





## FN

This type of apparatus is to be used for commercial applications, for example restaurant kitchens, canteens, hospitals and commercial businesses, such as bakeries, butchers, etc., but not for continual mass production of food.

Pay some caution when the units are being installed, positioned, fixed and connected to the electric network. See the paragraphs "COMMISSIONING" and "ELECTRICAL CONNECTION".

The units need to be used and operated with some caution. See the paragraph "INSTRUCTIONS FOR USE".

The unit must not be cleaned with jets of water or steam cleaners.

## Warning!

Before performing any operations, cut off the main power supply.

For a direct network connection, it is necessary to provide a device that ensures the disconnection from the network with an opening distance from the contacts that allows for a complete disconnection under the conditions of overvoltage category III, in accordance to the rules of installation.

If the power cord is damaged, it must be replaced by the manufacturer's technicians or by a person with similar qualifications.

## Equipotential

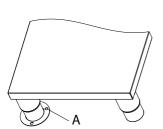
The appliance must be connected to a equipotential system. The connection terminal is located near the power supply cable input. It is marked with the following symbol:



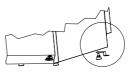
Maintenance must be carried out by qualified personnel.

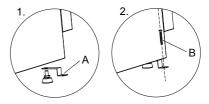
Do not aim water jets directly on the appliance, it might be damaged.

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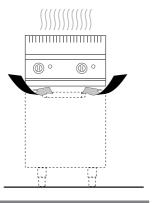


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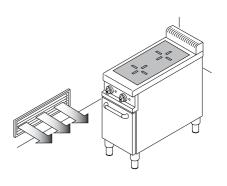




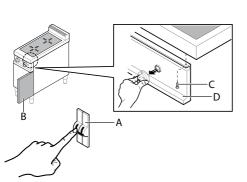
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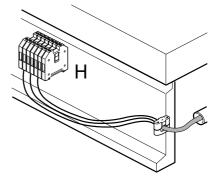
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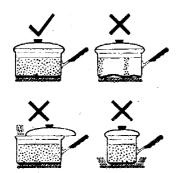


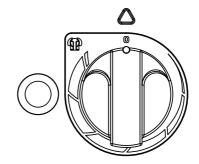
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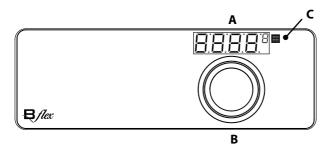


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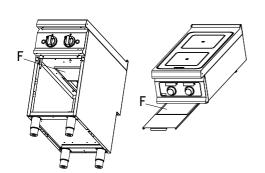


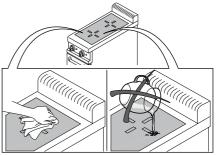




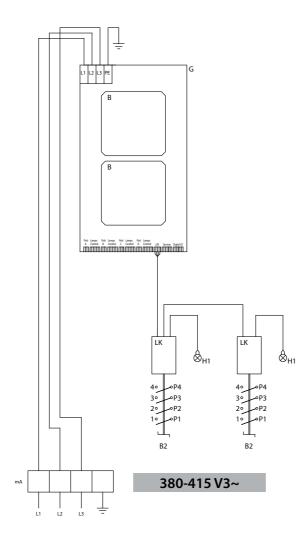


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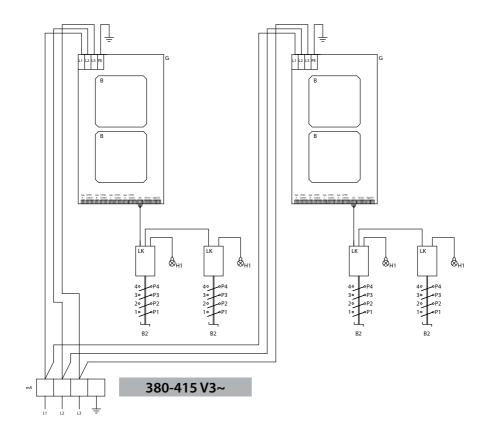




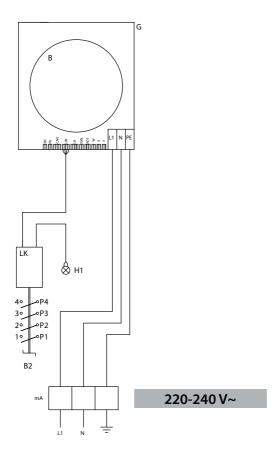
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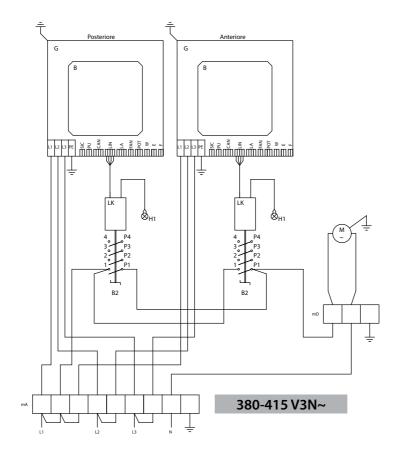
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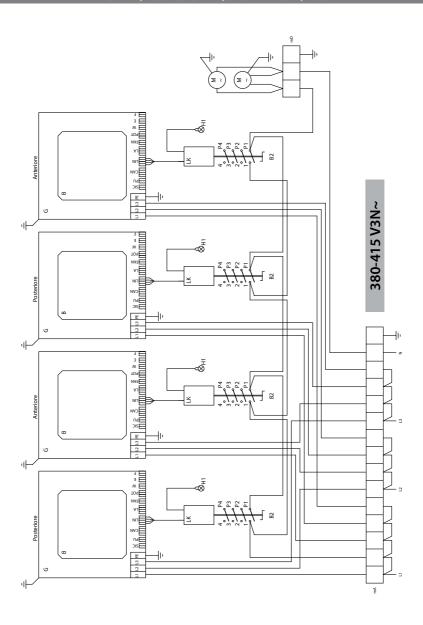
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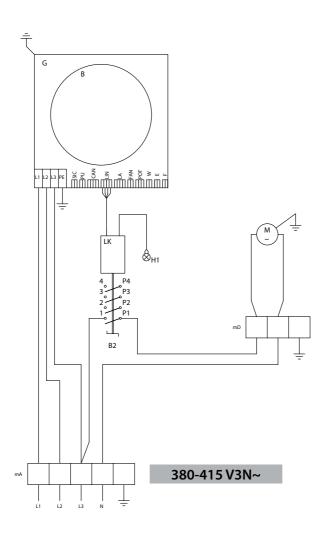
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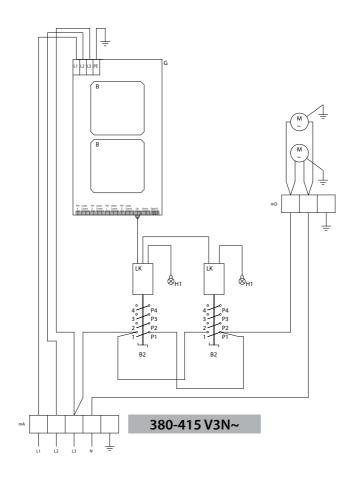
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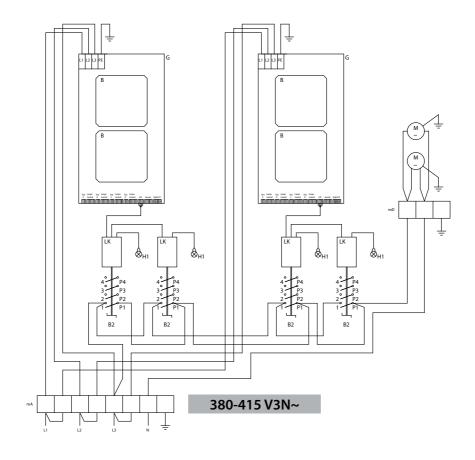
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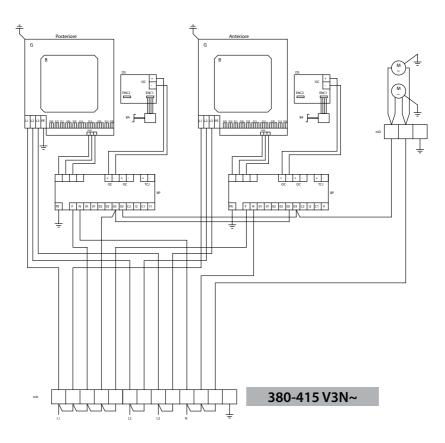
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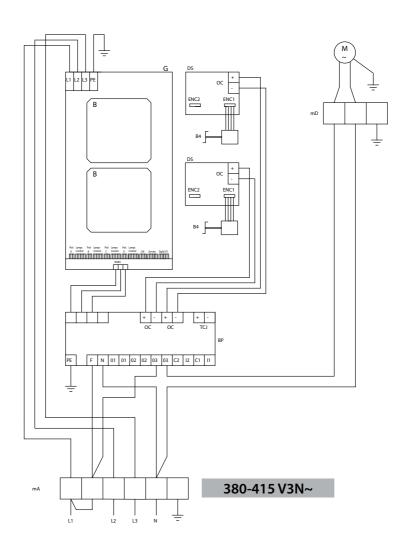
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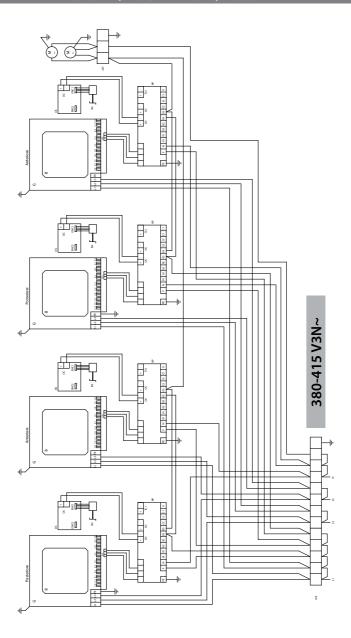
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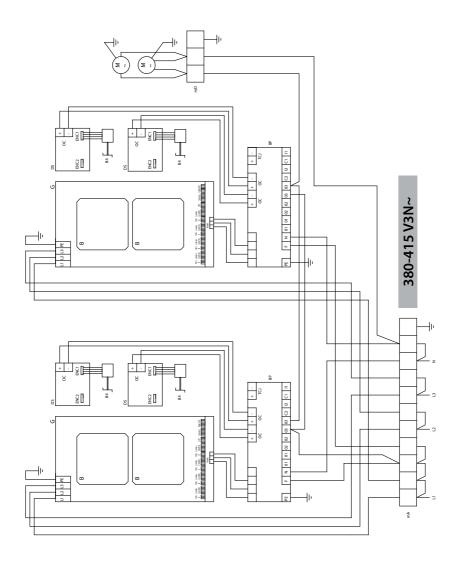
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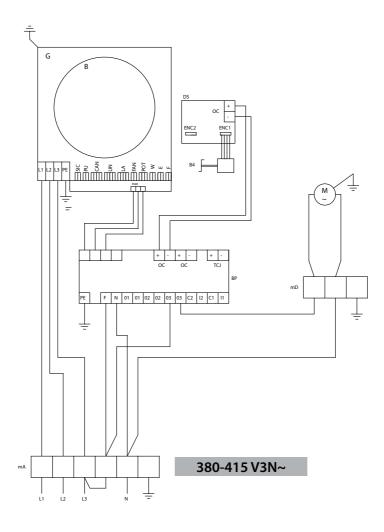
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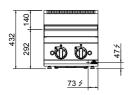
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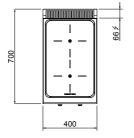


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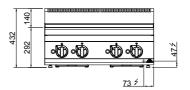


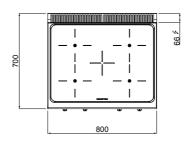
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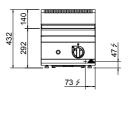


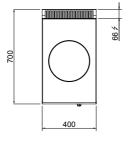
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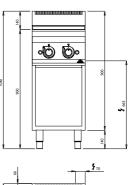


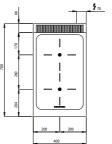
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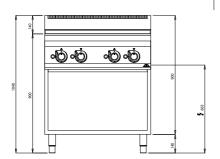


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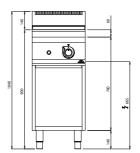


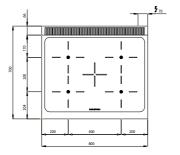


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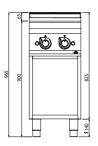
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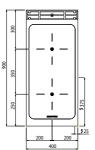




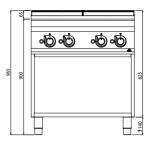


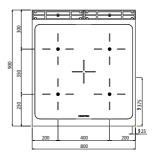
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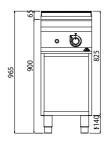


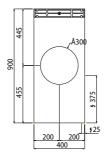
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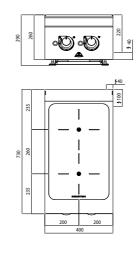


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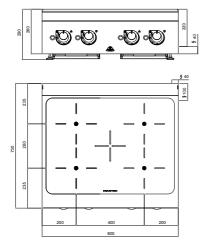




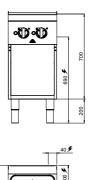
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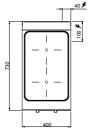


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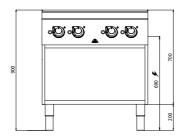


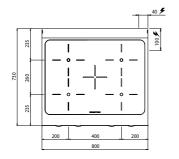
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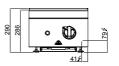


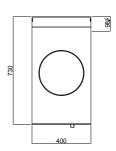
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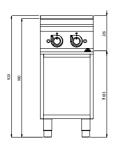


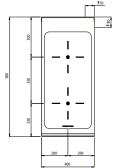
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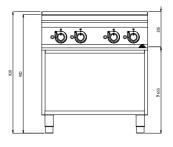


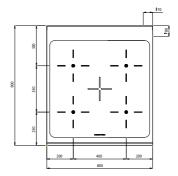
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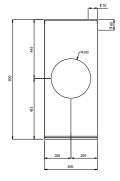
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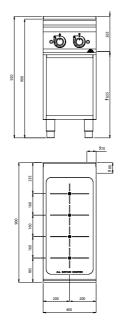


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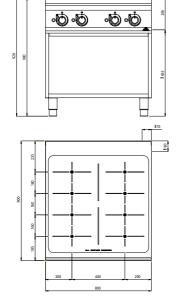




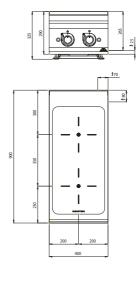
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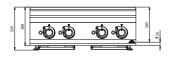
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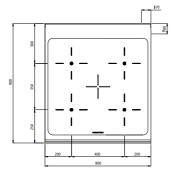


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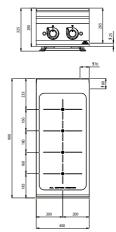


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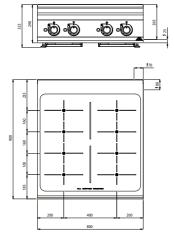




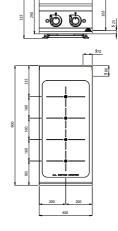
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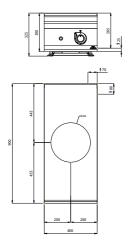


## LXE9TP4/IND - LXE9TP4/IND-BF



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# LXE9WOK/IND - LXE9WOK/IND-BF



# Instruction manual

Dimensions	27
Technical data	29
Specific instructions	32

# **ELECTRIC STOVES - SERIES MACROS 700**

Model	Description	Dim.: (LxWxH) of work surface (h total)
E7P2B/IND	2-zone induction hob	mm 400 x 700 x 290 (430)h
E7P4B/IND	4-zone induction hob	mm 800 x 700 x 290 (430)h
E7WOK-B/IND	Induction wok	mm 400 x 700 x 290 (430)h
E7P2M/IND	2-zone induction hob with compartment	mm 400 x 700 x 900 (1040)h
E7P4M/IND	4-zone induction hob with compartment	mm 800 x 700 x 900 (1040)h
E7WOK/IND	Induction wok with compartment	mm 400 x 700 x 900 (1040)h

# **ELECTRIC STOVES - SERIES MAXIMA 900**

Model	Description	Dim.: (LxWxH) of work surface (h total)
E9P2M/IND	2-zone induction hob with compartment	mm 400 x 900 x 900 (960)h
E9P4M/IND	4-zone induction hob with compartment	mm 800 x 900 x 900 (960)h
E9WOK/IND	Induction wok with compartment	mm 400 x 900 x 900 (960)h

# **ELECTRIC STOVES - SERIES S700**

Apparecchio tipo	Descrizione	Dim.: (LxPxH) Piano di lavoro (h totale)
SE7P2B/IND · SE7P2PB/IND	2-zone induction hob	mm 400 x 730 x 280 (290)h
SE7P2B/IND-BF · SE7P2PB/IND-BF	2-zone induction hob, Bflex controls	mm 400 x 730 x 280 (290)h
SE7P2M/IND · SE7P2PM/IND	2-zone induction hob with compartment	mm 400 x 730 x 900 (910)h
SE7P2M/IND-BF · SE7P2PM/IND-BF	2-zone induction hob, Bflex controls with compartment	mm 400 x 730 x 900 (910)h
SE7P4B/IND · SE7P4PB/IND	4-zone induction hob	mm 800 x 730 x 280 (290)h
SE7P4B/IND-BF · SE7P4PB/IND-BF	4-zone induction hob, Bflex controls	mm 800 x 730 x 280 (290)h
SE7P4M/IND · SE7P4PM/IND	4-zone induction hob with compartment	mm 800 x 730 x 900 (910)h
SE7P4M/IND-BF · SE7P4PM/IND-BF	4-zone induction hob, Bflex controls with compartment	mm 800 x 730 x 900 (910)h
SE7WOK-B/IND · SE7WOK-PB/IND	Induction wok	mm 400 x 730 x 280 (280)
SE7WOK-B/IND-BF · SE7WOK-PB/IND-BF	Induction wok, Bflex controls	mm 400 x 730 x 280 (280)

# **ELECTRIC STOVES - SERIES S900**

Model	Description	Dim.: (LxWxH) of work surface (h total)
SE9P2M/IND	2-zone induction hob with compartment	mm 400 x 900 x 900 (920)h
SE9P2M/IND-BF	2-zone induction hob, Bflex controls with compartment	mm 400 x 900 x 900 (920)h
SE9P4M/IND	4-zone induction hob with compartment	mm 800 x 900 x 900 (920)h
SE9P4M/IND-BF	4-zone induction hob, Bflex controls with compartment	mm 800 x 900 x 900 (920)h
SE9WOK/IND	Induction wok with compartment	mm 400 x 900 x 900 (920)h
SE9WOK/IND-BF	Induction wok, Bflex controls with compartment	mm 400 x 900 x 900 (920)h
SE9TP2M/IND	2-zone Induction Solid top plate with compartment	mm 400 x 900 x 900 (920)h
SE9TP2M/IND-BF	2-zone Induction Solid top plate, Bflex controls with comparment	mm 400 x 900 x 900 (920)h
SE9TP4M/IND	4-zone Induction Solid top plate with compartment	mm 800 x 900 x 900 (920)h
SE9TP4M/IND-BF	4-zone Induction Solid top plate, Bflex controls with comparment	mm 800 x 900 x 900 (920)h

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# **ELECTRIC STOVES - SERIES LX900 TOP**

Model	Description	Dim.: (LxWxH) of work surface (h total)
LXE9P2/IND	2-zone induction hob	mm 400 x 900 x 290 (310)h
LXE9P2/IND-BF	2-zone induction hob, Bflex controls	mm 400 x 900 x 290 (310)h
LXE9P4/IND	4-zone induction hob	mm 800 x 900 x 290 (310)h
LXE9P4/IND-BF	4-zone induction hob, Bflex controls	mm 800 x 900 x 290 (310)h
LXE9WOK/IND	Induction wok	mm 400 x 900 x 290 (310)h
LXE9WOK/IND-BF	Induction wok, Bflex controls	mm 400 x 900 x 290 (310)h
LXE9TP2/IND	2-zone Induction Solid top plate	mm 400 x 900 x 290 (310)h
LXE9TP2/IND-BF	2-zone Induction Solid top plate, Bflex controls	mm 400 x 900 x 290 (310)h
LXE9TP4/IND	4-zone Induction Solid top plate	mm 800 x 900 x 290 (310)h
LXE9TP4/IND-BF	4-zone Induction Solid top plate, Bflex controls	mm 800 x 900 x 290 (310)h

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	=	4		V.

<b>ELECTRIC STOVES - SERIES MACROS 700</b>	OVE	S-S	ER	S	ACR	057	00					TECHNICAL DATA	DATA
MODEL po	Rated R	Round plates		Square plates		Cooking areas	FE1 oven	F oven	TE 0ven		Power supply	HO7 RNF connection cable	Maximum weight of the unit
	kW	n. A	kW n.	. KW	ر ا	kW	kW	kW	kW			mm <sup>2</sup>	kg
E7P2B/IND	7				2	3,5					380-415 V3∼	4X1,5	30
E7P4B/IND	14				4	3,5					380-415 V3~	4x2,5	48
E7WOK-B/IND	3,5				-	3,5					220-240 V~	3X1,5	27
E7P2M/IND	7				2	3,5					380-415 V3∼	4X1	45
E7P4M/IND	14				4	3,5					380-415 V3∼	4x2,5	70
E7WOK/IND 3	3,5				-	3,5					220-240 V~	3X1,5	35
ELECTRIC STO		S - S	ERI	ES IV	IAXI	/ES – SERIES MAXIMA 900	006					TECHNICAL DATA	DATA
	Rat	Rated	Round plates	$\vdash$	Square plates	-	Cooking areas	FE1 oven	FE oven	31	Power supply	HO7RNF connection cable	Maximum
MODEL	bod									0ven			weight of the unit
	3	kW	n. kw	۷ ان	. KW	ċ	kW	kW	kW	kW		mm 2	kg
E9P2M/IND						2	5				380-415 V3N~	5x1,5	55
E9P4M/IND	7	70				4	5				380-415 V3N~	5x4	85
E9WOK/IND	5	2				-	5				380-415 V3N~	5x1,5	45
<b>ELECTRIC STO</b>	5	S-S	ES - SERIES S700	S S	200							TECHNICAL DATA	DATA
	Rated	$\vdash$	ound plate	s Squ	are plates	Cookin	gareas	Round plates   Square plates   Cooking areas   FE2 oven   FE oven		TE 0ven	Powersupply	H07RNF connection cable	Maximum
MODEL	power	ver											weight of the unit
	kW		n. kW	u /	kW	ü.	kW	kW	kW	kW		mm <sup>2</sup>	kg
SE7P2B/IND · SE7P2B/IND-BF	2 2	_				2	3,5				380-415 V3N~	5x1,5	32
SE7P4B/IND · SE7P4B/IND-BF	_	4				4	3,5				380-415 V3N~	5x2,5	52
SE7P2M/IND · SE7P2M/IND-BF	7					2	3,5				380-415 V3N∼	5x1,5	45
SE7P4M/IND · SE7P4M/IND-BF		4				4	3,5				380-415 V3N~	5x2,5	70
SE7WOK-B/IND · SE7WOK-B/IND-BF	- <b>BF</b> 3,5	2	_			-	3,5				$220-240  \text{V}{\sim}$	3X1,5	28
SE7P2PB/IND · SE7P2PB/IND-BF		0				2	2				380-415 V3N~	5x2,5	32
SE7P4PB/IND · SE7P4PB/IND-BF		0				4	5				380-415 V3N∼	5x4	52
SE7P2PM/IND · SE7P2PM/IND-BF		0				2	5				380-415 V3N~	5x2,5	45
SE7P4PM/IND · SE7P4PM/IND-BF			-	_		4	2				380-415 V3N∼	5x4	70
SE7WOK-PB/IND · SE7WOK-PB/IND-BF						-	2				380-415 V3N∼	5X1,5	28

# **ELECTRIC STOVES – SERIES S900**

ELECTRIC STOVES – SERIES S900	VES -	SE	SIES	290	0						<b>TECHNICAL DATA</b>	DATA
MODEL	Rated	Round	plates	Square	plates	Cooking area	Rated Round plates Square plates Cooking areas FE2 oven FE oven TE power	r FE oven	TE Oven	Power supply	H07RNF connection cable	Maximum weight of the unit
	kW	-i	n. kW	ı.	KW	n. kW n. kW	/ kW	kW	kW		mm <sup>2</sup>	kg
SE9P2M/IND; SE9P2M/IND-BF	10					2 5				380-415 V3N∼	5x1,5	55
SE9P4M/IND; SE9P4M/IND-BF	70					4 5				380-415 V3N~	5x4	85
SE9WOK/IND; SE9WOK/IND-BF	5					1 5				380-415 V3N∼	5x1,5	45
SE9TP2M/IND; SE9TP2M/IND-BF	14					2 7				380-415 V3N~	5x2,5	40
SE9TP4M/IND; SE9TP4M/IND-BF	78					4 7				380-415 V3N∼	5x10	75

# **ELECTRIC STOVES – SERIES LX900 TOP**

**TECHNICAL DATA** 

		Pote	Pound plates	Soliaro platos	Cooking are	SE EE1 ovon	EE ough	31	Dowor	HO 7DME connection cable	Maximim
kW         n.         kW         n.         kW         kW         kW         kW           10         2         5         5         5         5         6         6         6         6         7         6         7         8         7         8         7         8         7         8		ower	nound places	oduate plates	COOKIIIS	1	1 P O O O	0ven	rower supply	וואן רסווופרווסון רשמום	weight of the unit
10 2 5 5 20 20 4 5 5 5 1 1 5 5 1 1 5 1 5 1 7 1 5 1 7 1 5 1 7 1 7		kW	n. kW	i.	n. K	W kW	kW	kW		mm <sup>2</sup>	kg
20 4 5 5 5 1 1 5 7 7 7 7 7 7 7 7 7 7 7 7 7 7	9P2/IND; LXE9P2/IND-BF	10			2 5				380-415 V3N~	5x1,5	40
14 2 7	9P4/IND; LXE9P4/IND-BF	70			4 5	10			380-415 V3N∼	5x4	75
14 2 7	9WOK/IND; LXE9WOK/IND-BF	2			1 5	10			380-415 V3N∼	5x1,5	55
	9TP2/IND; LXE9TP2/IND-BF	4			2 7				380-415 V3N∼	5x2,5	40
LXE9TP4/IND: LXE9TP4/	9TP4/IND; LXE9TP4/IND-BF	78			4	7			380-415 V3N∼	5x10	75

The units are in conformity with the European directives:

2014/35/UE Low voltage

2014/30/UE EMC (electromagnetic compatibility)

2011/65/EU Restriction of the use of certain hazardous substances in electrical and electronic equipment

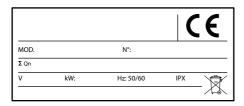
2006/42/EC Machine regulations and particular reference regulations

EN 60335-1 General Standard on the safety of household and similar electrical appliances

EN 60335-2-36 Safety of commercial electrical equipment for heavy duty stoves, ovens, hobs and cooktops

## **Unit features**

The serial number plate is positioned on the front side of the unit and contains all the connection data.



## INFORMATION FOR USERS OF PROFESSIONAL APPLIANCES



## Pursuant to Article 24 of Legislative Decree no. 49 of 14 March 2014,

"The Implementation of EU Directive 2012/19 on Waste Electrical and Electronic Equipment (WEEE)".

The crossed out wheelie bin on the appliance or its packaging indicates that the end-of- life product must be collected separately from other waste, in order to ensure proper treatment and recycling.

In particular, the separate collection of professional end-of- life appliances is organised and managed:

- a) directly by the user, if the appliance was placed on the market under past WEEE systems and the user decides to dispose of it without replacing it with another similar appliance with the same functions;
- b) by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the new appliance that replaced the previous one, when, after making the decision to dispose of an end-of- life appliance placed on the market under past WEEE systems, the user purchases a similar appliance with the same functions. In this case, the user may ask the manufacturer collect the old appliance no later than 15 consecutive calendar days after the delivery of the new appliance;
- c) by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the appliance, when the appliance was placed on the market under new WEEE systems.

The proper separate waste collection for the subsequent forwarding of the decommissioned product for recycling, treatment and environmentally compatible disposal, helps prevent negative impact on the environment and health, and promotes the reuse and / or recycling of the materials that the appliance is made of.

The user's illegal disposal of the product will result in the application of sanctions set out in current regulations.

# **INSTALLATION INSTRUCTIONS**



## ATTENTION!

Please refer to the initial pages of this manual for the figures mentioned in this chapter.

## APPLIANCE DESCRIPTION

Sturdy stainless steel structure with 4 legs (adjustable in height). Cooking tops in glass ceramic induction plates. Control knobs made in synthetic material.

## Legal and technical requisites

The manufacturer declares that the appliances are made in conformity with the EEC directives and requires that the installation is performed in accordance with the regulations in force.

During the assembly, the following requisites should be adhered to:

- building regulations and local fire prevention provisions
- health and safety regulations
- current CEI regulations
- current Fire Brigade regulations

## INSTALLATION

## Handling and transportation

The units are placed on wooden pallets to facilitate transportation and handling by a forklift or trolley either on the premises or when they are loaded and unloaded. Units are packed in 3-layer sturdy cardboard boxes with stickers and prints applied onto them for providing advice relevant to handling. The symbols give information about their handling, forbid the lifting the units with hooks and storing outdoors.

It also warns operators that the packaging contains fragile objects and indicates the vertical position that the box must keep. It also directs the operator on opening the packaging from downwards to upwards.

Before beginning the installation, remove the packaging. A few parts are protected with an adhesive film, which should be removed carefully.

Remove any glue residual with the proper substances, such as petrol; never use abrasive substances.

The unit must be leveled; small differences of height can be solved by adjusting the legs. The main switch or the socket must be close to the unit and easy to reach.

We recommend placing the unit under a suction hood so that vapor can quickly evacuate.

## **Room ventilation**

The room where the appliance is installed must be fitted with air intakes to guarantee the correct operation of the unit and air exchange. The air intakes must be of adequate dimensions, be protected by grids and be positioned free of any obstruction. (See Fig. 2 – Fig. 3).

## Caution - Warning

Do not install the appliance near any other units that can reach high temperatures: the electrical components might be damaged. During installation, make sure that the air suction and the means of evacuation are free of any obstacles.

## INSTALLATION

The installation, start-up and maintenance of the unit must be performed by qualified personnel. All installation operations must be carried out in conformity with the regulations in force. The manufacturer declines all liabilities in the event that the unit works incorrectly because of an incorrect installation or because it does not comply with the regulations in force.

The installation of the models with a side terminal board must be carried out while keeping the unit 5 cm from the back wall and 50 cm from the side walls. In models with a back terminal board, the installation must be carried out while keeping the unit 50 cm from the back wall and 50 cm from the side walls.

"In any case the unit must be installed/fixed in order it is possible to replace the power supply cable after the unit is installed".

## WARNING:

## If the following models:

E7P2M/IND - SE7P2M/IND - SE7P2PM/IND - SE7P2M/
IND-BF - SE7P2PM/IND-BF - E7WOK/IND - E9P2M/IND E9WOK/IND - SE9P2M/IND - SE9P2M/IND-BF - SE9WOK/
IND - SE9WOK/IND-BF - SE9TP2M/IND - SE9TP2M/IND-BF - SE9TP2M/IND-BF - SE9TP2M/IND-BF - SE9TP2M/IND-BF - SE9TP2M/IND-BF - SE9TP2M/IND-BF - SE9TP2M/IND-BF

are installed as a single unit (not in a row), fix the antitilt bracket to the floor by using the proper anchor screws (see Fig. 1a); consider the minimum installation distances described above. The free-standing appliances that weigh less than 40 kg, must be fixed to the surface where they rest by using the supplied fixing kit (see Fig. 1b).

Unscrew one of the legs and insert the pin in the largest hole of the bracket "A", screw in the leg again with a "B" screw. Always consider the minimum distance of installation

Before performing any operation, cut off the main power supply.

For a direct network connection, it is necessary to provide a device that ensures the disconnection from the network with an opening distance from the contacts that allows for a complete disconnection under the conditions of overvoltage category III, in accordance to the rules of installation.

For the LX models, the power supply cable can be connected/replaced after installing the unit.

On the back of the unit, there is a compartment that the technician can easily reach to perform the connection.

## Attention!

Never interrupt the yellow-green ground cable.

## **ELECTRICAL CONNECTION**

Connect the unit to the mains, following the provided instructions (see Fig. 4 – Fig. 5):

- Install, if not present, a disconnecting switch (A) close to the appliance with a thermal magnetic release and differential locking.
- 2) Open the doors (B), if present, and loosen the screws (C) to disassemble the control panel (D).
- 3) Connect the disconnecting switch (A) to the terminal board (H) as shown in the figure and in the electrical diagrams at the end of this manual. The chosen connection cable must have features similar to the H07RN-F type cable with an operating temperature of at least 80°C and have a section suitable to the unit (see the Technical Data table).
- 4) Pass the cable through the passage and tighten the cable stopper, connect the conductors in their corresponding position to the terminal board and attach them. The yellow-green ground conductor must be longer than the others so that, in the event that the cable stopper breaks, it disconnects itself after the voltage cables.
- 5) If the power supply cord is damaged, replace it with a special cable of H05RNF or H07RNF type: to prevent any risk, have the cord replaced by the manufacturer or their Technical Assistance or by a qualified person.

## **EQUIPOTENTIAL**

The appliance must be connected to an equipotential system. The connection terminal is close to the entrance of the power supply cord.

It is marked by the following symbol:



## Attention!

The manufacturer is not responsible and will not reimburse, under the guarantee, damages due to the improper installation and installation that does not conform to these instructions.

## **APPLIANCE TEST**

## Important

Before putting the unit in operation, test the equipment to evaluate the operational conditions of each component and single out any possible anomalies.

During this phase, it is important that the safety and hygiene conditions are strictly followed.

Carry out the following controls to perform the test:

- 1) Check that the main voltage is in conformity with the appliance voltage
- 2) Use the automatic disconnecting switch to check the electrical connection
- 3) Check the proper operation of safety devices

After testing, if necessary, train the users so that they understand all the necessary skills to operate the equipment in safe conditions, according to the regulations in force in the country in which the equipment is to be used.

## **USE INSTRUCTIONS**

This type of apparatus is to be used for commercial applications, for example restaurant kitchens, canteens, hospitals and commercial businesses, such as bakeries, butchers, etc., but not for continual mass production of food.

## ATTENTION!

Use the appliances under supervision and never operate while empty.

Pilot lights indicate if every unit is on or off.

The appliance does not need particular adjustment interventions by specialized people except for the regulations made during the user's operation.

Use only the accessories recommended by the manufacturer.

Do not use the equipment to cook food directly.

For obtaining a good performance and energy savings, use cookware suitable for electric cooking (check the labels on the bottom): their bottom must be thick and

flat (see Fig. 6).

The diameters of the cooking vessels should be as big as the cooking area you have chosen; if the diameter is smaller, energy will be wasted; therefore, it is better that the diameter is bigger. (See fig. 6)

The bottom of the cooking vessel must be clean and dry as well as the cooking area.

During the initial uses of the appliance, an acrid or burning smell may be detected. This will disappear after two or three uses.

The zones remain hot for a certain period of time after use. Avoid touching and keep children away until glass cools down.

These are very important regulations; if they are neglected, the appliance may not perform properly or the user may be placed at risk.

This appliance cannot be used by people (including children) with impaired skills or without experience and knowledge unless under the supervision of a person responsible for their safety who provides precise instructions about the use of the unit.

Keep children under supervision to make sure that they don't play with the unit.

Pay attention to the floor around the unit as it might be slippery.

Attention: the panels marked with the symbol Protect the user from accessing parts with voltage higher than 400 V.

Attention: the panels marked with the symbol \( \bar{\partial} \) protect the user from accessing parts that generate non-ionizing electromagnetic radiation.

The A weighed noise pressure level is lower than 70 dB (A).

## STARTING UP INDUCTION HOBS

## ATTENTION:

The glass ceramic hob is heated from underneath the cooking vessel. To avoid burn injuries, don't touch the hob while the unit is operating.

- a) Connect the appliance to the mains after making sure that the supplied voltage complies with the voltage given in the technical plate of the appliance.
- Position the cooking vessel on the areas marked on the hob.
- c) Turn the knob clockwise (see fig. 7): the green light switches on.
  - If there is no a cooking vessel, the green light will flash.
- d) Turn the knob to adjust the power.

If the pan is removed, the inductor does not supply power, when the pan is positioned again, the inductor starts again with the same set power. If the pan is removed, the inductor is in stand-by mode and no energy is used except for the lights.

## **TURNING OFF**

- Rotate the knob clockwise or anticlockwise up to the "OFF" position.
- A few parts of the generator are still live even when the knob is "OFF"; therefore, we recommend disconnecting the appliance from the mains before servicing the unit.
- Make sure that no liquid touches the induction generator either during the normal operations or while the component is cleaned or serviced.

# OPERATION OF BFLEX CONTROLS (SEE FIG. 8)

To switch on Bflex, press and hold the "B" knob for at least 3 seconds; the word "OFF" on the "A" display will be replaced by the digit "O".

Briefly press the "B" knob and rotate it to increase or decrease the power level from 1 to 100. The display will show the set value. Confirm the value by briefly pressing the "B" knob; or wait a few seconds: the system memorizes the last value indicated on the display.

When the pan is not detected on the cooking area, the display shows the symbol ( $\underline{U}$ ).

When the pan is rested on the active area, the generator detects the pan presence and starts supplying power. Periodically, depending on the hours of use, the "C"

warning light of the intake air filter will switch on.

The hob will continue working properly, but we

recommend that you clean the filter as soon as possible. Please see the paragraph "CLEAN THE AIR FILTER" for getting information about the correct cleaning of the

The "C" indicator light is reset by pressing and holding the "B" knob until an acoustic signal is heard.

## **PROPER USE**

The induction cookers must be used only with specific cooking vessels; therefore, check that the vessel is marked with a symbol that states it is suitable for induction cooking.

The induction hobs must be used with specific cooking vessels only.

# (SEE FIG. 9)

All induction hobs are equipped with an air filter, "F", located underneath the control panel.

Even a partially clogged air filter can cause the generator to overheat and shut down due to overheating.

We recommend that you periodically clean the filter by blowing it with compressed air or washing it with water and mild soap. Before returning the filter, make sure it is perfectly dry.

## CLEANING THE GLASS (SEE FIG. 10)

We recommend that you clean the cookers regularly, possibly after each use. Do not use abrasive sponges or abrasive clearing products. Avoid aggressive chemical products such as oven cleaning sprays, stain removers, bathroom cleaning products or all-in-one cleaning products. On www.schott-ceran.com, you will find a list of the recommended cleaning products as well as a list of products for protecting your equipment from damage caused by sugar.

We recommend that you to remove rough residuals of food with a proper cleaning pad or a sponge suitable for glass ceramic hobs, then pour a few drops of the recommended cleaning product on the hob, once cool, and rub it with a paper towel or a clean cloth. Alternatively you can use a sponge (such as the sponge by Vileda for example).

Finally, rub a wet cloth on the cooker and then dry it off with a clean cloth.

## **GENERAL WARNING**

The cooking surface is resistant but not unbreakable and it might be damaged if a hard or sharp object falls on it. If the surface is broken or cracked, do not use the unit. Call for Technical Assistance.

- The size of the cooking vessel must be suitable for the cooking area.
- The bottom of the cooking vessel must be smooth.
- The bottom of the cooking vessel must rest perfectly on the cooking area so that thermal energy transmits better
- We recommend that you use a cooking vessel with a bottom thickness of 2-3 mm if it is made of enameled steel or 4-6 mm if it is made of stainless steel.
- If you use the cooking area as a working area, don't forget to clean it after you have used it; cleaning will prevent the glass from being scratched by crumbles or other.
- "Cooktops must not be used for resting objects".
- When you move a cooking vessel on the cooking area, lift it up to avoid scratching the surface.

## ATTENTION!

If, when hot, the hob is in contact with plastic, foil, sugar or food containing sugar, remove these materials immediately by using the proper cleaning spatula since these substances can damage the surface if they melt. Before cooking food containing a large amount of sugar, we recommend cleaning the cooking surface with a suitable product.

- "ATTENTION: if the surface shows any cracks, immediately disconnect the unit or the damaged part from the power supply network."
- "ATTENTION: do not rest plastic containers on hot

surfaces."

## IMPORTANT!

Do not pour water on the cooking area when it is still hot since the glass could become damaged or weakened.

Metal objects get hot very fast; therefore, while the unit is operating, don't rest metal objects such as cans, tins, foil, cutlery, rings, keys, watches, etc. on it.

People with a pacemaker should ask their doctor if they can use an induction cooker.

Do not rest credit cards, phone cards, magnetic strip or other magnetic objects on the glass ceramic cooker.

The induction generator integrates a cooling system.

PAY ATTENTION THAT THE FLOW OF COOLING AIR THROUGH THE PERFORATIONS IN THE BOTTOM AND BURNER OF THE APPLIANCE IS NOT OBSTRUCTED. THIS MAY CAUSE THE APPLIANCE TO SWITCH OFF DUE TO OVERHEATING.

Make sure that the input and output air holes are not covered by paper, cloth, or other objects; that can cause overheating and switch off the induction system.

Do not spill liquids (e.g. water, oil, etc.) into the induction generator.

Do not use a water jet to clean the unit.

Do not touch any parts of the induction generator.

After use, turn off the hob through its control device. Do not rely on the detector of cookware.

## ATTENTION!

When the unit is being used, pay attention to any metal objects you may be wearing, such as rings, watches etc., as they can heat up if they are too close to the cooking surface.

The back side of the unit and the areas close to it must be free from metal objects.

## **TROUBLESHOOTING**

Error	Cause	Solution
Insufficient heating of cooking zone	The pan is made of an unsuitable material	Use a suitable pan
Continuous heating of cooking zone at maximum power	The knob switch is broken	Check / replace the knob switch
The cooking zone starts up when there isn't a pan in place	The pan detection sensor is faulty	Replace the generator / have it repaired
Small metal objects are heated up	The pan detection sensor is faulty	Replace the generator / have it repaired
The cooking zone doesn't get warm	The diameter of the pan bottom is less than 12 cm	Use a suitable pan
No reaction from the appliance	Mains fuse / main supply interrupted	Check mains connection
Fuses blown when the unit is switched on	Short-circuit in generator	Replace the generator / have it repaired
The cooking zones don't get warm	The generator is faulty	Replace the generator / have it repaired

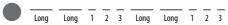
## Error code pattern

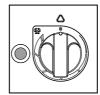
Faults can be detected according to the duration and frequency of the green light blinking. The blinking gives an error code pattern. The green lamp blinking one (E1) or two (E2) long flashes and than short regular flashes according to the specific error number. This pattern is constantly repeated.

For example: error code E1	06:	

Long 1 2 3 4 5 6 Long 1 2 3 4 5 6

For example: error code E2 03:





## Error messages from the generator

Error No.	Fault	Cause	Solution
E1 01	Electrical overloading	Unsuitable pan or wrong or faulty coil	Use a suitable pan, check the coil
E1 02	No power in the inductor	Inductor connection failure	Connect the inductor properly
E1 03	The IGBT temperature is too high	Air intakes are blocked. The fan is clogged. The temperature sensor is broken	Clear the air intakes. Clean fan. Check the fan rotation
E1 04	The cooking zone temperature is too high or too low	The pan is empty; the temperature sensor is faulty	Remove the pan, switch off the unit and wait until the cooking plate has cooled down; check the operation of the temperature sensor
E1 05	Failure of the control unit	The control unit is defective or wiring is defective	Check or replace the operating unit; check the unit's wiring harness
E1 06	The internal temperature is too high	Air intakes are blocked. The fan is clogged. The temperature sensor is broken. The unit is too close to other heat sources	Clear the air intakes. Clean fan. Keep the unit away from other heat sources. Lower the ambient temperature.
E1 07	Cooking zone temperature sensor	The temperature sensor of the coils is short circuited	Replace / check the temperature sensor
E1 08	Mains phase failure	Breakdown of the mains phase or mains phase or mains synchronization	Check mains supply
E1 10	Communication error	Failure on LIN or CAN-Bus. No connection between keyboard and generator	Disconnect from mains and check connection

Error No.	Fault	Cause	Solution
E1 11	Initialization error	Failure while initializing the hardware	Just wait. The device will be reset approx. every 30s
E1 12	Failure in mains current	Failure while measuring the mains current	Check mains connection
E1 13	Mains connection error	Mains voltage is too high or too low	Check mains connection
E1 14	Mains adaptor error	Mains voltage is too high or too low	Check mains connection
E1 15	Protective electrical circuits	Empty pan, defective sensor	Remove the pan, switch off and wait until the cooking plate has cooled down. Maybe the temperature sensor has to be replaced. Disconnect the generator and reconnect it again after a couple of minutes

## Fault messages from digital controls

Error No.	Name	Cause	Solution
E2 01	Key pad permanently on	Water or cookware on the display or defective key button	Clean the display surface or replace the digital control unit
E2 10	Wiring interruption	Faulty connection between the key pad and the generator	Replace the connecting cable
E2 11	Self diagnosis error	Self-diagnosis software is broken	Switch the unit off and on; if the problem continues, call Customer Care Service
E2 13	Invalid configuration data	The device can't find valid configuration data	Contact Customer Care Service
E2 14	Supply voltage	Problem with the supply voltage of the key pad	Automatic reset

## **SOLVING BFLEX CONTROL PROBLEMS**

The display shows two different types of error, depending on whether the problem is caused by the generator or the Bflex controls. If the problem is caused by the generator, the display alternates the symbol "E1" and the relative error code. To solve the problems, refer to paragraph "SOLVING SERIES 900 INDUCTION PROBLEMS".

If the problem is caused by the Bflex controls, the display alternates the symbol "E2" and the relative error code. To solve the problems, refer to the following table:.

Error N.	Problem	Cause	Solution
E2 03	One or more keys remain pressed	<ul> <li>Water or cooking residues on the Bflex control glass</li> <li>Faulty keys</li> </ul>	• Clean the control glass • Change the Bflex keys
E2 05	LIN connection open	No communication detected	Check the LIN connection lead
E2 10	Interrupted wiring     Faulty ID	<ul> <li>Connection fault between the Bflex controls and the generator</li> <li>The controls have a faulty ID</li> </ul>	Change the connection lead     Adjust the dipswitches
E2 11	Self-diagnosis error	Error in the self-diagnosis software	Disconnect and reconnect the electric power. If the problem continues, contact the technical service centre
E2 013	Incorrect configuration data	The device found invalid configuration data	Contact the technical service centre
E2 14	Power	Power problem to the Bflex controls	An automatic reset is run

ΕN

E2 20	LIN version compatibility	Incompatible LIN version	Contact the technical service centre
E2	Unknown error	Unknown cause for the error	Contact the technical service centre

If an error occurs, only the on/off key remains active.

## MAINTENANCE

## **CARE OF THE APPLIANCE**

## ATTENTION!

- Before cleaning, switch off the unit and let it cool down.
- In the event of electrically supplied units, use the isolator switch to disconnect the mains

Carefully, clean the appliance daily to guarantee its proper operation and long life.

Steel surfaces must be cleaned with a dish washer detergent diluted in very hot water and a soft cloth; for the toughest dirt, use ethylic alcohol, acetone or another non-halogenated solvent; do not use abrasive powder detergents or corrosive substances such as hydrochloric acid, muriatic or sulphuric acid.

# The use of acids can affect the unit's operation and safety

Do not use brushes, steel cottons or abrasive disks made with other metals or alloys that might cause rust stains due to contamination. For the same reason, avoid contact with iron objects.

Do not use steel cottons or stainless steel brushes because thile they will not contaminate surfaces, they can cause damaging scratches. If dirt is tough, do not use sandpaper or rough paper, but use synthetic sponges (for example Scotchbrite sponges). Do not use substances for cleaning silver and be careful with hydrochloric or sulphuric vapors coming from washing products. for example.

Don't clean the unit with direct water jets or steam cleaners.

After cleaning, rinse it properly with clean water and carefully dry it with a cloth.

# REPLACEMENT OF THE COMPONENTS (SPARE PARTS)

# Use only original spare parts supplied by the manufacturer.

All maintenance must be carried out by qualified personnel. The appliance should be serviced at least once a year, which is why we recommend signing our maintenance agreement.

## LONG PERIODS OF APPLIANCE INACTIVITY

If the appliance is not used for long periods of time, please observe the following:

- 1) Switch of the disconnecting switch to disconnect unit from the mains
- Clean the equipment and the surrounding areas properly
- Pour a small quantity of cooking oil on the stainless steel surfaces
- 4) Carry out all maintenance operations
- Cover the appliance with a suitable material and leave a few openings to allow air to circulate.

## WHAT TO DO IN THE EVENT OF A FAILURE

In the event of a failure, immediately disconnect the unit from the mains and call for the Technical Assistance.

WARRANTY CERTIF	ICATE
COMPANY NAME:	
ADDRESS:	
POSTAL CODE:	TOWN:
PROVINCE:	INSTALLATION DATE:
	MODEL PART NUMBER:

## ATTENTION!

The manufacturer declines all responsibility for any inaccuracies in this handbook due to typing or printing errors. The manufacturer reserves the right to make any changes that may be required without altering the basic features of the product. The manufacturer declines all responsibility in the event that the instructions given in this handbook are not fully observed. The manufacturer declines all responsibility for any direct or indirect damage caused by incorrect installation, tampering, poor maintenance and negligent use.

**BERTO'S** S.p.A.



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