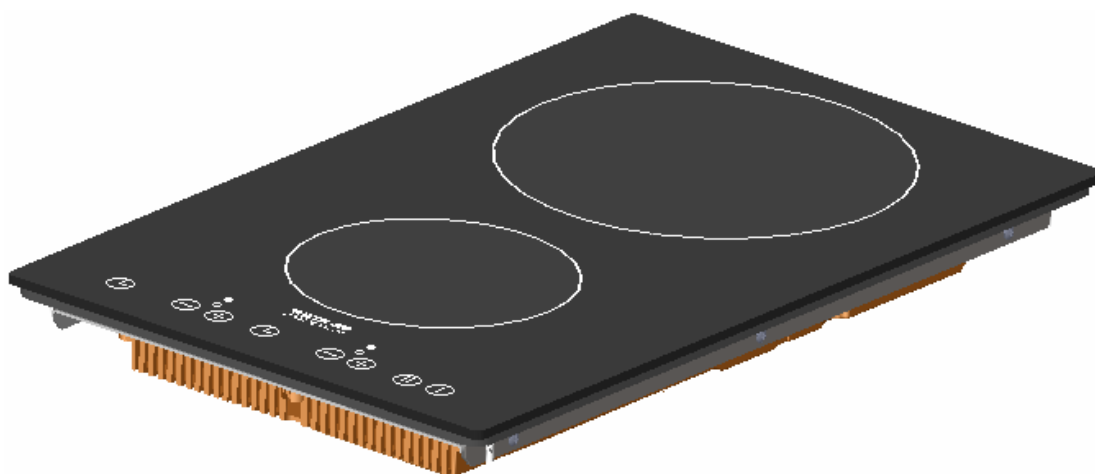




BUILD IN APPLIANCE

CAUTION – ALL OUTER SURFACES WILL GET HOT WHEN IN USE

MODEL Series 902 Induction Hob



USER AND INSTALLATION INSTRUCTIONS

**PLEASE READ THOROUGHLY AND KEEP FOR FUTURE
REFERENCE**

FOR USE IN

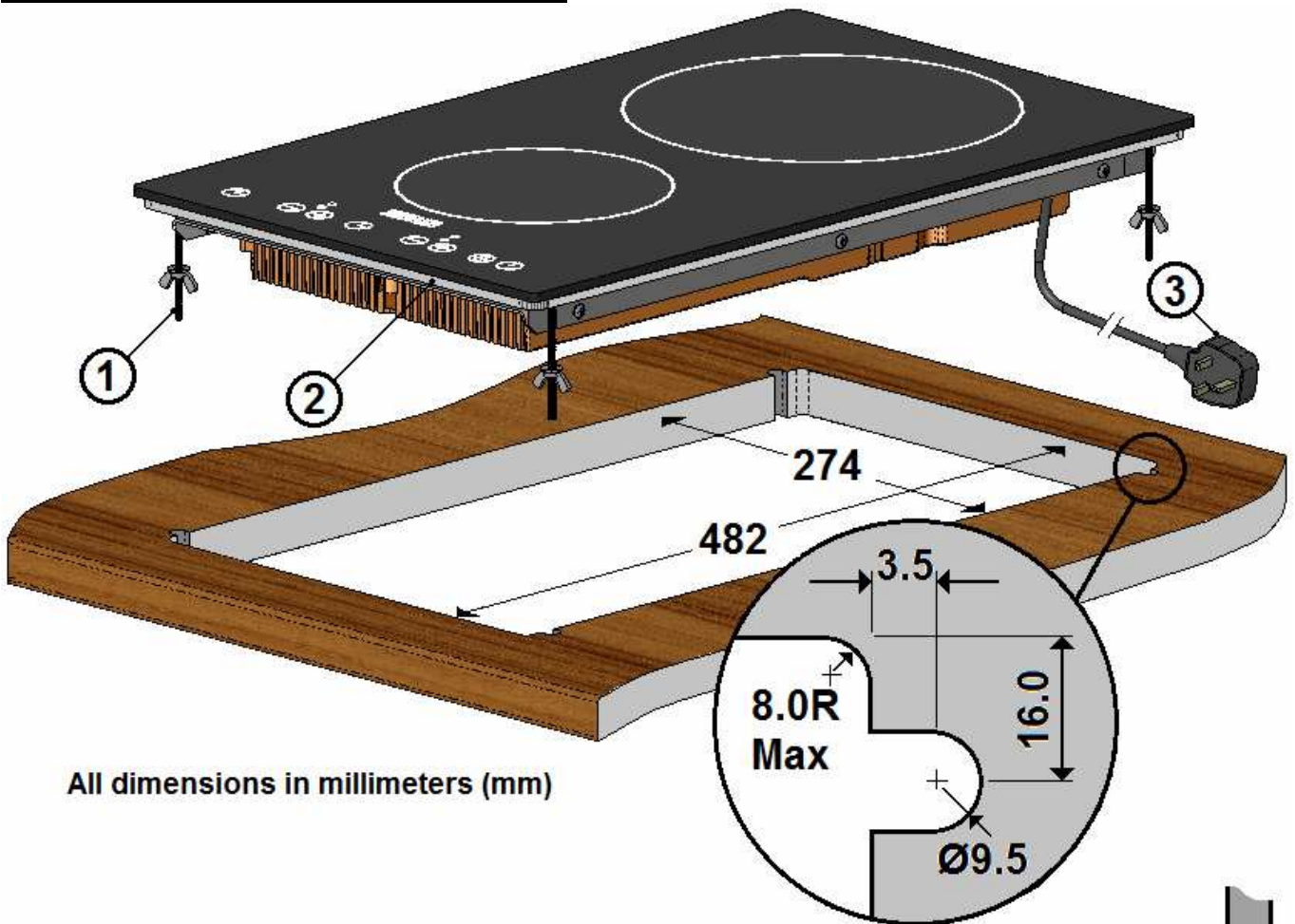
GB, CH, ES, PT, IT, BE, FR, IE, DK, FI, GR, NL, NO, DE, SE, SI

THETFORD LIMITED

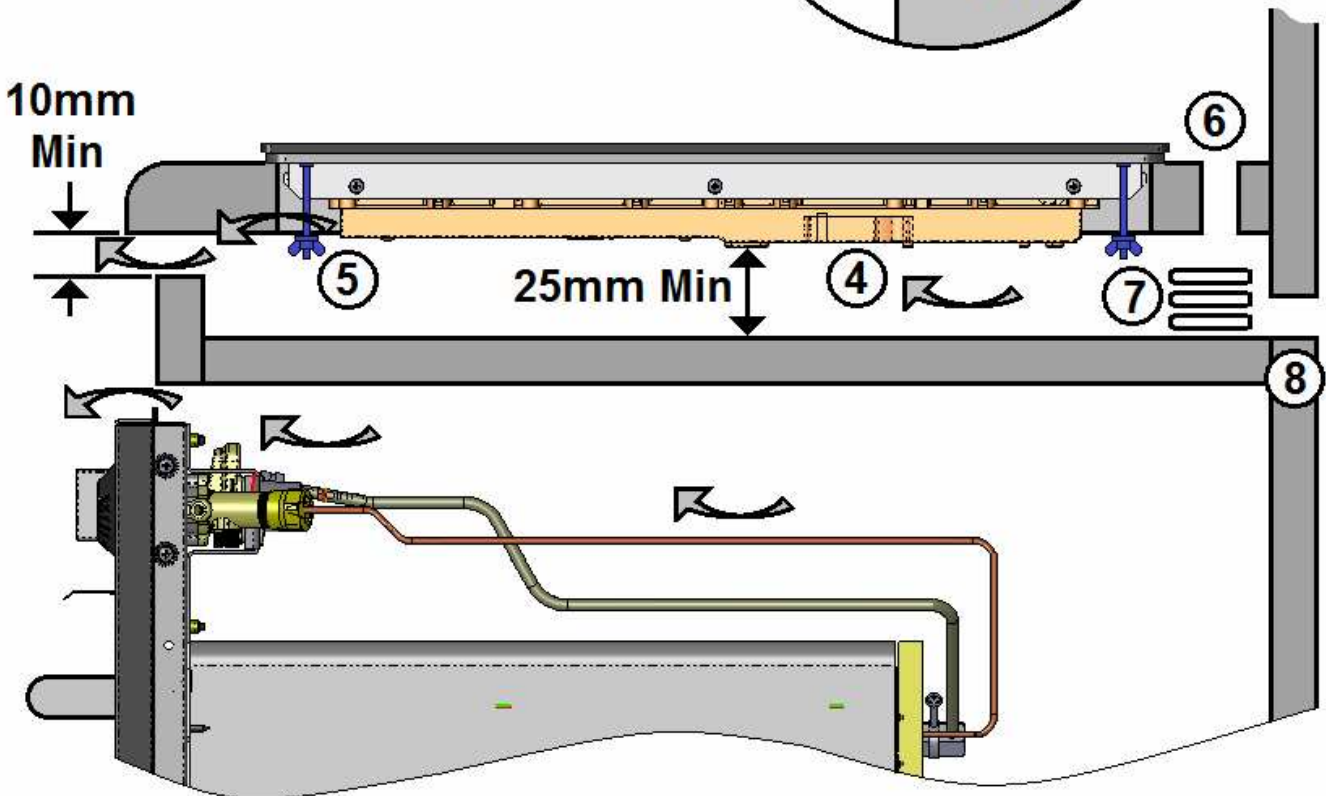
Unit 19, Oakham Drive, Parkwood Industrial Estate
Rutland Road, Sheffield S3 9QX, ENGLAND.

TEL: + 44 (0) 114 273 8157 FAX: + 44 (0) 114 275 3094

INSTALLATION DETAILS – SERIES 902


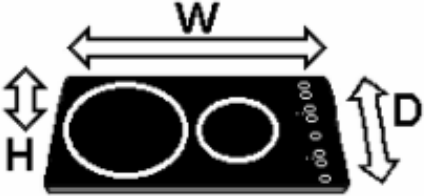


All dimensions in millimeters (mm)



1	Worktop clamping screw	2	Foam seal
3	Power connection (Plug optional)	4	Air inlet – fan assist
5	Air outlet – 10mm Min X 300mm	6	Cool air inlet – worktop vent
7	Cool air inlet – under hob side vent	8	Cool air inlet – under hob rear vent



SPECIFICATION

		S~HB90200		
		SERIES 902		
			HEAT ZONE 1	HEAT ZONE 2
	Rating		1.8kW	1.4kW
	With Power Boost		2.3kW	1.8kW
Voltage (V)	220 - 240 ~ 50Hz			
P. MAX	2300W			
Standby (W)	0.6W (Not including User Interface)			
	H	W	D	
	50	500	305	
kg	6.0kg			

INTRODUCTION

This appliance must be installed in accordance with the relevant local and national regulations in force. Failure to instal the appliance correctly could invalidate any warranty or liability claims and lead to prosecution. Installation should only be carried out by a qualified installer or engineer. Please refer to the methods of installation and use within this handbook.

Our policy is one of continuous development and improvement. Specifications and illustrations may change subsequent to publication.

	<ul style="list-style-type: none"> • This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. • Children should be supervised to ensure that they do not play with the appliance.
	<ul style="list-style-type: none"> • If the glass surface is cracked, switch off the appliance to avoid the possibility of electric shock. • Metal objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot. • Condensation on electronics during storage must be avoided

OPERATION

Cooking on Induction

Cooking with an Induction Hob is different to a conventional hob which has either heating elements or hotplates. An induction hob uses powerful electro magnets which are located below the glass surface. When a pan manufactured from magnetic material, is placed directly above an electro-magnet, energy is induced into the metal of the pan. This energy causes the metal pan to become hot and is sufficient to provide the heat for cooking. Since heat for cooking is created inside the pan, only the area of glass in direct contact with the pan will become hot.

To ensure you achieve maximum cooking efficiency from your Induction hob we recommend the use of pans which are specifically made for this type of appliance. A good guide is to choose pans which bear the symbol 'Class Induction'. If however you wish to use your existing pans and are unsure if they are suitable you can check if they are the correct type by using a magnet. If the magnet will attach to the base then the pan is suitable for induction. Please ensure, regardless of pan type (stainless, enamelled steel, cast iron, etc) the pan base is smooth and flat to avoid the risk of scatching the glass. Never slide the pan across the glass surface.

We recommend the following pan sizes for each Heat Zone:-

Heat Zone 1 – Ø135mm to Ø220mm

Heat Zone 2 – Ø90mm to Ø160mm

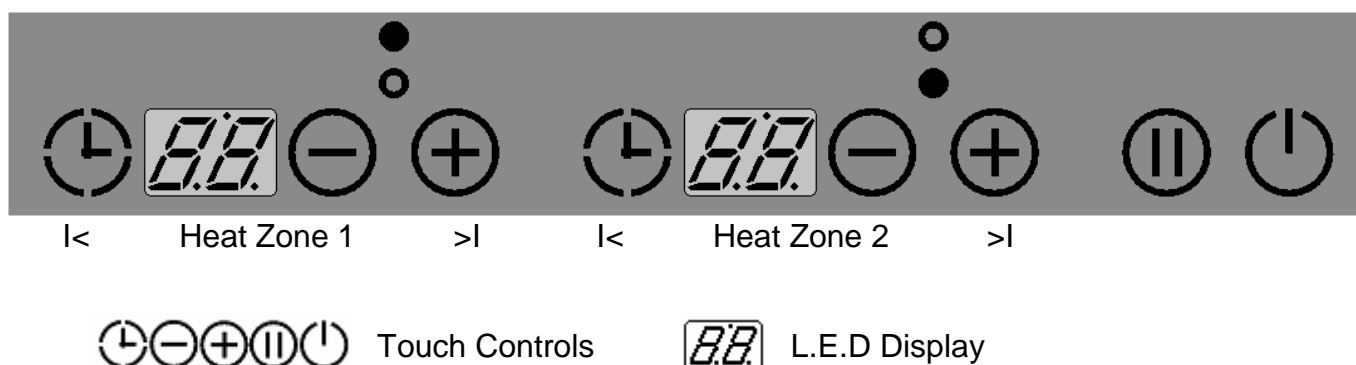


Glass, ceramic or earthenware pans, aluminium (unless they have a special base), copper pans and some non-magnetic stainless steel pans are not suitable for use on Induction hobs.













Using the Hob
















Each heating zone on the hob can be controlled individually using the touch controls. Illuminated displays for both zones provide information on power settings, timer function, pause/resume, power boost, etc. The following chart provides information on how to operate and choose the various functions available.

Induction Hob control panel



When operating the Induction Hob it is not necessary to apply pressure to the touch controls, only a gentle touch is required. The appliance emits a beep and the illuminated display informs of your action.

Operation/Function	Touch Controls	L.E.D. Display
1. Ensure the power supply is connected and turned on		
2. Switch On: <i>If no function activated after 10seconds system will switch to standby.</i>	Touch the Power On/Off symbol until it beeps. 	The display for each heat zone will illuminate as shown. 
3. Heat setting	For each zone, touch the symbols to select required heat.  The heat setting is adjustable during cooking by touching either symbol.	The heat setting is adjustable between 1 & 12 for each zone. 
4. Pan detection		Either heat zone will only function with a pan in place. When pan removed or not present the display flashes & shows the following symbol. 
5. Switch Off zone heating <i>With both Heat Zones switched Off, system is in standby mode.</i>	For each zone, touch  symbol until '0' appears on the display or touch and hold both  symbols.	When the zone is switched Off the display will illuminate as shown 
6. Switch Off Induction Hob. <i>To Switch Off completely turn off power supply.</i>	Touch the Power On/Off symbol until it beeps. 	Illuminated display is blank.
7. Pause/Resume <i>Pause function only operates for a period of 10minutes. After this period system automatically goes to standby.</i>	To Pause touch  until it beeps. To Resume touch  until it beeps and then touch any other symbol to resume cooking on previous heat setting.	Both zones are paused and their displays illuminate as shown. 

Operation/Function	Touch Controls	L.E.D. Display
<p>8. Simmer Control</p> <p><i>Available on either zone, a constant very low heat 65°C suitable for melting chocolate or delicate sauces.</i></p>	<p>Touch and hold  symbol until 'Lo' displayed.</p> <p>To deactivate touch either  </p>	<p>When selected the display illuminates as shown.</p> 
<p>9. Power boost</p> <p><i>Limited to 10minutes on either heat zone, but not simultaneously. Selecting boost on large heat zone, small zone automatically turned off. Selecting boost on small zone with large zone set greater than 8, setting will automatically reduced to 8.</i></p>	<p>Touch and hold  symbol until '12' displayed. Touch again until 'P' displayed.</p> <p>To deactivate power boost touch  symbol.</p>	<p>When boost selected the display illuminates as shown.</p> 
<p>10. Timer function</p> <p><i>Available on either heat zone, maximum of 99minutes. Timer can be used without setting zone heating.</i></p>	<p>Set the heat zone to the desired heat using  </p> <p>Activate timer by touching  symbol. A neon in the display will flash to indicate timer function selected. Select the desired time (from 1 to 99) using  </p> <p>Timer starts countdown immediately and beeps at the end of cooking time. Heat zone switches Off.</p>	<p>When timer function selected the display shows duration in minutes and neon lit in top of display</p> 
<p>11. Hot hob surface</p>	<p>After using either zone an 'H' will illuminate in the display to indicate surface may be hot to the touch.</p>	 <p>Take care when above illuminated on display, surfaces will be above 60°C.</p>
	<p style="text-align: center;">After use</p> <ol style="list-style-type: none"> 1. Switch Off the hob element by its control. 2. Turn Off the power supply 	

OPERATION

Do's and Don'ts

- DO Read the instructions carefully before using the appliance.
- DO Clean the appliance regularly
- DO Remove spills as soon as they occur
- DO Check controls are in the OFF position when finished
- DO Use the correct type pans and always lift the pan, sliding may cause scratches.
- DO NOT Allow children near the appliance when in use. Turn pan handles away from the front so that they cannot be caught accidentally.
- DO NOT Use steam cleaners or other types of power cleaners.
- DO NOT Use abrasive cleaners, wire wool, bleaches, stain removers or any implement which will damage the glass.
- DO NOT Use kitchen foil on the hob.
- DO NOT Heat sealed tins of food, they may explode.
- DO NOT Leave empty pans on a heat zone.



Persons fitted with pacemakers or other electrical implants

This Induction Hob complies with the applicable standards on electromagnetic interference and complies fully with the European Directive 89/336/EEC. It should not interfere with other electrical equipment providing they also comply to the regulations.

Persons who have a heart pacemaker or other electrical implant should clarify with their doctor or the producer of the implant, whether those units comply with the regulations.

CARE & MAINTENANCE

Before using the hob for the first time, check the power supply is switched off, use a dampened paper towel or clean cloth to remove any soiling or residual factory lubricants. Once clean apply a thin coating of cleaner conditioner to the glass surface and polish with a clean cloth.

The conditioner provides a protective surface coating which will make cleaning the hob easier. Occasional reapplying of the conditioner will prevent the accumulation of deposits from cooking.

If the glass surface becomes discoloured due to cooking deposits, clean the glass using a mild cream cleaner or use a ceramic hob scraper. Wipe the surface clean and re-apply the cleaner conditioner.



- **The appliance has automatic overheat protection which if activated may limit functions or completely turn Off the hob.**
- **Spillage over the touch controls on the glass can activate change in settings. Remove spills immediately and keep area clean.**

INSTALLATION

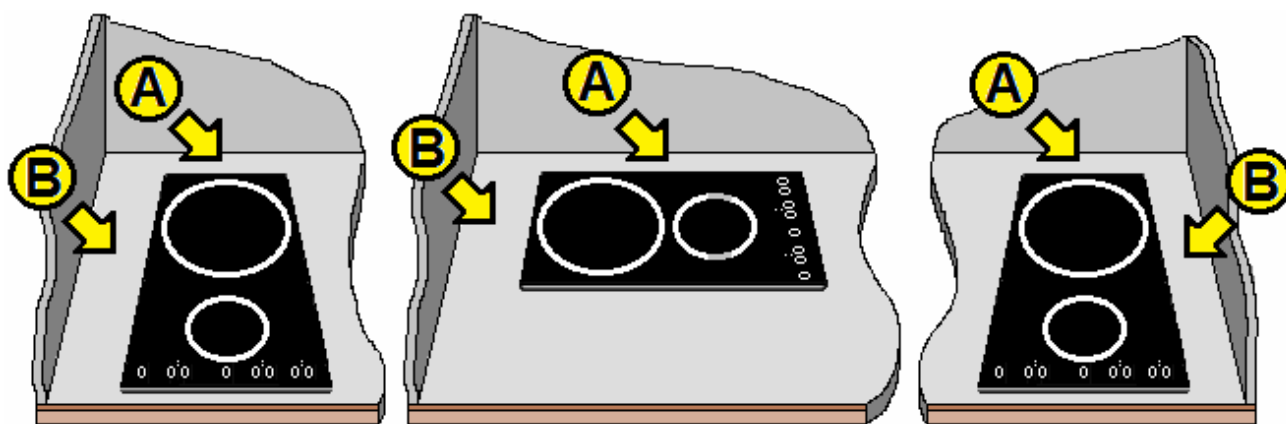
Regulations & Standards

This appliance must be installed in accordance with the relevant local and national regulations in force. Installation should only be carried out by a qualified installer or engineer.

The appliance is suitable for installation into Holiday Homes, Touring Caravans and Boats. In all cases the national standards with regard to appliance location and ventilation for the particular vehicle into which the appliance is to be installed must be adhered to.

Position

A cutout should be prepared in the worktop as shown on page 2. A gap between the edge of the hotplate and combustible material, unless protected by a layer of non-combustible material, must exist, the minimum size of this gap for the required installation is shown below:-



A = 40mm, minimum direct distance between hotplate edge and rear wall.
B = 100mm, minimum direct distance between hotplate edge and side wall.

Cupboards above the appliance must be positioned a minimum of 500mm from the glass surface.

A foam seal is supplied which must be attached to the underside of the appliance around its periphery prior to positioning the hob on the worktop. The appliance should then be clamped in position using the 4 clamping screws provided.

The underside of the appliance must be shielded. It is recommended the shield is manufactured from non-combustible material and located a minimum of 25mm below the lowest part of the appliance. This air space must be provided with ventilation and we recommend ventilation slots, minimum 3000mm², located in one of the 3 positions (6, 7 or 8) as shown in the diagram on page 2. If the appliance is to be located over a cupboard or drawer the ventilation slots may be positioned in the base of the enclosure at the rear.

INSTALLATION

Electrical Connection

Models fitted with power cord only

This appliance is supplied with a double insulated cord, type 227 IEC 53, HO5V V-F, which is suitable for use up to 4 amps. This should be connected to a double pole switched mains supply, with 3mm minimum contact separation at all poles. Ensure that all electrical cables and wires are routed well clear of any heat source, including this appliance. Do not allow the cord to hang loose into the lower compartment. The switch must be accessible after installation.

Models fitted with Euro plug and power cord

This appliance is supplied with a Euro plug attached to the end of the power cord, for connection to a switched wall mounted socket. After connection ensure the power cord and any other electrical wires are routed well clear of any heat source, including this appliance. Do not allow the cord to hang loose into the lower compartment. The switched socket must be accessible after installation.



If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

SERVICING

All servicing must be carried out by an approved competent person. After service the appliance must be checked for electrical safety.

If servicing requires removal of the appliance:-

- (1) Switch off power supply and disconnect appliance from 240V supply.
- (2) Release and remove the appliance clamping screws.
- (3) Carefully lift out the appliance from the worktop and place on a suitable surface.



- **This appliance is not intended to be operated by means of an external timer or separate remote control system.**
- **The appliance must not be modified or adjusted unless carried out by the manufacturer or his representative. No parts other than those supplied by the manufacturer should be used on this appliance.**