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User manual
Blasting radiators



BS1xxx - BS6xxx

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.

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 cooking stoves and their surroundings, in particular a possibly existing hob frame, become hot. Never touch the hot surfaces. Keep children away.
- The cooker heats, but the display does not work. Switch off the fuse in the fuse box. Call customer service.
- Items (*of metal) get hot very quickly on the hob. Never place items such as .B knives, forks, spoons and lids on the stovetop.
- For built-in and stand-by equipment: Switch off the hob with the main switch after each use. Do not wait for the hob to turn off automatically because there are no more pots and pans on it.
- For table-to-table devices: Pull the mains plug

Risk of electric shock !

- Improper repairs are dangerous. Only a customerservice technician trained by us is allowed to carryout 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.

Attention!

- Rough pot and pan bottoms scratch the hob.
- Never place empty cooking vessels on the hob. This could lead to damage.
- Do not place hot pots or pans on the controlpanel, displays or hobs. This could lead to damage.
- If hard and pointed objects fall on the hob, damage can occur.
- Aluminum foil and plastic vessels melt on hot stoves. The use of stove protection film on the hob is not recommended.

* for jet radiators material-dependent, plastics melt, wood burns

Safety regulations

Description of Hazard Symbols

General danger symbol

Failure to comply with safety regulations means danger (injuries)



This symbol warns of danger.



This symbol warns of **dangerous electrical voltage**.
(Figurine 5036 of IEC 60417-1)



This symbol warns against hot surface after
BGV A8, ASR A1.3 and DIN 4844



The symbol makes it clear in a quick and understandable way that
to a safe commissioning the knowledge of an electrical
specialist is necessary.

Dangers directly attached to the device-Symbole must be followed and readability must be ensured at all times.

Attention

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

Attention

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

Dangers in case of non-observance of safety regulations

Failure to observe the safety regulations can pose a risk to people, the environment and the device itself. In the event of non-compliance with the safety regulations, there is no right to claim any damages.

In detail, failure to observe can lead to 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 (ceramic field)
- Risk of cutting in case of glass breakage

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!** Cookware may only be placed on the stove with a full extent. Do not place hot pots or pans on the control panel, displays or hobs. Ignoring this notice will damage the pots and equipment. **Effect in ignoring:** Burning the joint material by heat of the pots and thus destroying the seal, leads 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 ceramic glass is torn or broken, the gismust be switched off and disconnected from the electrical supply. Do not touch any parts inside thegboard.
- The ceramic field is warmed by the heat of the pan. To avoid injuries (burns), do not touch the ceramic field.
- 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.
- To avoid overheating of the pans by empty cooking, do not heat the pan unattended and without cooking.
- Turn off the heating zone when you take the pan off the stove fora long time. This prevents the process from automatically settingin or when a pan is placed back on the heating zone (devices with pot detection). Thus, unattended heating is avoided, i.e. a person who wants to use thegerät must start the heating process by switching on the device or by turning the power controller to 'ON'.
- Do not use the cooking surface as a shelf!
- Do not place paper, cardboard, fabric etc. between the pan and ceramic field as it could 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 cooking level.
- After use, the hot plate must be switched off by means of its control and/or control device. Not on any built-in technology such as .B. Leaving pot detection.
- Do not place credit cards, phone cards, CDs or other sensitive items on the ceramic field.
- Only recommended types and sizes of vessels may be used.
- Some devices (**SpeedStar**) have an internal air cooling system installed. Avoid obstructing the air supply and air outlet zone with objects (e.B. fabric). This would cause overheating and therefore cause interference to the device.
- Avoid the entry of liquids into the device and overflow water or cooking material over the edge of the pan. Do not clean the device with a water jet.

Improper operation

The functionality of the Gerätit 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 Gemust be "visibly tt" from the power supply.

Noise

The fans of the cooling are audible, but switch off again in between (**only for devices with SpeedStar**).



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 rooms are used to prepare meals. They can be used for cooking, keeping warm, flaming, grilling, etc. of food. For the use of the pan material, only products recommended by us and suitable for professional use should be used.

Product

Products BS1.., BS2.., BS3.., BS4.., BS6..

Models Standard

- Compact modular design
- Easy operation by means of energy controller (upto 3.0 kW) or thermostat (4 kW)
- Max operational safety thanks to various protective functions

Models with electronic pot detection

- Easy operation with energy controller or thermostat
- electronic pot detection (Zand shutdown via the main switch)
- Max operational safety thanks to various protective functions

Models with two-circuit - manual

- Compact modular design
- Easy operation with energy controller
- Outer heating circuit can be switched on and off manually via the energy controller
- Max operational safety thanks to various protective functions

Models with SpeedStar

- Continuous electronic powercontrol with Poti controller
- Compact power electronics enable easy and safe operation
- **electronic pot detection** (Zand shutdown via the main switch)
- **Optional** also with sensor keypad (**ESRTS**) instead of Poti knob
- Max operational safety thanks to various protective functions



Models with SpeedStar two-circuit - Automatic

- Stepless electronic power control with Poti controller
- Compact power electronics enable easy and safe operation
- **electronic pot detection** (Zand shutdown via the main switch)
- Automatic switching on and off of the outer heating circuit (**two-circuit - automatic**)
- **Optional** also with sensor keypad (**ESRTS**) instead of Poti knob
- Max operational safety thanks to various protective functions



Technical data

Operation and control

Lamp " Operation "	230V / 400V (green) only devices with mainswitch
Lamp " Cooker ON "	-230V / 400V green
Lamp " Residual Heat Indicator "	-230V red

Operation and control with SpeedStar

Lamp " Operation "	230V / 400V (yellow) only devices with mainswitch
Lamp " Residual Heat Indicator "	-230V red
Power Controller - Potentiometer	0Ohm - 10kOhm
Digital display " Power and error display " (ESRTS)	red

Electrical data

Devices with energy controller (2.3 kW - 3.5 kW)

Built-in jet radiator 1-phase (voltage 230Volt +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Sicherung</u>
Phase	Brown, Black or 1	50 Hz / 60 Hz	1 A Fine fuse (Lamps)
N	Blau or 2		
Pe	Yellow/Green		

Devices with energy controller (5.0 kW- 18 kW)

Built-in jet radiator 3-phasic (voltage 400volts +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Sicherung</u>
Phase	Brown, Black, Grey or 1, 2, 3	50 Hz / 60 Hz	1 A Fine fuse (Lamps)
N	Blau or 4		
Pe	Yellow/Green		

Devices with thermostats (4 kW - 16 kW)

Built-in jet radiator 3-phase (voltage 400Volt +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Sicherung</u>
Phase	Brown, Black, Grey or 1, 2, 3	50 Hz / 60 Hz	1 A Fine fuse - (Lamps)
N	Blau or 4		
Pe	Yellow/Green		

Devices with electronic control (2,3 kW- 3.5 kW) * Models with SpeedStar

Built-in jet radiator 1-phase (voltage 230Volt +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Tax security</u>
Phase	Brown, Black or 1	50 Hz / 60 Hz	6.3 A Fine fuse
N	Blau or 2		
Pe	Yellow/Green		



Devices with electronic control (7.0 kW- 16 kW) * Models with SpeedStar

Built-in jet radiator 3-phasic (voltage 400volts +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Tax security</u>
Phase	Brown, Black, Grey or 1, 2, 3	50 Hz / 60 Hz	6.3 A Fine fuse
N	Blau or 4		
Pe	Yellow/Green		



Functional conditions

- o max. tolerance of mains voltage nominal voltage+5%/-10%
- o Frequency 50 / 60 Hz
- o Protection class in delivery state IP 11
- o min. pan diameter 12 cm

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%

Control with rotary gag

Devices on and off switch for standard models & SpeedStar



Depending on the model and option, various gags are used.

Position OFF: Position ON:

'0' shows for marking ()'o

'I' points to themark ().o



Devices on and off switch for models with pot detection

Position OFF: Pot detection ON: Position Pot detection OFF:

'0' shows for marking ()'TEo| On'shows for marking'

'TE | OFF' shows for marking



Power level knob for cooking hobs

Depending on the model and option, various gags are used.

Thermostat and potentiometer controllers

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

Position OFF: Position ON:

'0' shows for the marking ()Each position thatshows for the marking o().1 - 10



Energy regulator

Position OFF: Position ON:

'0' shows for the marking ()Each position thatshows for the marking o().1 - 10 D



Models with electronic pot detection

Attention! NOTE the installation instructions

For devices with pot detection, the heating plate only switches ON when a pot is placed on the centre of the cooking zone (*unless pot detection is deactivated on the device*). This pot must be metallic. When a small pot is placed next to the center, the heating plate does not turn ON. Therefore, place small pots on the center of the cooking zone. When you disconnect the stove from the mains (main switch off, fuse off), you must first remove the pot from the heating plate and put it back on the hob after five seconds to activate the pot detection. The heating plate cannot be switched on by switching the thermostat knob on and off.

Devices with SpeedStar with pot detection



Attention! NOTE the installation instructions

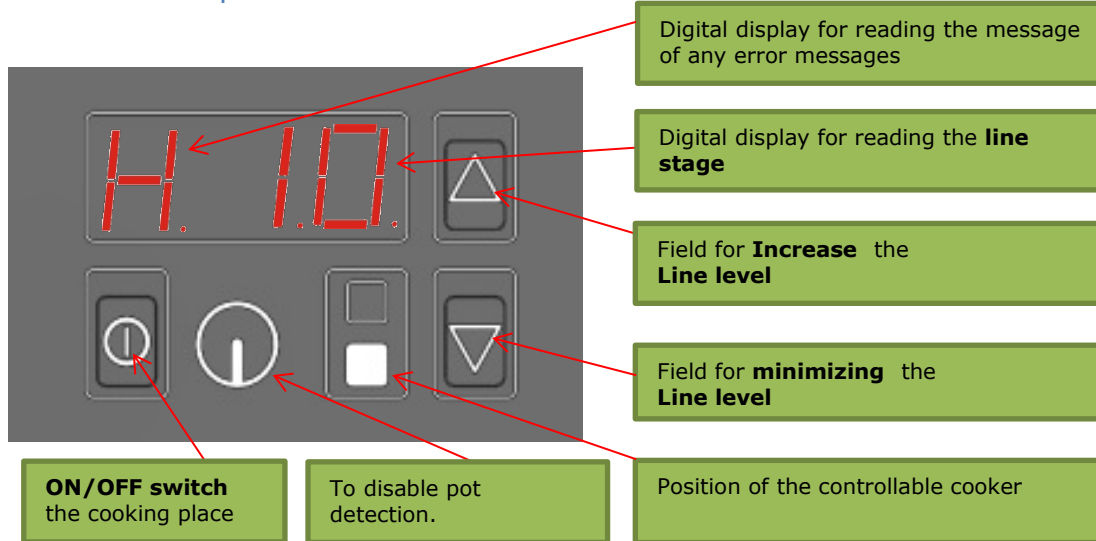
For devices with pot detection, the heating plate only switches ON when a pot is placed on the centre of the cooking zone (*unless pot detection is deactivated on the device*). This pot must be metallic. When a small pot is placed next to the center, the heating plate does not turn ON. Therefore, place small pots on the center of the cooking zone. When you disconnect the stove from the mains (main switch off, fuse off), you must first remove the pot from the heating plate to reactivate the pot detection. This is a safety device of the device.

Pot detection

When pot detection is activated, the yellow lamp flashes as long as there is no pot on the stove.

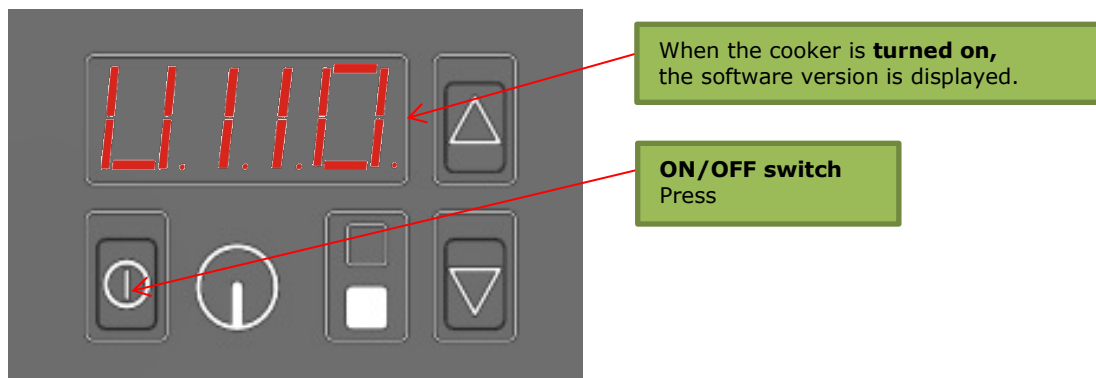
Control with Touch panel (ESRTS)

Touch control panel Buttons

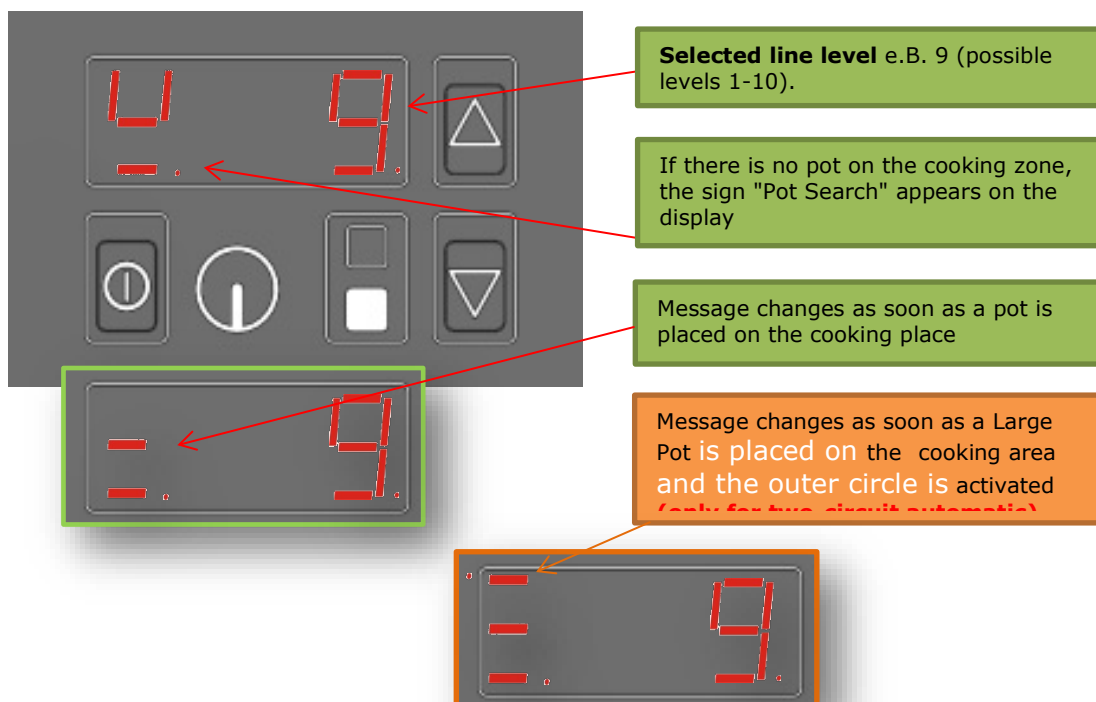


For the buttons, each LED indicates that the operation of the respective button has been detected.

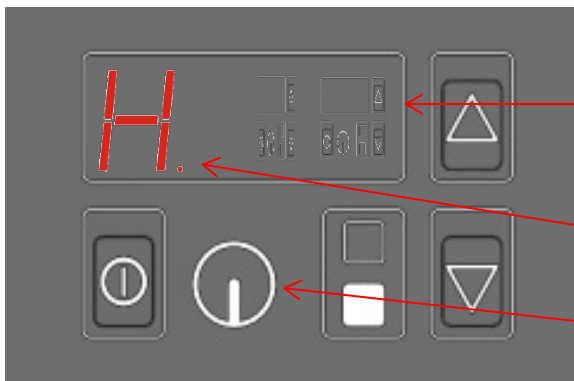
Switching on the cooker ("Software version")



Performance selection and information



Disable pot detection

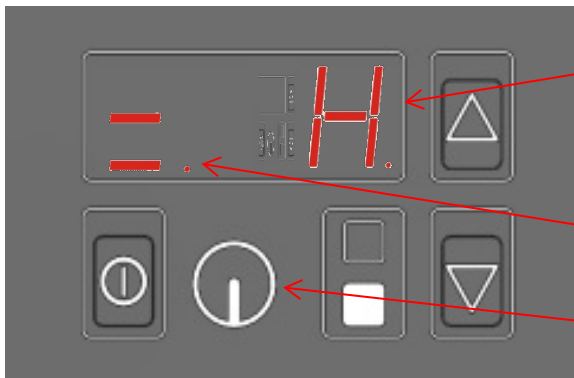


Selected line level is displayed (1-10).

Message = **H.**
Pot detection (disabled)

To **Disable** pot detection .
Function key
Press

Activate pot detection



Selected line level is displayed (1-10).

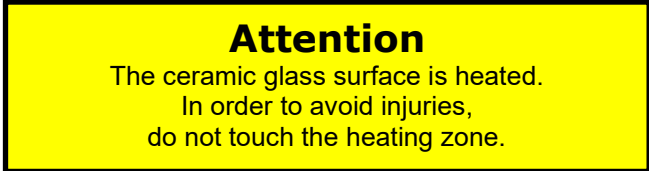
Message = **- - .**
Pot detection (enabled)

To **Activate** the pot detection
function key
Press

Funktionstest

For the functional test of devices with main switches, they must first be switched on, then proceed as described.

After turning on the device and turning the knob, the plate heats up. The heating of the plate can be used in ten or eleven steps can be set by this. After reaching the set stage, the built-in thermostat, energy controller or sensor keypad independently. Place the pan in the middle of the heating zone and add some water.



For standard models

Turn on the device. The power indicator of the device (green) lights up, then the knob to ON (a position between 1 - 10). The power indicator lamp of the hob (green) lights up, the water is heated.

For models with electronic pot detection

Turn the device on (TE on or OFF TE). The power indicator lamp of the device (green) lights up. Turn the knob to ON (a position between 1 - 10).

TE from main switch position: The power indicator lamp of the hob (green) lights up and the water is heated.

TE at main switch position: The power indicator lamp of the hob (green) lights up, after setting up a pot, the cooking area is activated and the water is heated.

For models with two-circuit manual

Turn on the device. The power indicator lamp of the device (green) lights up, then the knob to ON (a position between 1 - 10). To activate the outer circle, rotate the knob over the 10 to the mark D. Now you can control both heating circuits. To switch off, turn the controller to the 0 position.

For models with SpeedStar with electronic pot detection



Turn the device on (TE on or OFF TE). The device's power indicator lamp (yellow) lights up. Turn the knob to ON (a position between 1 - 10).

TE from main switch position: The power indicator lamp of the hob (green) lights up and the water is heated.

TE at main switch position: The power indicator lamp of the hob (green) lights up, after setting up a pot, the cooking area is activated and the water is heated.

For models with SpeedStar with two-circuit - Automate



Turn the device on (TE on or OFF TE). The device's power indicator lamp (yellow) lights up. Turn the knob to ON (a position between 1 - 10).

TE from main switch position: The power indicator lamp of the hob (green) lights up and the water is heated.

TE at main switch position: The power indicator lamp of the hob (green) lights up, after setting up a small pot, the inner heating circuit or a large pot activates the inner and outer heating circuit of the cooking station and the water is heated.

Use a pan with a minimum floor diameter of 12 cm. A pot of approx. 23 cm is required to activate the outer heating circuit. *The behaviour of pot detection depends on the quality of the cookware.*

For models with sensor keypad SpeedStar



The digital display shows the selected power level between (1-10). If you remove the pan from the heating zone, the display (pan search) must display this icon see error messages. Put the pan back on the heating zone; the **display** (pan search) disappears.

If the power indicator and or LED or digital display remains switched off check the following:

- Is the device connected to the power supply or main switch on?

- Do you use a suitable pan (test with permanent magnets) with a floor diameter of at least 12 cm?
- Is the pan in the middle of the heating zone?

To check whether the pan material is suitable, use a permanent magnet, which must remain slightly attached to the bottom of the pan. If not, your pan is unsuitable for pot detection.

If the gamdoes not work despite the test, see the item Error Detection/Troubleshooting.

Operation

Cooking process



The device is ready immediately after switching on. The green power indicator light next to the main switch indicates the operation of the device. The yellow indicator light indicates the operation of the hob. The bright red lamp shows the remaining residual heat under the ceramic glass or in the aperture. **Attention to burn hazard!**

Position 1 >minimum power

Position 10 >maximum power

Attention! Cookware may only be placed on the stove with a full extent. Do not place hot pots or pans on the control panel, displays or hobs. Ignoring this notice will damage the pots and equipment. **Effect in ignoring:** Burning the joint material by heat of the pots and thus destroying the seal, leads to penetration of moisture and grease and can thus lead to the defect of the device. Defect of the displays or control panels.

Decommissioning

If the gistic is not in use, make sure that the main switch, rotary knob or touch panel is not turned 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 board may only be opened by approved and trained service personnel. Stop any work, the heating zone (ceramic glass) is torn or broken. The gee must be switched off immediately and the power plug pulled out. Do not touch any parts inside the device.

Attention

Do not open the device!
Dangerous tension!

Troubleshooting

Error	Possible cause	Measures taken by operators or service personnel
No heating up 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.
	Main switch is OFF	Turn the main switch into one position
	With electr. Pot detection Pan too small (□ bottom of the pan under 12cm)	Use suitable pans.
	With electr. Pot detection Pan is not placed in the middle of the heating zone (pan is not recognized)	Place the pan in the middle of the heating zone
	Unsuitable pan	Choose a suitable pan *1
	Device defective	Contact your repair service supplier. Remove the power plug from the power outlet.
Insufficient heating capacity Power indicator lamp is ON (lights)	A phase is missing	Check the backups.
	Regulator defective	Contact your repair service supplier. Pull the power plug.
	Device defective	
No reaction to rotating the power regulator	Power controller defective	
Message Pot search and no step display in the display. No reaction to rotating the power regulator	For devices with electr. Pot detection or Two-circuit automatic . No pot on the stove or no pot is detected.	Place a pot on the chosen cooker, or use a suitable pot.
Objects (e.B. spoons, knives) are heated on the heating zone	No error	Remove all objects from the cooking zone, such as .B spoons, knives, etc.

***1) For devices with electr. pot detection applies.**

To check whether the pan is suitable, use a permanent magnet, which must remain slightly attached to the bottom of the pan. If not, your pan is unsuitable for the appliances. Choose a pan material suitable for induction.

Applies to devices with SpeedS⁺ Elektronik Star

The fans start working as soon as the main switch is turned on. **Make sure that the switching box is ventilated optimally.**

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 Messages and error messages with sensor keypad

Display	Importance	Declaration
	Pot search	No pot on the plate (pot search) or pot detection line not connected or interrupted
	Electoral level	Example: Level 10 selected. Pot detection deactivated
	Electoral level	Example: Level 6 selected. Pot detection activated
	Electoral level	Example: Level 5 selected. Pot detection activated and external heating zone activated (only for models with two-circuit automatic)

Cleaning

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

List of detergents for certain types of contamination:

Type of pollution	Cleaner
Light pollution	Moist cloth (Scotch ®) with something Industrial kitchen cleaning products
Fatty spots (sauces, soups,...)	Polychrome, Sigolin chromium, Inox cream, Vif Super-Cleaner Supernettoyant, Sida, Wiener Klak, Pudol System Care
Lime and water stains	Polychrome, Sigolin chromium, Inox cream, Vif Super-Cleaner Supernettoyant
Highly shimmering metallic discoloration	Polychrome, Sigolin Chromium
Mechanical cleaning	Razor blade, non-scratching sponge

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

Residues of detergents must be removed from the ceramic field with a damp cloth (Scotch ®) as they can corrode during heating. Professional maintenance of the device requires regular cleaning, careful treatment and service.

No liquids must enter the device!

Guarantee

You have purchased a high-quality product with this 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 jet radiator device must be used at least once a year by a trained technician from your supplier according to BGVA3 0701/0702 (DE) be checked.

Attention

Do not open the device!
Dangerous tension!

The jet radiator device may only be opened by trained service personnel.

Attention! For technical control, the grate must be "visibly separated" from the power supply.

Disposal

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

Avoid abuse:

The board may 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: Berner@induktion.de | www.induktion.de

Technical documents

Installation drawings, spare parts lists, user manuals and CE declarations
You can find it at:

www.induktion.de  www.induktion.de/download.html

Technical documentation

Explanation

Radiation radiators with pot detection

An automatic pot detection system prevents the power supply without a pot installed and thus significantly reduces operating costs and ambient heat in the professional kitchen. Especially for cookers with high performance and short heating times, this technology offers more cost-effectiveness and efficiency.

Functioning

At the heart of automatic pot detection is a sensor in the center zone of the radiation radiator that generates an electromagnetic field. This field is influenced by metallic dishes and triggers the on and off function via an electronics.

When the power is switched on, the radiant radiators are activated immediately after the placement of metallic dishes. After lifting the pot, the automatic switches off with a delay of up to 10 seconds.

Sensor electronics

The sensor electronics are designed as a dual unit with a power supply. It is installed in the device in a suitable place and connected via standard flat plugs. If a pot is on the stove during a power failure, it must first be removed for about 5 seconds. The pot can then be set up again.

Safety

Pot detection does not replace switching on and off via the main switch. After the end of work, the cooking surface must always be switched off via the control unit. The sensor technology of the pot detection reacts to metal. Therefore, no metallic objects may be deposited on cooking hobs with automatic pot detection.

Energy regulator

Energy controllers control the temperature regardless of the load by switching power on and off at longer or shorter intervals. At the highest level, performance is continuously supplied. Energy controllers are mounted directly behind the switch gag.

Essentially, energy controllers consist of a heated bimetal and a snap - i.e. a switching spring with contact. If the radiator is switched on, electricity flows parallel to the heating resistance of the cooking station through the heating of the bimetal. This heats the bimetal, deforms and triggers the corresponding contact. A change in the setting on the switch gag causes the distance between the bimetal and the controller contact to change through a cam disc. Depending on the size of this distance, the energy controller switches longer or shorter intervals for the power supply.

Control of performance

In the range between 6 and 70 percent of the rated power, the power can be controlled continuously and very differentiated with the energy controller. In the highest setting, the heating is constantly switched on and 100 percent of the rated power is delivered.

Long switch-on time and short heating breaks mean higher performance, which is needed, for example, for cooking and frying. Short switch-on time and long heating breaks mean lower power, for example for cooking and sources.

Temperature controller / protection temperature limiter

Even if they perform their function rather inconspicuously, temperature controllers and temperature limiters are of outstanding importance for the safe control of heat. In the equipment of gastronomy and trade, temperature controllers and protection temperature limiters are mainly found in stoves and ovens.

Functioning

The temperature sensor consists of sensor, capillary tube, membrane and filling medium. With the sensor, the filling medium also heats up and expands. This increases the pressure in the closed system. When the pressure reaches a defined size, the membrane presses a snap switch that opens or closes the circuit.

The guide size on the temperature controller is specified by an adjustment spindle. When the circuit is switched off in case of overheating, the circuit is opened and closes automatically as soon as the temperature drops below a defined level. Temperature controllers work with very small work paths. A path of 0.01 mm on the membrane corresponds to a temperature change of about 3 K in the oven. Behind this is extreme precision in production.

Poti controllers for SpeedStar

The controller controls the power levels continuously (linearly) in conjunction with an electronics and semiconductor relay in a switching box. The controller is mounted immediately behind the switch gag. The scope of performance varies depending on the model (standard model, with electronic pot detection and pot detection automatic).

Radiation radiators

Radiation radiators in combination with glass-ceramic surfaces have already proven themselves millions of times. Especially in the catering industry, the closed cooking area of such stoves is perceived as a great work facilitation. For the professional kitchen: round, square and rectangular radiant radiators with precise temperature control. They are characterized by cost-effectiveness, high reliability and fast heating.

Benefits at a glance

Radiation radiators for commercial kitchens have proven their high quality in numerous laboratory tests and extensive practical tests. In particular, they offer the following advantages:

- stepless temperature control
- high flexibility durch short heating and cooling time
- Exact adjustment of the temperature to every cooking process, from warm-up to sharp frying
- low power consumption due to power limitation in idle mode
- Overheat protection for each cooking place

The right thing for the professional

Radiant radiators also offer the chef the best conditions for quick and easy preparation for pan dishes or a la carte dishes. The temperature control ensures a precise adjustment to the desired performance. Since very low values can be adjusted "nuanced", even sensitive gestures can be prepared excellently with radiant radiators.

Function of glass breakage protection

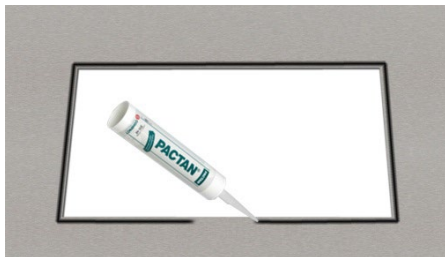
Switches off the individual cooking points at different intervals to avoid damage to ceramic glass and radiators.

Installation instructions for the installation of Blastingradiators with support frame (Ver. A)

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.



Make the cut-out in the work surface according to the installation drawing. (Please only use current drawings). Use only suitable materials (stainless steel at least 3mm or granite).



Close to the edge of a circumferential Pactanraupe. Apply consistently without interruption to prevent a later penetration of moisture downwards.



Insert the unit into the cut-out and firmly move the unit to the work surface.



Weighing the unit and pulling off Pactan Resten protruding from the groove with a suitable pull-off rubber.

Important: Observe drying time of at least 24h. Closed joints harden much more slowly than open joints.



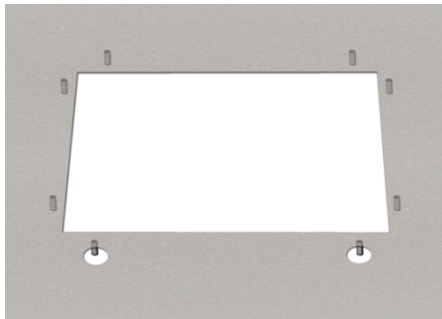
Attach and Wire the hat rail with the Fuse Forms. These vending machines are requested to be splash-proof and Secure To- bring. They must remain accessible in order to be switched back on by the device operator in the event of a "I'm not new. They provide an additional backup of the system. **Vorview! The devices develop temperature up to 600° C. The cables must be laid at a distance from the heat source.**

Installation instructions for the installation of Blastingradiatorsn for flush installation (Ver. B)

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.



Making the cut-out in the work surface according to Built-in drawing. **Glass dimension + all-sided 3mm joint**
(Please only use current drawings).
Only suitable materials (stainless steel at least 3mm or granite).



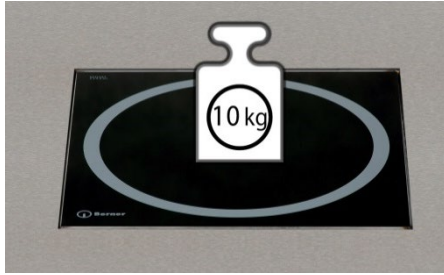
Attach bolt M6 to the bottom of the work surface according to the drilling pattern in the installation drawing or mounting frame.



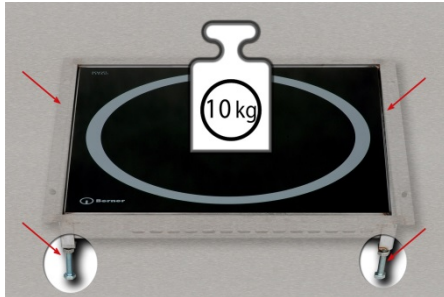
Screw the mounting frame to the bottom.
Important! Observe the tensile strength of the welding bolts and the fixed seat of the screws.



Insert the jet radiator unit from above and laying of the connection cables.



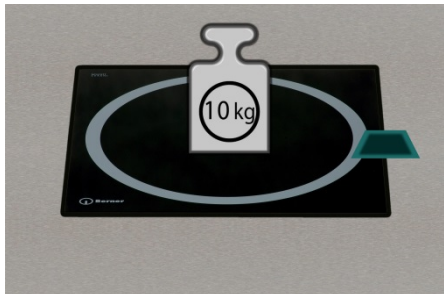
Ceramic glass from (all-sided joint width approx. 3 mm). Weigh glass sufficiently.



Surface-levelling of the unit with the help of the Adjustablebar srobes on the mounting frame.
Important: Please secure adjustment screws with the Counter nuts M8.



Fill the side joints between ceramic glass and work surface with sufficient pactan. Easily run over material.
Important: Please apply only very sparingly in the area of the display to prevent the ad segment from sticking.



Spray wet Pactan Fuge with wetting agent and drain the excess material with a suitable puller.
Important: Observe drying time 24h per 1 mm joint thickness!

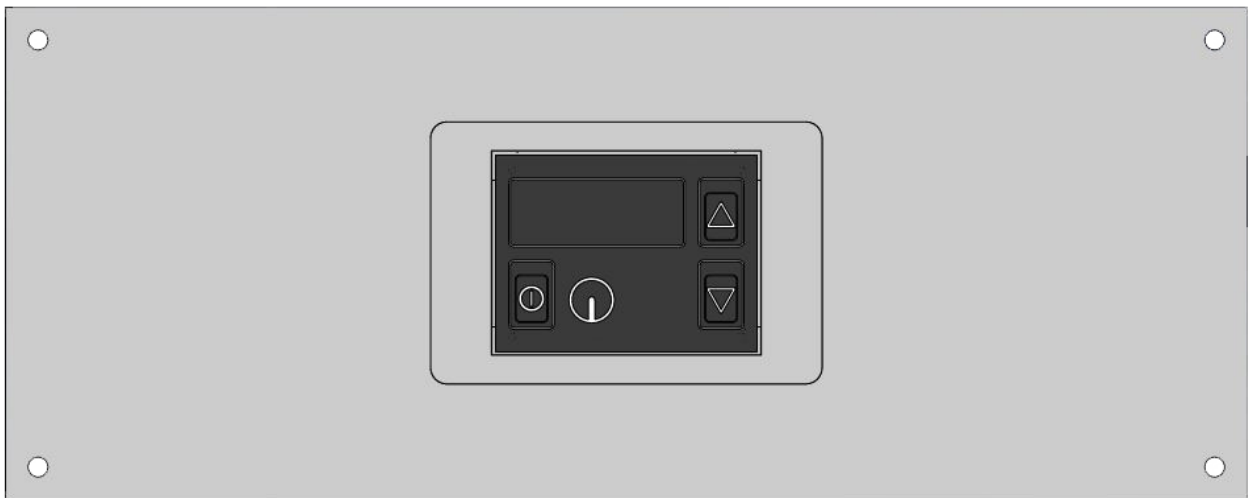
Installation instructions for the installation of Sensor keypads with support frame (Ver. A)

Frame incl. electronics is vorassembled with glued ceramic glass

Please follow the instructions on page 20

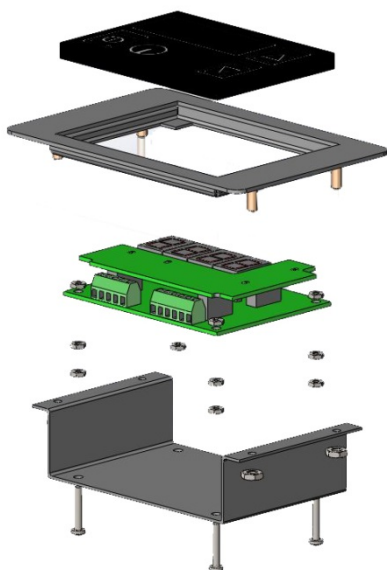
Please note the following installation instructions. This is the only way to ensure trouble-free operation and a long service life. In the event of a breach of these requirements, the device warranty expires. [Installation versions](#) [See PL2013](#) page 210.

Beispiel: Einbau in Schalterblende



Explosion: Version

A



montierte Version



Installation instructions for flush-mounted installation

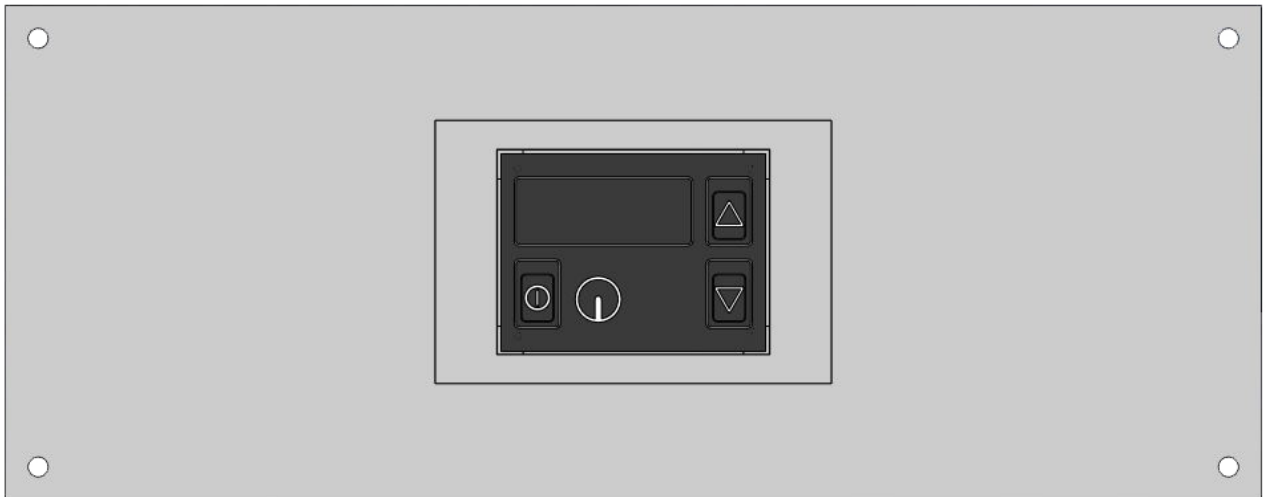
(Ver. A2) of sensor keypad

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

Please follow the instructions on page 20

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.

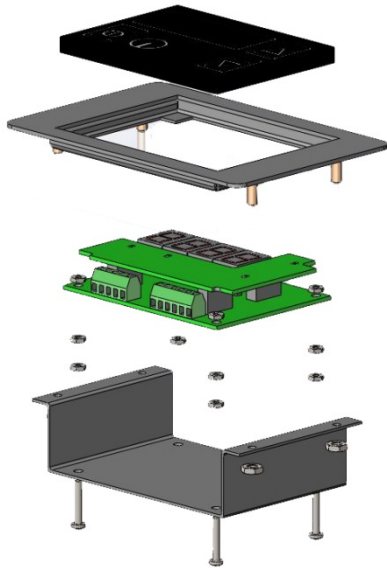
Beispiel: Einbau in Schalterblende



Explosion: Version
A2

montierte Version





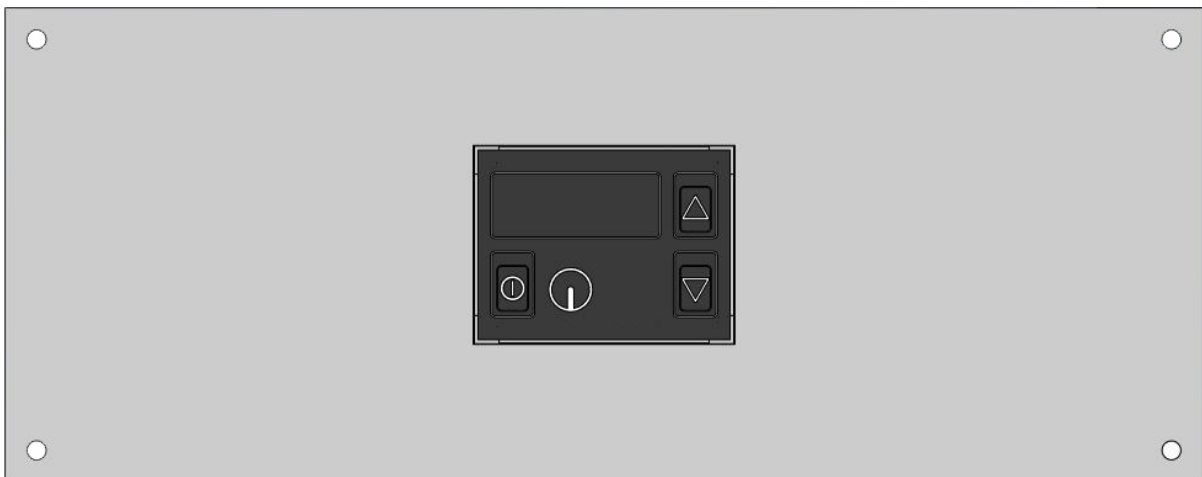
Installation instructions for flush-mounted installation (Ver. B) of sensor keypads

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

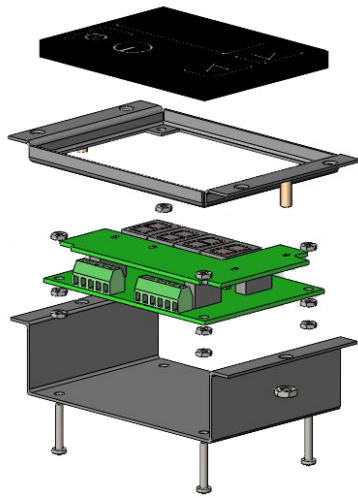
Please follow the instructions on page 21

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

