



Berner- Kochsysteme GmbH & Co. KG

Sudetenstrasse 5 - D-87471 Durach, Germany

Phone +49 (0) 831/697247-0; fax. - 15

email: Berner@induktion.de | www.induktion.de

Originaluser manual
Built-in, stand and table-
Warmhalte- and
Fort hotplates
from – Built 2016



Be **sure to** read the instructions for use and assembly
before installation – installation – commissioning.
This will protect you and avoid 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 case of transport damage. Record the damage in writing and call the customer service, otherwise the warranty claim is waived. The installation of the device must be carried out in accordance with the attached assembly instructions. Use the device only for preparing food. Supervise the device during operation. Use the device only in enclosed spaces. Do not use hob covers. They can lead to accidents, e.B. due to overheating, inflammation or shattering materials. Do not use unsuitable protective devices or child protection grilles. They can lead to accidents. This device is not intended for operation with an external timer or a remote control.

Fire!

- Hot oil and fat ignites quickly. Hot oil and grease never leave unattended. Never put out a fire with water. Turn off the cooking area. Gently suffocate flames with lid, extinguishing blanket or the like.
- The hobs get very hot. Never put flammable objects on the hob. Do not store items on the hob.
- The device gets hot. Never store flammable objects or spray cans in drawers directly under the hob.

Risk of burn !

- The cooking areas and their surroundings, in particular a possibly existing hob frame, become hot. Never touch the hot surfaces. Keep children away.
- The cooking area heats, but the display does not work. Turn off the fuse in the fuse box. Call customer service.
- Objects (*made of metal) get hot on the hob very quickly. Never put objects such as knives, forks, spoons and lids on the hob.
- After each use, turn off the hob with the main switch. Do not wait until the hob automatically turns off, because there are no pots and pans on it anymore.

Risk of electric shock !

- Improper repairs are dangerous. Only a customer service technician trained by us may carry out repairs and replace damaged connection cables. If the device is defective, pull the power plug or switch off the fuse in the fuse box. Call customer service.
- Penetrating 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 the fuse in the fuse box. Call customer service.
- Jumps or fractures in glass ceramics can cause electric shocks. Turn off the fuse in the fuse box. Call customer service.

attention!

- Rough pot and pan bottoms scratch the hob.
- Never put empty cooking vessels on the hob. This could lead to damage.
- No hot pots or pans on the control panel that put ads or the hob frame. 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 hobs. The use of anti-stove film on the hob is not recommended.

* with 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 **dangerous tension**.
(Symbol 5036 of IEC 60417-1)

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

attention

**In case of improper use
may be minor injuries or
Property damage can be caused!**

attention

**Before using or maintaining the device, the
operating instructions must be read.**

Risks in the event of failure to comply with safety orders

Failure to comply with safety precautions can lead to danger to people, the environment and the device itself. In the event of non-compliance with the safety regulations, there is no right to any claims for damages.

In detail, failure to pay attention can lead to the following risks (examples):

- Danger to persons due to electrical causes
- Danger to people from overheated pans
- Danger for persons due to overheated storage area (ceramic field)
- Risk of cutting in case of glass breakage

Safe application

The safety requirements of this manual, the existing national rules on electricity for the prevention of accidents and any internal work, application and safety regulations must be complied with.

- **attention!** Cookware may only be placed on the cooking area with its entire scope. No hot pots or pans on the the hob frame. Ignoring this hint leads to damage to the pots and the device. **Effect when ignoring:** Burning of the joint material by heat of the pots and thus destruction of the seal, leads to penetration of moisture and grease and can thus lead to the defect of the device.
- If the ceramic glass is torn or broken, the Gerät must be turned off and disconnected from the electrical supply. Do not touch any parts inside the garden.
- The ceramic field is warmed up by the heat of the pan. To avoid injuries (burns), do not touch the ceramic field.
- Please beware of 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 material.
- Turn off the heating zone when you take the pan off the plate for a while. Thus, unattended heating is avoided, i.e. a person who wants to use the Gerät 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 the ceramic hob, as it could ignite. Aluminium foils and plastic vessels must not be placed or placed on the hot surfaces.
- Care must be taken to ensure that during the operation of the device, objects that the user wears, .B such as rings, watches, etc., can get hot if they come close to the cooking level.
- After use, the hot plate is to be switched off by means of its control and / or controldevice.
- Do not place credit cards, phone cards, CDs or other sensitive items on the ceramic hob.
- Only recommended types and sizes of vessels may be used.
- Some devices 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 to interference with the device.
- Avoid the entry of liquids into the device and the overflowing of water or cooking material over the edge of the pan. Do not clean the device with a jet of water.

Improper operation

The functionality of the Gerätit can only be guaranteed with proper use. The limit values according to the technical data may under no circumstances be exceeded or undercut.

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, any liability for follow-up costs expires. **During disassembly, tests or repairs, pay attention to the stability of the device.**

attention! When replacing spare parts, the Gerät must be "visibly tarred" by the power supply.

Noise (ESRTW)

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

General

This operating manual contains basic information that must be observed during assembly, application and maintenance. It must be read completely by the fitter and the operating staff before installation and commissioning, and always lie down near the cooking area for reference.

application

The Geräte are used to prepare meals. They can be used for cooking, keeping warm, flambéing, 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

Table-on devices: BAWH1, BAWH1S, BAWH2, BAWH2S, BAWH3, BAWH3S

System 60/20: BTHKTT, BTHFKTT

System 70: BTHKTD, BTHFKTD, BTHKTD, BTHFKTD

Built-in devices: WH1KL, WH1K, WH1KS, WH1L, WH1, WH1S, WH2L, WH2, WH3L, WH3, WH35L, WH35, WH56L, WH56, WH60L, WH60, WH4, WH4S, WH5, WH5S, WH6, WH6S, WHF56, WHF60, WH1RL, WH1R, WHW, WHWFW

Standard Model

- Compact modular design
- Simple operation by thermostat and button
- Easy installation and commissioning

Models with sensor keypad (ESRTW)

- Stepless electronic temperature control by means of sensor-keypad
- Compact power electronics enable simple and safe operation

specifications

Operation and control

Lamp "**operation**"

230V (green) only devices with main switch

Lamp "**Cooking area AN**"

~230V green

Operation and control with sensor keypad (ESRTW)

- Control in °C stages Temp. Range 30-110°C (standby temperature at 70°C)
- Control in °C stages Temp. Range 50-190°C (standby temperature at 100°C)

Residual heat display every 10 sec.

<45°C

Digital display 4-stellig "**Temperature and error display**"

red

Technical device data

Type System All dimensions in W x D x H Ceramic glass in W x D x H

BAWH1, BAWH1SMINI 330 x 530 x 100 mm 320 x 520 x 4 mm

BAWH2, BAWH2SMINI 660 x 530 x 100 mm 650 x 520 x 4 mm

BAWH3, BAWH3SMINI 980 x 530 x 100 mm 970 x 520 x 4 mm

BTHKTT, BTHFKTT System 60/20 400 x 600 x 200 mm 350 x 560 x 4 mm

BTHKTD, System 70 400 x 700 x 850/900 mm 350 x 605 x 4 mm
BTHFKTD stand-up devices

BTHKTD, BTHFKTD System 70 400 x 700 x 250 mm 350 x 605 x 4 mm

WH1KL, WH1K, built-in device 260 x 460 x 60 mm 260 x 460 x 4 mm
WH1KS

WH1L, WH1, WH1S Built-in device 320 x 520 x 60 mm 320 x 520 x 4 mm

WH2L, WH2 built-in device 650 x 520 x 60 mm 650 x 520 x 4 mm

WH3L, WH3 built-in device 970 x 520 x 60 mm 970 x 520 x 4 mm

WH35L, WH35 Built-in unit 350 x 350 x 60 mm 350 x 350 x 4 mm

WH56L, WH56 Built-in device 350 x 560 x 60 mm 350 x 560 x 4 mm
WHF56

WH60L, WH60 WHF60	Built-in device	350 x 605 x 60 mm	350 x 605 x 4 mm
WH4, WH4S	built-in device	400 x 600 x 60 mm	400 x 600 x 4 mm
WH5, WH5S	built-in device	400 x 800 x 60 mm	400 x 800 x 4 mm
WH6, WH6S	built-in device	600 x 800 x 60 mm	600 x 800 x 4 mm
WH1RL, WH1R	Built-in device	Ø410 x 60 mm	Ø410 x 6 mm
WHW	built-in device	Ø410 x 100 mm	Ø300 x 6 mm
WHWFW	Built-in unit	388 x 388 x 100 mm	388 x 388 x 6 mm

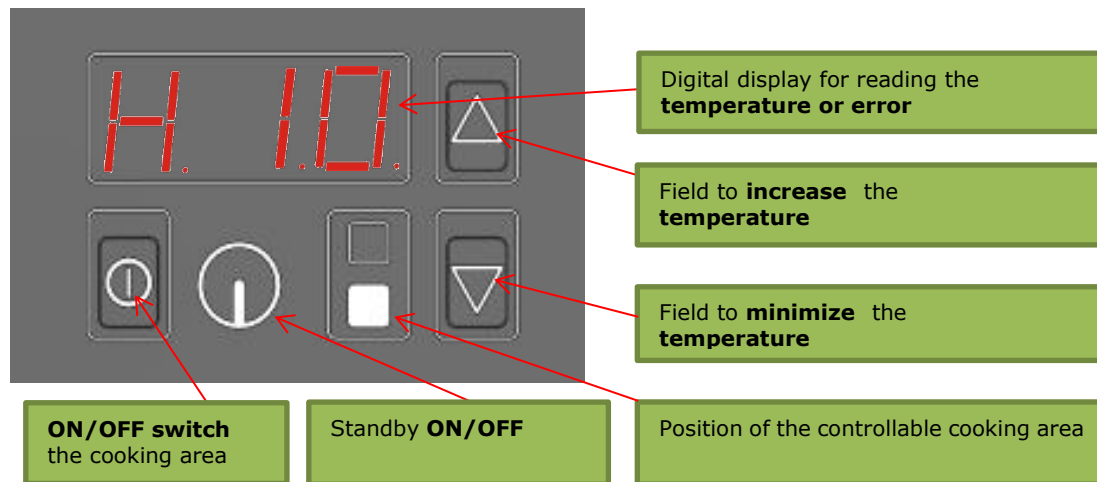
Type Beam radiators Voltage Power weight

BAWH1, BAWH1S	1 x Q 290 x 450 mm	230V/1~/N/PE	1.0 kW	10.0 kg
BAWH2, BAWH2S	1 x Q 612 x 450 mm	230V/1~/N/PE	1,5 kW	15.0 kg
BAWH3, BAWH3S	1 x Q 612 x 450 mm 1 x Q 290 x 450 mm	230V/1~/N/PE	2.0 kW	20.0 kg
BTHKTT	1 x Q 315 x 490 mm	230V/1~/N/PE	1.5 kW	15.0 kg
BTHFKTT	1 x Q 315 x 490 mm	230V/1~/N/PE	2,5kW	15,0 kg
BHTHKTD, BTHKTD	1 x Q 315 x 535 mm	230V/1~/N/PE	1,5kW	16,0 kg
BHTHFKTD, BTHFKTD	1 x Q 315 x 535 mm	230V/1~/N/PE	3.0 kW	16.0 kg
WH1KL, WH1K WH1KS	1 x Q 220 x 400 mm	230V/1~/N/PE	1.0 kW	6.8 kg
WH1L, WH1 WH1S	1 x Q 290 x 450 mm	230V/1~/N/PE	1.0 kW	7.0 kg
WH2L, WH2	1 x Q 612 x 450 mm	230V/1~/N/PE	1.5 kW	11.0 kg
WH3L, WH3	1 x Q 612 x 450 mm 1 x Q 290 x 450 mm	230V/1~/N/PE	2.5 kW	16.5 kg
WH35L, WH35	1 x Q 315 x 285 mm	230V/1~/N/PE	1.0 kW	6.0 kg
WH56L, WH56	1 x Q 315 x 490 mm	230V/1~/N/PE	1.5 kW	7.0 kg
WH60L, WH60	1 x Q 315 x 535 mm	230V/1~/N/PE	1,5 kW	7.2 kg
WH4, WH4S	1 x Q 330 x 530 mm	230V/1~/N/PE	1.0 kW	8,5 kg
WH5, WH5S	2 x Q 330 x 360 mm	230V/1~/N/PE	1.5 kW	11.0 kg
WH6, WH6S	2 x Q 530 x 360 mm	230V/1~/N/PE	2.0 kW	15.5 kg
WHF56	1 x Q 315 x 490 mm	230V/1~/N/PE	2.5 kW	7.0 kg
WHF60	1 x Q 315 x 535 mm	230V/1~/N/PE	3.0 kW	7.2 kg
WH1RL, WH1R	1 x Ø300 mm	230V/1~/N/PE	1.0 kW	6.0 kg
WHW, WHWFW	1 x Ø300 x H120 mm	230V/1~/N/PE	1.5 kW	8.0 kg

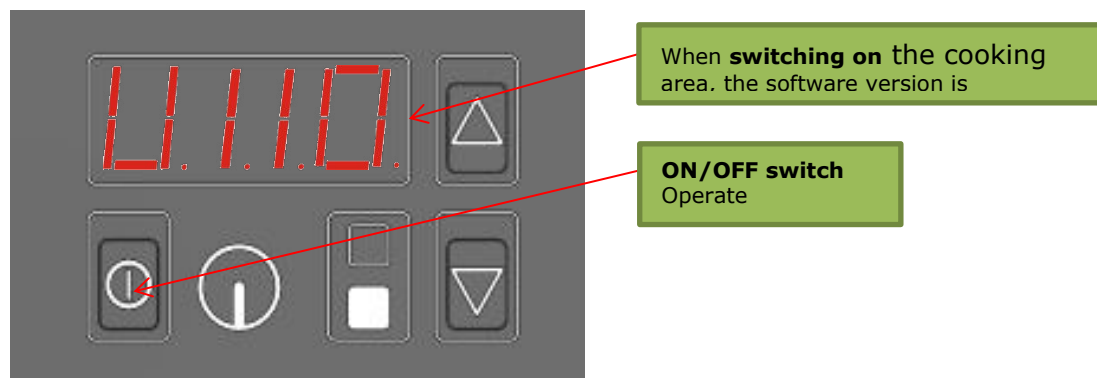
Control with gag	
Devices on and off switches	(Button with operating lamp)
	
Position OFF: <input type="checkbox"/> <input type="checkbox"/> points to mark ()o	
Thermostat knob (0 - 110°C)	Thermostat knob (0 - 190°C)
	
Thermostat knob (0 - 290°C)	Thermostat knob (0 - 350°C)
	

Control with touch control panel (ESRTW)

Touch control panel buttons



Turning on the cooking area ("Software version")



- The target temperature can be increased or decreased with the keys.
- By holding down the keys for a long time, the setpoint is set in larger steps increases or decreases.
- With the function key you can switch to fixed standby temperature.
- By pressing again is regulated again to the previously set setpoint.
- On the right side of the display, the heating status in standby mode is displayed as follows:
 - Two horizontal strokes below: actual temperature too low, heating one
 - Three horizontal strokes: temperature within +/- 2°C, heating off
 - Two horizontal strokes at the top: actual temperature too high, heating off
- The controller works with Touch Bedienfeld after a power failure normalcontinue, if this is not longer thanca. Took 15min.

Standard model

Turn on the device. The power indicator lamp of the device (green) lights up, then turn the thermostat to the desired temperature.

Model with sensor keypad (ESRTW)

The digital display shows the selected temperature and the possible residual heat.

If the power indicator or digital display remains off, check the following:

- Is the device connected to the mains or main switch on?
- Temperature selection with thermostat?

If the Gerät does not work despite the test, see under the item Error finding / troubleshooting.

service

The device is ready for operation immediately after switching on. The green power indicator light in the main switch indicates the operation of the device.

Attention risk of burn!

attention! Cookware may only be placed on the cooking area with its entire scope. Do not put hot pots or pans on the hob frame. Ignoring this hint leads to damage to the pots and the device. **Effect when ignoring:** Burning of the joint material by heat of the pots and thus destruction of 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 Gerät is not in use, make sure that the mains switch, thermostat or thermostat. the touch control panel is not turned on unattended. If you do not use the device for a long time (for several days), unplug the power plug or turn off the main switch. Make sure that no liquid can get into the Gerät and do not clean the device with liquid.

Error finding

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

that Gguessed may only be opened by approved and trained service personnel. Quit any Work, the Heating zone (Ceramic glass) be torn or broken. that Gguessed must be turned off immediately and the power plug pulled out. Do not touch any parts inside the device.

attention
Thu not open device!
Dangerous tension!

troubleshooting

error	Possible cause	Measures taken by operating or service personnel
No heating up Power indicator lamp is OFF	No power supply	Check if the device is connected to the mains is connected (power cord plugged in), or the main switch is switched on. Check the backup.
	Main switch is OFF	Main switch in On
	Device defective	Contact your supplier for repair service. Unplug the power plug from the socket.
Insufficient heating power Power indicator lamp is at	A phase is missing	Check the backups.
	Controller defective	Contact your supplier for repair service. Unplug the power plug.
	Device defective	
No reaction to turning the thermostat	Thermostat defective	
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.

Overview messages and error messages with sensor keypad

125	Display of the actual temperature (every 2 sec.)
140.	Display of the target temperature
N.	Actual temperature too low, heating on (point right)
B	If temperature is within +/-2°C, heating off
U	Actual temperature too high, heating off
-	Residual heat display every 10sec when switched off (off at <45°C)

cleaning

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

List of detergents for certain types of pollution:

Type of pollution	detergent
Light pollution	Damp cloth (Scotch ®) with some Industrial kitchen cleaning agents
Fatty stains (sauces, soups,...)	Polychrome, Sigolin chrome, Inox crème, Vif Super Cleaner Supernetyant, Sida, Wiener Klak, Pudol System Care
Lime and water stains	Polychrome, Sigolin chrome, Inox crème, Vif Super Cleaner Supernetyant
Strongly shimmering, metallic discolorations	Polychrome, Sigolin Chrome
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 cleaning agents must be removed from the ceramic field with a damp cloth (Scotch ®), as they can corrode during heating. A professional maintenance of the device requires regular cleaning, careful treatment and service.

No liquids must enter the device!

warranty

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

Repair during the warranty period

Please contact your local canteen kitchen dealer.

technical documentation

Installation drawings, spare parts lists, operating instructions and CE declarations can be found at:

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

maintenance

The user must ensure that all components that are relevant for safety are fully functional at all times. The jet radiator device must be at least once a year by a trained technician from your supplier according to BGVA3 0701/0702 (DE) be checked.

attention

Do not open device!
Dangerous tension!

The warming platemay only be opened by trained service personnel.

attention! For technical control, the Gerät mustbe "visibly separated" from the power supply.

disposal

At the end of the service life of the device, it must be disposed of professionally.

Avoid abuses:

The Gerät must not be used by unqualified persons. Avoid that the device provided for disposal is put back into operation. 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 deviceit.

Note on disposal

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

Delivery:

Berner- Kochsysteme GmbH & Co. KG

Sudetenstrasse 5 - D - 87471 Durach
Phone +49 (0) 831/697247-0; fax. - 15
email: Berner@induktion.de | www.induktion.de



