

Concept Cooking Range

Operating Manual Induction Hob Collection

IND340, IND360



0800 0461570
www.pantheonco.co.uk

Featured Devices

Induction Hob Collection



This manual covers the following Devices from the Concept Cooking Range:

- IND340 – Induction Hob
(Pictured bottom left)
- IND360 – Induction Hob
(Pictured Top Right)



Table of Contents

<i>Introduction</i>	1
<i>Warnings and Precautions</i>	1
<i>Technical Data Specifications</i>	2
<i>Installation</i>	2
<i>Operating Instructions</i>	2
<i>IND340</i>	2
<i>Operational Program</i>	2
<i>IND360</i>	3
<i>Operational Program</i>	3
<i>Usable and Non-Usable Pans</i>	3
<i>Usable Pans</i>	3
<i>Non-usable Pans</i>	3
.....	3
<i>Maintenance</i>	4
<i>Cleaning</i>	4
<i>Troubleshooting</i>	4

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be adhered to:

- Do not touch the plug on the appliance with wet hands in order to avoid the possibility of an electric shock.
- Do not plug the appliance into a socket where several other appliances are plugged in.
- Do not use the appliance if the power cord is damaged or the plug does not fit the socket safely.
- Do not open the appliance to replace spare parts by yourself.
- Do not use the appliance close to flames or wet areas.
- Keep children away from the appliance and do not allow children to use the appliance.
- Do not place on unstable surfaces.
- Do not move the appliance with a pan on top of it.
- Do not heat an empty pan or overheat to avoid boiling dry.
- Do not place metallic objects such as knives, forks, spoons, lids, cans, or aluminium foil on the top plate.
- Ensure sufficient space is left around the unit. Keep the front side and either right or left side of the unit clear.
- Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat resistant article.
- Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
- If the surface is cracked, switch off and contact to the service centre immediately. Do not use until it has been repaired.
- Do not block air intake or exhaust vent.
- Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
- Do not place the appliance close to objects which are affected by magnetism, such as: radios, televisions, bank/credit cards or cassette tapes.
- The power cord must only be replaced by qualified technicians.
- The cooking surface is liable to get hot during use.
- Ensure voltage and frequency power requirements for the appliance match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

Please Note: this section applies to all products featured in this manual

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data Specifications:

Model	IND340	IND360
Voltage (V)	240V 50/60Hz	240V 50/60Hz
Power (W)	500 / 3000	1-10 Levels 500 / 3000
Temperature (°C)	60-240	60-240
Dimensions (mm)	340w x 440d x 117h	360w x 380d x 120h

Specifications are subject to change. Please check the rating label on the back of the machine.

Installation

- The installation of the unit must only be performed by a qualified technician.
- Confirm that the device is positioned on a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit.
- Position the device appropriately so that the plug is always accessible.
- Check the unit isn't placed close to any water or any corrosive gas.

Please Note: this section applies to all products featured in this manual

Operating Instructions

IND340

Operational Program

Be sure to follow the instructions below:


- Place suitable cookware onto the plate of the induction hob (see section below for a list of suitable pans), and connect the plug to a suitable socket.
- After connecting, the power light will illuminate, indicating that the power is connected correctly.
- Press the ON/OFF button and the display will illuminate, indicating that the induction unit is heating up. The default power is 2000W. Adjust the power rate from 500-2900W by pressing "+" or "-".
- Press the FUNCTION button and the temperature setting will show on the display, indicating that temperature adjustment is being controlled. The default temperature is 120°C. Adjust the temperature from 60°C to 240°C by pressing "+" or "-".
- Press the TIMER button to adjust the time from 0 minute to 180 minutes by then pressing "+" or "-".
- When pressing the ON/OFF button during the working state, the induction unit will stop working immediately. After stopping working, the fan will cool the induction cooker for one minute, and then it will be completely switched off.
- After pressing the ON/OFF button to switch the unit on, the induction cooker will shut off automatically if there is no operation within 2 hours.
- After you select a function, press the LOCK button for 1 second to lock the function that you want, then the LOCK indicator will be shown on the display. The induction cooker will have no response when pressing any other button during this LOCK state. If you want to select another function or want to stop using the unit, press the LOCK button again for 3 seconds, until it the unit makes a sound, then all the buttons will be work normally.

Warning: The outside of the appliance gets very hot during use. Do not touch.

IND360

Operational Program

Be sure to follow the instructions below:

- Place suitable cookware onto the plate of the induction hob (see section below for a list of suitable pans), and connect the plug to a suitable socket.
- Press the  button and the power light will illuminate, indicating that the induction unit is ready for power setting.
- Adjust the power rate between levels 1-10 by turning the knob.
- Press the “P/C” button and the temperature light will illuminate, indicating that temperature adjustment is being controlled. Adjust the temperature from 60°C to 240°C by pressing turning the knob
- The cooking process can be interrupted at any time by turning the thermostat switch to “ON/OFF” or by turning the knob and removing the plug from the socket.
- Always disconnect the plug from the socket when you have finished cooking.

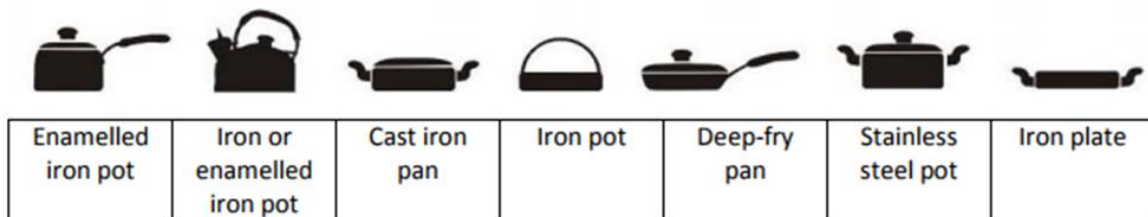
Warning: The outside of the appliance gets very hot during use. Do not touch.

Usable and Non-Usable Utensils

Usable pans







- Steel / Cast Iron
- Enamelled Iron
- Stainless Steel
- Flat-bottom Pans/pots

The above pans must have a diameter from 12cm to 26cm



Non-Usable Pans

- Heat resistant Glass
- Ceramic Container
- Copper
- Aluminium Pans /Pots
- Rounded-Bottom Pans/Pots
- Pans/Pots measuring less than 12cm

					
Rounded bottom pot	Aluminium copper pot	Bottom measuring less than 12cm	Pot with stands/feet	Ceramic pot	Heat-resistant glass pot

Please Note: this section applies to all products featured in this manual

Maintenance

Cleaning

Always turn off and unplug the machine before cleaning.

- Clean the unit after use each time.
- If pots/pans are used without being cleaned, discoloration or cooked-on stains may occur.
- Do not use benzene, thinner, polishing powder or scrubbing brushes to clean the induction unit.
- Wipe the unit using a damp cloth and dish washing agent.
- Never run water over the unit as water will get inside the unit and cause malfunction and danger

Troubleshooting

Problem - Error Code	Possible Reasons	Solution
E01	The Induction Unit is overheating	Clear any obstacles that may be blocking the vent under the boom of the induction unit, then place the cooker in an open area and try again after the unit cools down
E02	Stove- Top overheating	Make sure the pan is not empty
E03	Voltage under-loaded / overloaded	Make sure the voltage and frequency comply with the rating label shown on the product

Please Note: If none of these resolve the issue please cease use of the product and contact the manufacturer

Please Note: this section applies to all products featured in this manual

PANTHEON

Catering Equipment



Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



PANTHEON

Catering Equipment



0800 0461570

www.pantheonco.co.uk