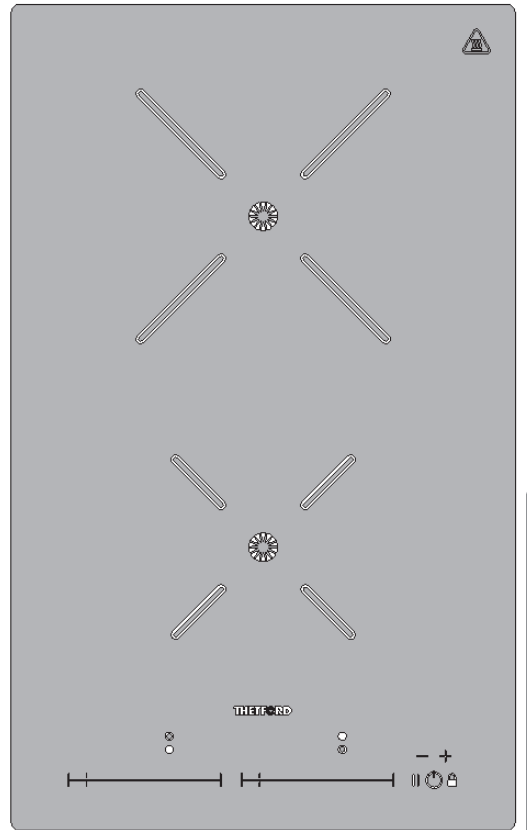


THETFORD



Domino MK II

2 Zone Induction Hob

Installation & User Manual

SHB9028X Series

For EU, UK & Australian Markets

EN

Original Installation & User Manual

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1. Introduction

This manual is for the Thetford **SHB9028X** series hob.
Please visit www.thetford.com for the most recent version.
The manual is meant for both the qualified installers who will install the hob (Caravan/ RV / holiday homes) and the user.

Read the installation and safety instructions and information carefully before continuing.
Retain the manual for future reference.

This document is version **SINS2003/0224-V02** of the installation and user manual.
Our policy is one of continuous development and improvement. Specifications and illustrations may change subsequent to publication.
Please visit www.thetford.com for the most recent version.



If the appliance is not installed in accordance with national and European regulations, rules, and standards this will void the warranty and may lead to criminal prosecution.

2. Symbols



Warning. Risk of injury and/or damage.



Attention. Important information.



Note. Additional information.

3. Safety

General



**READ THESE INSTRUCTIONS FOR USE CAREFULLY.
FAMILIARISE YOURSELF WITH THE APPLIANCE.
KEEP THESE INSTRUCTIONS FOR FUTURE
REFERENCE.**



This appliance complies with the applicable standards on electromagnetic interference and complies fully with the European Directive 2014/30/EU or UNECE Regulation 10. 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.







Ensure all users are given instructions on safe use of the appliance and understand the hazards involved.







DO NOT modify this appliance.

-  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 an external timer or separate remote-control system.
-  Never extinguish a cooking fire with water. Turn the appliance off and cover the flame with a lid or a fire blanket






Children/People with reduced physical, sensory, or mental capabilities.


-  This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities and/or lack of experience and knowledge unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
-  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.

Surroundings


-  **DO NOT** store/place items on/near to the cooking surface of the hob. Including electrical devices e.g. mobile phones.
-  **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.
-  **DO NOT** block/ suffocate ventilation for the appliance.


Installation

-  Use only genuine and approved parts and materials.
-  Wear the correct Personal Protective Equipment during the installation. Also follow the applicable safety regulations.
-  Electrical appliances should only be installed by qualified and certified professionals.
-  Pay close attention to current regulations on ventilation in the country of use.
-  If it is not possible to install the appliance in accordance with these instructions, please refer to Thetford for further guidance.


-  For more information about ventilation regulations and requirements, see 8. Installation

Initial use


 This appliance is designed to function on AC current only. Before using it for the first time, check that your main supply voltage and current matches that indicated on the appliance data badge.


 This appliance **MUST** be supplied through a residual current device (RCD) having a rated residual current <30mA.

 **ALWAYS** use the original supplied power cord.

 If the power cord is damaged, it **MUST** be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard












 **ALWAYS** plug the appliance into a dedicated socket outlet with an earth connection.





 **DO NOT** use a socket adaptor or connect any other appliance into the same socket simultaneously, to avoid electrical overloading and risk of fire.

 Ensure the supply/power cord is away from hot surfaces to ensure that it does not get damaged.




 Any connection error will invalidate your guarantee.



Usage

-  The induction cooking zone is hot during and after use. Allow all parts to cool before touching them, as this can cause serious injury.
-  **ONLY** use the appliance on a level surface.
-  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** leave empty pans on an induction hotplate.
-  **DO NOT** place the pan over the edge of the heating zone
-  Spillage over the touch controls on the glass can activate change in settings.
-  Remove spills immediately and keep the area clean.
-  **DO NOT** heat, sealed/open tins of food, they could **EXPLODE** on the induction unit.
-  **DO NOT** use the appliance while the vehicle is moving.


-  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.
-  The appliance has an automatic overheat protection which, if activated, may limit functions, or completely turn off the hob.
-  After use, switch off the heat zone by its control and **DO NOT** rely on the pan detector.
-  The booster function **MUST** only be used to heat-up water. Using booster function with oil or fat may reach extremely high temperatures. **RISK OF FIRE!**

Cleaning & Maintenance



-  Before cleaning or maintenance work the appliance **MUST** be left to cool and be disconnected from the electrical supply.
-  **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.

-  **DO NOT** use steam cleaners or pressure washers to clean the appliance. See 14. Cleaning and Maintenance for instructions.
-  **DO NOT** allow oil or fat to build up on the appliance. Clean the appliance after each use.

Storage

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

Safety signs on the appliance

Sign	Warning	Location
	Hot surface. Risk of burning.	On the glass near the heat zones.
	For INDOOR use ONLY	On the Data badge

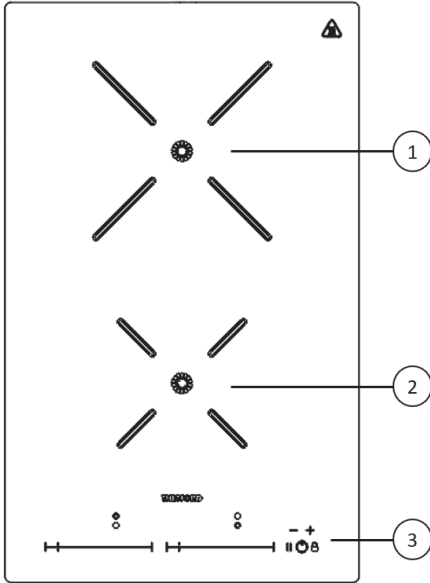
4. Serviceability

The installer of Thetford products is responsible for correct installation according to the Thetford installation instructions to ensure the functionality and serviceability of the product.

In terms of serviceability, this means that a dealer or authorised Thetford service partner must be able to remove and re-install the Thetford product within the time that is allowed according to the Thetford time-list, using standard tools and equipment.

This is to claim any warranty during the warranty period after the purchase date. In case of any queries on this subject, a Thetford local service representative can be contacted for additional support related to the installation of the products.

5. Main Components



- 1.Heat Zone 2
- 2.Heat Zone 1
- 3.Control Panel

6. Technical Specifications

Table 1: Heat zone specifications

SHB9028X Series						
	Heat Zone 1 (145mm ø)			Heat Zone 2 (200mm ø)		
Without Power Boost (kW)			1.4			2.3
With Power Boost (kW)			1.85			3.0
Voltage	220-240V AC 50Hz					
Power max (kW)	1.4	2.3	3.0	1.4	2.3	3.0
Current Max (A)	6	10	13	6	10	13
Standby (W) (Unit is OFF, no fan active /no residual indication active)	≤ 0.3 (induction unit) $\leq 0.5W$ (controller)					
Energy Consumption (EN60350) (Wh/kg)	<195					

Table 2: Dimensions, weight & class

SHB9028X Series			
Dimensions (mm)	H	W	D
		50	500
Appliance weight (Kgs)	6.0		
Class	Class I		

Table 3: Environmental Conditions

Environmental Condition	Value
Operation	
Max. air intake temperature (at sea level) *	+70°C
Temperature inside cooktop (at sea level) *	0-85°C
Humidity	95% relative humidity (no condensation -air humidity test to be performed at 40°C max).
Storage	
Ambient temperature	-20°C to +85°C
Humidity	95% relative humidity

* derating: 40% of nominal values at 4000 m above sea level.

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.

7. Before Installation

Content of the box

For the single piece packaged appliance, check the content:

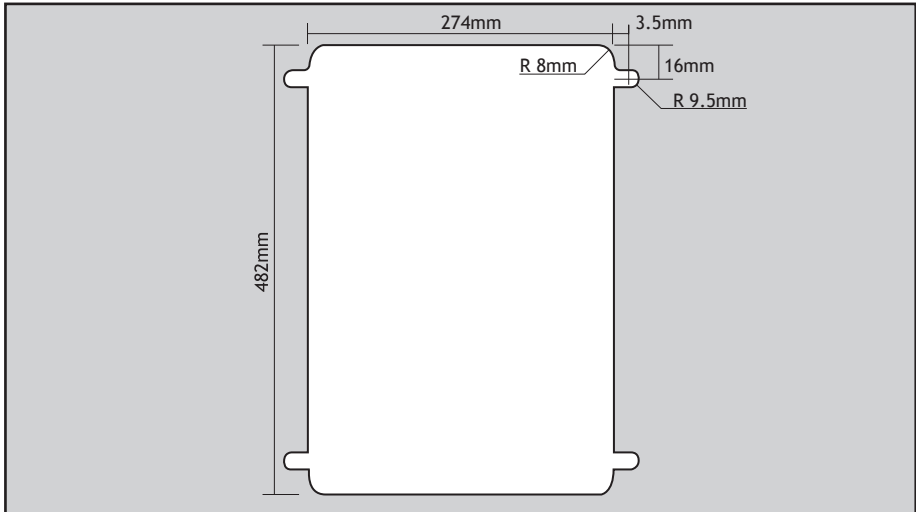
- Appliance
- Clamp Set (4x Wing Nuts, Washers, Rubber Dampeners & Clamping Screws)
- Foam Seal
- Installation & User manual (**SINS2003**)
- Cut-out Template (**STEM0207**), where applicable.



If something is missing, please contact your dealer.

8. Installation

- Install the induction hob in a worktop cut-out, prepared as shown.



This appliance may be installed in a kitchen/kitchen diner but not in a room containing a bath or a shower



Follow the minimum dimensions shown in this manual. Any deviation could result in excessive temperature rise. If the minimum dimensions must be reduced, due to design constraints, a temperature rise test of all furniture fitted around the appliance must be performed. Where the minimum dimensions are reduced, it is recommended to install non-combustible material.



The surrounding surfaces must be able to withstand the allowable temperature rise of 65°C above ambient temperature, as specified in the IEC 60335-1 and IEC 60335-2-6 standards and in accordance with the design of this unit.

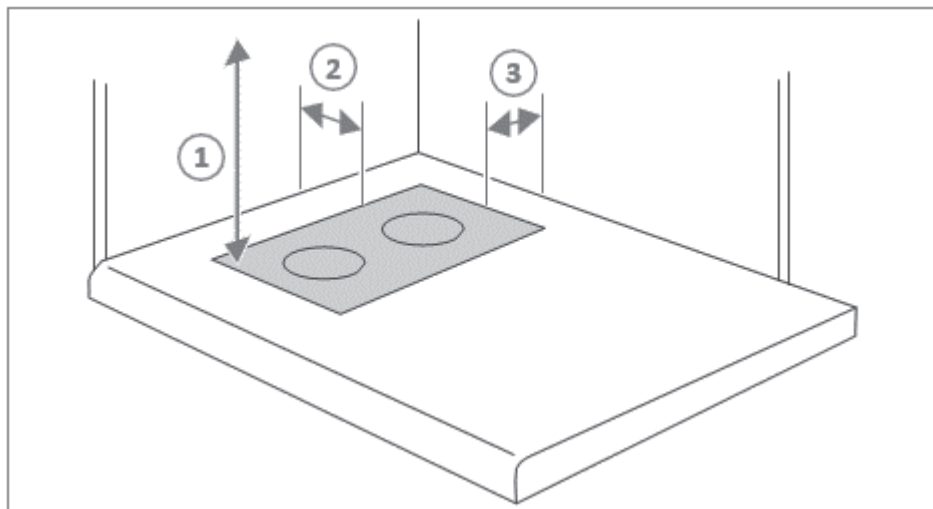


All combustible materials such as curtains and shelves must be kept well clear of the appliance.



The temperature of the surrounding surfaces may rise if there are other additional devices besides the appliance. Check the allowable temperature of the materials used for the surrounding surfaces to ensure that they meet the requirements of IEC 60335-1 and IEC 60335-2-6

- Maintain the minimum distances between the burners and side, rear, and overhanging parts.

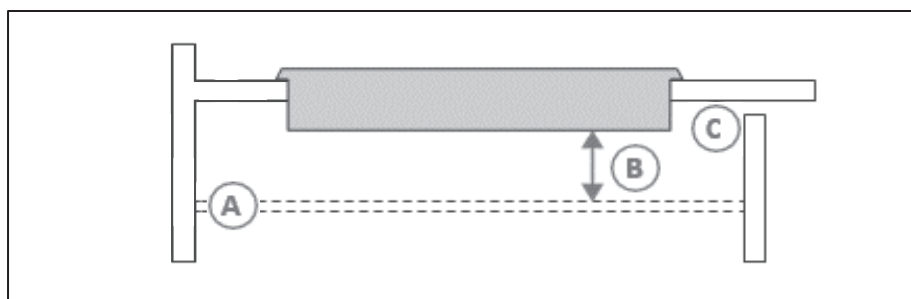


1. Distance between hob and overhanging parts: min. 500mm
2. Distance between hob and the side: min. 100mm
3. Distance between hob and the rear: min. 40mm



If you are unable to maintain these minimum distances, protect with non-combustible material.

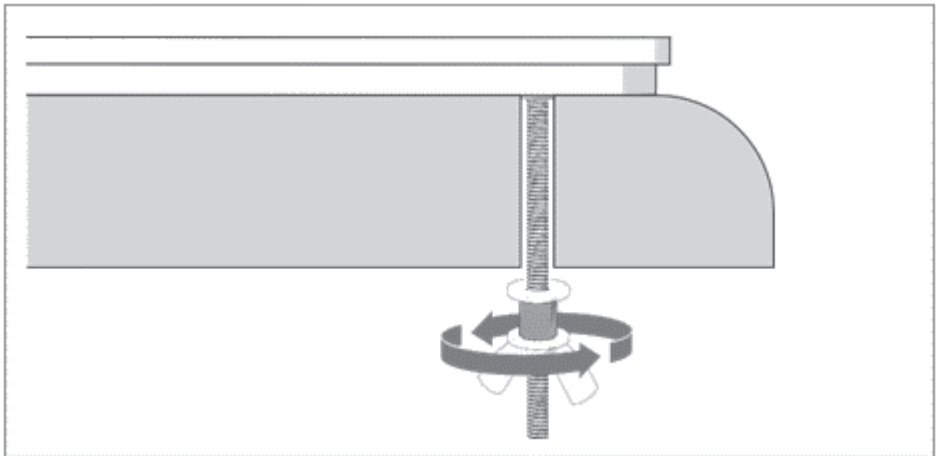
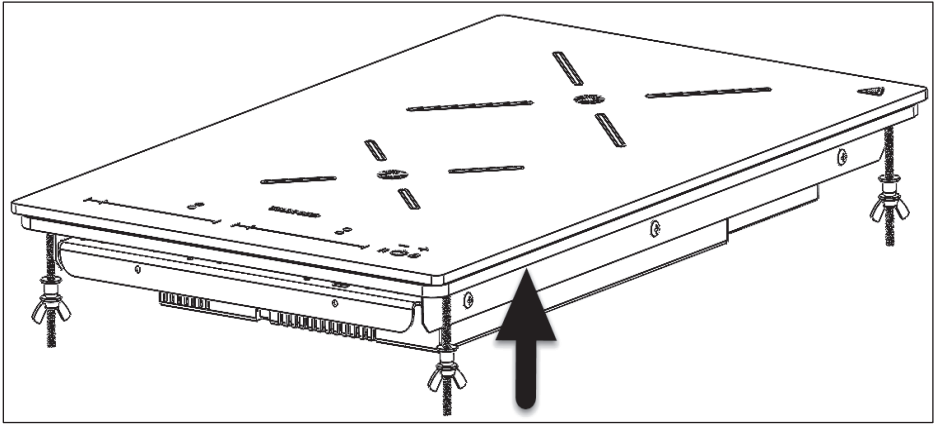
- Provide a cool air inlet (50°C Max.) vent under the hob at the rear (A) 3000mm².
- Provide an air gap of at least 30mm under the unit (B).
- Provide a cool air outlet vent at the front of at least 3000mm² (C).



Make sure the inlet and outlet vents can **NEVER** be blocked.

- Prior to positioning the hob on the worktop, attach the supplied foam seal to the underside of the appliance around its periphery.

- Fix the appliance in place using 4 clamping screws along with fixings provided as per image below.



Check the position of the hob in the worktop and perimeter seal before tightening the wing nuts to 1.2Nm



The underside of the appliance must be shielded. It is recommended the shield is manufactured from non-combustible material and located a minimum of 30mm below the lowest part of the appliance.

9. Connecting Electricity

- This appliance is supplied with a double insulated cord H05V2V2-F Black cable 90°C (BS EN 50525-1), which has a current capacity of up to 15A.
- This should be connected to a double pole switched mains supply, with 3mm minimum contact separation at all poles in accordance with the wiring rules.
- Australian models have a 15A plug attached to the end of the power cord for connection to a suitable 15A switched wall mounted socket.
- The switched electrical socket must be accessible after installation of the appliance.



This appliance **MUST** be earthed.



Ensure all electrical cables are routed directly away and clear of this appliance and other heat sources.



DO NOT allow the cord or wires to hang loose into the lower compartment.

10. After Installation/ Before Use

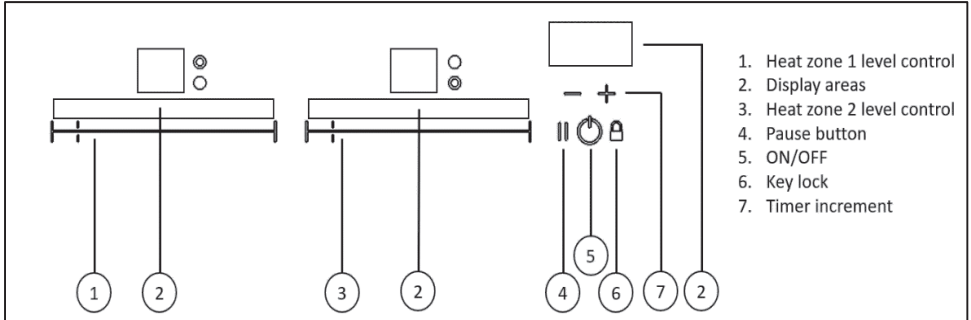
- Ensure that all packaging materials have been removed. Recycle, where applicable.
- Remove any soiling or residual factory lubricants with a dampened paper towel or clean cloth.
- Apply a thin coating of ceramic glass cleaner conditioner to the glass surface and polish with a clean cloth.
- Ensure the electricity is connected and switched on.
- Refer to the warnings in the manual and test all appliance functions in accordance with the manual.

11. Use of the Induction Hob

Read the instructions in Section 3. Safety, first.



For the exact location of the controls, see 5. 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 electromagnets 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.

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



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 and to ensure a good contact to induction zone for even temperature monitoring.



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



Place the cookware directly on the ceramic glass.

DO NOT put any papers, cloths or trivets. **RISK OF BURNING!**

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.

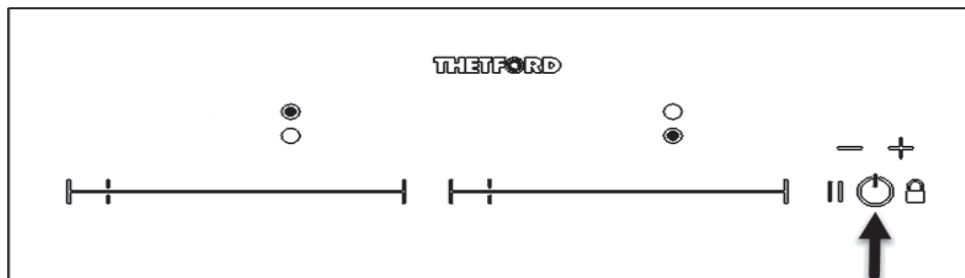
The following provides information on how to operate and choose the various functions available.



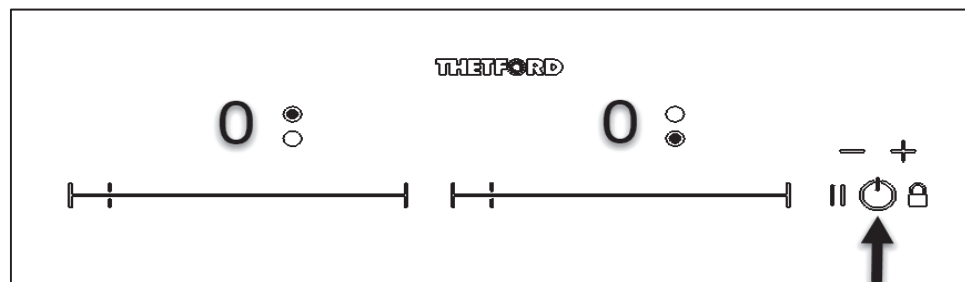
When operating the induction hob, it is not necessary to apply pressure to the touch controls, only a gentle touch is required.

The appliance emits a beep, and the illuminated display informs you of your action.

Turning the appliance ON/OFF



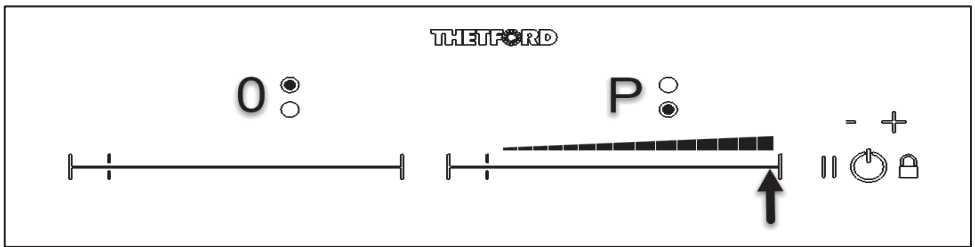
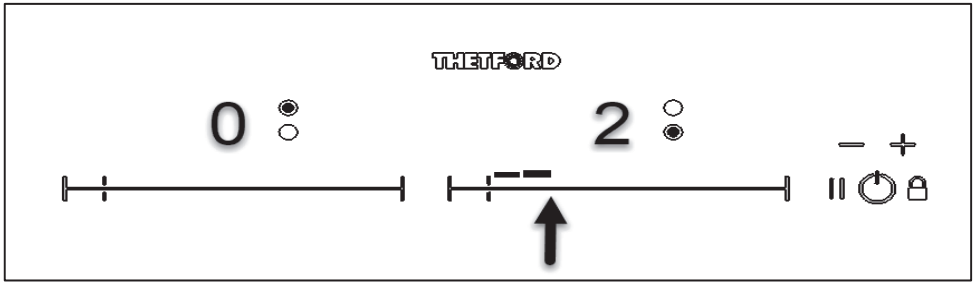
Press the "ON/OFF" symbol for 1 second to turn on. The unit will automatically turn off if not used for 10 seconds.



Press the "ON/OFF" symbol for 1 second to turn it off.

Controlling each heat zone

With the appliance turned on and a suitable pan in place.



Press anywhere on the relevant heat zone control to start heating.
Power 0 to 9 can be selected (left to right).

Power Boost Function (P)

The boost function can be activated only for a limited time of 10 minutes for each cooking zone.

Can be deactivated by reducing the cooking level.



The booster function **MUST** only be used to heat-up water. Using booster function with oil or fat may reach extremely high temperatures. **RISK OF FIRE!**

Pause Function (II)

During active pause function, no power is emitted, and the cooking process is interrupted for a maximum of 10 minutes.

Activated by pressing the Pause (II) key

Deactivated by pressing the Pause (II) key and then the slider within 10 seconds. The status prior to the pause is re-established.

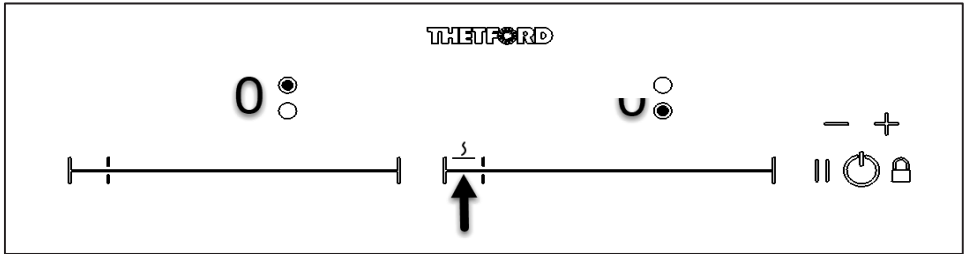
Recall Function

The recall function enables settings to be recovered quickly the current settings (within 6 seconds) if the unit has been accidentally switched off by the mains switch. Turn the unit back on & press the Pause key within 6 seconds to reactivate.

Table 4: Cooking Level & Maximum operating time (Automatic switch off)

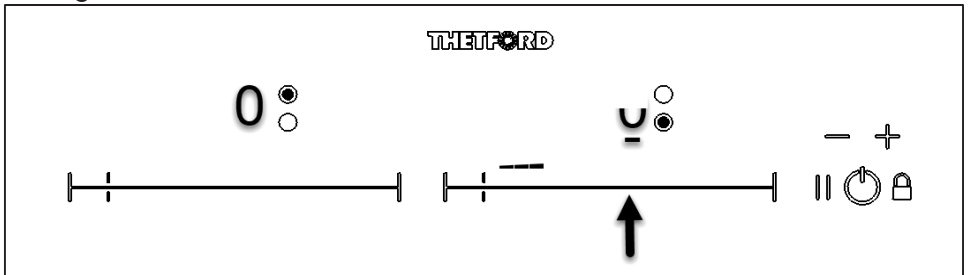
Cooking Level	Operating time limit (minutes)
0	720
Low Temp	120
1	516
2	400
3	318
4	258
5	210
6 & 7	138
8	108
9	90
P	10

Warming Function



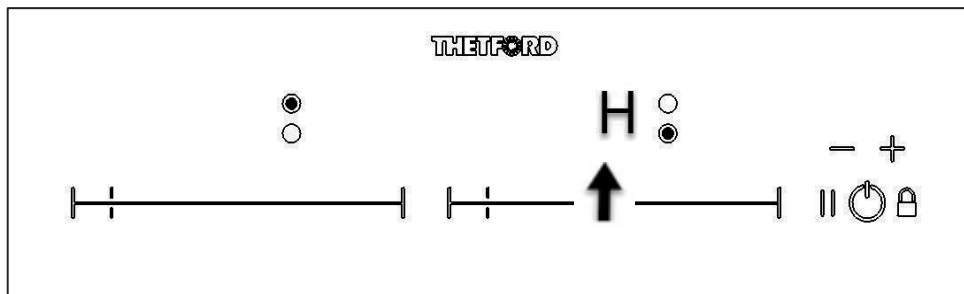
Selecting below the 0 point puts the heat zone into its warming function “U”. To keep cooked food warm.

Missing Cookware Indicator



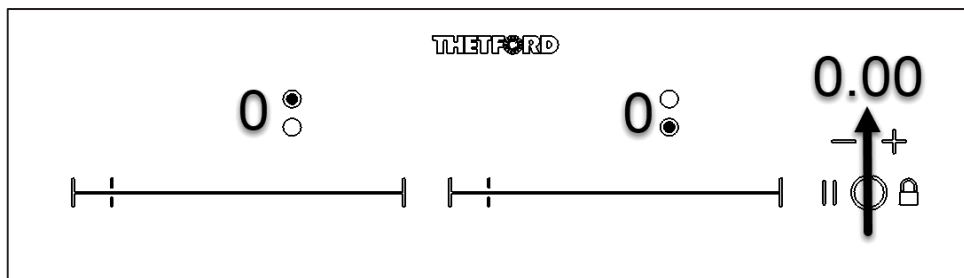
If the pan is removed during heating the zone will stop heating and flash this symbol (Missing cookware).

Residual Heat Indicator (H)

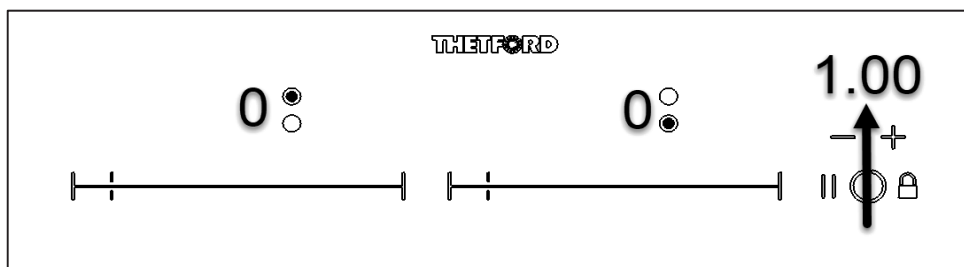


After, use the indicator will show “H” whilst the glass is still hot ($\geq 65^{\circ}\text{C}$).

Setting the timer



With the appliance turned ON, press both the plus and minus keys.



Setting a timer value can be added or subtracted by using the plus or minus keys. If the timer plus key is pressed first, the display starts with:

- 1 minute and can be increased in 1-minute increments to the next full 10 minutes.
- Then up to the next full hour, in 5-minute increments.
- From there on, in 10-minute increments.

At the end of the selected time a beeper will sound until acknowledgment with the power button.

A cooking zone timer can be set for each active cooking zone, by simultaneously pressing the two timer keys.

If press several times denotes the timer for all different cooking zones (2), then the egg timer.

The dot behind the first digit flashes as soon as the timer is activated.

All the timers work as a countdown timer

The operation range of the timers are 1minutes -1 hour 59 minutes.

Beneath 10 minutes the timer displays accurately to the second.

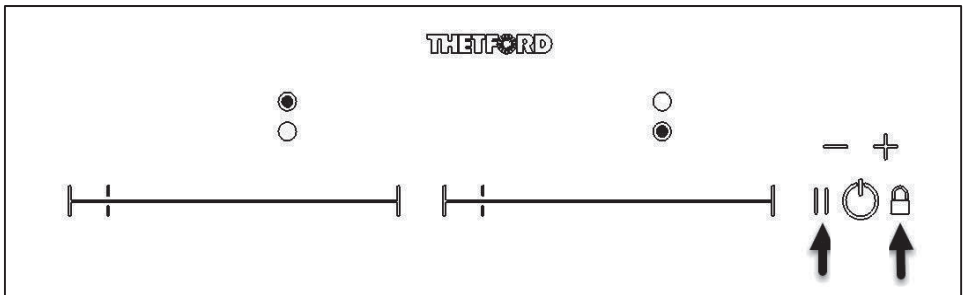
Table 5: Timer range and display

Timer Interval	Timer Display
0-09 seconds	0.00-0.09
10-59 seconds	0.10-0.59
1 minute -9minutes 59 seconds	1.00-9.59
1-59 minutes	0.10-0.59
1 hour - 1 hour 59 minutes	1.00-1.59

Key Lock- Not a Child Lock

Press **⏸** for to lock keys to deactivate press **⏸** again.

Note this is not a child lock



Selecting overall current limit

With the appliance turned off press the timer plus and minus key together for 2 seconds, confirmed with a "beep". Then press both sliders for 2 seconds (position on the slider irrelevant).

Timer Display shows "P0", power management can be changed on the left slider (0-2) and will be shown on the left display.

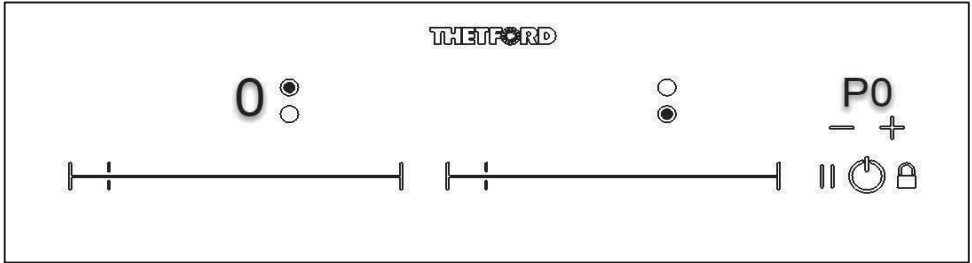




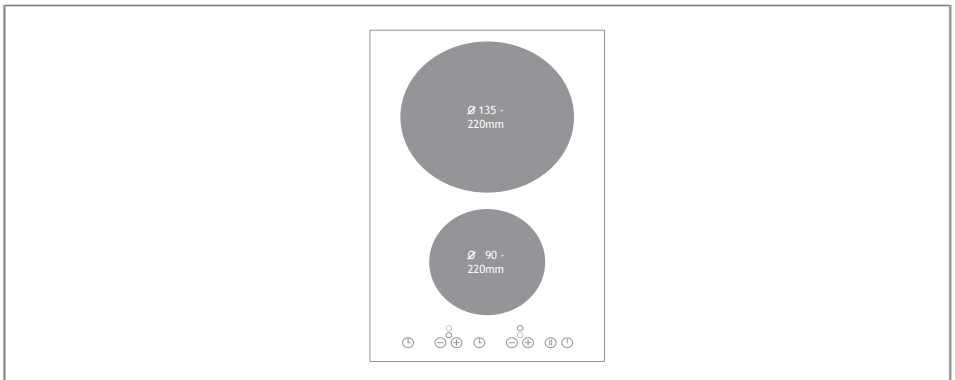
Table 6: Power management

Power management setting	Max Power (kW)	Max Current (A)
0	3.0	13
1	2.3	10
2	1.4	6

To save the power setting pick the desired number (0-2) then to press  key for 2 seconds.

12. 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 heat zones. (shown below)



Turn the pans so that the handles **DO NOT** overhang the front of the appliance.

13. Troubleshooting -Error Codes

Error Code	Meaning	Behaviour	Possible Causes	Remedy
E2/ ER21	Overheating of temperature sensor for cooking zone.	Cooking zone(s) cannot be turned ON	Empty cookware	DO NOT heat up empty cookware
			Wrong cookware	Use appropriate cookware
			Cookware/glass/electronics temperature is too high.	Cool down system.
E3	Incorrect cookware	Corresponding cooking zone(s) are turned OFF	Cookware is losing its magnetic characteristics	Use appropriate cookware
			Internal error	Contact Thetford's Customer Service
			Cookware creates on the module, an improper operating point which may destroy internal components	If the error is automatically cancelled after 8s and the cooking zone can be used again. In case of further upcoming errors the cookware needs to be changed. Or Contact Thetford's Customer Service, if the error appears with no cookware on the cooking zone.
E4 E5 E7 ER20 ER22 ER31 ER36 ER47	Internal Errors	Cooking zone(s) cannot be turned ON	Various	Contact Thetford's Customer Service
E6 ER40	Power supply voltage is out of range (voltage &/or frequency)	Cooking zone(s) cannot be turned ON	Power supply voltage &/or frequency is out of range.	Check Mains voltage/ phase signal
			Internal error	Contact Thetford's Customer Service
E8	Fan failure	Corresponding cooking zone(s) are turned OFF	Fan blocked by dust/fabrics	Clean & remove foreign bodies where possible. However, DO NOT dismantle unit. If it cannot be resolved contact Thetford's Customer Service
			Fan module electronics defective	Contact Thetford's Customer Service

Error Code	Meaning	Behaviour	Possible Causes	Remedy
E9	Temperature sensor error for cooking zone	Corresponding cooking zone(s) are turned OFF	Temperature sensor - malfunctioned	Contact Thetford's Customer Service
		Corresponding cooking zone(s) are turned ON a low energy level to defrost a large amount of frozen goods	Frozen goods are cooling the temperature sensor to below 0° C as the energy level is too low.	Wait until the temperature sensor is heated up, to over 0° C and choose a higher energy level to defrost.
EA	Internal errors	Corresponding cooking zone(s) are turned OFF	Various	Switch OFF hob, remove all cookware and let the hob cool down. Restart If error persists contact Thetford's Customer Service
EH	Temperature sensor stuck for cooking zone	Corresponding cooking zone(s) are turned OFF	Not enough temperature change after switching ON the hob.	Cool down the glass.
 /H	Water / Cooking utensils on the glass surface	-	Water / Cooking utensils on the glass surface	Clean Surface
U400	Overvoltage due to wrong connection	Cooking zone(s) cannot be turned ON	Incorrect power supply	Turn off power supply and connect cooktop properly.



The induction unit should not be dismantled, any issues contact Thetford's Customer Service in www.thetford.com for further guidance.



If no error code is displayed, however the unit is suffering poor performance, perform the following checks:

- Check the installation of the hob unit, especially the ventilation
- The type of cookware used affects performance considerably.

14. Cleaning and Maintenance



Read the instructions in Section 3. Safety, first.

- 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.

15. Storage



Read the instructions in Section 3. Safety, first.

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

16. 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 normal household waste. The correct disposal of your old product will help prevent potential negative consequences to the environment and human health.

17. Service and Questions

Service

Before any service work is started, the appliance should have been left to cool and disconnected from the electrical supply.

After each service, the appliance **MUST** be checked for electrical safety.

All servicing must be carried out by an approved competent person.

Questions

If you have questions about your product, parts, accessories, or authorised services visit www.thetford.com.

If you contact an authorised local Service Centre in your country, provide the details of the model and serial number plus the date of purchase.



Warranty

For our warranty clause, please refer to the conditions mentioned on www.thetford.com.

Declaration of Conformity (DoC)

Thetford hereby declares that this product is in compliance with the essential requirements and other relevant provisions of the applicable Directives and Standards. A copy of the Declaration of Conformity can be found at www.thetford.com

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