



**Induction Hob IND360  
Operating Manual**

## **Introduction**

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

## **Warnings and Precautions**

The following warnings and precautions are important and must be observed:

1. Do not touch the plug on the appliance with wet hands in order to avoid the possibility of an electric shock.
2. Do not plug the appliance into a socket where several other appliances are plugged in.
3. Do not use the appliance if the power cord is damaged or the plug does not fit the socket safely.
4. Do not open the appliance to replace spare parts by yourself.
5. Do not use the appliance close to flames or wet areas.
6. Keep children away from the appliance and do not allow children to use the appliance.
7. Do not place on unstable surfaces.
8. Do not move the appliance with a pan on top of it.
9. Do not heat an empty pan or overheat to avoid boiling dry.
10. Do not place metallic objects such as knives, forks, spoons, lids, cans, or aluminium foil on the top plate.
11. Ensure sufficient space is left around the unit. Keep the front side and either right or left side of the unit clear.
12. Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
13. Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
14. If the surface is cracked, switch off and contact to the service centre immediately. Do not use until it has been repaired.
15. Do not block air intake or exhaust vent.
16. Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
17. Do not place the appliance close to objects which are affected by magnetism, such as: radios, televisions, bank/credit cards or cassette tapes.

18.The power cord must only be replaced by qualified technicians.

19.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.

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

## How to Use

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

1. 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.
2. 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.
3. 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
4. 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.

5. Always disconnect the plug from the socket when you have finished cooking

## Usable and Non-Usable Utensils

### 1 – Usable Pans

Steel or cast iron, enamelled iron, stainless steel, flat-bottom pans/pots with a diameter from 12 to 26cm

						
Enamelled iron pot	Iron or enamelled iron pot	Cast iron pan	Iron pot	Deep-fry pan	Stainless steel pot	Iron plate

### 2 – Non-Usable Pans

Heat-resistant glass, ceramic container, copper, aluminium pans/pots, rounded-bottom measuring less than 12 cm.

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

## Cleaning After Use

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

## Troubleshooting

Error Codes	Potential Reasons	Solution
E01	Induction unit overheating	Clear any obstacles that may be blocking the vent under the bottom of the induction unit, then place the cooker in an open area and try again after the appliance cools down.
E02	Stove-top overheating	Make sure the pan is not empty.
E03	Voltage under-loaded/over-loaded	Make sure the voltage and frequency comply with the rating label shown on the product.

## Technical Data

### Specifications:

<b>Model:</b>	IND360
<b>Voltage (V)</b>	240V 50/60Hz
<b>Power (W)</b>	1-10 levels 500W / 3000W
<b>Temperature (C)</b>	60C to 240C
<b>Dimensions (mm)</b>	360 w x 380 d x 120 h