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operating instructions  
Installation-Induction fryingplates  
from - Y.O.M. 2014



BGI40, BGI60, BGI80

\*Options: GSG1, GSG2, ESB, EOI, ESRTI

Be **sure to** read the instructions for use and assembly  
before installation - installation - commissioning.  
This protects you and prevents damage.

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## Safety



Read this guide carefully. Keep the instructions for use and assembly for later use or for subsequent owners. Check the device after unpacking. Do not connect in the event of transport damage. Record the damage in writing and call the customer service, otherwise the warranty claim will not be waived. The installation of the device must be carried out in accordance with the attached installation instructions.

Use the device only for preparing food. Supervise the device during operation. Use the device only indoors. Do not use hob covers. They can lead to accidents, e.B. due to overheating, inflammation or cracking materials. Do not use unsuitable protective devices or child protection screens. They can lead to accidents. This device is not intended for operation with an external timer or remote control.

If you are wearing a pacemaker or other electronic body help, be careful when you are in front of a switched-on induction hob. Check with your doctor or medical device manufacturer for compliance or possible intolerance.

### **Fire!**

- Hot oil and fat ignite quickly. Never leave hot oil and grease unattended. Never extinguish a fire with water. Switch off the cooking place. Carefully suffocate flames with lid, extinguishing blanket or similar.
- The cooking places get very hot. Never place combustible objects on the hob. Do not store any items on the hob.
- The device gets hot. Store non-flammable objects or spray cans in drawers directly under the hob.

### **Risk of combustion !**

- The heating zone(s) and its surroundings, in particular a possible rim, become hot. Never touch the hot surfaces. Keep children away.
- The heating zone heats, but the display does not work. Switch off the fuse in the fuse box. Call customer service.
- Metal objects get hot very quickly on the heating zone(s). Never place metal objects, such as knives, forks, spoons and lids on them.
- After each use, turn off the device with the main switch. Do not wait for the hob to turn off automatically.

### **Risk of electric shock !**

- Improper repairs are dangerous. Only a customer service technician trained by us is allowed to carry out repairs and replace damaged connecting lines. If the device is defective, pull the power plug or switch off the fuse in the fuse box. Call customer service.
- Invading moisture can cause an electric shock. Do not use a high-pressure cleaner or steam cleaner.
- A defective device can cause an electric shock. Never turn on a defective device. Pull the power plug or turn off fuse in the fuse box. Call customer service.
- Jumps or fractures in the glass ceramic can cause electric shocks. Switch off the fuse in the fuse box. Call customer service.

### **Damage!**

- The device is equipped with a blower at the bottom. Observe the installation instructions for the air duct.

### **attention!**

- Rough pot and pan bottoms scratch the surface.
- Never place empty cooking vessels on the heating zone(s). This could lead to damage.
- Do not place hot pots or pans on the control panel, displays or hobs. This could lead to damage.
- If hard and pointed objects fall or act on the surface, damage may occur.
- Aluminum foil and plastic vessels melt on hot stoves. The heat of stove protection film on the heating zone(n) is not recommended.
- Never cool or clean with cold water or ice cubes. This leads to damage.

## Safety regulations

### Description of Hazard Symbols

#### General danger symbol

Failure to comply with safety regulations means danger ( injuries )



This symbol warns of **dangerous tension**.  
(Figure 5036 of IEC 60417-1)



This symbol warns against **non-ionizing electromagnetic**  
radiation (Figure 5140 of IEC 60417-1)

#### attention

In case of improper use  
may cause minor injuries or  
damage to property!

**Danger symbols directly attached to the device must be followed and readability must be ensured at all times.**

#### attention

The user manual must be read before using or  
maintaining the device.

### Dangers in case of non-observance of safety regulations

Failure to comply with the safety regulations can lead to danger to persons, the environment and to the induction system itself. In the event of non-compliance with the safety regulations, there is no right to claim any damages.

In detail, failure to observe the following risks may result in the following risks

#### ( Examples):

- Danger to persons due to electrical causes
- Danger to people from overheated pans
- Danger to persons due to overheated storage area

### Safe use

The safety provisions of this manual, the existing national rules on electricity to prevent accidents and any internal working, application and safety regulations must be followed.

- **attention! Do not place** hot pots or pans on the heating zone(s) on the control panel, indicators or hob frame. Ignoring this notice will damage the pots and equipment. **Effect in ignoring:** Pots are welded together, burning the joint material by heat of the pots and thus destroying the seal, leading to penetration of moisture and grease and can thus lead to the defect of the device. Defect of the displays or control panels.
- If the frying plate is torn or broken, the inductiongerät must be switched off and disconnected from the electrical supply. Do not touch any parts inside the induction.
- The heating zone(n) is heated by induction. To avoid injuries (burns), do not touch the heating zone(s).
- Please be wareify against hot food and liquids.
- **PLEASE NOTE:** Warning of possibly slippery ground in the vicinity of the device. This can lead to injuries.
- Turn off the heating zone if you don't need it. This prevents the heating process from automatically. Thus, unattended heating is avoided, i.e. a person who wants to use the inductiongerät must start the heating process by switching on the device or by turning the power controller to 'ON'.
- Do not use the heating zone(s) as a shelf!
- Do not place paper, cardboard, fabric, etc. on the heating zone(s) as it may ignite. Aluminium foils and plastic vessels must not be placed on the hot surfaces.
- Care must be taken to ensure that during the operation of the device, items worn by the user, such as B rings, watches, etc., can become hot when they come close to the frying surface.
- After use, the device must be switched off by means of its control and/or control device. Device does not switch off automatically.
- Do not place credit cards, phone cards, cassettes or other magnet-sensitive items on the heating zone(s).
- The inductiongerät has an internal air cooling system. Avoid obstructing the air supply and air outlet zone with objects (e.B. fabric). This would cause overheating and therefore the device's shutdown.
- Avoid the entry of liquids into the device and overflow water or cooking material over the edge of the frying area. Do not clean the device with a water jet.

### Improper operation

The functionality of the inductiongerät can only be guaranteed if used correctly. The limit values in accordance with the technical data may not be exceeded or exceeded under any circumstances.

### Changes / use of spare parts

Contact the manufacturer if you intend to make changes to the device. To ensure safety, use only original spare parts and accessories approved by the manufacturer. When using non-original components, all liability for follow-up costs expires. **When disassembly, testing or repairs, pay attention to the stability of the device.**

**Attention!** When replacing spare parts, the induction device must be "visibly tt" from the power supply.

## Monitoring of the heating zone

The heating zone is monitored by a temperature sensor located under the frying surface. The energy supply is stopped when the selected temperature is reached. At a higher temperature, the device does not transfer energy back into the frying surface until the temperature has fallen below the selected value.

## Noise

The fans of the cooling are audible, but switch off again in between.

## General

This manual contains basic information that must be observed during assembly, application and maintenance. It must be read completely by the installer and the operator before installation and commissioning, and must always be located near the cooking station for a look-up.

## application

The inductiongeräte are used for preparing meals. They can be used for frying, keeping warm, grilling etc. of food.

## Product

### products

- Compact modular design
- Easy operation via rotary knob and digital 4-digit display
- Compact power electronics enable easy and safe operation
- Max operational safety thanks to various protection and monitoring functions
- Continuous temperature with electronic overtemperature protection of the power part.

## specifications

### Operation and control

|  |                                |
|--|--------------------------------|
| Lamp " <b>Operation</b> "                                  | 2V DC/approx. 10mA (LED Green) |
| Power Controller - Potentiometer 0 Ohm - 10k Ohm           |                                |
| Digital display " <b>Power and error display</b> "         | 2.8V DC/approx. 60mA (red)     |
| Lamp " <b>Operation</b> " green (devices with main switch) |                                |

### Technical device data

**Model Heating zone(s) external dimensions** in B x T x H

**External frame** in W x T x H

BGI40 1400 x 600 x 120 mm 400 x 600 x 20 mm

BGI60 2600 x 600 x 120 mm 600 x 600 x 20 mm

BGI80 2800 x 600 x 120 mm 800 x 600 x 20 mm

| <b>Devices</b> | <b>Coil Voltage</b> | <b>Type</b>  | <b>Generator</b> | <b>Power</b> | <b>Weight</b> |
|----------------|---------------------|--------------|------------------|--------------|---------------|
| BGI40          | 300x460 mm          | 400V/3"/N/PE | BIPS5400V/3"/PE  | 5.0 kW       | 30.40 kg      |
| BGI60          | 260x460 mm          | 400V/3"/N/PE | BIPDS400V/3/PE   | 10.0 kW      | -- kg         |
| BGI80          | 350x460 mm          | 400V/3"/N/PE | BIPDS400V/3/PE   | 10.0 kW      | -- kg         |

### Functional conditions

- o max. tolerance of mains voltage nominal voltage +5%/-10%
- o Frequency 50 / 60 Hz
- o Protection class in delivery state with module IP 21
- o Protection class in delivery state with separate generator (GSG1/2) IP 11

## Power table 1 channel (single generator BIPS)

### Power table 1 phases generator / 2 phase generator

| Sw1<br>4 5 | Type 230V<br>Current [A] | Power[kW] | Type 400V<br>Current [A] | Power[kW] |
|------------|--------------------------|-----------|--------------------------|-----------|
| 0 0        | 8                        | 1.8       | 7.5                      | 3.0       |
| 0 1        | 10.9                     | 2.5       | 8.75                     | 3.5       |
| 1 0        | 13.1                     | 3.0       | 10.0                     | 4.0       |
| 1 1        | 15.3                     | 3.5       | 12.5                     | 5.0       |

### Power Table 3 Phases Generator

| Sw1<br>4 5 | Type 400V<br>Current [A] | Power[kW] | Type 230V<br>Current [A] | Power[kW] |
|------------|--------------------------|-----------|--------------------------|-----------|
| 0 0        | 5.10                     | 3.5       | 7.5                      | 3.0       |
| 0 1        | 7.25                     | 5.0       | 8.75                     | 3.5       |
| 1 0        | 10.2                     | 7.0       | 10.0                     | 4.0       |
| 1 1        | 12.3                     | 8.5       | 12.5                     | 5.0       |

## Power table 2 channel (double generator BIPDS)

### Power Table 3 Phases Generator

| Sw2/3<br>1 2 |  |  | Type 400V<br>Current [A] | Power[kW] |
|--------------|--|--|--------------------------|-----------|
| 0 0          |  |  | 5.1 / 5.1                | 3.5 / 3.5 |
| 0 1          |  |  | 7.25 / 5.1               | 5.0 / 3.5 |
| 1 0          |  |  | 7.25 / 7.25              | 5.0 / 5.0 |
| 1 1          |  |  | 10.2 / 8.0               | 7.0 / 5.5 |

## installation

Electrical data of the devices

Devices by power (5 kW- BIPS)

### Induction cooktop 3-phase (voltage 400Volt +5% / -10%)

| connection | colour                        | frequency                          | fuse                  |
|------------|-------------------------------|------------------------------------|-----------------------|
| phase      | Brown, Black, Grey or 1, 2, 3 | 50 Hz / 60 Hz                      | 3 x 16A F (fast)      |
| N          | Blau or 4                     | <b>Working frequency</b> 22-35 kHz | <b>Tax security</b> - |
| Pe         | Yellow/Green                  |                                    |                       |

Devices by power (10 kW- BIPDS)

### Induction cooktop 3-phase (voltage 400Volt +5% / -10%)

| connection | colour                        | frequency                          | fuse                  |
|------------|-------------------------------|------------------------------------|-----------------------|
| phase      | Brown, Black, Grey or 1, 2, 3 | 50 Hz / 60 Hz                      | 3 x 16A F (fast)      |
| N          | Blau or 4                     | <b>Working frequency</b> 22-35 kHz | <b>Tax security</b> - |
| Pe         | Yellow/Green                  |                                    |                       |

### Installation environment

- **Maximum ambient temperature**  
Storage >-20°C to +70°C in Function >+5°C to +35°C
- **maximum relative humidity**  
Storage > 10% to 90% in function > 30% to 90%



## Installation pre-conditions

The inductiongerät must be mounted in a straight surface by means of a mounting frame. The air supply and outlet area must not be obscured. The installation area must allow a weight of at least 100 kg. The mains disconnecter must be easily accessible.

## Installation regulations for the installation model

The following points must be observed:

- Check and make sure that the voltage of the main supply line matches that of the type plate.
- The electrical installations must comply with local building installation regulations. The applicable national regulations of the electricity authorities must be complied with.
- The inductiongerät is equipped with a power cable, which can be connected to a socket with the necessary plug.
- If incorrect current circuit breakers are used, they must be designed for a fault current of at least  $I_n=30\text{mA}$ .
- Prevent blocking of the air supply and air outlet zone by objects (fabric, wall, etc.)
- Avoid that hot ambient air is sucked in by the inductiongerät (several devices stand side by side, devices stand one after the other, near frying tippers or ovens). Otherwise, a duct must be used.
- The device has a suction filter. Nevertheless, you must ensure that no fat ambient air caused by other applications can be sucked into the induction device (near fryers, grill plates or fryers).
- The air intake temperature must be below  $+35^\circ\text{C}$ .
- Operators must ensure that all installation, maintenance and inspection work is carried out by approved personnel.
- The intake air must be channelled and fed directly to the fans via the supplied filter. The intake cross-section should be at least  $200\text{ cm}^2$  per electronic unit.
- Do not build a thermal short circuit. The exhaust air must not be sucked back in, otherwise the device will become hotter and hotter.
- The installation must be checked for practicality. For this purpose, the maximum cooling plate temperature must be determined. Measurements are made on the cooling plate base plate below the induction coil. The temperature must not exceed  $65^\circ\text{C}$  in continuous operation of at least 2 hours and  $20^\circ\text{C}$  ambient temperature.
- All INSTALLATION models must be fastened by means of an enclosed mounting frame.
- The power supply cable must be shielded in general and contacted cleanly on both sides.
- Provide the mains disconnecter in such a way that a maximum of 5 times per day is switched on and off.
- To maintain and replace parts, the device must be disconnected from the power supply. If a pull of the plug is provided, clearly pointing out that the pulling of the plug must be done in such a way that the operator can check from any seat to which it has access that the plug is still removed. If this is not possible due to the design of the device or the installation, the separation must be ensured with a locking in the separation position.

The inductiondevices areequipped with a cable and plug in accordance with national regulations.

### Make sure the plug is wired correctly:

**For the electrical connection of the device, the legal Regulations of the respective country!**

#### **attention**

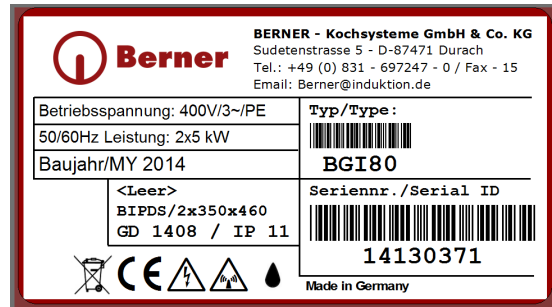
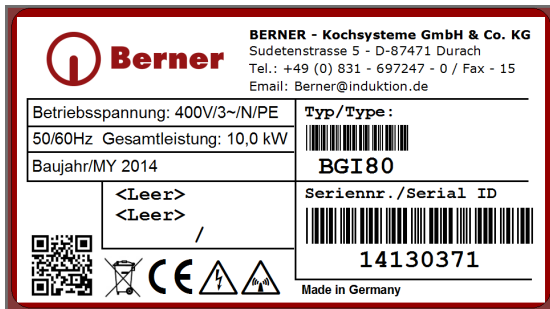
Incorrect voltage can cause the  
Damage induction device

#### **attention**

The electrical connections must be carried  
out by a specialist.

## commissioning assembly

The inductiongeräte are equipped with a power cable. They must be connected to a wall socket or junction box. The electrical installations must be carried out by approved installers in compliance with specific national and local regulations. The installers are responsible for the correct design and installation in accordance with the safety regulations. The warning and type plates must be strictly followed.



Check and make sure that the voltage of the mains current and the device (type plate) match.

When installing this appliance in the immediate vicinity of a wall, partition walls, kitchen furniture, decorative cladding, etc., it is recommended that these are not made of combustible material; otherwise, they must be clad in suitable non-combustible, thermally insulating material, and the fire protection regulations must be observed with the most care!

The inductiongerät must be in a clean, straight surface (table, combination, etc.) ebuilt up and stand by its final destination. It must be installed in such a way that it cannot be moved. The **"installation requirements"** must be met.

Remove all items from the heating zone(s). Check that the heating zone(s) is neither split nor broken. If the heating zone is split or broken, immediately turn off the device and disconnect the power plug.

Turn the main switch to the OFF position (0) before  
Connect inductiongerät to the power grid.

## Devices on and off switch

**Position OFF: Position ON:**

'0' points to the mark ( ) 'I' points to the mark ( ). oo



### Power knob

(Depending on the model and option, various gags are used)

The number showing for marking marks the current position of the power knob.

**Position OFF:**

'0' points to the marking ( )



**Position A: Position ON with standby:**

Each position, which is used for the marking ( ) displays. MIN (minimum) to MAX (maximum)



device. Before performing the functional test, the user must know how to operate the induction devices.

## Standby function (optional)

### How to use the standby function

Rotate the gag to the green mark. When using this function by means of gags ( ) they activate a predetermined value of 100°C. This feature helps to save energy. However, this also reduces the heating times.

## Control with potentiometer and 4-digit display

With the gag, the temperature can be selected from 70-250°C. The display is as follows:



SHOULD temperature 70°C (point), actual temperature  low, Heats: Point to the right of symbol



IS temperature 25°C (every 10 sec.), actual temperature too  low, point to the right of symbol



SHOULD temperature 70°C (point), actual temperature within +/-  H does not heat



heat

IS temperature 105°C, actual temperature too high, does not

Control with touch control panel

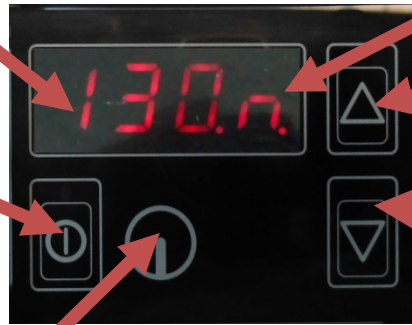
**Should/actual temperature** (every 10 sec. IST temperature)

**Heating status** (see table)

for 10ér steps)  
**On/off switch**

for 10ér steps)

**Function key** (see table)



**Increase temperature**  
(in 2C° increments, long press)





**Lowering temperature**  
(in 2C° increments, long press)

Heating states (function key inactive)

|   |  |
|---|--|
| <p>Heating state "n"</p> <p>The set set set temperature is still not reached (if temperature is lower than the setset temperature).<br/>Heating ON</p>        |  |
| <p>Heating state "H"</p> <p>The set set set temperature is reached (Is temperature equal to target temperature +/- 2C°). The device keeps thetemperature.</p> |  |
| <p>Heating state "u"</p> <p>The set set temperature is lower than the IS temperature (too hot).<br/>Heating OFF</p>   |  |

### function key:

With the function key, you can choose between two freely selectable temperatures (e.B. working temperature, standby temperature). The heating states of the lower temperature setting (standby temperature) are represented by " \_ / = / " .

| Heating states (function key active)   |  |
|--|--|
| <p>Heating state " _ "</p> <p>The set set set temperature is still not reached (if temperature is lower than the set set set temperature). The device Heats.</p> |    |
| <p>Heating state " . "</p> <p>The set set set temperature is reached (Is temperature equal to target temperature +/- 2C°). The device keeps the temperature</p>  |    |
| <p>Heating state " = "</p> <p>The set set temperature is lower than the actual temperature (too hot). The device Don't heat.</p>                                 |   |
| Residual heat indicator  |  |
| <p>The device is switched off but still hot (above 45C°) then the residual heat display, which is represented by " - " .</p>                                     |  |

### attention

Injuries and burns to avoid touching the heating zone.

## service

### Cooking process

The device is immediately ready for operation. The power indicator light lights up and the digital display shows the desired, reached temperature or any error messages to. The temperature is continuously selected by deereenofing the temperaturecontroller or with the sensor keypad.

**Position MIN > 70°C minimum temperature**  
**Position MAX> 250°C maximum temperature**

Due to the following circumstances, the cook must be more attentive than when frying with conventional cooking systems. The frying plate is in operating temperature in a short time and can therefore be set into standby or deactivated when not in use.

**attention!** Cookware must not be placed on the frying surface. Do not place hot pots or pans on the control panel, displays or hobs. Ignoring this notice will damage the pots and equipment. **Effect of ignoring:** Pots are welded together. Defect of the displays or control panels.

### comfort

The inductiongerät transmits energy to the heating zone(n)onlyif the temperature falls below the selected value. By switching off with the rotary knob, the heatingprocess is stopped. However, the device remains ready for operation (standby), only the pull-out of the power plug or the power switch is switched off, making the device powerless.

### Software Version

Starting up the generator

| second | explanation   |
|--------|---|
| 1      | 8. (Test of segments)                                 |
| 2      | F or P (operation <b>F</b> sequence or <b>P</b> ulse) |
| 3      | 2. (Software version first digit)                     |
| 4      | 1 (Software version second digit)                     |
| 5      | 9 (Software version third digit)                      |

### Meaning Decimal Point:

AN = Operation

1 sec. pulse = limitation due to too high heat sink temperature

1/2 sec. pulse = limitation due to excessively high coils/pan temperature

1/4 sec pulse = power limit

1/10 sec. pulse = power limitation with not optimal Material

## Decommissioning

If the inductiongerät is not in use, make sure that the main switch or temperatureknob is not switched on unattended. If you do not use the device for a long time (several days), unplug or turn off the main switch. Make sure that no liquid can get into the grigand do not clean the device with liquid.

## Error detection

**WARNING:** During cleaning or maintenance and when replacing parts, the equipment must be disconnected from the power supply.

The inductioncanonly be opened by approved and trained service personnel. If the heating zone(s) is torn or broken, stop any work. The inductiongerät must be switched off immediately and the power plug pulled out. Do not touch any parts inside the device.

### **attention**

Do not open the induction device!  
Dangerous tension!

## troubleshooting















| error  | Possible cause  | Measures taken by operators or service personnel   |
|--|---|--|
| No heating up<br>Power indicator lamp is OFF   | No power supply   | Check that the device is connected to the power supply (power cable plugged in) or that the main switch is turned on.  |
|  | Rotary knob in OFF position   | Turn the knob into one position  |
|  | Main switch is OFF  | Turn the main switch into one position   |
|  | Inductionengerät defective  | Contact your repair service supplier. Remove the power plug from the power outlet.   |
| Insufficient heating capacity<br>Power indicator lamp is ON (lights)                       | Air cooling system is disabled/blocked  | Make sure that the air supply and export are not obstructed/blocked.   |
|  | Air filter is dirty.  | Clean or replace filters.  |
|  | Ambient temperature is too high (the cooling system cannot keep the cooker in normal operating temperatures *2) | Make sure that no hot air is sucked in. Reduce the ambient temperature. The temperature must not exceed 40°C / 110 °F.   |
|  | A phase is missing  | Check the backups.   |
|  | Inductionengerät defective  | Contact your repair service supplier. Pull the power plug.   |
| No reaction to turning the temperatureknob   | Temperaturregler defective  | Contact your repair service supplier. Pull the power plug.   |
| Heating capacity stops and off within minutes.<br>Fan works                                | Air cooling system is Blocked/disturbed   | Make sure that the air supply and export are not blocked.  |
|  | Fan dirty   | Cleaning fans  |
| Heating capacity stops and off within minutes. Fan is <u>not working</u> .                 | Fan or fan monitoring defective   | Contact your repair service supplier. Pull the power plug.   |
| Heating capacity stops and downs within minutes (after longern, continuous operating time) | Coil overheated,<br>Heating zone too hot.   | Turn off the device, remove the pan and wait for the heating zone to cool down.  |
| No heating up  | Triggering the Safety temperature limiters  | Should the safety temperature limiter trigger and switch off the heating, the re-entry may only take place after the cause of the failure has been determined and its elimination!<br>After the device has cooled down, the red entriegelungs button canbe operated without using force. Switching on again if the device is not sufficiently cooled can damage the safety temperature limiter s. Then, it is essential to re-insert the protective cap to restore the water protection. |

\*2)The ventilation begins to work when the temperature of the cooling plate exceeds 45°C. At cooling plate temperatures above 70°C, monitoring automatically reduces performance to keep the power part under normal operating conditions. The inductionengerät continues normally with reduced maximum power.

If the mains connection line of this device is damaged, it must be replaced by the manufacturer or its customer service or a similarly qualified person to avoid hazards.



## Overview Error messages on display

|   |   |
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|    | Short-circuit temperature sensor plate, plate temperature too low (smaller $-50^{\circ}\text{C}$ ) (every 5 sec when switched off)  |
|    | Temperature plate too high, interruption temperature sensor on the plate $> 260^{\circ}\text{C}$  |
|    | No pan on the plate (too small pan on the plate)  |
|    | Incorrect pan on the plate, short-circuit induction coil (a value too low)  |
|    | Heat sink temperature $>100^{\circ}\text{C}$ or temperature sensor cooling plate short-circuited  |
|    | Heat sink temperature $<-15^{\circ}\text{C}$ or temperature sensor cooling plate interrupted  |
|    | Missing or defective potentiometer: Incorrect value (greater than 10.75 kOhm)   |
|   | Potentiometer to 0 position, residual heat indicator Hob temperature $>45^{\circ}\text{C}$  |
|  | signal for external display is missing (external display is set or SW1/3 switched on) <b>or</b><br>Temperature plate too high, interruption temperature sensor on the plate $> 260^{\circ}\text{C}$ |
|  | Switching on after power disconnection AC Phase L1 and L3 against zero $< 150\text{V}$<br>(If L2 fails, device with reduced power continues to run)   |
|  | Failure of standard IO DEVICE 1 or 2 (possibly display print defective)   |
|  | Warning: DC current greater than 350 mA (too many or incorrect fans)  |
|  | Warning: Fan not connected or blocked (after start 5 sec, then every 10 sec for 1 sec.)   |
|  | Overcurrent on induction coil, then 10 sec. pause. Device <b>Off</b> and Back <b>On</b><br>Switch On  |

## cleaning

**WARNING:** During cleaning or maintenance and when replacing parts, the equipment must be disconnected from the power supply.

The housing and frying plate should be cleaned daily with commercially available means, stubborn frying residues are soaked with water and a mild detergent for a few minutes when the plate is still warm. After cleaning, plate well rinse and dry wipe. Lightly grease the steel plate with fresh frying fat.

**Scratching detergents, steel wool or scratching sponges must not be used as they can damage the surface.**

Professional maintenance of the frying plate requires regular cleaning, careful treatment and service.

List of detergents for certain types of contamination:

**No liquids must enter the device!**

## Care

### Insertion of the frying plate:

The frying plate surface must be thoroughly cleaned with water and detergent before commissioning.

**Attention: Please do not use a grill cleaner!**

Then add oil to the surface and spread well with a cloth cloth. Heat the frying plate to approx. 200°C and wait until the oil gets a yellowish shimmer, i.e. slightly deprecated. With the frying filler, remove the resined layer superficially. Perform this operation 3x in total.

The duration of the pre-treatment is about 1 hour. An invisible patina has then formed on the surface.

Now you can start to fill the frying plate. Before laying on the frying material, please apply some oil again.

**It should only be used with the supplied roast filler.**

All other tools are unsuitable.

If, over time, frying residues have formed on the surface, wear them with the stainless steel sponge. To prevent the sponge from burning, it should be used to push the sponge onto the surface, the leading edge of the roasting filler.  
(Please do not use water)

The inlet of the frying plate should be repeated daily in a shortened form.

**Another tip to keep the frying plate as clean as possible during the operating time:**

The smoke points of oils are 180-220°C. Depending on the oil, the frying temperature should be slightly below the smoke point.

When cleaning the frying plate after the operating time, switch off the frying plate and approx. 15-20 min, if the frying plate still has residual heat, clean the plate only with water and the stainless steel sponge using the frying filler and then oil again.



## warranty

You have purchased a high-quality product with a Bernese cooking appliance. As a manufacturer, we provide a guarantee of one year from the date of purchase.

## Repair during the warranty period

Please contact your specialist wholesaler.

## maintenance

The user must ensure that all components relevant to safety are functional at all times. The induction must be checked at least once a year by a trained technician from your supplier. At least every 6 months, the air filter must be checked for contamination.

### attention

Do not open the induction device!  
Dangerous tension!

The induction can only be opened by trained service personnel.

**attention!** For technical control, the induction device must be "visibly disconnected" from the power supply.

## disposal

When the life of the induction is terminated, it must be disposed of professionally.

### Avoid abuse:

The induction device must not be used by unqualified persons. Avoid recommissioning the device provided for disposal. The device consists of common electrical, electromechanical and electronic components. No batteries are used. The user is responsible for the professional and safe disposal of the device.

### Note on disposal

Devices intended for this purpose can be sent to us for disposal. Only enough prepaid packages are accepted by us.

### Delivery:



## Berner- Kochsysteme GmbH & Co. KG

Sudetenstrasse 5 - D - 87471 Durach  
Tel. +49 (0) 831/697247-0; fax. - 15  
email: [Berners@induktion.de](mailto:Berners@induktion.de) | [www.induktion.de](http://www.induktion.de)

**EC Declaration of Conformity**  
**Declaration of conformity****Berner- Kochsysteme GmbH & Co. KG**  
Sudetenstrasse 5 - D-87471 Durach

We hereby declare that the device referred to below complies with the relevant, basic safety and health requirements of the EC Directive due to its design and design, as well as the design we place on the market. In the event of a change of the device that we have not agreed upon, this declaration shall cease to be valid.

**Device type: Built-in unit induction frying plate****Type-number:** BGI40  
BGI60, BGI80

Meets the requirements for approximation of the legislation of the Member States.

The EC Directive on low voltage 2006/95/EC of 12 December 2006 on the safety of electrical equipment when used within certain voltage limits and the Electromagnetic Compatibility 2004/108/EC of 15 December 2004.

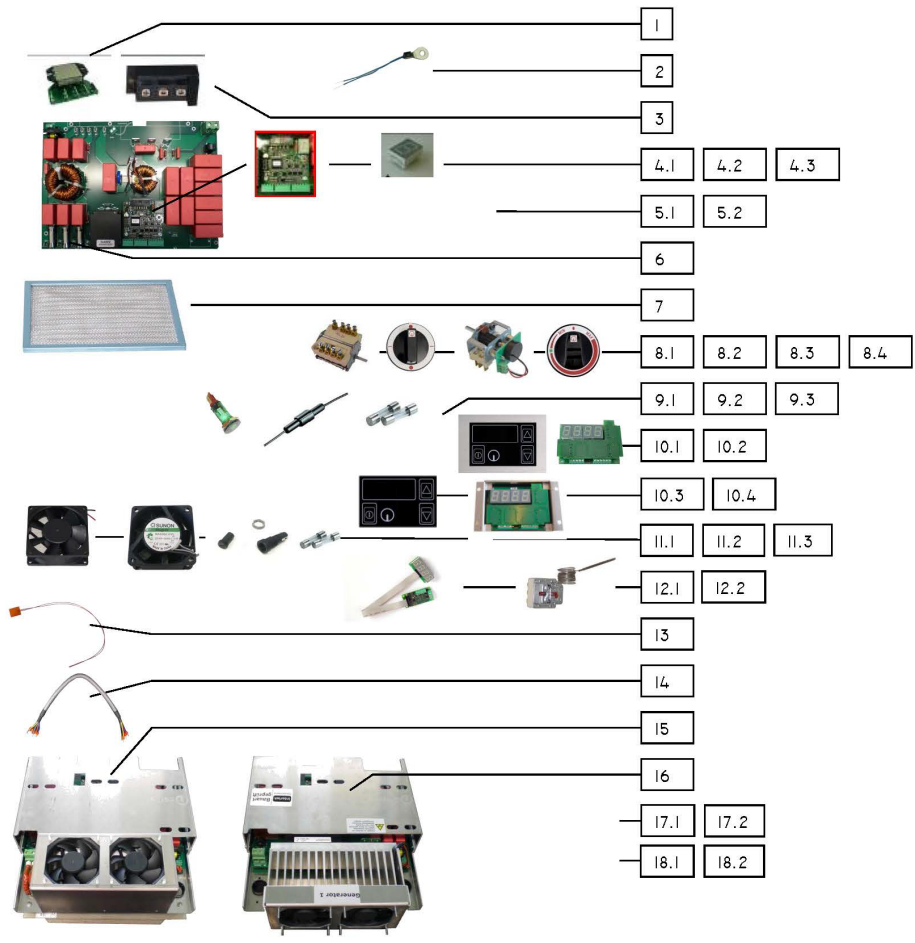
**ExaminationBases:**IEC 60335-2-36:2002 (Fifth Edition) + A1:2004 + A2:2008 in  
Conjunction with IEC 60335-1:2010 (Fifth Edition)

Durach, 17.07.2014

  
**Peter Berner**

# manager

# List of spare parts

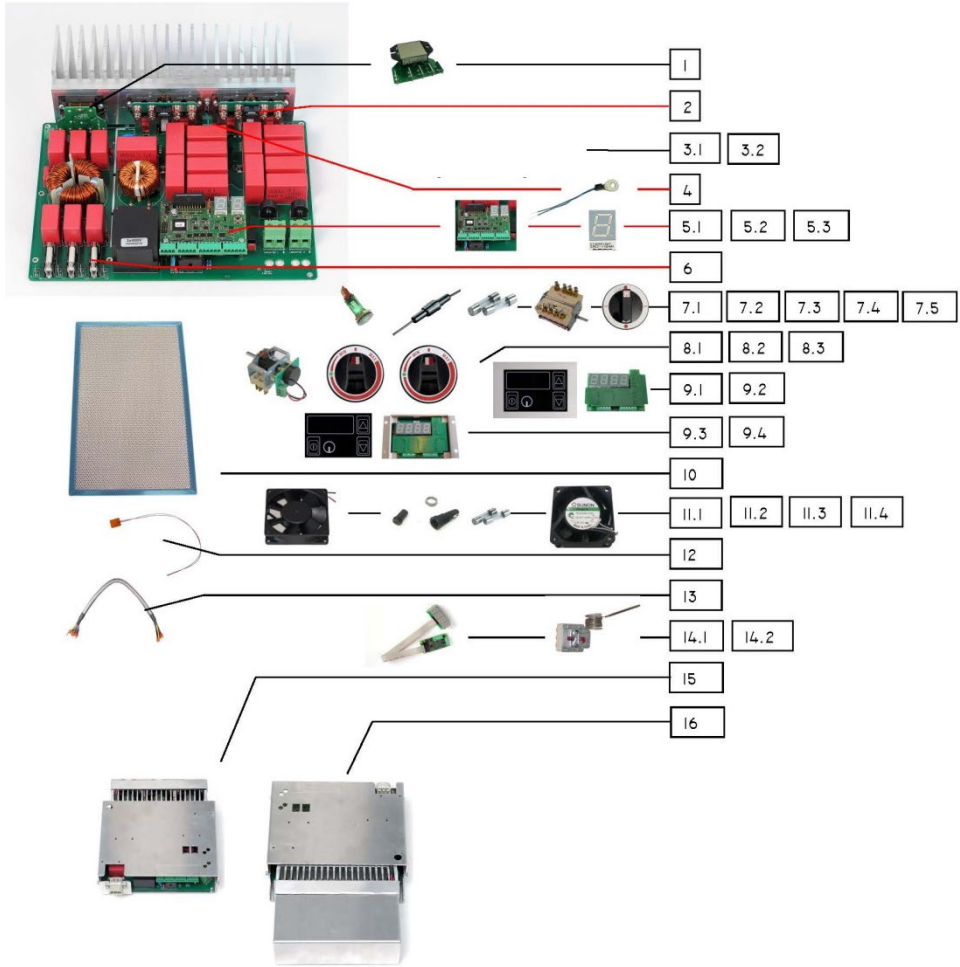


## BIPS Generator

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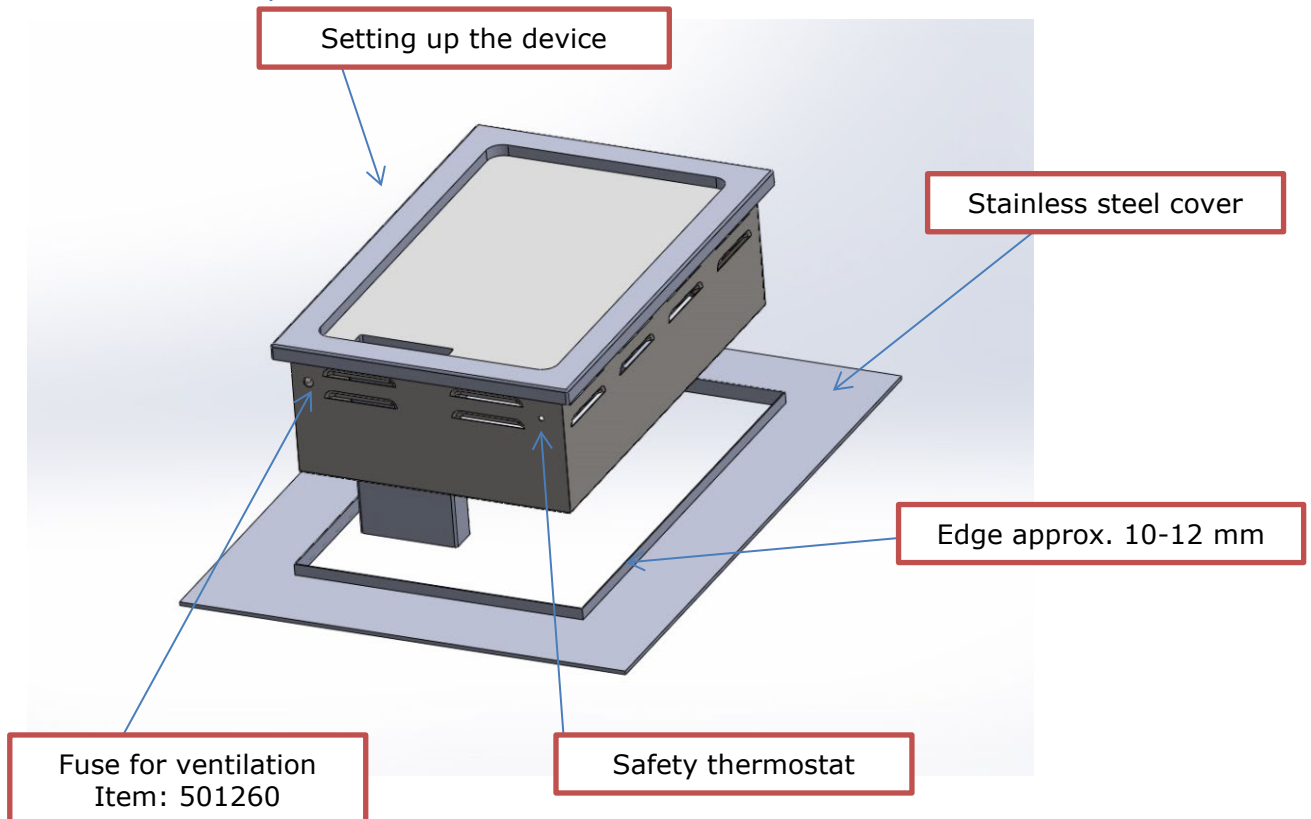
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## Technical documentation

Device view (example: BGI40)



## Installation example



## Be sure to observe the following installation instructions:

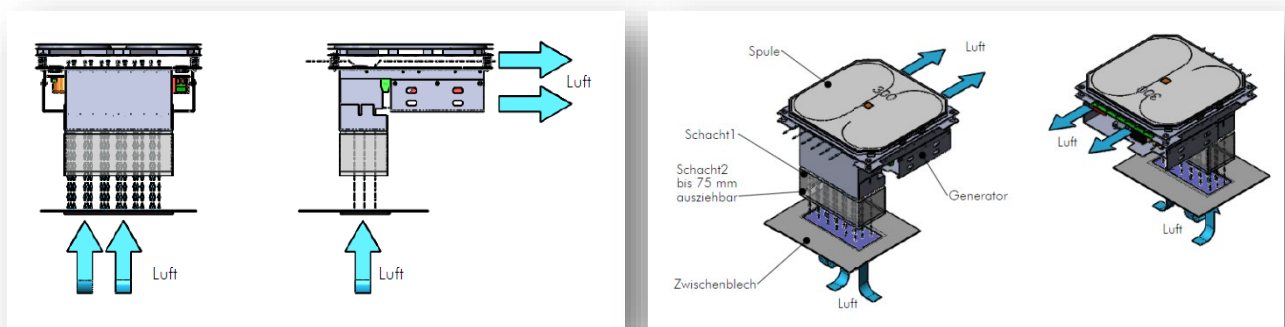
The size of the section can be found under [www.induktion.de/download.html](http://www.induktion.de/download.html) in the technical data installation section.

An edge at the edge of the cut-out by 10-12 mm prevents the penetration of liquids. It must be sealed to the frying plate with a circumferential Pactancaterpillar (heat-resistant silicone) to absorb an extension of the plate during operation.

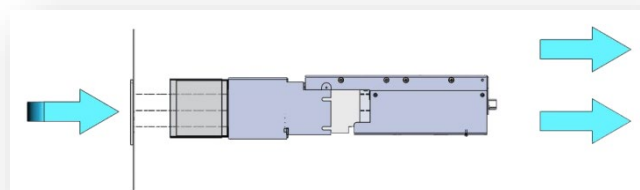
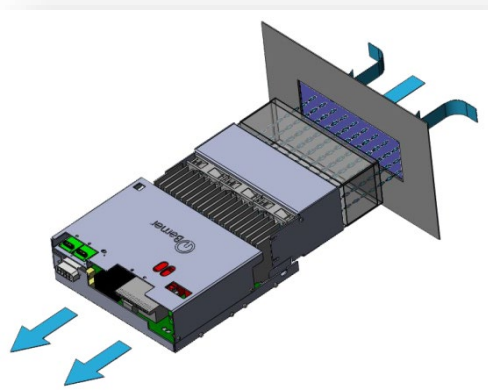
The length extension of a 600 mm plate is approx. 2.5 mm and requires a circumferential expansion joint of at least 4 mm when flush. For larger frying plates, the size of the expansion joint must be increased accordingly. Insufficient expansion joint dissipates the length expansion of the plate during operation onto the frying plate frame and leads to stress cracks in the welds.

### airflow

#### Air flow module



#### Air way coil generator Separate (Standing/ Lying)



## Observe installation regulations

Supply air guide via guided channels from below (option from front or rear)  
(Option with Flex. supply air hose).

Under the induction, a floor plate must be attached, on which supplied CNS angle (as guide for the aluminium air filter). It is essential that the floor plate is removable so that, in the event of service, access to the generator, or in the case of a separate variant, access to the coil, is guaranteed for the service technician. If this is not possible due to the design, other installation variants must be checked. We are ready to provide support in this regard.

The use of the grease filters means that less dirt and grease penetrates into the device. The Alu grease filter must be accessible and easy to remove. (weekly cleaning in the dishwasher).

The air outlet is carried forward via the switch panel. For this, openings in the switch panel are required. Optionally, the air outlet can also be discharged via an exhaust air chimney. For this, the generators may need to be rotated.

The exhaust air chimney must be installed in such a way that no spray or dirty water can reach the generators from below or above.

The switch panel is not included, this is available as an option.

**Please note!** For appliances in combination with **ovens**, the switches-dazzle must be closed (no ventilation slots must be present) to prevent the penetration of moisture and heat over them.

In order to ensure proper functioning, it is essential to observe the supply and exhaust air flow.

The mounting frame of the built-in device must be sealed downwards (Silicon-Pactan 6076) to prevent the penetration of liquids.

## Installationsvorschriften

### The following points must be observed:

- Check and make sure that the voltage of the main supply line matches that of the type plate.
- The electrical installations must comply with local building installation regulations. The applicable national regulations of the electricity authorities must be complied with.
- The inductiongerät is equipped with a power cable, which can be connected to a socket with the necessary plug.
- If incorrect current circuit breakers are used, they must be designed for a fault current of at least 30mA.
- Prevent blocking of the air supply and air outlet zone by objects (fabric, wall, etc.)
- Avoid that hot ambient air is sucked in by the inductiongerät (several devices stand side by side, devices stand one after the other, near frying tippers or ovens). Otherwise, a duct must be used.
- The inductiongerät must not be placed near one or on a hot surface.
- The device has a suction filter. Nevertheless, you must ensure that no fat ambient air caused by other applications can be sucked into the inductiongerät (near fritteusen, grill plates or frying tippers).
- The air intake temperature must be below +35°C.
- Operators must ensure that all installation, maintenance and inspection work is carried out by approved personnel.

- If other built-in devices are installed near the induction or are located nearby, which are electronically controlled, please ask the manufacturer if interference caused by the induction is possible.

### **Additional installation requirements for the installation model**

- The intake air must be channelled and fed directly to the fans via the supplied filter. The suction cross-section should be at least 200 cm<sup>2</sup>.
- The maximum intake air must never exceed the temperature of 35°C directly in front of the fans.
- Do not build a thermal short circuit. The exhaust air must not be sucked back in, otherwise the device will become hotter and hotter.
- The installation must be checked for practicality. For this purpose, the maximum cooling plate temperature must be determined. The measured plate under the induction coil in the middle of the transistor module (black large block) is measured at the cooling plate base plate below the induction coil. The temperature must not exceed 50°C in continuous operation of at least 2 hours and 20°C ambient temperature.
- Shield the potentiometer line at lengths above 60 cm and connect it to terminal S only on the induction module.
- The generator supply must be generally shielded and contacted cleanly on both sides.
- Provide the mains disconnecter in such a way that a maximum of 5 times per day is switched on and off.

### **Attention points for remote coil (coil - generator separated)**

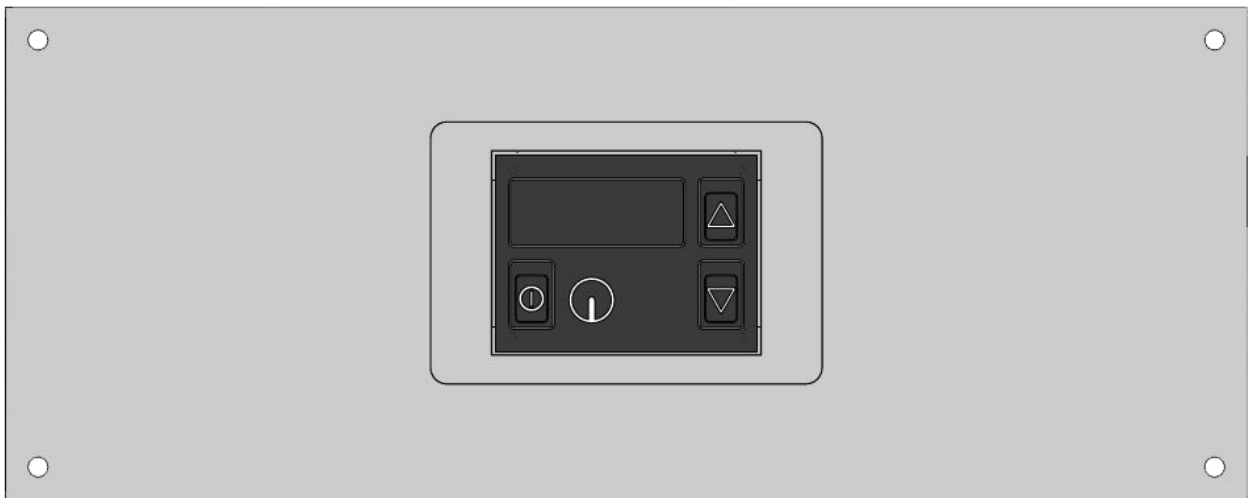
- With shock connector and 6 mm<sup>2</sup> Radox strand (155°C) extend the coil connections and solder with.
- Extend sensor cable with 2 x 0.5 mm<sup>2</sup> oil flex cable.
- Sensor and display cables must be laid separately from coil cables and all other cables and, if possible, placed in a steel channel, as the interference emission is very high.
- The cooling system is designed to cool the coil (see point 5). This is no longer the case with a detached coil. The coil should therefore be ventilated separately (optionally available), so that the temperature of the ferrite rods does not exceed 140°C in continuous operation (check by means of temperature measurements).
- No sheets may be mounted under the coil which are less than 6 cm apart, except for aluminium, where 2.5 cm is considered the minimum distance.
- The module complies with EMC standards and electrical safety requirements. If the coil is removed, some tests must still be repeated. e.B. temperature tests, EMC test, electrical safety. The execution of the inspections is the responsibility of the user and should be confirmed by an accredited inspection body.

# Installation instructions for the installation of Berner Sensor keypads with support frame (Ver. A)

Frame incl. electronics is vorassembled with glued ceramic glass

Please note the following installation instructions. This is the only way to ensure trouble-free operation and a long service life. In the event of a breach of these requirements, the device warranty expires. [Installation versions](#) [See PL2013](#) on [page 210](#).

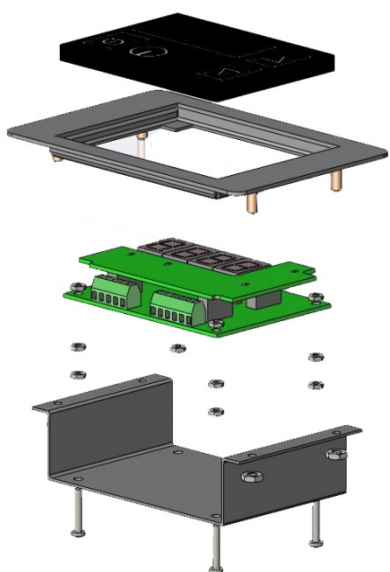
## Beispiel: Einbau in Schalterblende



Explosion: Version

A

montierte Version



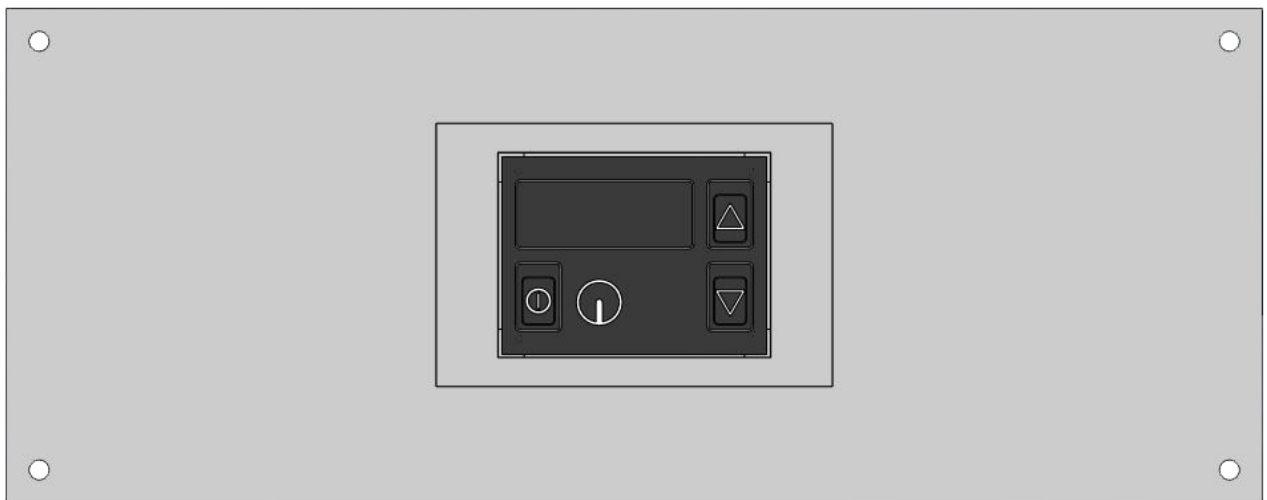
# Installation instructions for flush-mounted installation

(Ver. A2) by Berner Sensor keypads

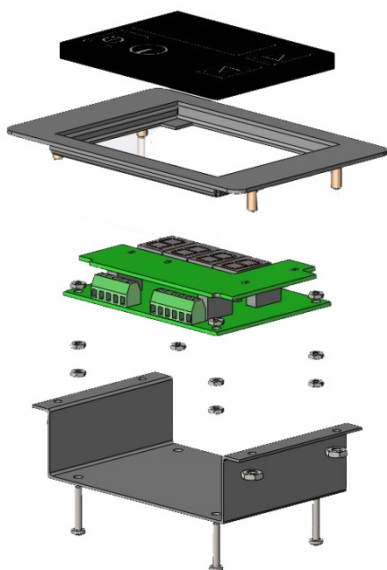
Frame incl. electronics is pre-assembled with glued ceramic glass

Please note the following installation instructions. This is the only way to ensure trouble-free operation and a long service life. In the event of a breach of these requirements, the device warranty expires. [Installation versions](#) [See PL2013](#) page 210.

## Beispiel: Einbau in Schalterblende



Explosion: Version  
A2



montierte Version





# Installation instructions for flush-mounted installation

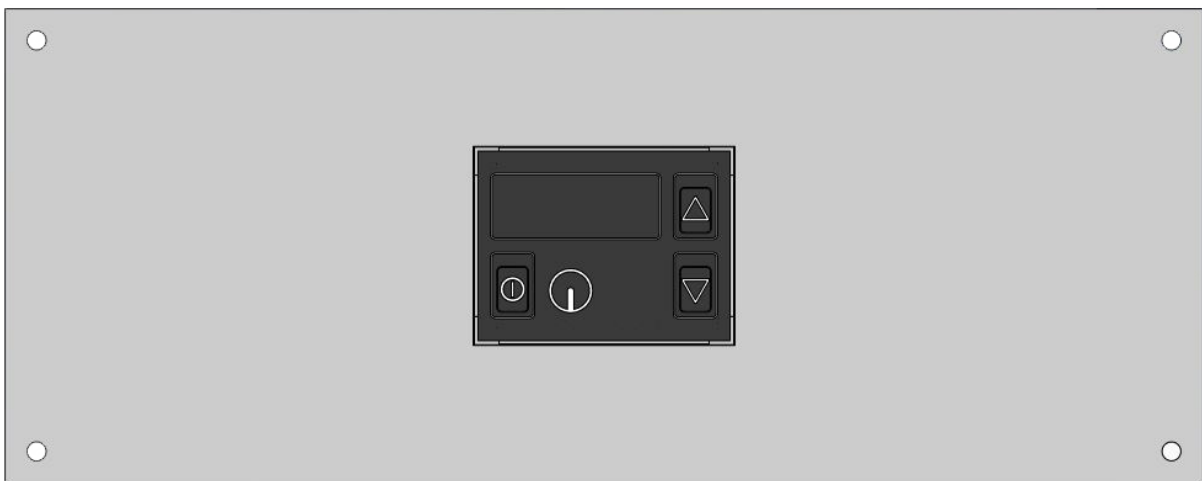
(Ver. B) by Berner Sensor keypads

Frame incl. electronics is pre-assembled with glued ceramic glass (2 - 3mm projection)

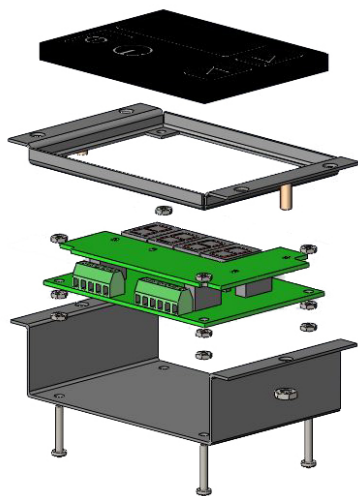
## Please follow the instructions on page 37

Please note the following installation instructions. This is the only way to ensure trouble-free operation and a long service life. In the event of a breach of these requirements, the device warranty expires. [Installation versions](#) [See PL2013](#) page 210.

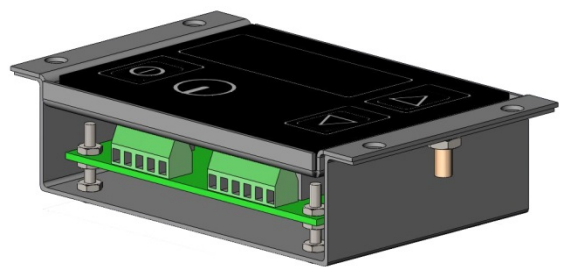
## Beispiel: Einbau in Schalterblende



Explosion: Version  
B



montierte Version



# Installation instructions for flush-mounted installation

(Ver. B) from display 4 digits (version I)

Frame incl. display is pre-assembled with glued ceramic glass (1 - 2mm projection)

Cut-out in aperture 73x43mm (Ceranglas 70x40mm), shoot bolt M4x10 at aperture (distance 85x34.5 mm), screw the display frame.

Please note the following installation instructions. This is the only way to ensure trouble-free operation and a long service life. In the event of a breach of these requirements, the device warranty expires.

