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Operation instructions for Table units with Beam Radiator



104.903, 104.904, 104.906, 104.907,
104.908, 104.909, 104.913

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1. General information

These operating instructions contain basic information on what needs to be considered during installation, operation, and maintenance of the equipment. They must be read entirely by the fitter and operators before the equipment is installed and taken into operation. They must always be kept close to the cooking site for reference.

1.1 Area of application

The cooking units have been designed for the preparation of meals. They can be used for cooking, keeping food warm, as well as for flambé singing, grilling, etc.

2. Products description

2.1 Products

Model

104.903, 104.904, 104.906, 104.907, 104.908, 104.909, 104.913

- Compact module design
- Easy installation
- service-friendly
- easy operation via control knob
- compact outside dimensions
- low weight

2.2 Technical Data

2.2.1 Operation and Control

Lamp	„ In use “	green
Lamp	„ Remains warmth “	red (under glass Ceran surface)
Lamp	„ Remains warmth “	red (in switch face plate with square beam radiator element)

<u>Dimensions</u>	<u>W x D x H</u>	<u>Ceramic glass surface</u>
104.904	340 x 420 x 100 mm	290 x 290 mm
104.903	400 x 455 x 120 mm	350 x 350 mm
104.906	400 x 455 x 120 mm	350 x 350 mm
104.908	700 x 455 x 120 mm	650 x 350 mm
104.909	700 x 765 x 120 mm	650 x 650 mm
104.913	400 x 665 x 120 mm	350 x 560 mm
104.907	700 x 455 x 120 mm	650 x 350 mm

2.2.2 Technical data

Unit	Voltage	Performance	Weight
104.904	1 x 230 V	2,3 kW	9 kg
104.903	1 x 230 V	2,3 kW	10 kg
104.906	1 x 230 V	3,0 kW	10 kg
104.908	3 x 400 V	4,6 kW	15 kg
104.909	3 x 400 V	10,0 kW	18 kg
104.913	3 x 400 V	6,0 kW	17 kg
104.907	3 x 400 V	6,0 kW	15 kg

2.2.3 Function conditions

- max. tolerance of main voltage	+5%/-10%
- frequency	50 / 60 Hz
- IP Code	IP 43

3 Installation

3.1 Electrical data of the Units

3.1.1. Unit Performance (2,3 kW, 2,5 kW, 3,0 kW)

Unit 1-phase (Voltage 230 Volt +5% / -10%)

Connection	Colour	Frequency	Fuse
Phase	Black	50 Hz / 60 Hz	-
N	Blue		-
PE	Yellow/Green		

3.1.2. Unit Performance (4,6 kW, 6 kW, 10 kW)

Unit 3-phases (Voltage 400 Volt +5% / -10%)

Connection	Colour	Frequency	Fuse
Phase	Black, Brown or 1, 2, 3, *	50 Hz / 60 Hz	-
N	Blue		-
PE	Yellow/Green		

(* = or different Colour unless gray, green or white.)

Installations-environment

- max. ambient temperature

Storage >-20°C till +70°C in Function >+5°C till +35°C

- max. relative Atmospheric humidity

Storage > 10% till 90% in Function > 30% till 90%

3.2 [Installation requirements](#)

The Induction-Unit has to be placed on a flat horizontal area. Don't cover the air supply for the air circulation. The place must be allowing a weight up to min. 40 kg. To disconnect the Power, the user needs easy access to the power-connection.

3.3 [Installation instructions](#)

The following Points must always be observed during installation:

Make sure that the main voltage corresponds to the voltage indicated on the nameplate of the equipment.

- All electric installations must fulfill the local building code regulations. All regulations issued by the national electricity authorities must be observed.
- The unit is equipped with a main cable and a plug which can be plugged into a socket.
- When using fault-current circuit breakers, they must be designed for a minimum fault current of 30 mA.
- The personnel operating the equipment must make sure that all installation, maintenance, and inspection work is done by specially trained and certified personnel only.

Make sure that the plug is wired correctly:

**For the electric Connection for the Unit take attention.
The Law Regulations of the Country have to be adhered!**

Warning

The electrical Connection must only be implemented by specially trained staff

4 Taking the Unit into Service

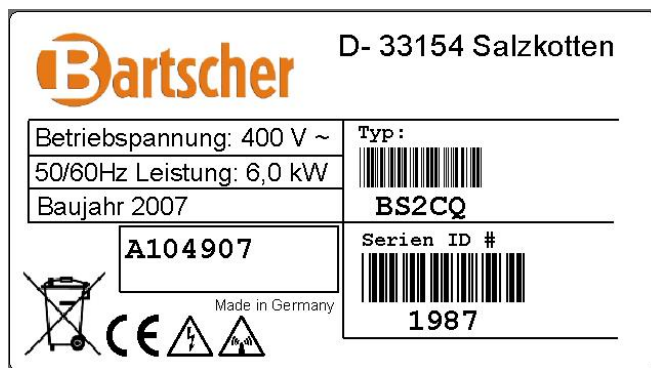
4.1 Unit Assembly

<Warning Electrical connections must be installed by trained staff personnel only.>

Our units are equipped with one a main cable which must be connected with a wall socket. If no plug has been installed at the cable, connect the plug as described in chapter 3.

Electric installations must be carried out by registered installation companies only, observing the specific national and local regulations. These companies are responsible for correctly interpreting all regulations and performing the installation in compliance with the safety instructions. Indications on warning signs and nameplates must be strictly observed.

Make sure that the main voltage corresponds to the voltage indicated for the unit (given on the nameplate).



The unit must always be installed on a clean, plain, and horizontal surface only (table, cupboard, etc.). The equipment stands on non-slip rubber feet which are permanently mounted. It must be placed so that it cannot fall down or be moved due to a slanted position. Make sure that the requirements given in chapter 3.1 “Installation requirements” are fully met.

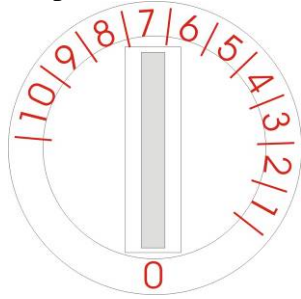
Turn all switches of the unit in off -position (0) before you attach the equipment to the power supply system.

Follow the Rules like into item 3.2 described „**Installation requirements**“.

Unit On and off switch

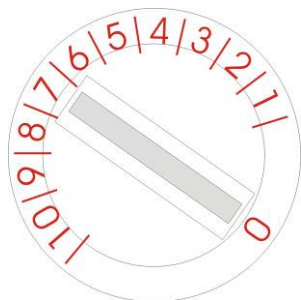
Position OFF:

0 points to the marker (o)



Position ON:

Each Position, which points to the marker (o) 1 (Minimum) - 10 (Maximum)



Before doing an operational check, the user needs to know how the equipment is operated.

Remove all objects from the heating zone. Make sure that the heating zone is either cracked or broken. If the heating zone is cracked or broken, stop immediately, turn off the equipment and pull out the main plug.

5 Function test

After turn on the unit and turn the thermostat-knob on the heating plate get hot. The heating can be choosed between 1 - 10 (11) steps. After the reaching the oriented step the thermostat or Energy controller stops the heating.



- Place a pan in the centre of the heating zone and put in some water.
- Turn the unit on. The Operating indicator light of the equipment the (green) shine. Turn the knob in on position (a position between 1 - 10 or 1 - 10 D). The operation indicator light of the heating zone (green) shine, the water is heated on.
- Turn the knob in on 0 - position. The heating on stops and the operation indicator light goes off. The remains warmth lamp shine only, if the glass ceran surface has warmed himself.
- The shining remains warmth lamp shine (*only if the unit is plugged in.*), if the glass ceran surface hot. Just when the glass ceran surface cool down to a normal temperature the light goes off. **There is no more injury danger.**

Attention

this works only if the main switch is on and the main supply is not disconnected

6 Operating

6.1 Cooking

The unit can be used immediately. The green operating light next to the main switch show the unit is turned on. The green operating light next to the thermostat or energy controller show the cook place is turned on. The red operating light shows the remains warmth at the ceran glass surface. **Attention burning danger!**

green Lamp	Unit in „USE“
red Lampe	ceran glass surface hot

position 1	> minimal Performance
position 10 (D)	> maximum Performance

7 [Safety instructions](#)

Description of warning symbols and indicators

General warning signals

If you don't follow the safety instructions, you will place yourself in danger of injuries.



This Symbol warning from
Dangerous Voltage.
(Picture Sign 5036; IEC 60417-1)

Warning

Improper use may result in minor injuries or damages.

Warning symbols that are located directly on the equipment must always be observed. Their readability must be ensured at all times.

Warning

**Before you connect or use the Unit,
you have to read the Operation Instructions**

7.2 [Dangers resulting from not observing the safety instructions](#)

Not observing the safety instructions, may lead to danger for people, the surroundings, and the induction unit itself. We are not liable for any damages caused by a failure to observe the safety instructions.

Specifically, not observing the safety instructions could result in the following risks (among others):

- Risk of personal injuries as a result of electric factors
- Risk of personal injuries because of overheated pans
- Risk of personal injuries because of overheated ceramic hob surface

7.3 [Safe Application](#)

To ensure safe use, you must observe all of the safety instructions given in this manual, the existing national regulations for accident prevention with electrical systems as well as any company-specific work, operation, and safety instructions.

7.4 [Operator Safety instructions](#)

The surface of the ceramic hob is heated by the heat of the pan. To avoid injuries (burns), do not touch the surface of the ceramic hob.

- Attention! Place the Cookware only with whole extent on the Cooker. Ignoring this note results to damages of the Cookware and the Equipment. Consequence when ignoring: The warm Cookware burning the seal material and the material get destroyed. This result humidity and grease can penetrate in the equipment and can result in the defect of the Equipment.
- If the glass broken, the unit have to be immediately switch off and disconnected from the power supply. Don't touch any parts inside the unit.
- Turn off the unit if you remove the pan from the cook place. Through this you Avoid the automatically heating on without supervised person on the stove.
- Don't use the cook area as rest!
- Do not put paper, carton, textiles, etc. between the pan and the ceramic hob – they could catch fire.
- Because objects heat up very quickly when put in contact with the turned on heating zone, never place objects other than pans on the unit (closed cans, aluminum foil, cutlery, jewellery, watches, etc.).
- Prevent liquids from entering the equipment, and try not to let water or food flow over the pan edge. Do not jet-clean the equipment.

7.5 [Improper operation](#)

The working of the induction equipment can only be guaranteed when it's used correctly. The equipment must always be operated within the limits given in the technical data.

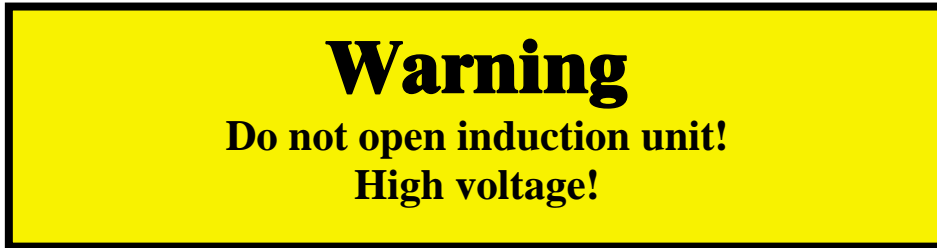
7.6 [Modification / use of spare parts](#)

Contact the manufacturer if you intend to make any modifications to the equipment. For safety reasons, always use original parts and accessories only which have been approved by the manufacturer. If you use anything other than the original components, the manufacturer will not assume any liability for any costs that result.

8 [When the unit is not in use](#)

When the unit is not in use, make sure that the control knob is not turned on inadvertently. If you do not use the unit for a longer period of time (several days), pull the main plug from the socket **or** turning off the main switch. Make sure that no liquids can get into the induction unit, and do not use excessive amounts of liquid to clean the equipment.

9 Troubleshooting



The unit may only be opened by approved, specially trained service Employee.
 If the heating zone (ceramic glass surface) is cracked or broken, stop working with the equipment at once. Turn off the unit immediately and pull the main plug from the socket. Do not touch any parts inside the unit.

Error	Possible cause	Error: correction by User- or Service staff
Pan does not heat; operation indicator lamp	No current supplied	Control, is the unit connected to the power (Power cable connected?), Main
	control knob in OFF position	Main switch is in Off Position Turn control knob in ON position.
Insufficient heating power		Heating element broken.
	A phase is missing	Control the Fuses
	Heating element broken	Contact your Dealer for the Repair service. Disconnect the Unit from the Power.
no reaction regulating the temperature controller	temperature regulator broken	Contact your Dealer for the Repair service. Disconnect the Unit from the Power.
Performance change within minutes on and off.	temperature regulator broken	Contact your Dealer for the Repair service. Disconnect the Unit from the Power.

Units with pan detection:

no reaction regulating temperature regulator	Pan on cooking place, Main switch off or main supply disconnected	Remove the pan from the cooking place and put it back after 5 seconds. (main switch on)
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10 Cleaning

List of cleaning agents for specific types of dirt and stain:

Dirt / stain type	Cleaning agent
Minor stains and dirt	Moist cloth (Scotch cloth) with some industrial kitchen cleaning agent
Greasy Stains (sauces, soups, etc.)	Polychrome Sigolin chrom, Inox crème Vif Super Cleaner Supernettoyant, Sida, Wiener Kalk Pudol System Care
Lime and water stains	Polychrom Sigolin chrom, Inox crème Vif Super- Cleaner Supernettoyant
Strongly shimmering, metallic discolorations	Polychrom Sigolin chrom
Mechanical cleaning	Razor blade Non-abrasive sponge

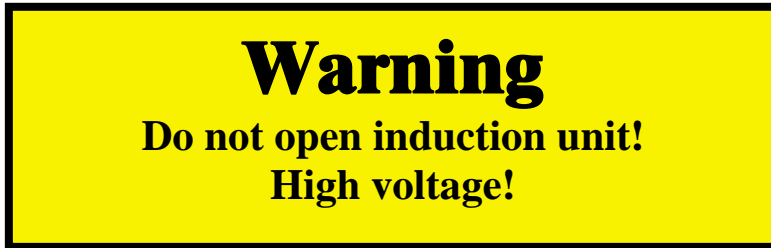
Do not use abrasive cleaning agents, steel wool, or abrasive sponges, since these may damage the ceramic surface.

Residues of cleaning agents must be removed from the ceramic hob with a moist cloth (Scotch cloth), since they can corrode during heating. Correct maintenance of the induction hob includes regular cleaning, careful treatment, and service.

No liquids may enter the unit!

11 Maintenance

The users have to make sure, that all safety-relevant components always are in perfect working condition. The unit have to be inspected at least once a year by a specially trained technician from your supplier.



The unit must only be opened by specially trained service personnel.

12 Disposal

When the unit has reached to the end of the service life, it must be disposed of correctly.

Avoid misuse:

The equipment can't be used, by someone who is not qualified to do. Make sure, that an unit you want to dispose of, can't taken into operation again. The unit consists of common electro-mechanic and electronic parts. No batteries are used. The user is responsible for disposing of the induction unit correctly and safely.

Note for Waste management:

Units that for this point decide can be shipped to us. We take only Post-paid packets



13 Spare part list

Item Nr.	Used	Name
100107		knob " Min - Max " for Heating with energy regulator
100117		knob " 1 - 6 " for Heating with thermostat
100121		knob for Main switch (red)
800100		knob " 1 - 10 " for Heating with thermostat
800101		knob front "1-10D" for Heating with energy regulator
800102		knob for Main switch
800103		knob right "1-10D" for Heating with energy regulator
800105		knob "1-10D" for Heating with energy regulator
800201		Indicator light " GREEN " 250 Volt
800202		Indicator light " RED " 250 Volt
800203		Indicator light " GREEN " 400 Volt
800204		Remains warmth lamp with cable
800205		Remains warmth lamp without cable
800400		energy regulator 74512
800401		energy regulator for 2 circle heating elements
800403		thermostat
800404		Main switch 4 - polig
800405		Main switch 2 - polig
800500		Electronics for pan detection (Type 230 Volt)
800501		Electronics for pan detection (Type 400 Volt)
800800		Beam radiator 230 Volt / 2300 Watt round
800801		Beam radiator 230 Volt / 2500 Watt round
800802		Beam radiator 230 Volt / 2300 Watt round with pan detection
800803		Beam radiator 230V / 1200 Watt
800810		Beam radiator 230 Volt / 3000 Watt 6 corner
800820		Beam radiator 230 Volt / 2500 Watt square
800821		Beam radiator 230 Volt / 3000 Watt square
800822		Beam radiator 400 Volt / 4000 Watt square without pan detection
800823		Beam radiator 400 Volt / 4000 Watt square with pan detection
800830		2 Beam radiators 230 Volt / 5000 Watt with pan detection
800831		2 Beam radiators 400 Volt / 8000 Watt with pan detection
800840		2 circle Beam radiator 230V / 2200W / 750W round
800841		2 circle Beam radiator 230V / 2500W 6 corner
800842		2 circle Beam radiator 230V / 3400W 6 corner
801101		knob behind "1-10D" for Heating with energy regulator
801103		knob left "1-10D" for Heating with energy regulator
801110		knob 0 - 10 black/silver (New) only BMS

