



Induced Energy

iPlate

Induction Hot Plate

Operational Handbook

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Introduction - iPlate Induction Hot Plate

The iPlate is a full size (2 x 1/1 GN) hot plate that is powered by Induced Energy Induction.

Beneath the surface is an induction coil that keeps induction friendly containers hot, whilst the remaining work top is ambient.

The iPlate is designed to keep hot food hot and is not to be used for cooking. Please visit www.inducedenergy.com to view our complete range of prime cooking induction hobs.

Identifying the parts

The iPlate system is divided into 2 main parts; the Control Box and the Coil Box.

The Control box houses the main electronic components and is found within the Food Counter, Servery Counter or Food Trolley.

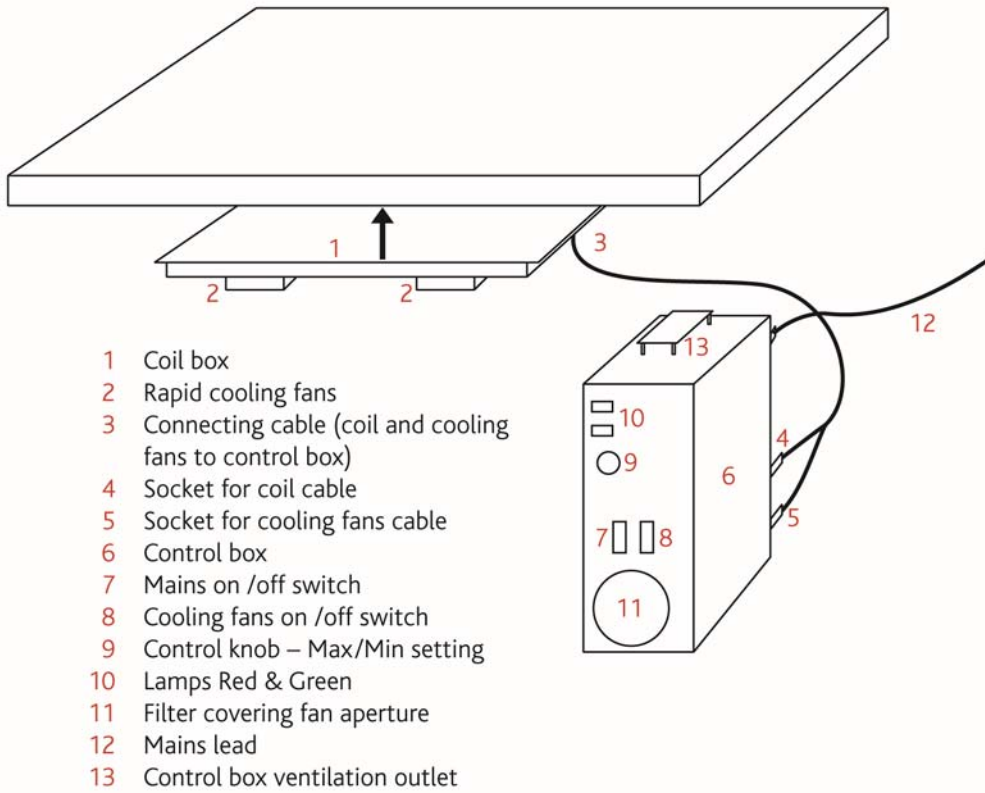
Location of the Control Box will normally be in the Food Counter, Servery Counter or Food Trolley control panel space.

For ease of identification the parts are shown separately in the drawings on pages 2 & 3.

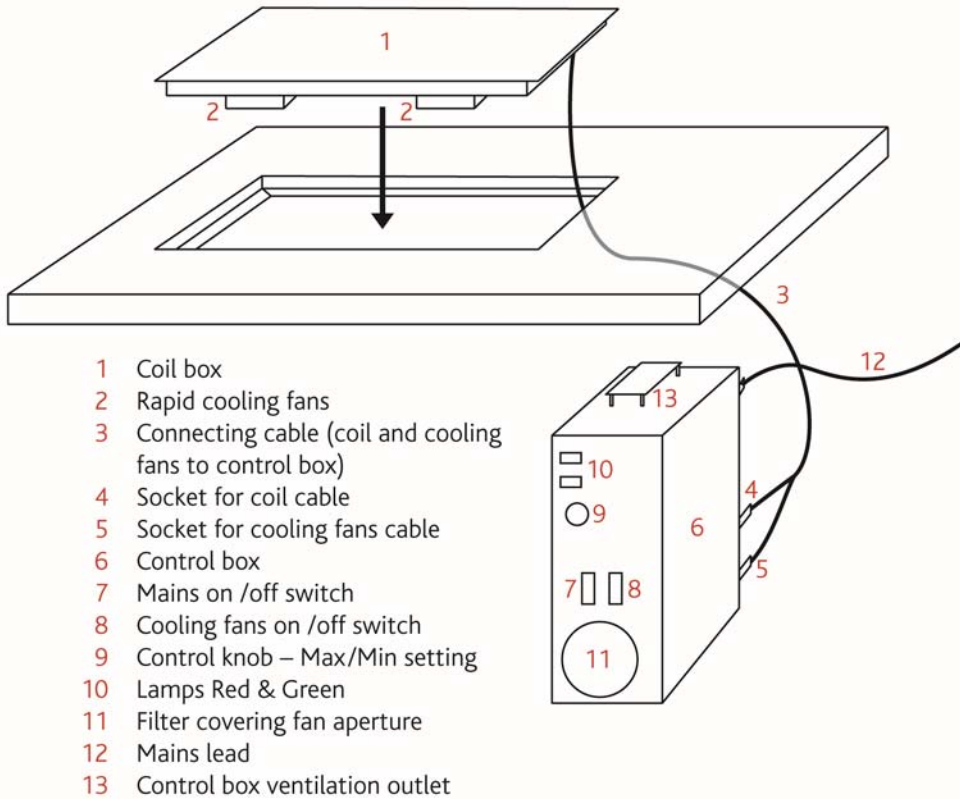
Drawing 1 on Page 2 shows the Invisible option.

Drawing 2 on Page 3 shows the visible option.

Drawing 1 Invisible Option



Drawing 2 Visible Option



Installation.

Installers and fabricators should seek detailed installation instructions from Induced Energy and Swanstone, see the contacts page.

Swanstone Solid Surface

Swanstone is a compression – moulded solid surface, with reinforced construction that gives impact and heat resistance qualities suitable for commercial food service counters or mobile units. For further information please contact Swanstone UK, please refer to the contacts page

Control Box

The control box houses the electronics to operate, power and control the output of the induction coil.

Power Setting

To reduce or increase the coil output (thereby altering the temperature of the food being kept hot) is by means of the rotary control knob.

The settings are :- Min = 1 Max = 6

1	20%
2	40%
3	50%
4	60%
5	80%
6	100% not advisable to operate at full power for extended periods of time.

Experience will determine the optimum setting for the iPlate to ensure the correct holding temperature, however 80% is recommended as an initial setting.



Cooling fan

The control box has a built in cooling fan that is fully automatic and under normal conditions will operate within 5 minutes of switching on, and will remain running throughout the meal service.

Periodically or at least every 6 months dependant on use and operating conditions the fan filter will need to be replaced.

The filter should be replaced if the Red LED is constantly displayed, after 6 months of use, or if it looks dirty.

NB if the filter looks clean check that the fan rotates after 10 minutes of normal use as the red LED indicates a high heat sink temperature. If the fan does not start up, it may need replacing.

To change the fan filter:-

Switch the Control box off at the mains supply and remove the 4 screws holding the fan guard and filter to the control box. Remove the dirty filter and replace with a clean one. Replace the guard using the 4 screws.

LED's -

There are 2 led's positioned within the control box they are coloured Red and Green and they indicate the following status:-

LED's	Actual Display	Status
Green & Red	Constant	iPlate on initial lamp start up test
Green	Flashing	Normal running
Red	Flashing	System Fault

Rocker Switch – Mains on/off

The rocker switch controls the mains feed to the control box but does not isolate the incoming mains supply. This switch should be switched off when there is no need to hold hot menu items.



Removal of Control Box

The control box should only be removed by a qualified person with the consent of the installer and Induced Energy Ltd, as removal may invalidate the warranty.

The control box is connected to the coil box by means of two cables (coil cable and cooling fans cable) which, can be disconnected very simply.

Ensure the control box has been isolated from the mains power supply and the power plug has been removed from the power supply.

Disconnect the coil cable from the rear of the control box by pulling the safety catch forward on the coil cable plug and at the same time turning the coil cable plug anti-clock wise until it can be removed from the coil box.

The fan cable plug is a push in 3 pin type and is easily pulled out by gripping the plug **NOT** the cable.

Remove the coil box from the unit's housing, you may need to refer to the unit's manufacturer for guidance.



Coil Box

The coil box contains the induction coil and no other working or serviceable components.

The induction coil is attached to the control box by the coil cable and fan cable these can be detached as out lined under **Removal of Control Box** on page 6.

The coil box should only be removed by a qualified person with the consent of the installer, Swanstone and Induced Energy Ltd, as removal may invalidate the warranty.

Ensure the control box has been isolated from the mains power supply and the power plug has been removed from the power supply.

Proceed to the application that is relevant to your installation

Invisible under Swanstone

When viewed from below a number of nylon bolts will be visible, undoing all the nuts will allow the coil box to be removed. The Swanstone cover plate will be left in place as will the nylon bolts.

Refitting is the reversal of the removal procedure.

Visible under Swanstone & Ceran Glass

Using a very sharp work knife cut the mastic seal around the inset top, (ensure the seal is free and not holding the top in place).

From underneath gently push the coil box up and out of the unit, if any resistance is felt please stop and ensure the mastic seal has been cut and is not restricting the removal.

Replacement is the reversal of the removal procedure but please ensure all traces of the mastic seal have been removed before attempting to refit. The coil box does not have to be stuck into the counter but a fresh mastic seal around the top has to be made to ensure no ingress of water or grease.

Return of components to Induced Energy Ltd

In the unlikely event of the control or coil box having to be returned to the manufacture, please ensure that the components are securely packaged and that contact has been made with Induced Energy Ltd prior to despatch. Please also ensure your contact details are enclosed within the package.



Operating Procedure

General use – Operation

Immediately before the meal service switch the mains power switch for the iPlate to the 'on' setting.

Both red and green LED's will momentarily light up (lamp test) on the control box.

The green LED will remain on and blink, indicating the iPlate is operational. Red indicates a fault – please refer to Control Box - faults

Place the induction friendly container anywhere within the keep hot footprint.

Experience will determine the optimum setting for the iPlate to ensure the correct holding temperature, however 80% is recommended as an initial setting.

After the meal service switch the iPlate off at the rocker switch and the mains.

Important Notes

The iPlate is designed to keep hot food items hot when held in the appropriate containers; it is not to be used for cooking or the re-heating of meals.

It is important to note that the Keep Hot unit should only be switched on immediately prior to use as a hot plate.

The complexities of Induction technology coupled with the insulation properties (especially when embedded in a Swanstone solid surface) will mean that the ambient section will warm up slightly if there is no container present.

The actual method of operation may differ slightly depending on the application that has been chosen. Please consult the fabricator, Induced Energy or trolley manufacturer for further information.

The actual configuration of the mains power on/off may differ as to the option preferred by the fabricator or trolley manufacturer again, consult them for further details.



Maintenance

Surface Cleaning

Before cleaning the surface of the iPlate, ensure that it is switched off and unplugged from the mains supply.

The surface should be kept clean by using normal non-scouring kitchen surface cleaner.

The Ceran top glass can be cleaned using “Hob Bright” or similar non-scouring proprietary cleaner.

Burnt or dried on stains may need to be softened with water before being wiped off.

Air Filter (Control Box) Replacement

Before replacing the air filter of the Control box, ensure that it is switched off and unplugged from the mains supply.

Remove the 4 screws holding the fan guard and filter to the control box. Remove the dirty filter and replace with a clean one. Replace the guard using the 4 screws.

Replacement filters are available from Induced Energy please refer to contacts page.



Important Information

Brief Installation Notes – Detailed Installation Instructions available on request.

The Keep Hot system must have been installed by an authorised person and comply fully with current legislation on electrical installations.

The unit must be installed into a firm flat servery counter or mobile trolley.

The Control Box plugs into a standard 13A mains plug. The mains plug is supplied with a 13 amp fuse. It is recommended that the unit also be protected by a 30mA Residual Current Device (RCD) at the socket or elsewhere in the supply wiring. Cooling air is drawn through the base of the Control Box and exhausted through the top. These areas should not be obstructed.

There is an essential, air filter which should be accessible to the end user.

Induction Friendly Containers

The iPlate is designed to keep hot food items hot when held in the appropriate containers; it is not to be used for cooking or re-heating of meals.

Magnet Test

To test a container's suitability place a simple magnet on to the base of the container. If it sticks well then it will be suitable. If there is only a partial attraction then the container may work but not as efficiently.

Induced Energy Ltd have widened the scope of non ferrous metals that can work on the iPlate so it may be possible to activate a non magnetic container. However, it is recommended that the proposed container be placed on the working iPlate and the base is felt by hand to detect any heating.

Contacts Us

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