

Индукционные плиты GI-VH/BA

Инструкция по эксплуатации

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RTCS® Cooktop Line Single Cook Zone

models

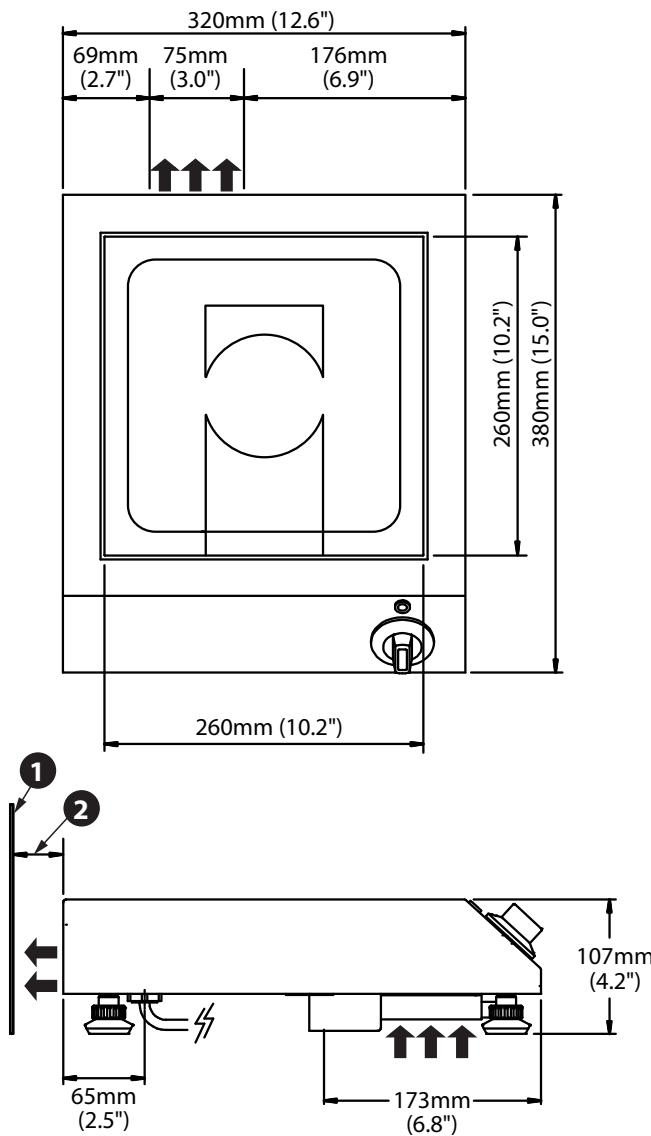
GI-BH/BA 1500
GI-BH/BA 1800
GI-BH/BA 2500
GI-BH/BA 3000
GI-BH/BA 3500



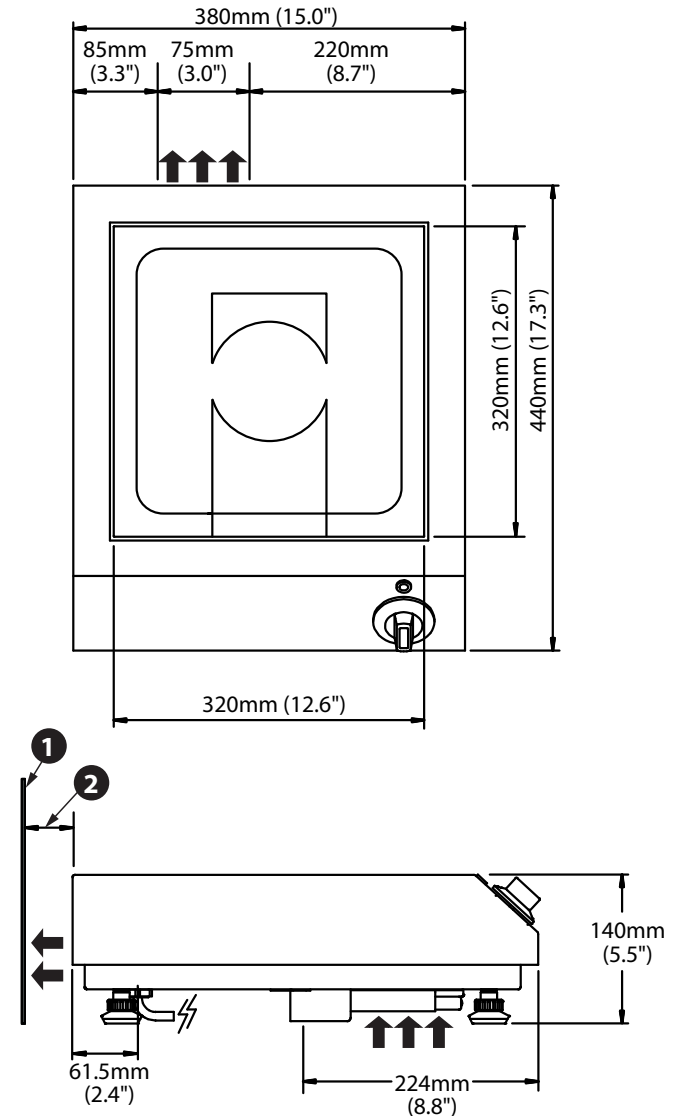
Specifications

DIMENSIONS: BH/BA 1500, BH/BA 1800, BH/BA 2500,
BH/BA 3000, BH/BA 3500

DIMENSIONS: SH/BA 2500, SH/BA 3500, SH/BA 5000



➔	Indicates the direction of airflow
1	Wall
2	Distance to wall or other obstruction, minimum = 40mm [1.57"]



➔	Indicates the direction of airflow
1	Wall or other obstruction
2	Distance to wall or other obstruction, minimum = 40mm [1.57"]

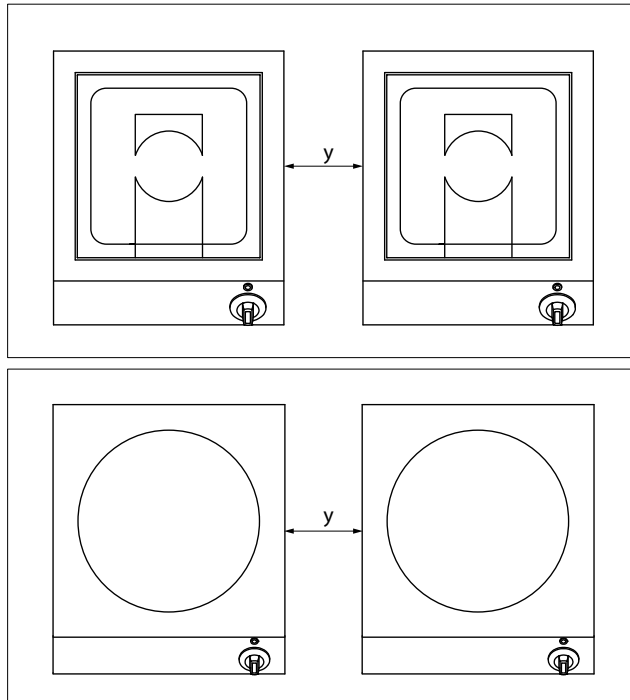
PARALLEL INSTALLATION AND CLEARANCE

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.

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.














NOTE: Consideration for Operation. Consider the sizes of typical frying or wok pans and include adequate space in between equipment for ease of operation.



Dimension **y** — minimum gap

Model	y	
	mm	inch
BH/BA	200	7.87
SH/BA	200	7.87
SH/WO	200	7.87

ELECTRICAL SPECIFICATIONS

Model	Power	Voltage (50/60 Hz)	Plug
BH/BA 1500	1500W 12A	120V 1Φ	 NEMA 5-15P
BH/BA 1800	1800W 15A	120V 1Φ	 NEMA 5-15P (For USA only)
BH/BA 2500	2500W 13A	208V 1Φ	 NEMA 6-15P
	2500W 11A	240V 1Φ	
	2500W 12A	230V 1Φ	 EU1-16P
BH/BA 3000	3000W 14A	230V 1Φ	 EU1-16P
BH/BA 3500	3500W 16A	208V 1Φ	 NEMA 6-20P
	3500W 14A	240V 1Φ	
	3500W 15A	230V 1Φ	 EU1-16P
SH/BA 2500	2500W 12A	208V 1Φ	 NEMA 6-15P
	2500W 11A	240V 1Φ	
	2500W 12A	230V 1Φ	 EU1-16P
SH/BA 3500	3500W 16A	208V 1Φ	 NEMA 6-20P
	3500W 14A	240V 1Φ	
	3500W 15A	230V 1Φ	 EU1-16P
SH/BA 5000	5000W 14A	208V 3Φ	 NEMA L15-20P
	5000W 8A	400V 3Φ	 EU 5-Pole
	5000W 7A	440V 3Φ	Plug not included

Installation Instructions

LOCATION OF THE INDUCTION APPLIANCE

Caution

Do not position the air intake vent near steam or heat exhaust of another appliance.

- The induction appliance must be installed on an even, flat, non-combustible surface.
- The surface must be able to hold a load of 40kg [88.2lb] per appliance that is listed in this manual.
- Ensure the induction appliance is stable and will not slide or fall down.
- The induction appliance must not be installed or placed near or on a hot surface.
- The induction appliance must be level.
- Similar to other electronic equipment, induction equipment is sensitive to moisture and high heat. Protect the induction appliance from heat, steam and grease generated by other equipment, such as oven, deep fryer, pasta cooker, steamers, and water bath.
- The controls on the front panel must not be blocked or obstructed.
- Keep the induction appliance away from combustible materials, vapors or liquids.

VENTILATION REQUIREMENTS



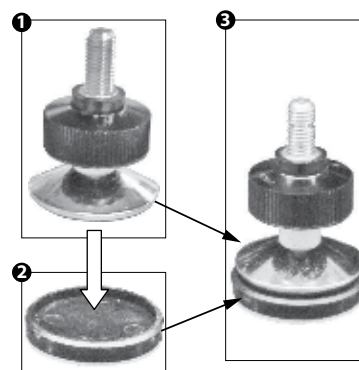
Read and understand all installation safety instructions regarding Clearance and Ventilation at the beginning of this chapter.

- See also *"Operating Conditions"* on page 14
- See also *"Installation Clearance"* on page 12
- Ensure the induction appliance does not take in hot ambient air or steam from another appliance, especially when the appliance is installed next to heat generating equipment such as fryers or ovens.

ADJUSTING AND LOCKING THE FEET

The feet on the appliance are height-adjustable and lockable.

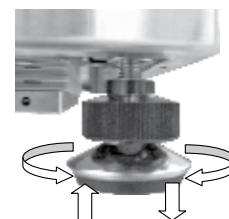
Optional. To prevent the appliance from slipping, Tabletop Self-Adhesive Foot Pads can be purchased for the feet. Insert the feet into the Foot Pads and the feet can then be affixed to the surface of the counter or table.



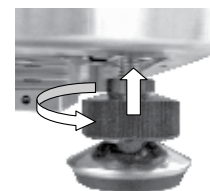
1. Foot Complete Assembly, part number 95000120
2. Tabletop Self-Adhesive Foot Pad, part number 72264020 (set of four).
3. Foot and non-slip pad assembled.

To adjust the height of the appliance:

1. Rotate the feet counter-clockwise to lower the appliance. Or rotate the feet clockwise to raise the appliance.



2. To lock the feet into position, rotate the locks counter-clockwise until the locks are tightened against the bottom of the appliance.



3. The feet are locked.

NOTE Ensure the appliance is level.



COMMISSIONING

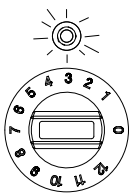


Read and understand all installation safety instructions regarding Electrical and Personal Protection.

1.

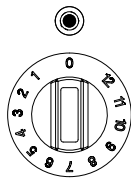
Warning

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



ON-Position

Any position other than "0" is pointing to the indicator lamp. The lamp is on.



OFF-Position

"0" is pointing to the indicator lamp. The lamp is off.

2. Remove all objects from the glass-top and examine the glass.



Caution

Do not continue if the glass-top is cracked, chipped or damaged in any other way. Contact an authorized service agency for assistance.

3. Connect the appliance to power supply.
4. Perform an operation test. See instructions in "Function Test" on page 16

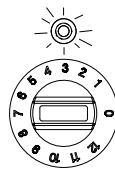
Function Test



- Read and understand all installation safety instructions regarding Personal Protection.
- Observe also ALL operation safety requirements in section 3 Operation.

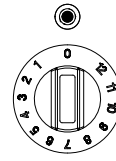
Testing procedure:

1. Examine the cookware for induction cooking:
 - Pans must be induction ready. See details in section 3 Operation.
 - Minimum pan size: Pan must have bottom diameter larger than 12cm [5"]. Otherwise, the pan will not be heated. This is a safety feature. The sensors do not detect pan smaller than this minimum size.
2. Put some water in an induction pan and place it in the center of the cook-zone.
3. Turn the control knob to a ON-position. The indicator lamp illuminates and the water is heated.



ON-Position

Any position other than "0" is pointing to the Indicator lamp. The lamp is on.



OFF-Position

"0" is pointing to the Indicator lamp. The lamp is off.

4. Remove the pan away from the cook-zone.

NOTE: When power transmission to the pan bottom stops, the indicator lamp blinks.
5. Place the pan back on the cook-zone. The heating process resumes.

NOTE: The indicator lamp illuminates continuously again when energy is being transferred to the pan.
6. Turn the control knob to the OFF/"0"-position. The heating process stops; the indicator lamp goes off.

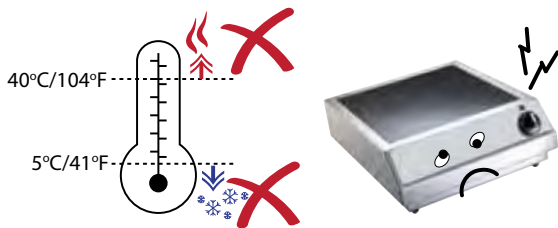
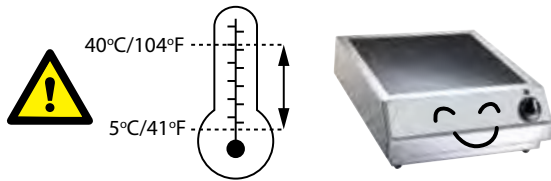
If the appliance does not function as expected despite using quality induction pans, refer to section 5 Troubleshooting.

To test the efficiency of a pan for induction cooking, refer to section 5 Troubleshooting.

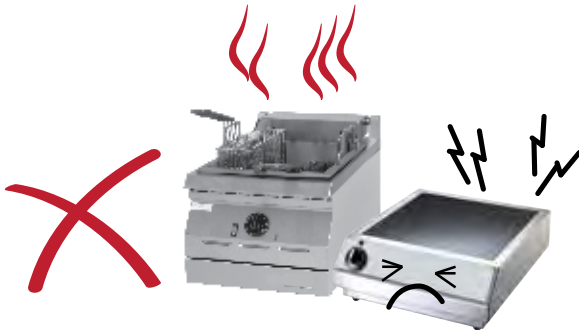
Important Rules—Operation and Maintenance

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

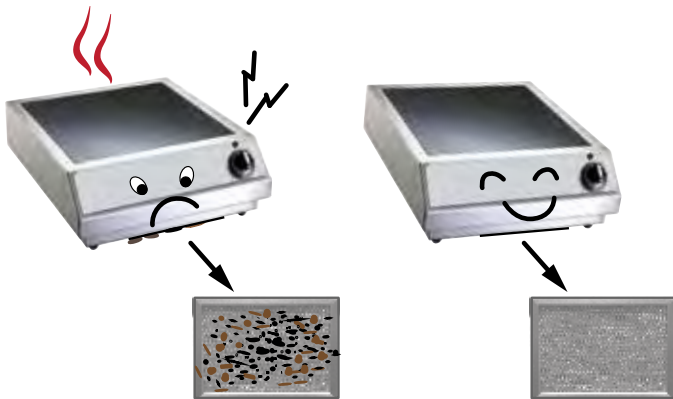
- 1** Keep kitchen temperature below 40°C [105°F].



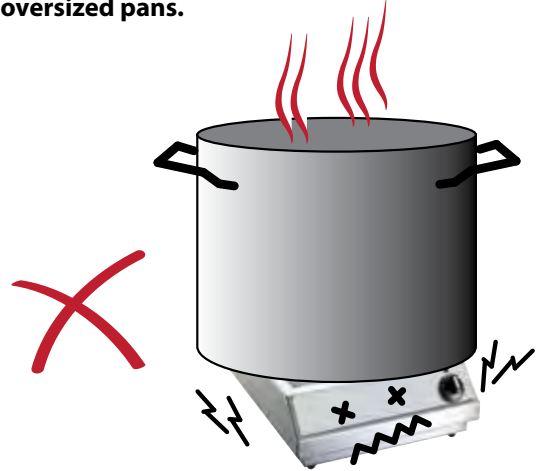
- 2** Never place your induction equipment next to any grease generating or heat generating equipment.



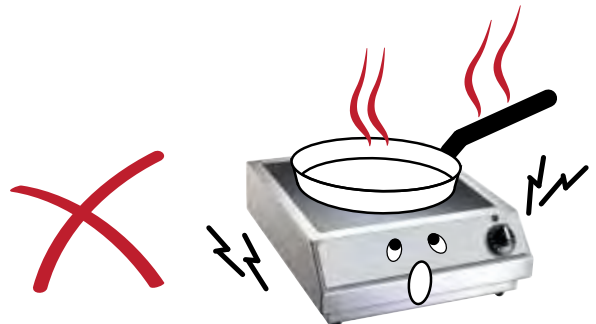
- 3** Clean the intake filter at least once a week or as often as required.



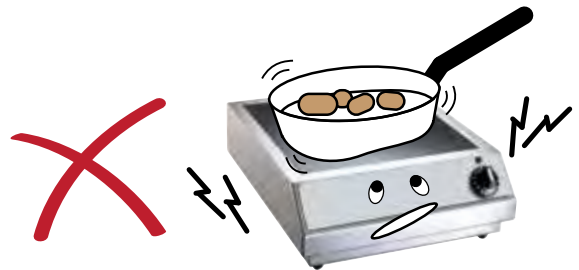
- 4** Use only pans that fits the glass. Do not use oversized pans.



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



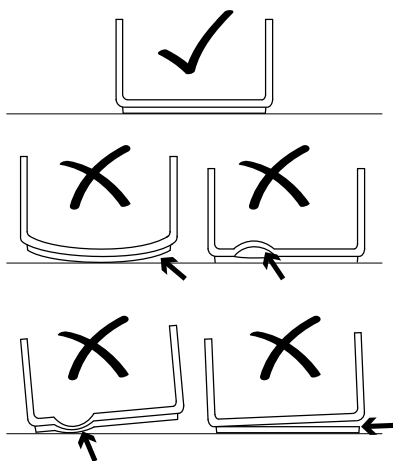
- 6** Do not use dented pans because it will cause damages to the electronics.



Proper Induction Cookware

CONDITION

- Pans with layer separation (outward and inward bubbles), arching or partially detached bottoms must be replaced.
- When these pans are used, the sensors under the glass-top cannot detect temperature correctly. These pans will overheat the sensors and eventually will damage the sensors and the generator. (Below, examples of good and bad pans in cross-sections.)



ROUND BOTTOM WOK PANS

- For models with Ceran® Glass Wok Bowls:

Notice-Wok Equipment

Use Wok Pans with Correct Contour

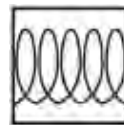
The wok pans used must be the correct contour to the Ceran® glass bowl. To reduce premature failures such as overheating, wok pans should not touch the glass but only sit onto the upper flange.

To guarantee the correct contour, we offer a selection of wok induction pans. Please consult your equipment supplier for details.

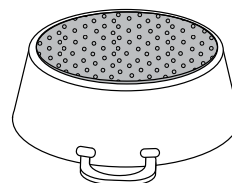


MATERIAL

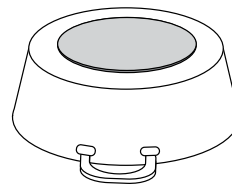
- USE** cookware made of **conductive and magnetic** materials. If the pan bottom attracts a magnet, the pan is suitable for induction cooking. Look for cookware that is labeled **suitable for induction** or with an induction compatible symbol.



- DO NOT USE** cookware made of aluminum, copper, glass, ceramics or conventional stainless steel.
- NOTE—Aluminum inserts on bottom:
Cookware base inserted with areas of aluminum reduces the magnetic area for induction cooking. The appliance may supply less energy to the cookware or have difficulties in detecting the pan.



- NOTE—Non-magnetic cookware with a small magnetic base:
The exposed non-magnetic metal on the base may affect the induction field and subsequently, less energy may be supplied to the cookware.

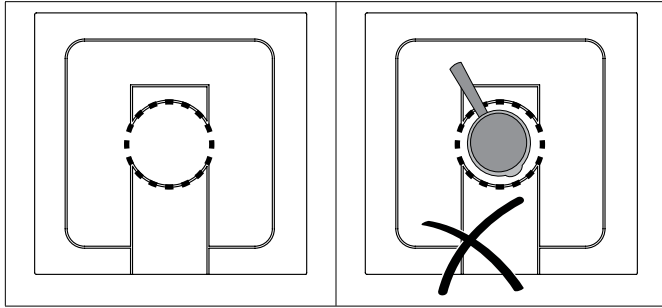


BOIL TEST

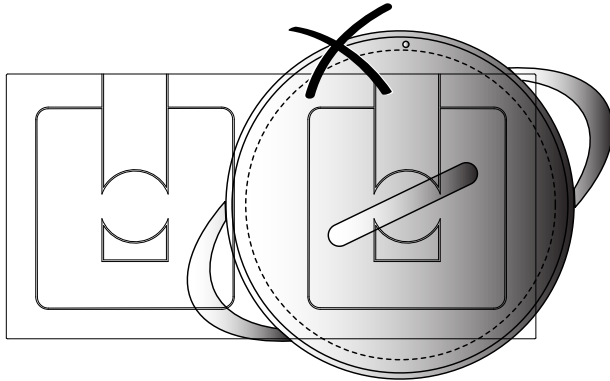
To test the efficiency of a pan for induction cooking, perform a boil test. See instructions in section 5 Troubleshooting.

SIZE OF PAN

- **MINIMUM SIZE:** The bottom of pan must have a **minimum diameter of 12cm [5"]** (below, dotted lines). Otherwise, the pan will not be heated. This is a safety feature such that the sensors do not detect small metal objects, such as jewelry, and transmit energy to heat up the small object.

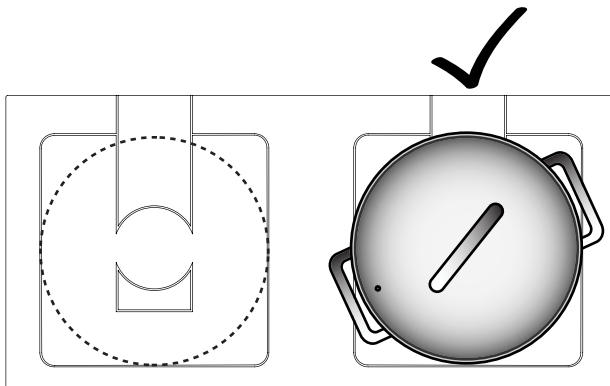


- **DO NOT USE OVERSIZED PAN!** The bottom of the pan must fit the glass. When a hot, oversized pan covers the silicone seal underneath, the heat from the pan may dry out the silicone overtime. When the silicone seal dries out and breaks, liquid can penetrate into the appliance and damage the electronics.



(A dual cook-top is shown as an example.)

- **PAN MUST FIT THE GLASS!** The best pan to use is the one with a bottom that fits the coil (below, dotted lines).



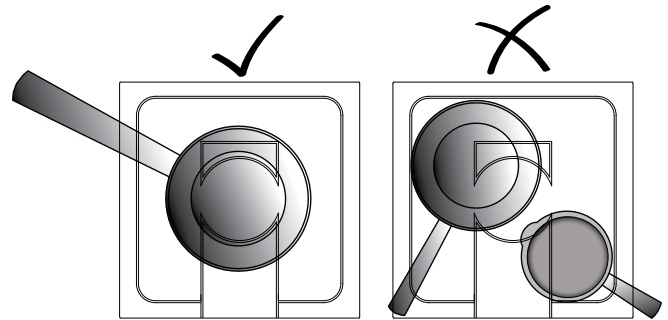
(A dual cook-top is shown as an example.)

Placing Pan On A Cook Zone

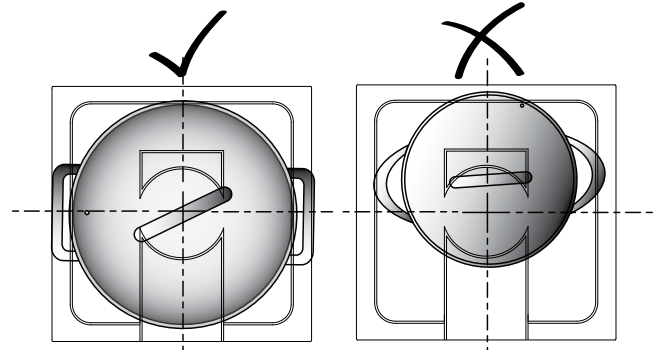
Each cook zone of our appliances is equipped with the latest RTCS® or RTCSmp® sensors. These sensors monitor temperature and cookware continuously in realtime.

To obtain optimal results from the sensors, you must **always place pan in the center of the cook zone**. Otherwise, the bottom of the pan is heated unequally and the food inside the pan may burn.

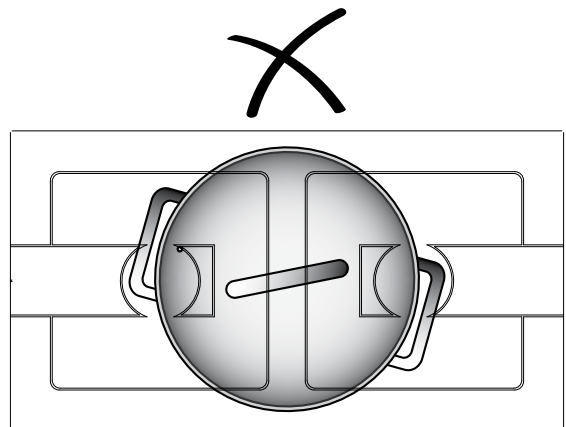
- **PLACE MAXIMUM ONE PAN PER COOK ZONE.**



- **ALWAYS PLACE PAN IN THE CENTER OF A COOK ZONE.**



- **PAN MUST NOT COVER MORE THAN ONE COOK ZONE ON A DUAL OR ON TWO SINGLE UNITS.**



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