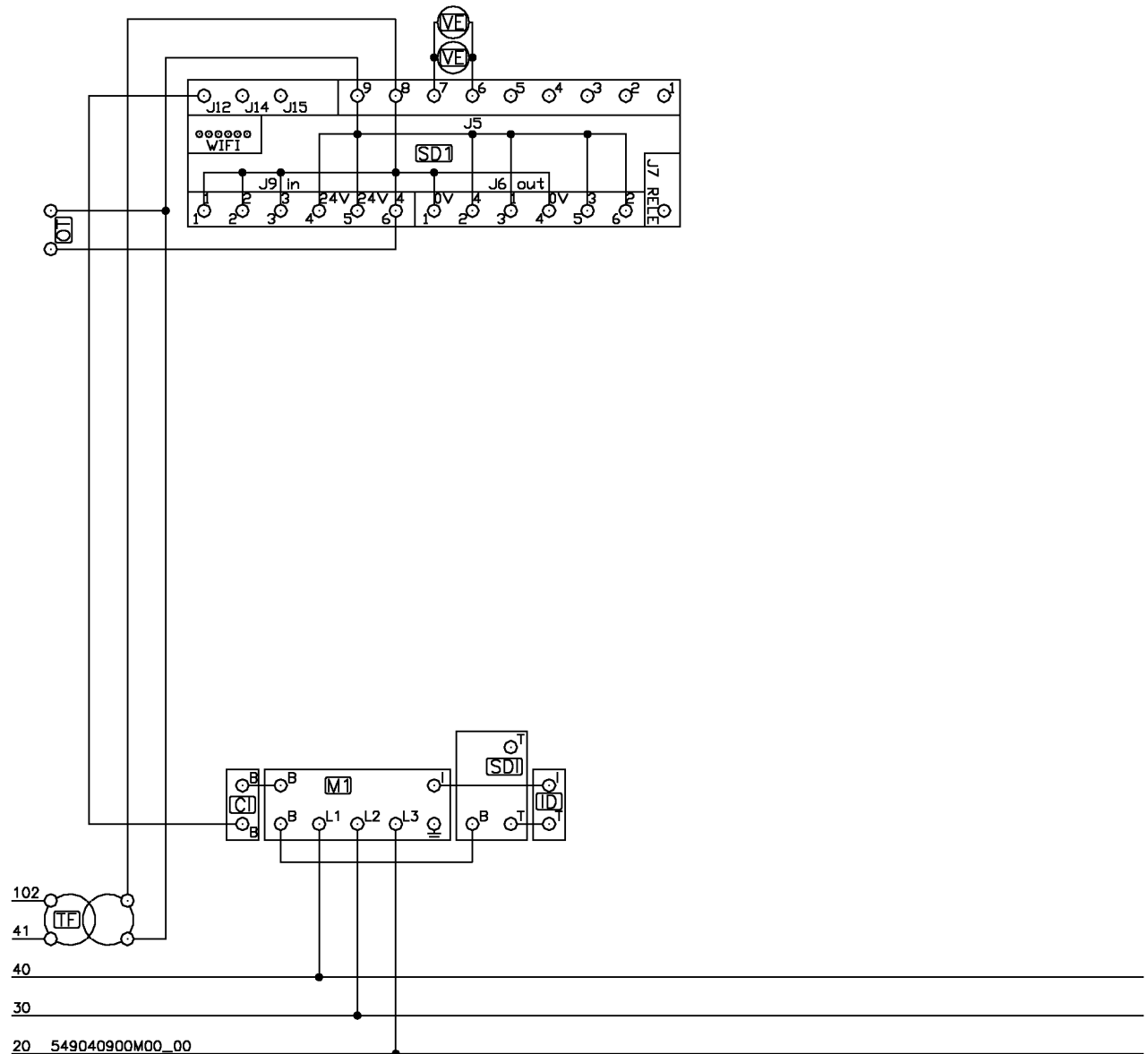
- A Data Plate
- B Electrical connection
- D Energy saving connection

FIG. A WIRING DIAGRAM PCI-9...ETT



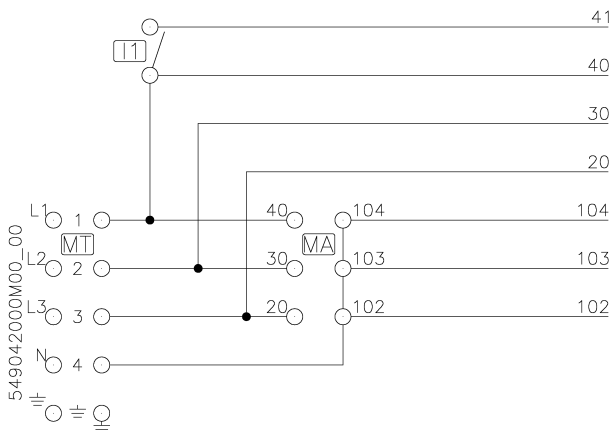
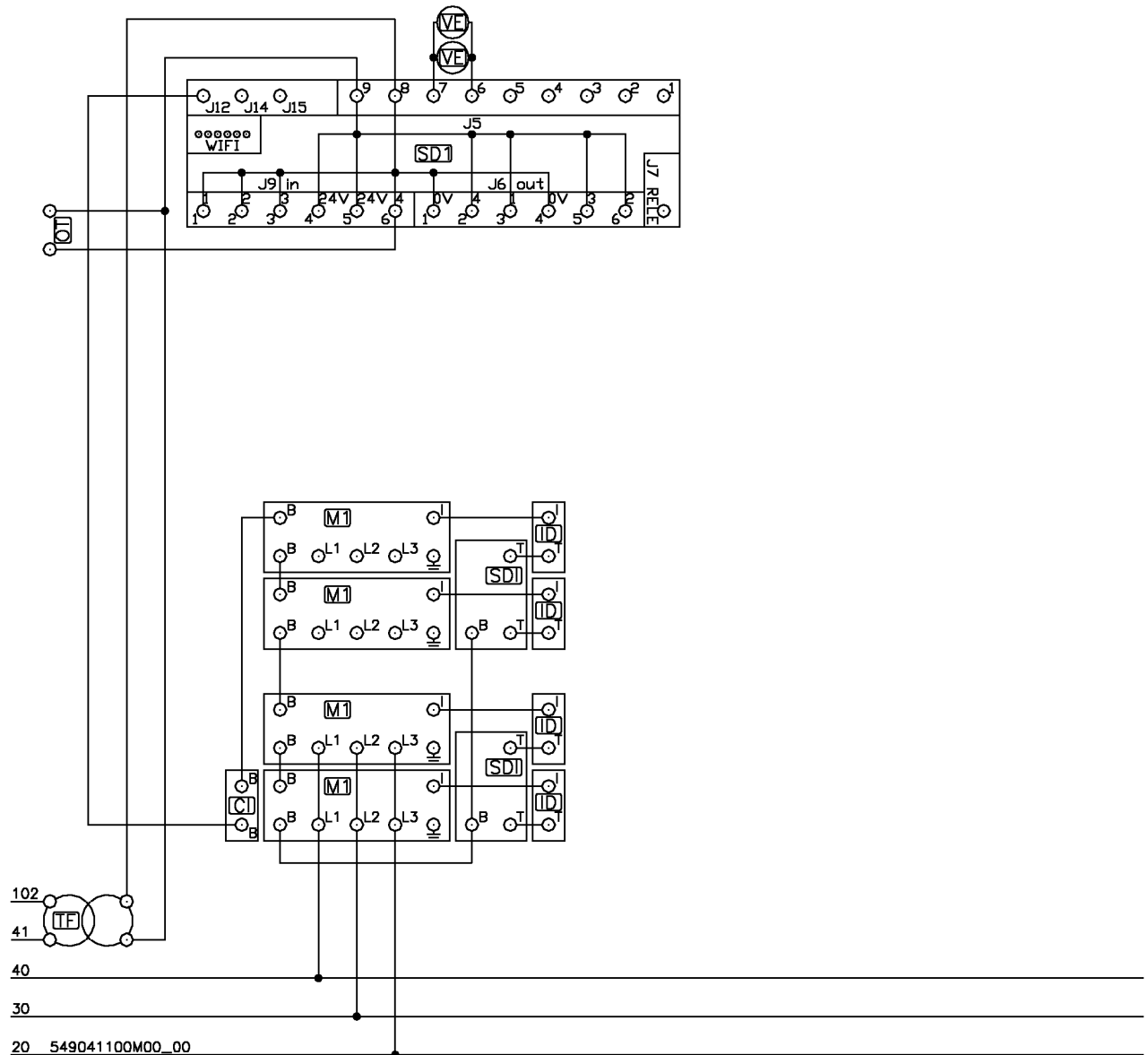
400V~3N 50/60 Hz

FIG. B WIRING DIAGRAM PCIW-94ETT



400V~3N 50/60 Hz

FIG. C WIRING DIAGRAM TPI-98ETT



400V~3N 50/60 Hz

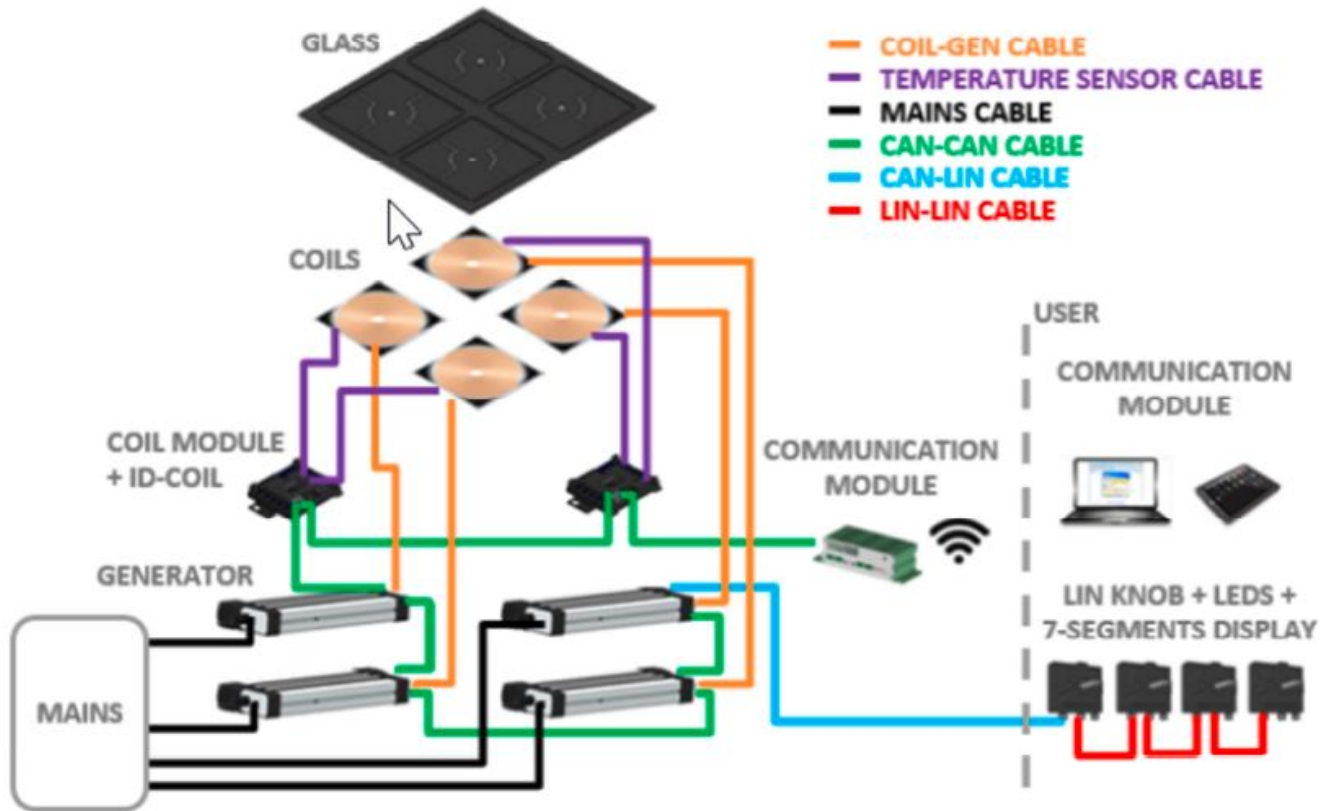
Electrical technical data table

MT	Three-phase power supply terminal block
MA	Power switching terminal block
VE	Fan
I1	Single-pole switch
TF	Transformer
OT	Optimiser connection
SD1	Digital control board
SDI	PCI inductance board
M1	PCI generator MOD-1
CI	PCI command
DM	Microswitch
ID	PCI inductance

MODELS	FIG.A/B/C
PCI-94ETT	A
PCI-98ETT	A + A
PCIW-94ETT	B
TPI-98ETT	C + C

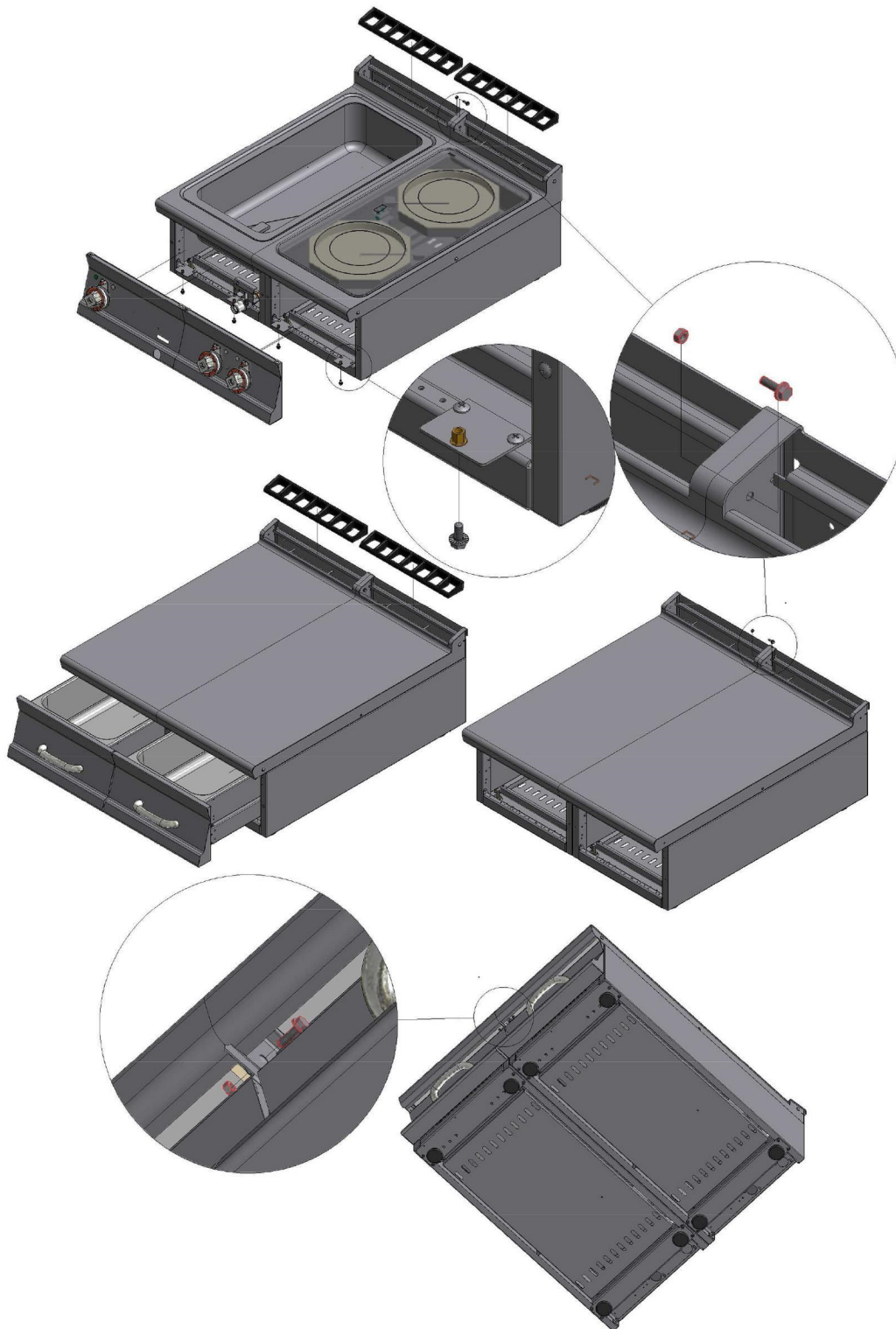
1.2 Components

OVERVIEW CONNECTIONS



Warning
In this type of luminaire NEUTRAL is not present

1.3 Example installation of the appliance



562026000M00P00.idw 1 di 1

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

PCI S90ETT technical data table

MODEL	DIMENSIONS	POWER SUPPLY	MAXIMUM ABSORPTION (A)	MAXIMUM POWER (kW)	POWER CABLE silicon type
PCI-94ETT	40x90x90h	400V~3N 50/60 Hz	14,4	10	5 x 1,5 mm ²
PCI-98ETT	80x90x90h	400V~3N 50/60 Hz	29	20	5 x 4 mm ²
PCIW-94ETT	40x90x90h	400V~3N 50/60 Hz	6,6	4,5	5 x 1,5 mm ²
TPI-98ETT	80x90x90h	400V~3N 50/60 Hz	40,6	28	5 x 10 mm ²

Table of parameters PCI-9..ETT

PARAMETER ID	ID code	DESCRIPTION	Adjustment field	U.M.	Resol.	PCI TPI PCIW
1	MAX temp.	Maximum temperature	50 - 400	°C	1	
2	Fan temp. setting	NTC temperature for cooling fan(s) start-up	0-50	°C	1	35
3	Cooling fan	Enabling of instrument compartment cooling fan(s) start-up: 0=always off 1=always on 2=as in parameter 2	0-2	K	1	2
4	Func.key sens.	Sensitivity to key pressing on capacitive touch. Defines how long each key must be held down for the control to accept the input.	1-100	msec.	1	10
5	Time scale	Modifies the evolution of timer/delay times. If set at "0", the times are real. If set at "1", the times are accelerated 10-fold.	0-1	K	1	0
6	Temp. CTRL hysteresis	Working hysteresis (in relation to the Set Point) - degrees below setting for the temperature control of heating elements in the 7-CPA pasta cooker (disconnection at 0)	0-10	°C	1	
7	Corr. factor Probe1	Multiplication factor of the upper plate thermocouple reading in the Frytop 8-FT and the multifunction Top-plate 13-TPK	0,50 - 1,00	K	0,01	
8	Corr. factor Probe2	Multiplication factor of the lower plate thermocouple reading in the multifunction Top-plate 13-TPK	0,50 - 1,00	K	0,01	
9	Water loading times	Loading seconds for the 3 slow top-up speeds, 1/2/3 on a 60Sec basis 1=36/48/60 2=33/45/60 3=24/42/60	1-3	K	1	
10	EXPO	Fair or showroom mode 0=normal work functions 1=functions in ECO and single-phase connection available	0-1	K	1	0
11	PID out. vis.	If set at "1", enables the visualisation on the display of the calculated values of the 3 PID constants	0-1	K	1	
12	PID KP	Proportional PID constant	0-20	K	1	
13	PID KI	Integral PID constant	0-20	K	1	
14	PID KD	Derivative PID constant	0-40	K	1	

PARAMETER ID	ID code	DESCRIPTION	Adjustment field	U.M.	Resol.	PCI TPI PCIW
15	PID TR	Recalculation time for PID constants	0,5 - 60,0	sec.	0.1	
16	MaxOut PID_I	Calculation limit of the PID KI constant. % referring to the PID TR (15) and defines the maximum value of the ON time component, calculated from the Integrative component alone.	20 - 80	%	1	
17	PID Work Band	Working range (above and below the Set Point) of the PID action. % of the Set Point value	0-50	%	1	
18	Minimum Ton-Toff	Minimum switch-on and switch-off time of heating element command outputs. % of the PID TR (15)	5-25	%	1	
19	Time er04	Sampling time for checking the rising temperature variation, set in parameter 20	0-500	sec.	1	
20	T. delta er04	Temperature differential to be checked in the time set in parameter 19. If set at "0", the "er04" error check is DISABLED	1-20	°C	1	
21	Time av01	Sampling time for checking the negative temperature variation, set in parameter 22	0-10	sec.	1	
22	T. delta av01	Negative temperature differential to be checked in the time set in parameter 21	1-60	°C	1	
23	Time av02	Sampling time for checking the positive temperature variation, set in parameter 24	0-10	sec.	1	
24	T. delta av02	Positive temperature differential to be checked in the time set in parameter 23	1-60	°C	1	
25	Time av03	Sampling time for input 2 status: component raised	0-60	sec.	1	

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**

SAFETY INSTRUCTIONS

ASSEMBLY:

- Incoming air must always pass to the generators through a grease filter. It is essential that output air is always able to leave the cooking equipment
- Do not cover the generator vents since this could cause a fire hazard
- The inlet cooling air must not contain grease and must not exceed 40 °C

ELECTRICAL CONNECTION:

- The electrical installation must be performed out by qualified personnel in compliance with pertinent standards
- The mains voltage must comply with the product specifications given on the ID label. Incorrect voltage can cause damage
- The appliance must be turned off before connecting it to the power supply

OPERATION:

- Never insert objects into the induction unit. There are very dangerous voltages inside it. Do not damage generator inductors, e.g. with pointed/sharp objects. This could cause an electric shock or damage the appliance
- This induction unit is for professional cooking only, cookware with induction capability and indoor use. Any other use may also cause unexpected risks
- Only use pans suitable for induction hobs with a base diameter of at least 12 cm
- Never place metal objects, e.g. kitchen utensils, cutlery, knives & forks, jewellery, etc. on the cooking surface because they can heat up quickly if it is switched on.
- Be careful using the induction unit that personal items such as watches, bracelets, rings, etc., may become hot when work near the cooking area
- Never place aluminium foil on the cooking zone. The glass ceramic surface must not be used as a worktop
- Do not damage the cooking surface. If a visible crack appears in the hob, the appliance must be immediately disconnected from the mains voltage.
- Switch off the cooking zone after use. Do not rely on the pot detection mode

PERSONNEL:

- Employees, visitors and contract personnel must be informed about the potential hazards to people with pacemakers or metal implants. These people must be advised to consult their doctor or the manufacturer of the product
- This equipment is not suitable for people with physical, sensory or mental disabilities. These persons must be supervised to ensure that the equipment is used in compliance with the instructions
- Children should be supervised to ensure that the equipment is not used as a toy

MAINTENANCE AND REPAIR:

- Maintenance and repairs may only be performed by qualified personnel
- Disconnect the power supply before removing the induction unit.
- Do not spray the induction unit with water to clean it
- Induction units with a defect or damage must not be installed
- Damaged induction units must be sent to the supplier for repair in the prescribed manner
- For safety reasons, use only original spare parts and accessories
- Dispose of the cooking unit in compliance with national and regional regulations

EMERGENCY:

- Immediately switch off the appliance and disconnect it from the power supply
- Any flames must be extinguished ONLY with a carbon dioxide (CO2) extinguisher
- Never use water or powder extinguishers

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.



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.**

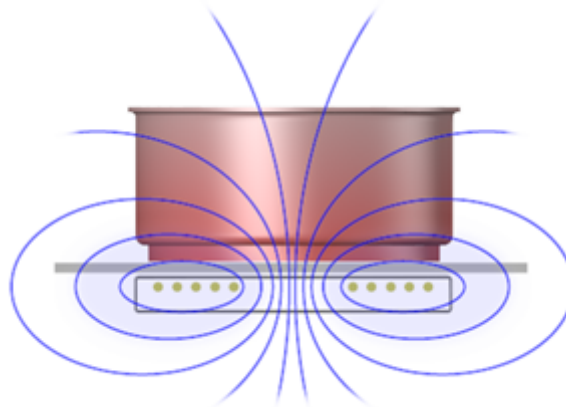


Warning

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



Note

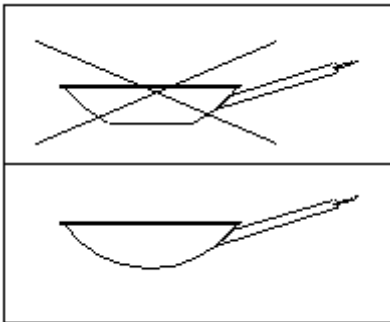
- *Each hotplate is connected to a touch board offering a choice of 10 different temperatures. The highest temperatures are recommended for the initial cooking phase*
- *Each plate is fitted with a temperature limiter that intervenes when the temperature reached may damage the glass*

4.2.1.1 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)



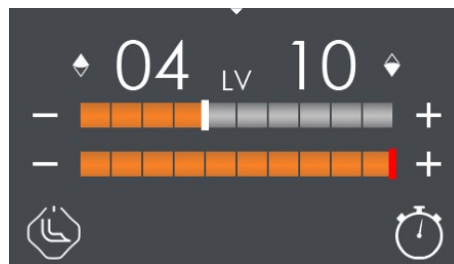
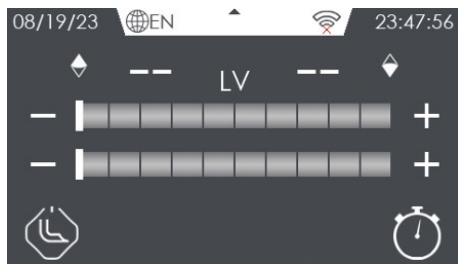
The generator does not accept unsuitable pots. Any other product not mentioned in this paragraph is to be considered automatically excluded and unsuitable for the correct operation of the induction generators



Warning

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

4.3 PCI Touch Line display



4.4 QR CODE USER MANUAL

For the user instructions, refer to the 5630613A0ENNN DIGITAL LINE USER MANUAL by scanning the QR CODE below:



https://www.lotuscookers.it/documenti_new/libretti/5630613A0ENNN.pdf

ERROR CODES CAUSED BY THE MOD1 (E1) GENERATOR

ERROR	NR	DESCRIPTION	CAUSE	REMEDY
E1	1	Initialization error	1 - Damaged LIN or CAN bus cables 2 - Damaged LIN knob 3 - Damaged coil module 4 - MOD1 generator internal error	1 - Check wiring 2 - Replace LIN knob 3 - Replace coil module 4 - Contact customer service
E1	2	Over-temperature in the internal heat sink	1 - Air duct or grease filter blocked 2 - Damaged fan 3 - Internal error	1 - Clean the filters/air ducts 2 - Replace the fan 3 - Contact customer service
E1	3	Over-temperature inside the generator	1 - Ambient temperature too high 2 - Fan is damaged 3 - Internal error	1 - Reduce the ambient temperature 2 - Replace the fan 3 - Contact customer service
E1	4	Allocation error	DIP Switch for address settings incorrectly configured	Check and correct the configuration
E1	5	Coil over-current	1- Damaged coil 2 - Damaged generator	1 - Check the coil resistance; replace if necessary 2 - Contact customer service
E1	6	Over-voltage in the DC coil circuit	1 - Mains voltage too high 2 - Coupling between 2 coils caused by using unsuitable pots	1 - Check the mains voltage 2 - Use the recommended pans
E1	7	Under-voltage	1 - Line fuse damaged / phase missing 2 - Mains voltage too low	1 - Make sure all 3 phases are present 2 - Check the power supply voltage
E1	8	No coil current detected	1 - Coil damaged or connected incorrectly 2 - Generator damaged	1 - Check the coil connection and test coil resistance 2 - Contact customer service
E1	9	Coil over-current	1 - Unsuitable pots 2 - Incorrect or defective coil	1 - Use recommended pots 2 - Check the coil and replace if necessary
E1	10	Internal error	MOD1 generator internal error	Contact customer service
E1 E1	11 12	LIN bus communication error	1 - Damaged LIN bus wiring 2 - Damaged LIN connection (e.g. LIN knob)	1 - Replace damaged wiring 2 - Replace damaged LIN
E1	13	Coil module error	1 - Coil ID damaged / not connected properly 2 - Coil module damaged	1 - Check/replace coil ID 2 - Replace coil module
E1	14	No communication with Coil Module	1 - Damaged CAN bus wiring 2 - Damaged coil module	1 - Check and replace the wiring 2 - Replace the coil module
E1	15	No communication with the cooking zone	DIP Switch for address settings incorrectly configured	Check and correct the configuration
E1	16	CAN bus error	1 - Damaged CAN bus wiring 2 - CAN bus incorrectly terminated 3 - Interference in the CAN bus caused by poor ground connection	1 - Replace damaged wiring 2 - Check CAN bus end terminal 3 - Make sure the ground connections are correct
E1	17	LIN versions for incompatible devices	LIN knob with old firmware	Use the LIN knob with firmware F120.0.1.0 or higher
E1	18	Internal error	MOD1 generator internal error	Contact customer service
E1	19	Internal error	MOD1 generator internal error	Contact customer service
E1	20	Pot detection configuration error	Pot detection was not performed correctly	Repeat the pot detection adjustment

E1	23	CAN bus stop error	The CAN bus was shut down because of a fatal error in another component	Check the error codes of other components and correct those errors that occurred beforehand
E1	26	IGBT temperature >140 °C	1 - Ambient temperature too high 2 - Grease filter or vents blocked 3 - Fan blocked or defective	1 - Leave to the generator to cool down; reduce the ambient temperature 2 - Check grease filter and air vents 3 - Check the fan; replace the fan

LIN KNOB ERROR CODES (E2)

ERROR	NR	DESCRIPTION	CAUSE	REMEDY
E2	2	System integrity	LIN Knob damaged	Replace the LIN Knob
E2	3	Dual zone control lost	One of the controls is damaged	Check the LIN Bus connection
E2	5	LIN bus open	No communication detection	Check the LIN bus Replace the connection cable
E2	6	LIN Bus Collision	Address conflict	Check the node ID/Check the LIN bus connection
E2	10	1 - Broken wiring 1 - Defective ID	1 - Check the connection between the keyboard and the generator 2 - The control unit has a faulty ID	1 - Make the connection correctly 2 - Switch off the generator and adjust the DIP switch correctly
E2	14	Power supply voltage	Keyboard power supply voltage problems	Check the connection cable// Replace the LIN knob
E2	20	LIN version compatibility	LIN version not compatible	Contact customer service
E2	FF Ø	Unknown error	Unknown cause	Contact customer service

7-SEGMENT DISPLAY (E3) ERROR CODES

ERROR	NR	DESCRIPTION	CAUSE	REMEDY
E3	1	System integrity	Seven segment display damaged	Replace the 7-segment display
E3	2	Power supply voltage	Problem with display power supply voltage	Automatic reset
E3	3	Internal temperature too high	1 - Display temperature too high 2 - Internal temperature sensor damaged	1 - Remove the pots and switch off the system. Wait for a few of minutes until the cooking zone has cooled 2 - Replace the 7-segment display
E3	5	LIN bus open	No communication detection	Check the LIN bus // Replace the connection cable
E3	6	Collision with LIN Bus	Address or configuration conflict	Check the knob configuration // Check the LIN Bus connection
E3	FF Ø	Unknown error	An error occurred but the cause is unknown	Contact customer service

COIL MODULE ERROR CODES (E4)

ERROR	NR	DESCRIPTION	CAUSE	REMEDY
E4	1	Initialization error	1 - System configuration not OK 2 - LIN/CAN bus wiring damaged 3 - LIN knob damaged	1 - Check system configuration against the installation instructions 2 - Check the wiring 3 - Check and replace the LIN Knob
E4	2 3	Coil over-temperature	1 - Coil temperature too high 2 - Coil temperature sensor damaged	1 - Switch off the cooking zone, remove the pots and wait for the zone to cool down 2 - Replace the coil temperature sensor
E4	4	Allocation error	DIP Switch for address settings incorrectly configured	Check and correct the configuration
E4	5 6	External temperature sensor error	1 - External temperature sensor wiring damaged 2 - External temperature sensor damaged	1 - Check and replace the wiring 2 - Replace the temperature sensor
E4	7	Ambient temperature too high	Ambient temperature too high	Reduce the ambient temperature around the coil module
E4	8	Coil ID missing	Coil ID not connected linked to coil module	Coil ID Plug
E4	9 10	Internal error	Error inside the coil module	Replace the coil module
E4	11	CAN bus error	1 - Damaged CAN bus wiring 2 - CAN bus incorrectly terminated 3 - Interference in the CAN bus caused by poor ground connection	1 - Replace damaged wiring 2 - Check bus terminal 3 - Interference in the CAN bus caused by a poor ground connection
E4	12	Cooking zone communication error	DIP Switch for address settings incorrectly configured	Check and correct the configuration
E4	13	Communication error	1 - Damaged CAN bus wiring 2 - Damaged coil module	1 - Check and replace the wiring 2 - Replace the coil module
E4	14	Internal error	Generator damaged	Replace the generator
E4	15	Communication error	1 - Damaged CAN bus wiring 2 - Damaged coil module	1 - Check and replace the wiring 2 - Replace the coil module



Note

- *It is recommended to use flat-bottomed pots, as those with a concave or convex base increase cooking time and energy consumption*
- *Do not use pans or any other pot with an aluminium or tin-coated base*
- *Do not use earthenware pots as they may break or crack and therefore become unhygienic*
- *We recommend the use of stainless steel pans with a smooth, flat base of a diameter suitable for the heating zone*
- *If cast-iron pans are used, take care not to slide them over the glass to avoid possible scratches*
- *Make sure the bottoms of the pans are thoroughly dry before placing them on the hob*
- *Avoid any risk of the glass being hit, especially by objects with edges or points*
- *Take care never to cover the glass with aluminium foil or similar objects during use*
- *The glass must be washed with acidic liquid degreasers (vinegar- or lemon-based) suitable for cleaning ceramic and glass. It is advisable that the glass is not completely cold during this task, so that spilled food, burnt fat, etc. can be softened with a damp cloth and removed with a normal scraper while still warm to avoid deterioration of the glass surface. Do not use abrasive or corrosive detergents*

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.



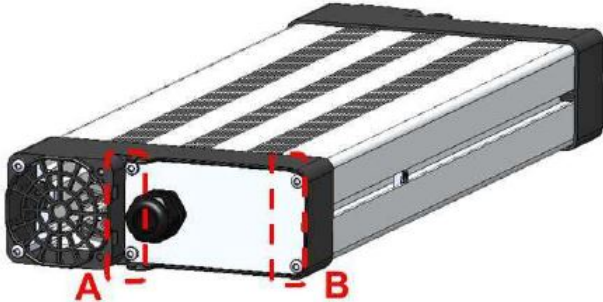
Warning

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

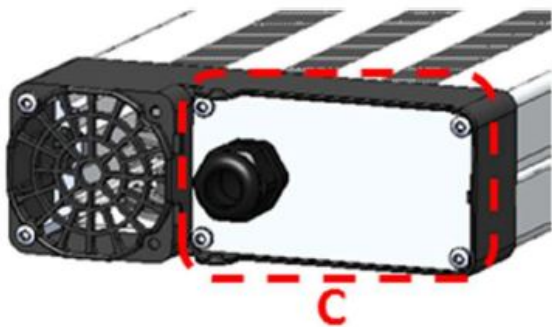
5.2 Replacing the generator

Connection to the mains power supply

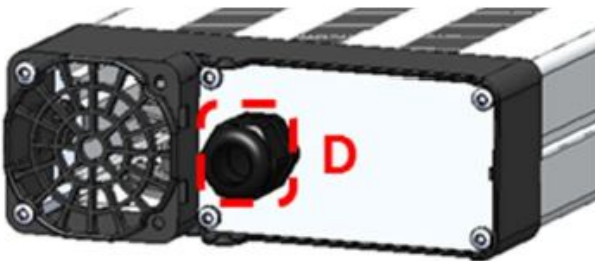
Proceed as follows to connect a MOD1 generator to the mains power supply:



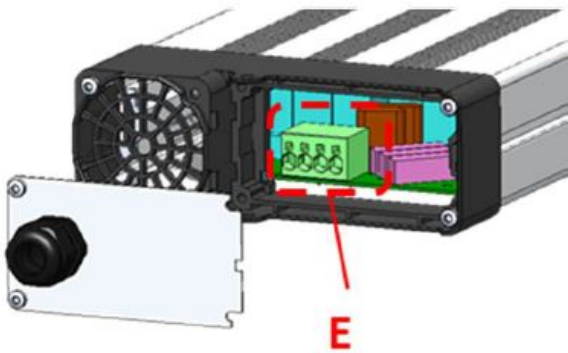
- Make sure the power supply is switched off
- Remove the 2 screws marked "A". Slacken the 2 screws marked with "B" by 3 turns



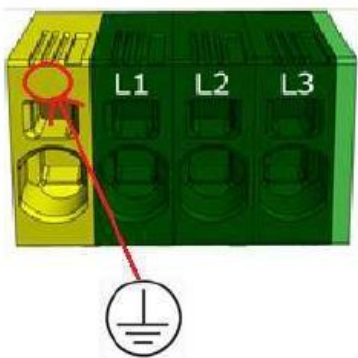
- Remove the cover plate "C"



- Slacken the cable gland "D" and insert the connection cable



- Connect the wires to the terminal block marked "E" inside MOD1



The following terminal allocation appears:

The earth connection terminal is clearly marked inside the generator

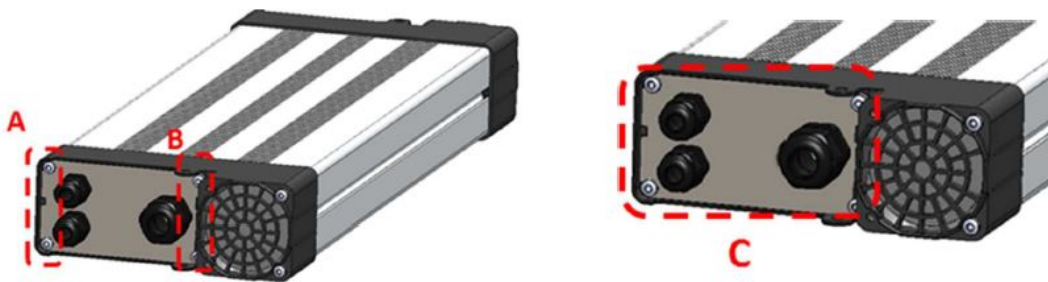


The phase sequence is arbitrary but it is recommended to use the suggestion shown in the photo above.

Connecting the Bus

Proceed as follows to connect a MOD1 generator to the bus system:

- Make sure the power supply is switched off
- Remove the 2 screws marked "A". Slacken the 2 screws marked "B" by 3 turns



- Remove the cover plate "C"

- Insert the bus cables with cable glands including the seals into the holes marked "D" inside the cover plate. Tighten the nuts from the other side (tightening torque 3 Nm). Make sure the gasket is positioned correctly (see photo below)



- Connect the bus cables to the jacks marked "F" inside MOD1. Make sure the connector clip engages correctly



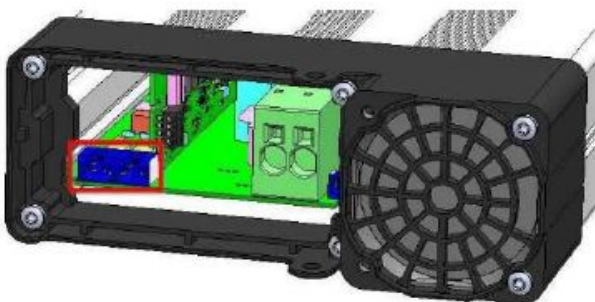
Note

It is advisable to use the lower gland for the bus cable with the CAN termination resistor since this cable is less flexible and will suffer less bending in this position

- Refit the cover plate and tighten screws "A" and "B" (tightening torque 2.0 Nm)



- Tighten the cable glands marked "D" (tightening torque 6 Nm). This step is important since it functions as a strain relief as well as assuring splash protection after assembly



The electrical connection of the bus is now completed.

5.3 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:

- **TOUCH BOARD** ; after disassembling the front panel, loosen the two screws securing the touch board to the dashboard. Disconnect all the electrical connections, then replace the board
- **GENERATOR** ; see "replacing the generator" note



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.

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 manufacturer 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.

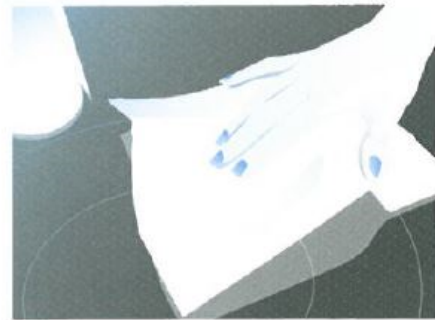
6.4 How to achieve a brilliant result in three simple steps:

1



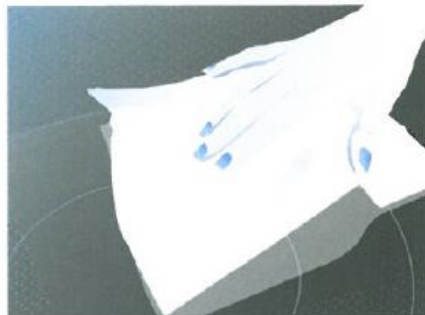
To ensure thorough cleaning, first remove the worst encrustations and food remains using a special cleaning spatula or a special sponge for glass ceramic hobs.

2



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

3



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.