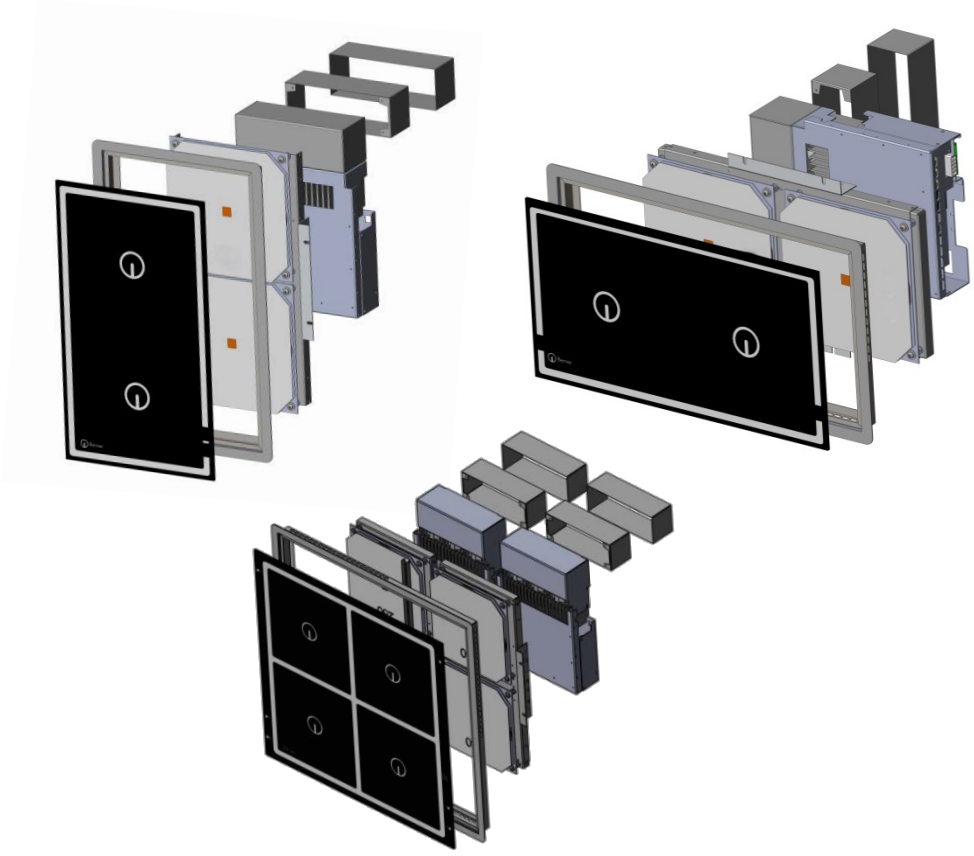
1001

User Manual for
Build-in induction units



Read the instructions for use and installation instructions before to start the installation – build-in - commissioning. Thereby protecting yourself and avoid damages.

Content list

Safety instructions

Read this instruction carefully. Keep the instruction for later use, or to pass. Check the unit after you open the packaging. If the unit is broken, in case of a transport damage don`t connect the unit to the main supply. Documentate the damage with the forwarder and get in touch with the customer service department, otherwise the warranty will void. Follow the assembly instruction to install the build-in unit. Use the unit only for preparing food. Use this unit only in closed rooms. Don´t use hob covers. They can lead to accidents, such as by overheating, inflammation or splintering materials. Do not use improper safety devices or safety barrier. They can lead to accidents. This appliance is not intended for use with an external timer or a remote control.

If you have a pacemaker or other electronic body help, please be careful when you are in front of a working induction hob. Check with your doctor or the manufacturer of the medical device in terms of conformity or a possible intolerance.

Fire hazard!

- Hot oil and fat can ignite very quickly. Never leave hot oil and fat unattended. Never delete a fire with water. Switch the unit off or disconnect the unit from the main supply. Gently smother flames with a lid, fire blanket, etc.
- The cooking zones get very hot. Never place combustible items on the hob. Do not store items on the cooktop.
- The unit get hot. Don`t place flammable items or spray cans on the cooking zones or in drawers direct under the cooking zone.

Risk of burns!

- The cooking zone, surroundings also the outside frame getting hot. Don`t touch these hot surfaces. Keep children away.
- The cooking zone is working but the display is off. Disconnect the unit from the main supply. Call your customer service.
- Objects made of metal get very quickly hot on the cooking zone. For this reason don`t place objects, for example knives, forks, spoons and lids on the cooking zone surface.
- After the use of the unit turn off the unit with the main switch. Don`t wait until the unit switch automatically off if no pans on the surface, because this is a standby function.

Risk of electric shock!

- Incorrect repairs are dangerous. Use only one of our trained service technicians should perform repairs and replace damaged connection cables. Is the unit faulty, plug off the unit and disconnect the unit from the main supply. Call your customer service.
- Any liquid moisture can cause an electric shock. Don`t use a high pressure cleaner or steamer.
- A faulty can cause an electric shock. Don`t connect and turn on a faulty unit. Plug off the unit or disconnect the unit from the main supply. Call your customer service.
- A broken glass can cause an electric shock. Plug off the unit or disconnect the unit from the main supply. Call your customer service.

Risk of damage!

- The unit have cooler on the bottom. Notice the installation intructions for the air flow.

Attention!

- Rough pot and pan bases scratch the hob.
- Never place empty cooking ware on the hob. This could lead to damages.
- Don´t place hot cook ware on the control panels, displays or frames of the unit. This could lead to damages.
- If hard or pointed objects fall on the hob, could lead this to damages.
- Aluminium foil and plastic containers melt on hot hotplates. The use of kitchen foil on the hob is not recommended.

Description of warning symbols and indicators

General warning signals

If you don`t follow the safety instruction, you will place yourself in danger of injuries

This symbol warning from **dangerous voltage.**
(Picture sign 5036 der IEC 60417-1)

This symbol warning from **not-ionizing magnetic radiation.**
(Picture sign 5140 der IEC 60417-1)

Attention
Improper use may result in minor injuries or damages.

Warning symbols that are located directly on the equipment must always be observed. Their readability must be ensured at all times.

Attention
Before you connect or use the induction unit, you have to read the Operation Instructions

Danger result from not observing the safety instructions

Not observing the safety instructions, may lead to danger for people, the surroundings, and the induction unit itself. We are not liable for any damages caused by a failure to observe the safety instructions.

In detail, ignore of the safety instruction can lead to risk of

For example:

- Risk of personal injuries as a result of electric factors
- Risk of personal injuries because of overheated pans (cookware)
- Risk of personal injuries because of overheated ceramic hob surface

Safe application

The safety instructions, the existing national regulations for electricity for the prevention of accidents as well as any house work, application and safety regulations must be followed.

- **Attention!** Cookware has to be placed only with the complete dimensions on the marked position on the cooking zone.
- Don´t place hot cook ware on the control panels, displays or frames of the unit. To ignore the points, follows to damages of the unit and the cookware. **Consequence of ignore:** The warm Cookware burning the seal material and the material get destroyed. This result humidity and grease can penetrate in the equipment and can result in the defect of the Equipment and raise the risk of an electric shock. Cookware will be welded together with the surface or frame. Overheating of the displays and control surfaces leads to damages.
- If the ceramic glass is cracked or broken, the induction unit must be turned off and disconnected completely from the main supply. Do not touch any parts inside the induction unit.
- Please beware of hot foods and liquids.
- **PLEASE NOTE:** Warning of potentially slippery surfaces in the vicinity of the device. This can lead to injury.
- To prevent overheating and heating up of empty cookware, never leave them unattended.
- Turn off the heating zone when you take away the pan for a longer period of time. This way, the heating process doesn't restart automatically as soon as a pan is put on the heating zone again. As a result, the pan will not be heated inadvertently, i.e., if someone wants to use the induction unit, they must first start the heating process by turn the unit 'ON'.
- Don`t use the cooking zone as a working surface!
- Do not put paper, carton, textiles, etc. between the pan and the ceramic hob – they could catch fire. Aluminium foil and plastic containers may not be placed on the hot surfaces.
- Don`t place metal objects on the cooking zone. They can heat up very quickly if they get directly in contact with the turned on heating zone, never place other objects than pans on the induction unit (closed cans, aluminium foil, cutlery, jewellery, watches, etc.)
- After use, turn the unit off with the main switch. Do not rely on the pan detection.
- Do not place credit cards, phone cards, cassettes, or other magnet-sensitive objects on the ceramic hob.
- Use only recommended types and sizes of cookware.
- The induction unit is equipped with an internal air cooling system. Avoid blocking the air inlet and outlet areas with objects (e.g. textiles). This would cause, to overheat and switch off, the unit.
- Prevent liquids from entering the equipment, and try not to let water or food flow over the pan edge. Do not jet-clean the equipment.

Improper operation

The working of the induction equipment can only be guaranteed when it's used correctly. The equipment must always be operated within the limits given in the technical data.

Modification / use of spare parts

Contact the manufacturer if you intend to make any modifications to the equipment. For safety reasons, always use original parts and accessories only which have been approved by the manufacturer. If you use anything other than the original components, the manufacturer will not assume any liability for any costs that result. **Attention! During disassembly, inspections or repairs look for stability of the unit.**

Attention! In case of replacements of parts the induction device must be "visible disconnected" from the power supply.

Pan detection

Pans with a diameter smaller than 12 cm (bottom) are not detected by the system. During operation, the operation indicator lamp is on **or** the Display Shows the Performance between (1-9). When using the equipment without a pan or with a pan made of a material not suitable for induction, no current is induced and the operation indicator lamp flashes only very briefly **or** the Display show the symbol Pan detection see error messages.

Heating zone monitoring

The heating zone is monitored by a temperature sensor in the middle of the cooking place, beneath the ceramic glass surface. It can detect overheated pans (hot oil, empty pans) in the middle of the cooking place. The energy supply is stopped. Only if the temperature lowers to a normal value the system resume inducing energy to the pan.

Attention!
Only the cooking unit is protected against overheating – not the pan.
The overheated pan is detected only if the ceramic surface has reached the turn-off temperature of (260°C) as a result of the heat given off by the pan.

Noises

The cooling fans are audible but switch off from time to time

General information

These operating instructions contain basic information on what needs to be considered during installation, operation, and maintenance of the equipment. The information must be read entirely by the fitter and operators before the equipment is installed and taken into operation. They must always be kept close to the cooking site for reference.

Application

The induction units have been designed for the preparation of meals. They can be used for cooking, keeping food warm, as well as for flambé singing, grilling, etc. Attention: Only use suitable cookware for professional use with induction cooking units. You should not use no-name products. The pan bottom must be magnetic. If in doubt, check with the help of a magnet.

Product description

Products

- Compact module design
- Easy handling via power control knob
- Compact high-performance electronics for easy and safe operation
- Maximum operation safety due to various protecting and control functions
- Stepless performance control with electronic overheating protection of the main board.

Optional: Sauté coils: 5-feeler temperature monitoring for better pan protection.

Technical data

Operation and control

Lamp **„operation and pan detection“**	2V DC/ca. 10mA (LED green)
Controller – Potentiometer	0Ohm – 10kOhm
Digital display **„performance- and fault information“**	2,8V DC/ca. 60mA (red)
Lamp **„mode“** green	(Unit with main switch)

Type	coil in mm	Voltage	Performance	Weight
BIPMS3.5	Ø 300	230V/1~/N/PE	3,5 kW	13 kg
BIPS5	Ø 300	400V/3~/PE	5,0 kW	15 kg

* Model with integrated keep war plate * Model with separate controllable cooking zones * Model with power star

Performance table 1 channel (single generator BIPS, BIPMS)

Performance table 1-phase generator / 2-phases generator

Sw1 **4 5**	Type 230V electricity [A]	Performance [kW]	Type 400V electricity [A]	Performance [kW]
0 0	8	1.8	7.5	3.0
0 1	10.9	2.5	8.75	3.5
1 0	13.1	3.0	10.0	4.0
1 1	15.3	3.5	12.5	5.0

Performance table 3-phases generator

Sw1 **4 5**	Type 400V electricity [A]	Performance [kW]	Type 230V electricity [A]	Performance [kW]
0 0	5.10	3.5	7.5	3.0
0 1	7.25	5.0	8.75	3.5
1 0	10.2	7.0	10.0	4.0
1 1	12.3	8.5	12.5	5.0

Performance table 2 channel (Double generator BIPDS, BIPDMS)

Performance table 1-phase generator

Sw2/3 **1 2**	Type 230V electricity [A]	Performance [kW]		
0 0	8 / 4	1.8 / 0.9		
0 1	10.9 / 8	2.5 / 1.8		
1 0	13.1 / 8	3.0 / 1.8		
1 1	15.3/13.1/8	3.5 / 3 / 1.8		

Performance table 3-phases generator

Sw2/3 **1 2**			Type 400V electricity [A]	Performance [kW]
0 0			5.1 / 5.1	3.5 / 3.5
0 1			7.25 / 5.1	5.0 / 3.5
1 0			7.25 / 7.25	5.0 / 5.0
1 1			10.2 / 8.0	7.0 / 5.5

Installation

Electrical data of the units

Unit performance (3,5 kW-)

Induction unit 1-phase (Voltage 230Volt +5% / -10%)

Connection	colour	Frequency	Fuse
Phase	Brown, Black or 1	50 Hz / 60 Hz	1 x 16A F (super quick)
N	Blue or 2	Working frequency 22-35 kHz	Control fuse -
PE	Yellow/Green		

Unit performance (5 kW-

Induction unit 2-phases (Voltage 400Volt +5% / -10%)

Connection	colour	Frequency	Fuse
Phase	Brown, Black or 1,2	50 Hz / 60 Hz	1 x 16A F (super quick)
N	Blue or 4	Working frequency 22-35 kHz	Control fuse -
PE	Yellow/Green		

Unit performance (5 kW, 7kW, 8kW, 9kW-)

Induction unit 3- phases (Voltage 400Volt +5% / -10%)

Connection	colour	Frequency	Fuse
Phase	Brown, Black, Grey or 1, 2, 3	50 Hz / 60 Hz	3 x 16A F (super quick)
N	Blue or 4	Working frequency 22-35 kHz	Control fuse -
PE	Yellow/Green		

Unit performance (10 kW-)

Induction unit 3-phases (Voltage 400Volt +5% / -10%)

Connection	colour	Frequency	Fuse
Phase	Brown, Black, Grey or 1, 2, 3	50 Hz / 60 Hz	3 x 16A F (super quick)
N	Blue or 4	Working frequency 22-35 kHz	Control fuse -
PE	Yellow/Green		

Unit performance (3,5 kW-) * Model with power star

Induction unit 1-phasig (Voltage 230Volt +5% / -10%)

Connection	colour	Frequency	Fuse
Phase	Brown, Black or 1	50 Hz / 60 Hz	1 x 16A F (super quick)
N	Blue or 2	Working frequency 22-35 kHz	Control fuse -
PE	Yellow/Green		

Function conditions

- maximum tolerance of the nominal voltage +5%/-10%
- frequency 50 / 60 Hz
- IP CODE (Protection class in delivery state) IP 11
- min. Pan-diameter 12 cm

Installations-environment

- **maximum ambient temperature**

  Storage >-20°C till +70°C in Function >+5°C till +35°C

- **maximum relative Atmospheric humidity**

  Storage > 10% till 90% in Function > 30% till 90%

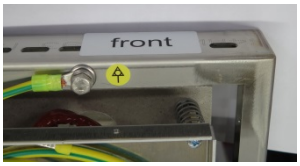
Installation requirements

The Induction-Unit has to be build-in with the mounting frame in a flat horizontal area. Don't cover the air supply for the air circulation. The place must be allowing a weight at least 100 kg. To disconnect the Power, the user needs easy access to the power-connection.

Installation intructions for the build-in model

The following points must always be observed during installation:

- **Proof and take sure:** the voltage of the main supply cable and the voltage of the nameplate of the unit fit.
- The induction unit must be with a potential compensation cable (6 mm² green / yellow - till 20kW, 16mm² green / yellow, - over 20kW) to the terminal screw (M6x10 till 20 kW, M8x10- over 20kW) and the on-site equipotential point of the stove plant connected.



- The induction unit in remote design (generator coil separately) must have a potential compensation cable (6 mm² green / yellow -till 20kW, 16mm² green / yellow -over 20kW) to the terminal screw (M6x10-till 20kW and M8x10-over 20kW) and the potential equalization point of the generator compartment of oven plant are connected. Is the generator compartment outside the cooking suite, also this must be connected to the on-site equipotential point of the cooking suite.

The PE cable (6 mm² green/yellow) must be connected to the PE of the electrical lead. The PE line has the same length as the coil extension.

- All electric installations must fulfil the local building code regulations. All regulations issued by the national electricity authorities must be observed.
- The induction unit comes with a connection terminal or a main cable and can be connected to a power point.
- When using fault-current circuit breakers, they must be designed for a minimum fault current of 30 mA.
- Avoid blocking the air inlet and outlet zones with objects (textiles, walls, etc.).
- Prevent hot ambient air from being drawn into the induction unit (for example, when several units stand next to each other, behind each other, or when the unit is placed close to deep fryers or ovens). In such cases, use a separate air duct.
- The unit have an air filter. However, you must ensure that no fat surrounding air, which is caused by other applications that could be sucked into the induction unit (near fryers, griddles or deep fryers)
- The air intake temperature has to be under +35°C.
- The personnel operating the equipment must make sure that all installation, maintenance, and inspection work is done by specially trained and certified personnel only.
- The air must be channelled and get directly to the fans via the supplied filter. The dimension of the air channel for each generator should be a least 200 cm².
- Do not build thermal short circuit. The air exhaust may be sucked under no circumstances, because the unit getting hotter.
- The installation must be tested for practicality. For this the temperature has to be determined. The point to measure is the heat sink base plate below the induction coil. The temperature in permanent use within 2 hours and 20°C ambient temperature should not be higher than 65°C.
- All BI models (BI1EG- BI6EG) must be fastened (using the included mounting frame).
- The main cable must always be shielded, clean contacts provided at both sides.
- Select and set up the main isolator so, that the equipment is switched on and off no more than 5 times a day.
- For service and spare part exchange the unit have to be disconnected from the main supply. Take sure the unit can`t be turned or switched on in any case.

Our induction units are equipped with cables that comply with the national regulations.

Make sure that an eventually used plug **is wired correctly:**

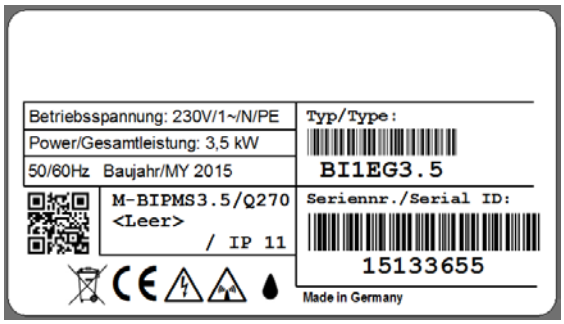
For the electric Connection for the Unit take attention.
The Law Regulations of the Country have to be adhered!

Attention	**Attention**
Wrong voltage damage the Induction unit	The electrical connection must be only by specially trained staff.

Start up

Assembly

The induction units are equipped with a main cable which must be connected with a wall socket or connection box. Electric installations must be carried out by registered installation companies only, observing the specific national and local regulations. These companies are responsible for correctly interpreting all regulations and performing the installation in compliance with the safety instructions.
Indications on warning signs and nameplates must be strictly observed.



Make sure that the main voltage corresponds to the voltage indicated for the unit (given on the nameplate).
When installing or installation of this device in close proximity to a wall, partition walls, kitchen furniture, decorative panels etc. is recommended that these are not made of flammable material; otherwise, they must be covered with suitable non-combustible, heat insulating material and the fire safety regulations must be observed most carefully!

The Induction-Unit has to be build-in with the mounting frame in a flat horizontal area. The unit have to be build-in and fixed that the unit can`t be moved. The requirements given in chapter “Installation requirements” have to be fully met.

Remove all parts out of the cooking zone of the unit. Proof if the ceran glass is not cracked or broken. Stop immediately the start-up if the ceran glass is cracked or broken. Switch off and disconnect the unit from the main supply.

Turn the controller and main switch in off position before you connect the unit to the main supply.

Unit ON and OFF switch

Position OFF:
`0` point to the marking (o)

Position ON:
`I` point to the marking (o).

Performance controller
(Depending on model and option various knobs be used)
Any position between: MIN (minimum) and MAX (maximum) that points towards the marker (o). The choosed performance is displayed.

Position OFF:
`0` point to the marking (o)

Position OFF with keep warm function:
0` point to the marking (o)

Position ON:
Any position between: MIN and MAX that points towards the marker (o).Unit ON. Before performing the function test, the user must know how to use the induction.

Position ON with keep warm function:

Function with keep warm function (optional)

How do i work with the keep warm function

To use this function with knob (W70-W110) **or** with the touch control panel. If the keep warm function is active please take **ACCOUNT** that the cookware always have to place in the middle of the cooking zone (temperature feeler-coil).

Keep warm function with potentiometer (4-digit display)

With the potentiometer can be choosed a temperature between 70-110°C instead of the regular performance steps 1-2-3. If the controller is raised higher than W110 the display change to the regular used steps 4-9. **Examples below:**

	Desired temperature 70°C (.), real temperature to low ⊓, Heating: point right side of the number
	Real temperature 25°C (all 10 sec.), real temperature to low ⊓, heating: point right side of the number
	Desired temperature 70°C (.), real temperature in range +/- 2°C, H No heating
	Real temperature 105°C, Real temperature to high, ⊔ No heating

Keep warm function with potentiometer (1-digit display)

With the potentiometer can be choosed a temperature between 70-110°C instead of the regular performance steps 1-2-3. If the controller is raised higher than W110 the display change to the regular used steps 4-9. **Examples below:**

Keep warm function active (animated circle), temperature to high, temperature to low temperature is reached and is retained (H).

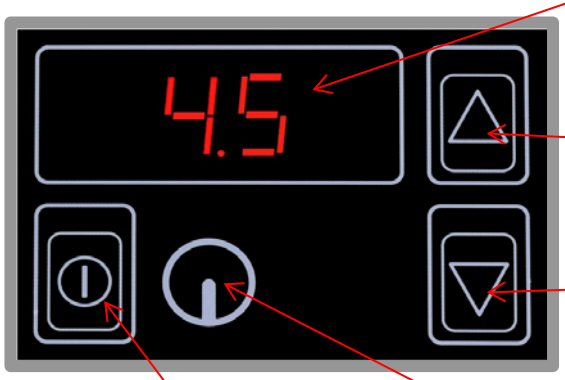
Powerstar function

It can optionally be operated with 2 cooking zones per 1.8 kW maximum power or only the front cooking zone with 3.5 kW or the rear cooking zone with 3.0 kW.

The Powerstar function is activated as follows:

Front cooking zone used, rear zone deactivated = 3,5 kW
Rear cooking zone used, front zone deactivated = 3,0 kW

Touch control panel



Digital display shows **Performance / temperature** (Precision +/- 1°C) or possible **Faults**

Field to **Raise** of the **performance / temperature*** and switch of if temperature reached *.

Field to **minimize** of the **performance / temperature*** and switch of if temperature reached *.

Main switch of the unit. Push 1 sec (Unit ON/OFF)

Field to **activate the keep warm function** (**ON**/OFF push 0,5 sec)

Field confirm a change with an LED.

Keep warm function touch control panel

With the **function button** can be switched between performance control in full range and keep warm function. **Examples:**

	Performance control [halve step (4.5, 5.0, 5.5…)] From software version 2.28
	If there is no pan on the cooking zone, display shows pan search active
	Keep warm function (Range 70 – 110°C). Temperature control in 2°C Steps. All 10sec. shows the display the real temperature. If the sign „H“ appears (88°C) is the desired temperature reached, the unit keep the temperature.
	Is the temperature under the choosed value, the unit will heat up until the choosed temperature is reached. The display shows an „n“.
	Is the temperature over the choosed value, the unit stops the heating up until the choosed value is reached. The display shows an „u“.

Function test

Attention
The hot cook ware transport heat to the cooking zone.
To avoid injury, don`t touch the heating zone.

Use a pan that is suitable for induction and has a minimum bottom diameter of 12 cm.

To test the Function of Units with main switch, it must switch on first. Then follow the description.

Place a pan in the center of the heating zone and put in some water.

- **With LED:** Turn the power control knob to the ON position (any position between Min. and Max.). The operation indicator lamp (green LED) either flashes (power level 10%-30%) or lights up continuously (power level 30%-100%). The water is heated.
- **With digital display:** turn the performance knob on (a position between Minimum and Maximum.) **display** shows chosen performance between the steps 1- 9.
- **With LED:** Remove the pan from the heating zone – the operation indicator lamp must start to flash (pan detection).
- Put the pan back on the heating zone. The operation indicator lamp lights up again and the heating process starts again.
- Turn the power control knob to the 0 position – the heating process is stopped and the operation indicator lamp goes off.
- When the operation indicator lamp is on, this means that energy is transferred to the pan.
- **With digital display (1-9):** Remove the pan from the heating zone. The digital display shows symbol for pan detection see **error messages.**
- Put the pan back on the heating zone. The **digital display** shows chosen performance between the steps (1-9) and the heating process starts again.
- Turn the power control knob to the 0 position. The **digital display goes in standby.**
- IF the **digital display shows a number (1-9),** this means that energy is transferred to the cook ware.

If the operation indicator lamp stays off or the LED / digital display flashes only very briefly, check the following:

- Is the induction unit connected with the main supply and the main switch on?
- Is the power control knob in the ON position?
- Are you using an induction suitable pan (test with a magnet) and have a minimum bottom diameter of 12 cm?
- Is the cooking ware in the center of the heating zone?

To check if the material of your cook ware is suitable for induction, use a magnet. It must stick slightly to the bottom of the pan. If it doesn't stick there, your pan is not suitable for use with induction units. Choose a pan recommended for use with induction units.

If the induction unit still doesn't work, please refer to the "troubleshooting" section of this manual.

Operating

Cooking

The unit can be used immediately. If the operation indicator lamp lights and the LED shows (1-9) continuously or flashes, energy is transferred to the pan. By turning the power control knob, you can choose the desired power level (1-9). How much inductive power is transferred to the pan depends to the choosed power level.

Position MINIMUM > Minimum Performance
Position MAXIMUM > Maximum Performance

Because of the following circumstances, you must pay more attention to the unit when cooking with conventional cooking systems. If the performance step is changed with the power control knob, the cooking material reacts immediately. Empty pans or pots heat up very quickly. **NEVER place empty pans on the glass ceramic hob.** First fill the cook ware with food, fat or liquid and then start cooking. Use the power control knob to select the exact power level that matches the desired cooking method. The pan should always be placed in the center of the heating zone (except devices with flächen**star** coil), or the pan bottom will be heated unevenly. Check the pan continuously when heating oil or grease to prevent it from overheating or burning.

Don´t place hot cook ware on the control panels, displays or frames of the unit. To ignore the points, follows to damages of the unit and the cookware. **Consequence of ignore:** The warm cookware burning the seal material and the material get destroyed. This result humidity and grease can penetrate in the equipment and can result in the defect of the Equipment and raise the risk of an electric shock. Cookware will be welded together with the surface or frame. Overheating of the displays and control surfaces leads to damages.

Comfort

The induction equipment only transfers energy as long as a pan is located on the heating zone. This is independent of the position of the power step (1-9). When you remove a pan from the heating zone, the energy transfer to the pan is stopped immediately. When you put the pan back in the heating zone, the energy level you have selected before is transferred again to the pan. When turning the power control knob to the OFF position, the cooking process is stopped. However, the equipment still stays ready for work (standby mode). To disconnect the unit completely, you must disconnect the unit from the main supply or turn the Main switch off (if available).

Software Version

Aufstarten des Generators

second	explanation
1	8. (Test of the segments)
2	F or P (Operation **F**requency or **P**ulse)
3	2. (Software version first digit)
4	1 (Software Version 2nd digit)
5	9 (Software Version third digit)

Normal use

Standby: if the performance controller is in **OFF position**, the point flashes all 2 seconds. If the performance controller is in **ON position,** first the cook ware is searched U and the point flashes (after 1 Minute standby modus: search pulse all 5 seconds).

If a cook ware is detected, the digital display shows the chosen performance step (1–9).

Significance of the decimal point:

ON	=	Normal USE
1 sec. pulse	=	Limitation: because to high heat sink temperature
½ sec. pulse	=	Limitation: because to high coil / cook ware temperature
¼ sec. pulse	=	Power limitation
1/10 sec. pulse	=	Power limitation if not optimal cook ware material

Function with priority circuit (optional)

If in addition to the standard controller, a second controller is used, then automatically switches it to dual operation, with the following rules: Only the regulator, which comes from zero, can overrule the active regulator.

Normally, someone turns on the cooking place with one controller.
If the other regulator coming from zero and points a new value, this is accepted.

The following table shows how the controller works:

Poti 1	**Poti 2**	**Reaction**
Zero	Zero	Unit OFF
Middle	Zero	Unit works with ½ power
Middle	Quarter	Unit works with ¼ power
Changed the value	Quarter	No change
Zero	Quarter	Unit switch OFF
Middle	Quarter	Unit works with ½ power
Middle	Changed the value	No change
Middle	Zero	Unit switch OFF
Middle	Quarter	Unit works with ¼ power

If case of a power failure, it starts not automatically to work with **Dual regulator** operating. First the regulators have to be turned in zero position.

Master poti (optional)

BIPS (single generator):

The prerequisite for this is a smart power dual operation of both devices, which both generators is achieved by interconnecting the CAN L and CAN H at the control board. On booth unit`s the DIP-switch have to be switched on **SW1-8** on the control board. On the generator a second potentiometer are connected to the generator of the cooking place. This potentiometer has now a master function for generators. The potentiometer of the single generator works only, if the master potentiometer is in ZERO position.

BIPDS (double generator):

The DIP-switch has to be switched on **SW1-8** on the control board, than is the Master potentiometer function for booth channels are activated. If there more potentiometer connected to the generator, they are working only, if the **Master potentiometer** is in zero null position.

Not in use

When the induction unit is not in use, make sure that the main switch and the power control knob is not turned on inadvertently. If you do not use the induction unit for a longer period of time (several days), disconnect the unit from the main supply or turn off the main switch. Make sure that no liquids can get into the induction unit, and do not use excessive amounts of liquid to clean the equipment.

Troubleshooting

WARNUNG: During cleaning or maintenance and replacement of parts of the equipment must be disconnected from the power supply.

The induction unit may only be opened by approved, specially trained service Employee. Stop immediately all work in case, the glass ceramic hob is cracked or broken. Turn OFF the unit and disconnect the unit from the main supply. Don`t touch any part inside the unit.

Attention
Don’t open the unit!
Dangerous voltage!

Possible faults

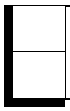
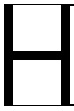
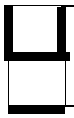
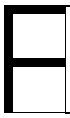
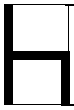
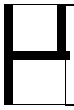
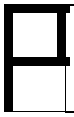
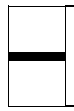
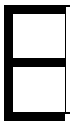
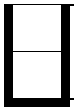
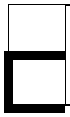
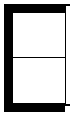
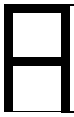
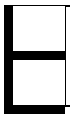
Fault	Possible cause	Troubleshooting by User- or Service staff
No heating up operation indication lamp is OFF	No current supply	Control, if the unit is connected to the power supply (Power cable connected?), Main switch is in Off Position, check fuses.
	Performance –knob in OFF-position	Turn controller switch is in ON Position (1-9)
	Main switch is in OFF Position	Turn main switch is in ON Position
	Cook ware to small (Pan bottom under ∅12cm)	Use suitable cook ware
	Cook ware is not in the CENTER of the cooking zone (pan can`t be detected)	Move the cook ware in the CENTER of the cooking zone
	Not suitable cook ware	Use induction suitable cook ware ***1**
	Induction unit faulty	Contact your dealer for the repair service. Disconnect the unit from the power supply.
Insufficient heating Operation indication lamp is ON	Used cook ware is not ideal	Use induction suitable cook ware. Compare the results with `**your**` cook ware.
	Air cooling system is blocked	Take sure, the air supply and –outlet is not blocked.
	Air filter is clogged.	Clean air filter or exchange the air filter.
	Ambient temperature too high (cooling system can't keep hob at its normal operating temperature) *2	Take sure, no hot air can be sucked. Reduce the Ambient temperature. The temperature may not exceed 40°C / 110 °F.
	One phase is missing	Control the fuses and the main supply
	Induction unit faulty	Contact your dealer for the repair service. Disconnect the unit from the power supply.
No reaction by changing the value with the controller-knob	Performance controller faulty	
Heating up turn on and off within minutes. The cooler works.	Cooling system is blocked	Take sure, the air supply and –outlet is not blocked.
	Cooler dirty	Clean cooler
Heating up turn on and off within minutes. The cooler doesn't works.	Cooler Monitoring faulty	Contact your dealer for the repair service. Disconnect the unit from the power supply.
Heating up turn on and off within minutes. (after longer working time)	Coil overheated Cooking zone to hot.	Switch OFF the unit. Remove the cook ware from the cooking zone, and wait until the cools down.
	Empty pan	
	Overheated oil the cook ware	
Small metal parts (spoon, knifes) get hot on the cooking zone	Setting wrong of the pan detection	Contact your dealer for the repair service!

*1) To check if your pan is suitable for induction, use a magnet. The magnet must stick slightly to the bottom of the pan. If it does not stick there, your pan is not suitable for use with induction units. Choose a pan material that is suitable for induction.

*2) The fan starts to work when the cooling plate temperature exceeds 45°C. At cooling plate temperatures over 70°C, the control printed circuit board reduces the power level automatically to keep the power printed circuit board at normal operating conditions. The induction unit will continue to work with reduced maximum performance.

If the main cable is damaged of the unit, the repair service of your dealer has to replace it, to avoid injuries.

Overview error messages on the digital display

	Short-circuit, temperature sensor, disk temperature too low (lower -50 ° C) all 5 second in standby mode
	Surface temperature too high, sub-break on temperature sensor on the plate > 260°C **or** with keep warm function „temperature is reached and is retained (H)“
	No pan on the cooking zone (too small cook ware on the cooking zone)
	Wrong pan on the disk's, short-circuit induction coil (µh value to low)
	Heat sink temperature > 100°C or Temperature sensor heat sink shorted
	cooler temperature < -15°C or Temperature sensor heat sink shorted
	Missing Potentiometer or Sub-break of Potentiometer: Wrong value (> 10.75 kOhm)
	Potentiometer OFF, Residual heat indicator cooking zone temperature > 45°C
	Signal for external display missing (external display disconnected or SW1/3 turned in on position) **or** Temperature on cooking zone to high, sub-break temperature sensor > 260°C
	Switch ON Main Supply Separation AC Phase L1 and L3 against zero conductor < 150V (IF Phase2 (L2) fails the device runs on with reduced power)
	Failure of standard IO DEVICE 1 or 2 **or** faulty display print)
	**Warning:** DC current greater than 350 mA (too many or the wrong fan)
	**Warning:** Fan not connected or blocked (5 sec. after the start, then every 10 sec. for 1 sec.)
	Overcurrent on induction coil, after 10 sec. break. Turn the unit **OFF** and ON

Cleaning

WARNING: During cleaning or maintenance and replacement of parts of the equipment. The unit must be disconnected from the power supply.

List of cleaning agents for specific types of dirt and stain:

Dirt / stain type	Cleaning agent
slight contamination	Moist cloth (Scotch cloth) with some industrial kitchen cleaning agent
Fatty spots (Sauces, soups, ...)	Polychrom, Sigolin Chrom, Inox crème, Vif Super-cleaner Supernettoyant, Sida, Wiener Klak, Pudol System care
Lime and water stains	Polychrom, Sigolin Chrom, Inox crème, Vif Super-Reiniger Supernettoyant
Strongly shimmering, metallic discolorations	Polychrom, Sigolin Chrom
Mechanical cleaning	Razor blade, Non-abrasive sponge

Do not use abrasive cleaning agents, steel wool, or abrasive sponges, since these may damage the ceramic surface.

Residues of cleaning agents must be removed from the ceramic hob with a moist cloth (Scotch ®), since they can corrode during heating. Correct maintenance of the induction hob includes regular cleaning, careful treatment, and service.

Make sure that no liquids enter the device!

Warranty

You have purchased a quality product cookware from BERNER. We as manufacturers provide a warranty of one year from date of purchase.

Repair during the warranty period

Please contact your dealer.

Maintenance

The users have to make sure, that all safety-relevant components always are in perfect working condition. The induction unit has to be inspected at least once a year by a specially trained technician from your supplier. The air filter must be checked for clogging at least every 6 months.

Attention
Don`t open the induction unit!
Dangerous voltage!

The induction unit must only be opened by specially trained service personnel.

Attention! For a technical control, the unit must be disconnected from the power supply.

Disposal

When the induction unit has reached to the end of the service life, it must be disposed of correctly.

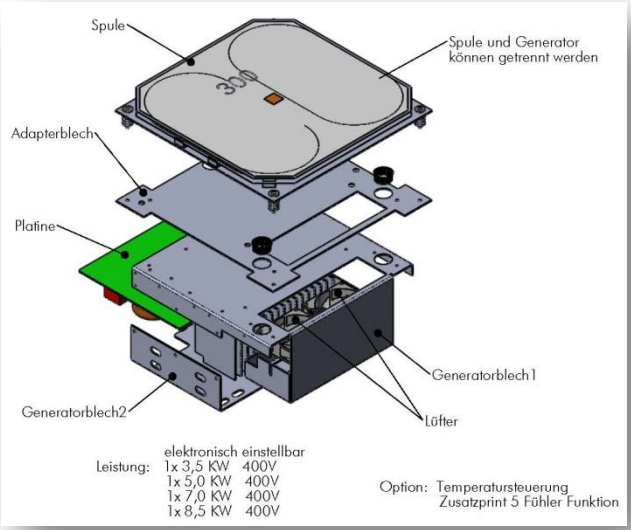
Avoid misuse:

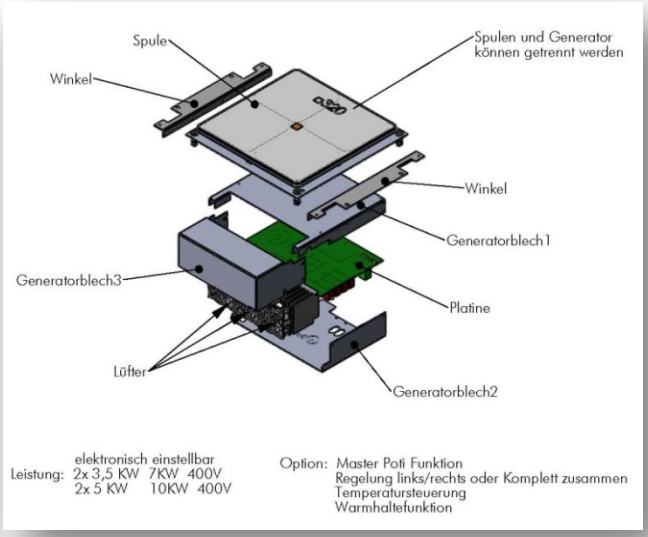
The equipment can't be used, by someone who is not qualified to do. Make sure, that an induction unit you want to dispose of, can't take into operation again. The induction unit consists of common electro-mechanic and electronic parts. No batteries are used. The user is responsible for disposing of the induction unit correctly and safely.

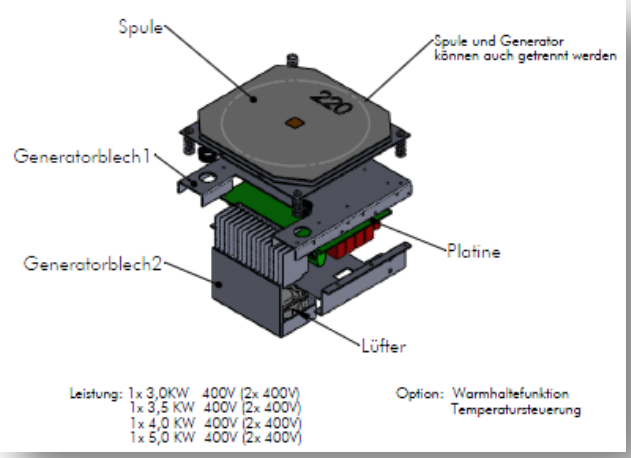
Note for Waste management:

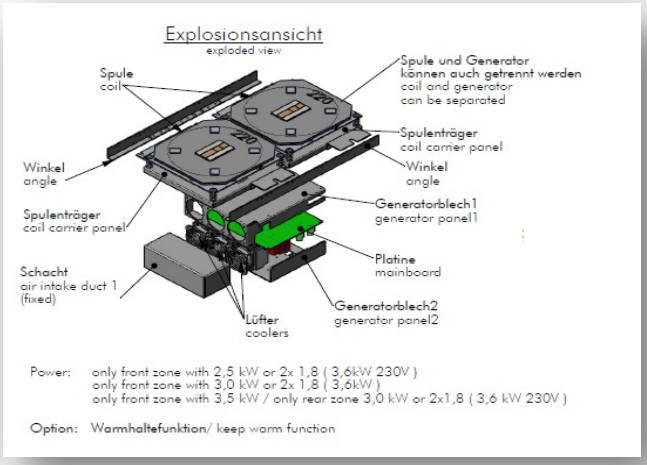
Units that for this point decide can be shipped to us.
We take only Post-paid Packets.

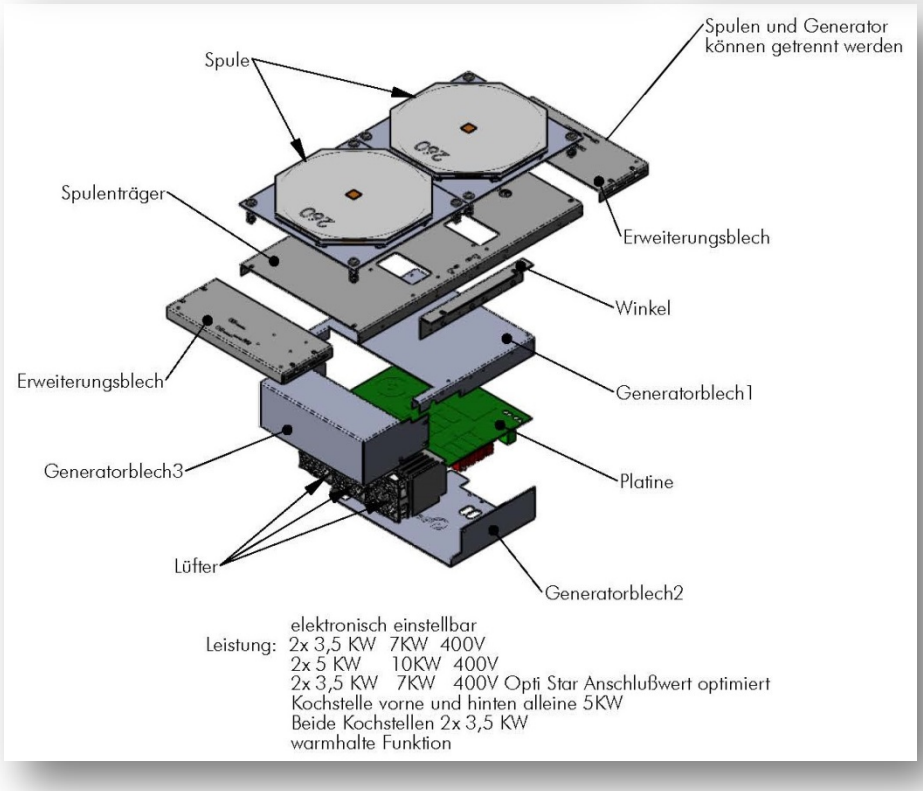
Generator Views



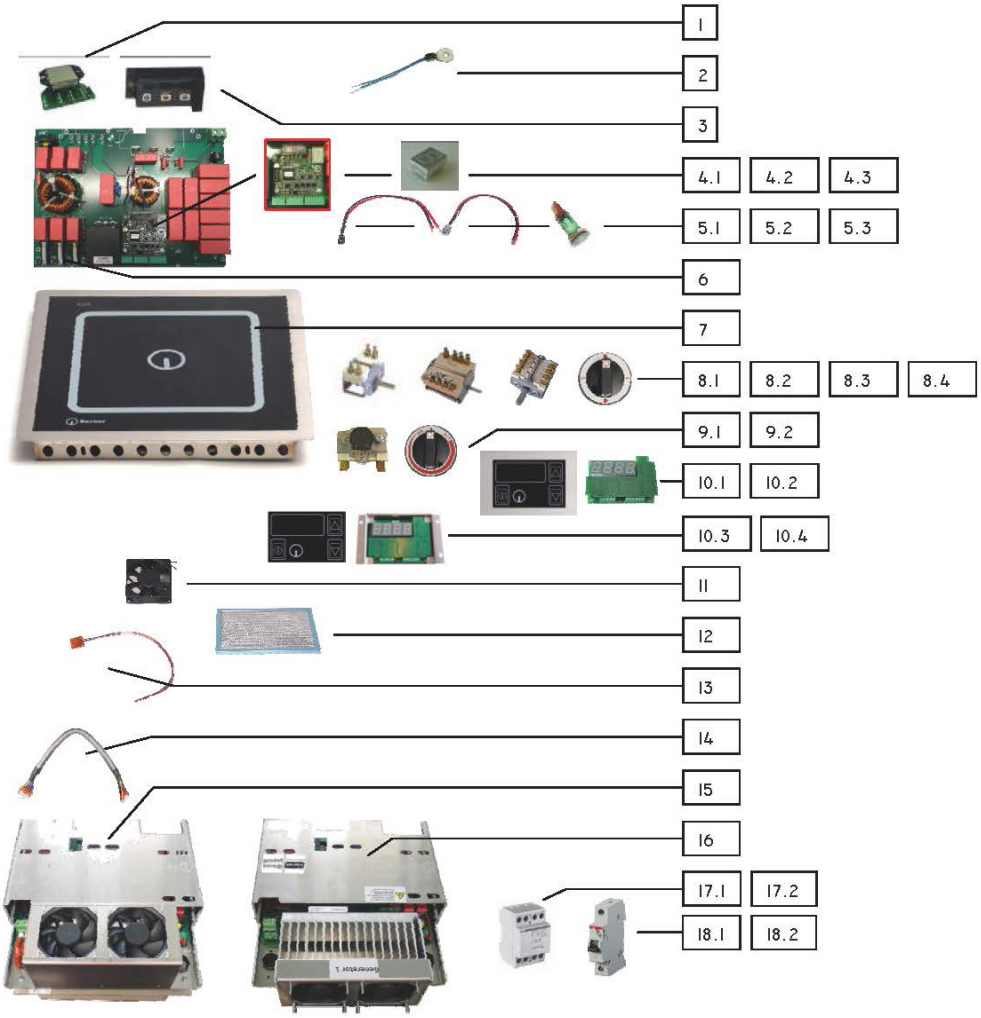




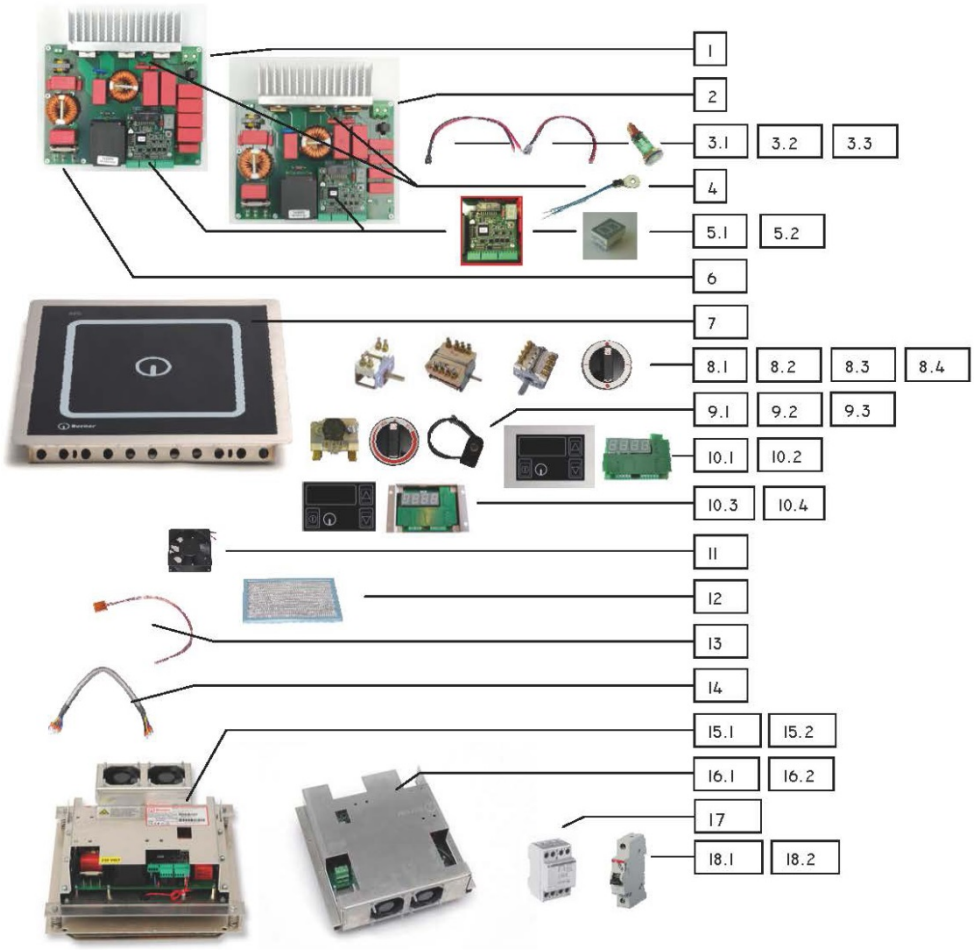




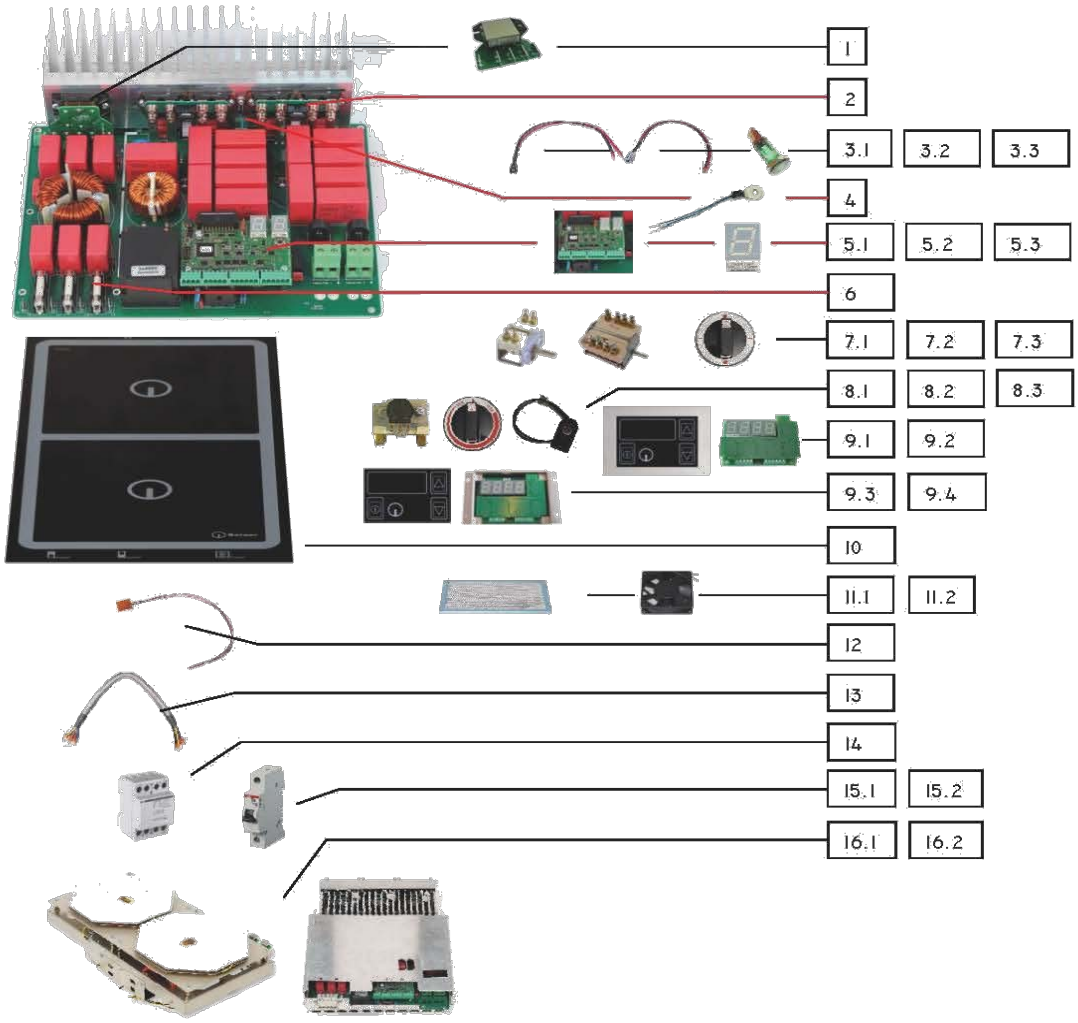
Spare Parts List



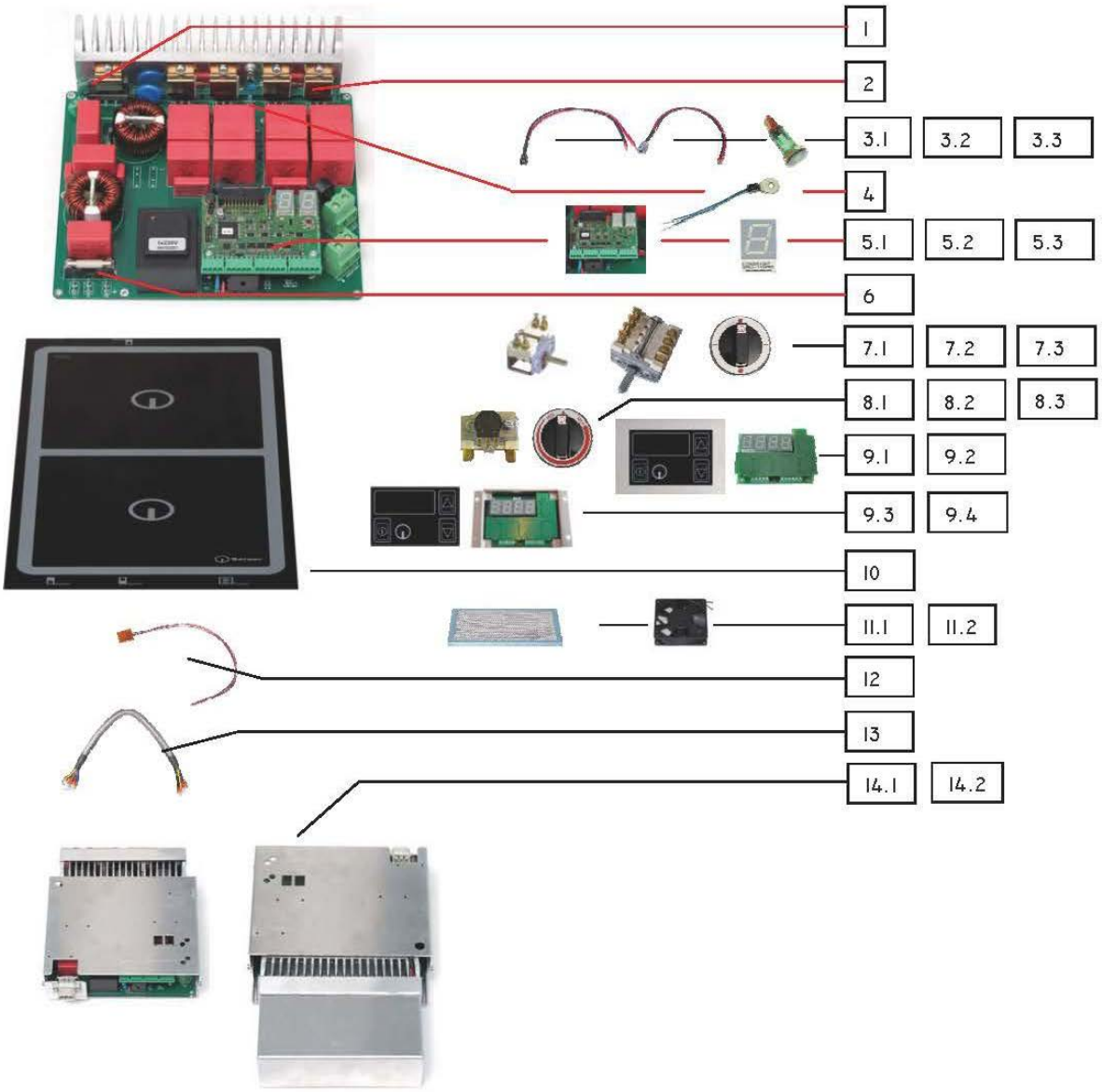
Anzahl / Pieces					Pos.	Artikelnummer Item number	Beschreibung	Description
BI1X	BI2X	BI3X	BI4X	BI6X				
1	2	3	4	6	1	100604	Gleichrichter	rectify
1	2	3	4	6	2	100125	Temperaturfühler	Temperature sensor
1	2	3	4	6	3	100113	IGBT C 5/7/8/9kW	transistor C 5/7/8/9kW
1	2	3	4	6	4.1	100612	Leistungsprint 5-9kW	power print 5-9kW
1	2	3	4	6	4.2	100142	Steuerprint Version 2.xx	control print Version 2.xx
1 (2)	4	6	8	12	4.3	100165	7-segment Anzeige	7-segment Display
1	2	3	4	6	5.1	100128	Led Rot haltebuchse	Led Red with socket
1	2	3	4	6	5.2	100134	Led Grün haltebuchse	Led Green with socket
1	1	1	1	1	5.3	800201	lampe Grün 250 V	Indicator light Green
3	6	9	12	18	6	100718	Sicherung 5/7/8/9kW	Fuse 5/7/8/9kW
1	1	1	1	1	7	Modell ?	Glas	Glass
1	-	1	1	1	8.1	800405	Hauptschalter 2-polig	Main switch
1	1	-	-	-	8.2	800404	Hauptschalter 4-polig	Main switch
1	-	-	-	-	8.3	800409	Hauptschalter 400V-5kW	Main switch
1	1	1	1	1	8.4	800102-B	Knebel Hauptschalter	Knob main Switch
1	2	3	4	6	9.1	LPI-100108	Poti mit Vorschalter	controler with poti
1	2	3	4	6	9.2	Modell ?	Knebel	Knob
1	2	3	4	6	10.1	100153	Einbaurahmen mit Touchcontrolglas	Mount in Frame with Touchcontrol glass
1	2	3	4	6	10.2	300113	elektronik Touchcontrol	Electronic Touchcontrol
1	2	3	4	6	10.3	100159	Touchcontrolglas	Touchcontrol glass
1	2	3	4	6	10.4	100177	Einbaurahmen Ver. B	Mount in Frame Ver. B
2	4	6	8	12	11	100301	Lüfter	Cooler
1	2	3	4	6	12	100102	Aluminiumfilter	Aluminium filter
1	2	3	4	6	13	100114	Temperaturfühler	Temperature sensor
1	2	3	4	6	14	100803	Kabel für Anzeige-Länge Var.	Cable Display-Variable
1	2	3	4	6	15	M-BIPS	AustauschGenerator Modul	Exchange generator
1	2	3	4	6	16	G-BIPS	AustauschGenerator Stehend	Exchange generator
1	-	1	1	-	17.1	800302	Schütz Schaltung 40A	Relais Circuit 40A
-	-	1	1	1	17.2	800304	Schütz Schaltung 63A	Relais Circuit 63A
1	-	1	1	1	18.1	300120	Sicherung B6A	Fuse B6A
-	6	9	12	18	18.2	300121	Sicherung BI6A	Fuse BI6A



Anzahl / Pieces					Pos.	Artikelnummer Item number	Beschreibung	Description
BIIx	BI2x	BI3x	BI4x	BI6X				
1	2	3	4	6	1	100610	Leistungsprint 230 Volt3,5kW	power print 230 Volt 3,5kW
1	2	3	4	6	2	100611	Leistungsprint 400 Volt5kW	power print 400 Volt 5kW
1	2	3	4	6	3.1	100128	Led Rot haltebuchse	Led Red with socket
1	2	3	4	6	3.2	100134	Led Grün haltebuchse	Led Green with socket
1	1	1	1	1	3.3	800201	lampe Grün 250 V	Indicator light Green
1	2	3	4	6	4	100125	Temperaturfühler	Temperature sensor
1	2	3	4	6	5.1	100142	Steuerprint Version 2.xx	control print Version 2.xx
1 (2)	4	6	8	12	5.2	100165	7-segment Anzeige	7-segment Display
3	6	9	12	18	6	100718	Sicherung 5/7kW/8kW	Fuse 5/7kW/8kW
1	1	1	1	1	7	Modell ?	Glas	Glass
1	-	1	1	1	8.1	800405	Hauptschalter 2-polig	Main switch
1	1	-	-	-	8.2	800404	Hauptschalter 4-polig	Main switch
1	1	-	-	-	8.3	800409	Hauptschalter 400V-5kw	Main switch
1	1	1	1	1	8.4	800102-B	Knebel Hauptschalter	Knob main Switch
1	2	3	4	6	9.1	LPI-100108	Poti mit Vorschalter	controler with poti
1	2	3	4	6	9.2	Modell ?	Knebel	Knob
1	2	3	4	6	10.1	100153	Einbaurahmen mit Touchcontrolglas	Mount in Frame with Touchcontrol glass
1	2	3	4	6	10.2	300113	elektronik Touchcontrol	Electronic Touchcontrol
1	2	3	4	6	10.3	100159	Touchcontrolglas	Touchcontrol glass
1	2	3	4	6	10.4	100177	Einbaurahmen Ver. B	Mount in Frame Ver. B
2	4	6	8	12	11	100302	Lüfter (60x60x25mm)	Cooler (60x60x25mm)
1	2	3	4	6	12	100102	Aluminiumfilter	Aluminium filter
1	2	3	4	6	13	100114	Temperaturfühler	Temperature sensor
1	2	3	4	6	14	100803	Kabel für Anzeige-Länge var.	Cable for Display -variable
1	2	3	4	6	15.1	BIPMS3,5	AustauschGenerator MODUL	Exchange generator
1	2	3	4	-	15.2	BIPMS5	AustauschGenerator MODUL	Exchange generator
1	2	3	4	6	16.1	G-BIPMS3,5	AustauschGenerator Stehend	Exchange generator
1	2	3	4	-	16.2	G-BIPMS5	AustauschGenerator Stehend	Exchange generator
-	-	1	1	1	17	800302	Schütz Schaltung 40A	Relais Circuit 40A
-	-	1	1	1	18.1	300120	Sicherung B6A	Fuse B6A
-	-	3	4 (8)	6	18.2	300121	Sicherung BI6A	Fuse BI6A

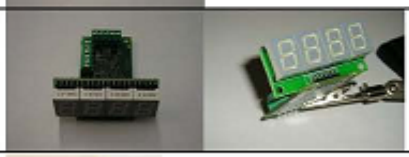
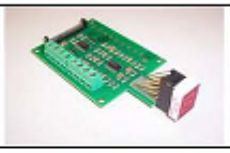


Anzahl / Pieces			Pos.	Artikelnummer Item number	Beschreibung	Description
BI2X	BI4X	BI6X				
1	2	3	1	100604	Gleichrichter	rectifier
2	4	6	2	IGBT	nicht wechselbar	not replaceable
2	4	6	3.1	100128	LED Rot haltebuchse	LED Red with socket
2	4	6	3.2	100134	LED Grün haltebuchse	LED Green with socket
1	1	1	3.3	800201	lampe Grün 250 V	Indicator light Green
1	2	3	4	100125	Temperaturfühler	Temperature sensor
1	2	3	5.1	100613	Leistungsprint	Powerprint
1	2	3	5.2	100606	Steuerprint Version BIPD	control print Version BIPD
4	8	12	5.3	100165	7-segment Anzeige	7-segment Display
3	6	9	6	100718	Sicherung 5/7kW/8kW	Fuse 5/7kW/8kW
-	1	1	7.1	800405	Hauptschalter 2-polig	Main switch
1	-	-	7.2	800404	Hauptschalter 4-polig	Main switch
1	1	1	7.3	800102-B	Knebel Hauptschalter	Knob main Switch
2	4	6	8.1	LPI-100108	Poti mit Vorschalter	controler with poti
2	4	6	8.2	Modell ?	Knebel	Knob
1	1	1	8.3	800204	Betriebslampe im Glas mit Anschlußkabel	Main lamp in ceran Glas with Cable
2	4	6	9.1	100153	Einbaurahmen mit Touchcontrolglas	Mount in Frame with Touchcontrol glass
2	4	6	9.2	300113	elektronik Touchcontrol	Electronic Touchcontrol
2	4	6	9.3	100159	Touchcontrolglas	Touchcontrol glass
2	4	6	9.4	100177	Einbaurahmen Ver. B	Mount in Frame Ver. B
1	1	1	10	Modell ?	Glas	Glass
1	2	3	11.1	400425	Aluminiumfilter	Aluminium filter
3	6	9	11.2	100301	Lüfter (80x80x25mm)	Cooler (80x80x25mm)
2	4	6	12	100114	Temperaturfühler	Temperature sensor
2	4	6	13	100803	Kabel für Anzeige -IM	Cable for Display -IM
-	1	1	14	800302	Schütz Schaltung 40A	Relais Circuit 40A
-	1	1	15.1	300120	Sicherung B6A	Fuse B6A
-	3	6	15.2	300121	Sicherung BI6A	Fuse BI6A
1	2	3	16.1	M-BIPDS	AustauschGenerator MODUL	Exchange generator
1	2	3	16.2	G-BIPDS	AustauschGenerator MODUL	Exchange generator

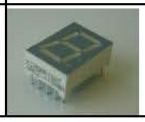


Anzahl / Pieces		Pos.	Artikelnummer Item number	Beschreibung	Description
Bi2x	Bi4x				
-	-	1	Gleichrichter	nicht wechselbar	not replaceable
-	-	2	IGBT	nicht wechselbar	not replaceable
2	4	3.1	100128	Led Rot haltebuchse	Led Red with socket
2	4	3.2	100134	Led Grün haltebuchse	Led Green with socket
1	1	3.3	800201	lampe Grün 250 V	Indicator light Green
2	4	4	100125	Temperaturfühler	Temperature sensor
1	2	5.1	100614	Leistungsprint	Powerprint
1	2	5.2	100606	Steuerprint Version bipd	control print Version bipd
4	8	5.3	100165	7-segment Anzeige	7-segment Display
1	2	6	100718	Sicherung 5/7kW/8kW	Fuse 5/7kW/8kW
1	-	7.1	800405	Hauptschalter 2-polig	Main switch
-	1	7.2	800409	Hauptschalter 4-polig	Main switch
1	1	7.3	800102-B	Knebel Hauptschalter	Knob main Switch
2	4	8.1	LPI-100108	Poti mit Vorschalter	controler with poti
2	4	8.2	Modell ?	Knebel	Knob
2	4	9.1	100153	Einbaurahmen mit Touchcontrolglas	Mount in Frame with Touchcontrol glass
2	4	9.2	300113	elektronik Touchcontrol	Electronic Touchcontrol
2	4	9.3	100159	Touchcontrolglas	Touchcontrol glass
2	4	9.4	100177	Einbaurahmen Ver. B	Mount in Frame Ver. B
1	1	10	Modell ?	Glas	Glass
1	2	11.1	100102	Aluminiumfilter	Aluminium filter
3	6	11.2	100300	Lüfter (60x60x25mm)	Cooler (60x60x25mm)
2	4	12	100114	Temperaturfühler	Temperature sensor
2	4	13	100803	Kabel für Anzeige -IM	Cable for Display -IM
1	2	14.1	M-BIPDMS	AustauschGenerator MODUL	Exchange generator
1	2	14.2	G-BIPDMS	AustauschGenerator Stehend	Exchange generator

Displays in different versions

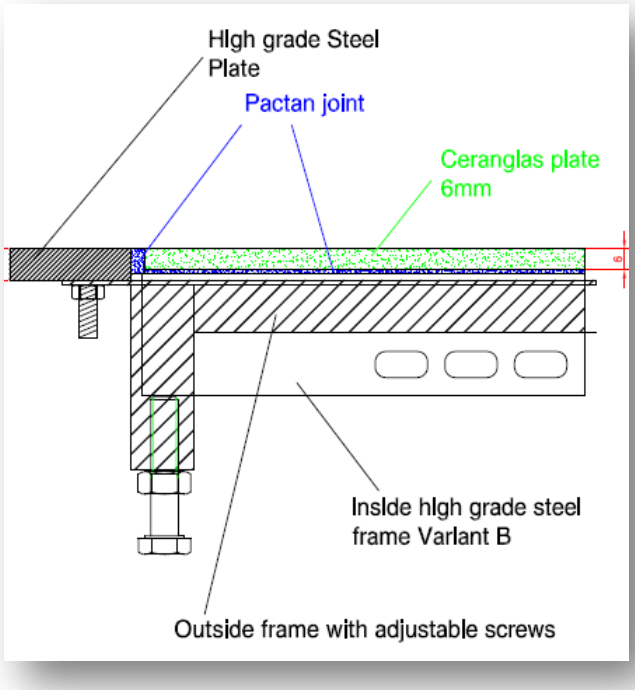
H		**100317** **Display left and rigth side** 1digit
I		**100318** **Display flexible - separated** 4digit
K		**100319** **Display flexible - separated** 1digit
L		**100320** **Display front** 4digit
M		**100321** **Display MICRO** 1digit
N		**100322** **1-feeler-Print (BIP)**
O		**100323** **4- feeler-Print (BIP)**
P		**100324** **Display "small"**
Q		**100334** **=100321+100062** **Display MICRO** 1stellig
R		**100330** **Display "small"**

* all Spare display inclusive display print, 7-Segment-display and Socket, but without fixing material.

		**100139** **7 Segment display (digit 1-9)** LED 10,9mm red
		**100165** **7 Segment display (digit 1-9)** for BIPS Generators

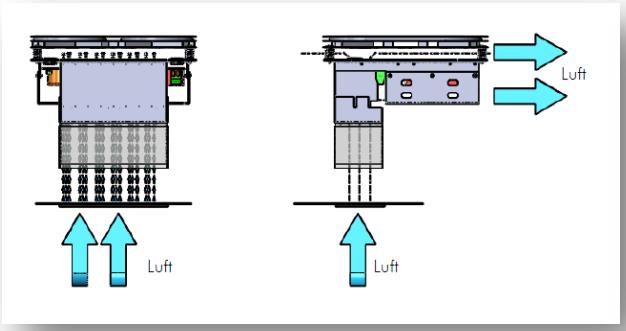
Technical Documentation

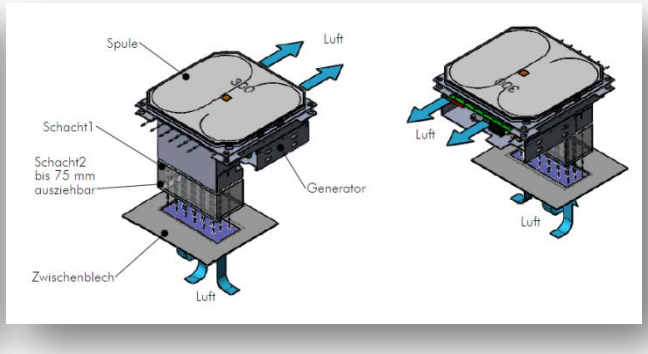
View for flush mounting frame Ver. B



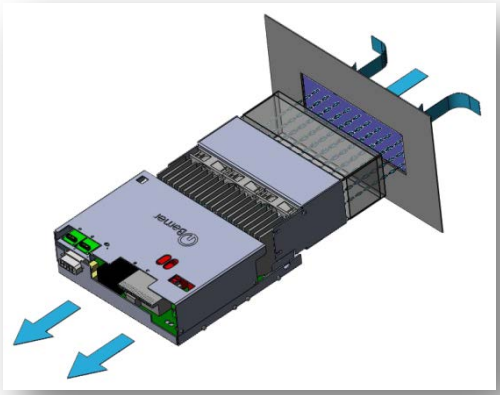
Air Chanel (module/separated)

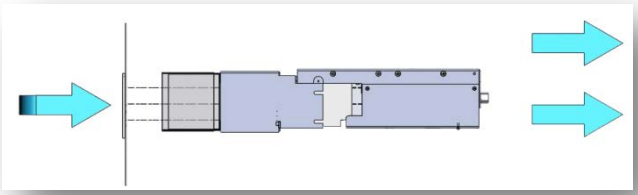
Air channel module





Air channel coil generator separated (Standing / Lying)





Observe the installation regulations

Observing installation regulations:
The input air channel is below the unit (option in front or behind) (option with flexible input air tube).

Under the induction a ground metal (CNS angles) has to be attached, for the Aluminium air filter. The ground metal must be absolutely removable so that in case of a service the easy access to the coil or generator is possible. Shouldn't this be possibly in case of special construction caused other mounting variants must be checked other Solutions. We are ready to support you in case of other Solutions.

The using of the air filter saves the unit from dirt and grease. Provide the easy exchangeable of the filter (for weekly cleaning in the dishwasher).

The air outlet carried over the switch face plate. For this the switch face plate need air outlets. Optional: the air outlets can be supplied with an air channel. For this, the generators have to turn around.

The air channel has to be installed, that no water can come inside the unit.

The switch faceplate is not included with the delivery (optionally available).

Take account! For the combination: build-in unit with an **oven.** The switch face plate has to be closed (no air outlets), to protect the unit from penetration of moisture and heat.

To provide a proper function, follow the air supply and outlet regulations.

The established frame of the mounting unit has to be sealed up with “Silicone – Pactan® 6076”, preventing around penetrating of liquids.

Broken glass or damage of the glass ceramic hob, please don’t use the unit after this. Replace the damaged glass ceramic immediately; otherwise there is the danger for penetrating Liquid into unit. The Liquid leads to damage of the unit.

Installation regulations

The following points have to be follow:

- Examine and guarantee, that the tension of the main supply agrees with the one of the type label on the unit.
- The electrical installations must comply with the local Building installations regulations. The valid national regulations of the electricity authorities must be followed.
- The induction-unit is supplied with a Power cord; this can be attached to an electrical outlet.
- In case of using an Offset current circuit breaker on the place, use a (FI 30mA).
- Please prevent to block the air in- and out supply (subjects etc.)
- Avoid that hot surrounding air is drawn in the unit by around standing equipment like deep fryers etc.
- Install the induction unit not in the proximity's of a hot surface or
- The piece of equipment has a suction filter. You must guarantee, that no fat surroundings the air-filter, which is caused by other applications (Deep-fryers, grill disks or frying tippers), can suck into the induction unit.
- The AIR temperature must be under +35° C.
- The using staff must take sure, that all Installations- , Maintenance - and Inspection work, are executed by authorized specialist staff.
- If more equipment installed in the proximity of the inductive unit, which ones are regulated electronically? Please, enquire with the manufacturer if troubles are possible, by the inductive reasoning.

Additional installation regulations for the mounting model

- The Air must be focused and be supplied to the Fan directly about the enclosed filter. The Air Channel cross-cut should be bigger as 200 cm².
- The maximum AIR temperature may never exceed 35° C
- No building any thermal short-circuit. The waste air may be drawn again in the air circulation.
- The installation must be checked on practice suitability. There for the maximum cooling temperature must be determined. You measure it at the cooling base plate below the induction coil in the middle at the Transistor module (black big Block). The temperature mustn't exceed 50° C in the permanent operation of at least 2 hours and 20° of surroundings temperature.
- If the Potentiometer line exceed more than 60 cm, you have to replace (Protect it with a cable with shield) and connect it to the Clamp S on the Inductions unit.
- The power line cable must be generally shielded and be contacted cleanly on both sides.
- The net separator should be turned off not more than 5 times a day.

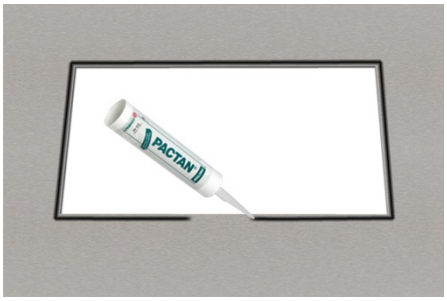
Additional installation regulations (coil – generator separated)

- Prolong with connectors and 6mm² Radox-Wire (155° C) the Coil connections. The Connection must be soldered.
- Prolong sense lead with an oil flex - Cable with 2 x 0,5 mm
- Separate the Coil cables from the Sense lead- and Advertisements wires and all others Cables and if possible install it in a Steel Channel, because the disturbing emission is very high.
- The cooling is designed, that the Coil is also be cooled. Is the Coil separate? The Coil must therefore be ventilated separately. The temperatures not exceed of 140° C of the ferrite rods in all modes in the permanent operation (checks by means of temperature measuring).
- No metals can be assembled less 6 cm of distance under the Coil, with Aluminium less 2.5 cm as minimal distance.
- The module corresponds to the EMV norms and the electrical safety requests. Some exams must be repeated by removed Coils. E.g. Temperature tests, EMV- tests, electrical safety. The execution of the investigations lies in the responsibility area of the user and should be confirmed by an accredited examining place.

Installation instructions for the installation of Berner
Induction units with mounting frame (Ver. A)

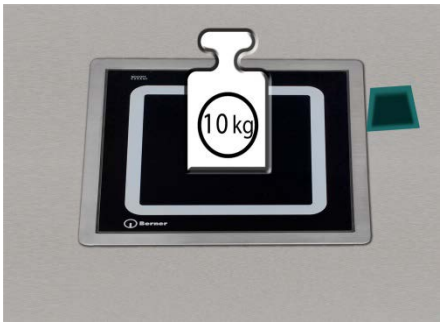
Please observe the following installation instructions. The only way to ensure trouble-free operation and a long service life. **To ignore the following guidelines will void the warranty.**

Making the cut in the surface in accordance with the installation drawing. (Please only use detailed drawings). Use only suitable materials (stainless steel at least 3mm or granite).

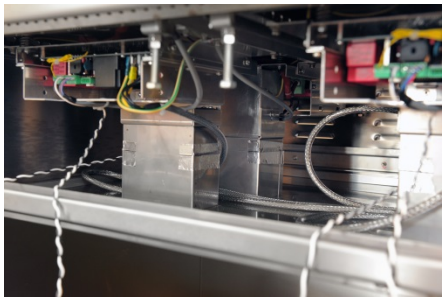


Assembling of the seal (pactan) without breaks to avoid a later leak in the seal.

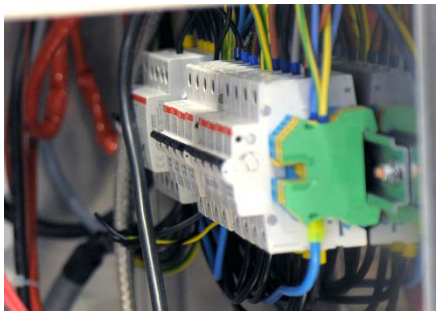
Insert the Unit into the cut out and set it to the final position.



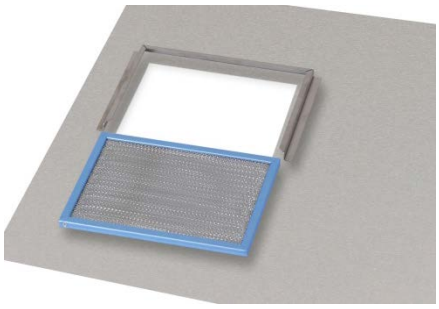
Complain of the unit and remove the rest of pactan from the frame with the suitable tool
Important: Dry time at least 24 hours. Closed seals dry even less.



Install the connection cables.
Attention: coil - generator separated:
Feeler-, display- and potentiometer cables (control cables) have to be installed separated from the generator cables and if possible in a steel channel.
Don't install coil cables in a steel channel and also laid bundled.

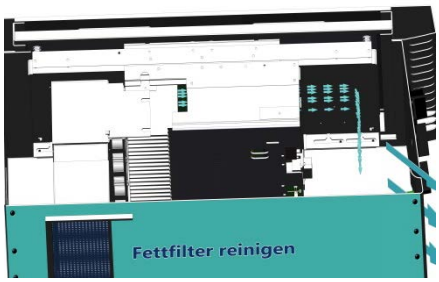


Fasten the fuse and connection rail. Provide an easy access and a splash-proof installation. In case of a fault the fuses need an easy access to turn it on again.
It´s an additional backup of the system.

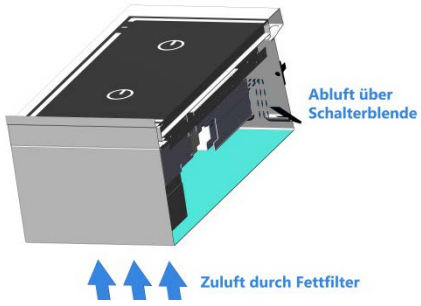


Grease filter with mounting frame for attachment to the revision plate. The revisions plate has to be removable.

Install of the revisions plate (removable in case of service) with the cut out of the air channel (installation drawing) and connect with the adjustable air channel to the plate and seal of the edges with alu tape to protect it from greasy air.



The sucked air is only to provide over the air filters. Clean the air filter weekly in the dishwasher. Don`t use the induction unit without filter, because the electronic components will be damaged.

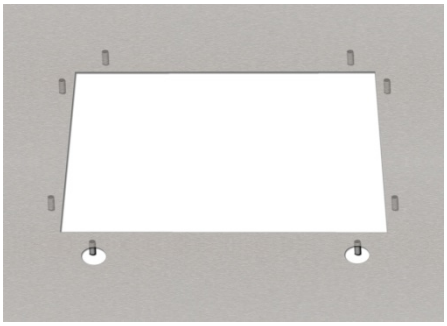


Assemble a switch face plate with air outlets
Important: the air outlets should only open below to avoid liquid. To clean this unit don`t use splash water!

Installation instructions for an flush-mounting frame (Ver. B) of Berner Induction units

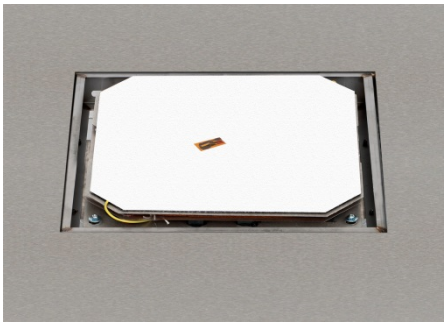
Please observe the following installation instructions. The only way to ensure a trouble free operation and a long life time. **To ignore the following guidelines will void the warranty.**

Make the cut in the surface in accordance with the installation drawing. (Please use only detailed drawings). Use only suitable materials (stainless steel at least 3mm or granite).



Install the bolts M6 on the bottom on the surface shown in the diagram (installation drawing) “mounting frame”.

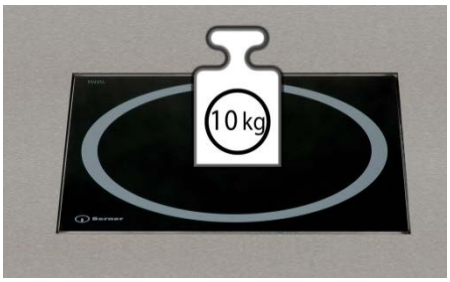
Install the mounting frame to the bottom.
Important! Observed tensile strength of the weld stud and tightness of the screws.



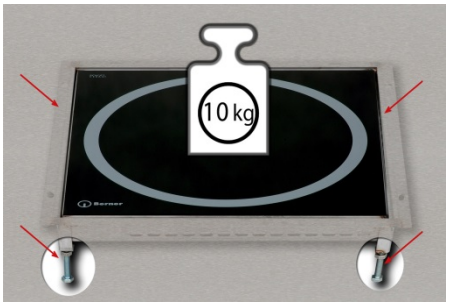
Insert the Induction unit from the top and install the cables. Please follow this regulations: generator coil separate: Feeler-, display- and control cables have to be installed separate from the coil and generator cables and if it`s possible be covered in a steel channel.

Applying a thin layer Pactan on the inner frame to fix the glass ceramic plate. Be careful in range of the display, to protect the display segment.

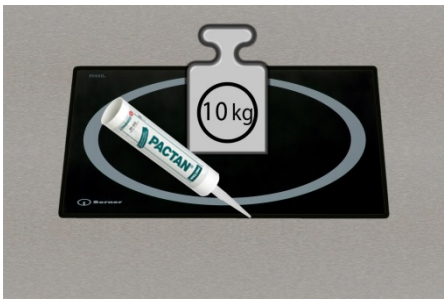
Place the glass ceramic plate in the fresh Pactan layer on the inner frame. Make sure that the display didn`t get in contact with the Pactan.



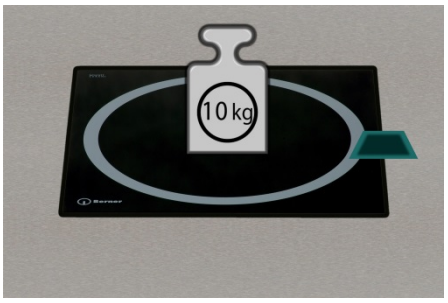
Place the glass ceramic plate in the center.
(All around approx. 3 mm distance).
Important: The weight has to be higher than the Spring tension of the coil to keep the glass ceramic plate on the inner frame. Keep the weight on the place until the adhesive is cured.



To adjust the glass ceramic plate to the same level like the surface, use the adjustable screws on the mounting frame and secure the screw with the nut.
Important: Please secure the screw with the lock nut.



Fill the place between the glass ceramic plate and surface with excess pactan.
Important: Please use in range of the display less material to prevent the display from contact with the adhesive.



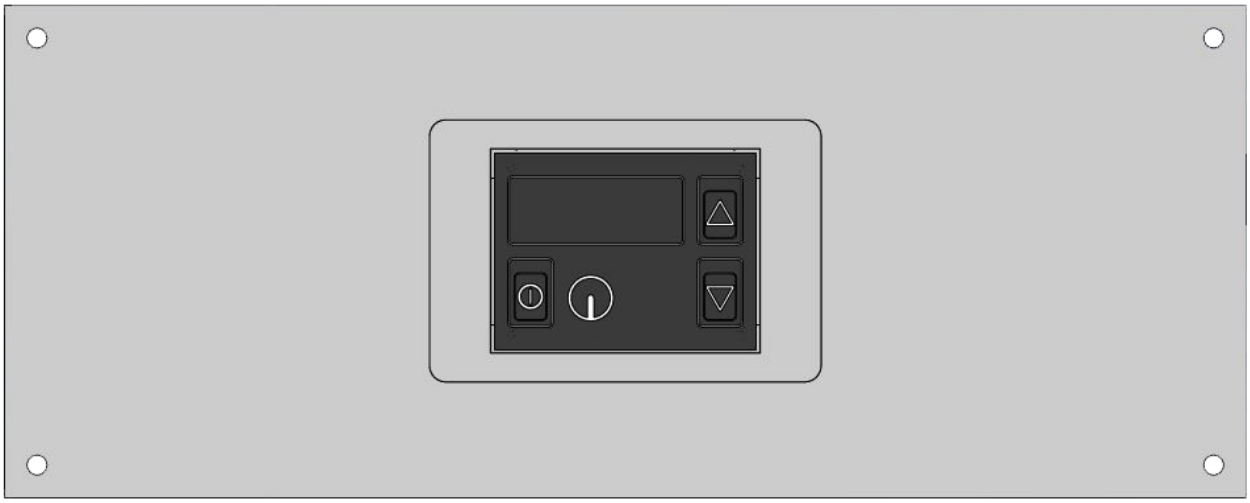
Spray the Pactan fuge wet with wet agent and remove the excess pactan with a suitable tool.
Important: Drying time is approx. 24 hours for 1 mm fuge thickness!

Installation instructions to build-in of an Berner
Sensor Touch control electronic with frame (Ver. A)

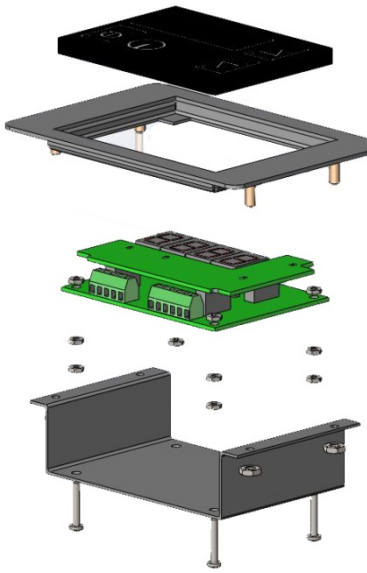
Frame inclusive electronic is pre-assembled with glued glass ceramic

Please follow the instruction on page 33
Please observe the following installation instructions. The only way to ensure a trouble free operation and a long life time. **To ignore the following guidelines will void the warranty.**

Example: build-in in a switch faceplate



Explosion: Version A assembled version

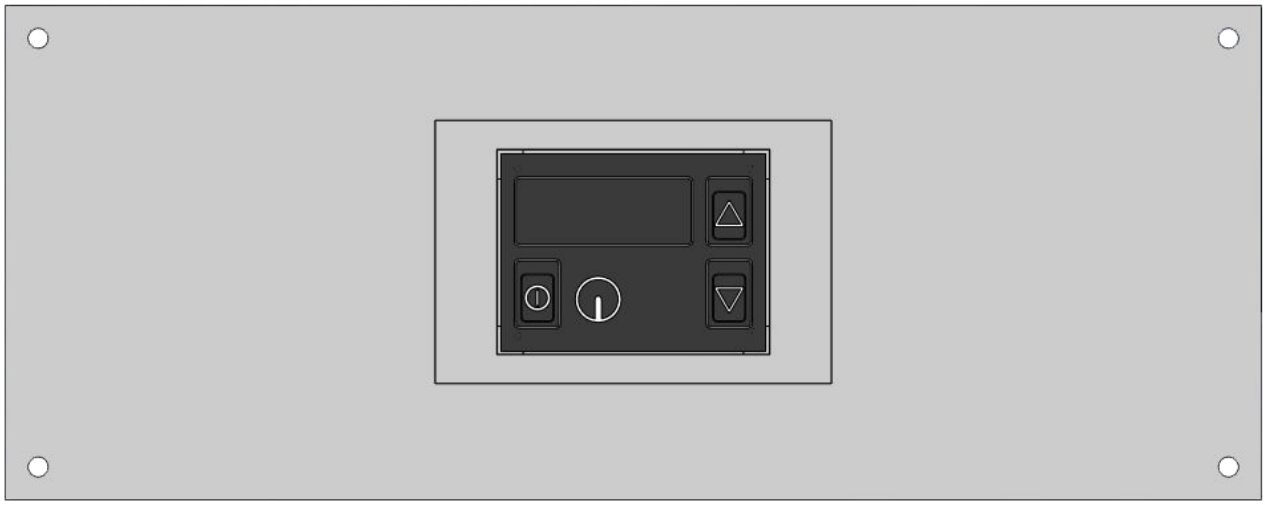


Installation instructions to build-in of an Berner
Sensor Touch control electronic with frame (Ver. A2)

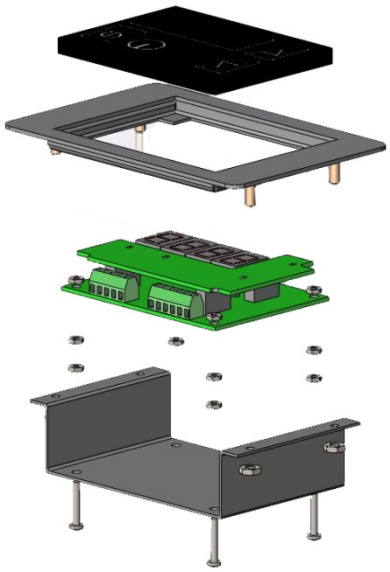
Frame inclusive electronic is pre-assembled with glued glass ceramic

Please follow the instruction on page 33
Please observe the following installation instructions. The only way to ensure a trouble free operation and a long life time. **To ignore the following guidelines will void the warranty.**

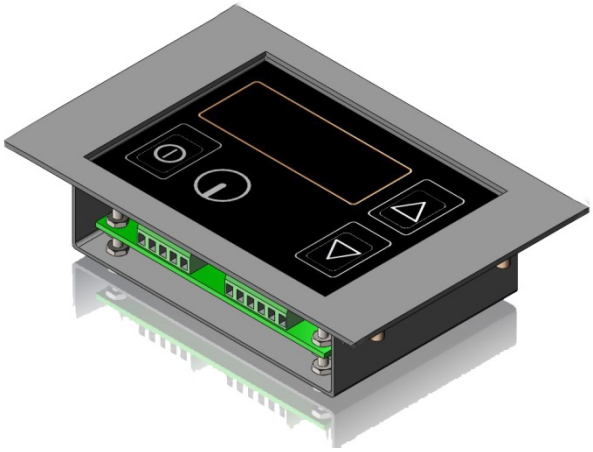
Example: build-in in a switch faceplate



Explosion: Version A2



assembled version

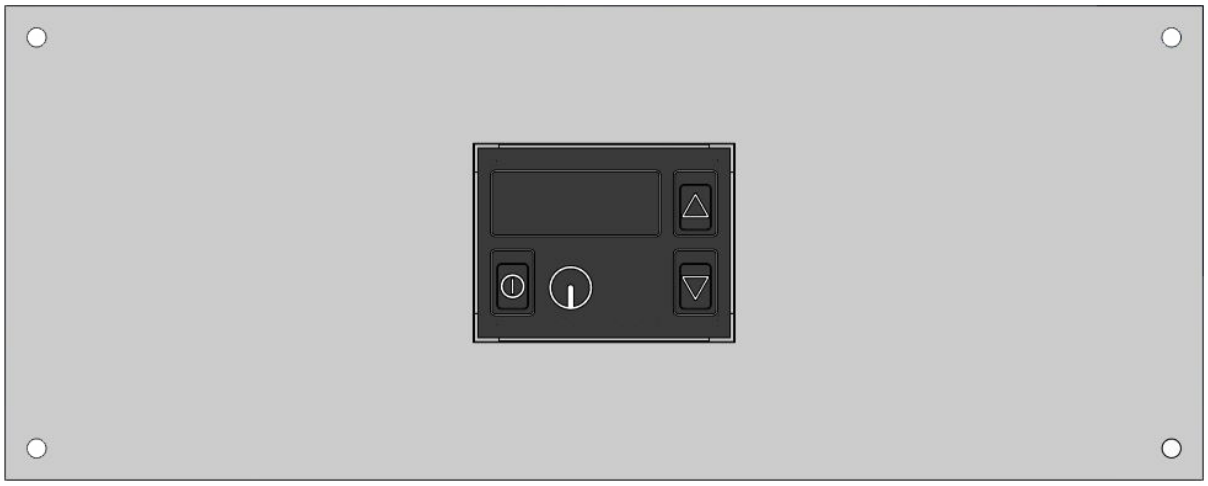


Installation instructions to build-in of an Berner
Sensor Touch control electronic with frame (Ver. B)

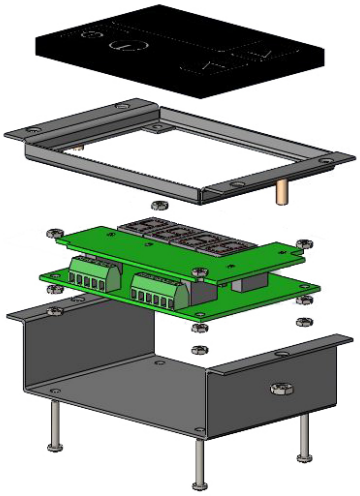
Frame inclusive electronic is pre-assembled with glued glass ceramic (2 – 3 mm standing out)

Please follow the instruction on page 35
Please observe the following installation instructions. The only way to ensure a trouble free operation and a long life time. **To ignore the following guidelines will void the warranty.**

Example: build-in in a switch faceplate



Explosion: Version B



assembled version