



# LION'S WOOD BANQUET FURNITURE

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## Induction Table Instructions



In purchasing a Lion's Wood Induction Table, you have selected the most advanced induction buffet table on the market. Your table has been customized to match your property décor, but the real value is an unparalleled ease of operation. Please review all instructions prior to your first usage as well as the second QR code on the control panel.

### WARNINGS:

- Always follow the recommendations from your vessel manufacturer regarding water levels. Always be certain that your vessel has the proper amount water in the pan before operating, and that all of the water does not evaporate while in use. Use 1" of water as a standard practice if you do not have a factory recommendation.
- We recommend a test run to determine suitable wattage levels for your events.
- Although the heating elements only heat the pan, there will be an area about ½" around the pan that will be warm to the touch due to indirect heat absorption.
- There is a required method in placing the induction vessel on your induction table. If you have an induction warming table, place your chafer on the edge of the table and slowly slide it forward until you feel the magnets pull it into place. **NEVER LOWER OR DROP YOUR VESSEL DOWN TO THE TABLE SURFACE.** Since we use industrial strength magnets, there is a risk of the Lion's Stone surface cracking due to impact from a chafing dish. Remove your chafing dish by sliding your chafer towards the edge of the table and lifting it away. If you have an induction cooking table, place and remove your chafing dishes in the same way. There are no magnets in cooking tables so you won't feel the chafer being pulled. Although you do not have to be exact, your display pieces should be placed in the center of the width of the table, in line with each of the controls.



ALL PRODUCTS PROUDLY DESIGNED AND MANUFACTURED IN BALTIMORE, MD, USA



## How do I start using my new Induction Table?

### Cookware/Presentation Vessel

You will need an induction ready display piece such as a cast iron pot or an induction-ready chafing vessel. You will need to keep enough water in your water pan for a full event. Most water pans have a "Fill-to" line. Keep extra water on-hand as it evaporates over time and may need to be replenished during events.

### Power

The induction heating elements under the tabletop are wired to a power box, which must be plugged into your wall outlet or your Lion's Wood power station to operate. It is important to understand wattage load to prevent disruptions. Please be certain you are plugging the table into a 20 AMP dedicated outlet without other items on the circuit. If you are unsure what your table requires, consult your sales representative.

### Control Panel

Once you've connected to the power source, turn the warming element controls to the "ON" Setting. If your controls are mounted on a hinged panel, you may pivot the panel away and out of sight once you have set your wattage level. The friction-hinge will hold the control panel wherever you position it.



### Induction Cooking Units

Turning on the unit/adjusting the temperature

Plug the induction unit in. The power light on the control pad will flash. Push the Power button. The function window will display P1. Press the up-arrow to increase temperature.

- **P1: 400 watts - 3.636 amps (Can simmer water on this level)**
- **P2: 600 watts - 5.454 amps**
- **P3: 750 watts - 6.818 amps (Can cook omelets on this level)**
- **P4: 950 watts - 8.636 amps (Can sear on this power level)**
- **P5: 1000 watts - 9.090 amps (This is for heavy kitchen cooking; do not use this setting)**
- **P6: 1100 watts - 10 amps (This is for heavy kitchen cooking; do not use this setting)**

Turning off the unit

Press the Power button. The Power light will flash. Three horizontal lines will appear. The fan will continue to run for 20 to 30 seconds, allowing the unit to cool. Do not unplug until the fan shuts down. Do not handle or store until the unit is cool.



## Warming/Holding Induction Units

Turning on the unit/Adjusting the temperature

Plug the induction unit in. The power light on the control pad will flash. Press the Power button. The unit will default to a 200 watt, six hour setting. At 200 watts the amperage draw is only 1.8 amps allowing 6 to 8 units to run off of one 20 amp dedicated circuit. A 20 amp dedicated circuit will afford you 2400 watts of available power consumption before the breaker will trip.

The function window will display 200 watts. Press the up-arrow to increase wattage. The maximum setting is 600 watts, which will boil the water and could quickly overheat your food. The trial and error approach is recommended before a real life event. In most cases, 200-300 watts is the preferred setting.

- **200 watts - 1.818 amps**
- **300 watts - 2.727 amps**
- **400 watts - 3.636 amps**
- **500 watts - 4.545 amps**
- **600 watts - 5.454 amps**

Adjusting the Timing function

Press the Function button so that the Timer light is illuminated. Press and hold the up-arrow and time will increase in increments of one hour, up to nine hours. Repeatedly press and release the arrow to increase in increments of ten minutes. Decrease time by holding the down arrow.

Selecting the "Warm" setting

Press the Function button until "Warm" light is illuminated. The setting will default to 80 watts. This will run until the end of the current time setting.

Turning off the unit

Press Power button. The Power light will flash. Three horizontal lines will appear. The fan will continue to run for 20 to 30 seconds, allowing the unit to cool. Do not unplug until the fan shuts down. Do not handle or store until the unit is cool.



## **Safety Features (Warmers & Cookers)**

1. The unit will not turn on if an induction-ready pan, chafing dish, vessel or pot is not induction compatible...an EO error message will appear
2. If water pan temperature is too high due to insufficient or lack of water in the pan, the unit will drop to warm (80 watts), then power down
3. The unit will shut down automatically at the end of the programmed timer cycle

### **Error Codes**

- E0. No Chafer
- E1. Low voltage
- E2. High voltage
- E3. Heat sensor (middle of coil) unplugged, no contact or defective.
- E4. Sensor under IGBT as above 3
- E5. No water, Overheat.
- E6. Not Used
- E7. Coil unplugged /short to dynatron or 820/470k res problem

### **After an Event**

Once the event has ended, turn off the warmer or cooker controls and let the chafer cool down before removing it from the table. The tabletop will require 10 minutes to achieve room temperature. You can now use your induction table as a fully functional presentation table or standard furnishing until your next event.

**For important do's and don't, consult our usage recommendations from the second QR Code featured on your induction control panel.**

