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Original User manual  
Built-in frying plates/roasters and  
Table/Stand- Roasting plates/roasters



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 frying plates get very hot. Never place combustible objects on the frying surface. Do not store any items on the frying area.
- The device gets hot. Store non-flammable objects or spray cans in drawers directly under the frying plate.
- Place the table top-up devices only on refractory surfaces and do not store flammable or heat-sensitive objects in the vicinity of the panels.

### **Risk of combustion !**

- The frying plates and their surroundings get hot. Never touch the hot surfaces. Keep children away.
- The frying plate heats, but the display does not work. Switch off the fuse in the fuse box. Call customer service.
- Metal objects get hot very quickly on the hob. Never place objects such as .B knives, forks, spoons and lids on the stovetop.
- For built-in and stand-by equipment: Switch off the frying plate after each use.
- For table-to-be devices: Pull the mains plug

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

- Improper repairs are dangerous. Only a customer service technician trained by us is allowed to carryout repairs and replace damaged components. 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.

### **Attention!**

- If hard and pointed counter-attacks fall on the frying surface, damage can occur.
- Aluminum foil and plastic vessels melt on hot stoves.

## 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

**Dangers directly attached to the device-Symbol 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 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 frying area

## Safe use

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

- Please be warily against hot food and liquids.
- **PLEASE NOTE:** Warning of possibly slippery ground in the vicinity of the device. Ties can lead to injuries.
- Do not use the frying surface as a shelf!
- 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 frying plate must be switched off by means of its control and/or control device.

## 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.

## 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 operating personnel before installation and commissioning, and must always be located near the cooking station for a look-up.

## Application

The rooms are set up for the preparation of meals e. They can be used for frying, keeping warm, flaming, grilling etc. of food.



## Technical data

### Operation and control

Lamp "Operation" green Built-in devices: 230V table-to-bedevices: .400V

Lamp "Heating ON" yellow built-in appliances: 230V table-to-beappliances: .400V

### Operation and control with electronic control

LED "Operation"

2.2V (green) only devices with ESRK

Power Controller - Potentiometer 0Ohm - 10kOhm

Digital display 4-digit "Power and error display" (ESRK)

red

Digital display "Power and error display" (ESRTB)

red

### 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

### Installation environment

#### - Maximum ambient temperature

Storage > -20°C to +70°C in Function > +5°C to +50°C

#### - maximum relative humidity

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

### Electrical data

Thermostat devices (3.0 - 3,5 kW)

**1-phasing (voltage 230V +5%/-10%)**

Connection	Color	Frequency	Sicherung
Phase	Braun, Black or 1	50 Hz / 60 Hz	
N	Blau or 2		
Pe	Yellow/Green		

Devices with thermostat (4.5 kW - 20.4 kW)

**3-phasing (voltage 400V +5% / -10%)**

Connection	Color	Frequency	Sicherung
Phasen	Brown L1, Black L2, Grey L3 or 1, 2, 3	50 Hz / 60 Hz	B6A
N	Blau or 4		
Pe	Yellow/Green		

Devices with electronic control (4.5 kW- 20.4 kW)

**3-phasing (voltage 400volts +5% / -10%)**

Connection	Color	Frequency	Sicherung
Phasen	Brown L1, Black L2, Grey L3 or 1, 2, 3	50 Hz / 60 Hz	F6.3A Fine fuse
N	Blau or 4		
Pe	Yellow/Green		

**Power level knob**  
**Thermostatregler**

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

**Position OFF:Position ON:**

'0' shows for the marking ( )Each position that shows for the marking ( . (60-300).

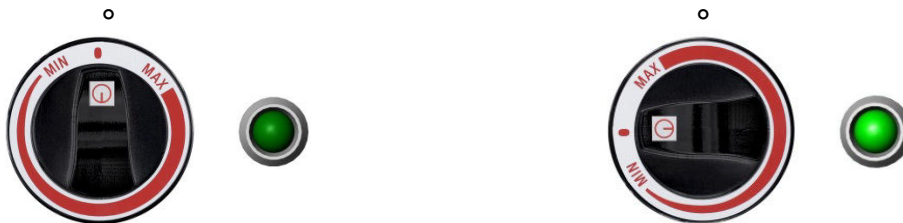
Operationslamp green and heating lamp yellow "Off" operatinglamp green and heatinglamp yellow glow. yellow heating lamp goes off when the set temperature is reached.



**Potentiometer Regulator (ESRK)**

**Position OFF:Position ON:**

'0' shows for the selection ( )Each position, whichshows for the marking (o). Min-Max



**Control with potentiometer and 4-digit display**

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



SHOULD temperature 70°C (point), actual temperature low, Heating ON (point to the right of symbol)



IS temperature 25°C (every 10 sec. for 2 sec.), actual temperature low, heating ON (pointto the right of symbol)



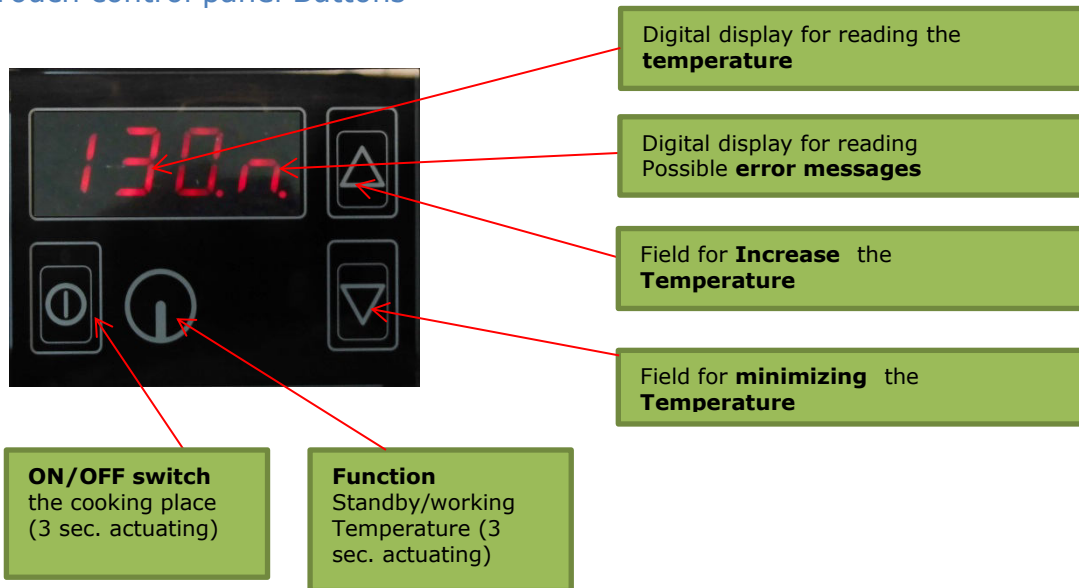
SHOULD temperature 70°C (point), actual temperaturewithin +/- heating OFF



IS Temperature 105°C, Istemperature too high, Heating OFF

## Touch panel (OLED2)



### Touch control panel Buttons



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

### Function:

With the function key (3 sec. press) between two freely selectable temperatures (e..B. working temperature, standby temperature). The heating states of the lower temperature setting (standby temperature) are represented by " \_ / .

Heating states (function key active)	
<p>Heating state " _ "</p> <p>The set set set temperature is still not reached (if temperature is lower than the set set set temperature). Heating ON</p>	 A digital display showing the temperature 130.3 in red. To the right of the display are two arrow buttons (up and down). Below the display are three circular buttons: a power button, a function button, and a mode button.
<p>Heating state " . "</p> <p>The set set set temperature is reached (Is temperature equal to target temperature +/- 2C°). The device keeps the temperature</p>	 A digital display showing the temperature 126.3 in red. To the right of the display are two arrow buttons (up and down). Below the display are three circular buttons: a power button, a function button, and a mode button.
<p>Heating state " - "</p> <p>The set set temperature is lower than the actual temperature (too hot). Heating OFF</p>	 A digital display showing the temperature 110.3 in red. To the right of the display are two arrow buttons (up and down). Below the display are three circular buttons: a power button, a function button, and a mode button.
Residual heat indicator	
<p>The device is switched off but still hot (above 45C°) then the residual heat display, which is represented by " - ".</p>	 A digital display showing the number 99- in red. To the right of the display are two arrow buttons (up and down). Below the display are three circular buttons: a power button, a function button, and a mode button.

## Functional

After turning on the device and turning the knob, the plate heats up. The heating-up of the plate can be infinitely adjusted by means of this. After reaching the set stage, the built-in thermostat, potentiometer or sensor keypad independently.

**Attention**  
The fryingplate surface is heated strongly.  
In order to avoid injury  
do not touch the heating zone.

### For standard models

Turn on the device. The power indicator of the device (green) lights up, and the rotary knob is set to a position between 60-300°C (60-250°C at BGE.). C Models). The heating indicator lamp of the frying plate (yellow) lights up since reaching the set temperature. The heating indicator lamp of the frying plate (yellow) goes off when the set temperature is reached.

### For models with electronic control (ESRK)

Turn on the device. The 4-digit power indicator of the device indicates the current temperature. Rotate the revolving knob min-max to a desired temperature (between 50-250°C). If the temperature is changed with the potentiometer, the display changes to the set temperature.

### For models with electronic control (ESRTB)

Turn on the device. The 4-digit power indicator of the sensor keypad indicates the current temperature. Press the Increase/Minimize arrow keys to a desired temperature (between 50-250°C). If the temperature is changed with the arrow keys, the display changes to the target temperature.

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

- Is the device connected to the mains ?
- Is the thermostat or potentiometer ON?

**If the game does 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 thermostat indicates the operation of the device. The yellow Anzeigelicht indicates the heating of the frying surface.

**Attention to burn hazard!**

<b>Position Min</b>	<b>&gt;minimum power</b>
<b>Position Max</b>	<b>&gt;maximum power</b>

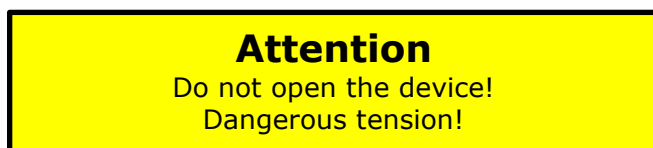
## Decommissioning

If the device is not in use, ensure that the rotary knob or the touch panel is not switched on unattended. If you do not use the device for a long time (several days), unplug the plug. Make sure that no liquid can get into the grill and do not clean the device with liquid.

## Error detection

**Warning:** During cleaning or maintenance and when parts are replaced, the equipment must be disconnected from the power supply.

The board may only be opened by approved and trained service personnel. The device must be switched off and the mains connection disconnected. Do not touch any parts inside the device.



## 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 mains (power cable tucked in).
	Triggering the safety temperature limiter	Once the safety temperature limiter has been triggered, the limiter may not be switched back on until the cause of the failure has been determined. To turn on the limiter, press the red release button.
	Triggering the safety Temperature limiters	The shatter-proof safety temperature limiter also switches off when the ambient temperature drops below 0°C. Before switching on again, the sensor must first be heated to 20°C before the limiter can be switched on again.
	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.
	Heating defective	
No reaction to turning the thermostat controller	Thermostat controller defective	Contact your repair service supplier. Pull the power plug.
No reaction to rotating the power regulator	Power controller defective	

## Triggering the safety temperature limiter

Table appliances:

Immediately disconnect the frying plate from the mains and analyse the cause. Carefully lift the device and unscrew the M8 hexagonal screws mounted in the middle of the device floor. Then press back the STB hidden behind the screw hole with a thin object. Screw M8 back in and carefully set it off.

Caution STB is sensitive to impact. In case of re-triggering, contact customer service.

Appliances:





Immediately disconnect the frying plate from the mains and analyse the cause. STB is usually installed by stainless steel companies when installing the frying plates behind the switch panel. Please contact your kitchen partner.

**For devices with electronic control:**

Make sure that the switching box is optimally ambient temperature (< 80°C). Do not install directly under the heating source.

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
	Fault 1	Missing or defective Poti, value >1075
	Fault 2	Overtemperature or missing PT1000 value > 300°C
	Fault 3	Short-circuited PT1000 or value < -15°C
	Residual heat display	PT1000 Hob Temperature > 45°C

### Insertion of the frying plate:

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

Attention: Do not use a grill cleaner!

Then add oil to the surface and spread well with a cloth cloth.

Heat the frying plate to approx. 200°C and wait until the oil absorbs a yellowish shimmer, so slightly simmer. With the frying filler, remove the resined layer superficially. Perform this operation 3x in total.

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

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

It should only be worked with the supplied roast spatula! All other tools are unsuitable.

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

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

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

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

Do not clean hot frying pan with cold water or ice.

To clean the frying plate, switch off the frying plate after the operating time. After approx. 60-70 min., if the frying plate has only residual heat, clean the plate with water and the stainless steel sponge using the frying filler and then oil it again.

## Cleaning

**Warning:** During cleaning or maintenance and when parts replace, 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

Residues of cleaners must be removed from the frying area 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 roasting plate/roaster must be provided at least once a year by a trained technician from your supplier After DGUV V3 0701/0702 (DE).

### Attention

Do not open the device!  
Dangerous tension!

**Attention!** For technical control, the Ridges 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:

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## Technic 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)

## Technical documentation

### Explanation

#### Potentiometer controllers for electronically controlled models

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.

#### Benefits at a glance

Roasting plates/roasters 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 long heat storage
- Exact adjustment of the temperature to each frying process, from warmhold to sharp frying
- low power consumption due to power limitation in idle mode
- Overheat protection for each control circuit

#### The right thing for the professional

Roast ingesity also offers 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 vegers can be prepared excellently with frying plates.

## Options

- WS reversing filler
- RSE cleaning set stainless steel
- TAS Teflon plug frying plate
- TAS110,160,200 Teflon plug roaster
- ESB switch panel
- EOH preparation for energy optimization per heating zone
- AKS gag in silver look
- AKG gag in gold optics
- AKE gag in stainless steel
- ALR40 storage east for splash protection 400
- ALR60 storage east for splash protection 600
- ALR80 storage east for splash protection 800

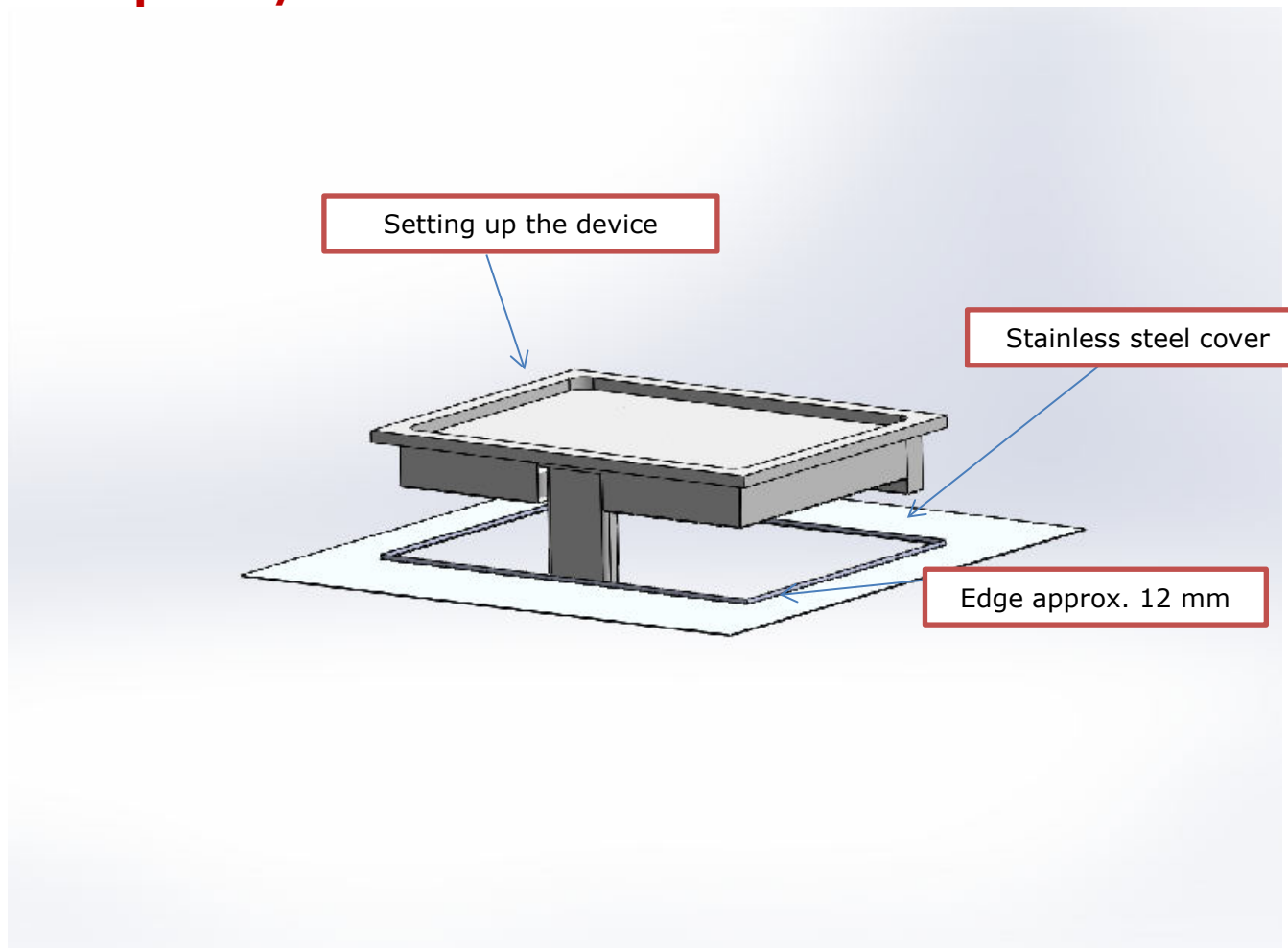
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## Monday instructions for the installation of Broatplates/Bräter



### Be sure to observe the following installation instructions:

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

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

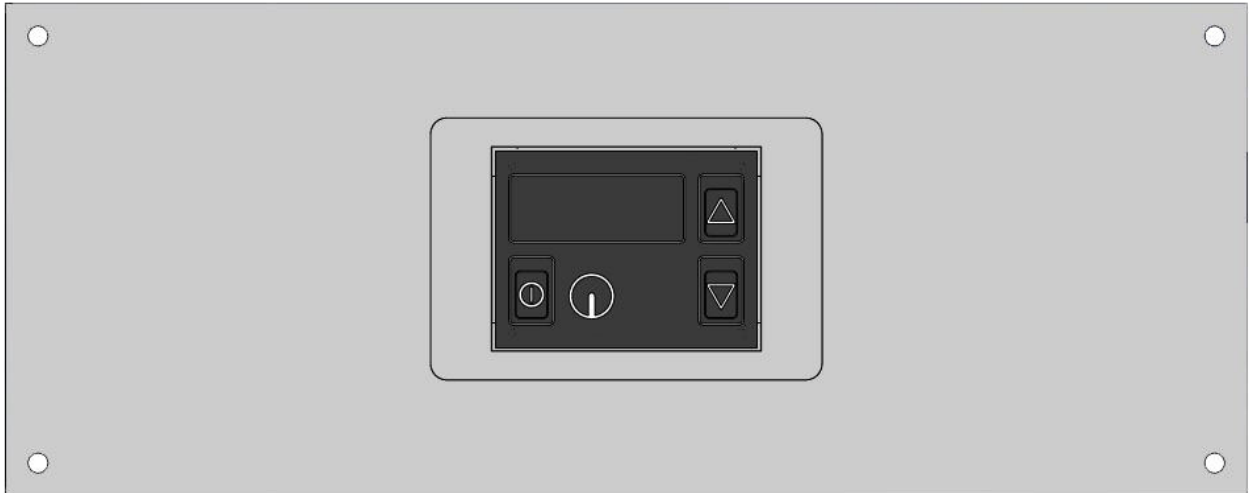
The length extension of a 600 mm plate is approx. 2.5 mm and requires a circumferential expansion joint of at least 4 mm when flush. For larger frying plates, the size of the expansion joint must be increased accordingly. Insufficient expansion joint dissipates the length expansion of the plate during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

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

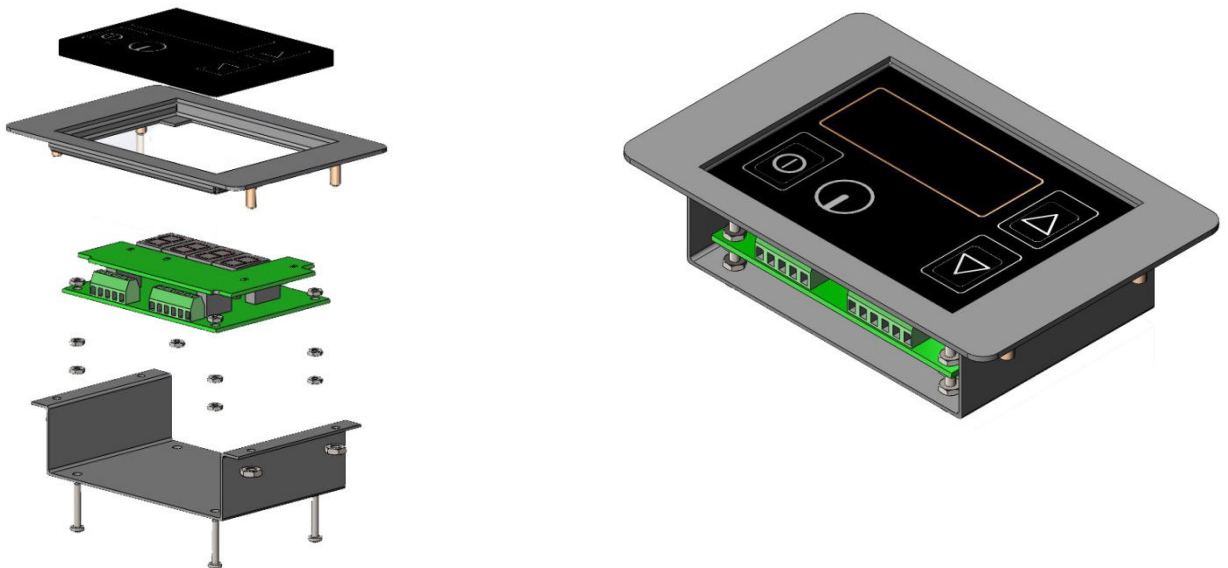
Frame incl. electronics is vorassembled with eglued ceramic glass

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

### Beispiel: Einbau in Schalterblende



### Explosion: Version A    montierte Version

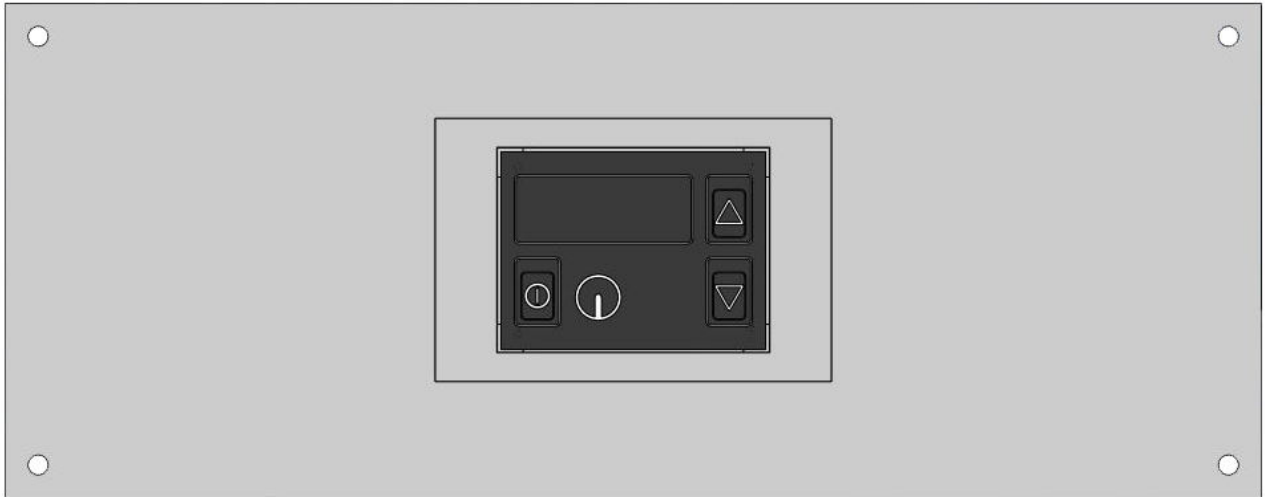


## Assemblyline for the installation of sensor keypad with support frame (Ver. A2)

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

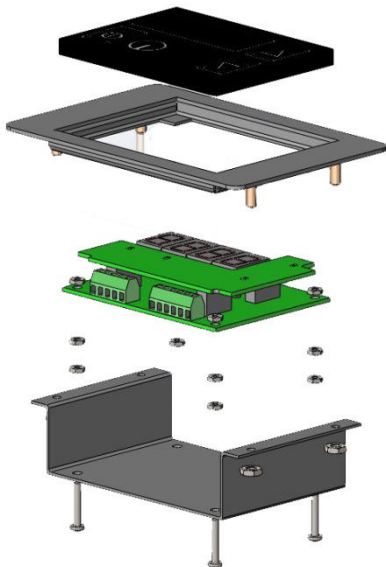
Please note the following installation instructions. This is the only way to ensure trouble-free operation and a long service life. In the event of a breach of these requirements, the device warranty expires.

### Beispiel: Einbau in Schalterblende



Explosion: Version A2

montierte Version



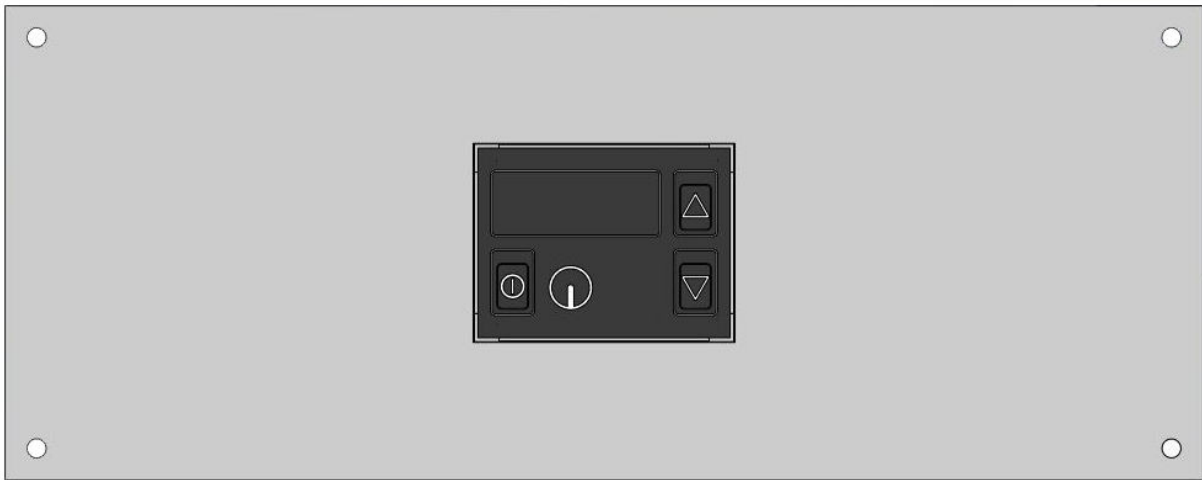
# Installation instructions for flush-mounted installation

(Ver. B) of sensor keypad

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

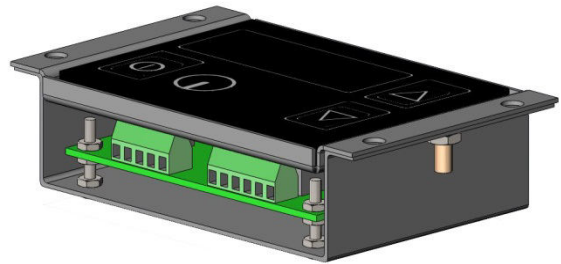
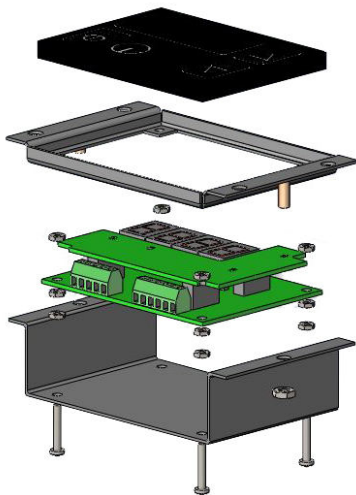
Please note the following installation instructions. This is the only way to ensure trouble-free operation and a long service life. In the event of a breach of these requirements, the device warranty expires.

## Beispiel: Einbau in Schalterblende



Explosion: Version B

montierte Version



# Installation instructions for flush-mounted installation

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

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

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

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

