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# Operating informationitung for installation Inductionnoodlecooker (BIPS)



BKI2/3, BKI1/1

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## 1. Allgemeines

This manual contains basic information which must be observed during the months, application and maintenance. It must be read in full by the installer and the operating personnel before installation and commissioning, and must always be close to the cooker for a look-up.

### 1.1 Application

The pasta cookers are set to prepare meals.

## 2 Produktbewriting

### 2.1 Products

#### Models

##### **Noodle cooker**

BKI2/3, BKI1/1

- Compact Moduldesign
- Easy installation
- Service-friendly
- Easy operation by rotary knob

### 2.2 Technische Data

#### 2.2.1 Control and control

Lamp	"Device switched on"	<b>green</b>	"AN" device switched on
Power controller -	<b>potentiometer</b>		0 Ohm - 10k Ohm
Button	"Valve open"	<b>blue</b>	(water inlet)
Button	"Valve open"	<b>yellow</b>	(water drain optionally available)
Lamp	"induction in operation"	<b>green</b>	"AN" in operation of the ger ä

<u>Dimensions</u>	<u>External dimensions</u>	<u>B x T</u>	<u>Internal dimensions</u>
	<u>Content</u>		
BKI2/3	400 x 600 mm	GN1/2-200	-- Liter
BKI1/1	400 x 720 mm	GN1/1-200	-- litre

## 2.2.2 Technical device data

<b>Devices</b>	<b>voltage</b>	<b>power</b>	<b>Geweights</b>
BKI2/3	3 x 400 V8	kW	-- kg
BKI1/1	3 x 400 V	10 kW	-- kg

## 2.2.3 Functionalconditions

- max. tolerance of mains voltage Nominal voltage +5%/-10%
- Frequency 50 / 60 Hz
- Protection class IP 43

## 3 Installation

### 3.1 Elektrische Daten of the devices

#### 3.1.1.Devices by power (8 kW, 10 kW)

##### **Inductioncooker 3-phase (voltage 400 volts +5% / -10%)**

<b><u>Connec- tion</u></b>	<b><u>Color</u></b>	<b><u>Frequency</u></b>	<b><u>Backup</u></b>
Steuercir- cuit	Black	50 Hz / 60 Hz	B6A
Phase	Brown, Black, Grey or 1, 2, 3		-
N	Blue or 4		-
Pe	Yellow/Green		

### Installation environment

#### - **max. environmentstemperature**

Storage > -20°C to +70°C      in funktion > +5°Cto +35°C

#### - **max. relative lufthumidity**

Storage > 10%to 90%in      fun > 30% to 90%

### 3.2 Installationsvoraussetzungen

The device must be placed in a straight surface. The storage area must allow a minimum of 100 kg of weight. The mains separator must be easily accessible.

### 3.3 Installationsvorschriften

**The following points must be observed:**

- Check and make sure that the voltage of the main supply line matches the same level of the type plate.
- The electrical installations must comply with local building installation regulations. The applicable national rules on electricity must be followed.
- Prevent blocking of the air supply and air outlet zone by objects (fabric, wall, etc.) on the generator.
- 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 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° ambient temperature.
- The device is equipped with a power cable, which can be connected with the cable or necessary plug to a socket or junction box.
- If incorrect current circuit breakers are used, they must be designed for a faulty current of at least 30mA.
- The operator must ensure that all installation, maintenance and inspection work is carried out by approved specialist personnel.

The induction devices are equipped 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 device Country must be followed. "I don't want to see"**

#### **Achtung**

**Falsche Spannung kann das Induktions-Gerät beschädigen.**

#### **Achtung**

**Die elektrischen Anschlüsse müssen durch eine Fachperson ausgeführt werden.**

## 4 [Inbetriebnahme](#)

### 4.1 [Montage](#)

The devices are equipped with a power cable. This can be connected with a connection or plugged. Run the connections according to point 3. 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 circuit (according to the nameplate) match.



**When putting this device in the immediate vicinity of a wall, walls, kitchen furniture, decorative cladding, etc., it is recommended that these are made of non-combustible material; otherwise they must be clad with suitable non-combustible, thermally insulating material, and the fire protection regulations must be carefully applied!**

Rotate the device switch and power knob to the OFF position (0) before closing the device to the mains.

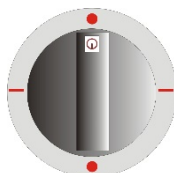
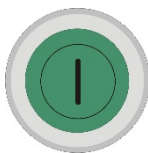
The prerequisites in accordance with heading 3.2 "Installation requirements" must be kept.

#### Devices on and off switch

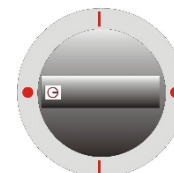
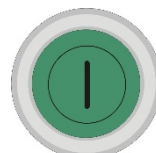
Device with main switch with push button (with lamp in the button) or by means of rotary knob (switch with lamp)

Position OFF: Position ON:

Lamp OFF



lamp ON, and push button pressed

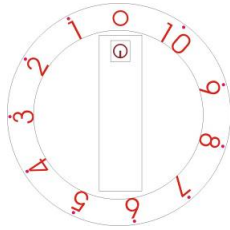


### Power knob

The number pointing to the mark marks the current position of the powerdreh button.

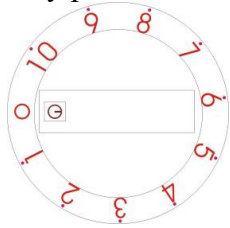
### Position OFF:

'0' shows for marking (0)



### Position ON:

Any position that shows for the selection (1 to 10) (minimum) to 10 (maximum)

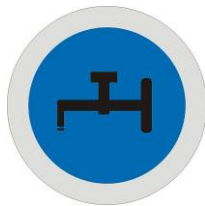


device. Before performing the functional test, the user must know how to operate the induction devices.

Remove all items from the heating zone. If you stop working so if the device has a defect. Turn off the device immediately and unplug the netzplug or turn off the device without voltage.

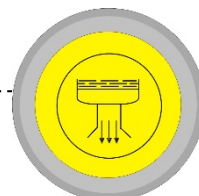
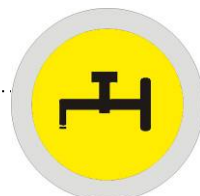
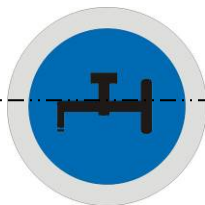
To refill, press the button to fill the water. Water supply is discontinued so long until the button is pressed again (picture with blue symbol on the left).

**Water drain is manually operated via the outlet valve.**



### Water drain Electric optional:

To empty, press the button to drain the water. Wasserablass continues as long as the button is pressed (picture with yellow symbol).





Before performing the function test, the user must know how to operate the device.

Remove all items from the heating zone. If you stop working so if the device has a defect. Turn off the device immediately and unplug the net or turn off the device without voltage.

## 4.2 [Software Version](#)

Starting up the generator

Second	Declaration
1	8. (Test of segments)
2	F or P (operation Fsequence or Pulse)
3	2. (Software version first digit)
4	1 (Software version second digit)
5	9 (Software version third digit)

## 4.3 [Normal operation](#)

In standby (Poti Position Off), the decimal point flashes every 2 seconds. In Poti Position **One**, the pot is searched first: Display U and decimal point indicates when power is delivered.

(after 1 minute power saving mode: search pulse every 5 seconds.)

If a pot is detected, the display changes to level 1 - 9.

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. puls = Power limitation for non-optimal pan material

## 5 Funktionstest

### **The pasta cooker must not be put into operation without water under any circumstances!**

After switching on the main switch and the power knob, the floorheats up.

- **With** LED, turn the power knob to ON (a position between 1 and 10). The power indicator lamp LED "Green" lights up (cooking stage 10%-100%), the water is heated.



- place the basket on the intended sieve insert in the pastacooker
- Select the desired power level by clicking ON (a position between 1 and 10). The water is heated up.
- Rotate the power knob to the 0 position. The heating process is stopped.

## 6 Bedienung

### 6.1 Cochprocess

Sufficient amount of water to fill (The soil must be covered minimum 10 cm with water). These do not fall below when filling. Select the desired message on the power controller. The illuminated green power indicator light indicates the operation of the device.

<b>green lamp</b>	<b>device in "Switched on"</b>
<b>green LED</b>	<b>device in "induction in operation"</b>

Position 1.> minimum performance.

Position 10.> maximum power

Adjust the heating power by means of a rotary knob exactly according to the desired cooking method.

7 [Sicherheitsvorschriften](#)  
7.1 [Description of Hazard Symbols](#)

**General Gedriving symbol**  
**Non-compliance with safety regulations**  
**Means danger ( injuries )**



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



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



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

[7.2 Gedrivingat Nichtobservethe safety regulations](#)

Failure to comply with the safety regulations may result in danger to persons, equipment and to the device itself. Failure to comply with the rules on safety does not have the right to claim any damage.

In detail, non-observance can lead to risks

**Examples:**

- Danger to persons due to electrical equipment
- Danger to people due to hot water / hot heating

7.3 [Safe use](#)

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

## 7.4 Safetyoforschriftfor the operating personnel

- The pasta cooker must not be put into operation without water under any circumstances. Should this happen once, the temperature sensor of the coil switches off the device after a short time (may cause damage to the base plate).
- By entering too large quantities of cooking material (e..B. noodles) it can become a strengthened foaming.
- Never leave the device in operation unattended. Thus, an unapplied heating is avoided, i.e. a person who wants to use the device must switch on the heating process. The starting time is started by means of a main switch (power controller) by selecting a power level and rotating the temperature controller between MIN and MAX.
- Do not use the pasta cooker as a baby age!  
People with a pacemaker should consult their doctor to determine whether or not they are allowed to stay near an induction device.
- Do not put paper, cardboard, fabric, etc. on or in the pasta cooker
- Avoid the entry of liquids into the device and overflow water. Do not clean the device with a water jet.
- To refill, press the button to fill the water. Water supply is continued so for a long time until the button is pressed again (picture with blue symbol).

## 7.5 Unaxlemäße Bedienung

The functionality of the device can only be guaranteed if used correctly. The limit values according to the technical data may not be exceeded or lowered under any circumstances.

## 7.6 Änderungen / Use of parts of the set

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-ordinary components, all liability for follow-up components shall cease.

## 8 Außerbetriebnahme

If the device is not in use, make sure that the knob is not turned on unattended. If you do not enter the device for a long time (several days), unplug the power plug or turn off the device without voltage. Make sure that no liquid can enter the device.

9 [Errorfindung / Troubleshooting](#)


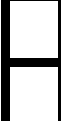
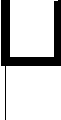






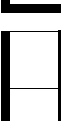





In the event of any interference with the device which is not due to external influences or disturbances, only approved and trained Servicepersonal may open the device. The device must be switched off immediately and the power plug removed or switched off without voltage. The cause determination or correction of errors may only be carried out by experts.

<b>Error</b>	<b>Possible cause</b>	<b>Measures taken by operating or personal staff Service</b>
No heating power indicator lamp is OFF (dark)	No power supply	Check that the device is connected to the mains (power cable plugged in) or that the main switch is turned on, check fuses
	Power knob in OFF position	Turn the power knob into ONE position
	Main switch in OFF position or not pressed	Press or rotate the main switch in ON position
	Induction device defective	Contact your repair service supplier. Pull the power plug out of the socket
Insufficient heating capacity Power indicator lamp is ON (lights)	Air cooling system is obstructed	Make sure that air supply and export are not obstructed
	Air filter is dirty.	Clean or replace filters.
Solenoid valve no function	No power supply	Sicherung check

**In the case of replacement of components, original parts must always be used according to the valid list of spare parts and the existing or new, identical components shall be used; this also applies to the assembly of external components, such as .B. dem bottom sheet after a change of the mains connection.**

## 9.1 Overview Error messages on display if existing

	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)
	Electronics OK (Standby) , Potentiometer to 0 position
	Signal for external display is missing (external display is set or SW1/3 switched on)
	Switching on after power disconnection AC Phase L1 and L3 to zero $< 150\text{V}$ (If L2 fails, device with reduced power continues to run)
	Failure of standard IO DEVICE 1 or 2
	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.)

## 10 Reinigung

**Regular** cleaning of the **induction pasta cooker** contributes to a **shortening** of the service life.

List of cleaning agents for certain types of pollution:

Type of pollution	Cleaner
Light pollution	Moist cloth ( Scotch ) with some industrial kitchen cleaning agent
Fatty spots (sauces, soups, ... )	Polychrome Sigolin chrome, Inox crème Vif Super Cleaner Supernettoyant, Sida Wiener Klak Pudol System Care
Lime and water stains	Polychrome Sigolin chrome, Inox crème Vif Super Cleaner Supernettoyant
Highly shimmering, metallic discoloration	Polychrome Sigolin chrome
Mechanical cleaning	Non-scratching sponge

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

Residues of detergents must be removed with a damp cloth ( Scotch )ent, as they can corrode during heating. A professional service of the device requires regular cleaning, careful treatment and service.

**No liquids may be discharged into the device!**

**The induction pasta cooker** must not **be** sprayed with **water jet or high pressure cleaner.**

## 10.1 [Replacing the water or filling the device](#)

Before draining the water, switch off the device properly. For draining, a suitable collection container must be placed under the outlet valve. Allow water to flow into the collection container when it is warmly opened.

To refill, press the button to fill the water. Water supply is continued until the button is pressed again (picture with blue symbol on the left).

### **Water drain Optional:**

To empty, press the button to drain the water. Wasserablass continues as long as the button is pressed (picture with yellow symbol). See **page 7**

### **Optional water supply with NiveauRegulation:**

Automatic filling of the basin. Water inflow will continue until level is reached. This is regulated by means of a level probe and electronics. Make sure that the water level electrode is kept clean. **If the level of the water level is lower, this is signaled by a bright red lamp.**



**Risk of combustion due to leaking hot water!**

## 10.2 [Cleaning the pasta cooker](#)

- Remove baskets from the tub for cleaning
- Remove the coarse sieve.
- Appliance with warm water and commercially available dishwashing detergent thoroughly reintheair.
- Rub the device dry and make sure that no water remains inthe tub drainopening.
- Coarse sieve back . Put baskets back in thewanne .



## 11 Underhalt

The user must ensure that all components that are relevant for safety are functional at all times. The device must be tested at least once a year by a trained Technikus supplier.

**Achtung**  
**Gerät nicht öffnen!**  
**Gefährliche Spannung!**

The de

## 12 Entsorgung

When the life of the pasta cooker device is terminated, it must be disposed of professionally.

### **Avoid misuse:**

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

### **Note on disposal**

Devices intended for this purpose may be sent to us for disposal. Only enough stamped packages will be accepted by us.




### **Delivery:**

**Berner- Kochsysteme GmbH & Co KG**  
Sudetenstrasse 5 - D-87471 Durach  
Tel. 0831/697247-0; Fax. 0831/697247-15  
Email: [Berner@induktion.de](mailto:Berner@induktion.de)

### 13 List of spare parts

Spare parts Article No.	Used	Generator 5 kW / 7 kW / 8 kW Label
100101	1	Connection cable 400 volts
100102	1	Aluminum grease filter
100301	2	Fan 800 x 800 x 25 mm 230V
800405	1	Main switch 2 - pole
100108	1	Controller ( Poti complete with pre-switch and holding spring ) "S1"
100142	1	Control print version 2.-- for BIPMS and BIPS generators
100125	1	Temperature sensor NTC cooling plate (BIPMS/BIPS generators)
100114	1	Temperature sensor for coil
100612	1	Power print "400 Volt" BIPS 8kW
100604	1	Rectifier for BIPS generators
100613	1	Power print "400 Volt" GDPDS 10kW
100113	1	IGBT " Version C ( 7 kW / 8 kW ) "
800102	1	Gag for main switch with silver ring
800106	1	Gag "1-10" induction (LED)
800302	1	Sagittarius 40 A Eberle
300120	1	Automatic fuse B6 Ampere (tax fuse)
300111	1	Solenoid valve single-speed straight 230 volts 3/4" 12mm
300114	1	Solenoid valve single-speed straight 230 volts 1/2"/1/2" "M1"
300112	1	Actuator 230 volts (for water drain)
300115	1	1" three-way valve
300117	1	1" Tee
63415050	1	Tank Hose 500mm Long Neoflex SPX 1/2"
493014	1	Reduce 1" to 3/4"
487162	1	Brass hose sleeve 1/2 " AB Blank
300118	1	Stainless steel swell hose 1 "
300119	1	Stainless steel corrugated hose 3/4"
300090	1	Electronics Water level
300091	1	Sensor for water level
300300	1	Light pressure switch water inlet (EAO) blue "S2"
300301	1	Light pressure button Water drain (EAO) yellow
300302	1	Light pushbutton green main switch (EAO) complete
800202	1	Display lamp " Red " 250 Volt level control
800201	1	Display lamp " GREEN " 250 Volt
100134	1	LED control light with metal - holding socket (green)

## 14 Declaration of Conformity

 <b>Berner</b>	<b>Berner-Kochsysteme GmbH &amp; Co KG</b> Sudetenstrasse 5 - D-87471 Durach Tel. 0831/697247-0; Fax. 0831/697247-15 Email: <a href="mailto:berner@induktion.de">berner@induktion.de</a>
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### EG-Konformitätserklärung

EG declaration of conformity  
Certificat de conformite`CE



↓

Hiermit erklären wir, daß das nachfolgend bezeichnete Gerät aufgrund seiner Konzipierung und Bauart, sowie in der von uns in Verkehr gebrachten Ausführung den einschlägigen, grundlegenden Sicherheits- und Gesundheitsanforderungen der EG-Richtlinie entspricht.

Bei einer nicht von uns abgestimmten Änderung des Gerätes verliert diese Erklärung ihre Gültigkeit.

Produktbezeichnung: Induktionsnudelkocher-Einbaugerät

Type: BK11/2, BK11/1

Bestimmungsgemäße Verwendung: Gerät zum Erhitzen von Speisen

Wir bestätigen die Konformität des oben bezeichneten Produktes mit den zu dieser Erklärung unten gelisteten EG-Richtlinien.

Niederspannungsrichtlinie 73/23EWG Änderung in EU-Recht

EMV-Richtlinie 89/336EWG in der Fassung 93/68 EWG

Die Übereinstimmung des bezeichneten Produktes mit den Vorschriften der Richtlinien 89/336 und 73/23 wird nachgewiesen durch die vollständige Einhaltung folgender Normen:

#### harmonisierte Europäische Normen:

Referenznummer	Ausgabedatum	Referenznummer	Ausgabedatum
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EN 60335-2-36.2002 + A1:2004			
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EN 60335-1:2002 + A11:2004			
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EN55014-1 , EN 55014-2, EN61000-3-3, EN 50366			
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#### Nationale Normen ( Nach NSR)

Referenznummer	Ausgabedatum	Referenznummer	Ausgabedatum
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Diese Erklärung beinhaltet keine Zusicherung von Eigenschaften.

Die Sicherheitshinweise der mitgelieferten Produktdokumentation sind zu beachten.

Es ist durch interne Maßnahmen sichergestellt, daß die Seriengeräte immer den Anforderungen der Aktuelle EG-Richtlinien und den angewandten Normen entsprechen.

Durach, August 2005

Stand 08-2005

( Rechtsgültige Unterschrift ) verantwortlich Peter Berner







