



**Berner- Kochsysteme GmbH & Co. KG**

Sudetenstrasse 5 - D-87471 Durach

Tel. +49 (0) 831/697247-0; Fax. - 15

Email: [Berner@induktion.de](mailto:Berner@induktion.de) | [www.induktion.de](http://www.induktion.de)

## User manual for Warming drawers and holding cabinets



BWH40-70, BWH40/2/3-70/2/3,  
BWH40T-70T, BWH40/2T/3T-70/2T/3T (KTS)  
BWS70, BWS70B, BWS70T, BWS70BT  
from - Y.O.M. 2016

**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 to keep food warm. Supervise the device during operation. Use the device only indoors. Do not use 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!**

- Do not fill the device with oil or grease. Hot oil and fat ignite quickly. Never leave hot oil and grease unattended. Never extinguish a fire with water. Turn off the device. Carefully suffocate flames with lid, extinguishing blanket or similar.
- The heaters are getting hot. Never place flammable items in or on the device. Do not store any items on the device.
- The device gets hot. Store non-flammable objects or spray cans in drawers directly under the pasta cooker.

### **Risk of combustion !**

- The device and its surroundings, in particular also the housing or any existing installation frame, become hot. Never touch the hot surfaces. Keep children away.
- The unit heats to 110°C. Never touch the housing inside. Keep children away. Danger of scalding! Risk of combustion!
- Metal objects get hot in the device. Never place metal objects such as knives, forks, spoons and lids in the device.
- After each use, turn off the device with the main switch. Do not wait for the device 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 cracks in the cover or basin can cause electric shocks. Switch off the fuse in the fuse box. Call customer service.

### **Damage!**

- The device is equipped with an internal safety switch.

### **Attention!**

- Rough detergents and objects scratch the device.
- Do not place hot items on the control panel, displays, or hob frame. This could lead to damage.
- If hard and pointed objects fall on the device, damage can occur.
- Aluminum foil and plastic vessels melt on hot surfaces. The use of anti-stove film is not recommended.

## Safety regulations

### Description of Hazard Symbols

#### General danger symbol

Failure to comply with safety regulations means danger ( injuries )



This symbol warns of **dangerous tension**.  
(Figurine 5036 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 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, non-interest can lead to the following risks

#### ( Examples):

- Danger to persons due to electrical causes
- Gefahr for people due to overheated device
- Gefahr for people due to overheated housing interior
- Gefahr for people through hot water / steam

### Safe use

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

### Safety regulations for operators

- **Attention!** Do not fill or clean the device in hot condition with cold water/ice. Ignoring this notice may damage the device. **Effect in ignoring:** Metal is deformed, tearing of the joint material due to extreme temperature fluctuations and thus destruction of the seal, leads to penetration of moisture and can thus lead to the defect of the device or to the destruction of the heating.
- If the seal is torn, the device must be switched off and disconnected from the electrical supply. Do not touch any parts inside the device.
- The device is warmed up by the heat of the heat. To avoid injuries (burns), do not touch the inside of the device.

#### **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 are not using the appliance for a while. This prevents the heating process from start automatically. Thus, unattended heating is avoided, i.e. a person who wants to use the device must start the heating process by switching on the device or by turning the power controller to 'ON'.
- Do not use the device as a shelf!
- Do not place any paper, cardboard, fabric, etc. in or on the device as it may ignite. Aluminium foils and plastic vessels must not be placed in or on the device.
- Care must be taken to ensure that items worn by the user, such as .B rings, watches, etc., can become hot during the operation of the device.
- After use, the device must be switched off by means of its control and/or control device.
- Do not place credit cards, phone cards, cassettes or other sensitive items in or on the device.
- Only recommended types and sizes of vessels may be used.
- Avoid the entry of liquids into the device and overflow water or cooking material over the edge of vessels. Do not clean the device with a water jet.

### Improper operation

The functionality of the device 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 device must be "visibly disconnected" from the power supply.

## 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 devices are used to keep mahltimes warm.

## Product

### Products

#### **BWHxx, BWHxxT, BWSxx, BWSxxT**

- Easy installation / installation
- ServiceFriendly
- Easy operation using sensor keypad or knob with gag
- Compact power electronics enable easy and safe operation

### Technische Gerätedaten

<b>Model</b>	<b>External dimensions</b>	<b>Temp . Range</b>	<b>Protection class</b>	<b>weight</b>
BWH50, -T	500x680x280 mm	30 – 110°C	IP 32	32,5 kg
BWH50/2, -T	500x680x560 mm	30 – 110°C	IP 32	46,5 kg
BWH50/3, -T	500x680x670 mm	30 – 110°C	IP 32	
BWH70, -T	700x450x280 mm	30 – 110°C	IP 32	32,0 kg
BWH70/2, -T	700x450x560 mm	30 – 110°C	IP 32	48,0 kg
BWH70/3, -T	700x450x670 mm	30 – 110°C	IP 32	
BWH40, -T	400x680x280 mm	30 – 110°C	IP 21*	32,5 kg
BW40/2, -T	400x680x560 mm	30 – 110°C	IP 21*	41,5 kg
BW40/3, -T	400x680x670 mm	30 – 110°C	IP 21*	
BWH60, -T	600x450x280 mm	30 – 110°C	IP 21*	28,0 kg
BWH60/2, -T	600x450x560 mm	30 – 110°C	IP 21*	42,0 kg
BWH60/3, -T	600x450x670 mm	30 – 110°C	IP 21*	
BWS70, -T	700x450x280 mm	30 – 110°C	IP 32	32,0 kg
BWS70B, -T	700x450x450 mm	30 – 110°C	IP 32	48,0 kg

Optional mit Kerntemperatursteuerung

*\*Schutzklasse im Auslieferungszustand IP xx, abhängig vom Einbau vor Ort.*

<b>Model</b>	<b>Voltage</b>	<b>Control</b>	<b>Power</b>
BWH50	230V/1~/N/PE	Knebel und 4-stelliger Anzeige	1,0 kW
BWH50T	230V/1~/N/PE	Sensor Tastenfeld	1,0 kW
BWH50/2	230V/1~/N/PE	Knebel und 4-stelliger Anzeige	1,5 kW
BWH50/2T	230V/1~/N/PE	Sensor Tastenfeld	1,5 kW
BWH50/3	230V/1~/N/PE	Knebel und 4-stelliger Anzeige	2,5 kW
BWH50/3T	230V/1~/N/PE	Sensor Tastenfeld	2,5 kW
BWH70	230V/1~/N/PE	Knebel und 4-stelliger Anzeige	1,0 kW
BWH70T	230V/1~/N/PE	Sensor Tastenfeld	1,0 kW
BWH70/2	230V/1~/N/PE	Knebel und 4-stelliger Anzeige	1,5 kW
BWH70/2T	230V/1~/N/PE	Sensor Tastenfeld	1,5 kW
BWH70/3	230V/1~/N/PE	Knebel und 4-stelliger Anzeige	2,0 kW
BWH70/3T	230V/1~/N/PE	Sensor Tastenfeld	2,0 kW
BWH40	230V/1~/N/PE	Knebel und 4-stelliger Anzeige *	1,0 kW
BWH40T	230V/1~/N/PE	Sensor Tastenfeld *	1,0 kW
BW40/2	230V/1~/N/PE	Knebel und 4-stelliger Anzeige *	1,5 kW
BW40/2T	230V/1~/N/PE	Sensor Tastenfeld *	1,5 kW
BW40/3	230V/1~/N/PE	Knebel und 4-stelliger Anzeige *	2,0 kW
BW40/3T	230V/1~/N/PE	Sensor Tastenfeld *	2,0 kW
BWH60	230V/1~/N/PE	Knebel und 4-stelliger Anzeige *	1,0 kW
BWH60T	230V/1~/N/PE	Sensor Tastenfeld *	1,0 kW
BWH60/2	230V/1~/N/PE	Knebel und 4-stelliger Anzeige *	1,5 kW
BWH60/2T	230V/1~/N/PE	Sensor Tastenfeld*	1,5 kW
BWH60/3	230V/1~/N/PE	Knebel und 4-stelliger Anzeige *	1,7 kW
BWH60/3T	230V/1~/N/PE	Sensor Tastenfeld*	1,7 kW
BWS70	230V/1~/N/PE	Knebel und 4-stelliger Anzeige	1,0 kW
BWS70T	230V/1~/N/PE	Sensor Tastenfeld	1,0 kW
BWS70B	230V/1~/N/PE	Knebel und 4-stelliger Anzeige	1,5 kW
BWS70BT	230V/1~/N/PE	Sensor Tastenfeld	1,5 kW

Optional mit Kerntemperatursteuerung

*\* Sensor Tastenfeld und Regler Elektronik lose zum Einbau in vorhandene Schalterblende*

## Technical data

### Operation and control

#### **BWHxx, BWSxx**

Potentiometer 0 Ohm - 10kOhm

Display 4-digit display

**red**

2.8V DC/approx. 60mA

#### **BWHxxT, BWSxxT**

Sensor keypad with display

4-digit display

**red**

2.8V DC/approx. 60mA

### Functional conditions

- max. tolerance of mains voltage nominal voltage +5%/-10%
- Frequency 50 / 60 Hz
- Protection class See table Technical device data

## Installation

### Electrical data of the devices

1-phase (voltage 230V/1"/N/PE +5% / -10%)

Connection	Color	Frequency	Backup
Control voltage	Brown, Black	50 / 60 Hz	T1A
Phase	Brown, Black, Grey or 1		-
N	Blue or 2		-
Pe	Yellow/Green		

### Installation environment

#### - **Maximum ambient temperature**

Storage > -0°C to +70°C in function > +5°C to +35°C

#### - **maximum relative humidity**

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

### Installation forecasts

The device must be installed (placed) on a straight surface. The surface area must allow a weight of at least 100kg. The mains disconnecter must be easily accessible.

### Installation regulations

#### **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 device is equipped with a power cable, which can be connected with the cable or necessary plug to a socket or junction box
- If faulty circuit breakers (FI) are used, they must be designed for a fault current of at least  $I_n=30\text{mA}$ .
- Operators must ensure that all installation, maintenance and inspection work is carried out by approved personnel.

**For the electrical connection of the device, the legal regulations of the respective country must be observed!**

### **Attention**

**Incorrect voltage can cause the  
Damage the device**

### **Attention**

**The electrical connections must be  
replaced by a specialist  
"I'm not here."**

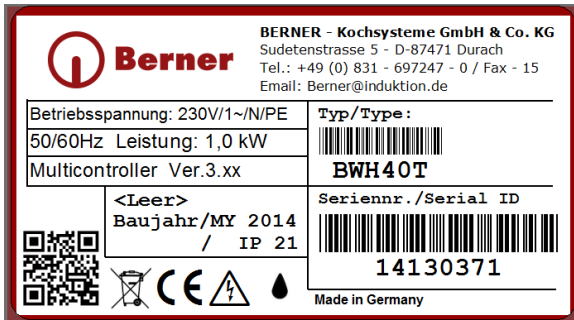


## Commissioning

### Assembly

The devices are equipped with a power cable. This can be connected to a junction box or plugged in. Run the ports according to the installation regulations. 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 is (according to the type plate).



**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, essential material, and the fire protection regulations must be observed with the most care!**

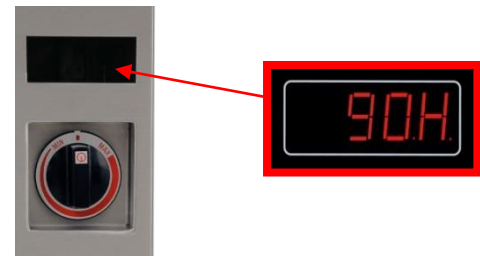
Rotate the knob to OFF (0) before connecting the device to the mains.

The requirements set out in heading 3.2 "Installation requirements" must be met.

### Control with gag and 4-digit display

Rotating the gag activates the device. Changing the gag position sets the desired temperature and displays it via the digital display.

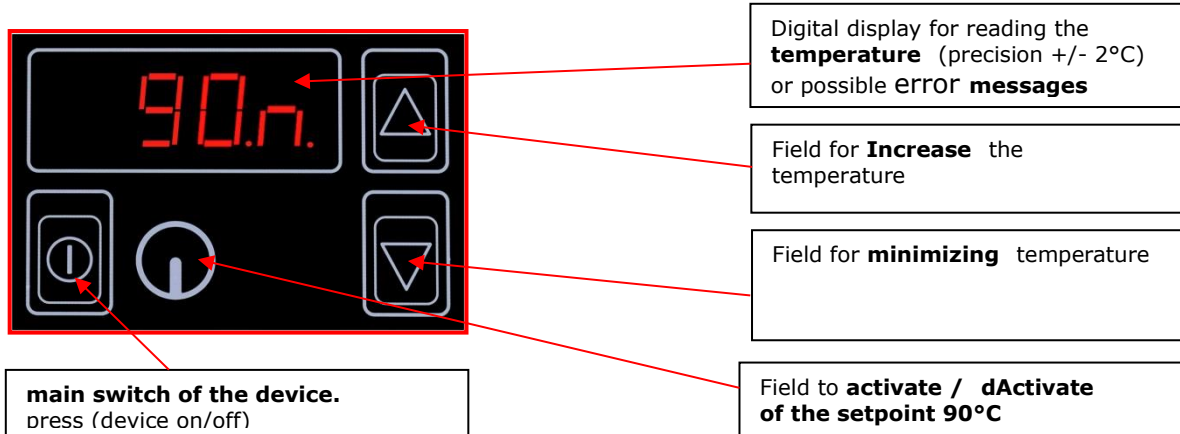
When applied, the TOAND value and the IST value are displayed alternately in time intervals. This is also indicated in residual heat up to 45°C when switched off in order to avoid burns.



70. □.	SHOULD temperature 70°C (point), IS temperature too low, □ Heats: point to the right of symbol
25. □.	IS temperature 25°C every 10 sec., IS temperature too low, □ Heats: point to the right of symbol
70. H.	SHOULD temperature 70°C (point), IS temperature within +/- 2°C, Do not heat
105. □	IS temperature 105°C, IS temperature too high, does not heat

## Operation with sensor keypad

By increasing or minimizing, the temperature is selected. Changing the gag position sets the desired temperature and displays it via the digital display.

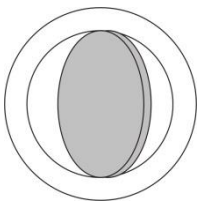


During heating, the TOAND and THE IST value are displayed alternately in time intervals. This is also indicated in residual heat up to 45°C when switched off in order to avoid burns.

110. n.	SHOULD temperature 110°C (point), IS temperature too low  heats: point to the right of symbol
90. n.	IS temperature 90°C (all 10 sek.), IS temperature too low  heats: point to the right of symbol
110. H.	SHOULD temperature 110°C (point), IS temperature within +/- 2°C, Do not heat
105. u	IS temperature 105°C, IS temperature too high, does not heat

## Lawn deduction/regulation

By rotating the air flap, the escape can be controlled by water vapor.



## Funktionstest

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

Remove all items from the heating zone. If the device has a defect, stop commissioning immediately. Turn off the device immediately and disconnect the power plug or switch the device off without voltage.

# Attention

The heating of the device is heated. To avoid injury, do not touch hot parts in the device.

**If the power indicator or sensor keypad remains off, check the following:**

- Is the device connected to the power supply or device on?
- Is the knob on position ON?

## Operation

### Cooking process

Select the desired temperature on the Regler or on the sensor keypad. After reaching the temperature, the device is ready for operation, which is indicated by the H in the display. The 4-digit display shows the operation of the device, the IS and set temperature.

Position MIN > minimum temperature 45° Celsius  
Position max. > maximum temperature 110° Celsius

### End of operation and breaks

At the end of operation and during the operating breaks, the main switches or Rotate the temperature controller of the device to position 0. Marking points to (. . The display erlischt or the display in the sensor keypad erlischt, residual heat indicator remains active.

## Decommissioning

If the device is not in use, make sure that the main switch or temperature controller is not switched on unattended. If you do not use the device for an extended period of time (several days), unplug or turn off the main switch. Make sure that no liquid can enter the device.

## Error detection

### Attention

**Do not open the device!  
Dangerous tension!**

In the event of any malfunctions of the device which are not due to external influences or contamination, only approved and trained service personnel may open the device. The device must be immediately-switched and the power plug out-or switched





off without voltage. The cause determination or error-removal may only be carried out by experts.

## Troubleshooting

Error	Possible cause	Measures taken by operators or service personnel
No heating up Anzeige is OFF	No power supply	Check if the device is connected to the power supply (power cable plugged in), check fuses.
No heating up	Triggering of the temperatureswitch Klixon Abschalttemperatur 200°C	If the temperatureswitch is triggered and the heating is switched off, it switches on again on its own.
	Select main switch OFF or temperature	turn on the device. Adjust the temperature on the sensor keypad.
	Temperature controllers in OFF position	Rotate temperature controller into ON position
	Device defective	Contact your repair service supplier. Pull out the power plug or establish voltage-free.
	Check display for any error messages	
Insufficient heating capacity or no heating capacity Display lights up.		Heating defective! too small temperature selected
	Phase is missing	Check the backups.
	Check display for error messages	
No reaction to turning the knob	Regler defective, Electronics defective	Contact your repair service supplier. Pull out the power plug or establish voltage-free.
Heating power adjusts within minutes and from or at short intervals.		

**When replacing components, original parts must always be used according to the valid list of spare parts and the existing or new, identical fasteners shall be used; this also applies to the installation of outer housing parts, such as .B.dem bottom plate after a change of the mains connection line.**

## Overview Error messages on display

	Short-circuit temperature sensor or temperature too low (smaller -40°C) (every 5 sec when switched off)
	Temperature too high or interruption Temperature sensor > 300°C
	Potentiometer to 0 position, residual heat indicator Hob temperature >45°C
	Missing or defective Poti, value > 1250

## Cleaning

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

Regular cleaning of the electric pasta cooker contributes to an extension of the service life.

List of detergents for certain types of contamination:

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-ROfsome 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

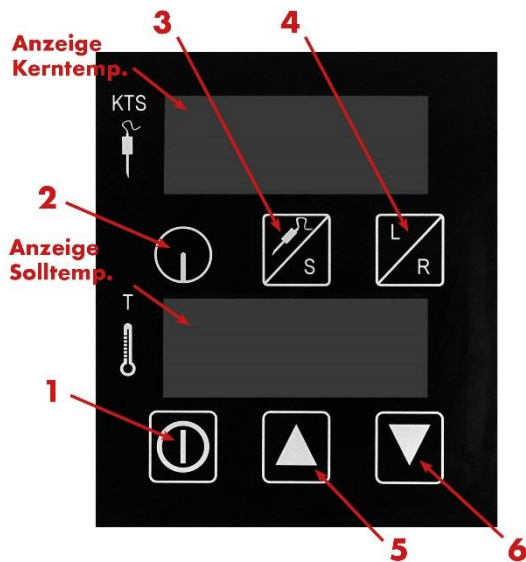
Scratching detergents, steel wool or scratching sponges must not be used as they can damage the surface.

**Do not use a steel brush for cleaning. In the event of non-compliance, any warranty claim will be rejected.**

Residues of detergents must be removed 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! The device must not be sprayed with water jets or high-pressure cleaners.

## Operation devices with core temperature control



## Operation of the KTS warm-up drawer

### Functional test KTS

The hot-holding drawer is switched on via the power-on button(1) by prolonged, uninterrupted pressing of the power button(1). This is to prevent unintentional switching on, e.B. when cleaning the key surfaces with a wet cloth. As soon as the warming drawer turns on, a short summation sound and the button can be released.

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

### Operation KTS

After a power failure, the two decimal points of the LED indicators light up in standby mode. Only after the device is switched on/off for the first time will the decimal points be turned off.

The button is displayed as "pressed" by the correspondingly luminous LED above the button. Exceptions are the LEDs above the KTS and L/R keys: these signal certain states during the operation sequence.

### Warming operation

The device is turned on by pressing button 1 (stay on the button for 2 seconds). After switching on, the warming function is active, i.e. the device heats up to the set temperature and keeps it constant. The temperature can be adjusted via buttons 5 and 6. If you stay longer on the corresponding button 5/6 then the fast forward/return is activated.

Shortly press button 2 sets the temperature immediately to 68°C. Button 3 can be used to turn on the core temperature sensor, and the core temperature is displayed informatively in the upper LED indicator(core temperature). The core temperature sensor has no influence on the temperature control during warm-up operation. Pressing the button 4 allows the current cooking room temperature to be displayed for a short time in the lower LED display(set temperature).

**! Attention: Only when the door (or drawer) is closed can the set values be changed.**

## Use of cooking programs with core temperature sensor (KTS)

The call and start of a long-term cooking program is done by pressing button 2 for more than 1 second. The left LED display now shows program number 1 and step 1 so "P1. p.1". With keys 5 and 6, the program number (1-10) can be set to P1 to P0. A further actuation of button 2 confirms the selected program number, which is signaled by the dot-shaped LED above button 3. Now the program sequence can be started immediately by pressing the button 2 again.

If you want to quit the program before it expires, you can do so by pressing button 1. After that, you are back in warm-up mode. If you accidentally enter program mode by pressing button 2, you can also get back into the warm-up mode with button 1.

## Changes to the programmes

The device has 10 cooking programs with max. 3 cooking steps each (P=program, S=step).

Program P1-P5 are ready-made cooking programs (see list), but they can be changed.

Program P6-P10 are individually adjustable programs (default values are entered).

### **Program operation: See also the program memory table with the default values.**

With button 2 (>1 second) you get into the program mode as already described at the beginning. You select the corresponding program with the keys 5/6 (P1 s.1, P2 s.1, P3 s.1... p0 p.1) and confirms the correspondingly selected program with the button 2. This is signaled by the dot-shaped LED via button 3.

A maximum of 3 cooking steps can be entered in the selected program.

Step 1           **Cooking time/cookingroom temperature**

Step 2           **Core Temperature / Cooking Room Temperature**

Step 3 **Core Temperature / Cooking Room Temperature**

Now, with the 5/6 keys, the left value of step 1 (display P1 **S. 1**) can be changed. Button 4 selects the right value, which is signaled by the dot-shaped LED via button 4. Now this value is changed/set with the keys 5/6.

Button 3 selects the next step (P1 **S. 2**). Setting left/right value as described above. Use button 3 to select and adjust step 3 (P1 **p.3**). After pressing button 3 again, you are back in step 1. You leave the programming mode with button 1 and save the changed program points.

If you want to start the selected/changed program immediately, you press the button 2. The program starts immediately, which is signaled by a flashing LED above button 3. The program can be canceled before the complete expiration with the 1 button. The correspondingly running program with the corresponding step is displayed in the left LED display.

After the correct program flow, the device automatically goes into warm-up mode.

### Turning off the device:

Pressing button 1 in warm-up mode turns off the device. The complete disconnect of the device from the mains is only done by pulling out the power plug. In case of prolonged non-use (holiday/cleaning, etc.) we recommend always unplugging the device.

If the power plugs are pulled during the running program or a power failure occurs, the device will continue to run the program after resuscuring the mains voltage. Button 1 can be used to cancel the program flow.

## Reset to factory setting

Plug in the power plug as soon as the "00.00" appear in the LED display, press button 2, the buzzer sounds as acknowledgment. Factory settings of the programs are now saved (all programs are factory-set)!

### **System restart after a power failure:**

Plug in the power plug as soon as the "00.00" appear in the LED display, press button 6, the buzzer sounds as acknowledgment (the programs are not affected).

### Pre-installed programs and setting values (factory settings)

<b>Display:</b>	<b>Program number:</b>	<b>Step number:</b>	<b>upper value</b>	<b>lower value</b>
P1S.1	1	1	10 minutes	Shouldmp. = 110°C
P1S.2z.B.	Roast	beef.2KTS	1 = 50°C	Shouldmp. 1 = 80°C
<hr/>				
P1S.3	Low temperature	3KTS	2 = 53°C	Shouldmp. 2 = 65°C
<hr/>				
P2S.1	12	110 minutes	110°C	
P2S.2	Roastbeef	2KTS	1 = 53°C	Shouldmp. 1 = 65°C
<hr/>				
P2S.3 about Night Inactive--				
P3S.1	13	110 Hours	Shouldbemp. = 80°C	
<hr/>				
P3S.2 Meat/Sauce Inactive--				
<hr/>				
P3S.3	inactive	overnight		
<hr/>				
P4S.14 inactive--				
P4S.2	Low temperature	2KTS	1 = 50°C	Shouldmp. 1 = 80°C
P4S.3	without Cook step	3KTS	2 = 53°C	Shouldmp. 2 = 65°C
<hr/>				
P5S.151--				
<hr/>				
P5S.2 a la Carte2--				
P5S.3	Hold with KTS	3KTS	2 = 53°C	Shouldmp. 1 = 65°C
<hr/>				
Program number 6-11 (default and also changeable)				
<hr/>				
P6S.1	6	110 minutes	110°C	
P6S.2	2	2KTS	1 = 50°C	Shouldmp. 1 = 80°C
P6S.3	3	3KTS	2 = 55°C	Shouldmp. 2 = 68°C
<hr/>				
P7S.1	7	17	110 minutes	110°C
P7S.2	2	2KTS	1 = 50°C	Shouldmp. 1 = 80°C
P7S.3	3	3KTS	2 = 55°C	Shouldbemp. 2 = 68°C
<hr/>				
etc. until program 11 Display: P0S.1/P0S.2/P0S.3				

### Guarantee

You have purchased a high-quality product with a Bernese warming device. We offer a guarantee of one year from the date of purchase.

### Repair during the warranty period

Please contact your specialist wholesaler.

### Technical documents

Installation drawings, spare parts lists, user manuals and CE declarations can be found at:

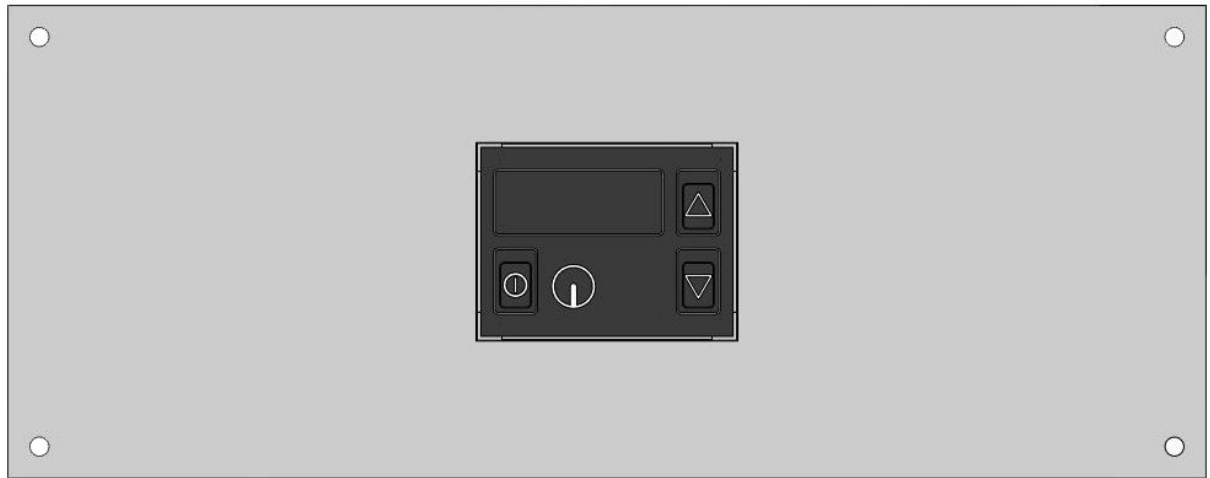
[www.induktion.de](http://www.induktion.de)  [www.induktion.de/download.html](http://www.induktion.de/download.html)



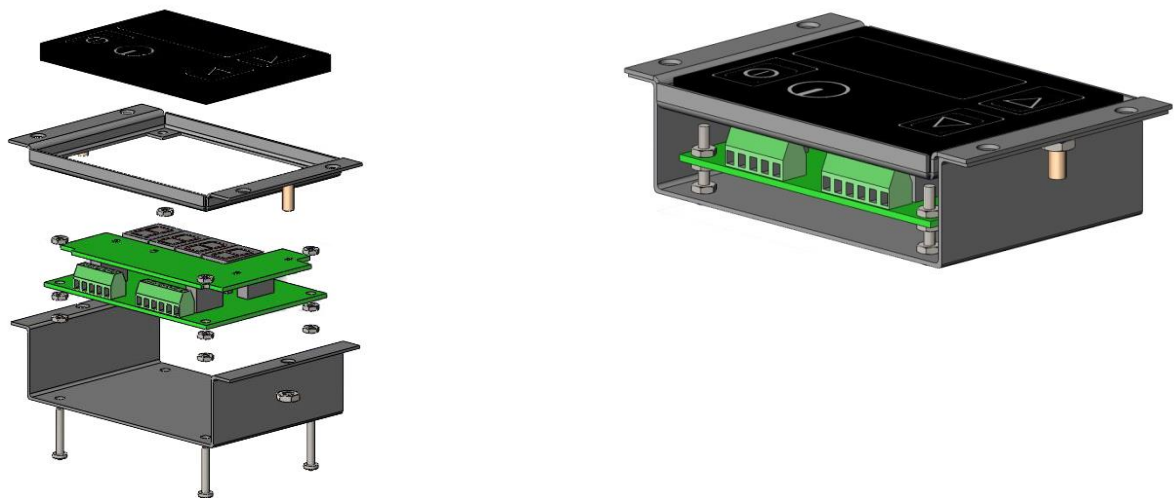
## Berner Sensor keypads (detail view)

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

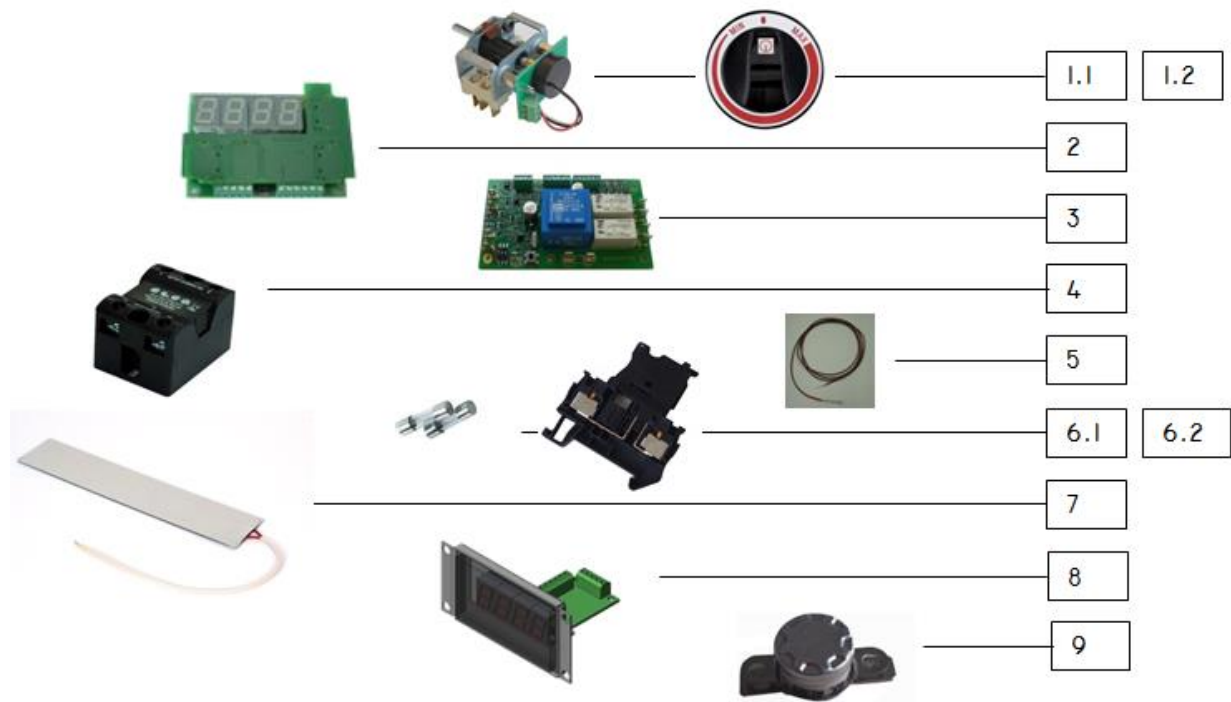
### Example: Installation in switch panel



### Explosion: Version B mounted version



## Spare parts list Devices without KTS



ANZAHL / PIECES							Pos.	ARTIKELNUMMER ITEM NUMBER	BESCHREIBUNG	DESCRIPTION
BWH50/2 BWH40/2	BWH70 BWH60 BWS70	BWH70/2 BWH60/2 BWS70B	BWH50T BWH40T	WH50/2T BWH40/2T	BWH70T BWH60T BWS70T	BWH70/2T BWH60/2T BWS70BT				
1/1	1/1	1/1	-/-	-/-	-/-	-/-	1.1	LPI-100108	REGLER	CONTROLLER
1/1	1/1	1/1	-/-	-/-	-/-	-/-	1.2	100122-B	KNEBEL MIN- MAX	KNOB
-/-	-/-	-/-	1/1	1/1	1/1	1/1	2	300113	ELEKTRONIK FÜR TASTENFELD	ELECTRONIC FOR TOUCHCONTROL
1/1	1/1	1/1	1/1	1/1	1/1	1/1	3	300129	MULTICONTROLLER 230V	MULTICONTROLLER 230V
1/1	1/1	1/1	1/1	1/1	1/1	1/1	4	800324	HALBLEITERRELAIS 40A/480V	SOLID STATE RELAY
1/1	1/1	1/1	1/1	1/1	1/1	1/1	5	100364	FÜHLER PT1000	FEELER PT1000
1/1	1/1	1/1	1/1	1/1	1/1	1/1	6.1	501263	FEINSICHERUNG T1A	FUSE T1A
1/1	1/1	1/1	1/1	1/1	1/1	1/1	6.2	301038	HEBELSICHERUNGSKLEMME	FUSE TERMINAL BLOCK
5/5	4/4	5/5	4/4	5/5	4/4	5/5	7	210203	HEIZUNG 250W	HEATING ELEMENT 250W
1/1	1/1	1/1	-/-	-/-	-/-	-/-	8	100320	4-STELLIGE DIGITALE ANZEIGE	DIGITAL DISPLAY WITH 4.DIGITS
1/1	1/1	1/1	1/1	1/1	1/1	1/1	9	100070	TEMPERATURSCHALTER 150°C	TEMPERATURE SWITCH 150°C