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## **Installation- and user guide/manual**

Table top and floor standing electric hobs

types:

**ET2A, ET2LA**

**ET4A, ET4LA**

**ET5A, ET5LA**

**ET6A, ET6LA**



## Induction

Please carefully read this manual before installing and start using the appliance. Not following instructions in this manual can result in injury and/or damage of the appliance. Please keep this manual and in case of selling the equipment, pass it on to the new owner.

The manufacturer is not taking any responsibility for any damage(s) caused by improper use or fitting aftermarket parts to the equipment.

The manufacturer holds the right to change/modify inner components in order to develop to equipment

The equipment fully complies with the 2018 EU CE regulations.

## General description of the products

The following commercial hobs are designed and manufactured by Inox-Base Ltd. The products are suitable for heavy usage, including cooking and keeping the food warm. Using the product for any other purposes will result in the loss of warranty and could cause serious risk. Multiple versions are available, with 2/4/5/6 electric rings. It can be ordered as a table top hob , or as a floor standing version.

All hobs are fully stainless steel made with a solid frame and a reinforced top plate.

Each ring has 7 control settings with a status L.E.D.

The floor standing version includes a bottom shelf and adjustable legs.

## Technical data

### Table top hobs:

Types:	ET2LA	ET4LA	ET5LA	ET6LA
External dimensions:	40×70×85 cm	80×70×85 cm	100×70×85 cm	120×70×85 cm
Ring diameter:	25 cm	25 cm	25 cm	25 cm
Ring power output:	2,5 kW	2,5 kW	2,5 kW	2,5 kW
Total power:	5 kW	10 kW	12,5 kW	15 kW
Voltage	400 V	400 V	400 V	400 V
IEC protection class:	I.	I.	I.	I.

### Floor standing hobs:

Types:	ET2A	ET4A	ET5A	ET6A
External dimensions:	40×70×23 cm	80×70×23 cm	100×70×23 cm	120×70×23 cm
Ring diameter:	25 cm	25 cm	25 cm	25 cm
Ring power output:	2,5 kW	2,5 kW	2,5 kW	2,5 kW
Total power::	5 kW	10 kW	12,5 kW	15 kW
Voltage	400 V	400 V	400 V	400 V
IEC protection class:	I.	I.	I.	I.

All products are Earth protected.

## Installation

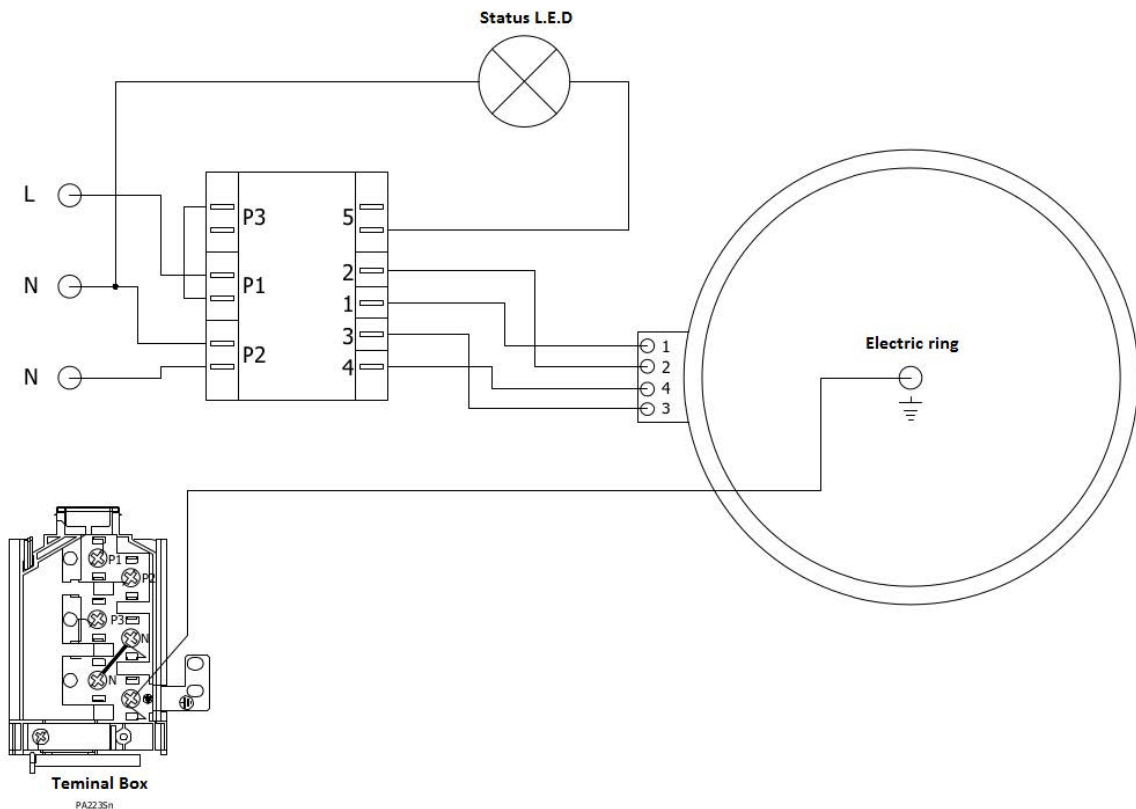
- Only qualified electric personnel is permitted to install the product. Please make sure you read this manual prior to the installation. Health and Safety rules and regulations must be followed. is. Electric safety instructions must be followed.

Improper installation will result in damage of the equipment, and could cause numerous hazards

- After removing the packaging and the protective foil, check the equipment for visual damage. If the equipment has been damaged during the delivery please do not use it and contact the seller.
- The equipment must be installed in a well ventilated area. The equipment can be placed on a flat floor surface or an optional stand made by the manufacturer.
- Prior to the installation, consult to an electrician to make sure your venue is suitable for the product.
- Due to the weight of the equipments it must be placed on a solid surface. Do not place the equipment near flammable liquids or flammable objects. The heat produced by the equipment could cause fire. Any sensitive item around the equipment must be protected with a heat-shield.
- Minimal distance from wall/not flammable objects: 15cm

## Wiring

Installation must be carried out by a certified electrician. The following diagram illustrates the wiring of the product.



The equipment must be protected by a fused switch. Check the power of the equipment to select correct fuse size (sticker on equipment). An isolator switch also need to be installed. The isolator switch must comply with EU/UK rules and regulations Earth wire must not be isolated via any switch. When installing the equipment make sure during the first operation the wire is not getting warm.

Before installing the equipment please check the following:

- the correct size of fuse is selected, the correct size of breakre is selected (see sticker for power details),
- your venue has earth protection that complies with the requirements of the product,
- the isolator and fires switch is easily accessible at all times.

**IT IS STRICTLY PROHIBITED TO USE THE EQUIPMENT WITHOUT EARTH PROTECTION!**

## First use

- To switch on the product simply turn the thermostat switch to the selected option. A yellow L.E.D indicates "On/Heating Status" When the ring reaches the desired temperature the L.E.D will switch off
- Only turn the thermostat switch clockwise from the starting 0-position, turning the switch anti-clockwise will result in damage.
- To turn the product off, simply rotate the switch anti-clockwise until you reach the starting 0-position.
- Avoid spilling greasy liquids or greasy food onto the rings.

## Safety requirements

- This is a commercial equipment. Only trained staff is permitted to operate and use it.
- Underaged and disabled people are not allowed to use the product without supervision.
- Do not leave the product unattended when it is in operation.
- Do not let children around the product..
- Pots, trays, and other accessories might be hot during operation. Use protective gloves where required.
- Do not place flammable liquids and/or objects directly onto the rings, it could cause fire.
- Do not cover the rings with any kind of heat foil.
- Only use the product for cooking and keeping food warm.
- Part of the equipment's exterior could be hot during operation. Avoid contacting these parts.
- The manufacturer is not taking any responsibility for any damage(s) caused by improper use or fitting aftermarket parts to the equipment.
- In case of spilling water on the equipment, immediately turn it off and check the condition of electric parts. If detecting smoke during operation, do not carry on using the equipment.
- During operation make sure the equipment works properly. If detecting any fault, do not carry on using the equipment call a qualified service personnel or contact the seller.
- The staff who operates the equipment must receive specific training, including Health and Safety.
- Do not leave the equipment on when it is not in use. Always check the OFF-status after finishing work.
- Follow the cleaning guidelines to preserve the equipment in good working order..

## Cleaning and maintenance

- Before cleaning the equipment, isolate it from the electrical network.
- Wait until the ring(s) completely cool down.
- Only health and safety compliant cleaning products are permitted to be used.
- Do not clean the equipment with water-stream
- Do not use Chlorine based or acid based cleaning products. Only use products that are specifically made to clean stainless steel kitchen equipment.
- Clean the equipment with a wet cloth only, do not use any sort of brush, that could damage the ring

- All hobs should be checked at least once a year by a qualified technician to assure smooth operation. Worn parts should be replaced with only original spares. Machine must be isolated from electrical network prior to any repair work.

### **Disposal of the item**

If the product is worn out or due to replacement, it must be disposed to the correct waste management site.

### **Packaging, delivery**

The product is packed to comply with EU packaging standards. The packaging protects the product from possible light damages may be caused during transportation. It is recommended to transport the product with a closed-cargo vehicle. The product must be secured during transportation to avoid free movement and damage.

### **Warranty**

The manufacturer provide 12 months warranty for the product. The manufacturer is not taking any responsibility for any damage(s) caused by improper use or fitting aftermarket parts to the equipment. The manufacture is not taking any responsibility for any damage(s) caused by improper installation. The above conditions will result in an immediate cancellation of the warranty.

For any future warranty claims, please keep all paperwork received with the product.