

Instructions for Use

Induction table top

Base-Line SH/DU/BA 3500, SH/DU/BA 5000
Art. No. Z 0105, Z 0106



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PREFACE

Congratulations!

In purchasing this new SCHOLL appliance you have chosen a product which meets highest technical standards while providing outstanding convenience in practical use.

This appliance has been designed with minimal energy consumption in mind. Used responsibly, it will serve you well in an ecologically sound manner.

Please read the information in this manual carefully before starting up this appliance. On the following pages you will find important notes regarding its operation, care and maintenance so that you will be able to enjoy its use for a long time.

If a malfunction should nevertheless occur, please consult the "Troubleshooting" section first. In many cases you should be able to remedy minor problems yourself, thus saving unnecessary service costs.

Please retain this manual carefully and pass it on to any subsequent user for his or her information and safety.

A quality product, properly treated, will give you many years of satisfactory service.

We trust you will enjoy using this product!

Yours sincerely

Gustav Scholl Apparatebau GmbH & Co. KG



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.

General information about products, installation, initial operation, operating test, Frying process, safety instructions, out of operation, fault finding, cleaning, support and waste disposal concept are described on the following pages.

The unit has the opportunity to be connected to a potential equalization which is marked as follows:



1.1 DESCRIPTION OF SYMBOLS



General hazard symbol:

Non-observance of the safety regulations signifies a hazard (injuries).



Electrical voltage:

This symbol warns of electric voltage.

ATTENTION

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.

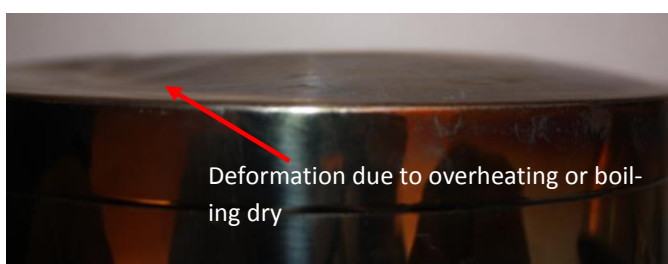
Hazard symbols attached directly to the unit must always be taken into account and the visibility must always be assured.

1.2 PURPOSE OF THE INDUCTION UNIT SH/DU/BA 3500 AND SH/DU/BA 5000

The RTCsmp induction cookers are especially 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. of food. The cooking or finishing process with RTCsmp induction units must be carried out with recommended types and sizes of pans. **Do not use any NO NAME pans.**

Pan material with uneven, arching or partly falling off bottoms **must** be replaced. **Running the unit with pans like this can damage the unit.** If an uneven/arched pan is used, the temperature cannot be detected correctly. This can lead to damages of the sensor unit and induction generator or injuries of the personnel.

Samples of damaged pans:



Falling off of pan
bottoms due to
over-heating or boiling dry

ATTENTION: Pans and Pots must not cover more than one cooking area at a time.
Electric components of the unit can be damaged due to that.



One big pan covering two cookzones



Multiple pans on one round coil

The following settings are correct:



One pan for each round coil



One pan for each round coil



2 DESCRIPTION OF PRODUCTS

2.1 PRODUCTS

We dispose of two basic types with different performances. Built in a robust method of construction, they are compact and powerful with a revolutionary RTCsmp-Technology (Realtime Temperature Control System). The complete case is made of CrNi-steel. The continuously variable power switch, allows efficient cooking in premium class. Thanks to the RTCsmp-Technology a maximum of worksafety is achieved:

- A compact design of the electronic components enable flat and slim installation.
- Short cooking time
- Electronical check of the energy supply
- A maximum of safety thanks to multiple functions of protection and checking
- State-of-the-art SMD-technic, regulated via microprocessor
- Integrated Error code System enables efficient failure diagnosis

Easy operation via rotary switch with power level 1-12 to choose of.

EMC Radio- and mains failure following to EU-norms.

Fulfills the latest directions:

EN 60335-1/-2-36, EN 62233

EN 55011; EN 61000

CE-conform

ANSI/UL 197; CSA C 22.2 No.109

FCC Part 18 ; ICES-001

NSF/ANSI 4

2.2 TECHNICAL DATA

Type	Dimensions	Ceran plate
SH/DU/BA	380 x 700 x 163 mm	320 x 580 mm

Type	Voltage	Power	Weight
SH/DU/BA 3500	208 / 220 / 400 / 440	2 x 3,5 kW	24 kg
SH/DU/BA 5000	208 / 220 / 400 / 440	2 x 5,0 kW	26 kg

Operating conditions

Max. tolerance of the nominal supply voltage	+6 %/-10 %
Network impedance (Zmax.)	0,25 Ω
Supply frequency	50/60 Hz
Protection class	IP X3
Min. pan diameter	12 cm



3 INSTALLATION

3.1 SCOPE OF DELIVERY

The unit is delivered ready to use.

3.2 REQUIREMENTS OF INSTALLATION

The induction unit has to be set up on an even place like a table. Air inlet and air outlet must not be blocked (behind min. 4cm and sideways min. 2cm distance). The unit must never touch the rear- or the sidewall. The area must be able to withstand a loading of 80 kg. The rotary switch to operate the unit must be easily accessible.

Installation environment

Max. environmental temperature	stock	> -20°C - +70°C
	in function	> +5°C - +40°C
Max. relative air moisture	stock	> 10% - 90%
	in function	> 30% - 90%

3.3 INSTRUCTIONS FOR INSTALLATION

Please observe the following rules:

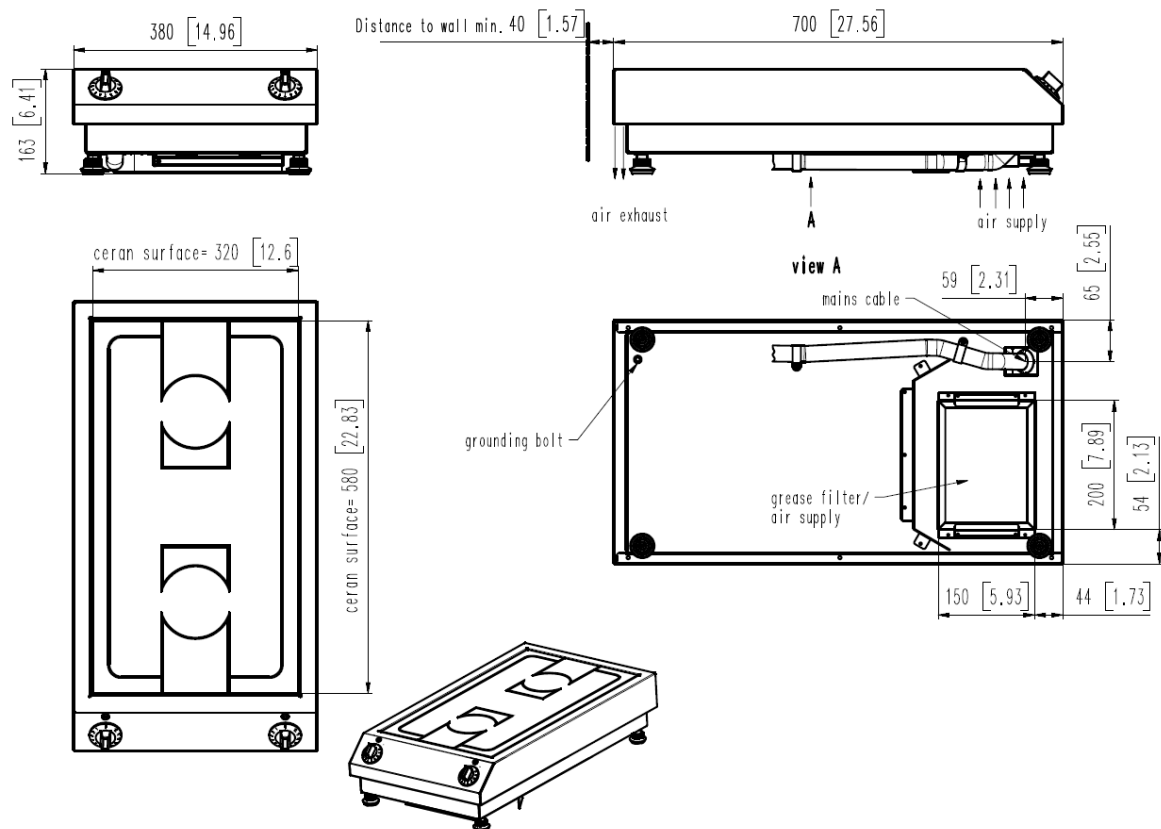
- Check and ensure that the supply voltage matches the voltage given on the specification plate.
- The electrical connections must satisfy local house installation regulations. The valid, national and local electrical regulations must be observed.
- This induction unit is equipped with a mains cable 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 residual current circuit breakers are used, it has to be taken into account, that by switching on an induction generator to a three phase power supply system, leakage current can be caused for a short period due to the asymmetry. This leakage current can activate the residual current circuit breakers. While the choosing residual current circuit breakers, please note that the generator generates direct as well as alternating current in high frequency areas of approx. 20 kHz. Our recommendation is to choose a residual current circuit breaker suitable for these requirements. If the residual current circuit breakers are used as protection for People, the breakers must be in compliance to the specific National and local regulations for personal security.
- This induction unit is equipped with an internal air cooling system. Make sure that the air supply and air exhaust are not blocked (wall, fabric etc.).
- Should this induction unit be installed in a niche, a minimum distance of 40mm to the surrounding walls must be provided.
- This induction unit is equipped with an additional grease filter. Make sure that the induction unit does not take in hot ambient 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.

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- The operating staff has to make sure that installation, support and inspection is done by qualified personnel.
- The induction unit must not be set-up in proximity of combustible material. Keep a clearance distance of at least 40mm from the wall. Explicit objects must be dressed up in non-combustible and isolating material. Follow strictly the national fire protection standards.

ATTENTION Wrong voltage can damage the unit!

3.4 SH/DU/BA 3500 AND SH/DU/BA 5000



Electrical installation has to be carried out by professional personnel.



4 COMMISSIONING

4.1 ASSEMBLY

ATTENTION

If the voltage is wrong, the induction unit can be damaged. Follow strictly the indication on the rating plate!

The induction unit is equipped with a mains cable following the national standards and has to be connected to a wall socket.

The installation for the electricity must be fitted by approved installation contractors in accordance with specific national and local regulations. The installation contractors are responsible for the correct layout and installation in conformity with all safety regulations. The warning signs and specification plates put up to the units must be strictly followed.

Check and ensure that the mains voltage matches the voltage given on the rating plate.

The induction unit must always be set up on a clean and even surface (table, base, etc.) at its designated site. The induction unit stands on non-slip rubber pads. The feet are height-adjustable, lockable and can be placed into the rondells. These rondells must be stuck onto a clean and even surface. The induction unit must be set up in a way that it cannot fall down or move in an uneven position. The conditions for the „Requirements of installation" must be guaranteed.

Turn the power switch to the OFF-Position before you connect the unit with the electrical supply.

Before carrying out the function test, the operator has to know how to operate the unit.

Remove all objects from the ceran surface. Make sure that the Ceran surface is not broken or damaged in any way. Should the surface be broken or damaged, please stop commissioning and unplug the unit from the electrical supply.

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Control Knob

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



Position ON:

Any position except 0. The LED is on.



Position OFF:

0 is pointing towards the LED. The LED is OFF



5 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 will 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 position?
- 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, carry out the following cooking test. Add one liter of cold water into the pan and boil it. The time needed to boil one liter is approximately:

- Unit with 3,5kW = ca. 140 Seconds
- Unit with 5,0kW = ca. 85 Seconds

Should the cooking time exceed the above mentioned time, then the pan material is not perfectly suitable for induction and produces a loss of energy. Please contact your supplier for suitable pan material. If in spite of all positive controls and tests the cooker doesn't work, refer to the Fault Finding Section.



6 OPERATION

6.1 COOKING PROCESS

The induction cooker is switched on with the control knob (OFF 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:

- ⇒ Position 1 > minimum power
- ⇒ 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. The hot pan must not cover neither the silicone joint nor the housing (heat may dry out the silicone joint and it may break), this can lead to a failure of the device. 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.

6.2 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.



7 SAFETY INSTRUCTIONS

7.1 RISK AT 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:

In detail, the non-observance can lead to the following risks (examples):

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

7.2 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 special working, operating and safety regulation stipulated by the operator must be observed.

7.3 SAFETY INFORMATION FOR THE OPERATOR/OPERATING PERSONNEL

- The heating area is warmed up from the heat of the pan. In order to avoid injuries, do not touch them.
- 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.
- Protection against steam admission because high steam content in the surroundings (concerns units standing next to pasta cookers, steamers or a water bath).

- 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.

7.4 IMPROPER OPERATING METHODS

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

7.5 UNAUTHORIZED RECONSTRUCTION AND USE OF SPARE PARTS

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

7.6 PAN DETECTION

Pans having a diameter smaller than 12cm are not detected. 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.

7.7 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.

8 OUT OF OPERATION

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



9 FAULT FINDING/RECTIFICATION

The induction unit may only be opened by authorized service personnel.

ATTENTION

Do not open the induction unit!

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. Do not touch any parts inside the cooker.

9.1 FAULT FINDING WITH ERROR CODE

Number of flash pulses of the operating lamp/Code	Error-Code on the IR-Interface	Significance	
--		No fault, normal operation	
01	E01	No coil current, hardware overcurrent	3)
02	E02	High coil current, software overcurrent	3)
03	E03	Overtemperature, heat sink	1)
04	E04	Cook zone temperature, overheating	1)
05	E05	Rotary power switch, cable broken/defective potentiometer	1)
06	E06	Increased internal temperature "Generator"	1)
10	E10	Communication BUS	1)
	E12	Temperature warning, heat sink	2)
	E20	Temperature warning, appliance interior	2)
08	E21	Heat sink temperature-sensor fault	1)
08	E24	Board sensor fault	1)
07	E29	Coil connection defective or cooking empty/sensor fault	1)
06	E30	Increased temperature "Central unit"	1)
04	E41	Cook zone (coil) Sensor 1	1)
04	E42	Cook zone (coil) Sensor 2	1)
04	E43	Cook zone (coil) Sensor 3	1)
04	E44	Cook zone (coil) Sensor 4	1)
04	E45	Cook zone (coil) Sensor 5	1)
04	E46	Cook zone (coil) Sensor 6	1)

¹⁾ The induction unit stops working immediately

²⁾ The induction unit is still working with reduced power cycles

³⁾ Unsuitable pan material



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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.

9.2 FAULT FINDING WITHOUT ERROR CODE

Fault	Possible cause	Action
Not heating up Operating indication lamp is OFF (dark)	No power supply	Check to see if the appliance is connected to the mains power supply (mains cable connected)
		Check fuses
	Rotary power switch in position OFF	Set rotary power switch to position On
	Pan too small (diameter less than 12 cm)	Use a suitable pan
	Pan is not placed in the centre of the heating area (pan is not detected)	Place the pan in the centre of the heating area
	Unsuitable pan	Select a pan recommended for induction
Insufficient heat output Operating indication lamp is ON (illuminates)	Induction appliance defective	Disconnect the induction appliance from the mains supply and contact the service partner
	Pan used is not ideal	Select a pan recommended for induction
		Compare the results with "your" pan
	Air-cooling system is impaired	Make sure that the air supply and exhaust are not impaired
	Excessive ambient temperature (the cooling system cannot maintain the hob at the normal operating temperature)	Make sure that no hot air is being induced
		Reduce the ambient temperature, the supply air temperature must not exceed 40°C/110°F
No response when rotating the rotary power switch	One phase missing	Check the fuses
	Induction appliance defective	Contact service partner
	Rotary power switch defective	Disconnect the induction appliance from the mains supply and contact the service partner

Fault	Possible cause	Action
The heat output switches on and off within minutes Fan operates	Air-cooling system is impaired	Make sure that the air supply and exhaust are not impaired
The heat output switches on and off within minutes Fan does not operate	Fan defective	Contact service partner
	Fan monitoring defective	
The heat output switches on and off within minutes (after a longer, continuous operating period)	Coil overheated, heating area too hot	Switch off appliance, remove pan and wait until the heating area has cooled down
	Empty pan	
	Overheated oil in the pan	
Small metallic objects (e.g. spoon) are heated on the heating area	Pan detection incorrectly set	Contact service partner

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 units.

The cooling-system (fan) starts to operate when the ambient temperature in the control area exceeds 55°C/130°F. At heat temperatures higher than 70°C/160°F 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.



10 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
Fatty spots (sauces, soups, ...)	• Polychrom • Sigolin chrom, Inox cream • Vif Super cleaner • Supernettoyant, Sida, Wiener Klak • Pudol System
Lime deposits, caused by water which has boiled over	• Polychrom • Sigonlin chrome, Inopx cream • Vif Supercleaner • Supernettoyant
Strong glimmering metallic colour changes	• Polychrom • Sigolin chrom
Mechanic cleaning	• Razor blade • Non-scratching sponge
Grease filter	Clean this filter once a week by putting it in the dishwasher
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.

11 MAINTENANCE

A good maintenance of the induction unit requires 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 induction unit has to be examined at least once a year by an authorized technician.

ATTENTION	Do not open the induction unit! Dangerous electric voltage inside!
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The induction unit may only be opened by authorized personnel.

12 WASTE DISPOSAL CONCEPT



A product labeled with  (on the product or on the wrapping) must not be disposed as household waste but has to be handed over to a collection point for electric and electronic waste. A professional waste disposal helps to avoid a negative impact on environment and human health which could occur at inadequate disposal. For more detailed information regarding recycling of the product, contact your local office, a waste disposal service or the salesperson.

When the life cycle of the induction unit ends, make sure that it will be safely disposed.

12.1 PREVENTION OF ABUSE

The RTCSmp induction unit must not be used by any unqualified person. Avoid that the unit, provided for disposal, will be brought back into operation.

The unit 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 induction unit.



13 WARRANTY AND SERVICE

13.1 WARRANTY CONDITIONS

The manufacturer accepts no liability or warranty in the following cases:

- failure to observe notes and instructions given in the Instructions for Use;
- use of the product in a manner not conforming to its intended use;
- alteration or modification of the appliance or its functionalities;
- use of non-original spare parts.

Except as otherwise stipulated by special warranty conditions, a 12-month warranty is granted on all product vis-a-vis merchants (details are covered by para. 11 of our General Terms and Conditions of Sale).

The warranty granted on appliances is a material warranty valid for a 1-year period, i.e., if a defect should occur we will send you the relevant part. The defective part must be returned to our address within two weeks. No claim based on alleged unsoundness of goods or for consequential loss or damage involving factors unrelated to the appliance will be accepted. Further warranty information is contained in our General Terms and Conditions of Sale or can be made available upon request.

Appliances not produced by ourselves are subject to the warranty terms and conditions or the relevant manufacturer. These, too, will normally be limited to a material warranty. We do not grant any direct warranty on such items.



13.2 SERVICE



IMPORTANT

To enable our customer service to prepare repairs carefully and to provide the appropriate spare parts, please provide the following information when reporting a customer service requirement:

1. Your precise address (where applicable, final customer's address, person to contact)
2. Your contact details such as phone, fax and e-mail (including, where applicable, those of the final customer)
3. Times when a customer service visit will be convenient
4. Exact appliance specifications (consult the nameplate and/or purchase receipt)
5. Purchase date
6. Accurate description of the problem or of your service request (including, where applicable, a photo of the defect or installation situation)

Please also keep the purchase receipt on hand. This will help us avoid unnecessary time and costs while enabling us to work more efficiently for you.

13.3 SERVICE ADDRESS

You can reach us at the following times:

Monday - Thursday from 7:00 a.m. till 4:00 p.m.

Fridays from 7:00 a.m. till 12:15 p.m.

Outside these office hours please communicate your requests per e-mail or telefax.

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