...eine Idee voraus!

INSTRUCTIONS FOR USE

INDUCTION COOKERS

Base-Line/Wok-Line

BH/BA 1500
BH/BA 1800
BH/BA 2500
BH/BA 3000
BH/BA 3500
SH/BA 3500
SH/BA 5000
SH/WO 3500
SH/WO 5000
SH/WO 8000

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CONTENT

1 General remarks

These instructions for use contain information which is fundamentally important and must be taken into account during assembly, operation and maintenance. They must therefore be read very carefully before installation and operation by the responsible specialist staff and the operator(s). They must always be available for consultation at the place of operation.

1.1 Description of danger signs

	This symbol identifies the safety information which may cause danger (personal injury) for people at non-observance of proper operation.
	This dangerous voltage warning symbol indicates a risk of electric shock and hazards from dangerous voltage.
CAUTION	Indicates a hazard or unsafe practice which could result in minor personal injury or property damage.
	Electromagnetic field

Warning
Risk of fire or electric shock
Do not open

To reduce the risk of fire or electric shock, do not remove or open cover.
No user serviable parts inside.
Refer servicing to qualified personnel.

Information signs mounted directly on the cooker must be observed at all times and kept in a fully legible condition.

1.2 Purpose of induction cookers

The induction cookers Base-Line are specially suitable as cookers in the kitchen or for the preparation of meals on the table. A cooker can be used for cooking, warming up, keeping warm, flambéing, roasting, etc. food. The cooking or finishing process with Base-Line induction appliances must be carried out with recommended types and sizes of pans. Do not use any NO NAME pans.

Please use just perfect pan material!

2 Description of products

2.1 Scope of supply

The unit is delivered completely and in working order.

2.2 Products

We dispose of several basic types with different performances and measurements. Built in a robust method of construction, they are compact and powerful with a revolutionary technology in a complete case of CrNi-steel. Our accessories are coordinated with the „Base-Line“units. Equipped with continuos control, they allow efficient cooking.

- Simple operation with rotary switch with integrated mains switch
- Compact powerful electronics enable flat construction and safe operation
- A maximum of safety thanks to multiple functions of protection and checking
- Short cooking time
- Electronic checking of the energy supply
- Compact measurement – light weight
- Fulfills the latest directions:
  - CE conform
  - VDE EN 50366
  - VDE EN 60335-1/-2-36
  - UL 197
  - CSA C22.2 No. 109

2.3 Base-Line and Wok-Line units at a glance

Before carrying out function checks, the operator must know how to operate the cooker.

Model BH/BA

Model SH/BA

Model SH/WO

Control knob

The number that points to the indicator operation marks the actual position of the control knob.

ON-position:

Any position where not 0 points to the indicatior operation.

OFF-position:

0 points to the indication operation

2.4 Technical Data

Type	Dimensions	Ceran plate
BH/BA	320 x 380 x 105 mm	260 x 260 mm
SH/BA	380 x 440 x 138 mm	320 x 320 mm
SH/WO	380 x 440 x 198 mm	∅ 300 mm

Type	Voltage	Power	Weight
BH/BA 1500	120 V	1,5 kW	9 kg
BH/BA 1800	120 V	1,8 kW	9 kg
BH/BA 2500	208 / 230 / 240	2,5 kW	9 kg
BH/BA 3000	208 / 230 / 240	3,0 kW	9 kg
BH/BA 3500	208 / 230 / 240	3,5 kW	9 kg
SH/BA 3500	208 / 230 / 240	3,5 kW	11 kg
SH/BA 5000	208 / 230/ 400 / 440	5,0 kW	11 kg
SH/WO 3500	208 / 230 / 240	3,5 kW	13 kg
SH/WO 5000	208 / 230 / 400 / 440	5,0 kW	13 kg
SH/WO 8000	400 / 440	8,0 kW	13 kg

Operating conditions

Max. tolerance of the nominal supply voltage	+6/-10 %
Supply frequency	50/60 Hz
Protection class	IP X0
Minimal diameter of the pan	12 cm (5 inches)
Max. ambient temperature	Storage > -20° - +70°C
	Function > + 5° - +40°C
Max. relative humidity of air	Storage > 10 % - 90 %
	Function > 30 % - 90 %

3 Installation

3.1 Scope of supply

The unit is delivered completely and in working order.

3.2 Requirements of installation

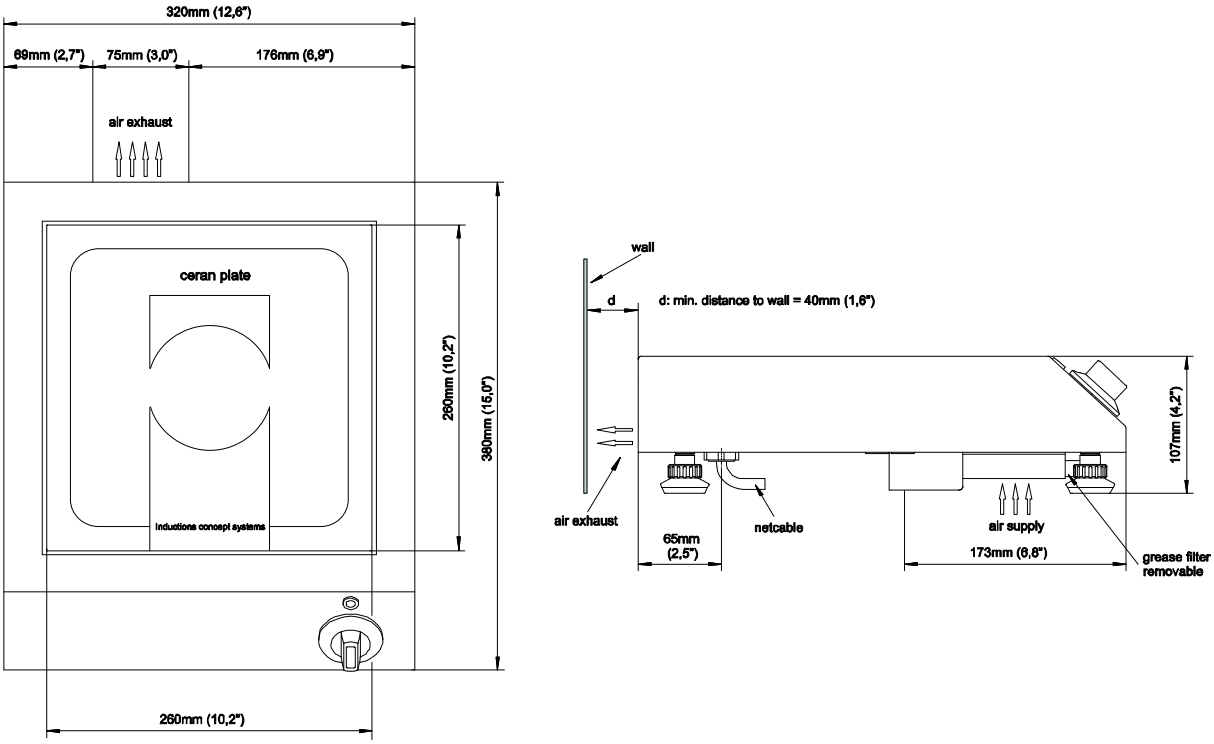
The cooker has to be set up on a even place like a table. The air inlet and air outlet must not be obstructed, the area must be able to withstand a loading of 40 kg. The control knob to operate the cooker must be easily accessible.

3.3 Definition of interfaces

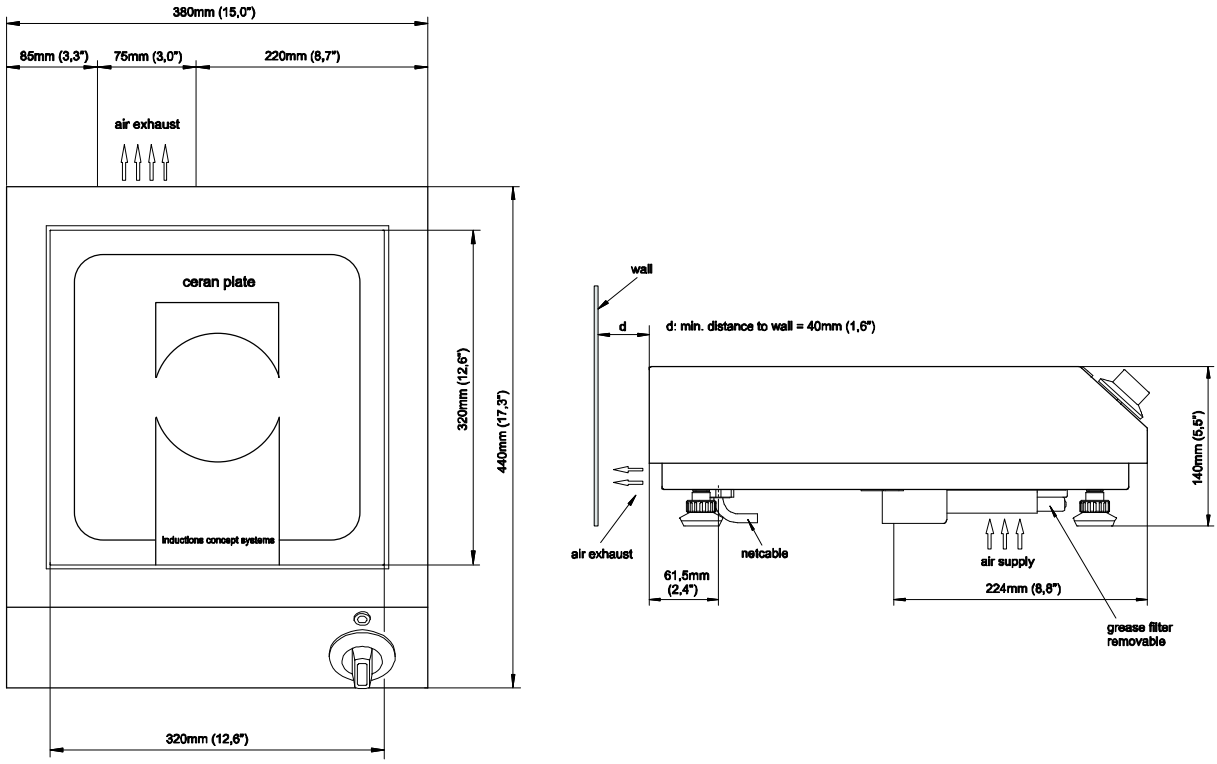
Please observe the following rules:

- Check and ensure that the supply voltage matches the voltage given on the specification plate.
- The electrical connections must satisfy local house installation regulations. The valid, national and local electrical regulations must be observed.
- This induction appliance is equipped with a mains cable which can be connected with the necessary plug to the socket. The connector must be easily accessible to disconnect the unit from the net.
- When faulty-current circuit breakers are used, they must be rated for a breaking current of 30mA or more.
- This induction unit is equipped with an air cooling system. Make sure that the air supply and air exhaust are not blocked (wall, fabric, etc).
- This induction unit is equipped with an additional grease filter. But make sur that the induction unit does not take in hot ambiant air (concerns units standing side by side, or one behind the other, or standing near a frying pan or an oven).
- The induction unit must not be placed near or on a hot surface.
- The air intake temperature must be under 40°C.
- The operating staff has to make sure that installation, support and inspection is done by qualified personnel.

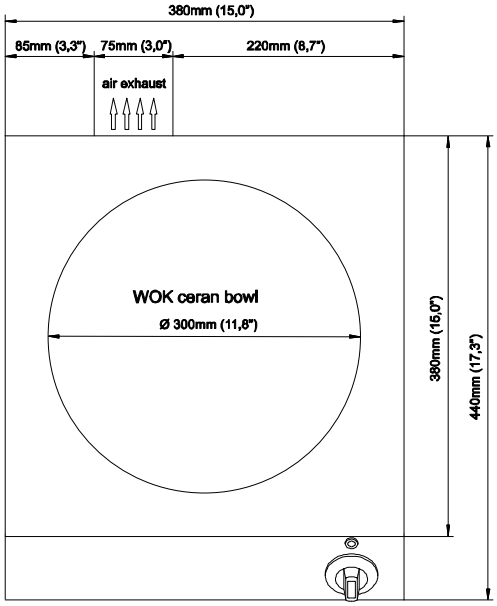
3.4 One cooking point unit BH/BA 1500, BH/BA 1800, BH/BA 2500, BH/BA 3000 and BH/BA 3500

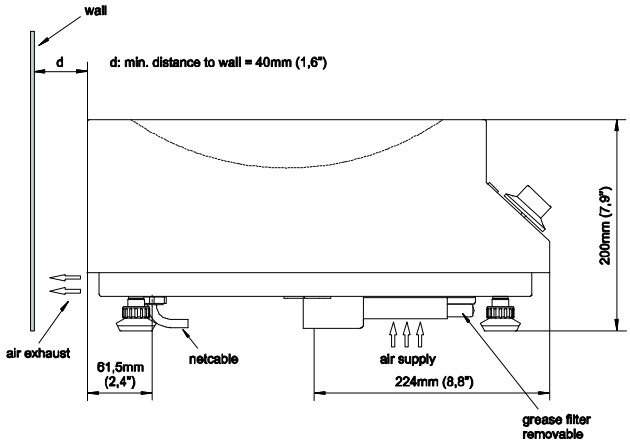


3.5 One cooking point unit SH/BA 3500 and SH/BA 5000



3.6 SH/WO 3500, SH/WO 5000 and SH/WO 8000





3.7 Installation

The cooker must always be set up on a clean and even surface (table, base, etc.) at it's designated site. The cooker stands on non-slip rubber pads and is not permanently installed. It must be set up in a way that it cannot fall down or move in a uneven position. The conditions for the „place of installation" must be guaranteed.

CAUTION	If the voltage is wrong, the cooker can be damaged.

The installation of the electricity must be fitted by approved installation contractors in accordance with specific national and local installation in conformity with all safety regulations. The warning signs and rating plates on the appliances must strictly be followed.

Check and ensure that the supply voltage and the line current matches the specifications given on the rating plate.

Max. tolerance of supply voltage	+6/-10 %
Supply frequency	50/60 Hz

- Turn control knob to off position („0")
- Connect the unit to the power socket
  (The unit is delivered completely with mains cable and plug.)

The installation is now finished and an operating test must be done according to chapter 4.

4 Operation test

Remove all objects from the glass ceramic cooking zone, verify if this area is neither cracked nor broken. Do not use it when the glass ceramic cooking zone is cracked or broken, immediately switch off and disconnect the cooker from the outlet.

CAUTION	The glass ceramic cooking zone is warmed up from the heat of the pan. To avoid injuries (burning) do not touch this area.

Use a pan that is suitable for induction cooking, having a bottom diameter of at least 12 cm.

- Put some water in the pan and place it in the center of the heating area.
- Turn the control knob ON (in a position between 1 and 12 (9)). The indicator will illuminate lights (green) and the water will be heated.
- Take the pan away from the heating area, the indicator light will flash
- Place the pan back on the heating area, the indicator light will illuminate and the heating process ill continue.
- Turn the control knob in the OFF-position, the heating process will stop, indicator light turns off.

The shining indicator light operation means that energy is being transferred to the pan.

If the indicator operation remains off, check the following:

- Is the cooker connected to the outlet?
- Is the control knob in ON positon?
- Do you use a suitable pan (bottom diameter at least 12cm (5“), pan made of suitable material)?
- Is the pan placed in the center of the heating area?

To verify if the pan is suitable, use a permanent magnet and find out if it sticks to the bottom of the pan. If not, your pan is not suitable for induction cooking. Choose a pan which is recommended for induction cooking.

If in spite of all positive controls and tests the cooker doesn’t work, refer to the Fault Finding Section.

5 Operation

5.1 Cooking process

The induction cooker is switched on with the control knob (OFF þ ON) The cooker is immediately ready for operation. The illuminated indicator operation lights means that energy is being transferred to the pan. The power rating is set by turning the control knob. The inductive power depends on the position of the potentiometer:

- þ position 1 > minimum power
- þ position 9 > maximum power (BH/BA)
- þ position 12 > maximum power

Due to the following characteristics, the operator must be more attentive when using the induction cooker than it would be required with other appliances. The heat storage capacity of this system is very low. If the heating level is changed with the control knob, the food is immediately exposed to a different temperature. Do not put empty pans on the glass ceramic cooking zone, first put grease or liquidity into the pan and start cooking process after that. Adjust carefully the heating level to the required cooking mode. Set and adjust the power with the control knob.

The welding of the bottom of steadily overheated pans can get loose and lead to a deformation. A strong and punctiform overheating can damage the detector.

The pan should always remain in the center of the heating area, otherwise, the bottom of the pan is heated unequally and the food inside the pan may burn.

When heating up oil or grease, constantly check the pan to prevent oil and grease from overheating and burning.

If a GN-pan shall be heated up by induction just use cooking position 1 or 2.

5.2 Comfort

The cooker only transmits energy if a pan is placed on the heating area, independently of the position of the control knob. If you take the pan away from the heating area, power transfer stops immediately. If the pan is put back on the heating area, the selected power will be transferred to the pan again.

After switching the cooker to the off position the cooking will stop. The heat is only saved in the pan.

6 Safety instructions

6.1 Risk in the event of non-observance of the safety information

Danger for persons, for the environment and for the cooker can result of non-observance of the safety information. Certain risks may be associated with non-observance of precautions, including:

- Danger to persons through electrical causes
- Danger to persons through overheated pans
- Danger to persons through an overheated cooking platform (ceran plate)

6.2 Safety conscious work

The safety information contained in these instructions for use, the existing national regulation for the prevention of accidents as well as any internal working, operating and safety regulation stipulated by the operator must be observed.

6.3 Safety information for the operator/operating personnel

- The heating area is warmed up from the heat of the pan. To avoid injuries (burning) do not touch the heating area.
- To avoid overheating of pans by means of evaporating the contents, don't heat up pans unattended.
- Switch the control knob off if you take the pan away for a while. This will avoid having the heating process continue automatically when a pan is placed back on the heating area. So, if any person starts to use the cooker, he/she will have to start the heating process by turning the control knob in the ON-position.
- Do not insert any piece of paper, cardboard, cloth, etc. between the pan and the heating area, as this might initiate a fire.
- As metallic objects are heated up very quickly when placed on the operating heating area, do not place any other objects (closed cans, aluminium foil, cutlery, jewelry, watches etc.) on the induction cooker. Persons with a pacemaker should ask their doctor whether they are safe near an induction cooker or not.
- Aluminium foil and plastic vessels are not to be placed on the hot surface.
- The surface must not be used for storage.
- Do not place credit cards, phone cards, cassette tapes, or other objects that are sensitive to magnetism on the Ceran plate.

- The induction cooker has an internal air-cooling system. Do not obstruct the air inlet- and air outlet-slots with objects (cloth). This would cause overheating and therefore the cooker would switch off.
- Avoid liquid entering into the cooker. Do not let water or food overflow the pan. Do not clean the cooker with a jet of water.
- If the heating area (Ceran plate) is cracked or broken, the induction cooker must be switched off and disconnected from the electric connection. Don't touch any parts inside the cooker.
- Do not use pans with an uneven bottom.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

6.4 Improper operating methods

The operating reliability of the cookers can only be guaranteed with proper use. The limit values may be exceeded on no account.

6.5 Unauthorized reconstruction and use of spare parts

Reconstruction of the cooker or changes to the cooker are not allowed. Contact the manufacturer if you intend to make any changes on the cooker. To guarantee the safety, just use genuine spare parts and accessories authorized by the manufacturer. The use of other components voids all warranties.

6.6 Pan detection

Pans having a diameter smaller than 12cm are not detected (only BH/BA and SH/BA). During pan detection, the indicator operation flashes. No power is transferred and the indicator lamp flashes if no pan or an unsuitable pan is detected.

6.7 Control of the heating area

The heating area is controlled with a temperature sensor. Overheated pans (hot oil, empty pans) can be detected. Energy transfer will be stopped. The induction unit must be re-started after it has cooled down.

7 Out of operation

If the cooker is not in use, make sure that the control knob is in the „OFF“position. If you do not use the cooker for a longer period (several days) unplug the unit. Make sure that no liquid can enter into the cooker and do not clean the cooker with a jet of water.

8 Fault finding/Rectification

The cookers may only be opened by authorized service personnel.

CAUTION	Do not open the cooker! Dangerous electric voltage inside!

Stop any actions if the heating area (Ceran plate) is cracked or broken, the induction cooker must be switched off and disconnected from the electric supply. Don't touch any parts inside the cooker.

8.1 Fault finding with Error Code

Number of flashing signals (Code)	Possible cause	Action to take by operator or operating personnel
E03 - . . . - . . .	Overheated heat sink	Let unit cool down Check air filter and air flow
	Air-cooling system obstructed	Verify that air inlet and air outlet are not obstructed with objects Clean air filter
E04 - . . . . -	Overhated cooking zone	Let unit cool down Check air filter and air flow
E06 - . . . . . -	Overheated electronic	Let unit cool down Check air filter and air flow
	Ambient temperature too high (the cooling system is not able to keep the cooker in normal operating conditions)	Verify that no hot air is sucked in by the fan Reduce the ambient temperature, the air inlet temperature must be lower than 40ºC/110ºF
E07 - . . . . . -	Empty cooked pan	Switch the unit off to reset the empty cooking detector
E08 - . . . . . -	Error on sensing element	Contact service agent

Order of error message: The indicator lamp flashes for an interval of 0,6 sec. The number of the following short flashes has to be counted and informs about the kind of error corresponding to the above mentioned code system.

The code will repeat until the error is cancelled.

8.2 Fault finding without Error Code

Fault	Possible Cause	Action to take by operator or operating personnel
No heating **Indicator operation is OFF (dark)**	No mains supply	Check the electrical supply (cable plugged onto the wall socket) check preliminary fuses
	Control knob is in OFF-position	Turn control knob ON
	Cooker is defective	Ask your supplier for repair service Unplug the cooker from the mains supply
No heating **Indicator operation is flashing** **(If an error code is flashing see section „Malfunction with error code)**	Pan is too small (bottom diameter less than 12 cm, only BH/IN and SH/IN)	Use a suitable pan
	Pan is not placed in the center of the heating area (the cooker cannot detect the pan)	Move the pan to the center of the heating area
	Unsuitable pan	Choose a pan recommended for induction cooking [1)]
	Cooker defective	Ask your supplier for repair service, unplug the cooker from the mains supply
Poor heating **Indicator operation is ON (shining)**	Used pan is not appropriate	Use a pan recommended for induction cooking and compare the result with „your“ pan
	Air-cooling system obstructed	Verify that air inlet and air outlet are not obstructed with objects
	Ambient temperature is too high (the cooling system is not able to keep the cooker in normal operating conditions[2)]	Verify that no hot air is sucked in by the fan. Reduce the ambient temperature. The air inlet temperature must be lower than 40ºC/110ºF.
	One phase is missing (only units with three phase supply)	Check preliminary fuses
	Cooker defective	Ask your supplier for repair service, unplug the cooker from the electrical supply
No reaction to control knob positions	Control knob defective	Ask your supplier for repair serviced, unplug the cooker from the mains supply

Fault	Possible Cause	Action to take by operator or operating personnel
Heating cycle switches off and on **Within minutes, fan is active**	Air inlet or outlet obstructed or fan dirty	Remove objects from air inlet and air outlet slots, clean the slots Clean fan
Heating cycle switches off and on **Within minutes, fan is never active**	Fan defective Fan control defective	Ask your supplier for repair service
After a long permanent operating time, the heating switches off and on within minutes	Coil overheated, cooking area too hot Empty pan Pan with overheated oil	Switch cooker off, remove pan and wait until the cooking area has cooled off
Small metallic objects (e.g.spoon) are heated up on the cooking area	Pan detection circuit is defective	Ask your supplier for repair service

[1)] To verify, if the pan is suitable, use a permanent magnet and find out if it sticks on the bottom of the pan. If not, your pan is not suitable for induction cooking. Choose a pan which is recommended for induction cooking. Choose pan material suitable for induction appliances.

[2)] The cooling-system (fan) starts to operate when the ambient temperature in the control area exceeds 55ºC/130ºF. At heat temperatures higher than 70ºC/160ºF the controller automatically reduces the power to keep the unit in normal operating conditions. The cooker runs in a non continuous mode. This mode can be heard.

9 Cleaning

List with common types of soiling and recommendations how to treat them:

Type of soiling	Treatment
Slight soiling, no burned residues	Wipe with a moist cloth (scotch), without cleaning agent
Sticky soiling	Remove with a scraper. Then wipe the heating area with a moist cloth
Lime deposits, caused by water which has boiled over	These spots can be removed with vinegar or a special cleaning agent
Sugar, sugar containing food, plastic, aluminum foil	Immediately scrape off the sugar, plastic or aluminum foil residues thoroughly from the hot cooking area, e.g. with a razor blade. After removal of the residues, clean it with a cleaning agent. If the heating area soiled with residues of sugar, plastic or aluminum foil cools down without prior cleaning, the ceramic surface might become deformed by pinhead-sized pits.

The cleaning of the Ceran glass is identical to other similar surfaces like glass. Do not use corrosive or abrasive cleaning agents, such as grill- and oven-sprays, stain- and rust-removers, scouring powder and rough sponges.

Before being cleaned, the Ceran glass must be cooled down.

Other maintenance and servicing work other than cleaning as described here, must be done by authorized service personnel.

Make sure that no liquid can enter in the induction unit.

10 Support

A good maintenance of the induction cooker requires a regular cleaning, care and servicing. The operator has to ensure, that all components relevant for safety are in perfect working order at all times.

The cooker should be examined at least once a year by an authorized technician.

CAUTION	Do not open the induction unit, dangerous electric voltage inside.

The cookers may only be opened by authorized personnel.

11 Waste disposal concept

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative concequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

When the life cycle of the cooker ends, make sure that you dispose it correctly.

Avoid abuse:

The cooker may not be used by any person not having the appropriate qualifications. Avoid that the cooker, provided for disposal, can be brought back into operation.

The cooker is built up with common electrical, electromechanical and electronic parts. No batteries are used.

The operator is responsible for a proper and safe disposal of the cooker.