

# metos

## MULTI-LINE INDUCTION RANGES

Multi-Line

TYPE: 3500, 5500

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### Installation and Operation Manual

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S/N:

Rev.: 2.0

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Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:.....

Contact person:.....



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# 1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in the case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

## 1.1 Symbols used in the manual



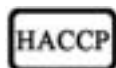
This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.



This symbol informs about a function that has to be taken into account in self-control.

## 1.2 Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

## 1.3 Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local rep-

representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.



## 2. Safety

### 2.1 Safe use of the appliance

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

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

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

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

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

Any risks from electric power must be eliminated. The induction unit shall only be used if the installation of the electricity is fitted by an approved installation contractor in accordance with specific national and local regulations.

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

- The induction cooker has an internal air-cooling system. Do not obstruct the air inlet-and air outlet-slots with objects (cloth). This would cause overheating and therefore the cooker would switch off.
- This induction unit is equipped with a grease filter, placed on the bottom of the case. The grease filter is fixed on a mounting with support angles and can be pulled out from the operator's side. Make sure that this filter is cleaned regularly otherwise the air cooling system can not work perfectly and this would lead to an overheating of the unit.
- Avoid liquid entering into the cooker. Do not let water or food overflow the pan. Do not clean the cooker with a jet of water.
- If the heating area (ceran plate) is cracked or broken, the induction cooker must be switched off and disconnected from the electric connection. Don't touch any parts inside the cooker.

### **2.1.1 Changing the settings and adjustments**

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

## **2.2 Safety instructions in case of a malfunction**

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

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

## **2.3 Disposal of the appliance**

When the life cycle of the cooker ends, make sure that you safely dispose it. Avoid abuse: The cooker may not be used by any person not having the appropriate qualifications. Avoid that the cooker, provided for disposal, can be brought into operation. The cooker is built up with common electrical, electromechanical and electronic parts. No batteries are used. The operator is responsible for a proper and safe disposal of the cooker.

## **2.4 Other prohibitions**

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

## 3. Functional description

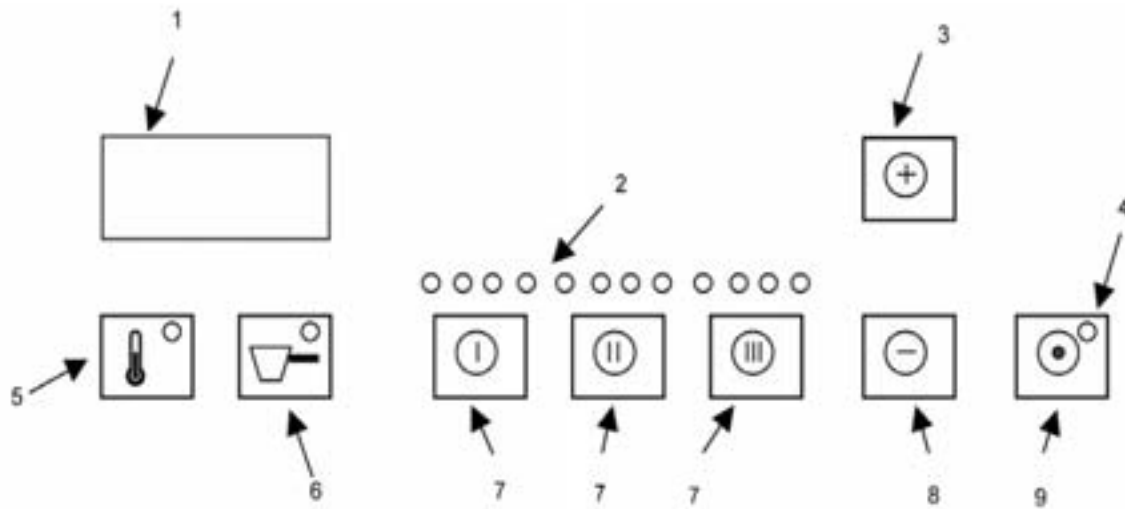
### 3.1 Construction

Built in a robust method of construction, they are compact and powerful with a revolutionary RTCS-technology in a complete case of stainless steel. Our accessories are coordinated with the Multi-Line“units. Equipped with continuous control, they allow efficient cooking.

- Power display with LED
- Equipped with latest RTCS-technology (Realtime Temperature Control System)
- Latest SMD-technology, managed and controlled by microprocessor
- Compact powerful electronics enable flat construction and safe operation
- A maximum of safety thanks to multiple functions of protection and checking
- Short cooking time
- Electronic checking of the energy supply
- Compact size, light weight
- Fulfills the latest directions: VDE EN 60335-1/-2/36, CE-conforming UL 197; CAN/CSA/C 22.2 No. 109, NSF 4-1996

## Functional description

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### Display:

1. LCD display. Indication of pan preselection place (e.g.P7). Using “Hold”, “HOL” appears on the LCD display. Using “Temperature regulation”, the actual temperature appears on the display.
2. LED baton-indication. Indicates the power stages.
3. Key “Plus” to choose pan preselection place, power stage or temperature value.
4. Indicator lamp.
5. Key “Regulation of temperature” This function measures the temperature of the pan bottom and allows cooking with actual temperatures.
6. Key “Hold function”. Serves the actual temperature of the pan bottom.
7. Key “Constants”. To save three power stages or temperature values.
8. Key “Minus”. To select the cooking point, the power stage or the temperature value.
9. Key “On” to switch the unit on or off.

## 4. Operation instructions

### 4.1 Before using the appliance

#### 4.1.1 Operating test



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

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

- Put some water in the pan and place it in the center of the heating area.
- Push “ON” as well as a position between 1 and 12. The indicator light (red) illuminates and the water will be heated.
- Take the pan away from the heating area, the indicator light will flash
- Place the pan back on the heating area, the indicator light will illuminate and the heating process will continue.
- Push “OFF”, the heating process will stop, indicator light turns off.

The shining indicator light operation means that energy is being transferred to the pan. If the indicator operation remains off, check the following:

- Is the cooker connected to the power supply?
- Are the indicator lights “ON”?
- Do you use a suitable pan (bottom diameter at least 12cm (5”), pan made of suitable material)?
- Is the pan placed in the center of the heating area?

To verify if the pan is suitable, use a permanent magnet and find out if it sticks to the bottom of the pan. If not, your pan is not suitable for induction cooking. Choose a pan which is recommended for induction cooking. If in spite of all positive controls and tests the cooker doesn't work, refer to “Troubleshooting”.

### 4.2 Operation procedures

This patented cooking system equipped with cableless temperature measurement offers the possibility of cooking with “Power stages”, “Hold function” or “Temperature regulation”. The result are new dimensions of efficiency, flexibility and cooking comfort.

The unit is switched “ON” or “OFF” by pressing the “On” key. Program level “P0” is reserved for the basic adjustment (pan material for cooking without temperature regulation).

### 4.2.1 Cooking with “Power stages”

Immediately after switching the unit “On”, it is ready for use. The shining LED baton indication signifies that energy is transmitted to the pan. By pressing the keys “+/-” the power stages can be changed. The constants “low=I, mid=II and high=III” are preset and can be changed by pressing the keys +/- . The inductive power transmission depends on the position of the power stages (LED-display).

- LED position 1 > minimum power
- LED position 12 > maximum power

By pressing the “On” key, the cooking process is stopped and the indication lamp is turned off.

### 4.2.2 Cooking with “Hold function”

The hold function serves to keep the actual temperature of the pan bottom. For the hold process, both calibrated and non-calibrated pans can be used. By pressing the key “Hold”, you can change from cooking with “power stages” into the “hold function”. The display shows the sign “HOL”. In contrast to a cooking with power stages, the LED baton indication shows only one shining LED. The hold function is used as a simple temperature hold function where the temperature of the pan bottom is measured and kept contactless. This enables to keep the cooking process of the food on the required temperature for a long time.

By pressing the key “+/-”, the temperature of the pan bottom is raised or dropped. Make sure that both hold and cooking process are watched by the kitchen staff. Especially thick-flowing food must be stirred continuously (danger of burning).

To change from the hold function into the cooking function: press the constants I, II or III for a cooking with power regulation (see “Cooking with power stages”).

### 4.2.3 Cooking with “Temperature regulation”

With the temperature regulation function, the temperature of the pan bottom is measured and enables to cook with an actual temperature indication on the display.

After selecting the pan location from the memory the power can be switched on. Move to the “temperature regulation” by pushing the “temperature” key and the display shows the actual temperature of the pan bottom.

The set point temperature can be set and changed by pushing either the key +/- or by pressing the constants value buttons I, II or III. Often used temperatures can be saved in the constant value buttons (see “Save of temperature constant”). By pressing the temperature key or changing the set-point value, the set-point value is indicated for two seconds. After two seconds, the actual value is shown on the display. In case of a non-calibrated pan with similar features as a calibrated pan on the pan preselection place, the measuring system will show incorrect temperature values. If the non-calibrated pan does not have similar characteristics, the temperature indication refuses to operate with a non-calibrated pan and changes into the hold function (see “Unfinished calibration process”).

Make sure that both the hold process and the cooking process is watched by qualified personnel. Especially thick-flowing food must be stirred continuously (danger of burning).

### 4.2.4 Choise of pan preselection place

When the unit is switched off, the pan preselection place can be chosen by pressing the key “+/-”. On the display, the programmed cooking places P0 until P24 are indicated. A blinking program point is either free or a calibration process has not been finished (see “Unfinished calibration process”). After choosing the preselection place, the unit can be switched on.

### 4.2.5 Calibration of pans

Every pan has to be calibrated so that the actual temperature can be indicated on the LCD display. Two calibration points are necessary: the first one at 20°C, the other is at 100°C.

### 4.2.6 Calibration process 20°C

1. For the calibration 20°C, the induction appliance has to be cold. If the ceran plate or coils are warmed up, an exact calibration process is not possible.
2. Check that the current is not on.
3. Select the pan preselection place with the +/- buttons. A blinking program area is either in use for calibration or a calibration process has not been finished. The places P1-P24 can be chosen.
4. Fill 1 l water (temperature 20°C) into the cold pan and put it on the cooking point.
5. Press key “temperature” and after this “I”. Keep both keys pressed at the same time until you hear a beep signal.

#### 4.2.7 Calibration process 100°C

1. If you are planning to calibrate several pans at the same time, make sure that the calibration process 20°C has been done before for every pan (see “Calibration process 20°C”).
2. Select the pan preselection place (P1-P24).
3. Fill 1 l water into the pan and put it on the cooking point.
4. Switch on the unit in the “power regulation process” and wait until the water boils softly.
5. Pressing the keys “+” and “-” you can correct the boiling condition until the water boils softly and equally.
6. First press “temperature” and after this, press “II”. Keep both keys pressed for 2 seconds until you hear a beep signal.

#### 4.2.8 Unfinished calibration process

If the calibration process of a pan at 20°C and 100°C is not yet finished, a cooking process with temperature regulation is not possible. The system changes automatically into the hold function.

#### 4.2.9 Saving of temperature constant

1. For every pan, 3 temperature constants can be programmed.
2. The unit must be in the mode “cooking with temperature regulation”.
3. Adjust the temperature by pressing the keys “+” and “-”.
4. Keep pressed the required constant key “I”, “II” or “III” for 2 seconds until you hear the beep signal.

#### 4.2.10 Indication of the actual temperature

In the temperature mode, the actual temperature is indicated on the display. If the display indicates <\_\_\_>, the pan detector is not able to recognize a pan. This indication can be indicated during the cooking process, when the pan is taken from the cooking zone (e.g. when using a sauteuse).

#### 4.2.11 Indication of set-point temperature

By pressing the key “temperature”, the set-point temperature appears on the LCD display for 2 seconds.



## 4.3 After use

### 4.3.1 Cleaning

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

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

The cleaning of the Ceran plate and the ceramic bowl is identical to other similar surfaces like glass. Do not use corrosive or abrasive cleaning agents, such as grill- and oven-sprays, stain- and rust-removers, scouring powder and rough sponges. Before being cleaned, the Ceran plate or the ceramic bowl must be cooled down. Other maintenance and servicing work other than cleaning as described here, must be done by authorized service personnel. Make sure that no liquid can enter in the induction unit.

### 4.3.2 Periodic service

A good maintenance of the induction cooker requires a regular cleaning, care and servicing. The operator has to ensure, that all components relevant for safety are in perfect working order at all times. The cooker should be examined at least once a year by an authorized technician.



Do not open the cooker, dangerous electric voltage inside.

The cookers may only be opened by authorized personnel.

### 4.3.3 Out of operation

If the cooker is not in use, make sure that the current is off. If you don't use the cooker for a longer period (several days) unplug the unit. Make sure that no liquid can enter into the cooker and do not clean the cooker with a jet of water.

## 5. Short instruction

**How to operate the 3 main programs for induction cooking appliances using RTCS**

RTCS = temperature-driven cooking on induction appliances using contact-free real-time temperature measurement and control.

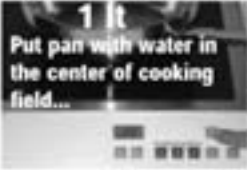
**Short instruction**


**RTCS™**  
Real-time Temperature Control System


1-12 1. Cooking with power levels or constant values and hold function	HOL 2. Cooking with hold function (temperature constant function)	P... 3. Cooking with temperature control system and preselected pan location
Put pan containing food, oil or liquid in the center of cooking field	Put pan in the center of cooking field and use HOLD-mode	Put pan containing food, oil or liquid in the center of cooking field. Select pan location from memory using + and - buttons
2 Switch on cooking plate	2 Increase HOLD-temperature	2 New switch on power
3 Set power level	3 Decrease HOLD-temperature	3 Set temperature and activate
4 Set three constant values	4 Stop holding and switch off	4 Select constant value button
5 Finish cooking and switch off	5/3/4 or go back to cooking with power levels	5 or change temperature using + and - buttons
6/1 or update temperature hold function...		6 Show actual temperature
		7 Finish cooking and switch off
		8/1 or actualize temperature hold function...
	<b>Find further helpful tips and information on the back...</b> <a href="http://www.rtcs.info">www.rtcs.info</a>	


## Calibrating pans, programming preselected pan locations, control panel description



### Calibrating pans with corresponding pan location for temperature-driven cooking and preselected pan location

**1** Put pan with water in the center of cooking field...  Fill **I, II, III** cold water into a cold pan (suitable for induction), put it onto preselected pan location.

**2**  Calibration at 20°C/68°F. Thus, location and pan material are calibrated at two temperatures. Press the temperature button and simultaneously press constant value button **I**. Switch on the cooking appliance... **Using temperature-driven cooking, make sure that pans do correspond with pan locations!**

Preselect pan location to calibrate and...  ...only now switch on cooking appliance

**3**  Calibration at approx. 98... 100°C/208... 212°F. In the power level mode: bring water to a boil. Keep both buttons, temperature and constant value **II**, pressed. Keep both buttons pressed until a beep occurs. Calibration was done.

**4**  **5**  **Save constant values I, II, and III**

First press simultaneously temperature button and constant value button **I**, then temperature button together with constant value button **II**

**Description of control panel according to function and tips for programming**



Pan location pre-selection and pan do not correspond.

**On/Off-button to switch the induction appliance on or off**

Tip: Switch on only after preselection of pan location when using temperature-driven cooking programs or during calibration.

**+/- buttons to increase or decrease cooking power and to choose the pan location**

Tip: To select pan location P... during temperature-driven cooking program.

**I, II, III- constant value buttons to select power levels or cooking temperatures**

Tip: Press constant value button **I** to switch from HOLD-mode into power level cooking program.

low mid high

**12 point scale LED display shows power levels or constants during cooking process**

Tip: LED's are flashing when pan is removed from cooking zone.

1.....12

**HOLD-button to change from cooking with power levels into temperature driven program (pan bottom)**

Tip: LED shows when HOLD-mode is selected.

**Temperature-button for cooking with absolute temperatures (pan bottom)**

Tip: Actual temperature is displayed. Press temperature button to show target temperature.

**Display**

Tip: Value is displayed when preselecting pan location, during HOLD-mode or during temperature-driven cooking.

# STOP

**Vor Benutzung  
Before use  
Avant utilisation**

**1.** Etalon Temperaturpunkt -low-  
Calibrate the -low- temperature point  
Étalonner le point de température -low-

**Griddleplate memory preset with +/- Toucher wählen.**  
Select the desired pan memory preset using the +/- buttons.  
Sélectionner l'emplacement de cuisson par action sur les touches +/-.

**Gerät einschalten.**  
Switch on the unit.  
Mettre l'appareil sous tension.

**Mit Festwertstufe 2, Leistung hochfahren.**  
Turn on power with pre-set switch 2.  
Par action sur la touche de valeur fixe 2, augmenter la puissance.

**Temperatur und Festwertstufe 1 gleichzeitig drücken - fertig**  
Press the temperature and pre-set 1 buttons simultaneously - done.  
Actionner simultanément la touche de température et de valeur fixe 1 et les maintenir actionnées.

**1 Esslöffel kaltes Wasser auf die Mitte der Griddleplatte.**  
Empty a table-spoonful of cold water onto the centre of the plate.  
Déposer une cuillère à soupe d'eau froide au milieu de la plaque.

**Temperatur und Festwertstufe 2 gleichzeitig drücken - fertig**  
Press the temperature and pre-set 2 buttons simultaneously - done.  
Actionner simultanément la touche de température et de valeur fixe 2 et les maintenir actionnées.

**2.** Etalon Temperaturpunkt -high-  
Calibrate the -high- temperature point  
Étalonner le point de température -high-

**Sobald sich bewegte Luftbläschen bilden, Endpunkt -high- erreicht.**  
The -high- calibration point is obtained when moving bubbles 1 so form.  
Des apparition de bulles en mouvement, le point d'étalonnage -high- est atteint.

**Temperatur und Festwertstufe 2 gleichzeitig drücken - fertig**  
Press the temperature and pre-set 2 buttons simultaneously - done.  
Actionner simultanément la touche de température et de valeur fixe 2 et les maintenir actionnées.

Calibration of the griddle plate (option)

## 6. Installation

### 6.1 Preparing the installation

Please observe the following rules:

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

### 6.2 Installation

The cooker is equipped with a cable. It has to be connected to a wall socket. If no plug is installed at the cable, do the connection according to the information in “Electrical connections”. The installation for the electricity must be fitted by approved installation contractors in accordance with specific national and local regulations. The installation contractors are responsible for the correct layout and installation in conformity with all safety regulations. The warning signs and rating plates put up to the appliances must strictly be followed. Check and ensure, that the mains voltage matches with the voltage given on the rating plate.

The cooker must always be installed on a clean and even surface (table, base, etc.) at it's designated site. The cooker stands on non-slip rubber feet and is not permanently installed. It must be installed in such a way that it cannot fall down or move in a uneven position. The conditions for the “positioning the appliance must be guaranteed.

Put “OFF” on the key pad before connecting the cooker with the voltage supply.

## 6.3 Positioning the appliance

The cooker has to be installed on a even place like a table. The air inlet and air outlet must not be obstructed, the area must be able to carry a loading of 40 kg. The key pad to operate the cooker must be easily accessible.

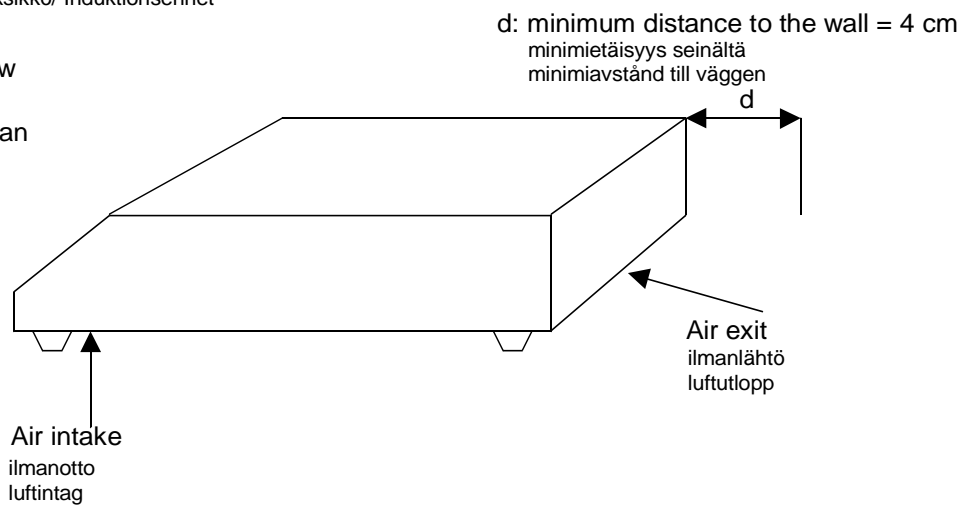
Installation ambience:

- Max. ambient temperature: Storage > -20 - +70°C, function > +5 - +40°C
- Max. relative humidity of air: Storage > 10% - 90%, function > 30% - 90%

### Induction unit

Induktiyksikkö/ Induktionsenhet

Side view  
Sivulta  
Från sidan



## 6.4 Electrical connections



The electrical connection must be done by an expert.

### 6.4.1 Single phase supply

Induction appliance: Type Multi-Line 3500. The cooker is equipped with a cable conforming to the national regulations.

Make sure that the plug is connected the right way:

- Phase: brown (Colour of the conductor)
- Neutral: blue (Colour of the conductor)
- Protective ground: green-yellow (Colour of the conductor)



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

- Voltage: +6 / -10%
- Frequency: 50 Hz / 60 Hz
- Preliminary fuse: 16A

### 6.4.2 Three phase supply

Induction appliance: Model Multi-Line 5500. The cookers are equipped with a cable conforming to the national regulations.

Make sure that the plug is connected the right way:

- Phase 1,2,3: black / brown/blue (Colour of the conductor) or other colours, except of grey, green or white
- Protective ground: green / yellow (Colour of the conductor)

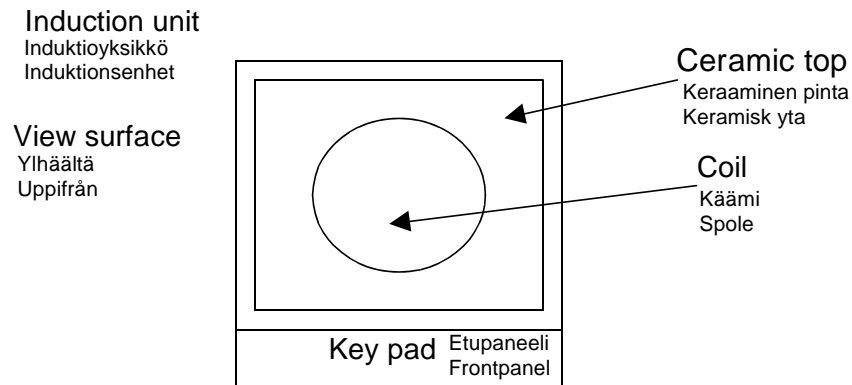


If the voltage is wrong, the cooker can be damaged.

- Voltage: + 6 / -10 %
- Frequency: 50 / 60 Hz
- Preliminary fuse: 10A

## 6.5 Measures after the installation

Before carrying out function checks, the operator must know how to operate the cooker. Your cooker is positioned in a suitable place and connected with the voltage supply. Make sure that the cooker is well positioned and free from exposure to vibration. The key is in the OFF-position.



Remove all objects from the glass ceramic cooking zone, verify if this area is neither cracked nor broken. Don't continue with use when the glass ceramic cooking zone is cracked or broken, immediately switch off and disconnect the cooker from the socket.

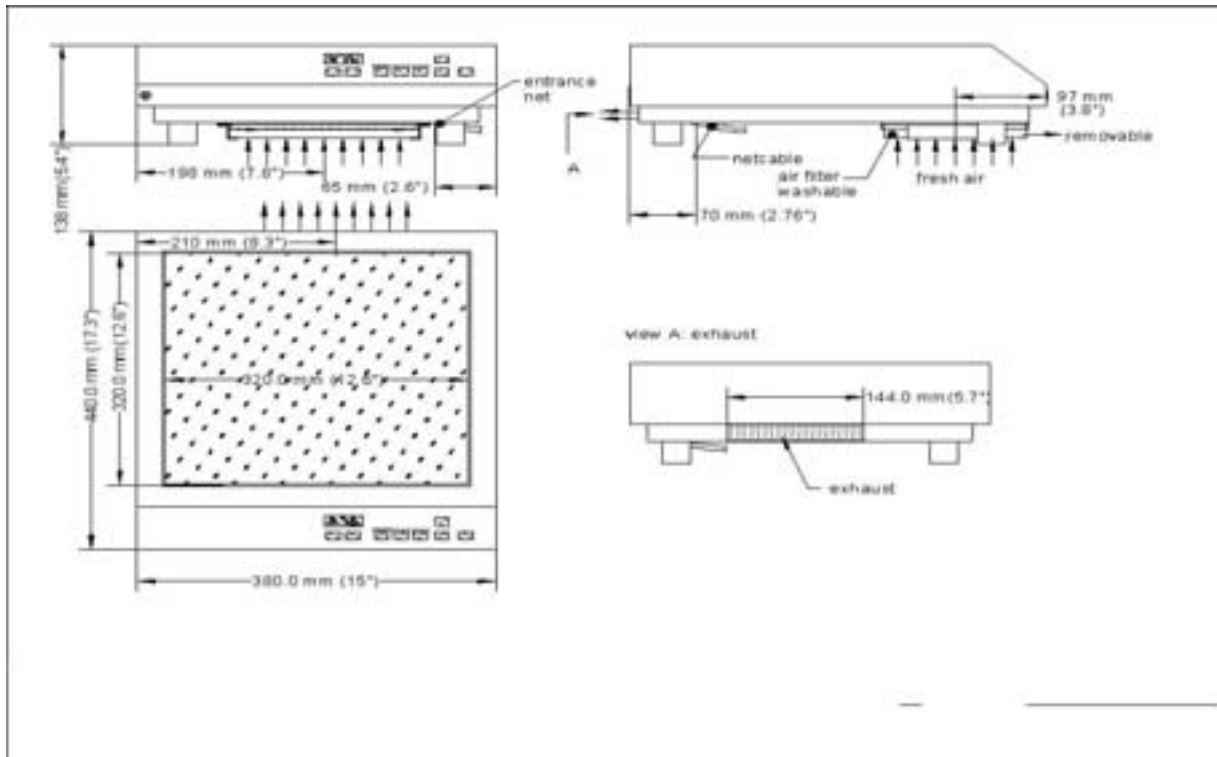


## **8. Technical specifications**

### **Installation drawing Multi-Line**

Technical specifications

Installation drawing Multi-Line



## Technical specifications

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Item	Type	Specification
Lamp		24V DC/max. 40mA (red)
Key pad and LED display		
Dimensions WxDxH		380x440x138 mm
Ceramic top		320x320 mm
Technical data		
Voltage	3500	230V
Voltage	5500	400V
Power	3500	3,5kW
Power	5500	5,0kW
Weight	3500	11 kg
Weight	5500	11 kg
Operation conditions		
Max. tolerance of the nominal supply		+6/-10%
Supply frequency		50/60 Hz
Protection class		IP X0

## EC Declaration of Conformity

**Manufacturer's name and address:** Inducs AG  
 Bahnhofstrasse 25  
 CH - 9100 HERISAU

**Product:** Commercial Induction table cooker

**Type designation:** BH/BA 2500, SH/BA 3500, SH/BA 5000, SH/DU/BA 3500, SH/DU/BA 5000, SH/MU 3500, SH/MU 5500, SH/WO 3500, SH/WO 5000

The designated product is in conformity with the European Directive

### 73/23/EEC Including amendments

**"Council Directive of 19 February 1973 on the harmonization of the laws of the Member States relating to electrical equipment designed for use within certain voltage limits".**

Full compliance with the standards listed below proves the conformity of the designated product with the provisions of the above-mentioned EC Directive:

- |  |                            |
|--|----------------------------|
| DIN EN 60335-1 (VDE 0700 Teil 1):1995-10           | EN 60335-1:1994 + A11:1995 |
| DIN EN 60335-1/A1 (VDE 0700 Teil 1/A1):1997-08     | EN 60335-1/A1:1996         |
| DIN EN 60335-1/A12 (VDE 0700 Teil 1/A12):1997-08   | EN 60335-1/A12:1996        |
| DIN EN 60335-1/A13 (VDE 0700 Teil 1/A13):1998-12   | EN 60335-1/A13:1998        |
| DIN EN 60335-1/A14 (VDE 0700 Teil 1/A14):1999-05   | EN 60335-1/A14:1998        |
| DIN EN 60335-1/A15 (VDE 0700 Teil 1/A15):2000-07   | EN 60335-1/A15:2000        |
| DIN EN 60335-2-36 (VDE 0700 Teil 36):1998-08       | EN 60335-2-36:1998         |
| DIN EN 60335-2-36/A1 (VDE 0700 Teil 36/A1):1997-01 | EN 60335-2-36A1:1998       |
| DIN EN 60335-2-36/A2 (VDE 0700 Teil 36/A2):1999-08 | EN 60335-2-36/A2:1999      |

The VDE Testing and Certification Institute (EU Identification No. 0366), Merianstr. 28, D-63069 Offenbach, has tested and certified the product granting the VDE Licence for the mark(s) as displayed.



**Licence No.:** 135947 G

**File Reference:** 24002-2280-0001 / 402ZM F21 / KM

*Herisau, 7.11.2002*

(Place, date)

INDUCS AG  
 Bahnhofstr. 25  
 9100 Herisau

(Legally binding signature of the issuer)

# VDE Prüf- und Zertifizierungsinstitut

## ZEICHENGENEHMIGUNG MARKS LICENCE

Inducs AG  
Bahnhofstrasse 25  
CH - 9100 HERISAU

Ist berechtigt, für ihr Produkt /  
is authorized to use for their product

Großküchen-Induktionstischkochgerät  
Commercial induction table cooker

die hier abgebildeten markenrechtlich geschützten Zeichen für die  
ab Blatt 2 aufgeführten Typen zu benutzen /  
the legally protected Marks as shown below for the types referred to on page 2 ff.



Geprüft und zertifiziert nach /  
Tested and certified according to

DIN EN 60335-1 (VDE 0700 Teil 1):1995-10	EN 60335-1:1994 + A11:1995
DIN EN 60335-1/A1 (VDE 0700 Teil 1/A1):1997-08	EN 60335-1/A1:1996
DIN EN 60335-1/A12 (VDE 0700 Teil 1/A12):1997-08	EN 60335-1/A12:1996
DIN EN 60335-1/A13 (VDE 0700 Teil 1/A13):1998-12	EN 60335-1/A13:1998
DIN EN 60335-1/A14 (VDE 0700 Teil 1/A14):1999-08	EN 60335-1/A14:1998
DIN EN 60335-1/A15 (VDE 0700 Teil 1/A15):2000-07	EN 60335-1/A15:2000
DIN EN 60335-2-36 (VDE 0700 Teil 36):1998-06	EN 60335-2-36:1995
DIN EN 60335-2-36/A1 (VDE 0700 Teil 36/A1):1997-01	EN 60335-2-36/A1:1996
DIN EN 60335-2-36/A2 (VDE 0700 Teil 36/A2):1999-09	EN 60335-2-36/A2:1999

Die Anforderungen des Gerätesicherheitsgesetzes (GSG) §3 werden eingehalten.  
The requirements of the Appliance Safety Law §3 are met.

VDE Prüf- und Zertifizierungsinstitut  
VDE Testing and Certification Institute  
Zertifizierungsstelle  
Certification

VDE VERBAND DER ELEKTROTECHNIK  
ELEKTRONIK INFORMATIONSTECHNIK e.V.

Aktenzeichen: 24002-2280-0001 / 402ZM F21 / KM

File ref.:

Ausweis-Nr.: 135947 G

Blatt 1

Licence No.:

page

Weitere Bedingungen siehe Rückseite und Folgebblätter /  
further conditions see overleaf and following pages

Offenbach, 2001-06-05

(letzte Änderung/updated 2001-09-28)



# VDE Prüf- und Zertifizierungsinstitut Zeichengenehmigung

Ausweis-Nr /  
Licence No  
135947 G

Beiblatt /  
Supplement

Name und Sitz des Genehmigungsinhabers / Name and registered seat of the Licence holder

Induca AG  
Bahnhofstrasse 25  
CH - 9100 HERISAU

Aktionschein / F21 ref.

24002-2280-0001 / 402ZM F21 / KM

letzte Änderung / updated

2001-09-28

Datum / Date

2001-06-05

Dieses Beiblatt ist Bestandteil des Zeichengenehmigungsausweises Nr. 135947 G.  
This supplement is part of the Licence No. 135947 G.

**Großküchen-Induktionstischkochgerät**  
*Commercial Induction table cooker*

**Fertigungsstätte(n)**  
*Place(s) of manufacture*

AA Induca AG, Bahnhofstrasse 25, CH - 9100 HERISAU

VDE Prüf- und Zertifizierungsinstitut  
VDE Testing and Certification Institute  
Fachgebiet F21  
Section F21

i. A. Scherath

# VDE Prüf- und Zertifizierungsinstitut Zeichengenehmigung

Licence No. P  
135947 G 2

Name und Sitz des Genehmigungs-Inhabers / Name and registered seat of the Licence holder

Inducs AG  
Bahnhofstrasse 25  
CH - 9100 HERISAU

Aktenzeichen / File ref

24002-2280-0001 / 402ZM F21 / KM

letzte Änderung / updated

2001-09-23

Datum / Date

2001-06-05

Dieses Blatt gilt nur in Verbindung mit Blatt 1 des Zeichengenehmigungsausweises Nr. 135947 G.  
This supplement is only valid in conjunction with page 1 of the Licence No. 135947 G.

Jahresgebühren-Einheiten  
Annual fee units

Großküchen-Induktionstischkochgerät  
Commercial induction table cooker

10,

Typ(en) / Type(s):

1	BH/BA 2500	1,
2	SH/BA 3500	1,
3	SH/BA 5000	1,
4	SH/DU/BA 3500	1,
5	SH/DU/BA 5000	1,
6	SH/MU 3500	1,
7	SH/MU 5500	1,
8	SH/WO 3500	1,
9	SH/WO 5000	1,

Bemessungsspannung  
Rated voltage

1, 2, 4, 6, 8) 1N AC 208/230/240 V  
3, 5, 7, 9) 3N AC 208/400/440 V

Bemessungsaufnahme  
Rated power input

1) 2,5 kW  
2, 6, 8) 3,5 kW  
3, 9) 5,0 kW  
4) 7,0 kW  
5) 10,0 kW  
7) 5,5 kW

Bemessungsfrequenz  
Rated frequency

50/60Hz

Arbeitsfrequenz  
Operational frequency

21-30kHz

Schutzklasse  
Class

I

Glaskeramik  
Glass ceramic

4,1

Schutzklasse  
Class

II

0,

Fortsetzung siehe Blatt 3 /  
continued on page 3