

Встраиваемые индукционные варочные панели RTCSmp GI-SH/GR/IN

Инструкция по эксплуатации

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models

GI-SH/GR/IN 3500
GI-SH/GR/IN 5000



Description of Product

Built with a robust construction, our induction appliances are compact and powerful with the revolutionary RTCS® or RTCSmp® Technology (Realtime Temperature Control System).

The RTCS®/RTCSmp® Technology monitors continuously in realtime, the energy supply, temperature of the cook zone, and the state of the components such as the induction coil. This monitoring system ensures the most efficient energy transfer, as well as maximizes safety:

- When a malfunction occurs, the integrated fault diagnostic system reports the malfunction instantly

Application

The RTCS®/RTCSmp® induction appliances are designed to be incorporated into a custom-built counter or an island suite. See section 2 Installation.

The patented¹ induction RTCSmp® Griddles are engineered for cooking a large variety of meals throughout the day.

Many applications are possible because:

- Instant energy transmission from inverter coil to griddle plate surface allows for fast startup time.
- Heat distribution is even from corner to corner, across the entire cooking surface.
- The cooking surface is controlled and monitored by multiple sensors. Instantaneous temperature recovery is feasible.
- The griddle plate is coated with a polished HPCR-INOX layer, which is resistant to abrasion, chemical, corrosion, and heat. This feature strengthens the griddle plate and minimizes cleaning time in between meal preparations throughout the day.

¹ Europatent EP 0858722, Swiss Patent 695817, US 7183525 B2

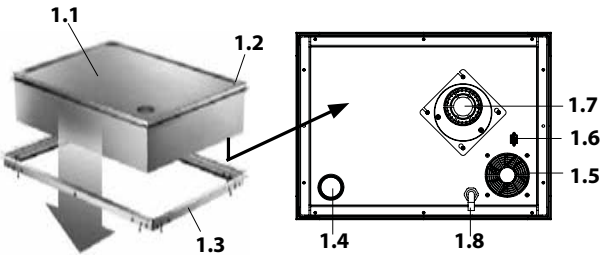
Compliances



- **North American models:**
ETL listed in compliance with UL 197, CSA C22.2 No.109, NSF-4. Complies with FCC part 18, ICES-001
- **CE models** comply with the latest European Norms: EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

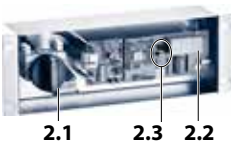
Components and Features

1. One (1) Induction Single Zone Griddle, Complete Assembly



1.1	Griddle plate, with a polished HPCR-INOX coating.
1.2	Rim structure to support the appliance for both drop-in and flush mount installation.
1.3	A mounting frame is provided to install the appliance flush with the counter surface.
1.4	Grease chute.
1.5	Air exhaust vent.
1.6	CAN/BUS port, provides communication link between the control unit and the induction generator.
1.7	Fan, pulls in fresh cooling air from the bottom to cool the electronics.
1.8	Power supply cable. 1.8-meter [6-foot] cord and plug included.

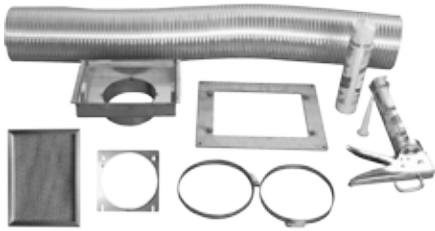
2. One (1) Control Unit, complete assembly.



2.1	Rotary power switch, allows for continuously variable power adjustment.
2.2	Digital display <ul style="list-style-type: none">• Shows the set temperature and the actual temperature in either Fahrenheit or Celsius (specified as ordered).• Displays error code when a malfunction occurs.
2.3	Service interface, provides service technician a wireless connection to diagnose problems.

3. One (1) Fresh Air Intake Kit

Part Number = 95000021.



- Air kit connects directly to the bottom of the unit.
- The air duct separates fresh intake air from hot exhaust.
- The air filter cleans the intake air. The filter is removable, reusable and dishwasher-safe.
- Silicone sealant is provided for installation.

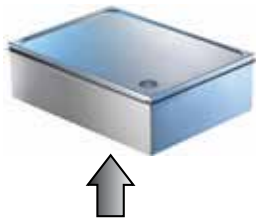
4. Grease Drawer

Customers are responsible for providing a suitable grease-collecting means for the appliance. See section Grease Drawer and Grease Chute Extension on page 21.

Serial Plate Location

The serial plate specifies the model number, serial number, and electrical specifications of the appliance.

See illustration below for location



Model Number

The model number is located on the serial plate. This manual covers the following models:

SH/GR/IN 3500
SH/GR/IN 5000

READING THE MODEL NUMBER

Example: **SH/GR/IN 3500**

1 2 3 4

1	Product Series	BH = Baby Hob SH = Slim Hob
2	Function	GR = Griddle Line
3	Built-In	IN = Built-In Line
4	Power (Watt)	3500, 5000

MARKETING IDENTIFIER

Marketing identifier is used when specifying the product on specification sheet and other marketing literature. This product is identified as:

GI-SH/GR/IN 3500

GI-SH/GR/IN 5000

Serial Number

The serial number is located on the serial plate.

READING THE SERIAL NUMBER

Example: **BA01 . 00014 . 1214**

1 2 3 4 5

1	Type of induction appliance: BA = Base Line Series (Counter-Top Cook-Top) IN = Built-In Series WO = Counter Wok Series MO = Module Line Series HO = Hold Line Series GR = Griddle Line Series
2	Last two(2) or three(3) digits of the appliance article number or part number that can be found on the invoice or the packing slip.
3	A sequential number: <ul style="list-style-type: none">• A 4-digit sequence number indicates that the appliance is not RTCS® nor RTCSmp®.• A 5-digit sequence number indicates that the appliance is either a RTCS® or RTCSmp® appliance.• A RTCSmp® appliance is marked as such on the serial plate.
4	Month of manufacture: 01, 02, 03, 04, ...
5	Year of manufacture: 2014 (14), 2015 (15), ...

Accessories

Accessories included with your appliance:

Photo	Part Number	Description
	72400040	Splash Guard, Single
	72205012	Cleaning Pad
	72205013	Griddle Spatula

INSTALLATION SAFETY—CUSTOM BUILT STRUCTURE

Warning

The induction appliance is designed to be installed into a custom built counter or an island suite.

The appliance includes a number of components that have to be installed separately. Customers are responsible for providing proper installation mounting for the components.

Read ALL SECTIONS carefully, comply with all requirements listed and ensure inspection is done by qualified personnel.

Caution

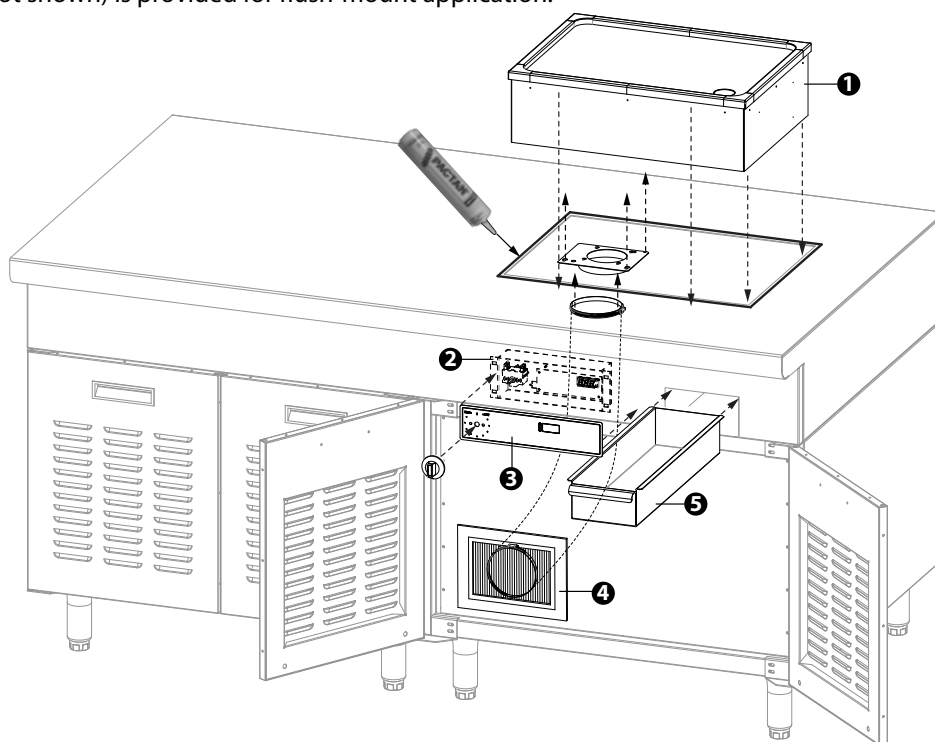
A suitable grease-collecting means must be in place before operating appliance.

It is the responsibility of the customer and installer to interpret and comply with all applicable national and regional health and safety codes, and to provide a suitable grease-collecting means for the appliance.

Exploded View of a Typical Installation

Shown below is an installation of a drop-in application.

Mounting frame (not shown) is provided for flush-mount application.



①	Induction Built-In Griddle Assembly
②	Control Unit
③	Overlay (included)
④	Fresh Air Intake Kit
⑤	Grease Drawer (not included, part number 4529777). See Grease Drawer and Grease Chute Extension on page 21.

NOTE: In a situation that when ventilation fan cannot be installed on the cabinet, you must provide ventilation gaps with size of minimum 194 square centimeters [30 square inches] per single built-in appliance.

NOTE: Additional air filters, ventilation fans, cooling controls, and air ducts are the responsibility of the customer and installer.

3 PREVENT WATER INGRESS

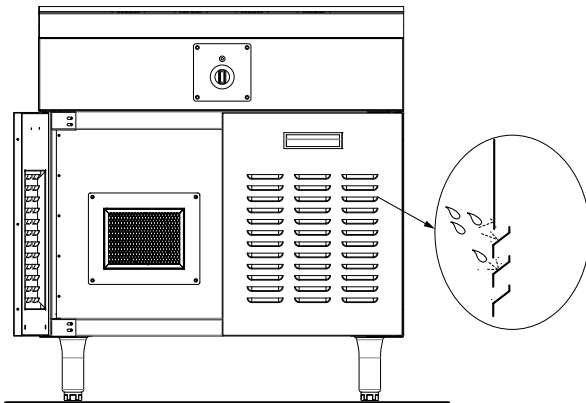
- Any contact with water will damage the electronic equipment.

Recommendations

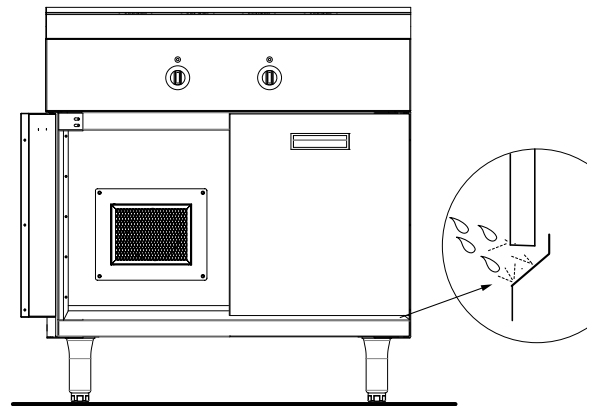
- Consider cleaning method and how it might impact your cabinet design.
- All mating surfaces and installation gaps between the countertop and the appliance must be bonded and sealed properly with silicone.
- Design and construct ventilation gaps in such a ways that they would prevent water ingress.

Examples below: bent flanges are created behind louvered openings (Example 1) or ventilation gaps (Example 2) to deflect water splashes.

Example 1.



Example 2.



4 ELIMINATE FIRE HAZARDS

- Comply with all ventilation and installation clearances.
- Keep the appliance away from combustible materials, vapors or liquids.
- Final cabinet construction and installation must comply with all applicable national and local electrical and safety codes.

5 PROVIDE SAFE DISCONNECT FROM POWER SUPPLY

- This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply, such as circuit breaker or disconnect switch, is provided. Consult your local authorities or your electrical contractor for details.

6 PROVIDE SERVICE CLEARANCE

- Provide enough space and service access for technicians to perform maintenance and service.

Ventilation Methods

When managing airflow around the induction equipment, you must consider many factors including:

- The number and type of the appliances and the amount of heat they would generate.
- The orientation of the exhaust vent of each appliance.
- The locations of the air vents of the cabinet.
- The installation and ventilation clearances for the equipment.
- The overall kitchen environment such as the locations of other heat or moisture generating equipment (fryers, ovens, pasta cookers).

As each installed location would have unique individual requirements, this section can only provide you with some typical designs for your consideration.

NOTE: Multiple ventilation methods are shown together in one single cabinet as an example only.

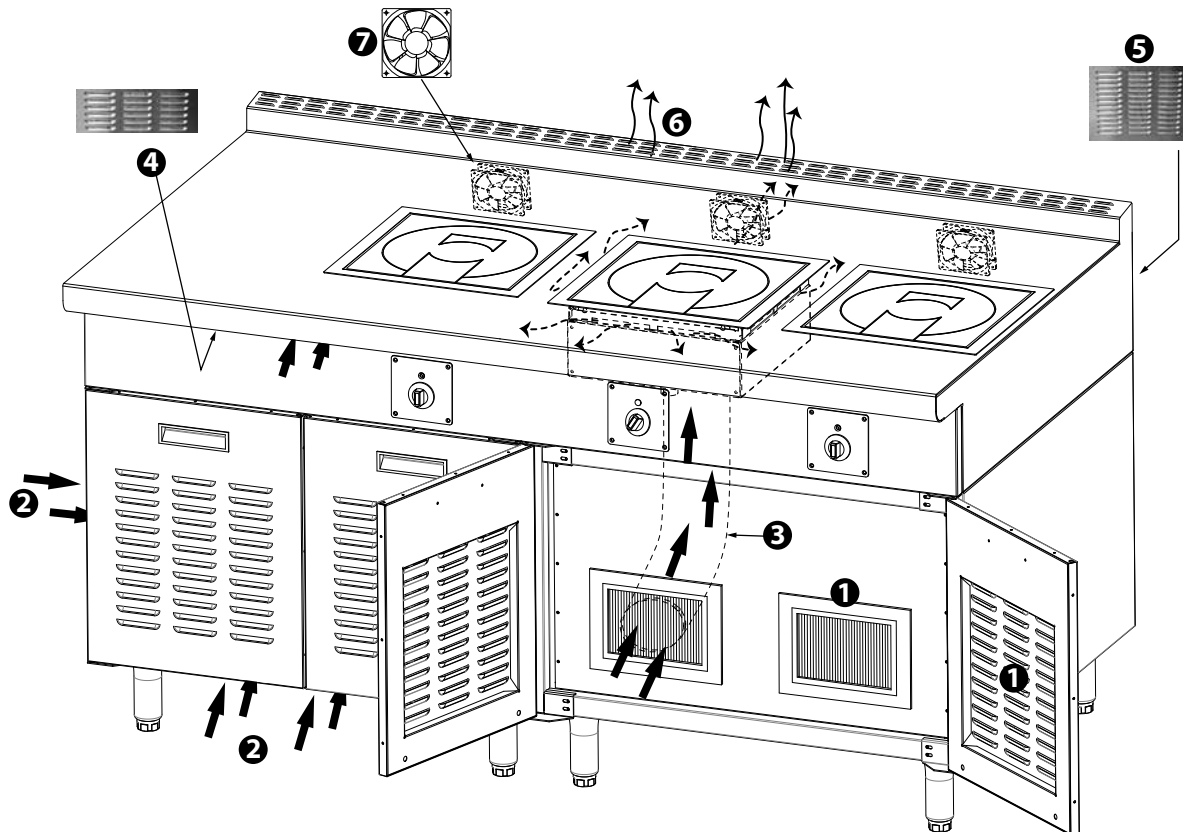
NOTE: SH/IN models are shown as an example.

- ① Fresh air intake opening is placed where it will not be blocked and the air filter is accessible for weekly

cleaning. In this example, it is installed behind a cabinet door with louvered openings.

- ② Ventilation gaps are created around the cabinet doors to aid air movement.
- ③ The fresh intake air is isolated and directed to the appliance through an air duct.
- ④ Ventilation vents are installed at the front of the cabinet to aid air movement.
- ⑤ Typically, exhaust vents are installed on the back of the cabinet.
- ⑥ Using flue riser is another effective method to vent the hot exhaust.
- ⑦ When multiple appliances are installed, consider using ventilation fans to quickly expel the exhaust. Ventilation fan shown, not provided, part number = 4516836.

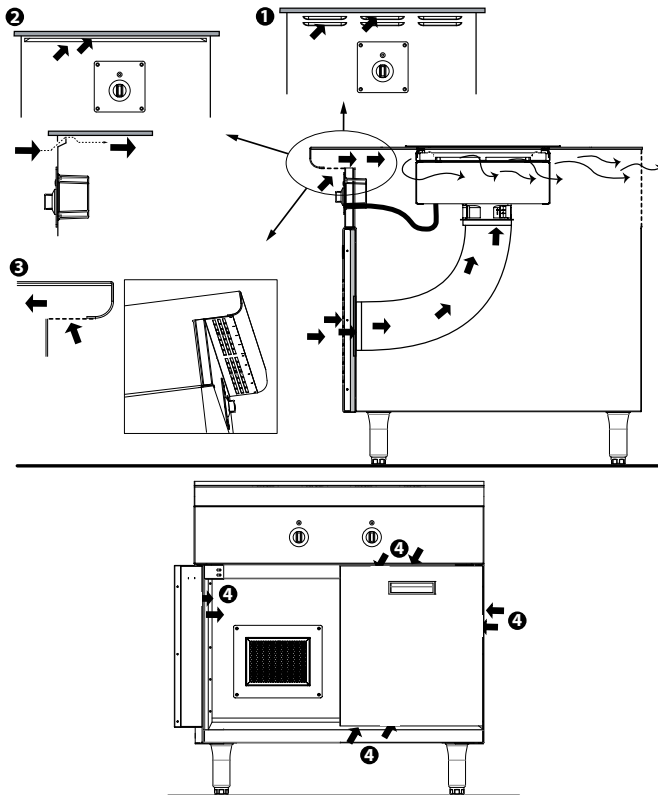
NOTE: Additional air filters, ventilation fans, cooling controls, and air ducts are the responsibility of the customer and installer.



Examples of Ventilation at Front of Cabinet

Fresh air intake into the cabinet is important to keep the ambient temperature low and to push hot exhaust out of the cabinet.

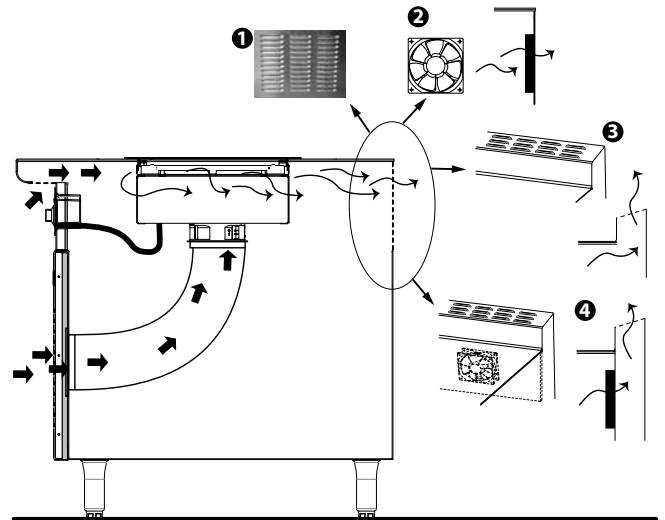
1. The simplest method is to install louvered openings beneath the counter surface.
2. Instead of louvered openings, consider creating a long air gap.
3. If the cabinet has a plate rail, consider creating air gaps on the underside of the rail.
4. Another common method is to create gaps around cabinet doors.



Examples of Ventilation at Back of Cabinet

Adequate exhaust openings must be provided to allow hot air to escape. Typically, exhaust vents are installed on the back, at the top of cabinet.

1. The simplest method is to install louvered openings.
2. When multiple appliances are installed, it is recommended to use additional ventilation fan or fans to expel quickly the exhaust.
3. Depending on the clearance behind the cabinet, a flue riser might be necessary to provide a path for the exhaust to dissipate.
4. A combination of flue riser and ventilation fans are often used in an island suite when multiple heat generating appliances are installed.



Typical Applications

In this section you will find examples of the most common installations for the induction appliance.

Use the list of features below as your design guideline to ensure a proper cabinet is used for the application and installation.

IMPORTANT DESIGN FEATURES

Note the following key design features in each application example :

Adequate ventilation:

(See details in [Ventilation Methods on page 14](#))

- ❶ Fresh air intake vent and air filter
- ❷ Fresh air intake duct
- ❸ Louvered opening or ventilation gap
- ❹ Louvered openings or ventilation fan(s)

Safe electrical environment:

- ❺ An enclosed compartment protects the electronic appliance and wiring from the environment.

Personnel are also protected from the electronics and the electrical cables.

- ❻ The main power cable is routed separately from control unit cable.
- ❼ The main power supply plug of the appliance, or the circuit breaker box for multiple appliance, is accessible for disconnect.
- ❽ Supply inlet / conduit opening shown.

Water-tight environment:

- ❾ Mating surfaces between the appliance and countertop are sealed with silicone (not shown, see).
- ❿ Design and construct ventilation gaps that could prevent water ingress (not shown, see).

Grease Drawer:

- ⓫ Provide a suitable grease drawer. See [Grease Drawer and Grease Chute Extension on page 21](#). Grease drawer shown, part number 4529777.

APPLICATION EXAMPLE 1

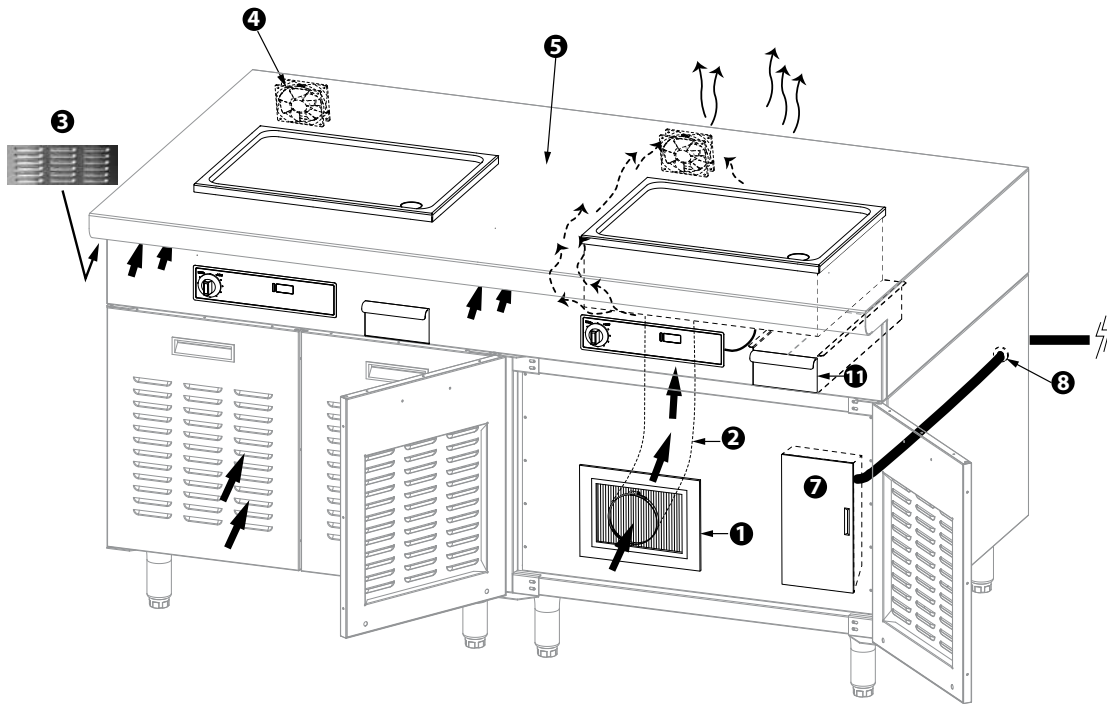
- Multiple appliances of the same or different types are built into the same counter or island suite.
- In this application, it is very important that all ventilation and electrical requirements are met.
- See [Important Design Features on page 16](#) for the descriptions of items ❶ to ❿ in illustration.

VENTILATION

- Heat from the exhaust builds up quickly. Built up of hot exhaust will cause the electronic equipment to overheat, to reduce power, or to shutdown.
- Recommendations:
 - Install ventilation fan or fans to quickly remove hot exhaust from the cabinet. (Illustration, item 4)
 - Verify in the final installation that the ambient temperature for the induction components during operation is below 40°C or 104°F.

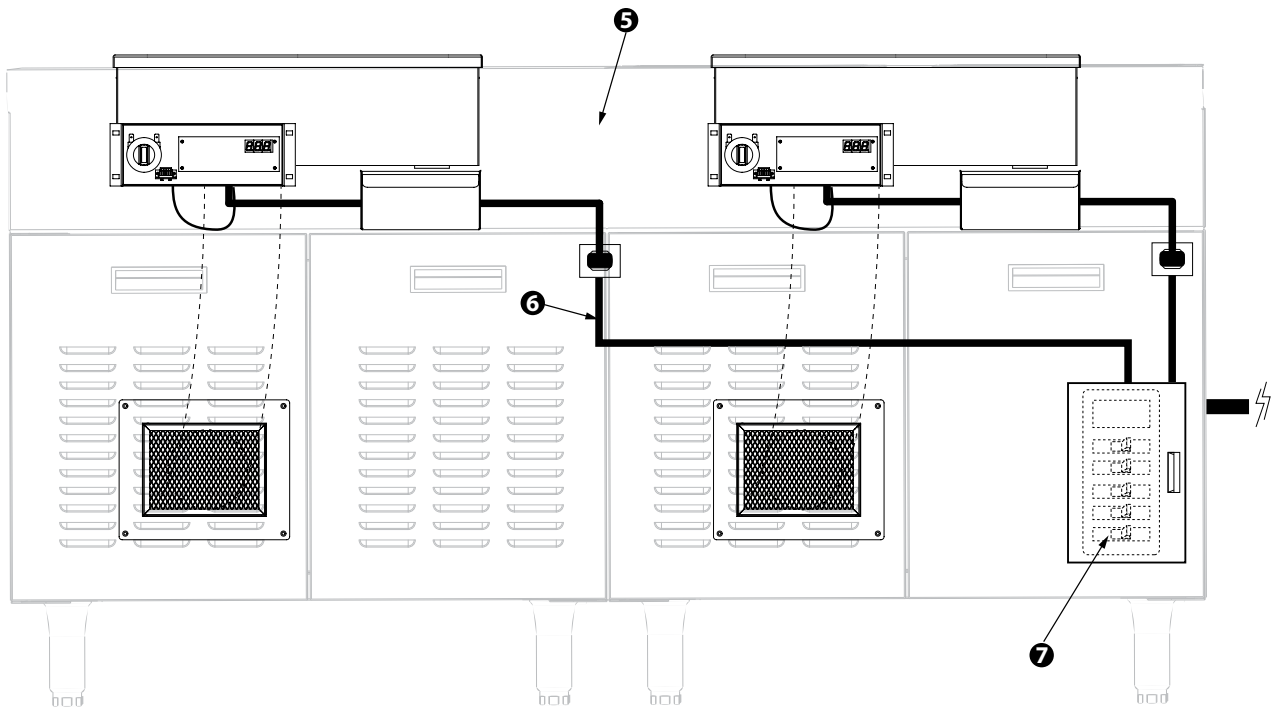
ELECTRICAL:

- NOTE: National and local electrical codes dictate the electrical requirements for this type of application. For example, some jurisdictions allow only a single power supply connection from an installation and some allow for a maximum of two power supply connections. Consult your local authority or electrical contractor for details.
- Illustration: Each appliance is plugged into a receptacle and each receptacle is connected to a circuit breaker (item 7). The circuit breakers are connected to a single power supply. The breaker box is accessible for disconnection from the power supply.



Application Example 1: Multiple Appliances and Ventilation.

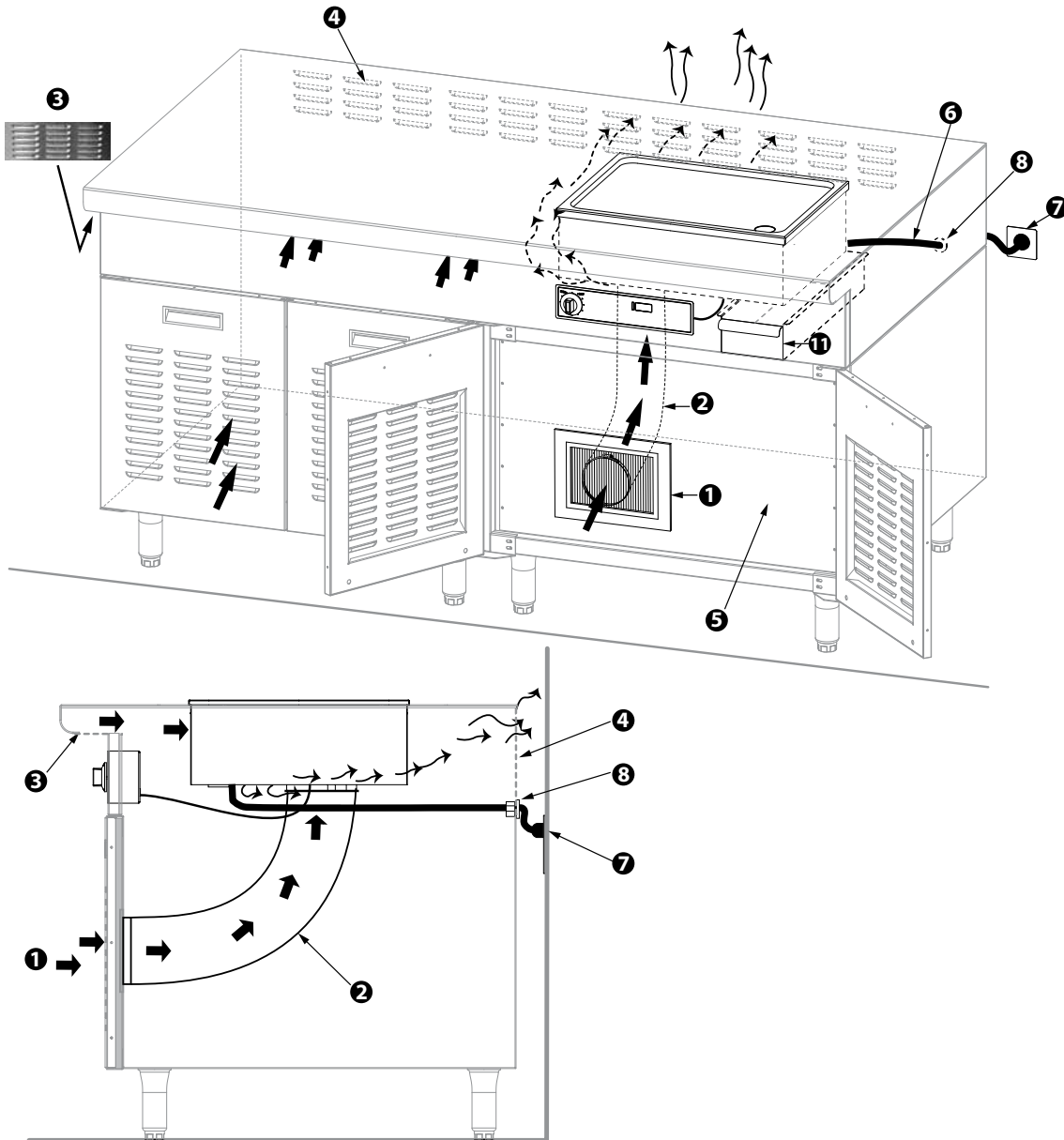
➡ Indicates the direction of airflow for fresh air. ~~~~> Indicates the direction of airflow for exhaust air.



Application Example 1: Multiple Appliances and Electrical Installation.

APPLICATION EXAMPLE 2

- The equipment is built into a large, enclosed compartment. There is ample of space to install the appliance, the air intake kit and to service the equipment.
- See Important Design Features on page 16 for the descriptions of items ❶ to ❾ in illustration.

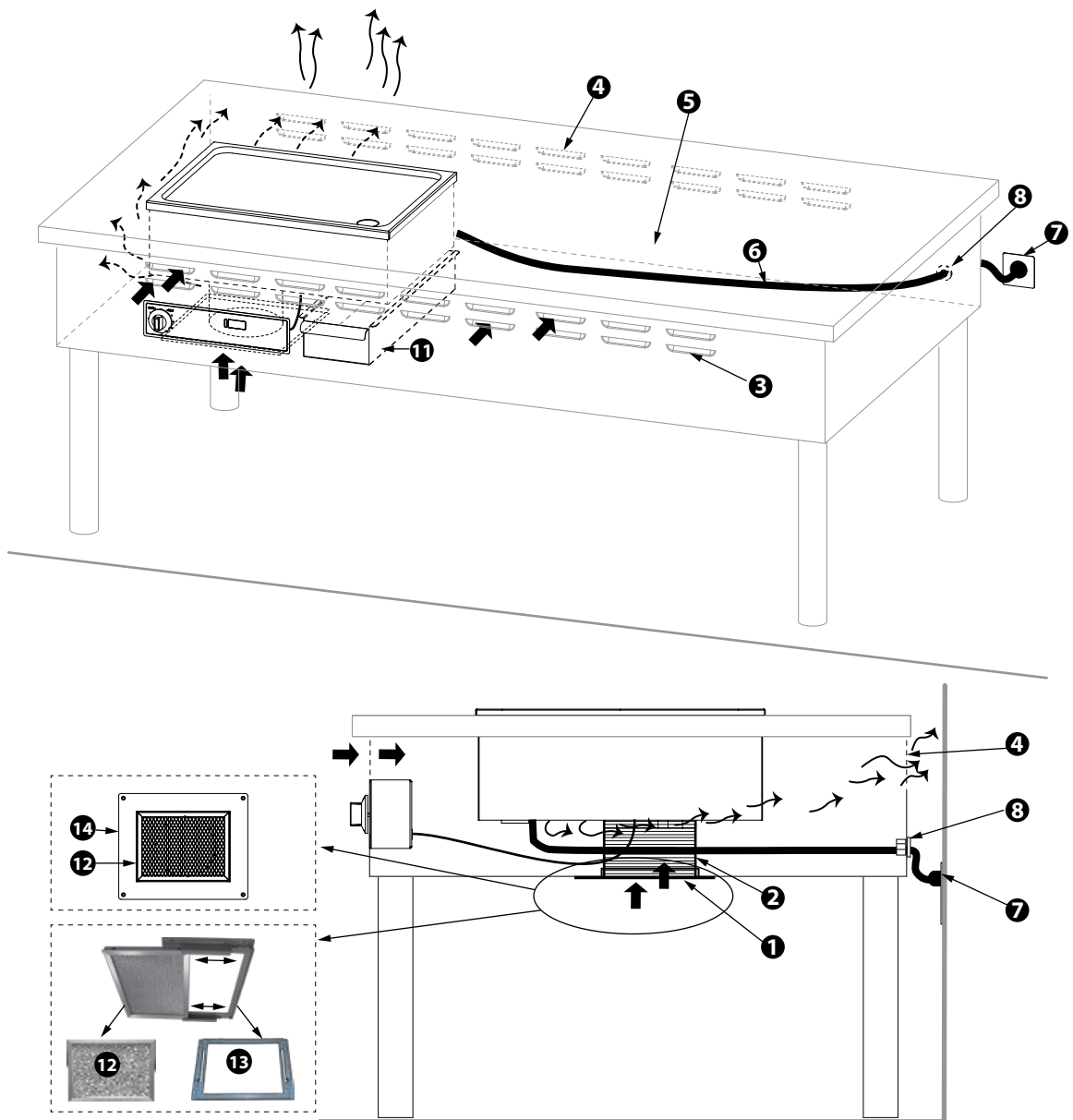


Application Example 2: Equipment Built Into A Large Compartment.

➡ Indicates the direction of airflow for fresh air. ➡ Indicates the direction of airflow for exhaust air.

APPLICATION EXAMPLE 3

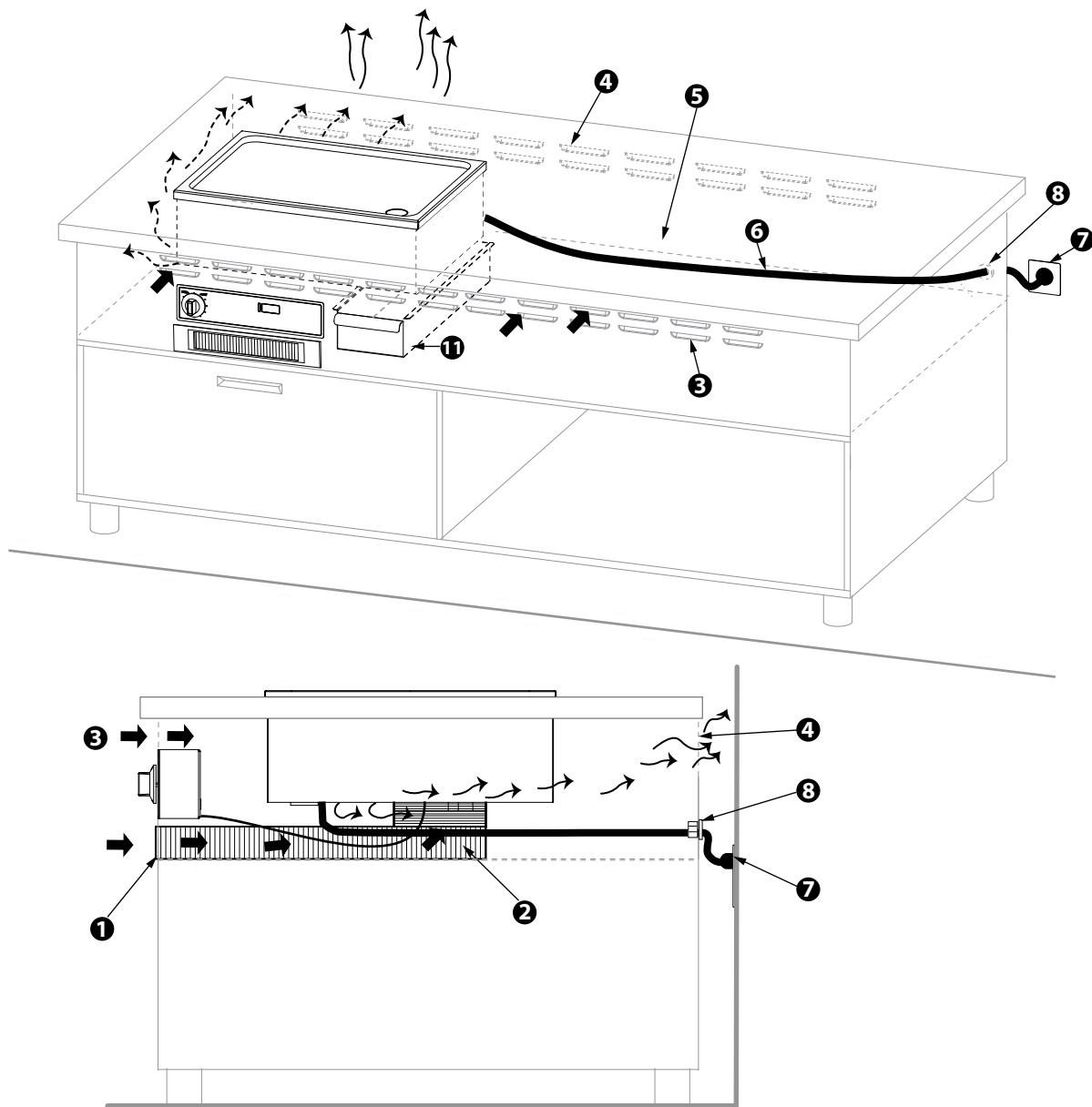
- The equipment is built into a small, enclosed compartment of a counter with an open base. The compact profile of the appliance is ideal for a front of house cooking station.
- This application requires a custom made, short fresh air intake path (below, item 2, not provided). The fresh air intake vent can be installed on the base of the compartment.
- The intake air must always be filtered.
- Illustration, item 14: Metal air intake filter
- holder is provided in the air intake kit (Kit part number=95000021).
- Illustration, item 12: Air intake filter is provided in the air intake kit (Kit part number=95000021).
- Illustration, item 13: Plastic holder shown for the air filter is not provided (part number=72261030). This holder can be mounted directly onto the bottom of the cabinet.
- See Important Design Features on page 16 for the descriptions of items ❶ to ❽ in illustration.



Application Example 3: Equipment Built Into A Counter With An Open Base.
 ➡ Indicates the direction of airflow for fresh air. ➤ Indicates the direction of airflow for exhaust air.

APPLICATION EXAMPLE 4

- This is an application of a low profile design, combined with additional functionalities such as cold or dry storage base. The induction equipment and wiring are isolated and protected in the upper compartment.
- Fresh air is delivered through a custom designed air plenum (below, item 2, not provided). A custom air filtered is used (below, item 1, not provided).
- See Important Design Features on page 16 for the descriptions of items 1 to 8 in illustration.



Application Example 4: Equipment Built Into A Counter With Other Built-In Functionalities.
 ➡ Indicates the direction of airflow for fresh air. ~➡ Indicates the direction of airflow for exhaust air.

Grease Drawer and Grease Chute Extension

Caution

A suitable grease-collecting means must be in place before operating appliance.

Customers are responsible for providing suitable grease-collecting means for the equipment.

Notice

The design, the material used, and the method of construction for the grease-collecting means must follow strictly any applicable national and local food safety requirements.

GREASE DRAWER DESIGN CRITERIA

- Recommended capacity, minimum 1 US gallon or 3.785 liters.
- Protect the electrical connections and wiring from the hot liquid and hot fume in the grease drawer.
- Ensure hot fume from the grease drawer does not get pulled back into the induction appliance through the air intake opening.
- Example, see Dimensions: Grease drawer Part Number 4529777 (Not Provided) on page 25

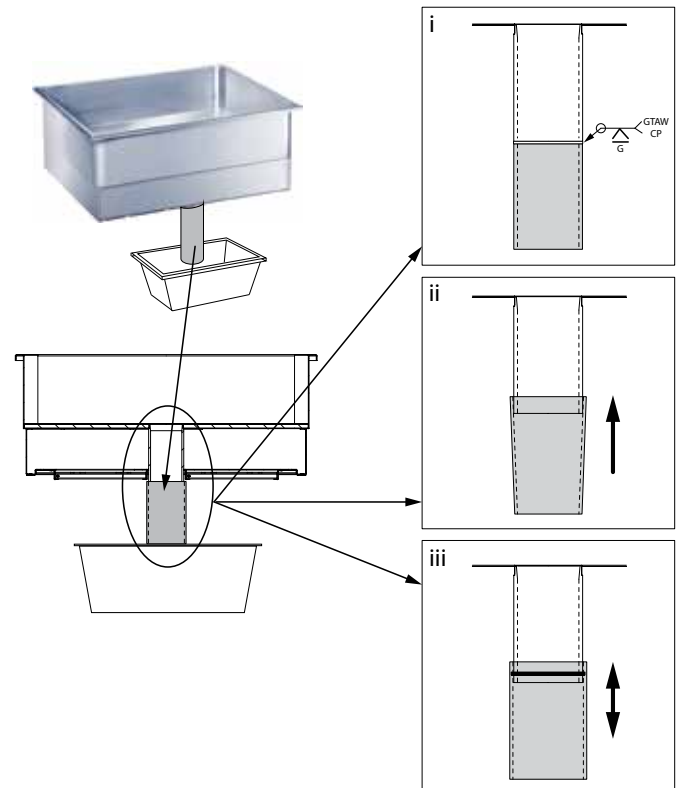
Examples

	A removable grease drawer is placed on a rack. A grease chute extension is shown.
	A removable grease drawer is located at the front. In this example, the grease chute extension and the grease drawer housing are integrated as one piece. This prevents hot greasy fumes from entering into the appliance.
	A removable grease drawer is located at the front. In this example, the grease drawer and its housing can be maintained easily.

GREASE CHUTE EXTENSION DESIGN CRITERIA

- Recommended length for grease chute extension, minimum 50 mm or 2 inches.
- Use stainless steel 304 (18-8) or 316 to construct the extension.

Shown below are examples of different chute extension designs. A braising pan is shown as an example. Same concepts can be applied to a single or dual griddle pan. Use the dimensional drawings provided in this manual for the exact grease chute location and dimension.



i	A pipe extension is welded to the grease spout. Illustration shows, as an example, the symbols: groove, flush and all-around weld symbols on a butt joints.
ii	A removable pipe extension is friction fitted to the grease spout.
iii	A removable pipe extension with an O-ring seal is friction fitted to the grease spout by friction.

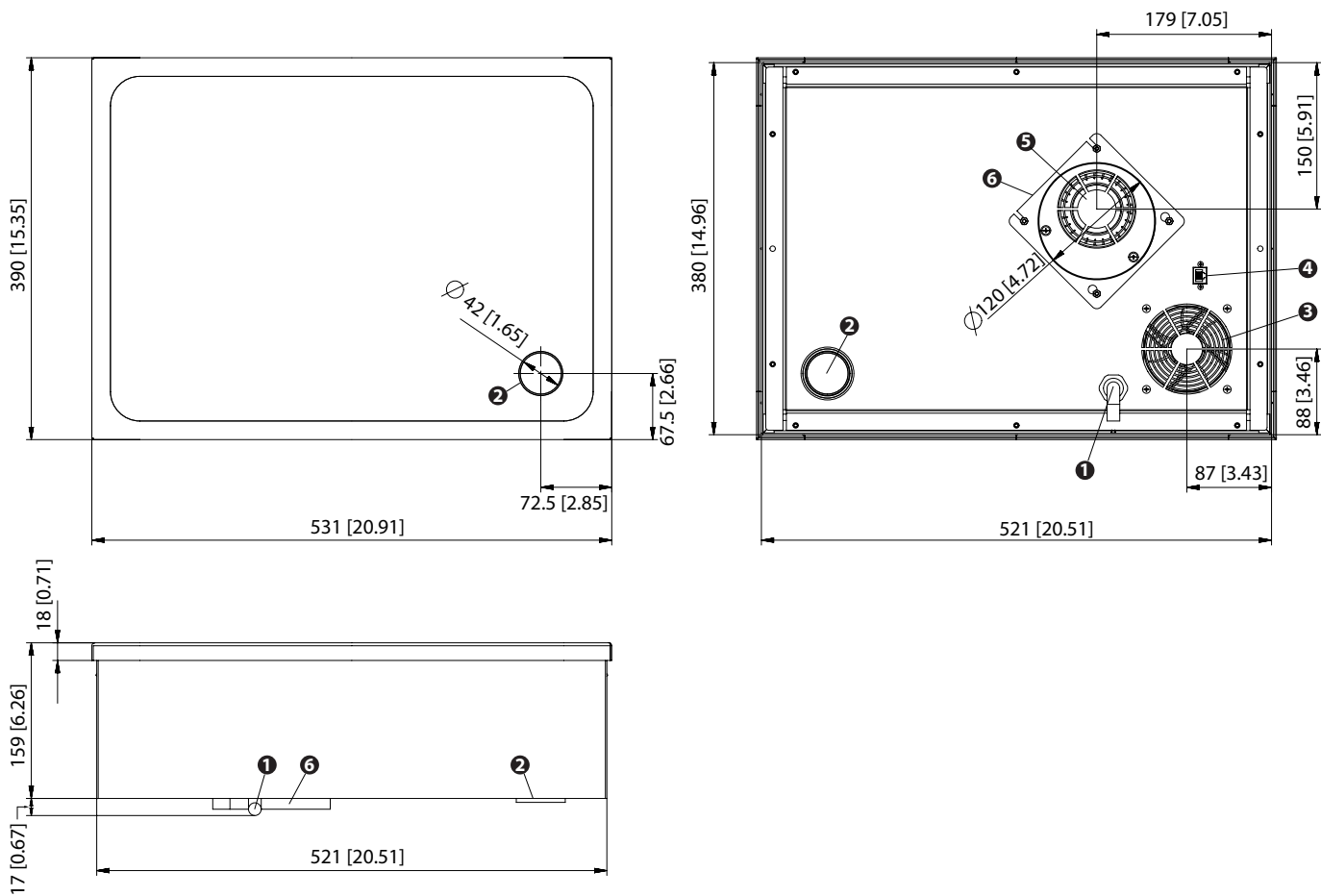
Specifications

DIMENSION TABLE

Model	Dimensions (width x depth x height)		Griddle Plate (width x depth)	
	mm	inch	mm	inch
SH/GR/IN 3500 / SH/GR/IN 5000	531 x 390 x 159	20.91 x 15.35 x 6.26	493 x 352	19.41 x 13.86
Control Unit SH/GR/IN	267 x 90 x 55	10.51 x 3.54 x 2.17	--	--

DIMENSIONS: SH/GR/IN

Measurements in mm and [inch].



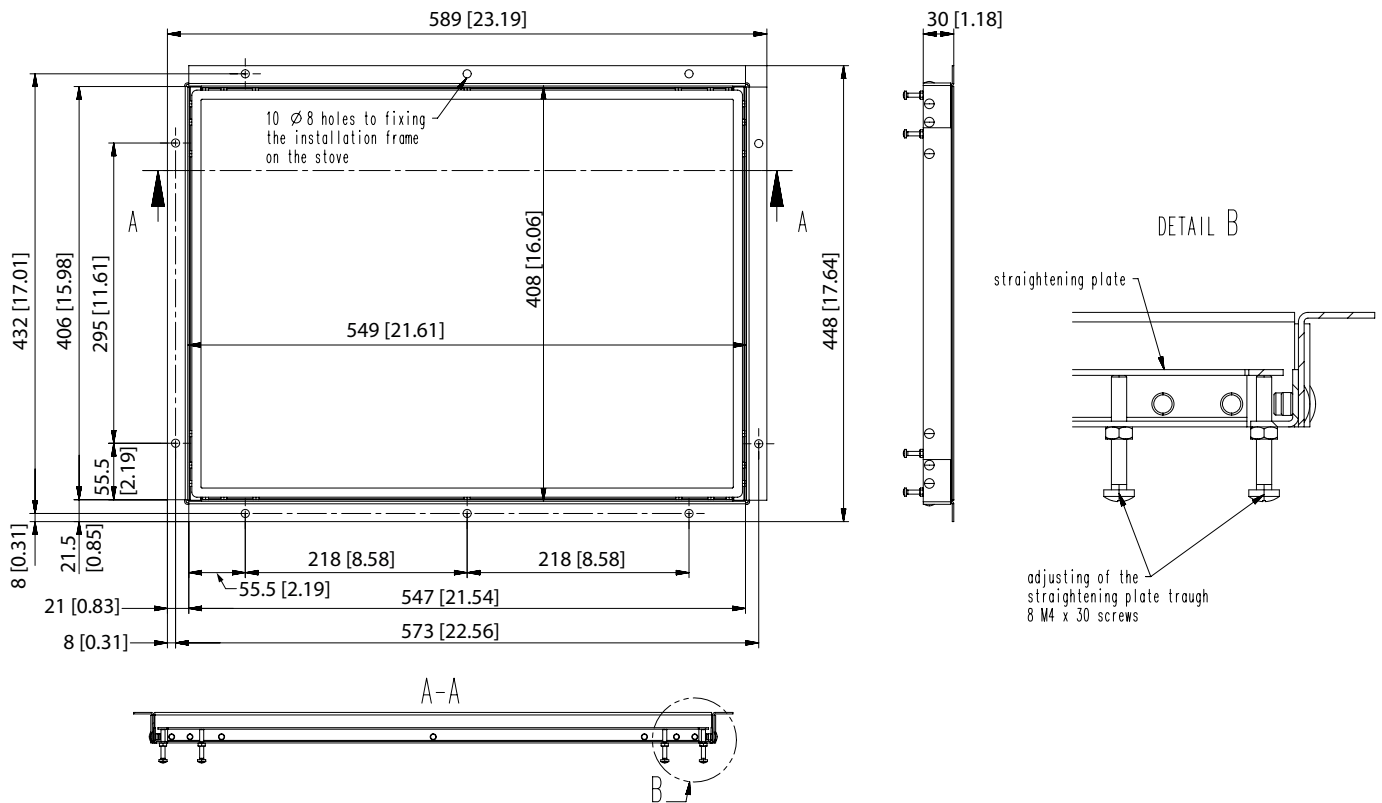
1	Mains power cable
2	Grease chute
3	Air exhaust
4	CAN/BUS connection
5	Air intake
6	Air duct flange (Air Intake Kit)

DIMENSIONS: MOUNTING FRAME 95000068

A mounting frame is included for flush installation on a countertop with thickness 2mm to 7mm [0.08" - 0.28"].

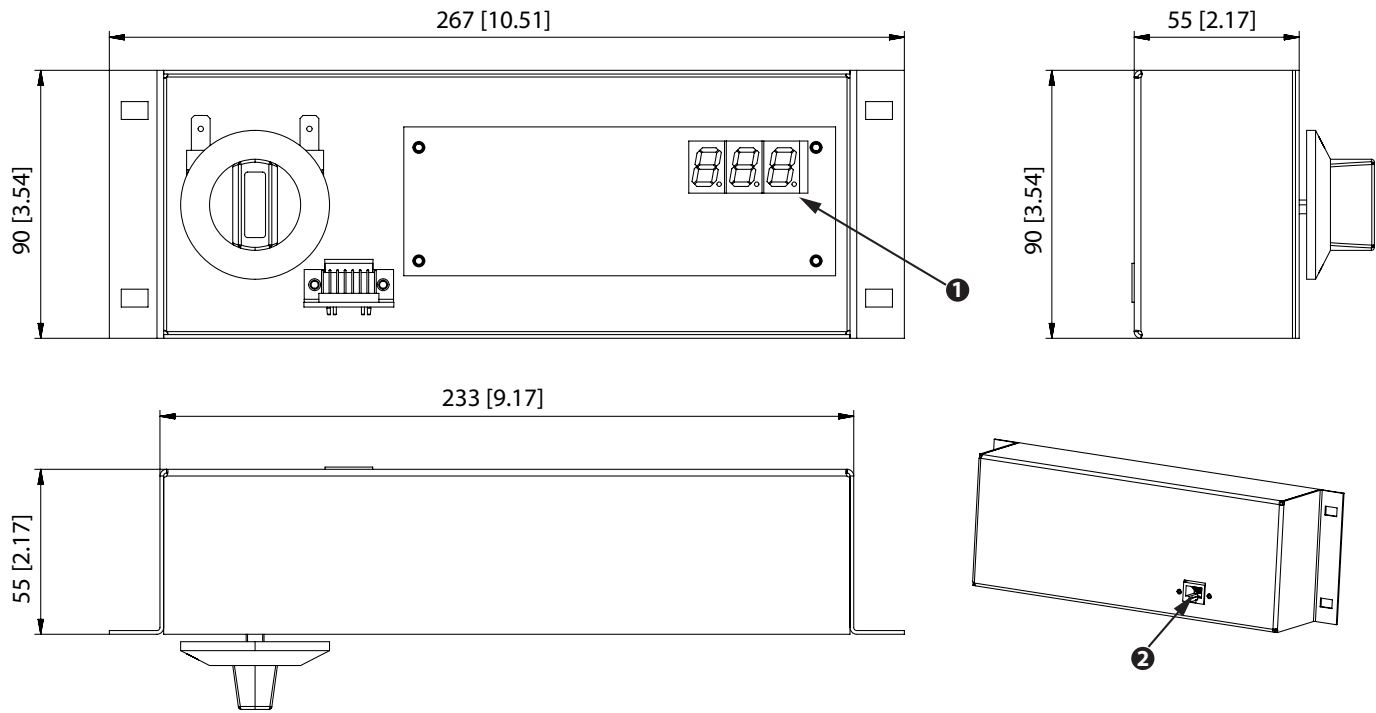
The frame comes with a leveling plate and a silicone tube. This frame is to be mounted onto the underside of the counter surface.

Measurements in mm and [inch].



DIMENSIONS: CONTROL UNIT

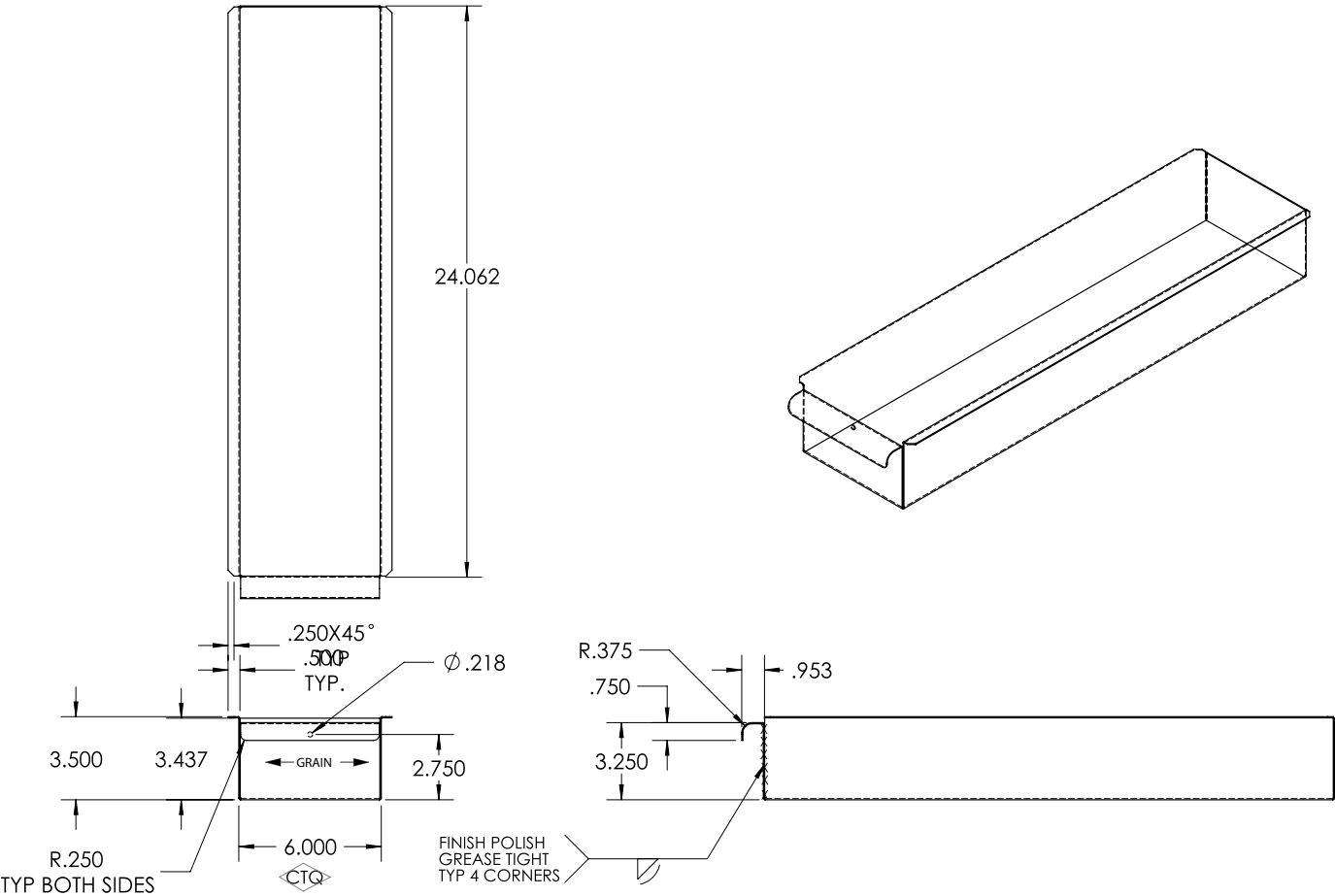
Measurements in mm and [inch].



1	Digital display
2	CAN/BUS connection

DIMENSIONS: GREASE DRAWER PART NUMBER 4529777 (NOT PROVIDED)

The dimensions of grease drawer 4529777 are provided for your reference. Consider to use these dimensions to build your own or to design a housing for the drawer.

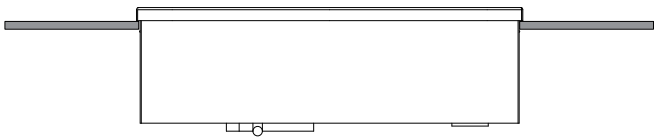
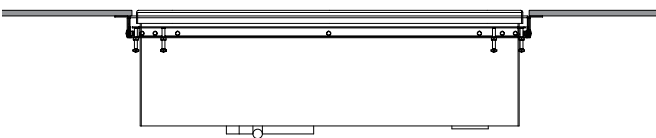


NOTE:

- DEBURR ALL SHARP EDGES

4529777	GREASE DRAWER GRID	18	430SS	#4	31.993 X 13.689
PART NUMBER	DESCRIPTION	GAUGE	MATERIAL	FINISH	SHEAR SIZE

CUT-OUT DIMENSIONS: COUNTERTOP FOR SH/GR/IN

Installation Method	Illustration	Countertop Opening Dimensions
Top-Mount (see Note below)		523mm x 382mm [20.59" x 15.04"]
Flush-Mount		546mm x 405mm [21.5" x 15.94"]

NOTE: **Recommended for Top-Mount Installation:**

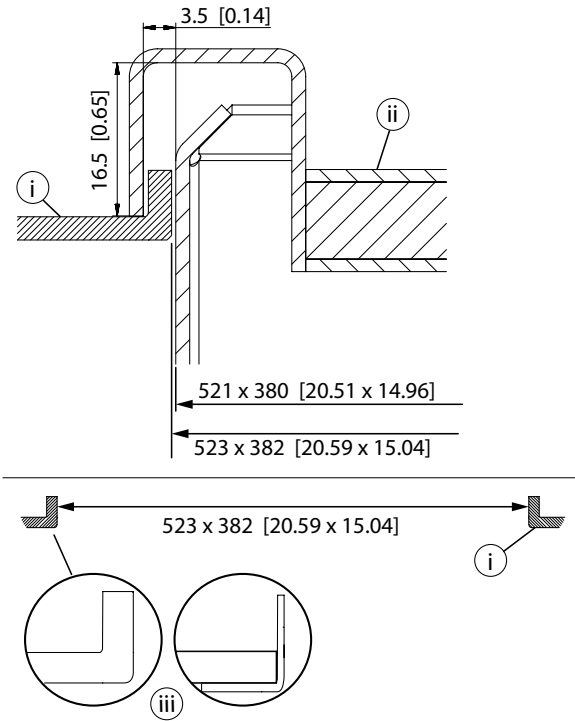
Custom built an installation frame or create a flange on the counter surface. This flange protects the equipment against any water ingress.

Maximum thickness of flange must not exceed 3.5 mm [0.14"]. Maximum height of flange must not exceed 16.5mm [0.65"].

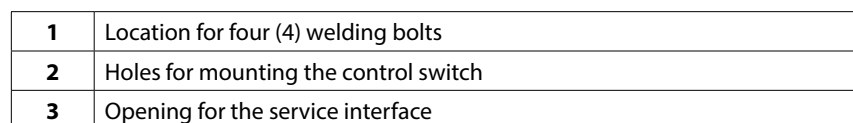
Illustration, left:

Measurements in mm and [inch].

- i Countertop with flange
- ii Griddle
- iii Examples of flange construction. Create a flange by bending the countertop (left) or installing a bracket (right).



Measurements in mm and [inch].



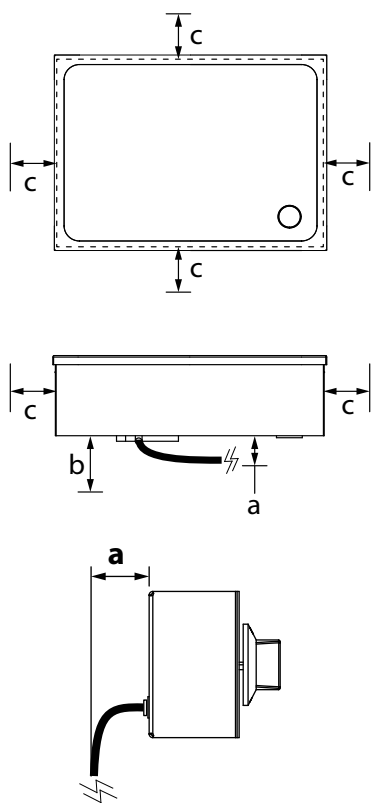
FRONT

Technical drawing of the front view shows a square diffuser with a mesh screen. Dimensions include an outer square of 10.95" [278.0mm] and an inner square of 10.15" [257.8mm]. The total height is 8.976" [228.0 mm] and the inner height is 8.189" [208 mm]. A circular cut-out is indicated with a dashed line and a diameter of Ø 3/16" [4.5mm] (4x).

BACK

Technical drawing of the back view shows the diffuser with a circular cut-out. The cut-out dimensions are 6.496" x 9.252" [165 x 235 mm].

INSTALLATION CLEARANCE



Dimension a — minimum clearance, cable bend/ connection	Dimension b — minimum clearance, air exhaust	Dimension c — minimum body clearance, all sides
64mm [2.5"]	40mm [1.57"]	40mm [1.57"]
63.5mm [2.5"]	--	--

PARALLEL INSTALLATION AND CLEARANCE

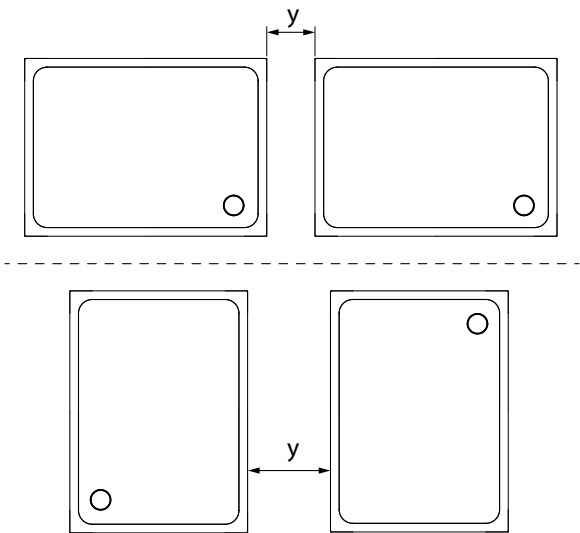
When installing multiple appliances on the same counter, a minimum gap between two appliances must be maintained. This gap prevents electrical interference and ensures proper air ventilation between the appliances.

Notice





The orientation of each appliance in a parallel configuration will affect the ventilation requirements. Ensure the final installation meets all operating and ventilation requirements.

Two configurations shown (left): side to side (top) and back to back (bottom).

Model	Dimension y — minimum clearance, from edge to edge
SH/GR/IN	69 mm [2.72"]



ELECTRICAL SPECIFICATIONS

Model	Power	Voltage* (50/60 Hz)	Plug
SH/GR/IN 3500	3500W 16A	208V 1Φ	 NEMA 6-20P
	3500W 15A	230V 1Φ	 EU1-16P
SH/GR/IN 5000	5000W 14A	208V 3Φ	 NEMA L15-20P
	5000W 8A	400V 3Φ	 EU 5-Pole

* 1Φ = 1 Phase; 3Φ = 3 Phase

ELECTRICAL CABLES

- Power supply cable and plug, 1.8-meter [6-foot] long.
- Control unit cable, 1-meter [3-foot] long.

OPERATING CONDITIONS

For the appliance to function properly, the following conditions must be maintained.

Maximum Tolerance of Nominal Supply Voltage	+6 /-10 %
Supply frequency	50/60 Hz
Ingress Protection class	IP X0 (Protection by customer is required.)
Maximum Ambient Temperature	In Storage, -20°C to +70°C [-4°F to +158°F]
	In Operation, +5°C to +40°C [+41°F to +104°F]
Maximum Relative Air Humidity	In Storage, 10% to 90%
	In Operation, 30% to 90%
Maximum Fan Air Flow	150m ³ per hour [88.29 cfm] Minimum opening for fresh air supply required: total sum of 10700mm ² [16.59 square inches]
Exhaust Opening	Minimum 194 square centimeters [30 square inches] per single built-in unit.

WEIGHTS

Model	Net Weight	
	kg	lb
SH/GR/IN 3500	24	52.9
SH/GR/IN 5000	26	57.3

Installation Instructions

INSTALLING THE GRIDDLE ASSEMBLY

Notice

To protect the induction equipment from water penetration, you must apply and bond the silicone adhesive properly to create a water-tight seal.

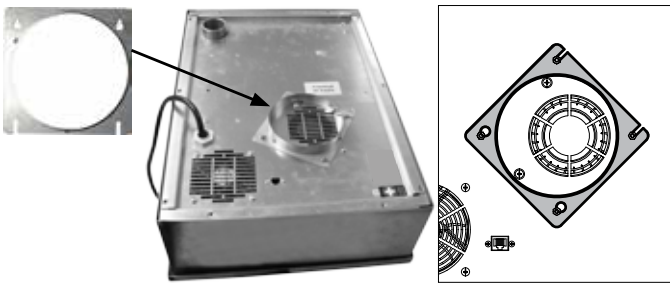
Before you begin the installation, it is very important to use isopropyl alcohol (minimum 70%) or equivalent to clean any surface areas where the silicone adhesive will be applied.

NOTE: Brackets and fasteners for installation are not provided.

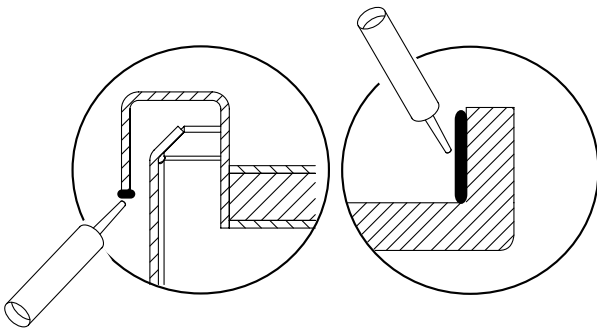
Instructions for Top-Mount Installation

(See Cut-out dimensions: Countertop for SH/GR/IN on page 26)

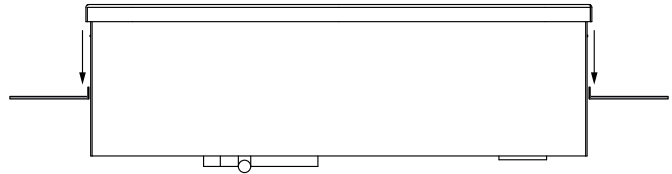
1. When Air Intake Kit is used, fasten the air duct flange onto the bottom as show. Fasteners (4 screws and 4 nuts) are provided in the kit.



2. Apply silicone adhesive PACTAN (part number 70000015, provided in the Air Intake Kit) to the lower end of the griddle plate rim and the counter surface where the two surfaces will meet.

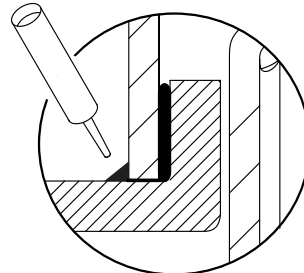


3. Then carefully lower the appliance into the opening.



4. To seal the gap between the rim and the counter surface, apply a thin line of silicone completely around the edge of the griddle plate.

NOTE: We recommend using a food grade silicone for this application.



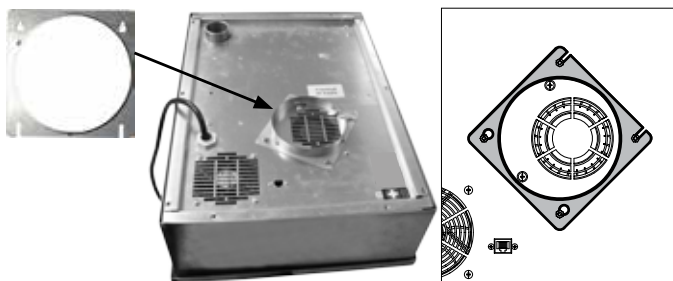
NOTE: Provide enough time for the silicone to cure per manufacturer's instructions. Do not start up the appliance during this time.

Instructions for Flush-Mount Installation

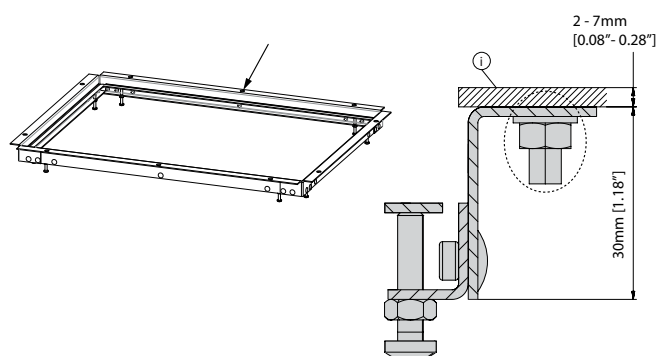
NOTE: Provide enough time for the silicone to cure per manufacturer's instructions. Do not start up the appliance during this time.

(See Cut-out dimensions: Countertop for SH/GR/IN on page 26)

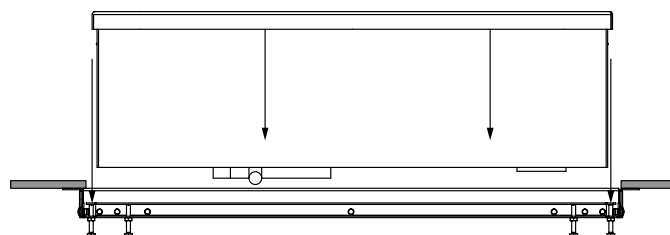
1. When Air Intake Kit is used, fasten the air duct flange onto the bottom as show. Fasteners (4 screws and 4 nuts) are provided in the kit.



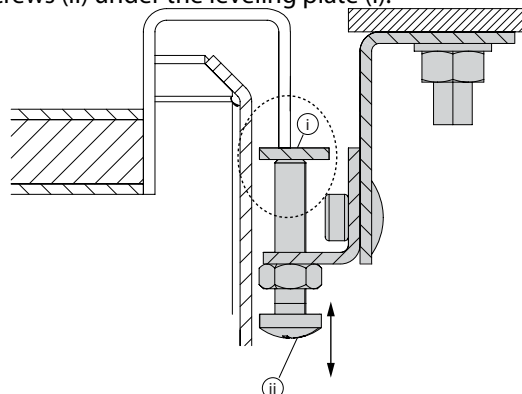
2. There are ten (10) pre-drilled holes on the rim of the mounting frame. The frame is to be stud-mounted to the underside of the counter surface (i).



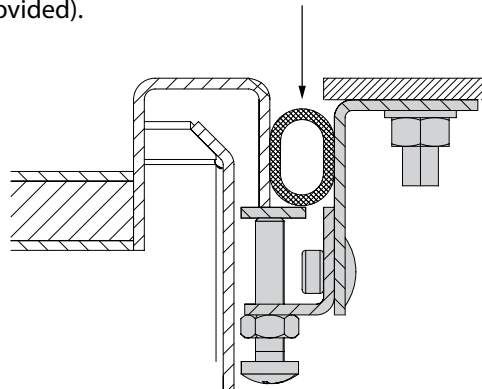
3. Lower the griddle onto the mounting frame. The rim of the griddle plate should sit on the leveling plate of the mounting frame.



4. Level and adjust the griddle by adjusting the machine screws (ii) under the leveling plate (i).

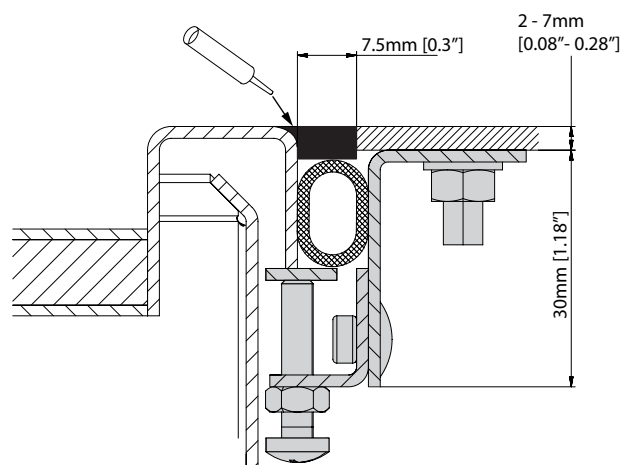


5. Insert into the gap between the griddle plate and the frame the Ø11mm heat resistant silicone gasket (provided).



6. Apply silicone adhesive PACTAN (part number 70000015, provided in the Air Intake Kit) completely around to seal the gap between the griddle plate and the counter surface.

NOTE: We recommend using a food grade silicone for this application.



INSTALLING THE CONTROL UNIT

The unit is to be mounted onto the back of a panel.

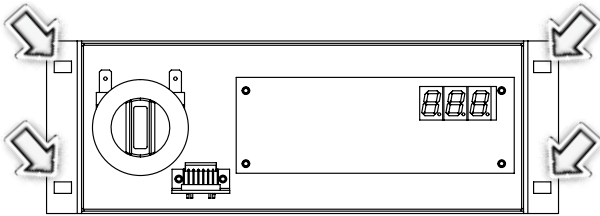
NOTE: Install the unit in an UPRIGHT position.

NOTE: The unit must be mounted onto a non-combustible surface.

NOTE: **Do not dis-assemble the unit. Do not remove or loosen any screws on the control unit.**

NOTE: Fasteners for installation are not provided.

1. Use the dimensions provided in Cut-out dimensions: Holes and Studs for Control Unit on page 27, install studs and create cut-outs on the panel.
2. The plastic knob is pressure fitted to the switch. Remove knob. Then fasten the unit to the back of the panel. Use the four holes on the housing to mount the control unit to the back of the panel.



3. Use two (2) M4 screws to secure the switch to the panel. This prevents the switch from rotating. Failure to perform this installation step will cause the switch to dislodge from the assembly.



4. Apply overlay (provided) to the front of the panel and install knob.

Overall dimensions of the overlay: approximately 338x72mm [13.31"x 2.83"].

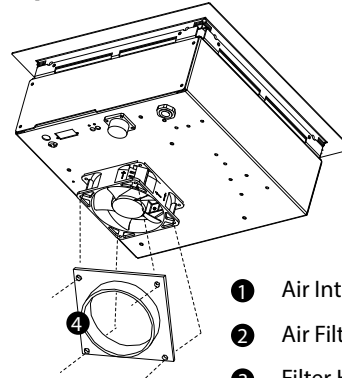
INSTALLING THE AIR INTAKE KIT (P/N 95000021)

Notice

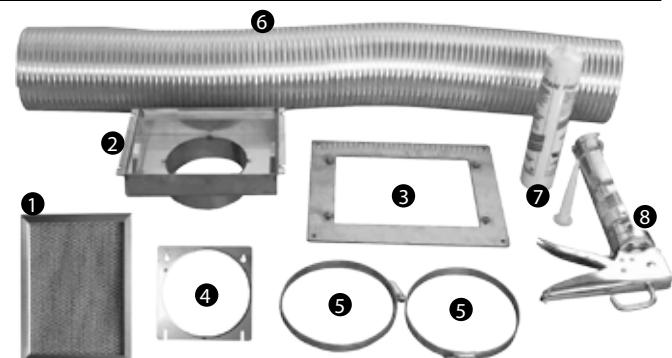
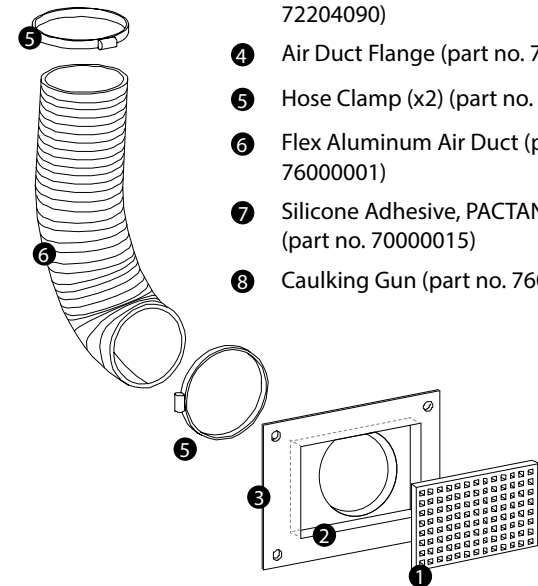
The maximum length of the air duct must not exceed 244cm [96"].

The Air Intake Filter should be in visible view, easily accessible, and labeled. Operators have to inspect and clean the air filter(s) regularly. A blocked filter can cause electronic damage to the induction unit.

Components (SH/IN model shown as an example)

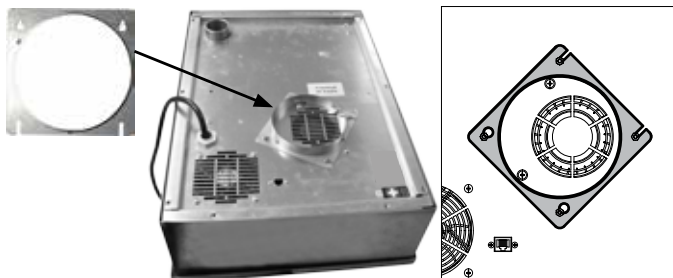


- 1 Air Intake Filter (part no. 71000003)
- 2 Air Filter Holder (part no. 72183091)
- 3 Filter Holder Front Plate (part no. 72204090)
- 4 Air Duct Flange (part no. 72263020)
- 5 Hose Clamp (x2) (part no. 76000002)
- 6 Flex Aluminum Air Duct (part no. 76000001)
- 7 Silicone Adhesive, PACTAN 7076 (part no. 70000015)
- 8 Caulking Gun (part no. 76000003)

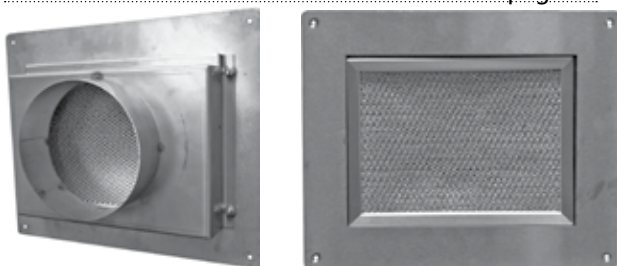


To install the air intake kit:

1. Fasten the air duct flange onto the bottom as show. Fasteners (4 screws and 4 nuts) are provided in the kit.



2. Mount the air filter holder with front plate onto the cabinet. For cut-out dimensions, see section Cut-Out Dimensions: Air Intake Kit Air Filter Holder on page 27



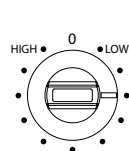
3. Use the hose clamps to attach the air duct to the filter holder (Step 2) and the air duct flange (Step 1).
4. Insert the air intake filter and label the location of the filter for the kitchen staff. Frequent inspection and cleaning of the filter is required.

CONNECTING THE COMPONENTS

- 1.

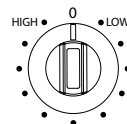
Warning

Ensure the control knobs are in the 0 (OFF) position BEFORE connecting the appliance to the electrical supply.



ON-Position

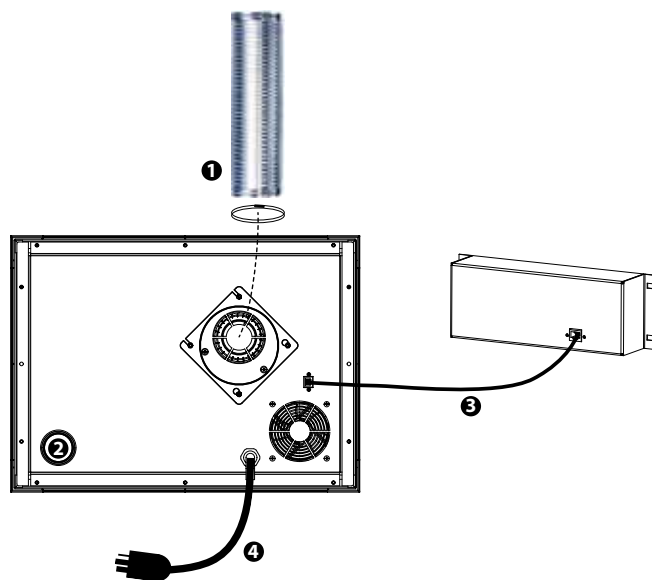
Any position where the White Line is not pointing at 0.



OFF-Position

The White Line is pointing at 0.

2. Remove all objects from the griddle plate.
3. To connect the components:



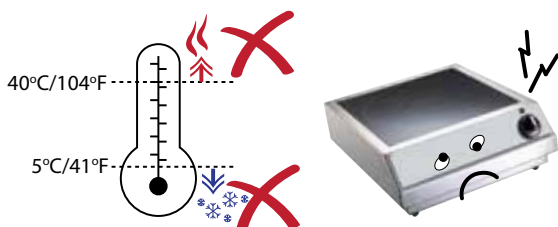
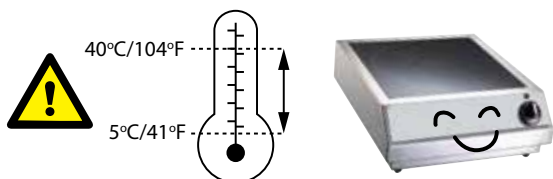
1. Ensure the Air Intake Kit is installed properly.
2. Ensure suitable grease-collecting means is in place.
3. Connect the control unit to the generator.
4. Connect the appliance to power socket.

4. To ensure the appliance works properly, follow instructions in Function Test on page 34

Important Rules—Operation and Maintenance

Follow these simple rules to ensure reliable and repeatable performance of your induction equipment:

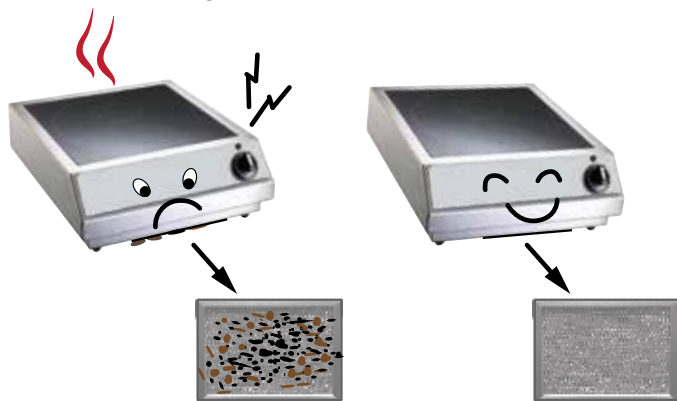
- 1** Keep kitchen temperature below 40°C [105°F].



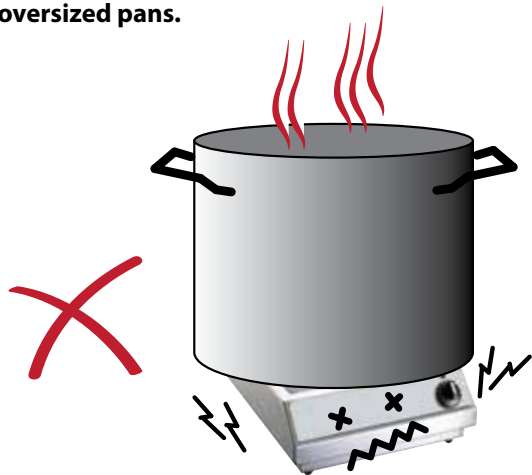
- 2** Never place your induction equipment next to any grease generating or heat generating equipment.



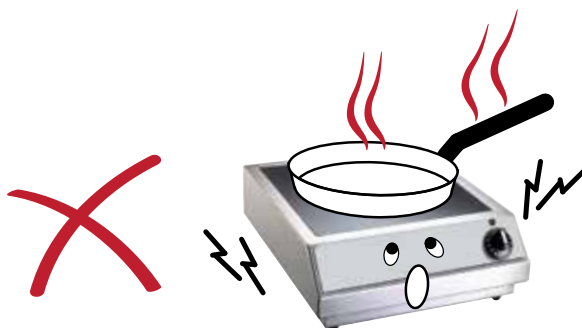
- 3** Clean the intake filter at least once a week or as often as required.



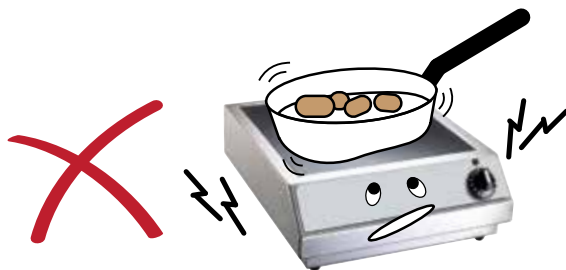
- 4** Use only pans that fits the glass. Do not use oversized pans.



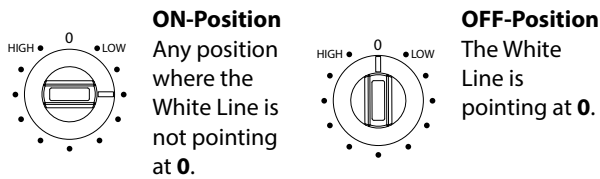
- 5** Never pre-heat the pan. Place the pan on the cook zone only when you are ready to cook.



- 6** Do not use dented pans because it will cause damages to the electronics.



Temperature Control and Display



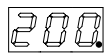
Turn the control knob to set the temperature and the appliance is immediately ready for operation.

You can adjust the temperature from 20°C to 230°C [68°F to 450°F]. Typical cooking temperature is from 170°C to 200°C [338°F to 392°F].

The digital display shows the selected temperature initially and then followed by the actual, real-time temperature.

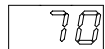
DIGITAL DISPLAY

Temperature followed by a dot



The digital display shows the temperature setting while you turn the knob. When you stop, the selected temperature is shown with a dot. Within 2 seconds, the display shows the actual or real-time temperature

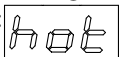
Temperature shown without a dot



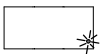
The display shows the actual or real-time temperature without a dot.

To shutdown the appliance,

Turn the control knob to the OFF-position. If the sensors detect high level of residual heat, the display shows **hot**:



If the residual heat from the griddle plate is low, the appliance initiates the stand-by mode. When the system is in the stand-by mode, the dot on the display blinks once every second.



Grease Drawer

- Empty out the grease drawer as often as necessary.
- Before operating the appliance, ensure the grease drawer is placed correctly and securely under the grease chute such that the drawer will not slide out or fall.

Caution

Risk of burn from hot equipment, hot grease and steam. Wear personal protective equipment.

Considerations

- **Always season the griddle plate before putting any protein on.**
- **Cooking Food from Frozen**
If you cook food from frozen regularly, do not put the frozen food on the same positions on the griddle plate every time. Otherwise, the plate could deform locally overtime.
- **Using Proper Cooking Utensils**
Use only the spatula provided to turn over food products on the griddle plate. Using any sharp-edged objects such as knife or fork can damage the griddle surface.
- **Recovering from Temperature Loss**
Temperature loss occurs when cold food is put on the griddle plate. The RTCsmp technology can immediately sense the temperature drop and correct any temperature loss.

When Appliance Is Idle

Best Practice:

When the induction appliance is not in use, always put the control knob in the 0 (OFF) position.

Short Cook Time

To heat up from 20°C to 200°C (68°F to 392°F), a single cook-zone griddle will take:

- SH/GR 3500, approximately 4 ½ minutes
- SH/GR 5000, approximately 3 minutes

Daily Cleaning and Maintenance

STAINLESS STEEL CASE

1. For any appliance with stainless steel case or stainless steel flange, clean the stainless steel surface using a soft cloth with a mild detergent and/or a food-safe liquid cleaner designed to clean stainless steel.
2. Wipe dry with a soft clean cloth.

VISUAL INSPECTION OF SILICONE SEAL

Inspect the silicone seal around the glass perimeter or the joint between the appliance and the counter surface. Call for service immediately if you notice:

- Cracks on the silicone seal.
- The silicone seal comes away from the glass/housing or moves when you press down on the seal.

GREASE DRAWER

- Empty out the grease drawer as often as necessary.

Caution

Risk of burn from hot equipment, hot grease and steam. Wear personal protective equipment.

Caution

A grease drawer must be in place before operating appliance.

DRAIN PLUG (BRAISING PAN EQUIPMENT)

- The drain plug is dishwasher-safe.



CLEANING THE GRIDDLE PLATE / BRAISING PAN



Caution

Risk of burn from hot equipment, hot grease and steam. Wear personal protective equipment.

Notice

DO NOT USE strong detergents and solvents such as Ketone, Ester, and alkaline detergents. Depending on the concentration, reaction time and temperature, these chemicals could damage the special coating on the griddle plate.

DO NOT USE steel wool, tough scratching sponges, or knives on the grill plate. Use the cleaning pad provided with the equipment.

DO NOT USE ice cubes because that can cause deformation of the griddle plate.

To clean the griddle plate / braising pan:

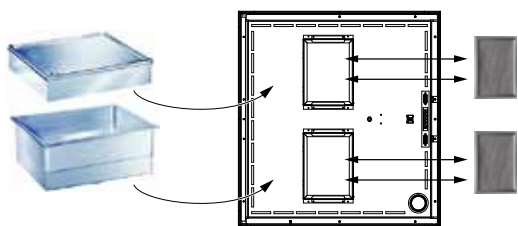
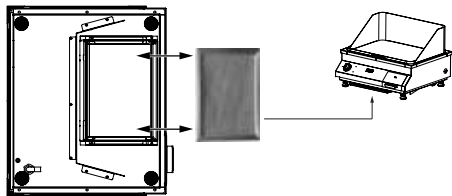
1. Set temperature to 60°C or 140°F.
2. Pour some water onto the plate / pan and let the hot water dissolve the soiling.
3. Use non-abrasive scrubbing pads to scrape the residues into the grease drawer. To avoid burn injuries, scrub and scrape with a spatula on a non-abrasive scrubbing pad.

Weekly Cleaning and Maintenance

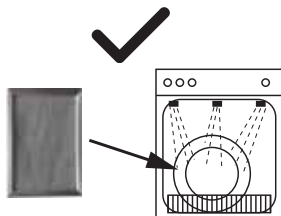
AIR INTAKE FILTER, COUNTER-TOP / MODULE-LINE MODELS

(SH/GR, SH/DU/GR, MO/DU/GR, MO/DU/KB)

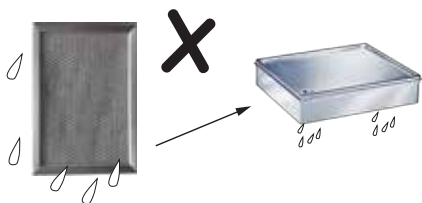
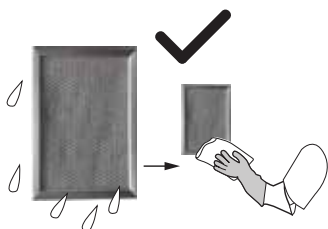
1. The air intake filter is located on the bottom of the appliance. To remove, slid out the filter from the holder.



2. The filter is dishwasher-safe.



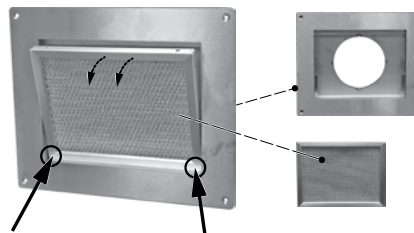
3. The filter must be DRY before you put it back into the holder.



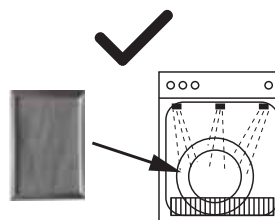
AIR INTAKE FILTER, BUILT-IN MODELS

(SH/GR/IN)

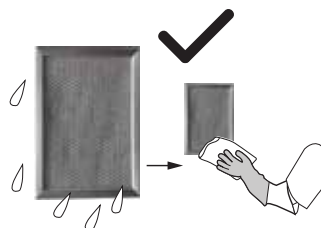
1. Locate the filter, which is inserted into the holder mounted onto the cabinet.
2. Press down on the corners as shown to pop out the filter. If the filter doesn't move, try the opposite corners. The filter is pressure fitted into the holder.



3. The filter is dishwasher-safe.



4. The filter must be DRY before you put it back into the holder.



Yearly Maintenance

Best Practice: Have the induction appliance examined once a year by an authorized technician.

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
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