

Hob 902 Series

User Manual



We: **THETFORD Ltd**

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Declare under our sole responsibility that;

Product Types; Domestic build-in electric induction cooking appliances.

Model Number/Description; SHB902XX Series Domino Induction Hobs.

Satisfy the essential requirements of the Low Voltage Directive 2014/35/EU and are manufactured in accordance with the harmonised European standards; EN 60335-1: 2002+A14:2010, EN 60335-2-6: 2003+A2:2008, EN 62233:2008.

Satisfy the essential requirements of the Electro Magnetic Compatibility Directive 2014/30/EU and are manufactured in accordance with the harmonised European standards: EN 55014-1: 2006 + A2:2011, EN 55014-2:2015, EN 61000-3-2: 2014; EN 61000-3-3:2013.

We also declare that the production of each specific model will be in conformity with the type as described in the EC type-examination certificate:

GB 6702 Z, Issued by Intertek

We also declare that the production of each specific model will be in conformity with the type as described in Test Report(s):

10049994, Issued by Intertek and PCL11604925 issued by Panasonic

Name : P. S. Thomas
Title/Position : Director
Place & Date of Issue : Rotherham 19th July 2016

Signature :

EN

Original User Manual

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1. Introduction

This is the user manual for your Thetford hob. Read the safety instructions and information on use and maintenance of the hob carefully before continuing. This will enable you to use the hob safely and efficiently. Retain this manual for future reference.

For the latest version of this manual, please visit www.thetford.com.

2. Symbols

Key to symbols:



Warning. Risk of injury and/or damage.



Caution. Hot surface. Risk of injury and/or damage.



Attention. Important information.



Note. Information.

3. Safety



This appliance may be used by children aged 8 years or older and persons with reduced physical, sensory or mental capabilities and/or lack of experience and knowledge only if they are supervised or have been given instructions on the safe use of this appliance and understand the potential hazards.



Keep children younger than 8 years away from the appliance, except under constant supervision.



Do not allow children to play with the appliance.



Do not allow children to clean or maintain this equipment unattended.



Use only parts supplied by the manufacturer.



Do not change or adjust anything on the appliance, unless the change is authorised by the manufacturer or its representative.



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.



Use the appliance for cooking only and not for anything else, for example room heating. The manufacturer cannot be held liable for damage resulting from improper use or incorrect setting of the controls.



This appliance is not intended to be operated by means of an external timer or separate remote-control system.



Never extinguish a cooking fire with water. Turn the burner off and cover the flame with a lid or a fire blanket.



The induction cooking zone is hot during and after use. Allow all parts to cool before touching them, as this can cause serious injury.



Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Do not leave the appliance unattended when in use.



Do not store items on the cooking surface of the hob.



Do not use kitchen foil on any part of the hob, it can melt and cause damage to the hob surface.



Metal objects such as knives, forks, spoons and lids must not be placed on the hob surface since they can become very hot.



If the glass surface becomes cracked, switch off and disconnect the appliance from the electrical supply to avoid the possibility of electric shock and contact your Service Agent.



If the supply cord becomes damaged it must be replaced by the manufacturer or agent in order to avoid a hazard.



Do not use steam cleaners or pressure washers to clean the appliance. See Maintenance and cleaning for instructions.

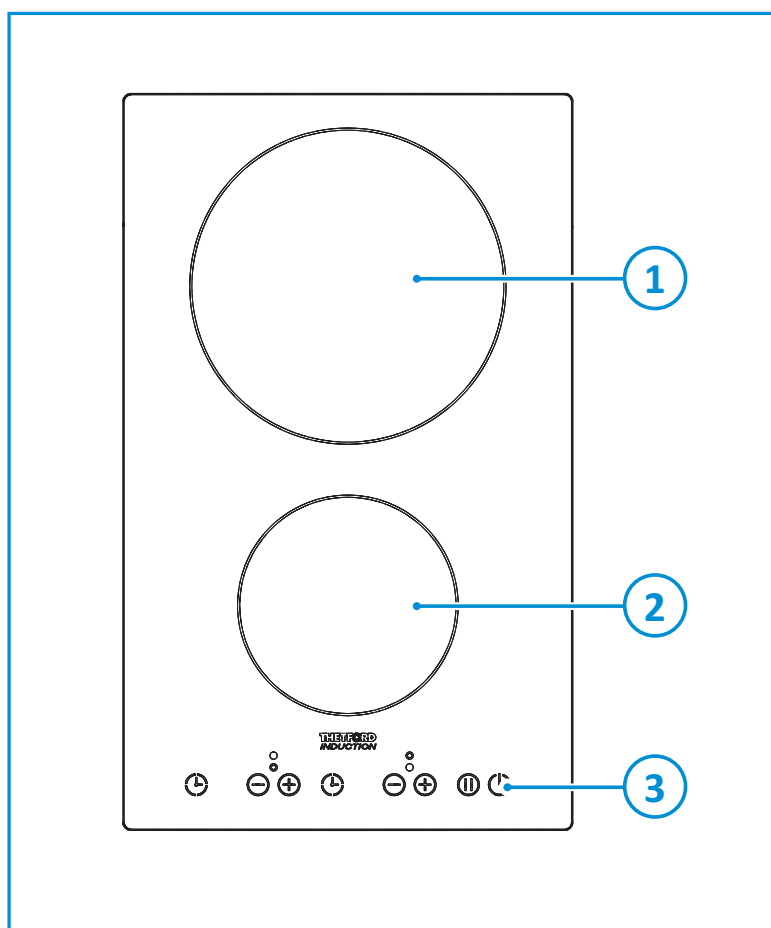


Do not allow oil or fat to build up on the appliance. Clean the appliance after each use.



Before cleaning or maintenance work the appliance must be left to cool and be disconnected from the gas and electrical supplies.

4. Main components



1. Heat zone 1
2. Heat zone 2
3. Control panel

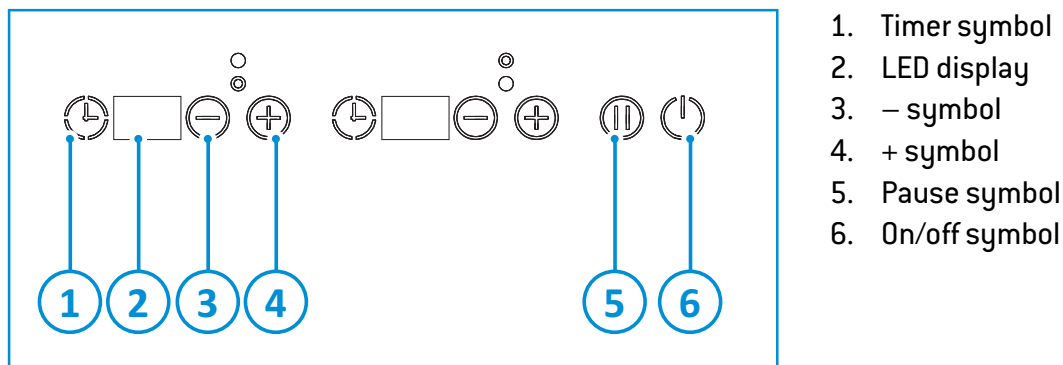
5. Before use

Before using the appliance:

- Ensure that all packaging materials have been removed.

- Remove any soiling or residual factory lubricants with a dampened paper towel or clean cloth.
- Apply a thin coating of ceramic glass cleaner conditioner to the glass surface and polish with a clean cloth.
- Ensure the electricity is connected and switched on.

6. Use of the induction hob



For the exact location of the control knob, see Warehouse Main components.

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.



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



Only use pans which are specifically made for this type of appliance. A good guide is to choose pans which bear the symbol 'Class Induction'. 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. If 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 attaches to the base, then the pan should be suitable for induction.



Ensure, regardless of the pan type (stainless, enamelled steel, cast iron, etc.) that the pan base is smooth and flat to avoid the risk of scratching the glass.



Never slide the pan across the glass surface. This causes scratches.

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.

Function	Touch controls	LED display	Note
Switch on a heat zone	Touch the on/off symbol until you hear a beep	'0' for each heat zone	If no functions are activated after 10 seconds, the system will switch to standby.
Set the heat	Touch the + or – symbols to select the required heat	1 to 12	The heat setting is adjustable while cooking by touching the + or – symbol
Switch off a heat zone	For each zone, touch the – symbol until '0' appears on the display. You can also touch and hold both + and – symbols	'0'	With both heat zones switched off, the system enters standby mode
Pause	Touch the pause symbol until you hear a beep	'11' in both	Both zones are paused. The pause function only operates for a period of 10 minutes. After this period, the system automatically enters standby
Cancel pause	Touch the pause symbol until you hear a beep. Touch any other symbol to resume cooking on the previous heat setting		
Activate simmer control	Touch and hold the – symbol until 'Lo' is displayed	'Lo'	A constant low heat of 65°C on either zone
Deactivate simmer control	Touch the + or – symbol		
Activate power boost on either zone	Touch and hold the + symbol until '12' is displayed. Touch again until 'P' is displayed	'P'	Limited to 10 minutes on either heat zone, but not simultaneously. If you select the power boost on the large heat zone, the small zone automatically turns off. If you select the power boost on the small zone with the large zone set greater than 8, the setting will automatically be reduced to 8
Deactivate power boost	Touch the – symbol		

Function	Touch controls	LED display	Note
Start timer	Set the heat zone to the desired heat using the + and – symbols. Activate the timer by touching the timer symbol. Select the desired time (from 1 to 99) using the + and – symbols	Duration in minutes and neon indicator	The timer starts the countdown immediately and beeps at the end of the cooking time. The heat zone switches off
Pan detection	Either heat zone will only function with a suitable pan in place. When the pan is removed or not present, the display flashes	‘U’	
Hot hob surface	After using either zone, the display will show an ‘H’ to indicate surface may be hot	‘H’	When ‘H’ is displayed, surfaces will be above 60°C. Take care to avoid hot surfaces
Switch off unit	Touch the on/off symbol until you hear a beep	Blank	To switch off, completely turn off power supply



The appliance has an automatic overheat protection which, if activated, may limit functions or completely turn off the hob.



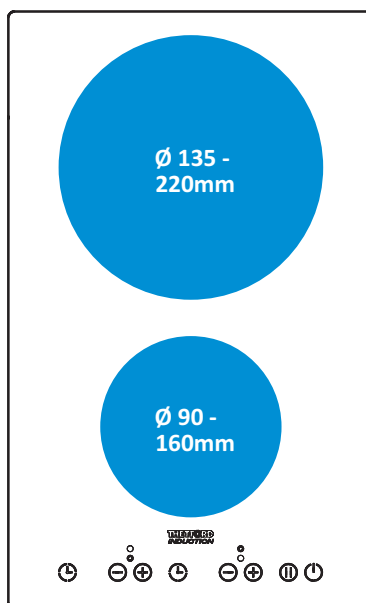
Spillage over the touch controls on the glass can activate change in settings. Remove spills immediately and keep the area clean.



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.

7. Safe cooking

- Do not allow cooking vessels to overlap the edges of the appliance – use the correct sizes of pans and position them centrally over the burners.



- Turn the pans so that the handles do not overhang the front of the appliance.
- Do not leave empty pans on an induction hotplate.
- Do not heat sealed tins of food, they could explode.
- When cooking with an induction hotplate, the pan may emit some noise. This is normal and depends on the type of construction of the pan which may affect the noise. High power settings may produce the most noise.
- To ensure you achieve maximum cooking efficiency from your induction hotplate, we recommend the use of pans which are specifically made for this type of appliance. Choose pans which show a coil symbol and state 'Induction' on the bottom. If 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 attaches to the base, then the pan should be suitable for induction.
- The induction appliance has an automatic overheat protection which, if activated, may limit functions or completely turn off the hob.
- Do not leave the appliance unattended when in use.
- Do not use the appliance while the vehicle is moving.
- Turn the control knob back to the 0 position after cooking.
- Keep the appliance clean and prevent accumulation of grease and food scraps.

8. Maintenance and cleaning

Thetford recommends an annual inspection service by an approved service centre. Between annual servicing, clean the appliance regularly after use.

- Always remove any spills or contamination immediately after use with soap and hot water. Towel dry the surface with a soft cloth.
- For routine cleaning of the glass surface, use a cleaning cream and clean cloth or paper towel. After cleaning, wipe dry with a dry paper towel.



Do not use any abrasive cleaners, wire wool, bleach or sharp implements which could scratch the surfaces and controls of the appliance and could shatter the glass.



Use a ceramic hob scraper if the glass induction surface becomes discoloured due to cooking deposits and for cleaning more stubborn stains. Foods with a high sugar content must be removed promptly to prevent them from sticking or staining the induction surface.

9. Troubleshooting

Problem	Possible cause	Solution
'U' is displayed	The pan sensor has not detected the pan. There is no suitable pan on the cooking zone or the pan is not central on the cooking zone	Use a suitable pan or place the pan in the middle of the cooking zone
The letter E, followed by a number is displayed on the LED indication	An internal technical fault has developed	Switch off the power supply. Switch on the power supply. If fault indication does not clear when the main power is restored, you cannot rectify the fault by yourself. Switch off the power and consult your service agent
The automatic overheating protection is activated	Blockage to air vents. Cooking for long periods on high settings	Leave the appliance connected and allow it to cool before attempting to use it again. Ensure that air vents are not blocked




If you cannot solve a problem, contact the authorised local Service Centre or Thetford Customer Service in your country.

10. Servicing

All servicing must be carried out by an approved competent person. Before any service work is started, the appliance should have been left to cool and be disconnected from the electrical supply. After each service the appliance must be checked for electrical safety.

For service, please contact your authorised local Service Centre giving details of the model and serial number on the data badge plus date of purchase.

Model Name & Series Number				
G30 G31	CAT I ₃ +(28-30/37) BUTANE 28-30mbar PROPANE 37mbar	CAT I ₃ B/P(30) BUTANE 30mbar PROPANE 37mbar	THETFORD	
ΣQn	Power kW (g/hr)	Model Number	Spark Ignition	
CE	Pin Number	Serial Number	Voltage ~ 50 Hz	
Country Codes 1		Country Codes 2	Power kW	
			QC Pass	Order No

11. Putting in storage

- Disconnect the electrical supply.
- Wipe the appliance clean and dry.



Condensation on electronic components must be avoided during storage. Store the appliance in dry, well ventilated conditions.

12. Technical specifications

Table 1: Heat zone specifications

	SHB902 series	
	Heat zone 1	Heat zone 2
	kW	kW
Without power boost	1.8	1.4
With power boost	2.3	1.8
Voltage	220-240V ~ 50Hz	220-240V ~ 50Hz
P. max (excl. user interface)	2300W	
Standby	0.5W	



This appliance must be earthed.

Energy consumption measurement and calculations in accordance with EN60350-2 2013				
Thetford appliance model identification	Cooking zones	Type of hob (watt)	Diameter of cooking zone	Energy consumption EC _{electric hob} Wh/kg
Induction hob SHB902 series	1	2.3 kW induction hotplate	210mm	174.9
Induction hob SHB902 series	1	1.8 kW induction hotplate	145mm	178.1

To reduce energy use on the hob while cooking:

- Use the correct size of pan – a pan which fits the hotplate will use less energy than one that is too large or too small.
- Use the minimum heat setting to maintain simmering or boiling – additional heat is just wasted.
- Cover pans or kettles with a lid whenever possible – this helps to retain heat.
- Do not use old, damaged or distorted pans, they will reduce efficiency.

13. Disposal

Your product has been designed and manufactured with high quality materials and components, which can be recycled and reused. When your product has reached its end of life, dispose of the product according to the local rules. Do not dispose of the product with the normal household waste. The correct disposal of your old product will help prevent potential negative consequences to the environment and human health.

14. Questions

If you have questions about your product, parts, accessories or authorised services:

- Visit www.thetford.com.
- If you cannot solve a problem, contact the authorised local Service Centre or Thetford Customer Service in your country.

15. Warranty

For our warranty clause, please refer to the conditions mentioned on www.thetford-europe.com/service/warranty. For more information, please contact the Thetford Customer Service in your country.

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