

Modul Line **X2**

INDUCS[®]

Modular system for induction cooking

User and installation manual

CAUTION: Read the instruction before using the machine.

⚠ WARNING: If the surface is cracked, immediately disconnect the appliance from supply.
Notice: This unit is approved for professional use only.

EN

Generator type: Modul Line X2, 2x5kW

Modular system variants

Modul Line 360 R 1 x 5 kW

Modul Line 500 R 1 x 5 kW

Modul Line Wok 1 x 5 kW

Modul Line 360 R 2 x 3.5 / 5 kW

Modul Line 360 R 4 x 3.5 / 5 kW

Modul Line 360 F 1 x 5 / 7 kW

Modul Line 360 F 2 x 5 / 7 kW

Modul Line 650 R 2 x 3.5 / 5 kW

Modul Line 650 R 4 x 3.5 / 5 kW

Modul Line 650 F 2 x 5 / 7 kW

Modul Line 650 F 4 x 5 / 7 kW

Modul Line 650 Q 2 x 5 kW

Modul Line 650 Q 4 x 5 kW

Modul Line 720 R 2 x 3.5 / 5 kW

Modul Line 720 R 4 x 3.5 / 5 kW

Modul Line 720 F 2 x 5 / 7 kW

Modul Line 720 F 4 x 5 / 7 kW

Modul Line 720 Q 2 x 5 kW

Modul Line 720 Q 4 x 5 kW

Modul Line 400 ALC 1 x 5 kW

Modul Line 400 ALC 2 x 5 kW

Modul Line Griddle 2 x 3.5 / 5 kW

Modul Line Kombi 2 x 5 kW - 65

Modul Line Kombi 2 x 5 kW - 100

This manual can also be found online.



www.inducs.com

User and installation manual

READ THIS MANUAL

Warning

Read this manual thoroughly before installing, operating, or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

This manual must always be available for reference at the place of operation.

This manual is intended for kitchen consultants, cabinet designers, fabricators, installers, owners and operators of our appliances.

Owners, consultants, fabricators and designers:

In order for the appliance to function safely and normally, you must read and understand all specific and critical requirements (such as location, ventilation, clearance) when designing the location and/or the electrical cabinet for the appliance.

Installers, operators and staff:

For your safety and safety of the others, you must follow all safety instructions during installation, operation and maintenance of the equipment.

Should you require technical assistance, call your authorized service agent or distributor.

Always have the model and serial number available when you call.

Your Authorized Service Company and Contact Information

Your Equipment Supplier and Contact Information

Model Number

Serial Number

Date of Installation

ABOUT THIS MANUAL

Throughout this manual, the induction appliance model indicated on the cover page is referred to as **appliance, induction appliance or equipment.**

A period (.) or a comma (,) are used in this manual as decimal separators.

Original measurements are in metrics. Measurements in imperial are provided for reference.

Not ALL models, options and accessories are available in all geographical regions. Please consult your equipment supplier for the availability of the specific products in your region.

INSPECT THE SHIPMENT

Thoroughly inspect the equipment upon delivery. Immediately report to the delivery carrier, any damage that occurred during transportation and request for a written inspection report from a claim adjustor.

Keep all packaging.

KEEP THE DELIVERY NOTE

The delivery note attached to the shipment contains detailed information on all components. Keep the delivery note for reference.

Safety Notices

DEFINITIONS

DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury.
This applies to the most extreme situations.

Warning

Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

Caution

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.







Notice

Indicates information considered important and is used to address practices not related to physical injury.
For example, messages relating to property damage.

NOTE: Indicates useful, extra information about the action you are performing.

Reference: ANSI Z535.6-2011

SAFETY SYMBOLS AND WARNINGS ON THE APPLIANCE

	This symbol alerts you to a hazardous situation that WILL or COULD cause serious bodily harm or death. Be alert and implement relevant safety precautions.
	DANGER - HIGH VOLTAGE This dangerous voltage warning symbol indicates a risk of electric shock and hazards from dangerous voltage.
	Electromagnetic Field This symbol warns against non-ionizing electromagnetic radiation.
	Equipotential bonding This symbol marks the terminal which must be connected with the equipotential bonding system.
 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. Refer servicing to qualified personnel.	

DANGER

Disconnect from supply circuit before opening.

CAUTION ATTENTION

DISCONNECT FROM SUPPLY CIRCUIT BEFORE OPENING
 COUPER L'ALIMENTATION ELECTRIQUE AVANT D'OUVRIR
 DESCONECTAR DEL CIRCUITO DE SUMINISTRO ANTES DE ABRIR
 Αποσυνδέστε από τον καλωδιακό εξοπλισμό πριν ανοίξετε
 إ فصل الجهاز عن الدائرة الكهربائية قبل الفتح.

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DISCLAIMERS

DANGER

Disregarding any safety instructions may cause harm to people, the surroundings, and the equipment. The manufacturer and/or authorized representative are not responsible for any damages or personal injury caused by failure to observe any safety instructions.

Risks involved when disregarding safety instructions include, but not limiting to:

- Death or injury caused by electric shock.
- Burn injury due to contact with a hot cooking surface, cookware or oil and grease.
- Damage to the equipment caused by using unsuitable cookware.

DANGER

Do not install or operate equipment and/or accessories that have been misused, abused, neglected, damaged, or altered from that of original manufactured specifications.

DANGER

Contact the manufacturer if you intend to make any changes on the equipment. For safety reasons, always use genuine parts and accessories approved by the manufacturer or authorized representative. Refer to the warranty documents for your equipment.

DANGER

Owners and operators are cautioned that maintenance and repairs must be performed by an authorized service agent using only genuine replacement parts. The manufacturer will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes and/ or installation instructions provided with the product or any product that has its serial number defaced, obliterated or removed, and/or which has been modified or repaired using unauthorized parts or by unauthorized service agents.

DANGER

Improper installation, adjustment, alteration, service, or maintenance of this appliance or installation of a damaged appliance can result in DEATH, INJURY, EQUIPMENT DAMAGE, and void the warranty.

DANGER

All power connections and fixtures must be maintained in accordance with local and national codes.

Warning

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil-soaked cloths or combustible cleaning solutions for cleaning.

Warning

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

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Warning

This product contains chemical known to the State of California to cause cancer and/ or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glass-wool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glass-wool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/ national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water, and steam.

Notice

This appliance is not approved or authorized for home or residential use but is intended for commercial applications only. The manufacturer and/or authorized representative will not provide service, warranty, maintenance, or support of any kind other than in commercial applications.

Notice

Routine adjustments and maintenance procedures outlined in this manual are not covered by the warranty.

NOTE: Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website for manual updates, translations, or contact information for service agents in your area.

CORRECT DISPOSAL OF THIS PRODUCT

This marking shown on the product indicates that the product should not be disposed as household waste or regular commercial 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 correctly, you will help prevent potential harm to the environment or human health, which could otherwise be caused by inappropriate waste handling of this product.

For more detailed information regarding recycling of the product, please contact your local city office or your waste disposal service.

NOTE: The device is built with common electrical, electromechanical, and electronic parts.

This device contains a button cell battery.

NOTE: The owner and operator are responsible for the proper and safe disposal of the appliance.

Important

Additional Safety Notices are stated in the relevant sections throughout the manual.

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Section 1: General Information

Description of Product



Built with a robust construction, our induction appliances are compact and powerful with the revolutionary RTCSmp® Technology (**Realtime Temperature Control System**). The RTCSmp® Technology monitors continuously in real time, the energy supply, temperature of the cooking zone and the state of the components

such as the induction coil. This monitoring system ensures the most efficient energy transfer, as well as maximizes safety:

- Safety functions such as Pan Detection and Boil Dry Protection are therefore guaranteed.
- The appliance starts heating only when a pan is placed in the cooking zone.
- When a malfunction occurs, the integrated fault diagnostic system reports the malfunction instantly.

Sychrotec offers our customers:

- Absolute flexibility in your range planning
- All hobs are synchronised with each other, there is no interference whatsoever.
- Many different operating concepts can be selected.

InnovativeElectronics offers our customers:

- Due to the latest electronic components, it is possible to greatly reduce the waste heat, which leads to an increased service life of the electronics.
- Unprecedented efficiency is achieved through state-of-the-art components.
- Most powerful generator in this size

Connectivity* offers our customers:

- Control over kitchen processes
- Warning against misuse
- Remote maintenance
- Remote diagnosis
- Predictive Maintenance
- IoT ready via RS-485

* Available as an option

Application

The Modul Line induction units are designed for installation in a closed stove or counter. Many day-to-day applications are possible with this appliance, such as cooking, warming up, keeping warm, and roasting of food:

- Thanks to RTCSmp temperature control happens instantly.
- With inductive energy transmission, your cookware can be heated very quickly.
- High power is available and recommended for braising application and quick sauté.
- High power also means you can heat up a bigger pot quickly.

NOTE: To guarantee the reliability and performance of the appliance, you must use the recommended types and sizes of pans with the appliance. See section 3 Operation.

Compliances



The device complies with the latest Norms:

European Standards

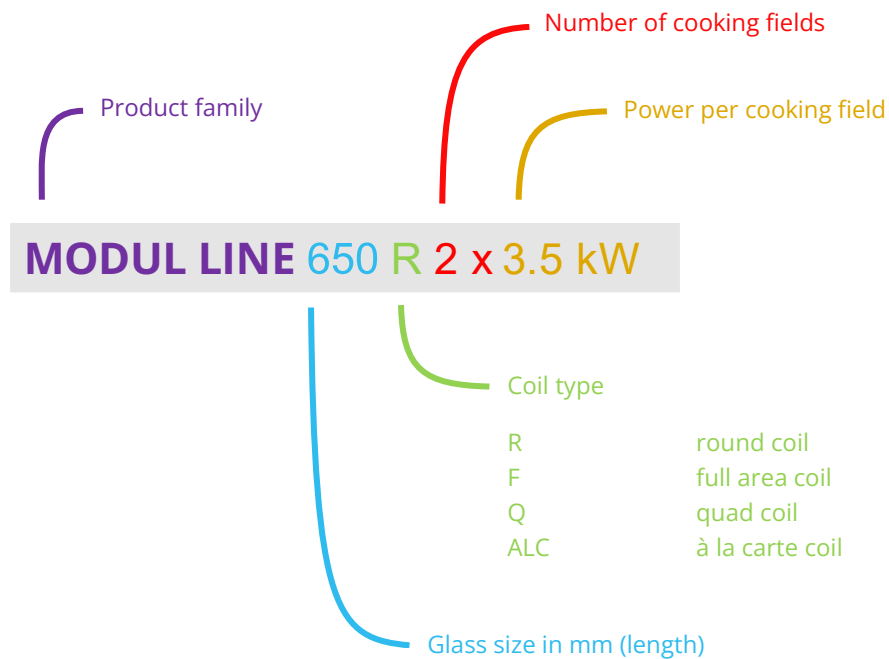
- EN 55014-1
- EN 55014-2
- EN 60529
- EN 62233 (EMC/ EMV)
- EN 60335-1
- EN 60335-2-36
- EN 61000-3-11
- EN 61000-3-12

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Serial number plate Location

The serial number plate is located on top of the black housing of the unit. It specifies the model number, serial number and electrical specifications of the appliance.

Product key



Section 2: Installation

INSTALLATION SAFETY – DISCLAIMER

DANGER

Installation must be carried out by registered installation contractors only.
The contractors are responsible for interpreting all instructions correctly and performing the installation in compliance with all applicable national and local regulations.
The warning signs and serial plates on the equipment must strictly be followed.

Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

Warning

Before installation, make sure that the load capacity of the stove or counter is sufficient. It is important to ensure that the ceramic glass is mounted flush with the stove top sheet. Lateral impacts on the ceramic glass can quickly lead to a bursting of the ceramic glass.

Caution

Consultants, fabricators and designers must consult their induction suppliers to design an appropriate support structure. And for information regarding device clearance and the installation.

Notice

The Ceran® glass must be bonded using silicone that is compatible with foodstuff.

Notice

Induction equipment that is not installed correctly will have warranty voided.

INSTALLATION SAFETY – CLEARANCE AND VENTILATION

DANGER

Risk of fire, shock or equipment failure:
All minimum clearances must be maintained. Air intake vents and exhaust vents must not be blocked or be restricted.

Caution

This equipment must only be operated under an approved ventilation system in accordance with all applicable national and local regulations. Exceptions may apply.

Notice

The maximum ambient temperature for the induction appliance to operate must not exceed 40°C [104°F].
Failure to provide adequate ventilation will cause the appliance to overheat, to reduce power, or to shut down and to refuse power, until the temperature decreases.

NOTE: Always maintain enough space between and around the equipment for maintenance and service.

INSTALLATION SAFETY – ELECTRICAL**DANGER**

Installation must be carried out by registered installation contractors only.
The contractors are responsible for interpreting all instructions correctly and performing the installation in compliance with all applicable national and local regulations.
The warning signs and serial plates on the equipment must strictly be followed.

DANGER

The device must be protected and connected with an all-pole circuit breaker which ensures complete separation under overvoltage category III.

⚠ Warning

The device must be operated with an all-pole circuit breaker or disconnector of overvoltage category III.

⚠ Warning

If ground fault current protective switches are used, they must be designed for a minimum fault current of 30mA, Type B or B+.

Notice

Ensure the supply voltage and the line current match the specifications given on the serial plate affixed to the appliance. Wrong voltage will damage the appliance. A stable power supply must be provided.

Notice

Always refer to the serial plate on the appliance to verify the electrical data. When the data listed on the serial plate is different than that listed in this manual, contact the manufacturer or the authorized representative.

Notice

All cables must be routed neatly, protected and tension free.

PERSONAL PROTECTION**DANGER**

All utilities (gas, electric, water and steam) must be OFF to all equipment and locked out of operation according to national/regional regulations, as well as company approved practices during installation, maintenance, and servicing. Always allow appliance to cool.

DANGER

Use appropriate safety equipment during installation, maintenance, and servicing.

DANGER

Never stand, sit, or lean on the equipment!
They are not designed to hold the weight of an adult and may collapse or tip if misused in this manner.

DANGER

To avoid cardiac pacemaker malfunction, consult your physician or pacemaker manufacture about effects of electromagnetic field on your pacemaker.

DANGER

Replace defective power cables immediately by an authorized service agency.

Warning

Markings and warning labels mounted directly on the equipment must be observed at all times and kept in a fully legible condition.

Warning

Risk of burns from high temperatures. You may get burnt if you touch any of the parts during operation. Surfaces close to the cooking area including side panels may get hot enough to burn skin. Use extreme caution to avoid coming in contact with hot surfaces or hot grease. Wear personal protective equipment.

Caution

Use caution when handling the device. The device may have sharp metal edges.

Scope of delivery

The Modul Line is a modular induction system which is composed of interchangeable or optional components, which can be ordered individually to ideally fit your built-in situation and application.

All Modul Line systems have crucial components. You need all of them to make the system work. Interchangeable components are parts which replace a crucial component to match a specification which is not part of the standard. Optional components are parts which are not required to run the system. You need them to ease the built-in of the components or fulfil special specifications.

Crucial components

Generator
Potentiometer
Control Unit
Cable kit
Coil carrier

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Interchangeable components

Control options (see General Information – Control Options)
Cable kit 4m and 6m
Control Unit with EMI (see General Information – Further Options)
Control Unit with RS-485 (see General Information – Further Options)

Optional components

Ceran® glass
Mounting frame
Grease filter
Grease filter frame
Coil ventilation kit

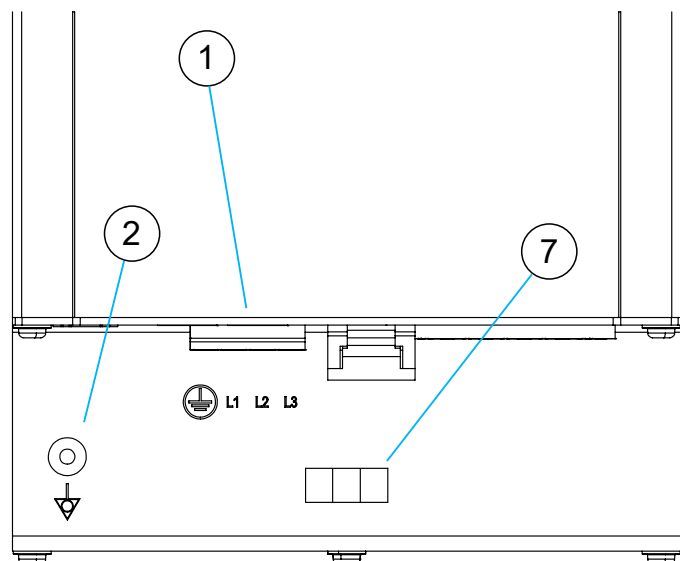
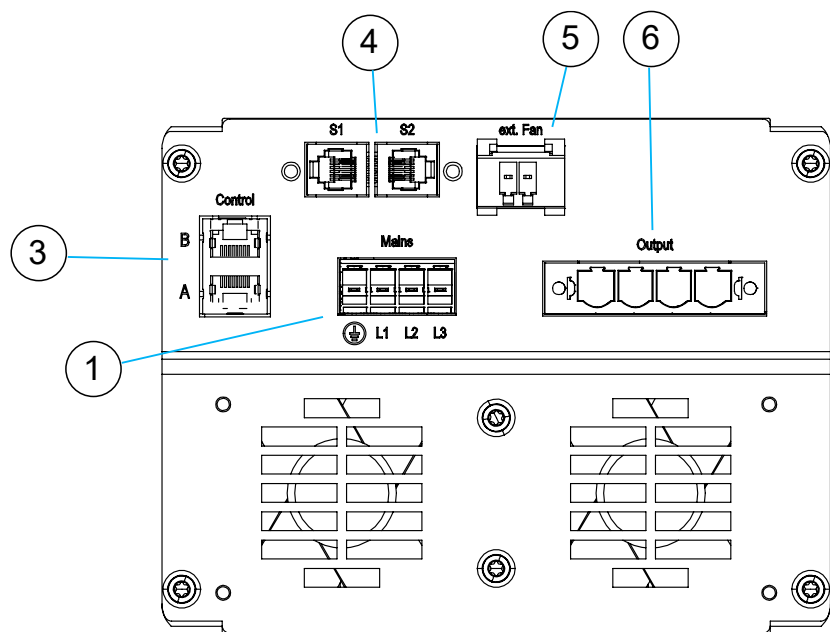
In the **packaging box** of the Modul Line X2 Generator, the following components are included:

1x Modul Line X2 Generator
1x Power plug
1x Communication cable (RJ-45)
1x Synchronization cable (RJ-12)
2x connection brackets (to attach two generators to each other)
This user manual

Electrical Connections

Generator

1	Mains connection terminal
2	Connection for equipotential bonding
3	RJ-45 connection for Control Unit (Control A and B)
4	RJ-12 connection for synchronisation (S1 and S2)
5	Connection for optional coil ventilation kit (external fan)
6	Connection for coil cable (Output)
7	Cable tie socket for strain relief of the power cable



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Generator settings (DIP switch)

The Modul Line X2 system works with one generator covering all described applications in this manual. To set the generator according to the required application it is necessary to set the DIP switch on the power board correctly.

DANGER

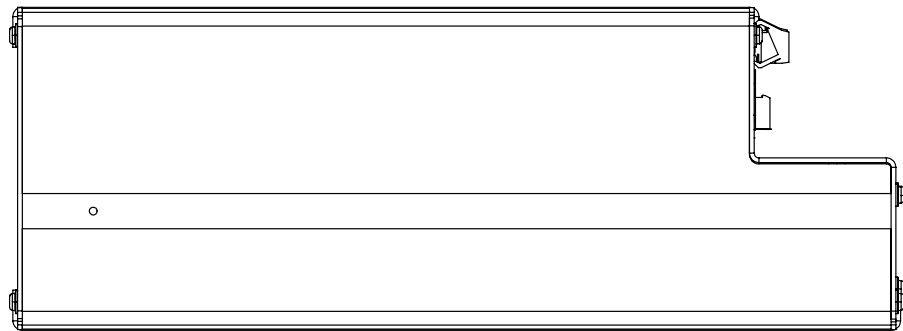
Important: Please adhere to the safety instructions provided under "Personal Safety."

Notice

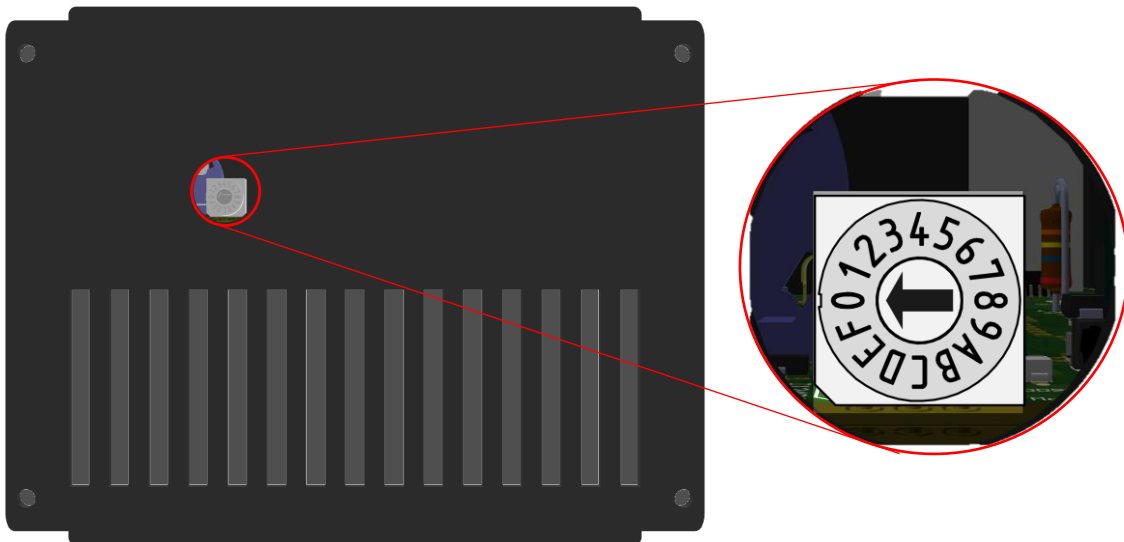
Changing the dip switch setting resets custom parameters. Parameters can be accessed via the IR-Terminal. The IR-communication is part of the Control Unit.

Either remove just the plug or remove the whole back panel on the back side.

Back panel →



Location of the DIP switch S600:



The full list of DIP switch settings can be found on a separate provided document.

EN

Electrical Connections

System wiring

General

Various colors are used for the following system wiring diagrams:

- Coil cable
- Sensor cable (D-SUB connector)
- Communication cable (RJ-45 connector)
- Synchronization cable (RJ-12 connector)
- Fan cable for coil ventilation

Combination of multiple Modul Line systems

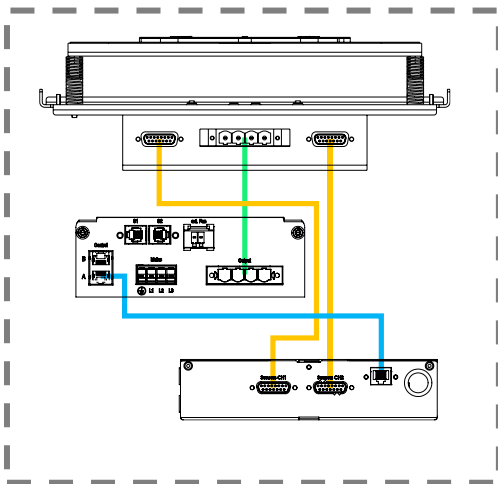
Note

If you want to combine multiple Modul Line systems with different coil types (R, F, Q, ALC, etc.), the **synchronization cable** between the systems must not be used. This applies even if the coils are inserted side by side in the same coil carrier.

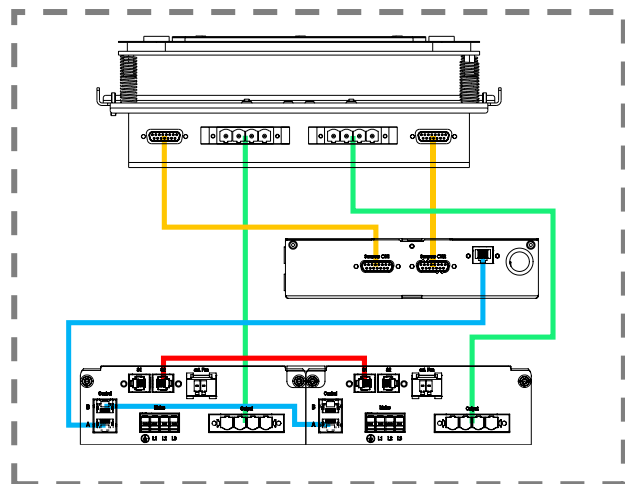
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Here is an example of combining **Modul Line 720 R 2 x 5 kW** and **Modul Line 720 F 2 x 7 kW**. Within a Modul Line system, the synchronization cables are connected as usual, as shown.

Modul Line system 1



Modul Line system 2



NO RJ-12 synchronization cable

Hint: There are many Modul Line systems, which are a combination of multiple Generators, like Modul Line 650 R 4x5 kW. Refer to the following system wiring illustrations.

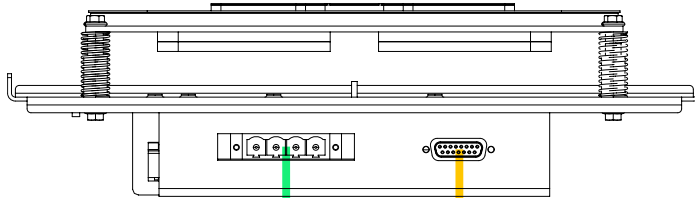
Electrical Connections

System wiring

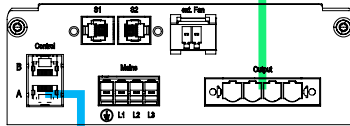
Modul Line 360 R 1 x 5 kW

Modul Line 500 R 1 x 5 kW

Coil carrier

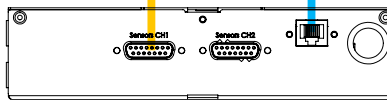


Generator



Control Unit

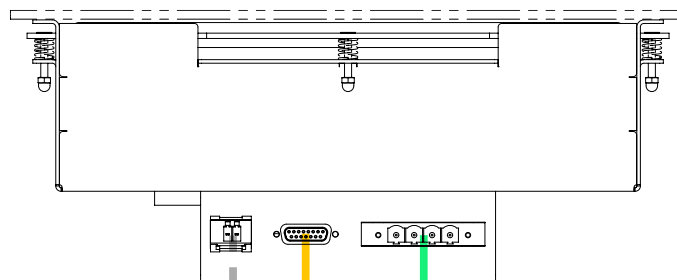
Connections to the operation on this side
(see operation options) →



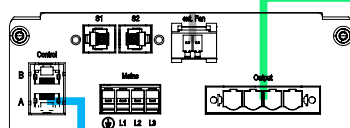
System wiring

Modul Line Wok 1 x 5 kW

Coil carrier

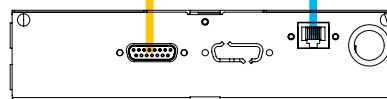


Generator



Control Unit

Connections to the operation on this side
(see operation options) →



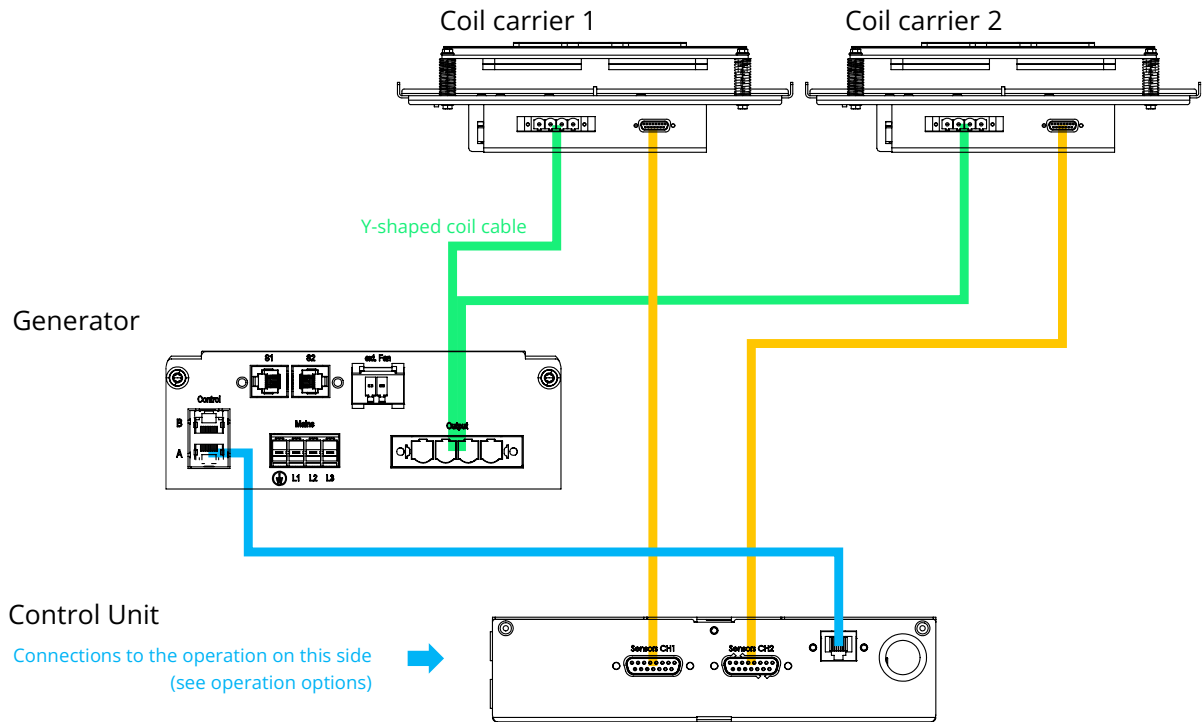
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Electrical Connections

System wiring

Modul Line 360 R 2 x 3.5 kW

Modul Line 360 R 2 x 5 kW

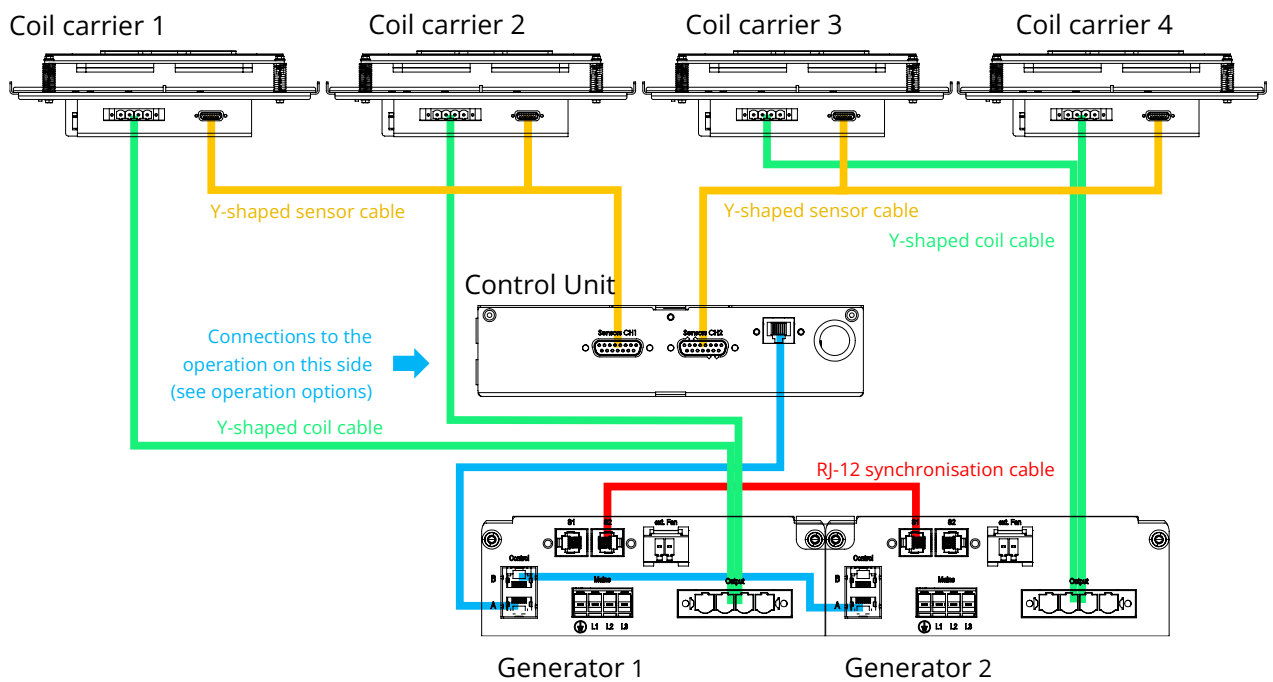


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System wiring

Modul Line 360 R 4 x 3.5 kW

Modul Line 360 R 4 x 5 kW

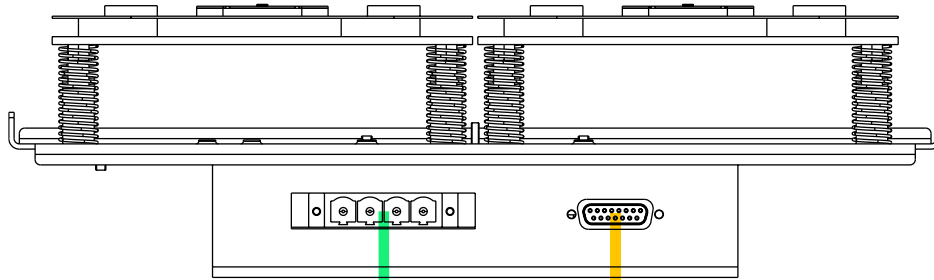


Electrical Connections

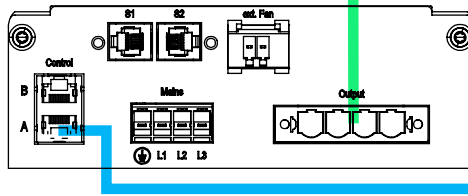
System wiring

Modul Line 360 F 1 x 7 kW

Coil carrier

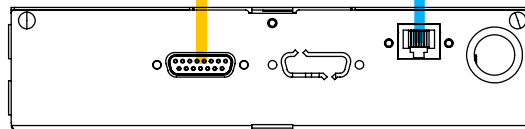


Generator



Control Unit

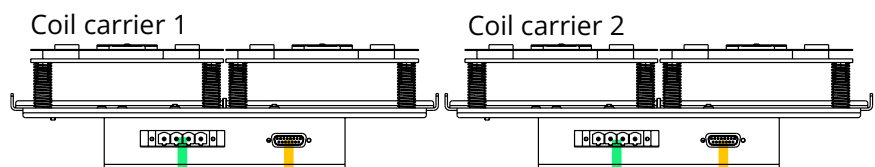
Connections to the operation on this side
(see operation options)



System wiring

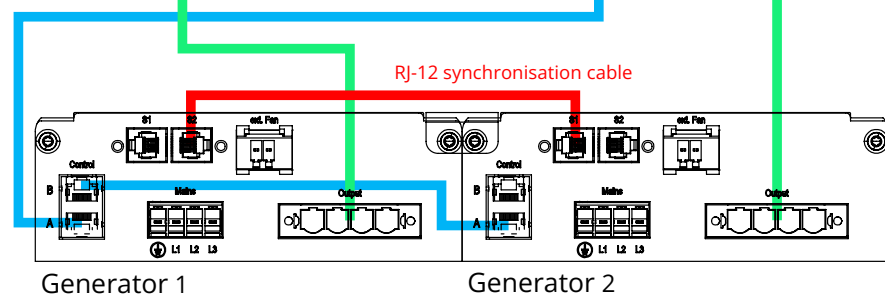
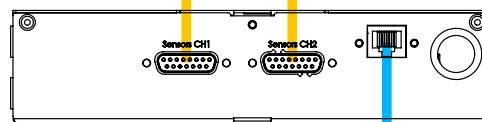
Modul Line 360 F 2 x 5 kW

Modul Line 360 F 2 x 7 kW



Control Unit

Connections to the operation on this side
(see operation options)



Electrical Connections

System wiring

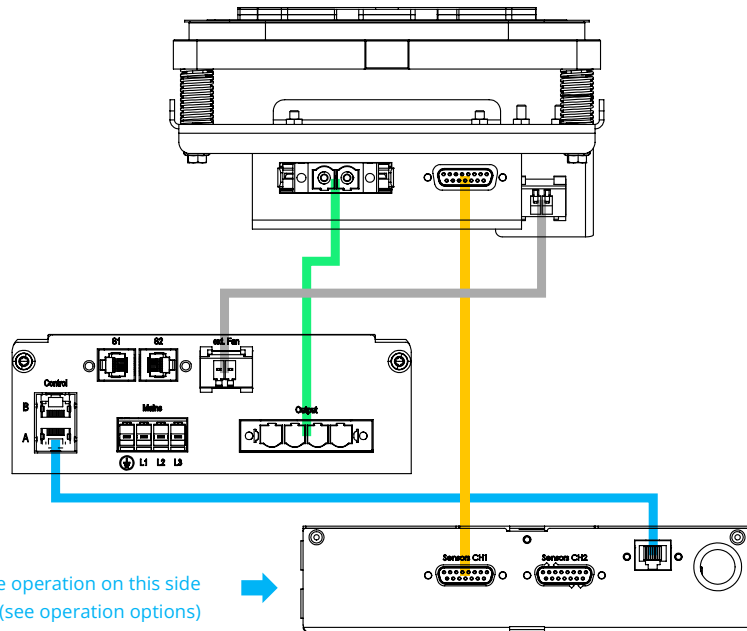
Modul Line 400 ALC 1 x 5 kW

Coil carrier

Generator

Control Unit

Connections to the operation on this side
(see operation options)



EN

System wiring

Modul Line 400 ALC 2 x 5 kW

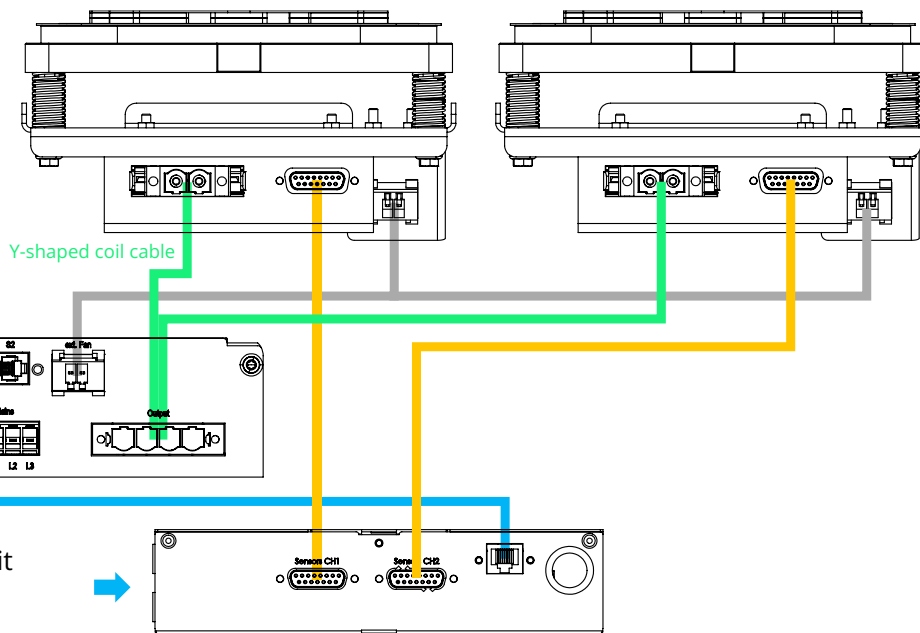
Coil carrier 1

Coil carrier 2

Generator

Control Unit

Connections to the operation on this side
(see operation options)



Electrical Connections

System wiring

Modul Line 650 R 2 x 3.5 kW

Modul Line 650 R 2 x 5 kW

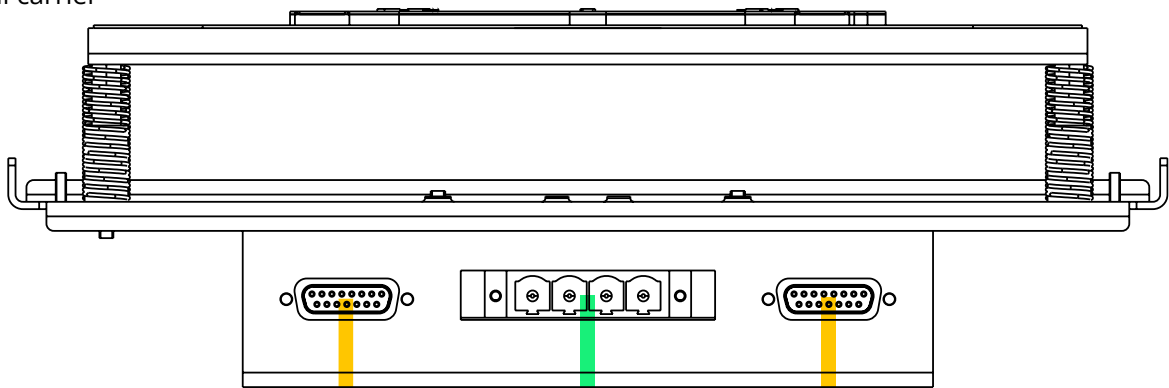
Modul Line 650 Q 2 x 5 kW

Modul Line 720 R 2 x 3.5 kW

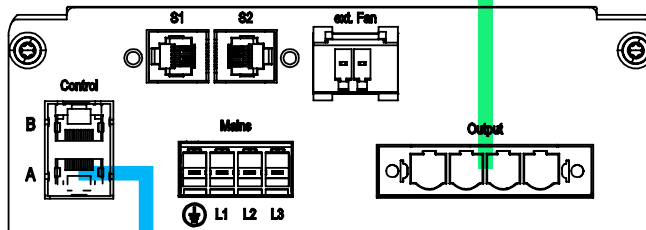
Modul Line 720 R 2 x 5 kW

Modul Line 720 Q 2 x 5 kW

Coil carrier

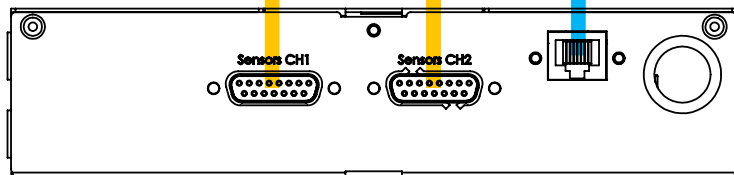


Generator



Control Unit

Connections to the operation on this side
(see operation options) →



EN

Electrical Connections

System wiring

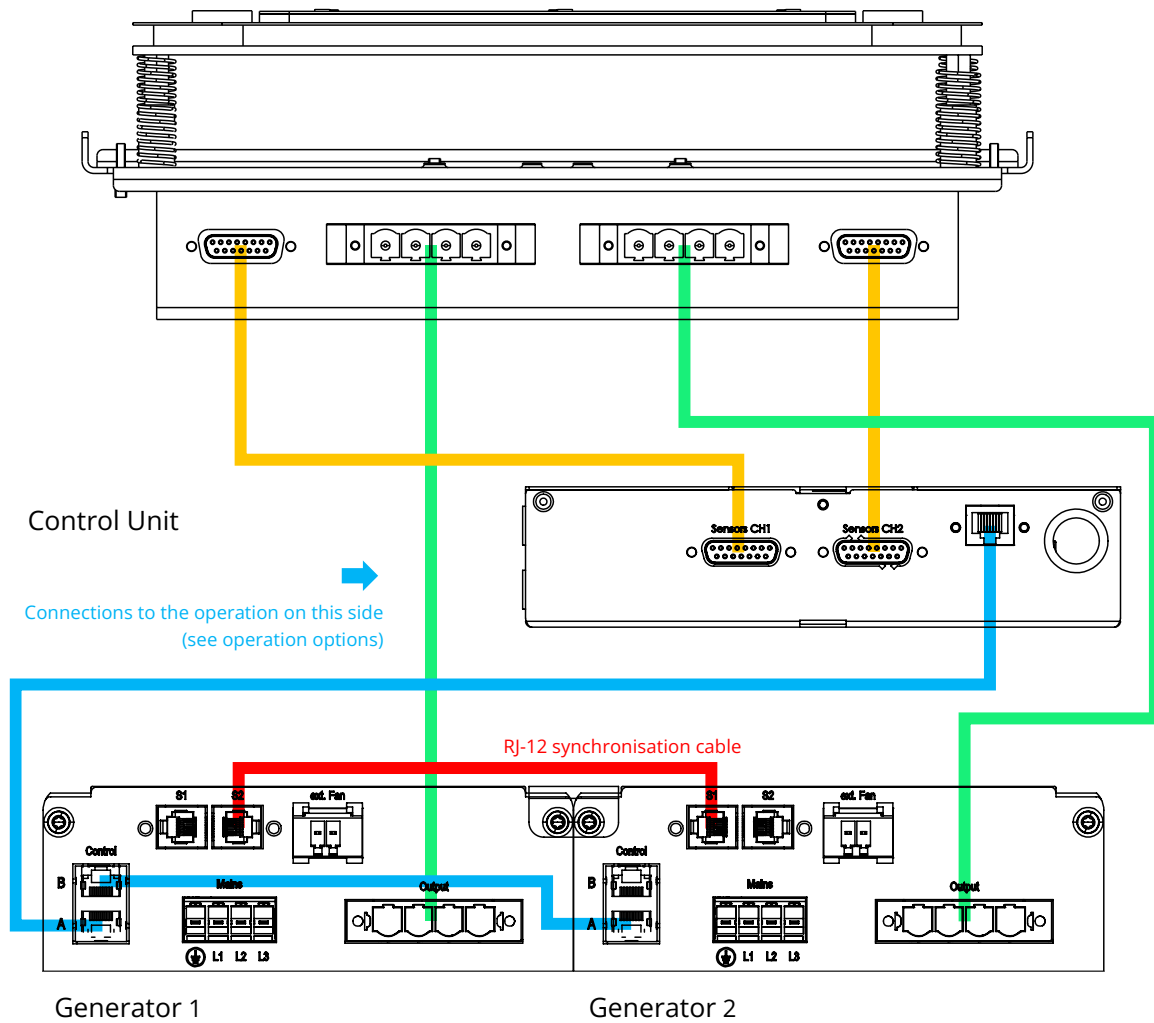
Modul Line 650 F 2 x 5 kW

Modul Line 650 F 2 x 7 kW

Modul Line 720 F 2 x 5 kW

Modul Line 720 F 2 x 7 kW

Coil carrier



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Electrical Connections

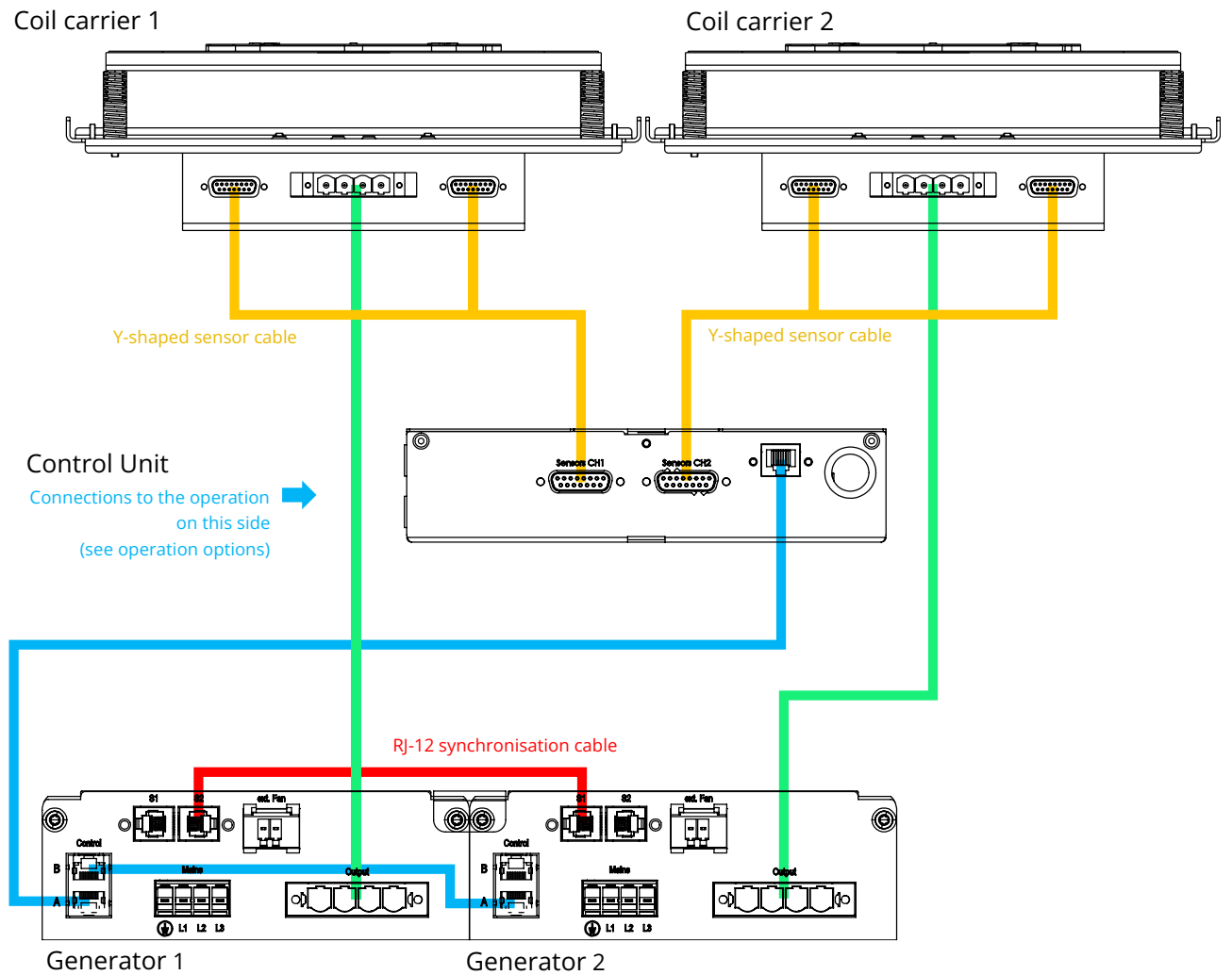
System wiring

Modul Line 650 R 4 x 3.5 kW

Modul Line 650 R 4 x 5 kW

Modul Line 720 R 4 x 3.5 kW

Modul Line 720 R 4 x 5 kW



Second option

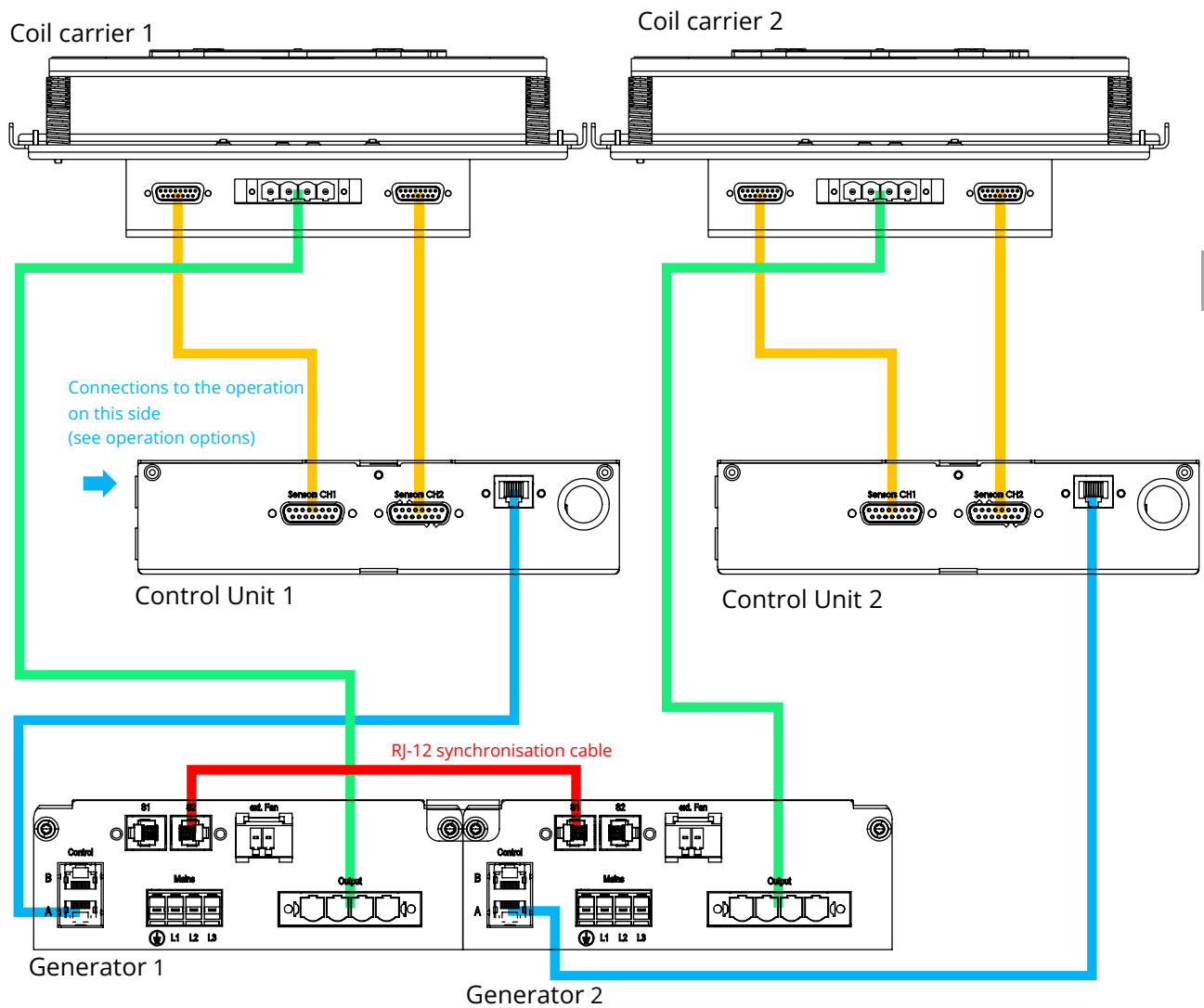
Alternatively, the configuration can be set up like Modul Line Q 4 x 5 kW (or 3.5 kW). A second control unit is required for this, and no Y-shaped sensor cable is needed. This will have the same functionality as the 4 x 5kW configuration.

Electrical Connections

System wiring

Modul Line 650 Q 4 x 5 kW

Modul Line 720 Q 4 x 5 kW



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Connect controls 1 and 2 to Control Unit 1, connect controls 3 and 4 to Control Unit 2.

Electrical Connections

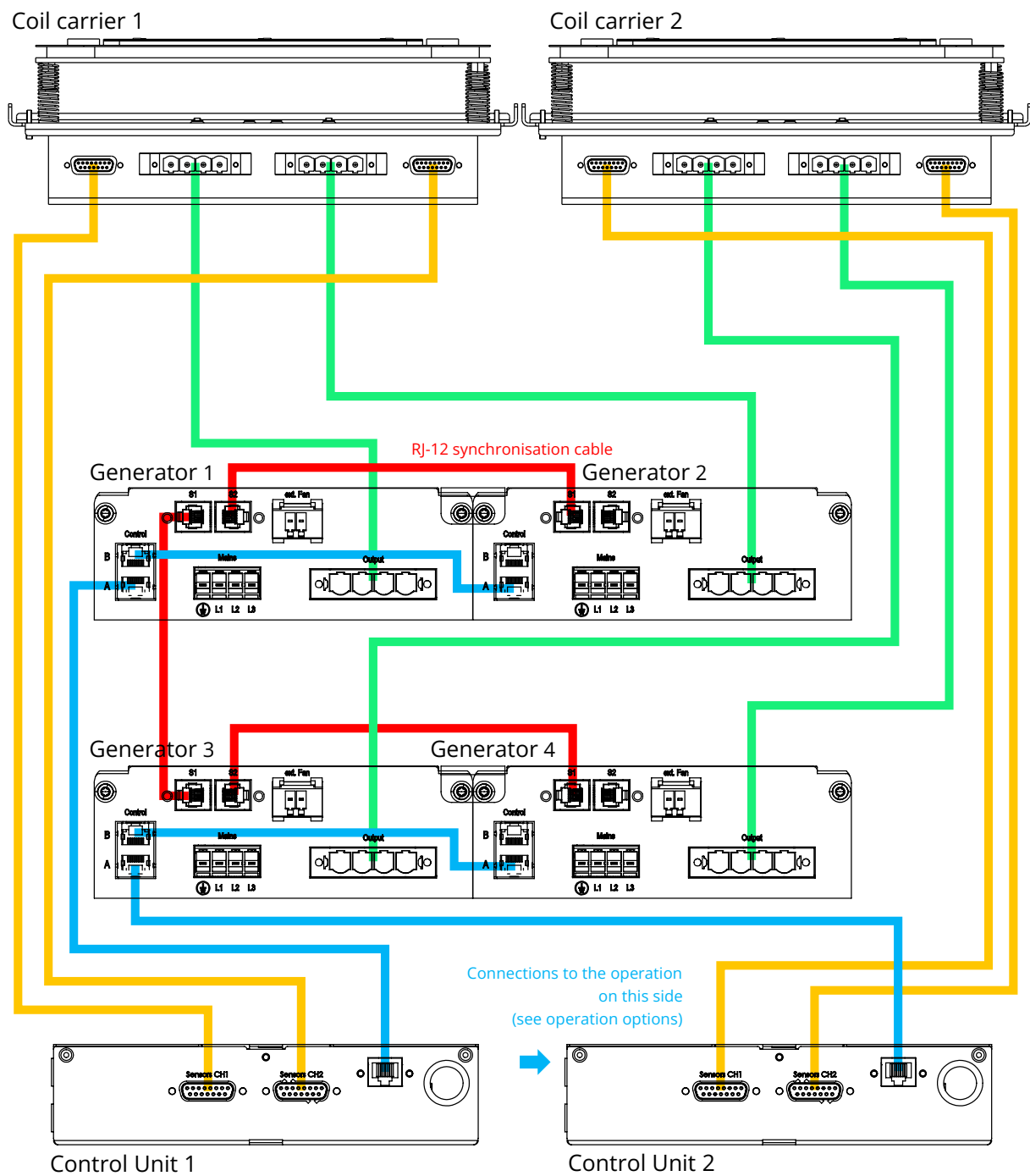
System wiring

Modul Line 650 F 4 x 5 kW

Modul Line 650 F 4 x 7 kW

Modul Line 720 F 4 x 5 kW

Modul Line 720 F 4 x 7 kW



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Electrical Connections

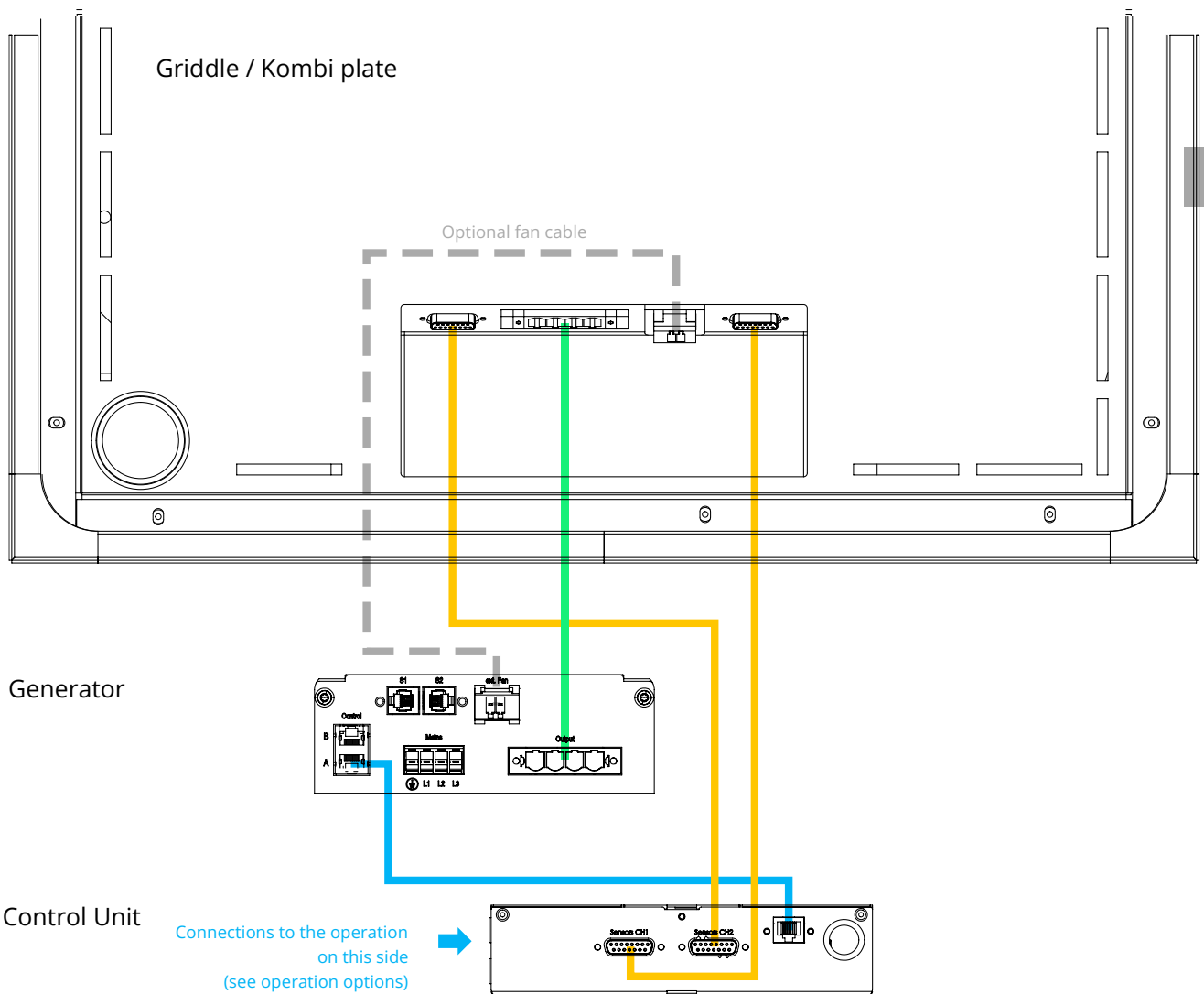
System wiring

Modul Line Griddle 2 x 3.5 kW

Modul Line Griddle 2 x 5 kW

Modul Line Kombi 2 x 5 kW – 65

Modul Line Kombi 2 x 5 kW – 100



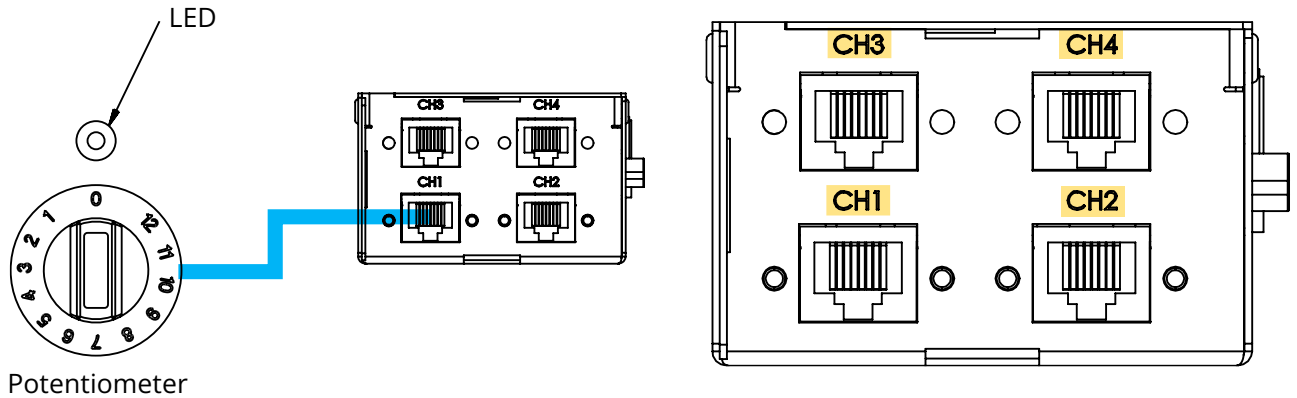
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Electrical Connections

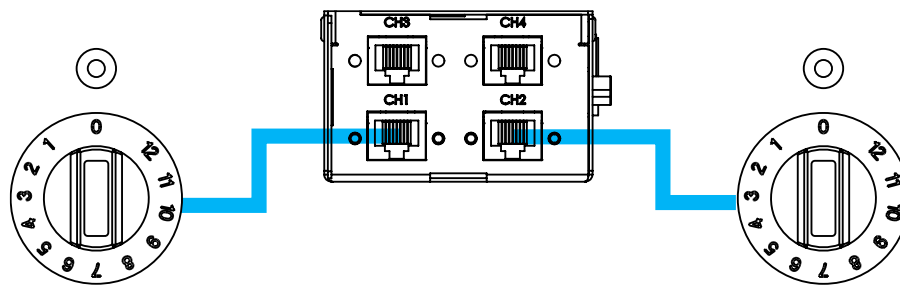
Connecting the controls

Potentiometer

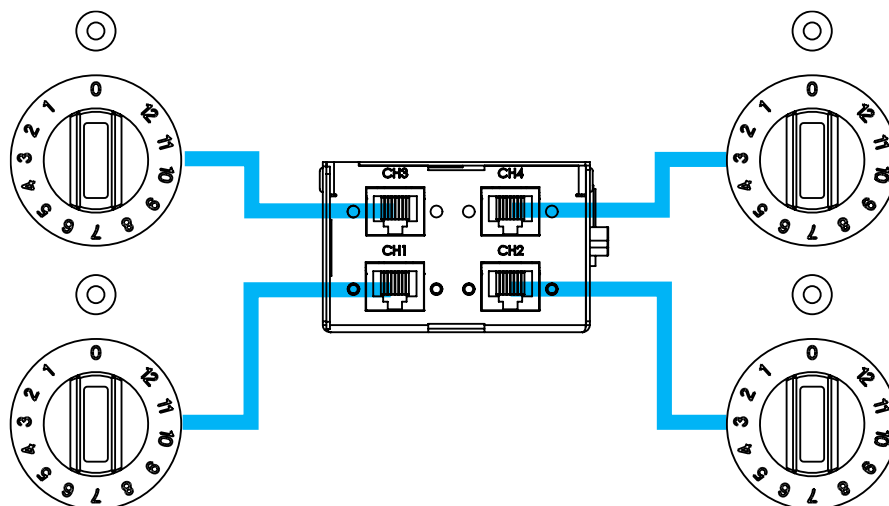
1 Cooking zone



2 Cooking zones



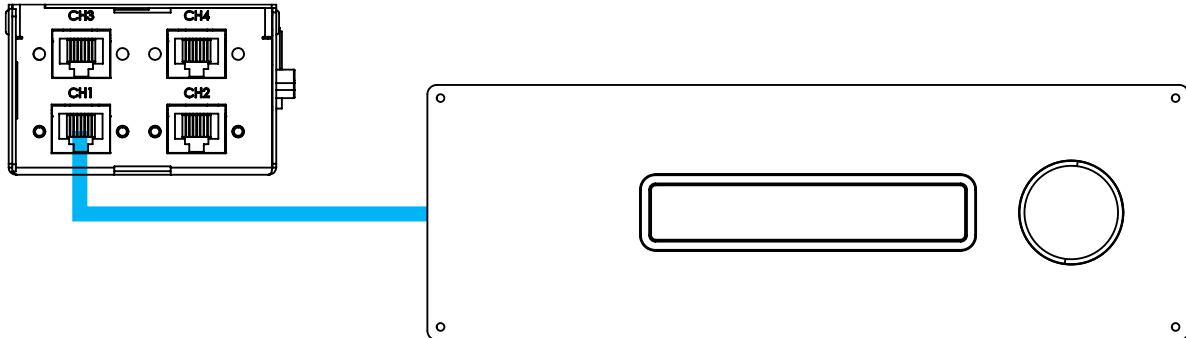
4 Cooking zones



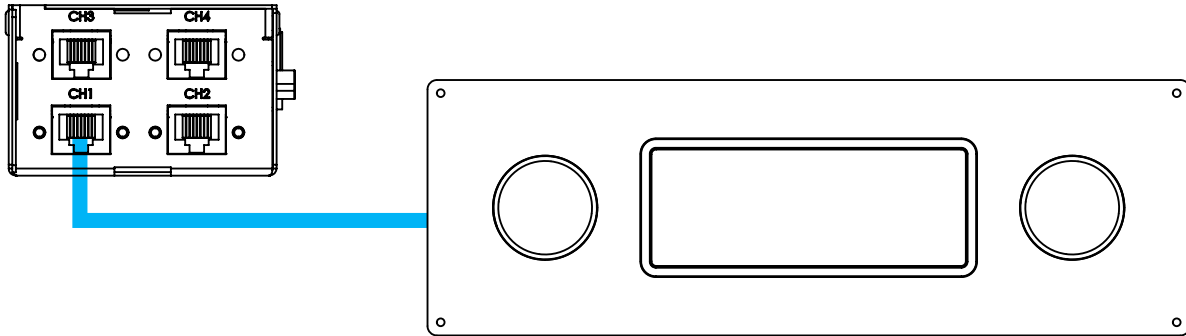
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Electrical Connections

Tap Control (Single)



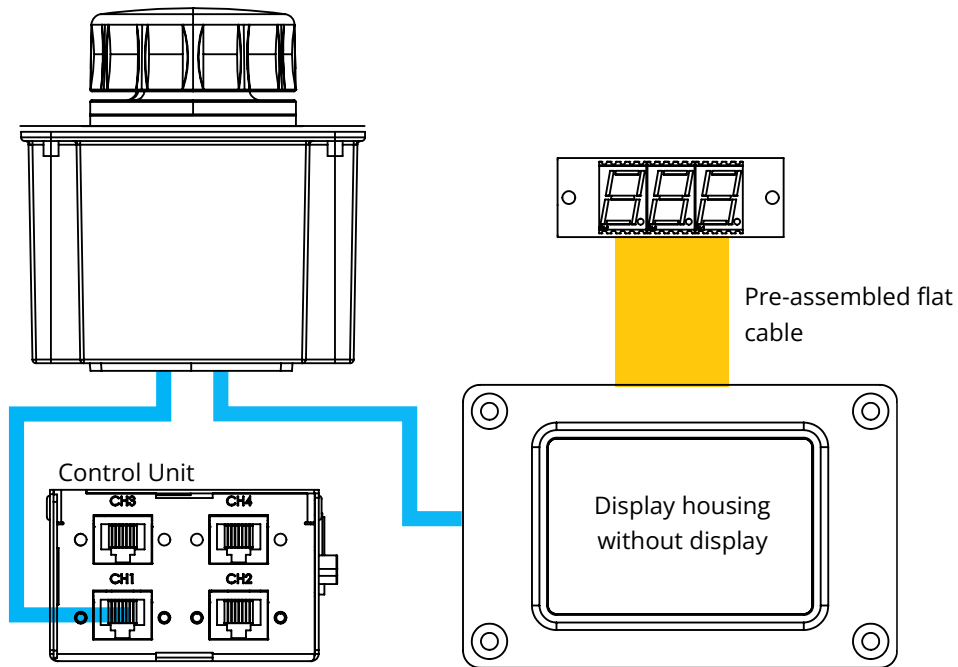
Tap Control (2 cooking zones)



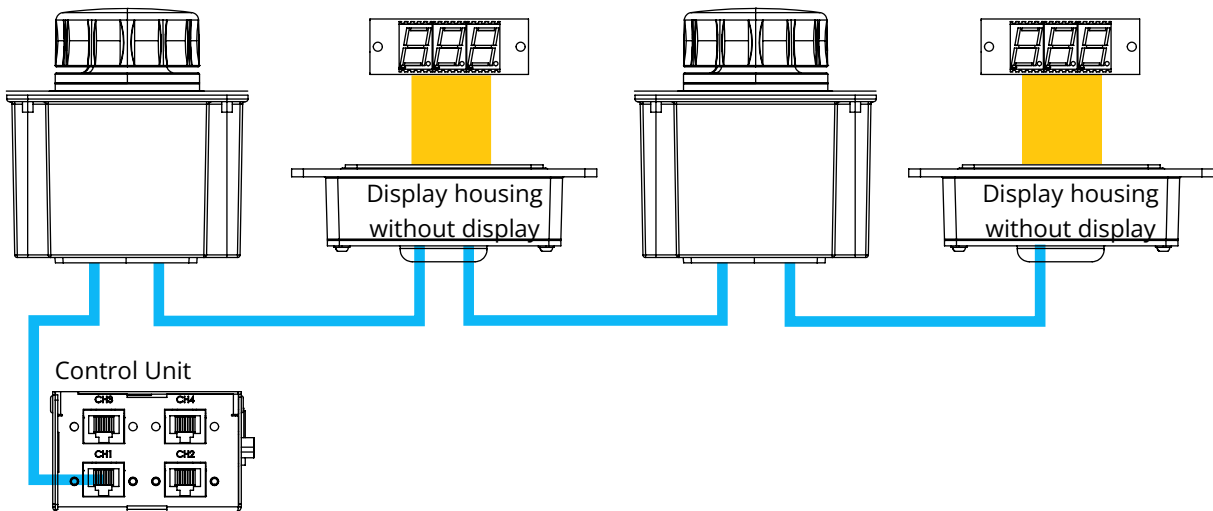
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Electrical Connections

Tap basic (Single)



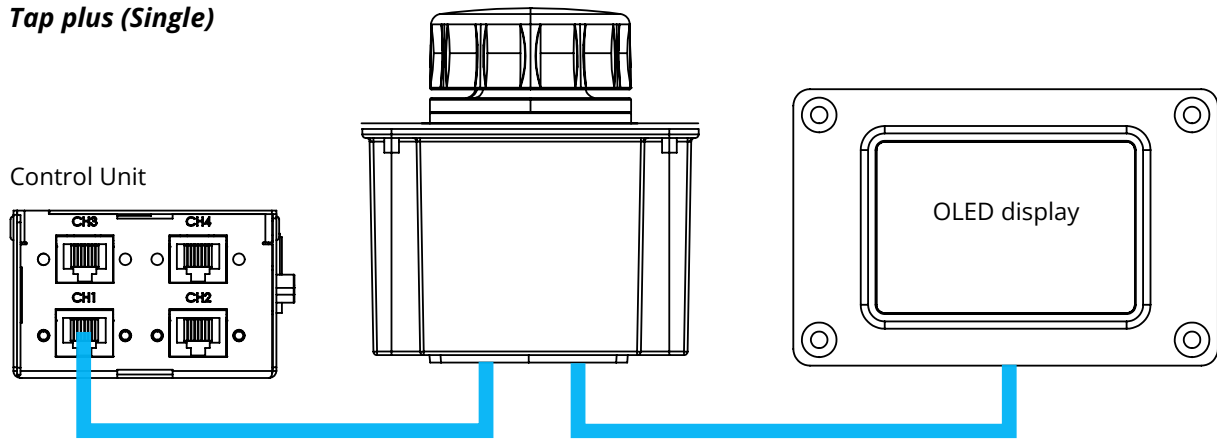
Tap basic (2 Kochzonen)



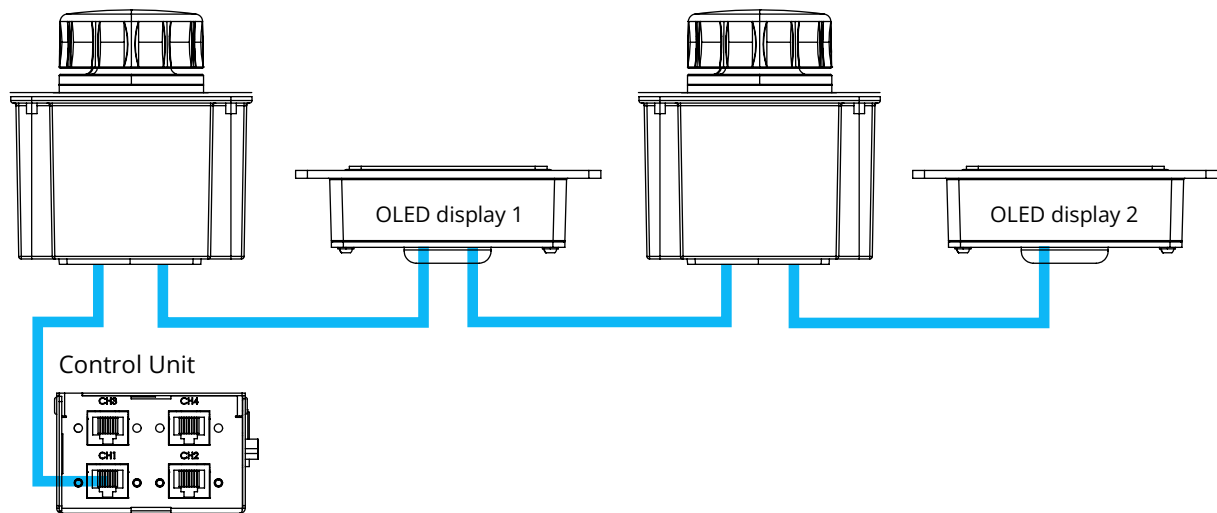
EN

Electrical Connections

Tap plus (Single)



Tap plus (2 Kochzonen)



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Electrical Specifications

Model	Configured power	Power / Current	Voltage / Phases
Modul Line X2	2x5.0kW	max. 10kW / 16A	400V / 3Φ
Modul Line X2	2x3.5kW	max. 7kW / 11A	400V / 3Φ
Modul Line X2	2x2.5kW	max. 5kW / 8A	400V / 3Φ

Caution

Incorrect voltage can damage the induction generator.

ELECTRICAL WIRES

Power cable is not included. The RJ-45 cable for the control is enclosed with the Control Unit. The cables must be routed so that they will not be mechanically damaged. Coil cables must have a minimal distance of 1cm to the other cables.

Caution

Make sure that the power plug is connected correctly:

400V 3-phase appliance

Phase 1: brown

Phase 2: black

Phase 3: grey

Earth: yellow-green

Voltage: +6% / -10%

Frequency: 50Hz / 60Hz

Nominal value: 8A for a 5kW generator (4 x 1.5mm²)

10A for a 7kW generator (4 x 1.5mm²)

15A for a 10kW generator (4 x 2.5mm²)

INSTALLATION CLEARANCE

Notice

The orientation of each appliance in a parallel configuration will affect the ventilation requirements. Ensure the final installation meets all operating and ventilation requirements.

OPERATING CONDITIONS

For the appliance to function properly, the following conditions must be maintained.

Maximum tolerance of the nominal supply voltage	+6 / -10 %
Supply frequency	50 / 60Hz
Minimal Diameter of induction pan	12cm [5inch]
Maximal Ambient Temperature	In Storage, -20°C to +70°C [-4°F to +158°F]
	In Operation, +5°C to +40°C [+41°F to +104°F]
Maximum Relative Air Humidity	In Storage, 10 % to 90 %
	In Operation, 30 % to 90 %
Operating frequency	20 - 60kHz

WEIGHTS

Model	Net Weight	Gross Weight
Modul Line X2 (generator)	5.5kg	6.4kg

Installation Instructions Modul Line



Read and understand all installation safety instructions regarding Clearance and Ventilation at the beginning of this chapter.



While the generator is already connected to the mains, it is forbidden to remove or plug in any connectors.

- The 40mm [1.57 inch] clearance, \pm 1mm [0.04 inch], from the underside of the coil carrier to the Ceran® glass must be observed (see the drawing at number 7).
- The straps on the support rails enable correct positioning of the induction unit below the Ceran® glass. The final position of the unit is achieved once the straps are clicked into place.
- The guide rails are intended for mounting and supporting the induction device,
- The openings in the coil carrier sheet below the coils must not be closed or blocked.
- **In the area around the coils, the components must not be made of magnetic steel.**
- **If two coil carrier plates are installed in the same frame, a non-magnetic separator plate must be installed between the coil carrier plates.**
- The coil carrier and generator must be easily accessible for installation and removal.
- The Ceran® glass must be bonded using silicone that is compatible with foodstuff.
- The control switches must not be blocked.
- **Keep flammable substances, vapors, or liquids away from the induction unit.**
- When installing, pay attention to the selection of the control connections. Otherwise, it may be that the cooking zones do not match the controls.
- **Make sure that no liquids can ingress into the immediate vicinity of the generator.**
- The equipotential bonding (grounding) between all components must be direct and with the shortest possible wire length, especially between the generator and the coil carrier sheet.

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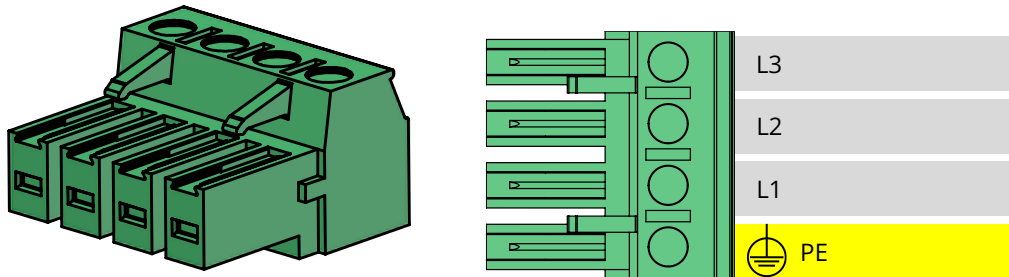
Cable routing

The coil and sensor cables must be laid separately and removed from each other. Additionally, coil cables must be laid separately from power cables, synchronization cables, and RJ-45 communication cables.

The distance of the coil cable from other cables should be at least 1 cm.

Power plug

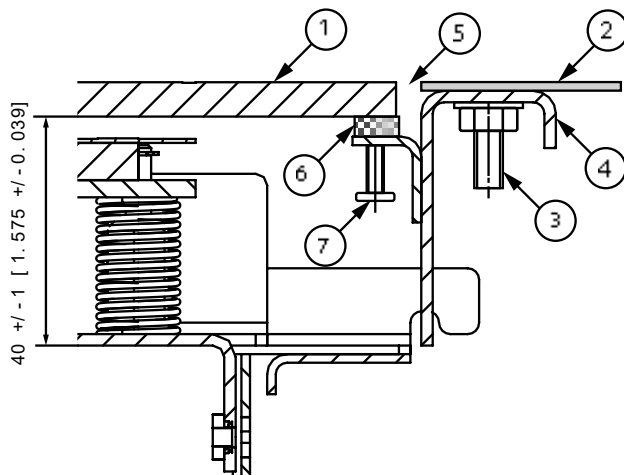
The generator is delivered with this power plug (see illustration below).



To optimally contact the above illustrated power plug on the 400V version, remove 12mm of insulation from the leads. The induction generator must be equipped with a mains cable in accordance with the national regulations and be connected by an approved electrician.

Fault current protective switches must be provided with selective activation and designed for a fault current of minimum of 30mA. Multiple generators with a mains connection must not be connected to a single fault current protective switch.

Installation with mounting frame



1	Ceran® glass
2	Stove top plate 1.5mm – 4mm [0.06 inch – 0.16 inch] thickness
3	M5 mounting bolts
4	Mounting frame
5	Gap between stove top plate and Ceran® glass for silicone joint
6	Silicone strips
7	M4 thread for adjusting the ceramic glass. Make sure, that the distance between Ceran® glass underside and coil support plate meets 40mm ±1mm [1.575 inch ±0.039 inch].

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Installation instructions, coil carrier/coils

Read and understand all installation safety instructions regarding Clearance and Ventilation at the beginning of this chapter.

- The coils (temperature sensor) on the coil carrier sheet must be installed so that they have uniform contact pressure on the ceramic surface. Make sure that the spacer bolts from the coil carrier sheet are pushed through approx. 5mm.
- The coil support with coils may only be installed above an oven or other heat source if the air temperature there is less than 70°C [158°F]. In addition, an external fan must be used for extraction of the air.
- The coils and sensor cables must be routed separately and away from each other. Coil cables also must be routed away from data and mains wiring.
- The coils and sensor cable must be correctly connected and fixed.
- Installation tasks must only be carried out by trained and approved skilled personnel.
- Make sure that no liquids can ingress into the immediate vicinity of the coils.

Installation instructions, control unit

Read and understand all installation safety instructions regarding Clearance and Ventilation at the beginning of this chapter.

- The control unit must be near the controls. Please observe maximum 80cm from the coil carrier sheet. Make sure that the Infrared window on the control unit, for servicing purposes, is easily accessible.
- The assembly must be attached to the installation brackets provided on the oven or counter.
- The control unit may only be installed above an oven or other heat source if the surrounding ambient temperature is less than 60°C [140°F]. In addition, an external fan must be used for extraction of the air.
- The coil sensor cable and RJ45 cable (CAN Bus) must be routed separately and not rest on one another.
- The coil sensor cable must be correctly connected.
- The RJ45 cable (CAN bus) must be correctly connected. Make sure that the insertion clip engages.
- After the generator is connected to the mains, do not disconnect or connect the Control Unit to the generator.

Installation instructions, controls

Read and understand all installation safety instructions regarding Clearance and Ventilation at the beginning of this chapter.

- The controls must be installed near the control unit. Maximum of 80 cm away from the control unit.
- The Potentiometer switch must be attached with 2 screws M4.
- The cables must be routed and tension-free.
- Make sure that the side straps on the plug of the controls engage in the location on the control unit.
- The controls may only be installed above an oven or another heat source if the surrounding ambient temperature is less than 60°C [140°F]. In addition, an external fan must be used for extraction of the air.
- After the generator is connected to the mains, do not remove or plug in the control cables to the Control Unit.

Replacement or Servicing of the coil carrier

Read and understand all installation safety instructions regarding Clearance and Ventilation at the beginning of this chapter.

To replace the coil carrier, disconnect the system from power supply, loosen the two retaining screws on the mounting frame and fold down the carrier. Now the device can be pulled out of the holder. This only applies to the coil carriers which have been mounted with mounting frame.

Replacement or Servicing of the generator



Read and understand all installation safety instructions regarding Clearance and Ventilation at the beginning of this chapter.

To replace the generator, disconnect the system from power supply, remove the grease filters and disconnect all plugged connections. Now the device can be pulled out of the generator compartment.

Ventilation requirements



Read and understand all installation safety instructions regarding clearance and ventilation at the beginning of this chapter.

- Make sure that the induction device does not pull in hot ambient air or steam from another device, especially if the device is installed near heat-generating equipment such as fryers or ovens.
- **Also see installation example.**
- The air circulation must not be impaired by the installation.
- The Modul Line generator are to be equipped with a guided air supply.
- The exhaust air must be able to leave the stove.
- **The maximum air flow of the fan is 120m³/h, so a minimum suction opening of 6500mm² must be guaranteed.**
- The exhaust air must not mix directly with the supply air.
- The exhaust air must be able to escape uninterrupted in every case and be properly vented.
- The induction unit has an internal air-cooling system. Prevent blocking the air duct (supply and exhaust air) with objects (fabric, wall, etc.).
- Make sure that a grease filter is installed downstream of the air intake, which will purify the induced air before arriving at the fan.
- Make sure that the apertures for the air supply and exhaust designated are a minimum of 40mm and the side clearance in the installation compartment is a minimum of 10mm from obstacles, such as a wall or floor.
- The induction generator must only be installed above a baking oven or other heat source located above it in the base if the suction temperature and room climate is less than 40°C [104°F]. In addition, an external fan must be used for extraction of the air.
- If the integrated generator is installed in the upper structure (control panel), an additional fan must be used on site for the required room climate.

Installation example

Freestanding range



1	Air intake with fitted air filter behind
2	Generator compartment
3	Air outlet

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Range mounted towards a wall



1	Air intake with fitted air filter behind
2	Generator compartment
3	Air outlet integrated into front panel

INITIAL OPERATION (COMMISSIONING)

Read and understand all installation safety instructions regarding Electrical and Personal Protection.

1. Remove all objects from the glass-top and examine the glass.

Caution

Do not continue if the glass-top is cracked, chipped, or damaged in any other way. Contact an authorized service agency for assistance.

2. Connect the appliance to power supply.
3. Test different functions of the appliance.

Function Test

Read and understand all installation safety instructions regarding Personal Protection. Also observe ALL operation safety requirements in section 3 (Operation).

Testing procedure:

1. Examine the cookware for induction cooking:
 - Pans must be induction ready. See details in section 3 (Operation).
 - Minimum pan size: Pan must have bottom diameter larger than 12cm [5 in]. Otherwise, the pan will not be heated. This is a safety feature. The sensors do not detect pan smaller than this minimum size.
 2. Put some water in an induction pan and place it in the center of the cook-zone.
 3. Follow operational instructions in section 3 to test:
 - Cook Mode with different power levels.
 - Hold Mode with set temperatures.¹
 - Lock Function¹
 - Timer Function¹
 4. Remove pan away from the cook-zone, the No Pan Icon is shown on display.¹
 5. Place the pan back on the cook-zone and the heating process resumes.¹
- NOTE: The LED or LED ring illuminates continuously again when energy is being transferred to the pan.
6. Turn the appliance off. When the unit is switched off, a 0 appears on the display.¹

If the appliance does not function as expected despite using quality induction pans, refer to section 5 (Troubleshooting).

To test the efficiency of a pan for induction cooking, refer to section 5 (Troubleshooting).

¹ These functions are only available with the Tap Control Unit, Tap basic and Tap plus

Section 3: Operation

OPERATION SAFETY—DISCLAIMER

DANGER

The on-site supervisor is responsible to train operators for operating, maintaining, and ensuring that operators are made aware of the inherent dangers of operating this equipment.

DANGER

Risk of fire/shock/equipment failure. All minimum clearances must be maintained. Do not obstruct vents or openings.

Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

Notice

The reliability of the appliance can only be guaranteed when it is used properly. The appliance must always be operated within the limits and/or the operating conditions provided in this manual.

Notice

Avoid dropping any hard objects onto the equipment. Damages to the heating surface will shorten the life cycle of the equipment or cause high service costs.

Notice - Models with Glass-Top Only use Induction Suitable Cookware

Only use induction suitable cookware with proper sizes and made of proper material. The induction suitable cookware must be in good condition without any uneven, arched or partially detached bottoms.

Using unsuitable cookware can cause the appliance to fail prematurely, void your warranty, and cause high service costs.

OPERATION SAFETY—PERSONAL PROTECTION

Notice

Induction appliances are more powerful, heat up pans quicker, and cook food faster than conventional cooking equipment. Your induction appliance needs to be operated and looked after in a different way than other conventional equipment.

Do not operate the equipment without reading this manual and understanding all safety requirements.

DANGER

If any part of the appliance is cracked or broken, **turn off the appliance and immediately disconnect the appliance from supply**. Only if it is possible and safe, disconnect the equipment from main power supply.

Do not touch any parts inside the appliance.

Disconnect electric power at the main power disconnecter for all equipment being serviced.

Failure to disconnect the power at the main power supply could result in serious injury or death. The knob DOES NOT disconnect incoming power.

Contact an authorized service agency for assistance.

DANGER

To avoid cardiac pacemaker malfunction, consult your physician or pacemaker manufacture about effects of electromagnetic field on your pacemaker.

DANGER

Never stand, sit, or lean on the equipment!

Caution**Short Cook Time**

Induction appliances cook food faster than conventional cooking equipment. To avoid overheating and burning, check the cooking process frequently. Never leave the appliance unattended during operation.

Caution

Metallic objects heat up very quickly when placed on the induction cooktop during operation.

DO NOT place any objects such as cans, aluminum objects (aluminum foils), cutlery, jewelry, or watches on the cooktop.

DO NOT place any object such as paper, cardboard, or cloth on the cooking surface, because this creates a fire hazard.

DO NOT place credit cards, phone cards, tapes, or any objects that are sensitive to magnetism on the cooktop.

DO NOT use the cooktop as storage surface.

DO NOT place any paper products, cooking utensils, cutlery, plastic vessels or food on the cooktop.

DO NOT place metallic objects such as kitchen utensils, cutlery etc. on the cooktop since they could get hot.

Caution

Aluminum foil must not be used on the induction cooktop! Aluminum foil may ignite and cause a fire!

Notice

Do not use the cooktop for food preparation such as cutting and chopping.

Warning

Risk of burns from high temperatures. You may get burnt if you touch any of the parts during operation. Surfaces close to the cooking area including side panels may get hot enough to burn skin. Use extreme caution to avoid meeting hot surfaces or hot grease. Wear personal protective equipment.

Warning

Be cautious when wearing rings, watches, and similar objects while operating the appliance. They can become hot if they are near the cooking surface.

Warning

During operation, it is possible that the floor around the unit become slippery. Wear suitable footwear and clean the floor if necessary.

Cooking with Induction**Warning****Never leave an empty pan on the cooktop**

Induction appliances heat up empty pans very quickly. Never operate the appliance with an empty pan. Do not pre-heat pan. Always put food products, water, or oil into the pan before turning on the appliance. Failure to do so will result in irreparable damage.

Notice**Broil-dry protection**

Cooking zones are monitored by temperature sensors. The sensors can detect overheating at the base of a cooking pan.

When an overheated pan (overheated oil, empty pan) is detected, the appliance stops transferring energy to the pan immediately. You must turn off the appliance and let it cool down before re-starting the appliance.

Caution**Do not touch an overheated object**

To avoid burn injuries, do not touch the appliance when a pan is overheated and take all the necessary precautions when removing the overheated pan.

Warning

Steam can cause serious burns. Always wear some type of protective covering on your hands and arms when removing lids or pans from the appliance. Lift the lid or pan in a way that will direct escaping steam away from your face and body.

Warning

If a splashback or similar device is used: The splashback and surrounding area must be free of metallic surfaces, if this is necessary due to the design of the appliance.

Warning

Never leave any pan during the cooking process unattended.

Functionality

The induction of a magnetic field causes magnetic and electrical losses in the bottom of the pan. The bottom of the pan is heated up by these losses efficiently.

Material quality

Pots or pans with good ferritic properties are well suited for induction cooking.

Pots and pans with low ferritic properties (e.g., with a high proportion of aluminum) are less suitable for induction cooking.

Important Rules – Operation and Maintenance

Follow these simple rules to ensure reliable and predictable performance of your induction equipment. In this context, “pans” also includes pots:

1 Keep kitchen temperature below 40°C [104°F].



2 Clean the intake filter at least once a week or as often as required.



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3 Do not use dented pans because it will cause damages to the internal components.



4 Only use pans that fits the glass markings. Do not use oversized pans.



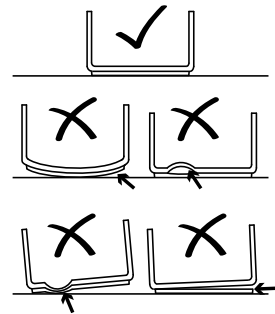
5 Don't pre-heat the pan. Place the pan on the glass once you are ready to cook.



Proper Induction Cookware

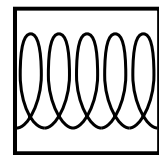
CONDITION

- Pans with layer separation (outward and inward bubbles), arching or partially detached bottoms must be replaced.
- When these pans are used, the sensors under the glass-top cannot detect temperature correctly. These pans can easily overheat. They will also overheat the sensors and may damage the sensors and the generator. (On the right, examples of good and bad pans in cross-sections)

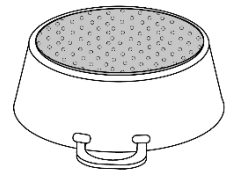


MATERIAL

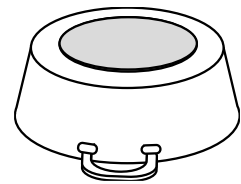
- USE cookware made of conductive and magnetic materials. If the pan bottom attracts a magnet, the pan is suitable for induction cooking. Look for cookware that is labeled **suitable for induction** or with an induction compatible symbol.



- DO NOT USE cookware made of aluminum, copper, glass or ceramics.
- NOTE: Steel inserts on bottom:
A pan bottom with areas of aluminum reduces the magnetic surface for induction cooking. The appliance may supply less energy to the cookware or have difficulties detecting the pan.
- It is not recommended to use such pans/ pots. Pans/ pots with steels inserts on the bottom are mainly of low quality. Some are not intended to be used for professional purposes. Pans/ pots which do not fulfil professional requirements can damage the unit and void the warranty.



- NOTE: Non-magnetic cookware with a small magnetic base:
The absence of magnetic surface on the non-magnetic pan bottom can affect the induction field. As a result, less energy may be supplied to the cookware.
- **Caution!** Non-magnetic cookware with a small magnetic base:
It is not recommended to use such pans and pots. Pans and pots with a small magnetic base on the bottom are mainly of low quality. Some are not intended to be used for professional purposes. Pans and pots, which do not fulfil professional requirements, can damage the unit and void the warranty.



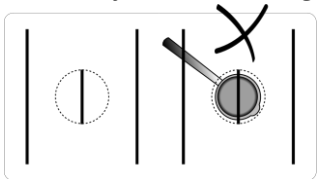
BOIL TEST

To test the efficiency of a pan for induction cooking, perform a boil test. See instructions in section 5 Troubleshooting.

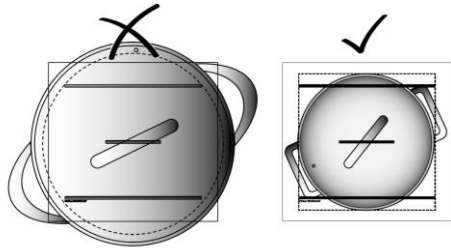
SIZE OF PAN

- **MINIMUM SIZE:** The bottom of pan must have a minimum diameter of 12cm [5"] (below, dotted lines).

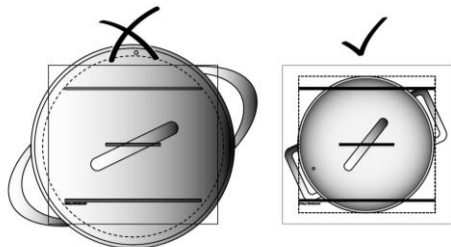
Otherwise, the pan will not be heated. This is a safety feature so that the unit does not detect and heat up small metal objects, such as jewellery and cutlery. NOTE: For personal safety, never place any small metallic objects on a cooking zone.



- **DO NOT USE OVERSIZED PAN!** The bottom of the pan must fit the glass. When a hot, oversized pan covers the silicone seal underneath, the heat from the pan may dry out the silicone over time. When the silicone seal dries out or breaks, liquid can penetrate the appliance and damage the electronics.



- **PAN MUST FIT THE GLASS!** The best pan to use is the one with a bottom that fits the coil (below, dotted lines).

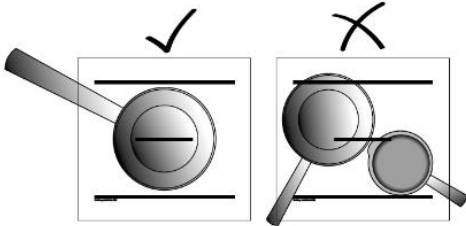


- **Placing Pan On A Cooking Zone**

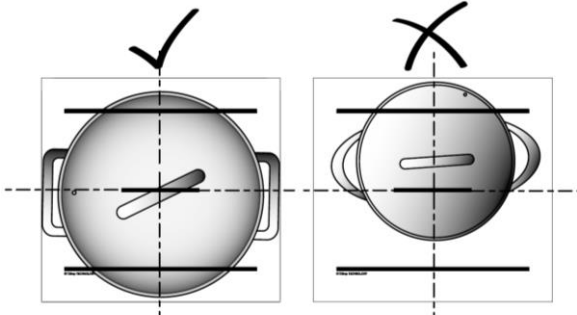
Each cooking zone of our appliances is equipped with the latest RTCsmp® sensors. These sensors monitor temperature and cookware continuously in real time.

To obtain optimal results from the sensors, you must **always place pan in the center of the cooking zone**. Otherwise, the bottom of the pan is heated unequally and the food inside the pan may burn.

**For all round coil (R) models:
PLACE MAXIMUM ONE PAN ON A COOKING ZONE.**



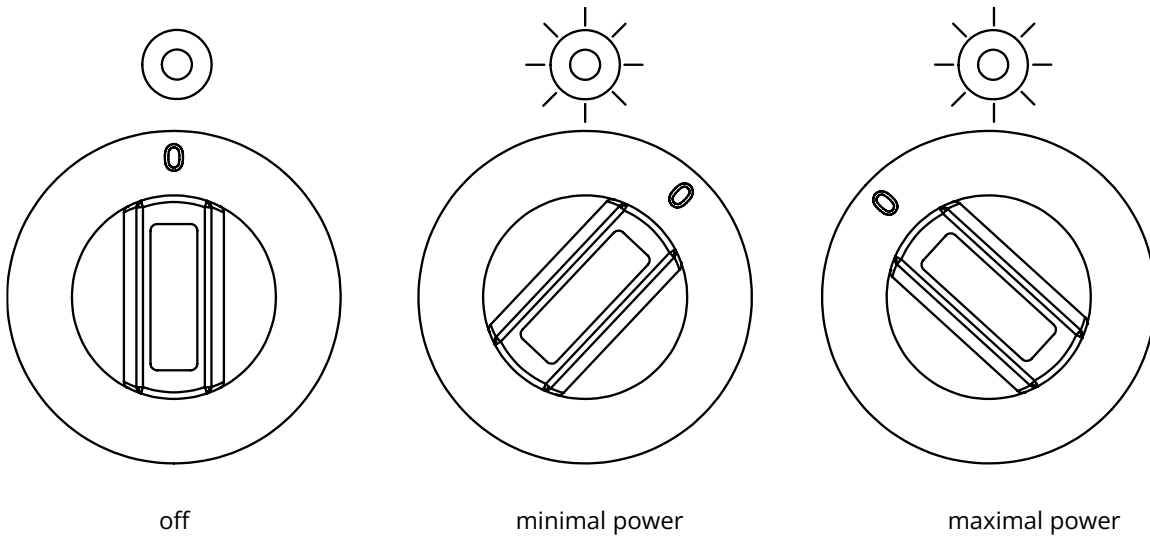
ALWAYS PLACE PAN IN THE CENTER OF THE COOKING ZONE.



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Rotary power switch (Potentiometer)

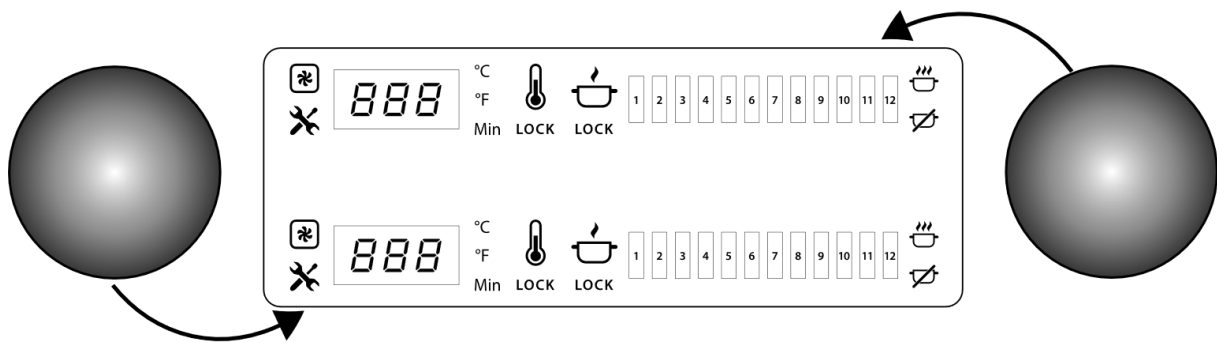
The induction unit is turned on by turning the power rotary switch (OFF / ON). It is ready for immediate use. The glowing power indicator indicates that energy is transferred to the pan. The power level is set by turning the power switch according to following illustration.



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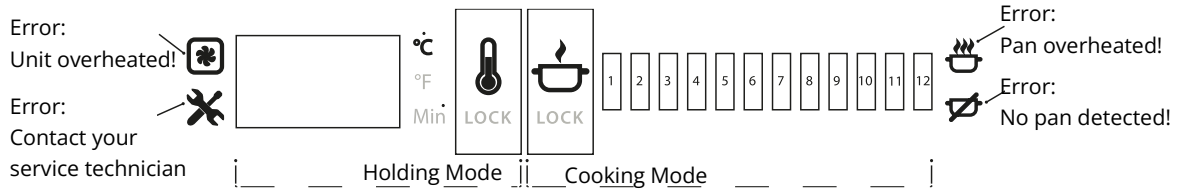
Tap Control

The rear hob display is on the top half of the display and the front hob is the bottom of the display. The two arrows show which knob is for which display.



Tap Control, Tap basic and Tap plus

OVERVIEW OF SYMBOLS



TURN ON THE UNIT

Press the rotary knob. Afterward, turn to enter the cooking or holding mode.

LED RING

- The LED ring flashes if operator input is needed.
- The LED ring lights up continuously during cooking or holding.
- The LED ring is permanently off when the cooktop is turned off.

SWITCH BETWEEN COOKING AND HOLDING MODES

NOTE: Holding mode is not available for the Wok.

For Griddle and Combi, the step-cook mode is not available.

1. Press the rotary knob once. The LED ring flashes.
2. While observing the display, turn the knob clockwise or counterclockwise to select Power Level Mode or Hold Mode.
3. Click the knob again to confirm the selection and start the mode.

ADJUST POWER LEVEL (1 TO 12)

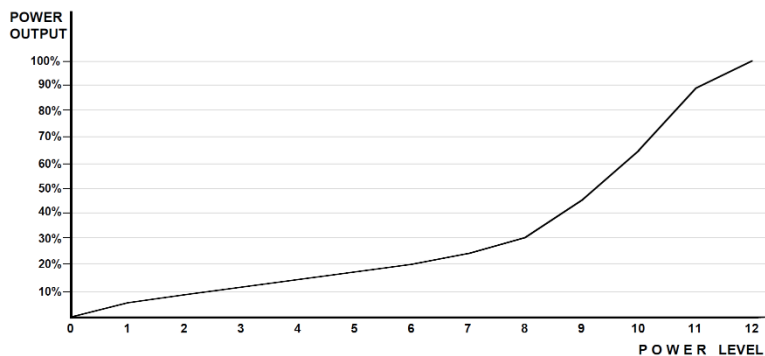
1. Turn the knob in Power Level mode clockwise to increase the power level:
 - Power level (1) = lowest power
 - Power level (12) = highest power

Power Level Behaviour

The following power curve shows that the power difference between two higher power levels is much greater than the difference between two lower power levels.

This power and output ratio provides precise control.

POWER DIAGRAM 1: POWER LEVEL 0 TO 12



Settings from (1) to (9) cover the lower 50% of the total power; settings from (10) to (12) cover the power range from 50% to 100%

SELECTING THE HOLDING TEMPERATURE

1. Turn the knob in Holding mode until the desired temperature is displayed on the screen.
2. The target temperature and the actual temperature are alternately displayed.
 - The display remains constant while the target temperature is shown.
 - The display blinks while the actual temperature is shown.

LOCK / UNLOCK

1. To lock user input on this cooktop, press the knob twice quickly. A lock symbol or "LoC" (lock) appears on the display.
2. To unlock, double-click the knob again and the lock symbol on the display clears. With Tap basic, there is no feedback on unlocking, but the cooktop is now unlocked.



NOTE: The lock function can be activated not only in cooking mode or holding mode but also while the cooktop is turned off.

NOTE: The cooktop can be turned off at any time by pressing the knob for 2 seconds, even when locked.

SETTING THE TIMER

The timer function can be used for both cooking mode and warm-keeping mode.

1. While in cooking mode or warm-keeping mode, press the knob three times quickly to start the timer function.

NOTE: After two seconds without user input, the timer starts automatically.

2. Turn the knob to set a duration between 30 seconds and 240 minutes. The LED ring blinks.
3. When entering a time of fewer than 10 minutes, turning counterclockwise allows more precise time adjustment in 10-second increments.
4. To start the countdown, wait for two seconds or press the knob.
5. After the set time elapses, a beep sounds, and the device automatically turns off if the operator takes no action.

NOTE: When using "Tap basic" in holding mode, the target temperature and countdown are alternately displayed while the timer is in use.


The current temperature is not shown while a timer is active.

The time indication on the "Tap basic" display is represented with a dot; the temperature has no dot.

TURN OFF THE UNIT

- Press and hold the knob for two seconds. The cooktop turns off.
- Alternatively, you can turn the knob to the lowest power level or temperature in cooking or warm-keeping mode to turn off the cooktop.



When the device is turned off, on the Tap control and "Tap basic", a  appears on the display.

For "Tap plus", you will see a small white LED light up in the bottom right while the device is turned off.

Additional settings

Additional settings are available to reduce power consumption and set the display to °C or °F, among other options.

Activate Setting Function

Option 1:

1. Press the knob while connecting the device to the power outlet.

Option 2:

1. While the device is in Stand-By, activate the lock with a double-click.
2. Press and hold the knob.
3. Turn the knob half a turn counterclockwise.
4. Release the knob only now.

Adjust an option

1. Turn the knob to select a setting from P1 to P6.
 - P0 = Exit the Settings Function
 - P1 = Reduce the maximum rated power.
Choices range from 25% to 100%.
25% allows only 25% of the maximum power.
100% allows the full power (default setting).
NOTE: Power limitation affects each cooking level uniformly.
 - P2 = Choose temperature unit °C or °F (Not available for Wok models).
 - P3 = Displays the current firmware number.
This function is for information only and cannot be edited.
 - P4 = Activate / deactivate the timer function beep.
Beep on is displayed with "on" (activated by default).
Beep off is displayed with "oFF."
 - P5 = Choose the color for the LED ring (10 colors available).
By default, color 1 (white) is set.
 - P6 = Preview of custom error codes.
Turn the wheel to display a preview of the different error codes.
In "Tap plus", in addition to the error code, an error text is displayed.
To visually distinguish this preview from a real error, "P6" is additionally overlaid in "Tap plus".
On the first option E00, the start-up logo is displayed for "Tap plus".
2. Press the knob once (1x) to open the selected setting.
3. Turn the knob to set a new value (as described above).
4. Press the knob again (1x) to confirm and save the selection. Upon successful saving of the values, three dashes "---" appear on the Tap control and "Tap basic", or a floppy disk symbol appears on "Tap plus".
5. To cancel, hold the knob down until the selection of setting options P1 to P7 reappears.



Exiting Settings

1. To exit the setting function, hold the knob down for two seconds until the device returns to Stand-By mode.
2. If Stand-By mode is not reached, the knob must be pressed again for two seconds to exit the settings.

Automatic Pan Detection, No Pan No Heat

When a temperature or a power level is selected, the appliance supplies energy only when a pan is placed in the cooking zone.

When you remove the pan from the cooking zone, the appliance stops power output immediately. The power output resumes when the pan is placed back on the cooking zone.

Notice

Switch off the cook-top by means of the control. Do not rely on the Pan Detection as the ON-OFF control.

Notice

Pan with a bottom diameter smaller than 12cm or 5" is not detected by the system.

When the application is not in use

When the induction appliance is not in use, always turn off the appliance.

Notice

Switch the appliance off if you take the cookware away for a while. This will prevent the heating process to start automatically and unintentionally when a pan is placed back on the heating area. If any person needs to use the induction appliance, he/she will have to turn the appliance ON intentionally.

Decommissioning

Procedure if the device is not needed for a long time.

1. Switch off the device on the knob. (See Section 3 Turning Off)
2. Disconnect the device from the mains.

Section 4: Maintenance

MAINTENANCE SAFETY—DISCLAIMER

DANGER

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

Warning

A good maintenance of the appliance requires regular cleaning, care and servicing. The site-supervisor and the operator must ensure all components relevant to safety are always in perfect working order.

NOTE: Cleaning tools and supplies are not provided.

DANGEROUS ELECTRICAL VOLTAGE

DANGER

Do not open the appliance. Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

DANGER

If any part of the appliance is cracked or broken, turn off the appliance and immediately disconnect the appliance from supply. Only if it is possible and safe, disconnect the equipment from main power supply. Do not touch any parts inside the appliance.

Disconnect electric power at the main power for all equipment being serviced.

Failure to disconnect the power at the main power supply could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

Contact an authorized service agency for assistance.

MAINTENANCE SAFETY—CLEANING

Warning

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of the equipment with water. Ensure that no liquid can enter the equipment.

Warning

Allow heated equipment / glass surface to cool down before attempting to clean service or move.

Warning

When cleaning the exterior, care should be taken to avoid front power switch and the electrical cords. Keep water and cleaning solutions away from these parts.

Caution

Do not use caustic cleaners on any part of the equipment. Use mild, nonabrasive soaps or detergents, applied with a sponge or soft cloth.

Caution

Ensure to remove all residues of cleaning agents from the cooking surfaces. Use a clean moist cloth to wipe off any surfaces.

Caution

Using commercial cleaning fluids or chemicals: Read the directions for use and precautionary statements before use. Pay attention to the concentration of cleaner and the length of time the cleaner remains on the food-contact surfaces or equipment surfaces.

Daily Cleaning and Maintenance

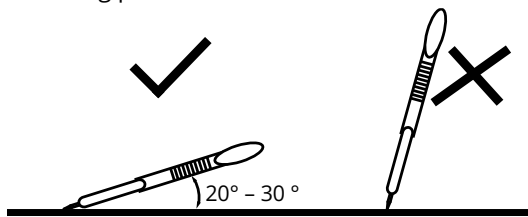
Clean the surface with a mild detergent and / or a food-safe liquid cleaner which does not penetrate the silicone seal around the glass.

GLASS CLEANING



NOTE: The cleaning of Ceran® glass is identical to cleaning other similar glass surfaces. You may use any regular glass cleaning products available from a hardware store.

You may use a razor blade scraper or a non-scratching sponge to remove tough residues. When scraping, place your razor blade scraper at an angle of about 20° to 30° from the glass. Then wipe clean the glass with a cleaning product.



VISUAL INSPECTION OF SILICONE SEAL

Inspect the silicone seal around the glass perimeter. Call for service immediately if you notice:

- Cracks on the silicone seal.
- The silicone seal comes away from the glass/ housing or moves when you press down on the seal.

Weekly Cleaning and Maintenance

If there is an Intake filter, clean and dry it regularly.

Yearly Maintenance

Best Practice: Have the induction appliance examined once a year by an authorized technician.

General Maintenance Tips:

- Inspect all induction cookware to ensure proper condition.
- Have an authorized technician to inspect and ensure that:
 - All ventilation fans are working properly.
 - No grease built-up around the equipment and air filter.
 - The silicone joints of the ceramic and display glass are in good condition.

Section 5: Troubleshooting

DANGEROUS ELECTRICAL VOLTAGE

DANGER

If any part of the appliance is cracked or broken, turn off directly the appliance and immediately disconnect the appliance from supply. Only if it is possible and safe, disconnect the equipment from main power supply. Do not touch any parts inside the appliance.

Disconnect electric power at the main power for all equipment being serviced.

Failure to disconnect the power at the main power supply could result in serious injury or death.

The power switch DOES NOT disconnect all incoming power.

Contact an authorized service agency for assistance.

DANGER

Do not open the appliance. Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

Warning

Markings and warning labels mounted directly on the equipment must be observed at all times and kept in a fully legible condition.

NOTE: If a problem arises during operation of your induction appliance, follow the Troubleshooting Charts before calling service. Routine adjustments and maintenance procedures are not covered by the warranty.

Common Problems

One or more of the following conditions may affect the function or cause the induction equipment to fail:

- Using unsuitable cookware such as non-induction pans, oversized pans, or damaged pans.
- High ambient temperature.
- Inadequate ventilation causing hot air to re-enter through the air intake slots.
- Dirty air intake filter.
- Empty pan is left on the hob when the appliance is ON.

Symptoms

- When a malfunction occurs, the appliance may be in one of the following states:
- The appliance switches off immediately.
- The appliance continues to operate in a power reduction mode.
- The appliance continues to operate normally.

NOTICE: The fan starts running when the ambient temperature in the control area exceeds 55 °C [130 °F].

Once the heatsink temperature reaches a certain threshold, the controller automatically reduces the power to protect the device from overheating. The cooking appliance then operates in a non-continuous mode. This mode is audible.

Boil Test

To test the quality of a pan for induction cooking, perform a boil test.

This test is not applicable to griddles and braising pans. NEVER heat any cooking pan on a griddle plate or in a braising pan.

(Test for 3.5kW or 5.0kW Induction Coil)

Perform a boil test to verify the performance of a pan for induction cooking.

- Add one litre of cold water into the pan (optimally use pan with bottom diameter of 24cm) and bring it to boil. Compare the total boil time to the guideline below:
 - 3.5kW Coil, approx. 140 seconds
 - 5.0kW Coil, approx. 85 seconds

If time to boil exceeds the above guideline, then the pan is not suitable for achieving optimal efficiency. Please contact your supplier to purchase suitable induction pans.

If the induction appliance does not function as expected despite using quality induction pans, refer to the troubleshooting charts.

Avoiding dangers in case of accidents or malfunctions

To avoid hazards in the event of a malfunction or accident related to the device, proceed as follows.

1. Disconnect the power supply from the circuit breaker provided for the device.
2. Disconnect the mains plug of the affected device to prevent it from being switched on again.

DANGER

If the plug is not safely accessible, the device must be switched off at the main circuit breaker.

Troubleshooting without Error Code

Symptom	Possible Cause	Action
Pan does not heat up on glass top. Digital display is OFF (dark).	No power supply.	Check incoming power supply (Example, power cable plugged into the wall socket). Check kitchen main fuse box.
	Unit is turned off.	Turn control knob to an ON-position.
	Defective unit.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)
Pan does not heat up and no pan symbol is on. (Not applicable to griddles or braising pans.)	Pan is too small.	Use a suitable pan with bottom diameter larger than 12cm [5"].
	Pan is not placed in the center of the hob; pan is not detected by sensor. (2)	Move the pan to the center of the hob.
	Unsuitable pan.	Select only induction-ready cookware.
	Defective unit.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)
Poor heating, LED ring is ON	Reduced Power adj.	Check Additional Setting "P1". See „Additional Settings“
	Air-cooling system is obstructed.	Verify that air vents are not obstructed. Ensure the fresh air filter is clean.
	Unsuitable pan.	Select various induction-ready cookware for induction cooking. Then compare the results.
	Ambient temperature is too high. The cooling system is not able to keep the appliance in normal operating conditions.	Verify that no hot air is taken in by the fan. Reduce the ambient temperature. The intake air temperature must be lower than 40 °C [104 °F].
	One phase is missing.	Check incoming power supply (Example, power cable plugged into the wall socket). Check kitchen main fuse box.
	Defective unit.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)
Appliance does not react to control knob positions	Unit is turned off.	Turn control knob to an ON-position.
	Defective control knob.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)
Overheated unit symbol is ON, fan is working	Air-cooling system is obstructed. Internal fan is dirty.	Verify that air vents are not obstructed. Ensure the fresh air filter is clean.

		Contact an authorized service agency.
	Defective fan or fan control.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)
Overheated unit symbol is ON	Overheated induction coil; cooking area is too hot. Overheated pan. Pan is empty.	Switch the appliance off. Safely remove pan. Wait until the appliance has cooled down before turning it ON.
Small metallic objects (e.g. spoon) are heated up in the cooking zone.	Pan detection function is defective.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)

- (1) **DANGER** If the plug is not safely accessible, the device must be switched off at the main circuit breaker.
- (2) The appliance switches off immediately.

Troubleshooting – Error Code

Error Code (Display)	Blink Code (green LED)	Problem	Action
		Normal Operation.	No Action required.
E01	1	Unsuitable induction cooking pan. Internal wiring/coil connection malfunction. (2)	Check pan material. Contact an authorized service agency.
E02	2	Unsuitable induction cooking pan. Coil overcurrent. (2)	Check pan material. Contact an authorized service agency.
E03 +	3	Air-cooling system obstructed. Fan malfunction. Heat sink overheated. (2)	Let appliance cool down. Verify that air vents are not obstructed. Check and clean air filter. Contact an authorized service agency.
E04 +	4	Overheated cooking zone. Overheated pan detected. Sensor failure.	Let appliance cool down. Verify that air vents are not obstructed. Check and clean air filter.
E41, E42, E43, E44, E45, E46	4	Overheated or defective sensor. (2) NOTE: Errors E41 to E46, griddles and braising pans may continue to operate.	Contact an authorized service agency.
E05	5	Potentiometer defective.	Contact an authorized service agency.
E06, E30 +	6	Ambient temperature too high (the cooling system is not able to keep the induction appliance in normal operating conditions). Internal component overheated. (2)	Let appliance cool down. Verify that air vents are not obstructed. Check and clean air filter. Verified that no hot air is taken in by the fan. Reduce the ambient temperature. The intake air temperature must be lower than 40 °C [104 °F]. Contact an authorized service agency.
E07	-	Phase failure.	Check the fuses belonging to the socket to which the device is connected. Contact an authorized service agency
E08	-	Over- or undervoltage.	Contact an authorized service agency.
E10	10	Communication problem of the CAN interface	Contact an authorized service agency.
E29	7	Generator component failure. (2)	Contact an authorized service agency.
E47	4	Overheating or bad sensor wiring	Contact an authorized service agency.
E21 +	8	Sensor error from heat sink. Ambient temperature beyond normal operating range. (2)	Verify that air vents are not obstructed. Check air filter. Reduce ambient temperature. Contact an authorized service agency.
E24 +	8	Sensor error from CPU. Board overheated. Ambient temperature	Verify that air vents are not obstructed. Check air filter. Reduce ambient temperature.

		beyond normal operating range. (2)	Contact an authorized service agency.
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- (1) **DANGER** If the plug is not safely accessible, the device must be switched off at the main circuit breaker.
- (2) The appliance switches off immediately.

