



Operating instructions
Table-top induction hobs
from – Bj. 2015

Read the instructions for operation and assembly **carefully** prior to positioning, installation and start-up to avoid injury or damage

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Safety instructions



Read this instruction manual carefully. Keep the instructions for operation and assembly in case of future use or disposal to third parties. Check the appliance after unpacking. Do not connect it if damage has occurred during transportation. Note the damage in writing and call the customer support centre, otherwise the warranty is voided. Installation and positioning of the appliance must be carried out strictly according to the assembly instructions attached. Use the device only for the preparation of foods. Monitor the appliance during operation. Only use the appliance indoors. Do not use any cover for the hob. They could cause accidents due for example to overheating, fire or splashing of materials. Do not use protection devices or unsuitable child protection grilles. They could cause accidents! This appliance is not designed for use with an external timer or remote control.

Persons who have had a pacemaker or similar medical device implanted should take particular care when using or coming close to induction hobs. Consult your doctor or the manufacturer to make sure that the appliance is in accordance with the regulations and to inquire about possible incompatibilities.

Risk of fire!

- Hot oil and fat can catch fire quickly. Never leave hot oil and fat unattended on the stove. Never use water to extinguish the fire. Shut down the cooking area. Smother flames carefully with a cover, a fire-retardant blanket or similar.
- Cooking areas get very hot. Never rest flammable objects on the hob. Never place objects on the appliance.
- The appliance gets hot. Never store flammable objects or sprays in the drawers underneath the hob.

Risk of burns!

- Cooking areas and nearby surfaces, especially the hob frame if present, become very hot. Never touch high-temperature surfaces. Keep out of the reach of children.
- If the hob heats up but the indicator does not work, switch off the fuse in the fuse box. Call the customer support service.
- Metal objects quickly become very hot if rested on the hob. Never leave metal objects such as knives, forks, spoons and lids on the hob.
- After each use, always turn the hob off using the main switch. Do not wait for the hob to switch off automatically in the absence of pots and pans.

Risk of electric shock!

- Repairs carried out improperly constitute a source of danger. Repairs and replacement of damaged wiring should be carried out only by properly trained technical staff. If the appliance is defective, remove the mains plug or disable the fuse in the fuse box. Call the customer support service.
- Moisture in the appliance may cause an electric shock. Do not use detergents at high pressure or devices using a steam jet.
- A defective appliance may result in electric shocks. Never start up a defective appliance. Unplug the appliance or disable the protective device in the fuse box. Call the customer support service.
- Breakage, cracks or fissures in the vitreous ceramic can cause electric shock. Disable the fuse in the fuse box. Call the customer support service.

Risk of malfunction!

- The hob is equipped with a fan underneath. Maintain a minimum distance for ventilation during assembly.

Attention!

- Rough undersides of pots and pans may scratch the hob.
- Do not leave empty pans on the hobs when switched on. This can cause serious damage.
- Never rest hot pots and pans on the control panel, on the indicators array or on the frame of the hob. This can cause serious damage.
- Dropping hard or sharp objects on the hob can cause damage.
- Aluminium foil and plastic containers will melt if rested on hot cooking areas. Kitchen protective film is unsuitable for this hob.

Safety rules

Description of danger symbols

Generic danger symbol

Failure to comply with the safety rules
can be a source of danger (injuries)



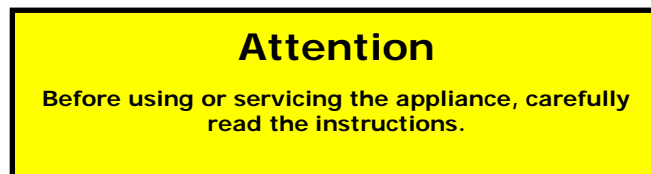
This symbol indicates **dangerous voltage**.
(graphic symbol 5036 of IEC 60417-1)



This symbol indicates **non-ionising radiation**.
(graphic symbol 5140 of IEC 60417-1)



Carefully note the hazard symbols affixed directly onto the appliance and always ensure they are readable.



Hazards when failing to comply with the safety rules

Failure to follow the safety rules may endanger people, the environment and the appliance. Failure to comply with safety rules will negate any compensation for damages.

In particular, failure to comply with the safety rules can result in the following risks:

(Examples):

- danger to persons from electrical causes
- danger to persons from overheating pans
- danger to persons from overheating surfaces (vitreous ceramic hob)

Safe operation

The safety rules included with these operating instructions, the national regulations in force concerning electricity in order to avoid accidents and any rules internal to the company on working practices, operation and safety must be strictly observed.

- **Attention!** The entire diameter of pans must be placed on the hob. Ignoring this warning could result in damage to the pan and the appliance. **Consequences of failure to pay attention:** pans welded together, burning of connection materials with the heat of the pans and consequent destruction of the seals which can lead to an infiltration of liquids and fats and poor performance of the appliance.
- In case of breakage or damage to the vitreous ceramic hob, turn off the induction hob switch and disconnect the power supply. Do not touch the internal parts of the induction hob.
- The vitreous ceramic hob is heated through the heat of the pan. To avoid injury (burns) do not touch the vitreous ceramic cooktop.
- Be careful of boiling food and liquids.
- **ATTENTION:** Warn in case of possible slippery floors in the vicinity of the appliance. This can result in injury.
- Avoid overheating empty pans and unwatched pans warming up and your not being ready to cook.
- Turn off the heated area if you need to remove the pan. In this way you avoid the heating process starting automatically as soon as a pan is placed in the cooking area. In this way you will also avoid unwatched heating up, for example a person who wants to use the induction hob will have to start the heating process by switching on the appliance, i.e. by turning the main switch to "on".
- Do not use the hob as a shelf!
- Do not place paper, cardboard, cloth etc. between pan and the cooking hob as they may catch fire. Aluminium foil and plastic containers must not be placed on the hot cooking area.
- Pay attention to certain items worn by the user during use of the appliance, such as rings, watches, etc., that might heat up if too close to the stove.
- After using the hob it must be switched off via the appropriate switches. Do not rely entirely on the pan recognition sensor.
- Do not place any magnetic objects, such as credit cards, phone cards and cassettes on the glass ceramic cooktop.
- Only the recommended types and sizes of pans must be used.
- The induction hob has an internal cooling system. Ensure that the fan is not obstructed by objects (e.g. textiles). This could lead to overheating and consequent powering off of the appliance.
- Pay attention to the infiltration of liquids into the appliance and preventing water or foods overflowing beyond the edge of the pan. Do not clean the appliance with a water jet.

Incorrect use

Correct operation of the appliance can only be guaranteed when it is properly used. Do not under any circumstances exceed or fall below the limiting values in the technical specifications.

Modifications / Use of spare parts

Contact the manufacturer if you intend to make technical changes to the appliance. To ensure safety, use only original spare parts and accessories approved by the manufacturer. In case of use of non-original components the warranty against additional costs is voided. **In case of disassembly, testing or repair, pay attention to the structural integrity of the appliance.**

Attention! In case of replacement of spare parts the appliance must be isolated from the mains electricity and the isolation must be "clearly visible".

Pan recognition sensor

Pans with a diameter under 12 cm (at the base) are not recognised. When the appliance is active, the power indicator lights up, the LED, i.e. the digital indicator, shows the selected power level (from 1 to 9). In the absence of a pan or with the use of an unsuitable implement, the unit will not turn on and the power indicator will flash, indicating no pan has been recognised - [see error messages](#).

Cooking area control

The cooking area is monitored through a temperature sensor located under the vitreous ceramic cooktop (in the middle of the cooking area). Overheated pans (boiling oil, empty pans) are recognised if located in the centre of the cooking area. Electric power transmission is interrupted. The appliance retransmits energy to the pan only after the temperature has returned to normal values.

Attention! Only the cooking appliance is protected from overheating, not the pan. The overheated pan is recognised only when the overheating of the ceramic cooktop reaches the automatic cut-off temperature (260°C).

Noise

The cooling fans can cause intermittent humming.

General notes

These operating instructions contain the basic instructions which must be observed during installation, operation and maintenance. They must be read in their entirety by the installer and the operators before installation and start-up, and kept ready to hand for consultation in the vicinity of the appliance.

Use

Induction cooking appliances are used for keeping food warm and low-temperature cooking of the same. They can be used for cooking, reheating, flambé, grilling foods etc. Attention: only pans with a base suitable for induction can be used with induction hobs. Only materials recommended by us or suitable for professional use can be used. The entire surface of the pan base must be magnetisable. If in doubt, you can check the level of magnetisation with the use of a permanent magnet.

Product description

Products

- Easy maintenance
- Simple control with convenient knob
- The compact power electronic system allows reliable and safe operation
- Maximum safety thanks to the various functions of protection and control
- Compact, lightweight
- Adjustable switch with protection against overheating of component parts.

With pan coils: 5 temperature control sensors to improve pan protection.

Technical data
Use and controls

Lamp "In use, pan detection performed" 2V DC/ca. 10mA (green LED)

Switch - potentiometer 00hm - 10kOhm

Digital indicators "electrical indicator and error indicator" 2.8V DC/ca. 60mA (red)

Technical data of the appliance

Models	W x D x H	Vitreous ceramic surface
BM2.5, BM3.0, BM3.5	340 x 420 x 100 mm	290 x 290 x 4 mm
BM5.0	340 x 420 x 120 mm	290 x 290 x 4 mm
BI2SK3.5 *	330 x 575 x 100 mm	320 x 510 x 4 mm
BI2SQ6	600 x 380 x 100 mm	590 x 310 x 4 mm
BM2K3.5 *	340 x 580 x 100 mm	290 x 470 x 4 mm
BI4SK7 *	560 x 575 x 120 mm	550 x 510 x 4 mm
BI1KS_	400 x 455 x 120 mm	350 x 350 x 4 mm
BI1K_	400 x 455 x 120 mm	350 x 350 x 6 mm
BI1K7, BI1KF_	400 x 455 x 130 mm	350 x 350 x 6 mm
BI1FP_, BI1FF_, BI1SP_	400 x 455 x 180 mm	388 x 388 x 6 mm
BWK_	400 x 455 x 180 mm	Ø 300 x 6 mm
BW2K10	800 x 455 x 180 mm	2 x Ø 300 x 6 mm
BFW_	400 x 665 x 120 mm	Ø 300 x 6 mm
BWBK8	500 x 555 x 240 mm	Ø 400 x 6 mm
BI2K_	400 x 665 x 120 mm	350 x 560 x 6 mm
BI2KT10	400 x 765 x 120 mm	350 x 650 x 6 mm
BI2KTF10	400 x 765 x 130 mm	350 x 650 x 6 mm
BI2KQ_	700 x 455 x 120 mm	650 x 350 x 6 mm
BI2KFQ_	700 x 455 x 130 mm	650 x 350 x 6 mm
BI4KT_K	700 x 665 x 120 mm	650 x 560 x 6 mm
BI1K3.5R, BI1K5R, BI1K7R	Ø480 x 180 mm	Ø 410 x 6 mm
BI1K3.5BT	400 x 400 x 120 mm	388 x 388 x 4 mm

Models	Type	Coil in mm	Voltage	max. A	Power	Weight
BM2.5-3.5	HR16/21/BIPDMS3.5	Ø 230	230V/1~/N/PE	10.8/13.0/15.3 A	2.5/3/3.5 kW	8.0 kg
BM5.0	BIPMS5	Ø 220	400V/2~/PE	7.6 A	5.0 kW	8.5 kg
BI2SK3.5*	HR16/2	Ø 210/160	230V/1~/N/PE	15.3 A	3.5 kW	10.0 kg
BI2SQ6	HR16/2	Ø 220	400V/3~/N/PE	9.1 A	6.0 kW	10.0 kg
BI4SK7 *	BIPDMS3.5	Ø 220	400V/3~/PE	10.6 A	7.0 kW	-- kg
BM2K3.5 *	BIPDMS3.5	Ø 210	230V/1~/N/PE	15.3 A	3.5 kW	-- kg
BI1KS2.5	HR16/21	Ø 230	230V/1~/N/PE	10.8 A	2.5 kW	12.0 kg
BI1KS3.5	BIPMS3.5	Ø 230	230V/1~/N/PE	15.3 A	3.5 kW	12.0 kg
BI1KS5	BIPMS5	Ø 230	400V/2~/PE	7.6 A	5 kW	12.0 kg
BI1K3.5(T)	BIPMS3.5	■ 270	230V/1~/N/PE	15.3 A	3.5 kW	13.5 kg
BI1K5(T),-7	BIPS5	■ 270	400V/3~/PE	7.6/10.6 A	5/7 kW	14.0 kg
BI1KF5(T),-7	BIPS5	■ 280	400V/3~/PE	7.6/10.6 A	5/7 kW	14.0 kg
BI1FP3.5	BIPMS3.5	■ 270	230V/1~/N/PE	15.3 A	3.5 kW	17.4 kg
BI1FP5,-7	BIPS5	■ 270	400V/3~/PE	7.6/10.6 A	5/7 kW	17.4 kg
BI1FF5,-7	BIPS5	■ 300	400V/3~/PE	7.6/10.6 A	5/7 kW	17.4 kg
BI1SP,-2	BIPS5. BIPDS	■ 320	400V/3~/PE	12.2/12.2 A	8/8 kW	18.4 kg
BWK2.5(T)	HR16/21	Ø 300	230V/1~/N/PE	10.8 A	2.5 kW	13.1 kg
BWK3.5(T)	BIPMS3.5	Ø 300	230V/1~/N/PE	15.3 A	3.5 kW	13.1 kg
BWK5(T)	BIPS5	Ø 300	400V/3~/PE	7.6 A	5 kW	14.4 kg
BWK7(T)	BIPS5	Ø 300	400V/3~/PE	10.6 A	7 kW	14.4 kg
BI1K3.5R	BIPMS3.5	Ø 260	230V/1~/N/PE	15.3 A	3.5 kW	-- kg
BI1K5R, -7R	BIPS5	Ø 280	400V/3~/PE	7.6/10.6 A	5/7 kW	--kg
BI1K3.5BT	BIPMS3.5	Ø 260	230V/1~/N/PE	15.3 A	3.5 kW	-- kg
BFW3.5	BIPMS3.5	Ø 300	230V/1~/N/PE	15.3 A	3.5 kW	14.0 kg
BFW5	BIPS5	Ø 300	400V/3~/PE	7.6 A	5 kW	14.0 kg
BWBK8	BIPS5	Ø 400	400V/3~/PE	12.2 A	8 kW	19.0 kg
BW2K10	BIPDS	2 x Ø 300	400V/3~/PE	15.3 A	10 kW	-- kg
BI2K3.5 *	BIPDMS3.5	2 x Ø 230	230V/1~/N/PE	15.3 A	3.5 kW	19.0 kg
BI2K7	BIPDS	2 x Ø 230	400V/3~/PE	10.7 A	7 kW	21.0 kg
BI2K10	BIPDS	2 x Ø 230	400V/3~/PE	15.3 A	10 kW	22.0 kg
BI2KT10	BIPDS	2 x Ø 260	400V/3~/PE	15.3 A	10 kW	23.5 kg
BI2KTF10	BIPS5	2 x ■ 280	400V/3~/PE	15.3 A	10 kW	24 kg
BI2KQ7	BIPDS	2 x Ø 230	400V/3~/PE	10.7 A	7 kW	21 kg
BI2KQ10	BIPDS	2 x Ø 230	400V/3~/PE	15.3 A	10 kW	22 kg
BI2KFQ10	BIPS5	2 x ■ 280	400V/3~/PE	15.3 A	10 kW	24 kg
BI4KT14K	BIPDS	4 x Ø 230	400V/3~/PE	21.3 A	14 kW	38 kg
BI4KT20K	BIPDS	4 x Ø 230	400V/3~/PE	30.5 A	20 kW	38 kg

* models with Power Star

Operating conditions

- o Maximum tolerance of supply voltage - nominal voltage +5% to -10%
- o Frequency 50 / 60 Hz
- o Protection grade IP22
- o minimum diameter of the pot 12 cm

Installation

Electrical data of the appliances

Appliance with power (2.5 kW)

Single-phase induction hob (Voltage 230V/1~/N/PE +5% to -10%)

<u>Connection</u>	<u>Colour</u>	<u>Frequency</u>	<u>Protection device</u>
Phase	brown, black or 1	50 Hz / 60 Hz	1 x 16A F (fast)
N	blue or 2	<u>Operating frequency</u> 22-35 kHz	<u>Fuse box</u> -
PE	yellow/green		

Appliance with power (5 kW-BIPMS5)

Three-phase induction hob (Voltage 400V/2~/N/PE +5% to -10%)

<u>Connection</u>	<u>Colour</u>	<u>Frequency</u>	<u>Protection device</u>
Phase	brown, black or 1,2	50 Hz / 60 Hz	1 x 16A F (fast)
N	blue or 4	<u>Operating frequency</u> 22-35 kHz	<u>Control circuit fuse</u> -
PE	yellow/green		

Appliances with power (5 kW, 7 kW, 8kW, 9kW- BIPS)

Three-phase induction hob (Voltage 400V/3~/N/PE +5% to -10%)

<u>Connection</u>	<u>Colour</u>	<u>Frequency</u>	<u>Protection device</u>
Phase	brown, black, grey or 1, 2, 3	50 Hz / 60 Hz	3 x 16A F (fast)
N	blue or 4	<u>Operating Frequency</u> 22-35 kHz	<u>Control circuit fuse</u> -
PE	yellow/green		

Appliances with power (7kW - 10kW- BIPDS)

Three-phase induction hob (Voltage 400V/3~/N/PE +5% to -10%)

<u>Connection</u>	<u>Colour</u>	<u>Frequency</u>	<u>Protection device</u>
Phase	brown, black, grey or 1, 2, 3	50 Hz / 60 Hz	3 x 16A F (fast)
N	blue or 4	<u>Operating Frequency</u> 22-35 kHz	<u>Control circuit fuse</u> -
PE	yellow/green		

Appliances with power (3.5 kW-BIPDMS3.5, BIPDMMS3.5)

Single-phase induction hob (Voltage 230V/1~/N/PE +5% to -10%)

<u>Connection</u>	<u>Colour</u>	<u>Frequency</u>	<u>Protection device</u>
Phase	brown, black or 1	50 Hz / 60 Hz	1 x 16A F (fast)
N	blue or 2	<u>Operating Frequency</u> 22-35 kHz	<u>Control circuit fuse</u> -
PE	yellow/green		

Installation environment

- **max. ambient temperature**
assembly -20°C to +70°C in operation +5°C to +35°C
- **max. air humidity**
assembly 10% to 90% in operation 30% to 90%

Conditions for the installation

The induction hob should be placed on a flat surface in a horizontal position. The air intake and the air outlet area must never be covered. The supporting surface must bear a weight of at least 100 kg. The mains electricity isolation device must be easily accessible.

Instructions for installing the table-top model

Carefully observe the following points:

- Check and make sure that the voltage of the mains power supply is compatible with that indicated on the data plate.
- Installations of electrical appliances must comply with local regulations regarding the installation of equipment in buildings. Observe the national regulations of the electricity authority.
- The appliance is equipped with an electrical cord that can be plugged into a power outlet compatible with the plug.
- If circuit breakers are used for fault currents, these must be designed for a fault current of at least 30mA.
- Avoid obstructing the air intake and air outlet area with objects (fabrics, partition walls etc.).
- Prevent the surrounding air being sucked in by the induction appliance (when two appliances are close together, one behind the other, near crockery or an oven). Otherwise an air duct must be used.
- The appliance has an air intake filter. Nevertheless you should make sure that there is no grease in the ambient air, caused by other uses, that can be sucked in by the appliance (near deep fryers, grills or crockery).
- The temperature of the air inlet filter must remain below 35°C.
- Operators must ensure that all the works of installation, maintenance and inspection are carried out by authorised technical personnel.
- Prevent heat-induced short circuits. The exhaust air must never be sucked in again, otherwise the machine will overheat.
- The power cable must be protected and stay clean on both parts.
- The system of separation of the cables must allow for switching on and off at least 5 times a day.
- Appliances are fitted with a cable and a plug complying with national standards.

Make sure the power socket is provided with a protective earth conductor!

**For the electrical connection of the appliance,
the regulations in force in your country must be observed!**

Attention

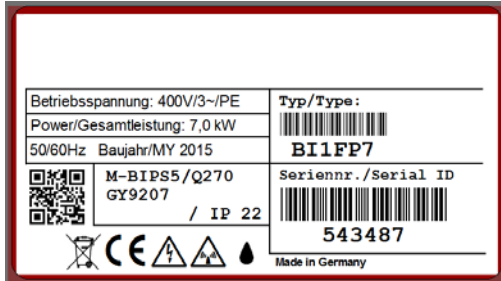
**Wrong voltage can damage the
induction appliance.**

Attention

**The electrical connections must be
performed
by a competent person**

Start-up Assembly

Appliances are equipped with an electric cable and a plug to be connected to a wall socket. If the plug is not yet installed on the cable, connect them following the instructions. Electrical installations must be carried out by installation companies authorised in compliance with the specific national and local regulations. Installation companies are responsible for correct assembly and installation in compliance with safety standards. Warning signs and the data plate instructions must be strictly observed.



Check and make sure that the voltage of the mains supply and the appliance (indicated on the data plate) correspond.

In the case of positioning and installing the appliance in the immediate vicinity of a wall, partition walls, kitchen cabinets, decorative coatings, etc., make sure that these are not made of flammable materials. If they are made of flammable materials, they must be covered with suitable non-flammable material to

guarantee thermal insulation and fire protection standards must be observed with the greatest accuracy.

In its final position, the appliance must be located in/on a clean, flat surface (large table, side table, etc.). It must be positioned in such a way as to have no possibility of sliding along an inclined surface. Follow the "**Conditions for the installation**".

Turn the power knob to the OFF (0) position before connecting the induction hob to the mains electricity.

Power control knob

(used differently depending on the model and the option)

The number shown by the indicator indicates the current position of the power control knob.

OFF position:

'0' is indicated (o)



OFF position with warming function:



ON position:

All the other positions (o) adjustable from MIN (minimum) to MAX



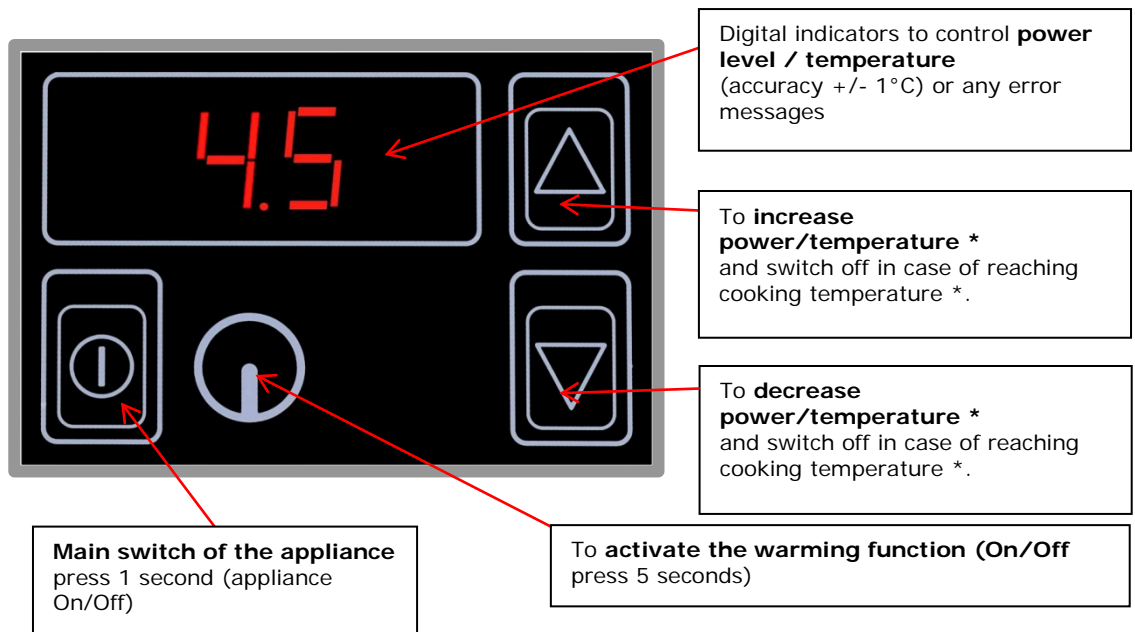
ON position with warming function:



(maximum). Before starting, the user should be aware of how induction hobs function.

Remove any object from the cooking area. Check that the cooking area has no cracks or damage. Stop operation immediately in case of cracks or damage in the cooking area, immediately switch off the appliance and remove the plug from the socket.

Touch control panel



When pressing the keys, an LED light indicates that the command was recognised.

Operational tests



Use pans that are compatible with induction cooking with a base diameter of not less than 12 cm.

To test operation of the appliances, they must first of all be switched on with the main switch, then continue as described.

Place the pan in the middle of the ring and pour some water into it.

- With the LED; turn the power control knob to ON (any position between Min and Max). If the power LED is green and flashing (cooking level 10%-30%) or constant (cooking level 30%-100%), the water is heating.
- With the digital indicator: turn the power control knob to ON (any position between Min and Max). The indicator shows the selected power level between 1 and 9.
- With the LED: remove the pan from the cooking area. In this way the power indicator should flash (pan search).
- Put the pan back on the cooking area; the power indicator lights up and the heating process starts again.
- Turn the power control knob to position 0. The heating process stops and the power indicator goes off.
- The power indicator lit indicates that energy is being transmitted to the pan.
- With the digital indicator (1-9): remove the pan from the cooking area. In this way the indicator should show the following symbol (pan search) – see page 16.
- Put the pan back on the cooking area; the digital indicator shows the power level selected and the heating process starts again.
- Turn the power control knob to position 0. The heating process stops and the power indicator goes off.
- The figure on the indicator shows that energy is being transmitted to the pan.

If the power indicator and/or the LED or the digital indicator remains off or flashes briefly, check the following:

- Is the induction hob correctly connected to the mains electricity via the main switch?
- Is the power control knob positioned to ON?
- Is the pan currently in use compatible with induction cooking (checked with a permanent magnet) and does its base have a diameter of at least 12 cm?
- Is the pot in the middle of the cooking area (except models with coils for frying pans)?

To see if the material of the pan is suitable, use a permanent magnet, which should attach itself lightly to the base of the pan. Otherwise, your pan is not suitable for induction cooking.

Use a pot recommended for induction cooking.

If the induction appliance is still not functioning despite the tests, see the troubleshooting section.

Use

Cooking process

The appliance is immediately ready for use. The power indicator or the digital indicator lit up or blinking indicate (1-9) that energy is being transmitted to the pan. The power level can be selected by turning the knob. Inductive transmission depends on the position of the potentiometer.

MIN position > minimum power

MAX position > maximum power

When the conditions listed occur, the cook must pay more attention than for traditional cooking. When the cooking level is changed using the knob, the reaction of the unit is immediate. Empty pots or pans heat up very quickly. **NEVER** place empty pots on the glass ceramic surface, pour butter or oil in the pan first and then start the cooking process. Set the heating power using the knob to the level suiting the method of cooking. The pan should be at the centre of the cooking area (with the exception of appliances with the flat coil) or else the base of the pan will heat unevenly. When heating oil or butter, you should regularly check the pan to prevent overheating or combustion of the oil or butter.

Attention! The diameter of pots and pans should correspond to the size of the cooking area. Never rest hot pots and pans on the control panel, on the indicators array or on the frame of the hob. Lack of attention can result in damage to the pan and the cooking station. **Consequences of failure to pay attention:** pans welded together, burning of connection materials with the heat of the pans and consequent destruction of the seals which can lead to an infiltration of liquids and fats and defects in the appliance, defective indicator or control panel.

Comfort

The induction appliance transmits energy only when the pan is located on the cooking area. In this case it does not depend on the position of the power adjustment knob. As soon as the pan is moved away from the cooking area, the transmission of energy will immediately stop. As soon as the pan is carried back to the cooking area, the energy level selected will also be retransmitted to the pan. Turning the knob off will stop the cooking process. The device, however, remains operational (in standby mode), and only by removing the plug from the socket (or turning off the main switch, if supplied) is the electrical connection interrupted.

Software version

Generator start-up

Seconds	Explanation
1	8 (checking segments)
2	F or P (F requency or P ulse operation)
3	2 (software version first digit)
4	1 (software version second digit)
5	9 (software version third digit)

Normal operation

In Standby position (potentiometer off) the decimal point flashes every two seconds. With the potentiometer you start the search for the pan: U indicator and decimal point indicate when energy is transmitted (after 1 minute in energy-saving mode, search every 5 seconds).

When the pan is recognised, the indicator moves to the selected level from 1 to 9.

Meaning of the decimal point:

ON = in operation

1 second pulse = limited by the heat sink temperature being too high

½ second pulse = limited by the coil/pan temperature being too high

¼ second pulse = limited power

1/10 second pulse = limited power because of the material of the pan not being optimal

With warming function (optional)

Warming function with potentiometer (indicator with 4 positions)

With the potentiometer it is possible to set a warming temperature of 70-110°C for a power level from 1 to 3. Increasing the power of the potentiometer, the indicator will show a level from 4 to 9. The indicator displays as follows:



DESIRED temperature 70°C (Point), the current temperature is too low, heats up: right-hand point next to the symbol



CURRENT temperature 25°C (every 10 sec.), current temperature is too low, heats up: right-hand point next to the symbol



DESIRED temperature 70°C (Point), the current temperature within +/- 2°C limits, "H", does not heat up



CURRENT temperature 105°C, the current temperature is too high, does not heat up.

Warming function with potentiometer (indicator with 1 position)

With the potentiometer it is possible to reach a warming temperature of about 70-110°C rather than a power level. Increasing the power of the potentiometer, the indicator will show a level from 4 to 9. The indicator shows itself as follows:



Warming function active (moving circle)
Temperature too high, temperature too low



Power Start function (BI2SK3.5, BI4SK7, BI2K3.5 & BM2K3.5)


Two cooking areas can be chosen and activated and each with a maximum power of 1.8 kW or just the front one with a power of 3.5 kW or just the rear one with 3.0 kW.

The Power Star function is activated in this way:

Front cooking area occupied, rear area off = 3.5 kW

Rear cooking area occupied, front area off = 3.0 kW

Warming function with touch control panel

With the **function key**  you can choose between power control over the entire area or the warming function. **Examples:**



Power control [in units (4.5, 5.0, 5.5 ...)]
from software version 2.28



If there is no pan in the cooking area, the display shows the message "Pan search"



The temperature for the warming function in the area ranges between 70° and 110°C. You can choose the desired temperature with intervals of 2°C. The temperature reached at that moment is shown every 10 seconds. If the "H" symbol appears, the temperature set has been reached, e.g. 88°C, and the appliance keeps the temperature constant.



If the temperature is below the desired temperature, the appliance continues to operate to reach the level requested. The symbol next to the temperature indicator shows "n".



If the temperature is at a value greater than that requested, the appliance will stop until it reaches the desired temperature. The symbol next to the temperature indicator shows "u".

Deactivation

If the induction appliance is not in use, make sure the main power switch or the power control knob is not activated accidentally. If the appliance is not used for a long period of time (several days), disconnect the power plug from the socket. Make sure that no liquids penetrate inside the appliance.

PLEASE NOTE: Make sure that during cleaning or repair or replacement of parts the unit is unplugged from the power socket.

Fault detection

The appliance must be opened only by authorised and properly trained technical staff. Stop any activity if the cooking (vitreous ceramic) area shows cracks or damage. The induction appliance must be turned off immediately and disconnected from the electrical outlet. Do not touch internal components.

Attention

Do not open the induction appliance!
Dangerous voltage!

Troubleshooting

Problem	Possible cause	Action by the technical service staff
Cannot power on The power indicator is OFF	No power supply	Check that the device is connected to the mains electricity (power cable inserted) or the main switch is turned on
	Power control knob in OFF position	Turn the knob to the ON position.
	Main power switch is in OFF position	Turn the power switch to the ON position
	Pan too small (∅ diameter of the pan base less than 12cm)	Use suitable cookware
	The pan is not positioned at the centre of the cooking area (the pot cannot be recognised)	Move the pan to the centre of the cooking area
	Pan is not suitable	Use a pan recommended for induction cooking *1
	The induction appliance is faulty	Contact your supplier for repairs. Unplug from power socket.
Insufficient power output The power indicator is ON (lit)	The pan used is not ideal	Use a pan recommended for induction cooking. Compare the results with Your pan.
	The air cooling system is obstructed/blocked	Make sure that the sockets for the air inlet and outlet are not obstructed/blocked.
	The air filter is dirty.	Clean or replace the filter.
	The ambient temperature is too high (the cooling system cannot keep the hob at normal operating temperatures). *2	Check that hot air is not being sucked in. Reduce the surrounding temperature. The temperature should not exceed 40°C/110°F
	Missing phase	Check the protection devices.
	The induction appliance is faulty	Contact your supplier for repairs. Remove the power plug from the socket.
No reaction to movement of the power control knob	The power control knob is faulty	
Heating turns on and off every few minutes. The fan is operating.	The air cooling system is blocked/faulty	Make sure that the sockets for the air inlet and outlet are not obstructed/blocked
	The fan is dirty	Clean the fan
Heating turns on and off every few minutes. The fan is <u>not</u> operating.	Failure of fan or fan control system	Contact your supplier for repairs. Remove the power plug from the socket.
Heating turns on and off every few minutes (after a long and continuous period of activity)	The coil is overheating, cooking area too hot	Turn off the appliance, remove the pan and wait for the cooking area to cool down
	Empty pan	
	Overheated oil in the pan	
Metallic objects of small dimensions (e.g. spoons, knives) are heated if placed on the cooking area	Pan recognition sensor set incorrectly	Check the control panel (only personnel authorised by the supplier!)

*1) To see if the material of the pan is suitable, use a permanent magnet, which should attach itself lightly to the base of the pan. If not, your pan is not suitable for induction cooking. Use a pan made of material recommended for induction cooking.

*2) The air cooling starts when the temperature of the cooling plate exceeds 45°C. If the temperature of the cooling plate is higher than 70°C, the control system automatically decreases the power until reaching the normal level of activity. The induction appliance resumes operation with a reduced maximum power.

If the power cables of the appliance are damaged, immediately contact the manufacturer, customer service or an experienced person to prevent further damage.

Overview of error messages

<input type="checkbox"/>	Short circuit in the temperature sensor of the plate, plate temperature too low (less than -50°C) (cuts out every 5 seconds)
<input type="checkbox"/>	Plate temperature too high, interruption of the temperature sensor on the plate > 260°C
<input type="checkbox"/>	No pan on the plate (pan too small on the plate)
<input type="checkbox"/>	Wrong type of pan, induction coil failure (μ h value too low)
<input type="checkbox"/>	Heat sink temperature > 100°C or cooling plate temperature sensor temporarily out of use
<input type="checkbox"/>	Temperature of the cooling plate < -15°C or temperature sensor temporarily out of use
<input type="checkbox"/>	Potentiometer missing or defective: incorrect value (greater than 10.75 kOhm)
<input type="checkbox"/>	Potentiometer in position 0, temperature indicator of the hotplate > 45°C
<input type="checkbox"/>	Missing external unit signal (external unit disconnected or SW1/3 operating) or Plate temperature too high, interruption of the temperature sensor on the plate > 260°C
<input type="checkbox"/>	Switching on after disconnection from AC phase L1 and L3 around Null < 150V (if L2 switches off, the appliance continues to operate at a lower power)
<input type="checkbox"/>	Turning off the IO DEVICE 1 or 2 (potential fault indicator)
<input type="checkbox"/>	Warning: DC current is greater than 350 mA (too many or faulty fans)
<input type="checkbox"/>	Warning: fan not connected or blocked (after starting 5 seconds, then every ten seconds for one second)
<input type="checkbox"/>	Current overload on the induction coil, then ten seconds pause. Switch off and then turn on the appliance

Cleaning

Make sure that during cleaning or repair or replacement of parts the unit is unplugged from the power socket.

List of suitable detergents to remove certain types of dirt:

Type of dirt	Detergent
Light soiling	Damp cloth (Scotch ®) with a small amount of detergent for industrial kitchens
Grease stains (sauces, soups ...)	Polychrom, Sigolin Chrom, Inox crème, Vif Super-Cleaner, Supernettoyant, Sida, Wiener Klak, Pudol System Pflege
Water and limescale stains	Polychrom, Sigolin Chrom, Inox crème, Vif Super-Cleaner, Supernettoyant
Very shiny metallic colours	Polychrom, Sigolin Chrom
Mechanical washing	Razor blade, non-abrasive sponge

Abrasive cleaners and steel-wool or abrasive sponges cannot be used because they could damage the glass ceramic surface.

The remains of detergent should be removed from the glass ceramic surface with a damp cloth (Scotch ®) as they may corrode during heating. Proper maintenance of an induction hob includes regular cleaning and scrupulous maintenance and servicing.

No liquids of any kind should be poured on the appliance!

Maintenance

The user must ensure that all safety-related components always function perfectly. The induction appliance must be checked by a technician suitably trained by the supplier at least once a year. At least once every six months the air filter should be checked for dirt.

Attention

Do not open the induction appliance!
Dangerous voltage!

The induction appliance must be opened only by trained technical staff.

Attention! During technical checks, the appliance must be isolated from the power supply and the isolation must be clearly visible.

Disposal

At the end of its life cycle, the appliance must be disposed of properly.

Avoid misuse:

Ensure that appliances to be disposed of are not put back into operation again. The appliance consists of common electrical, electromechanical and electronic components. Batteries are not used. The user is responsible for the proper and safe disposal of the appliance.

Instructions for disposal

Equipment to be disposed off can be sent to us for disposal. We only accept parcels correctly stamped.



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