



User and Installation Instructions

Opus Induction Hobs OE7013 & OE7014

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

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

OPUS 700

IMPORTANT

Please read these instructions carefully before using this equipment. Keep them in a safe place for future reference.

All Lincat electrical appliances must be installed, operated and serviced by a competent person. Users should take care to adopt safe working practices when operating or cleaning appliances. Please contact your local distributor for further advice.

WARNING

These appliances must be earthed.

Isolate the power supply before carrying out any installation, servicing or cleaning work.

Parts of appliances become hot during normal use, take care to avoid accidental burns.

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



Caution Symbol: Non-ionising electromagnetic radiation (magnetic field).



Warning Symbol: Dangerous voltage (live parts at a working voltage exceeding 250v).



Equipotential bonding stud to allow earth cross-bonding with other equipment.

INSTALLATION

1. Ensure that the electricity supply is adequate for the equipment being installed.
2. Partitions, walls, kitchen furniture and other materials less than 100mm from the appliance should be made from non-combustible material.
3. Remove all protective plastic coating from the unit.
4. When siting the equipment, make sure that it is level, that there is a free flow of cool air around the unit and that vents are not blocked.
5. Appliances must be installed in accordance with: Health & Safety at Work Act, IEE Wiring Regulations, BS Codes of Practice, Local and National Building Regulations and Fire Precautions Act 1971.
6. Supply cords shall be oil resistant, sheathed flexible cord not lighter than ordinary polychloroprene or equivalent synthetic elastomer-sheathed cord (code designation 30245 IEC 57).
7. A means of disconnection must be incorporated in the fixed wiring having a contact separation of at least 3.0mm in all poles.
8. Means of electrical isolation should be kept easily accessible at all times.

GENERAL USE

1. The following convention applies where indicator lights are fitted to appliances:-
Green on - power to the unit.
2. When the Induction hob is connected to the mains supply and switched on, there will be a momentary flashing of the display.
3. After use, switch the hob zone off by means of its control. Do not rely on the pan detector.
4. Aluminium foil and plastic vessels are not to be placed on hot glass ceramic surfaces. Do not use these surfaces for storage.
5. Metallic objects should not be placed on the hob surface within the cooking zones since they could get hot. Take care when operating the appliance as rings, watches and similar objects could get hot when in close proximity to the hob surface.
6. Only use pans of the type and size recommended, refer to 'pan selection' notes.

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

USER MAINTENANCE

1. Before working on or cleaning the equipment, **isolate it from the power supply** and allow it to cool to a safe working temperature.
2. Clean units regularly with hot water and detergent, do not use abrasive or chlorine based cleaners on stainless steel. Take care to avoid wetting electrical components.
Do not use a water jet.
3. Clean the ceramic glass regularly. Avoid abrasive sponges or scouring agents and harsh chemical cleaners like oven sprays. Remove dirt and food with a scraper or Vileda CERAN cleaning sponge.
Once the ceramic glass has cooled, use a few drops of suitable cleaner on a paper towel or the rough side of the sponge. Wipe the ceramic glass with a damp cloth and dry it with a clean cloth or the smooth side of the sponge
If plastic, aluminium foil, sugar or sugary food has dropped onto hot ceramic glass, scrape it off immediately. If these substances melt they can damage the surface.
4. Check the air filter(s) regularly – they are washable if contaminated.

INDUCTION COOKING AND PAN SELECTION

With induction cooking, heat is produced directly in the base of the pan. The system comprises a ceramic glass hob surface with an induction coil beneath it. The coil generates an alternating magnetic field. When a pan with a magnetic base is placed on the cooking zone, eddy currents are created in the base of the pan leading to the production of heat. The pan heats very quickly.

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

Generally;

Suitable pans are made from cast iron, enamelled steel and stainless steel with a magnetic base. Unsuitable pans are glass, earthenware, aluminium, copper and non-magnetic stainless steel.

Operation of the pan detection system is dependent on the size of the pan and its material. Power available from the induction coil to the pan will vary and is dependent on size and pan material.

Induction generators make buzzing, whistling and clicking noises especially on lower power settings. This is normal for this type of equipment.

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

RECOMMENDED PAN BASE DIAMETER

	All Zones
Recommended minimum pan	120 mm Dia.
Nominal coil diameter	220mm

HOB DISPLAY SYMBOLS

All symbols are observed on the front control panel.

	Power level setting 1 - 9
	Residual heat display
	Error codes

POWER LEVEL SETTING 1 – 9:

There are 9 power level settings available via the rotary control knob, see pan maximiser note.

RESIDUAL HEAT DISPLAY

When a pan is removed from the hobtop and the temperature of the ceramic glass exceeds 60°C, the “H” symbol is displayed indicating a hot surface. Refer also to the error codes section.

Whilst the residual heat display is showing, leave the OE7013/7014 Induction hob connected to the power supply. This allows the internal cooling fans to continue to operate. When the “H” symbol is extinguished, the mains power supply may be switched off.

ERROR CODES

There are numerous “E” symbol error codes, these identify issues within the induction system and are primarily of use when reporting a fault to the Service department at Lincat Ltd. Some errors can be cleared by turning the control to the “off” position, or completely turning off and unplugging the unit, before switching on again.

PAN DETECTION FUNCTION

Each zone has pan detection; this prevents the coil from turning on without a pan being present. The coil also turns off as soon as the pan is removed.

A reduction in performance during cooking may be attributed to any of the following:- a blocked air filter, a confined location with insufficient cooling airflow, or a failed cooling fan. These circumstances will cause the generator to overheat. Eventually the control electronics will shut down the generator causing the “H” symbol to display.

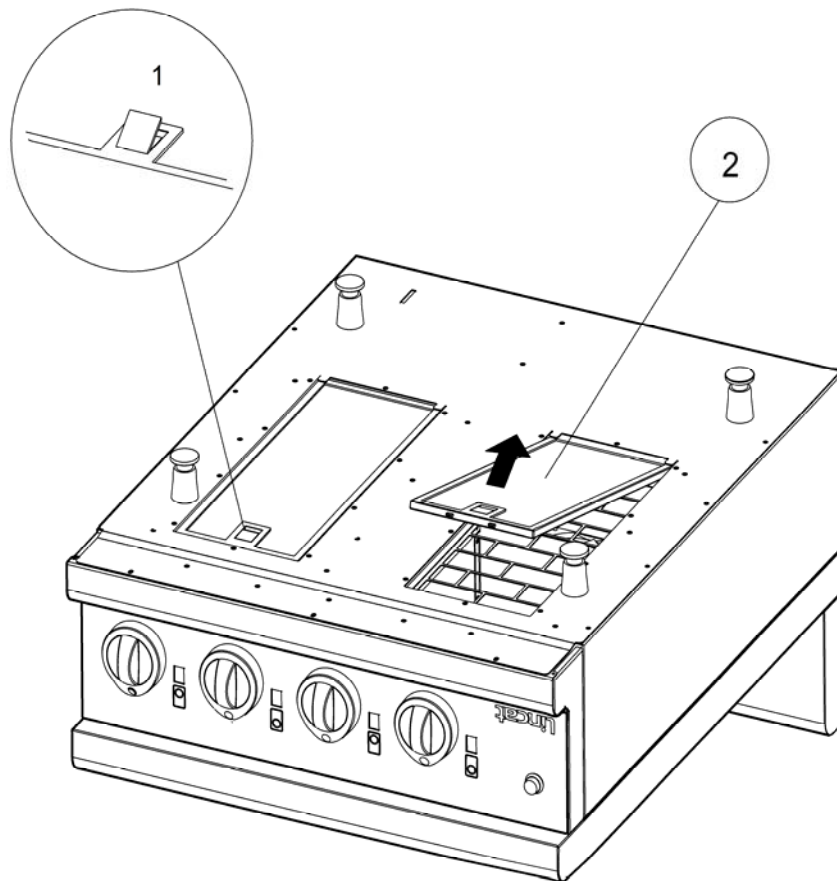
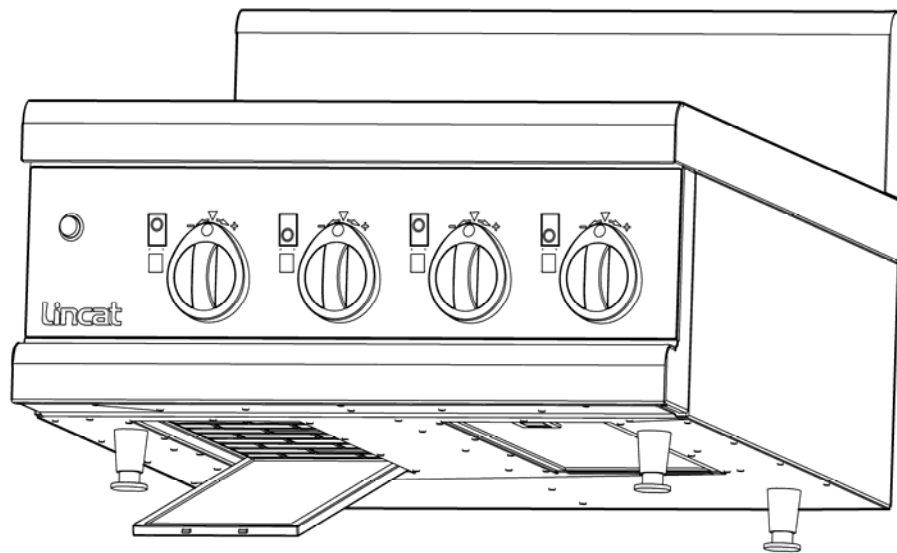
REPLACEMENT OF AIR FILTER

Removing and cleaning the air filter will ensure an adequate supply of cool air, and will restore performance.

Disconnect from the power supply after allowing the Induction hob to cool down. The location of the filters is shown in the first diagram below. The filters are removed whilst the unit is the correct way up, but for clarity the unit is shown inverted in the second diagram.

PAN MAXIMISER FEATURE

When a pan is detected on the hobtop, the system optimises the generator for the maximum power for that pan. The power level settings (1 – 9) are a function of the pan maximum power, not the hobtop maximum power, for example setting 5 (half power) is half the maximum power that the pan can accept, not half the generator output.



Pull the latch as shown (1), this will allow the filter cover to be lifted away from the base panel (2). Remove the filter and clean - the filter may be put in a dishwasher.

Replace the clean filter into the base panel ensuring that the latch has fully re-engaged. Reconnect to the power supply. The hob is now ready to use.

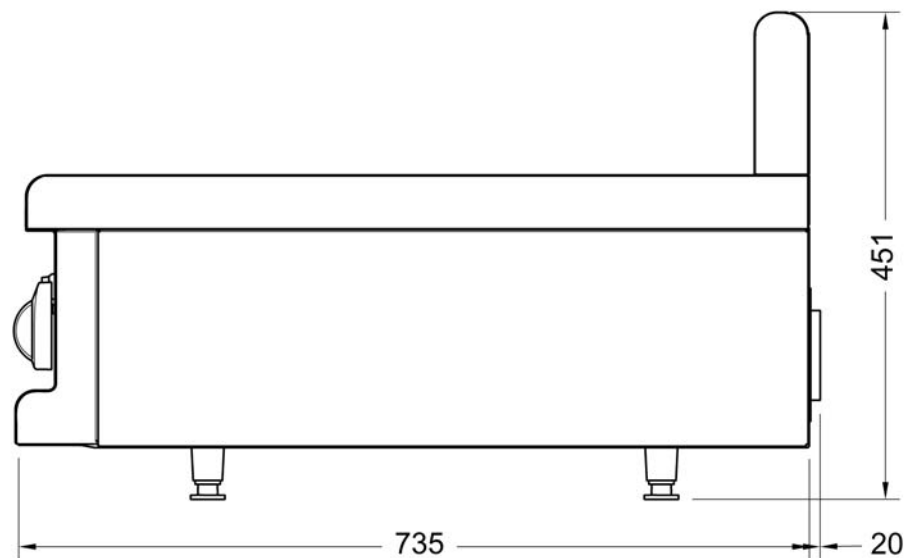
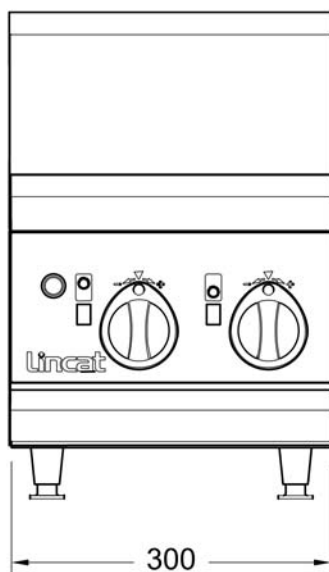
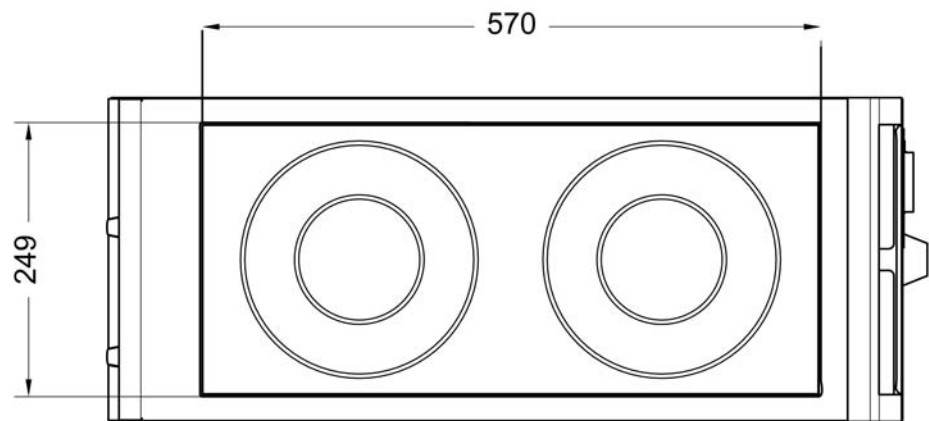
Important: Do not operate the Induction hob without a filter being fitted otherwise dirt and grease could be drawn into the electronics and impair safe operation.

INDUCTION HOB SPECIFICATIONS

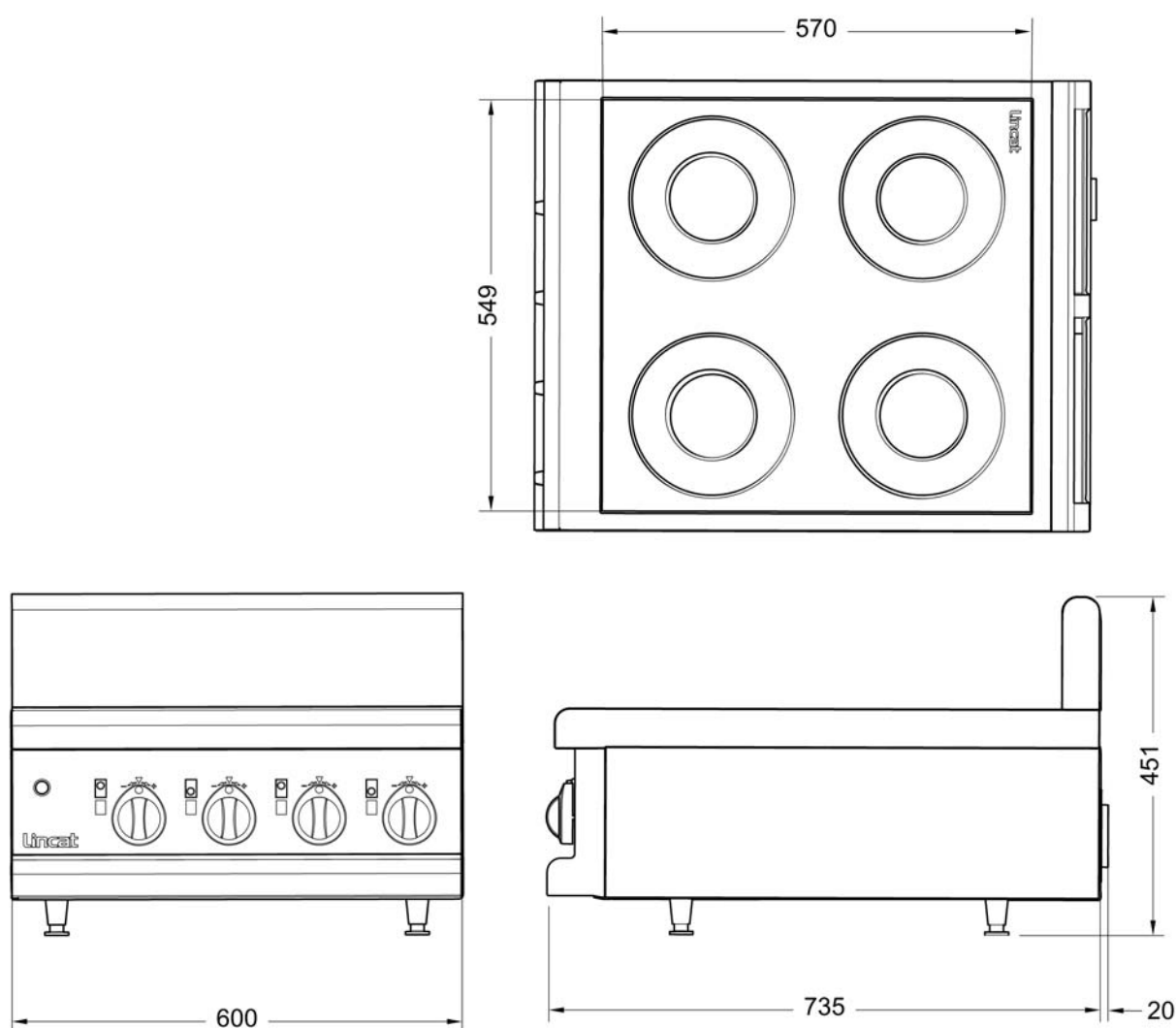
Model	OE7013	OE7014
External height (mm)	451	451
External width (mm)	300	600
External depth (mm)	755	755
Net weight	23.5 kg	42 kg
Hob	2 zones	4 zones
Hob surface	6mm thick Schott Ceran® ceramic glass	6mm thick Schott Ceran® ceramic glass
Electrical supply 1N~+E	400V/3ph/50Hz	400V/3ph/50Hz
Total power rating	31 A	61A
Heat input per zone (kW)	3.5	3.5

DIMENSIONS

OE7013



OE7014



INDUCTION HOB SPARES

Description	Part Code
Replacement air filter	OA7956
Control knob	KN268
Green neon	NE39
Adjustable Leg	LE38

SERVICE INFORMATION

Catering equipment should be routinely serviced to ensure a long and trouble free life. With this in mind it is recommended that appliances are serviced every six months by a competent engineer. For help regarding the installation, maintenance and use of your Lincat equipment, please call:-

LINCAT SERVICE HELP DESK

 **01522 875520**

AUTHORISED SERVICE AGENTS

We recommend that all servicing, other than routine cleaning, is carried out by our authorised service agents and will accept no responsibility for work carried out by other persons. Note that for safe and efficient operation, appliances need regular servicing.

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement.

Lincat reserve the right to carry out any work under warranty during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.00 p.m.

CONDITIONS OF GUARANTEE

The guarantee does not cover: -

1. Accidental breakage or damage
2. Operational misuse, wear and tear from normal usage, incorrect adjustment and neglect.
3. Incorrect installation, maintenance, modification or unauthorised service work.