

Modul Line

Modular system for induction cooking

User and Installation Manual



CAUTION: Read the instruction before using the machine.

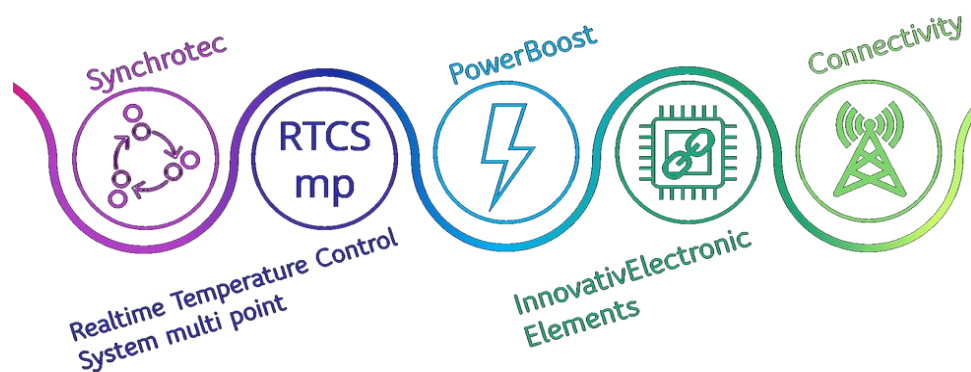


WARNING: If the surface is cracked, immediately disconnect the appliance from supply.

Notice: This Unit is approved for professional use only.

Models

Modul Line 360 R 1x5 kW	Modul Line XXX R 2x3.5 / 5 kW
Modul Line 500 R 1x5 kW	Modul Line XXX Q 2x5kW
Modul Line Wok 1x5 kW	Modul Line XXX F 2x5 / 7 kW
Modul Line 360 R 2x3.5 / 5 kW	Modul Line XXX R 4x3.5 / 5 kW
Modul Line 360 R 4x3.5 / 5 kW	Modul Line XXX Q 4x5kW
Modul Line 360 R 4x3.5 / 5 kW	Modul Line XXX F 4x5 / 7 kW
Modul Line 360 F 1x5 / 7 kW	Modul Line XXX R 2x3.5 & F 2x7 kW
Modul Line 360 F 2x5 / 7 kW	Modul Line XXX R 2x5 & F 2x7 kW
Modul Line 400 ALC 1x5 kW	
Modul Line 400 ALC 2x5 kW	
Modul Line Pano 2x2.5 kW	
Modul Line Pano 4x2.5 kW	



Translation of Original Instruction – English

Modul Line X2 User and Installation Manual rev03 09/23

READ THIS MANUAL

Warning

Read this manual thoroughly before installing, operating, or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

This manual must always be available for reference at the place of operation.

This manual is intended for kitchen consultants, cabinet designers, fabricators, installers, owners and operators of our appliances.

Owners, consultants, fabricators and designers:

In order for the appliance to function safely and normally, you must read and understand all specific and critical requirements (such as location, ventilation, clearance) when designing the location and/or the electrical cabinet for the appliance.

Installers, operators and staff:

For your safety and safety of the others, you must follow all safety instructions during installation, operation and maintenance of the equipment.

Should you require technical assistance, call your authorized service agent or distributor.

Always have the model and serial number available when you call.

Your Authorized Service Company and Contact Information

--

Your Equipment Supplier and Contact Information

--

Model Number

--

Serial Number

--

Date of Installation

--

ABOUT THIS MANUAL

Throughout this manual, the induction appliance model indicated on the cover page is referred to as **appliance, induction appliance** or **equipment**.

A period (.) is used in this manual as the decimal separator.

Original measurements are in metrics. Measurements in imperial are provided for reference.

Not ALL models, options and accessories are available in all geographical regions. Please consult your equipment supplier for the availability of the specific products in your region.

INSPECT THE SHIPMENT

Thoroughly inspect the equipment upon delivery. Immediately report to the delivery carrier, any damage that occurred during transportation and request for a written inspection report from a claim adjustor.

Keep all packaging.

KEEP THE DELIVERY NOTE

The delivery note attached to the shipment contains detailed information on all components. Keep the delivery note for reference.

Safety Notices

DEFINITIONS

DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury.
This applies to the most extreme situations.

Warning

Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

Caution

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

Notice

Indicates information considered important and is used to address practices not related to physical injury.
For example, messages relating to property damage.

NOTE: Indicates useful, extra information about the action you are performing.

Reference: ANSI Z535.6-2011

SAFETY SYMBOLS AND WARNINGS ON THE APPLIANCE

This symbol alerts you to a hazardous situation that WILL or COULD cause serious bodily harm or death. Be alert and implement relevant safety precautions.

DANGER – HIGH VOLTAGE

This dangerous voltage warning symbol indicates a risk of electric shock and hazards from dangerous voltage.

Electromagnetic Field

This symbol warns against non-ionizing electromagnetic radiation.

Equipotential bonding

This symbol marks the terminal which must relate to the equipotential bonding system.

Warning

RISK OF FIRE OR ELECTRIC SHOCK! DO NOT OPEN!

To reduce the risk of fire or electric shock, do not remove or open cover.

Refer servicing to qualified personnel.

DANGER

Disconnect from supply circuit before opening.



DISCLAIMERS

DANGER

Disregarding any safety instructions may cause harm to people, the surroundings, and the equipment. The manufacturer and/or authorized representative are not responsible for any damages or personal injury caused by failure to observe any safety instructions.

Risks involved when disregarding safety instructions include, but not limiting to:

- Death or injury caused by electric shock.
- Burn injury caused by contacting hot cooking surface, cookware, or oil and grease.
- Damage to the equipment caused by using unsuitable cookware.

DANGER

Do not install or operate equipment and/or accessories that have been misused, abused, neglected, damaged, or altered from that of original manufactured specifications.

DANGER

Contact the manufacturer if you intend to make any changes on the equipment. For safety reasons, always use genuine parts and accessories approved by the manufacturer or authorized representative. Refer to the warranty documents for your equipment.

DANGER

Owners and operators are cautioned that maintenance and repairs must be performed by an authorized service agent using only genuine replacement parts. The manufacturer will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes and/ or installation instructions provided with the product or any product that has its serial number defaced, obliterated or removed, and/or which has been modified or repaired using unauthorized parts or by unauthorized service agents.

DANGER

Improper installation, adjustment, alteration, service, or maintenance of this appliance or installation of a damaged appliance can result in DEATH, INJURY, EQUIPMENT DAMAGE, and void the warranty.

DANGER

All power connections and fixtures must be maintained in accordance with local and national codes.

Warning

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil-soaked cloths or combustible cleaning solutions for cleaning.

Warning

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

Warning

This product contains chemical known to the State of California to cause cancer and/ or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glass-wool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glass-wool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/ national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water, and steam.

Notice

This appliance is not approved or authorized for home or residential use but is intended for commercial applications only. The manufacturer and/or authorized representative will not provide service, warranty, maintenance, or support of any kind other than in commercial applications.

Notice

Routine adjustments and maintenance procedures outlined in this manual are not covered by the warranty.

NOTE: Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website for manual updates, translations, or contact information for service agents in your area.

CORRECT DISPOSAL OF THIS PRODUCT



This marking shown on the product indicates that the product should not be disposed as household waste or regular commercial waste. Instead, it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed correctly, you will help prevent potential harm to the environment or human health, which could otherwise be caused by inappropriate waste handling of this product.

For more detailed information regarding recycling of the product, please contact your local city office or your waste disposal service.

NOTE: The appliance is built with common electrical, electromechanical, and electronic parts. No batteries are used.

NOTE: The owner and operator are responsible for the proper and safe disposal of the appliance.

Important

Additional Safety Notices are stated in the relevant sections throughout the manual.

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Section 1

General Information

Description of Product

Built with a robust construction, our induction appliances are compact and powerful with the revolutionary RTCSmp® Technology (**Realtime Temperature Control System**). The RTCSmp® Technology monitors continuously in real time, 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:

- Safety functions such as Pan Detection and Boil Dry Protection are therefore guaranteed.
- The appliance starts heating only when a pan is placed in the cook zone.
- When a malfunction occurs, the integrated fault diagnostic system reports the malfunction instantly.

Synchrotec offers our customers:

- Absolute flexibility in your range planning
- All hobs are synchronised with each other, there is no interference whatsoever
- Regardless of the number of hobs, the induction adjusts itself the used pan material
- Four different operating concepts can be selected
- Extended selection of application solutions

PowerBoost offers our customers:

- The power of a hob can be increased automatically by up to 20% so that the maximum available energy is available in the start-up cooking phase.

Innovative Electronic Elements offers our customers:

- Due to the latest electronic components, it is possible to greatly reduce the waste heat, which leads to an increased service life of the electronics.
- Unprecedented efficiency is achieved through state-of-the-art components
- Most powerful generator in this size

Connectivity* offers our customers:

- Control over kitchen processes
- Warning against misuse
- Remote maintenance
- Remote diagnosis
- Preventive service
- IoT ready

* Available as an option

Application

The Modul Line induction units are designed for installation in a closed stove or counter. Many applications throughout the day with your appliance are possible, such as cooking, warming up, keeping warm, and roasting of food:

- Thanks to RTCSmp temperature control happens instantly.
- With inductive energy transmission, your cookware can be heated very quickly.
- High power is possible for braising application and quick sauté.
- High power also means you can heat up a bigger pot quickly.

NOTE: To guarantee the reliability and performance of the appliance, you must use the recommended types and sizes of pans with the appliance. See section 3 Operation.

Compliances



The units comply the latest Norms:

Europe models

- EN 55014-1
- EN 55014-2
- EN 60529
- EN 62233 (EMC/ EMV)
- EN 60335-1
- EN 60335-2-36
- EN 61000-3-11
- EN 61000-3-12

Serial Plate Location

The serial plate is located on top of the black housing of the unit. It specifies the model number, serial number, and electrical specifications of the appliance.

Model number and serial number

The model and serial numbers are located on the nameplate. This manual applies only to the models listed on the front of this manual.

READING THE MODEL NUMBER

[Model Name] [Glass Size] [Coil Type] [Power]

Model Name	Glass Seizes	Coil Type	Power
Modul Line	360 = 360x360mm 500 = 500x500mm ALC = 200x400mm ALC = 400x400 mm PANO = 250x500 mm PANO = 500x500 mm 650 = 650x650 mm 720 = 720x720 mm	R = round coil Wok = wok coil Q = quad coil ALC = à la carte coil F = full area coil	1x5 kW = 1 cooking zone with 5 kW 2x3.5 kW = 2 cooking zones; 3.5 kW per zone 2x5 kW = 2 cooking zones; 5 kW per zone 2x7 kW = 2 cooking zones; 7 kW per zone

Product overview

GENERATORS

Available models	Power per zone (in kW)	Glass seizes (in mm)	Glass type	Coil type	Nominal Voltage
Modul Line 360 R 1x5 kW	5	360 x 360	R	R	3 x 380 - 415
Modul Line 500 R 1x5 kW	5	500 x 500	R	R	3 x 380 - 415
Modul Line Wok 1x5 kW	5	Ø 300	Cuvette	Wok	3 x 380 - 415
Modul Line 360 R 2x3.5 kW	3.5	360 x 360	R	R	3 x 380 - 415
Modul Line 360 R 2x5 kW	5	360 x 360	R	R	3 x 380 - 415
Modul Line 360 R 4x3.5 kW	3.5	360 x 360	R	R	3 x 380 - 415
Modul Line 360 R 4x5 kW	5	360 x 360	R	R	3 x 380 - 415
Modul Line 360 F 1x7 kW	7	360 x 360	F	F	3 x 380 - 415
Modul Line 360 F 2x5 kW	5	360 x 360	F	F	3 x 380 - 415
Modul Line 360 F 2x7 kW	7	360 x 360	F	F	3 x 380 - 415
Modul Line 400 ALC 1x5 kW	5	200 x 400	R	ALC	3 x 380 - 415
Modul Line 400 ALC 2x5 kW	5	400 x 400	R	ALC	3 x 380 - 415
Modul Line PANO 2x2.5 kW	2.5	250 x 500	R	R	3 x 380 - 415
Modul Line PANO 4x2.5 kW	2.5	250 x 1000	R	R	3 x 380 - 415
Modul Line 650 R 2x3.5 kW	3.5	375 x 650	R	R	3 x 380 - 415
Modul Line 650 R 2x5 kW	5	375 x 650	R	R	3 x 380 - 415
Modul Line 650 Q 2x5 kW	5	375 x 650	R	Q	3 x 380 - 415
Modul Line 650 F 2x5 kW	5	375 x 650	F	F	3 x 380 - 415
Modul Line 650 F 2x7 kW	7	375 x 650	F	F	3 x 380 - 415
Modul Line 650 R 4x3.5 kW	3.5	650 x 650	R	R	3 x 380 - 415
Modul Line 650 R 4x5 kW	5	650 x 650	R	R	3 x 380 - 415
Modul Line 650 Q 4x5 kW	5	650 x 650	R	Q	3 x 380 - 415
Modul Line 650 F 4x5 kW	5	650 x 650	F	F	3 x 380 - 415
Modul Line 650 F 4x7 kW	7	650 x 650	F	F	3 x 380 - 415
Modul Line 720 R 2x3.5 kW	3.5	360 x 720	R	R	3 x 380 - 415
Modul Line 720 R 2x5 kW	5	360 x 720	R	R	3 x 380 - 415
Modul Line 720 Q 2x5 kW	5	360 x 720	R	Q	3 x 380 - 415
Modul Line 720 F 2x5 kW	5	360 x 720	F	F	3 x 380 - 415
Modul Line 720 F 2x7 kW	7	360 x 720	F	F	3 x 380 - 415
Modul Line 720 R 4x3.5 kW	3.5	720 x 720	R	R	3 x 380 - 415

Modul Line 720 R 4x5 kW	5	720 x 720	R	R	3 x 380 - 415
Modul Line 720 Q 4x5 kW	5	720 x 720	R	Q	3 x 380 - 415
Modul Line 720 F 4x5 kW	5	720 x 720	F	F	3 x 380 - 415
Modul Line 720 F 4x7 kW	7	720 x 720	F	F	3 x 380 - 415
Modul Line Griddle 2x3.5 kW	3.5	580 x 620*	N/A	N/A	3 x 380 - 415
Modul Line Griddle 2x5 kW	5	580 x 620*	N/A	N/A	3 x 380 - 415
Modul Line Kombi 2x5 kW – 65	5	580 x 620*	N/A	N/A	3 x 380 - 415
Modul Line Kombi 2x5 kW – 100	5	580 x 620*	N/A	N/A	3 x 380 - 415

* Frying surface for Griddle and Kombi

Operating conditions

Max. tolerance of the mains voltage Nominal voltage +6% / -10%

Network impedance (Zmax.) 0,25 Ω

Frequency 50 / 60 Hz

Protection class IP X0

Min. pan diameter 12 cm

OPERATIONS

Available models	Description	Features
Potentiometer	This operation consists of a rotary switch which lock in the 0 position and an LED	Controls one cooking zone Cooking levels 1-12 Pot recognition feedback (LED) Error codes (via LED flashes)
Tap Operation Single (with front panel)	This operation consists of 1 knob and a display unit with front panel, for overlying mounting.	Controls one cooking zone Pictogram display Pot recognition feedback Cooking levels 1-12 Temp. control 25 – 100 °C Timer function 0.5 – 240 min Lock function Limitation of max. power output Customization of LED-Ring colour Error codes are displayed
Tap Operation Single (without front panel)	This operation consists of 1 knob and a display unit without front panel, for direct integration into a stove construction.	Controls one cooking zone Pictogram display Pot recognition feedback Cooking levels 1-12 Temp. control 25 – 100 °C Timer function 0.5 – 240 min Lock function Limitation of max. power output Customization of LED-Ring colour Error codes are displayed
Tap Operation (with front panel)	This operation consists of 2 knobs and a display unit with front panel, for overlying mounting.	Controls two cooking zones Pictogram display Pot recognition feedback Cooking levels 1-12 Temp. control 25 – 100 °C Timer function 0.5 – 240 min Lock function Limitation of max. power output Customization of LED-Ring colour Error codes are displayed
Tap Operation (without front panel)	This operation consists of 2 knobs and a display unit without front panel, for direct	Controls two cooking zones Pictogram display Pot recognition feedback

	integration into a stove construction.	Cooking levels 1-12 Temp. control 25 – 100 °C Timer function 0.5 – 240 min Lock function Limitation of max. power output Customization of LED-Ring colour Error codes are displayed
Tap basic (horizontal)	This operation consists of 1 knob and a separate 7 segment Display for mounting under the ceramic glass. The 7-segment display has a horizontal orientation.	Controls one cooking zone 7-segment display Pot recognition feedback Cooking levels 1-12 Temp. control 25 – 100 °C Timer function 0.5 – 240 min Lock function Limitation of max. power output Customization of LED-Ring colour Error codes are displayed
Tap basic (vertical)	This operation consists of 1 knob and a separate 7 segment Display for mounting under the ceramic glass. The 7-segment display has a vertical orientation.	Controls one cooking zone 7-segment display Pot recognition feedback Cooking levels 1-12 Temp. control 25 – 100 °C Timer function 0.5 – 240 min Lock function Limitation of max. power output Customization of LED-Ring colour Error codes are displayed
Tap plus (1 Poti, 1 Display)	This operation consists of 1 knob and a separate one OLED Display for separate mounting.	Controls one cooking zone OLED display Pot recognition feedback Cooking levels 1-12 Temp. control 25 – 100 °C Timer function 0.5 – 240 min Lock function Limitation of max. power output Customization of LED-Ring colour Error codes are displayed Quick fix recommendations (errors) Can be customized with local language
Tap plus (2 Poti, 1 Display)	This operation consists of 2 knob and a separate one OLED Display for separate mounting.	Controls two cooking zones OLED display (split screen) Pot recognition feedback Cooking levels 1-12 Temp. control 25 – 100 °C Timer function 0.5 – 240 min Lock function Limitation of max. power output Customization of LED-Ring colour Error codes are displayed Quick fix recommendations (errors) Can be customized with local language

Mounting frame

Available models (in mm)	Description
Installation-mounting frame 360x360	For one cooking zone (R/F)
Installation-mounting frame 500x500	For one cooking zone (R)
Installation-mounting frame 200x400	For one cooking zone (ALC)
Installation-mounting frame 400x400	For two cooking zones (ALC)
Installation-mounting frame 250x500	For two cooking zones (PANO)
Installation-mounting frame 250x1000	For four cooking zones (PANO)
Installation-mounting frame 375x650	For two cooking zones (R/Q/F)
Installation-mounting frame 650x650	For four cooking zones (R/Q/F)
Installation-mounting frame 360x720	For two cooking zones (R/Q/F)
Installation-mounting frame 720x720	For four cooking zones (R/Q/F)
Installation-mounting frame Griddle/Kombi	For Griddle and Kombi Plates

Further Options

Available models	Description
Grease filter	Air filter to protect the generator from grease ingress
Grease filter frame	Frame to mount and hold the grease filter.
Cable kit with 4m length	Cable kit for situations in which the generator is placed up to 4m away from the coil carrier sheet
Cable kit with 6m length	Cable kit for situations in which the generator is placed up to 6m away from the coil carrier sheet
Coil ventilation kit (with 2.5, 4 and 6m cable length)	The coil ventilation kit provides additional air cooling to the coil carrier.
Control-unit with EMI	Control-unit which allows to connect the Modul Line system to an Energy Management System (according to DIN 18875)
Control-unit with RS-458 Interface	Control-unit which allows to connect the Modul Line system to an IoT or Connectivity solution.

Section 2

Installation

INSTALLATION SAFETY – DISCLAIMER

DANGER

Installation must be carried out by registered installation contractors only.
The contractors are responsible for interpreting all instructions correctly and performing the installation in compliance with all applicable national and local regulations.
The warning signs and serial plates on the equipment must strictly be followed.

Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

Warning

Before installation, make sure that the load capacity of the stove or counter is sufficient. It is important to ensure that the ceramic glass is mounted flush with the stove top sheet. Lateral impacts on the ceramic glass can quickly lead to a bursting of the ceramic glass.

Caution

Consultants, fabricators and designers must consult their induction suppliers when designing an appropriate support structure and device clearance and the installation.

Notice

The Ceran® glass must be bonded using silicone that is compatible with foodstuff.

Notice

Induction equipment that is not installed correctly will have warranty voided.

INSTALLATION SAFETY—CLEARANCE AND VENTILATION

DANGER

Risk of Fire or Shock or Equipment Failure
All minimum clearances must be maintained. Air intake vents and exhaust vents must not be blocked or be restricted.

Caution

This equipment must only be operated under an approved ventilation system in accordance with all applicable national and local regulations. Exceptions may apply.

Notice

The maximum ambient temperature for the induction appliance to operate must not exceed 40 °C. Failure to provide adequate ventilation will cause the appliance to overheat, to reduce power, or to shutdown.

NOTE: Always maintain enough space between and around the equipment for maintenance and service.

INSTALLATION SAFETY—ELECTRICAL**DANGER**

Installation must be carried out by registered installation contractors only.
The contractors are responsible for interpreting all instructions correctly and performing the installation in compliance with all applicable national and local regulations.
The warning signs and serial plates on the equipment must strictly be followed.

DANGER

The device must be protected and connected with an all-pole circuit breaker which ensures complete separation under overvoltage category III.

⚠ Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

⚠ Warning

The device must be operated with an all-pole circuit breaker or disconnecter of overvoltage category III.

⚠ Warning

CE Induction Appliance only: If ground fault current protective switches are used, they must be designed for a minimum fault current of 30mA, Type B or B+.

Notice

Ensure the supply voltage and the line current match the specifications given on the serial plate affixed to the appliance. Wrong voltage will damage the appliance. A stable power supply must be provided.

Notice

Always refer to the serial plate on the appliance to verify the electrical data. When the data listed on the serial plate is different than that listed in this manual, contact the manufacturer or the authorized representative.

Notice

All cables must be routed, protected and tension free.

PERSONAL PROTECTION**DANGER**

All utilities (gas, electric, water and steam) must be OFF to all equipment and locked out of operation according to national/regional regulations, as well as company approved practices during installation, maintenance, and servicing. Always allow appliance to cool.

DANGER

Use appropriate safety equipment during installation, maintenance, and servicing.

DANGER

Never stand, sit, or lean on the equipment!
They are not designed to hold the weight of an adult and may collapse or tip if misused in this manner.

DANGER

To avoid cardiac pacemaker malfunction, consult your physician or pacemaker manufacture about effects of electromagnetic field on your pacemaker.

DANGER

Replace defective power cables immediately by an authorized service agency.

Warning

Markings and warning labels mounted directly on the equipment must be observed at all times and kept in a fully legible condition.

Warning

Risk of burns from high temperatures. You may get burnt if you touch any of the parts during operation. Surfaces close to the cooking area including side panels may get hot enough to burn skin. Use extreme caution to avoid coming in contact with hot surfaces or hot grease. Wear personal protective equipment.

Caution

Use caution when handling the device. The device may have sharp metal edges.

Scope of delivery

The Modul Line is a modular induction system which is composed of interchangeable or optional components, which can be ordered individually to ideally fit your built-in situation and application.

All Modul Line systems have crucial components. You need all of them to make the system work. Interchangeable components are parts which replace a crucial component to match a specification which is not part of the standard. Optional components are parts which are not required to run the system. You need them to ease the built-in of the components or fulfill special specifications.

Crucial components

Generator
Potentiometer
Control-unit
Cable kit
Coil carrier

Interchangeable components

Operations Options (see General Information – Operations)
Cable kit 4 and 6m
Control-unit with EMI (see General Information – Further Option)
Control-unit with RS-485 (see General Information – Further Option)

Optional components

Ceran® glass
Mounting frame
Grease filter
Grease filter frame
Coil ventilation kit

Specifications - Dimensions

for the following Versions:

Modul Line 360 R 1x5 kW

Modul Line 360 R 2x3.5 kW

Modul Line 360 R 2x5 kW

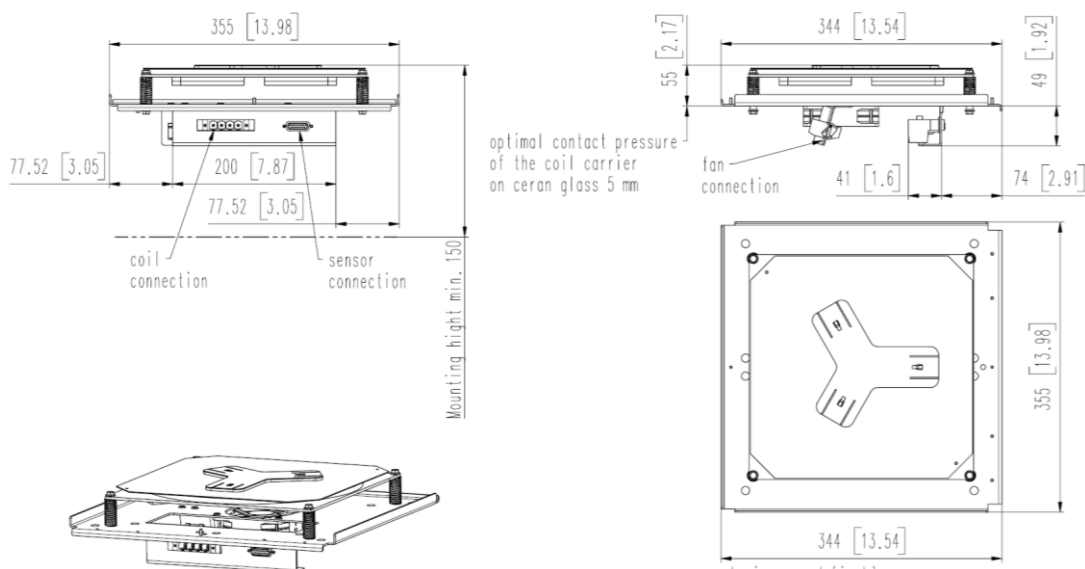
Modul Line 360 R 4x3.5 kW

Modul Line 360 R 4x5 kW

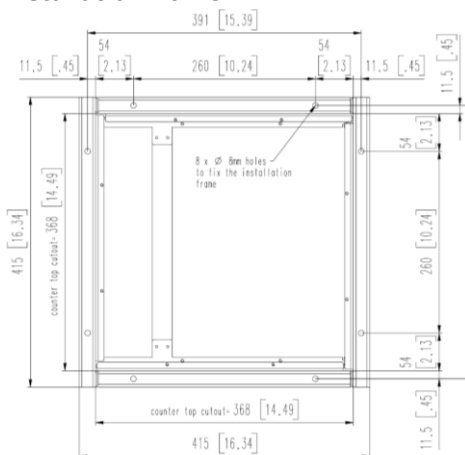
The cut-out in the work top must be at least 368 x 368 mm for one coil carrier. The minimum available depth for the coil carrier is 150 mm. The recommended distance between two coil carriers is 12 cm. The required number of each component may vary according to the chosen version.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

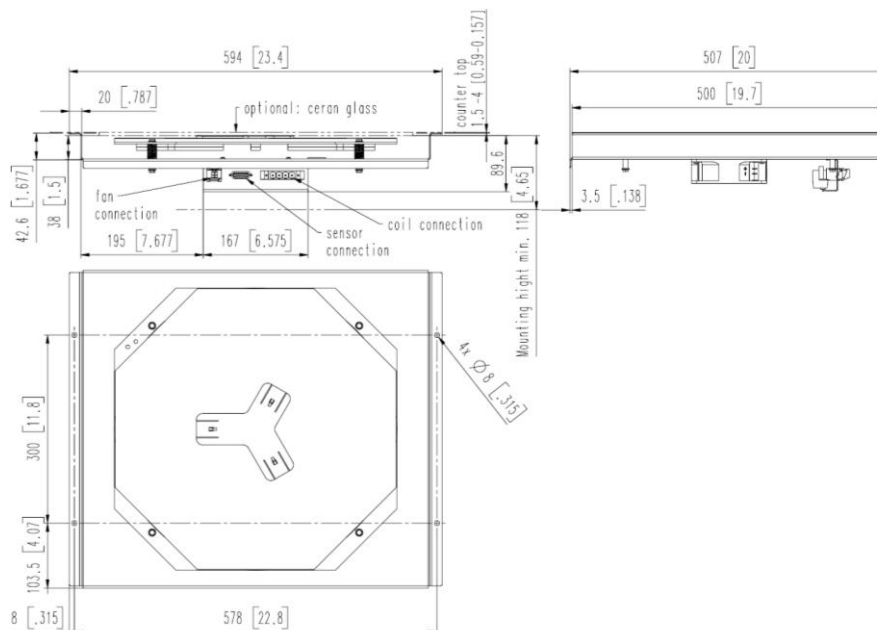
for the following Version:

Modul Line 500 R 1x5 kW

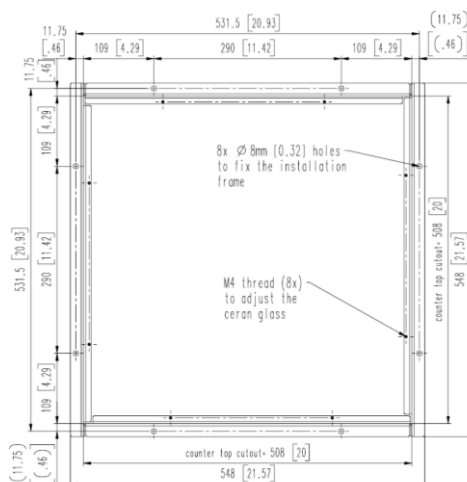
The cut-out in the work top must be at least 508 x 508 mm for one coil carrier. The minimum available depth for the coil carrier is 118 mm. The recommended distance between two coil carriers is 12 cm.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Version:

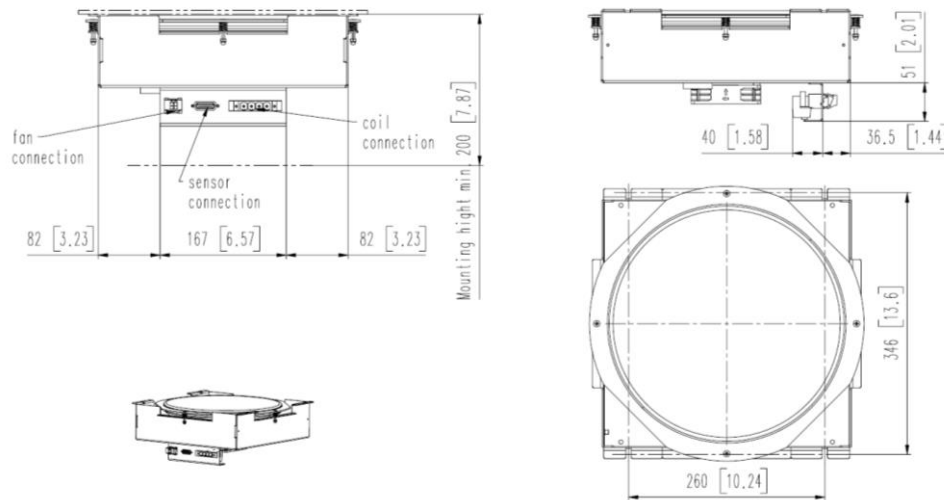
Modul Line Wok 1x5 kW

Note: The direct integration of a Modul Line Wok into a work top requires special tools to manufacture the round bend downwards to perfectly fit the Ceran® Wok Cuvette.

The minimum available depth for the coil carrier is 200 mm. The recommended distance between two coil carriers is 12 cm.

Dimensions are specified in mm [inches].

Coil carrier



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Versions:

Modul Line 360 F 1x7 kW

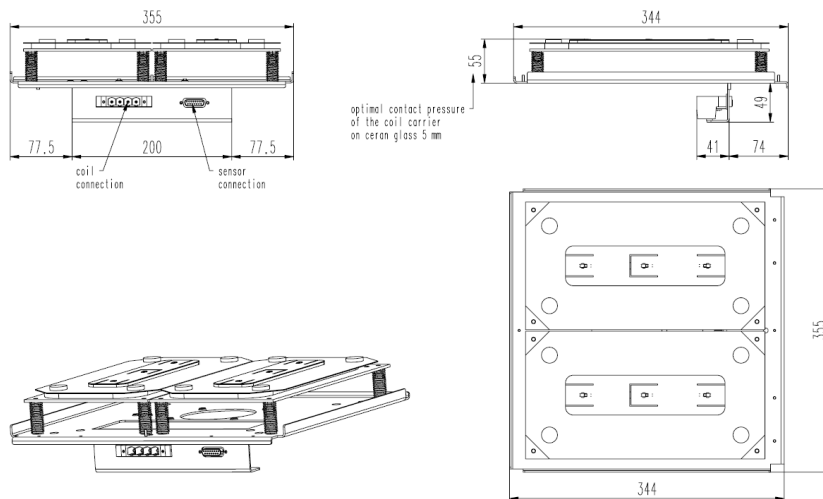
Modul Line 360 F 2x5 kW

Modul Line 360 F 2x7 kW

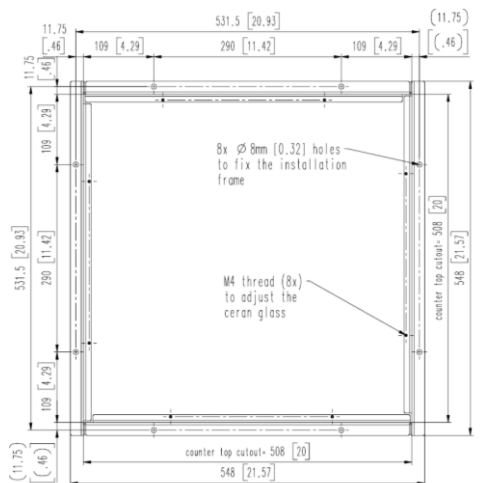
The cut-out in the work top must be at least 368 x 368 mm for one coil carrier. The minimum available depth for the coil carrier is 150 mm. The recommended distance between two coil carriers is 12 cm. The required number of each component may vary according to the chosen version.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Version:

Modul Line PANO 2x2.5 kW

Modul Line PANO 4x2.5 kW

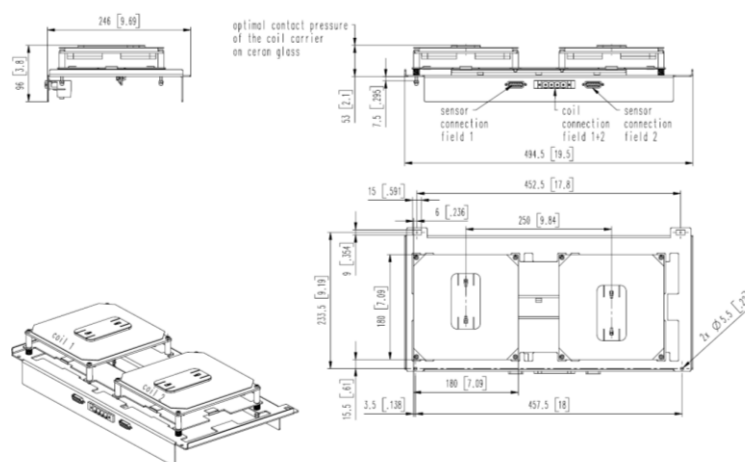
The cut-out in the work top must be at least 258 x 508 mm for one coil carrier. 258 x 1008 mm for the Version PANO 4x2.5 kW.

The minimum available depth for the coil carrier is 200 mm. The recommended distance between two coil carriers is 12 cm.

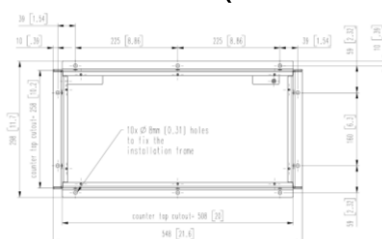
The required number of each component may vary according to the chosen version.

Dimensions are specified in mm [inches].

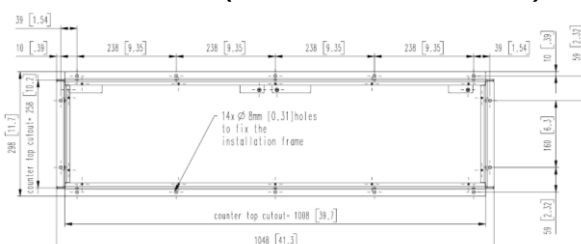
Coil carrier



Installation frame (Modul Line PANO 2x2.5 kW)



Installation frame (Modul Line PANO 4x2.5 kW)



Specifications - Dimensions

for the following Versions:

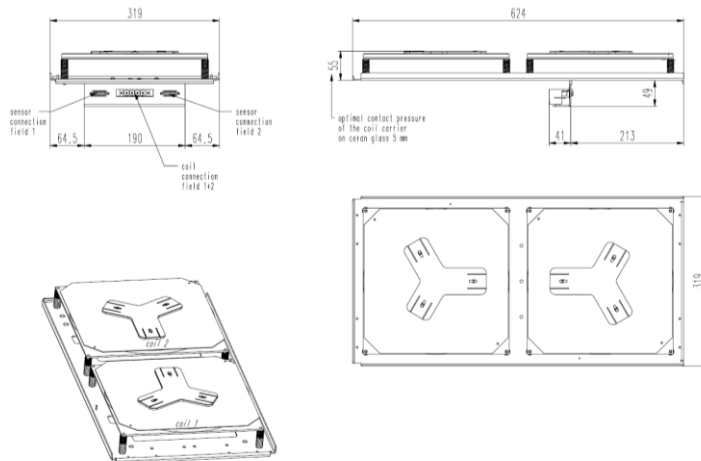
Modul Line 650 R 2x3.5 kW

Modul Line 650 R 2x5 kW

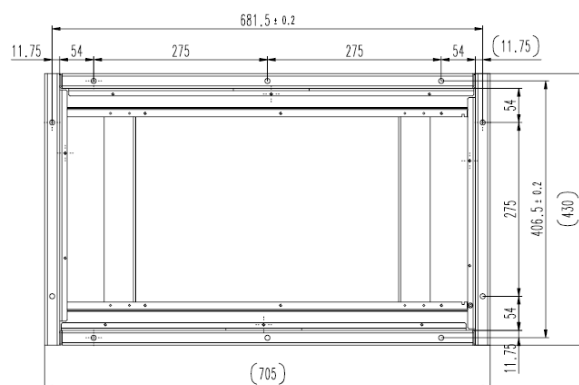
The cut-out in the work top must be at least 383 x 658 mm for one coil carrier. The minimum available depth for the coil carrier is 200 mm. The recommended distance between the next coil carrier is 12 cm.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Versions:

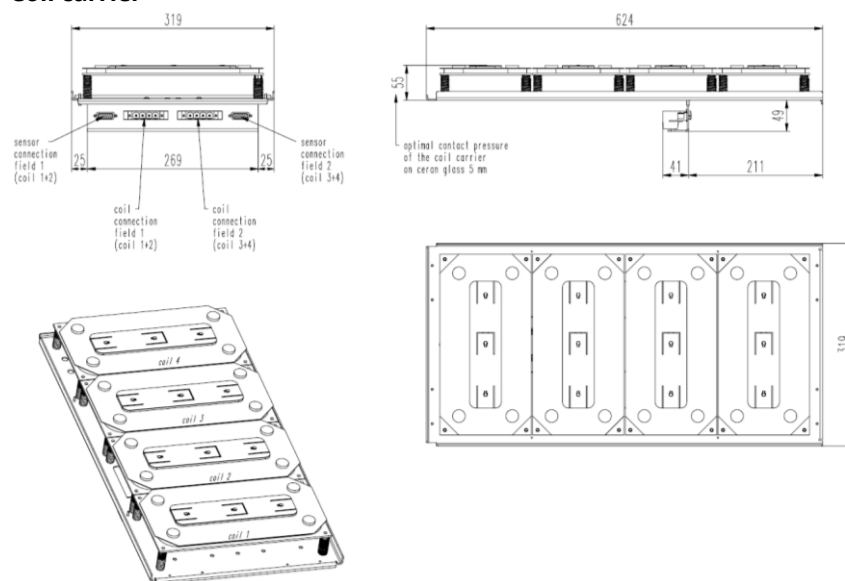
Modul Line 650 F 2x5 kW

Modul Line 650 F 2x7 kW

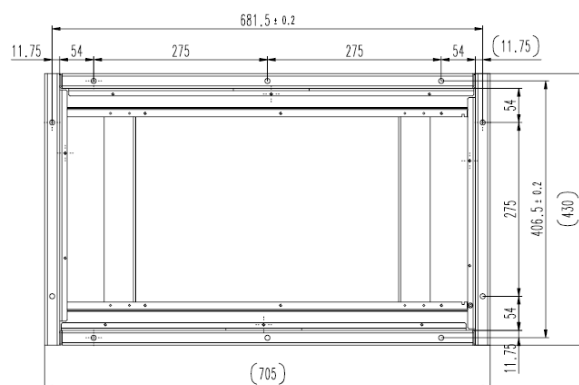
The cut-out in the work top must be at least 383 x 658 mm for one coil carrier. The minimum available depth for the coil carrier is 200 mm. The recommended distance between the next coil carrier is 12 cm.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Versions:

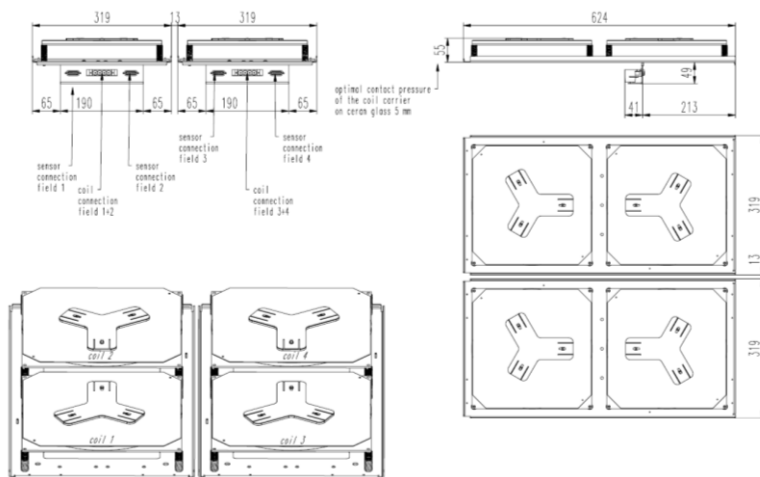
Modul Line 650 R 4x3.5 kW

Modul Line 650 R 4x5 kW

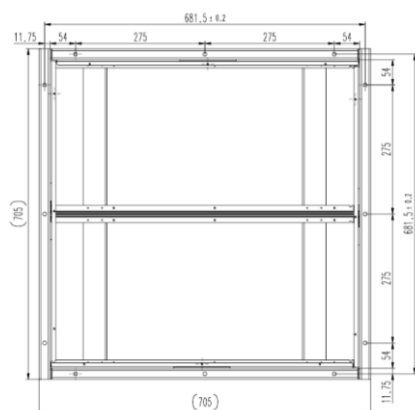
The cut-out in the work top must be at least 658 x 658 mm for the combination of two coil carriers. The minimum available depth for the coil carrier is 200 mm. The recommended distance between the next coil carrier is 12 cm.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Versions:

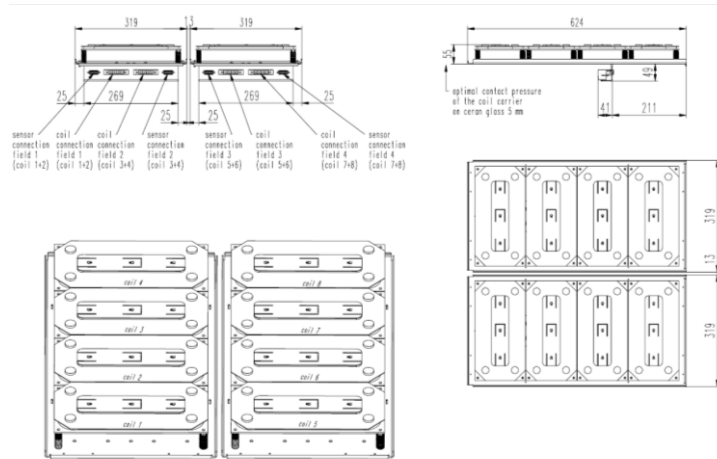
Modul Line 650 F 4x5 kW

Modul Line 650 F 4x7 kW

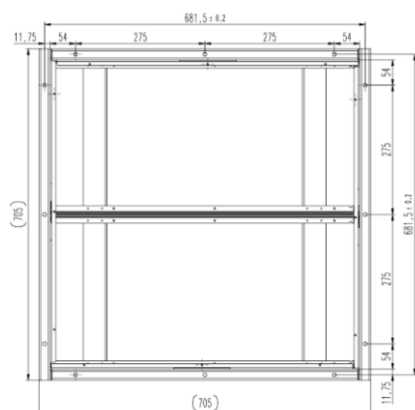
The cut-out in the work top must be at least 658 x 658 mm for the combination of two coil carriers. The minimum available depth for the coil carrier is 200 mm. The recommended distance between the next coil carrier is 12 cm.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Versions:

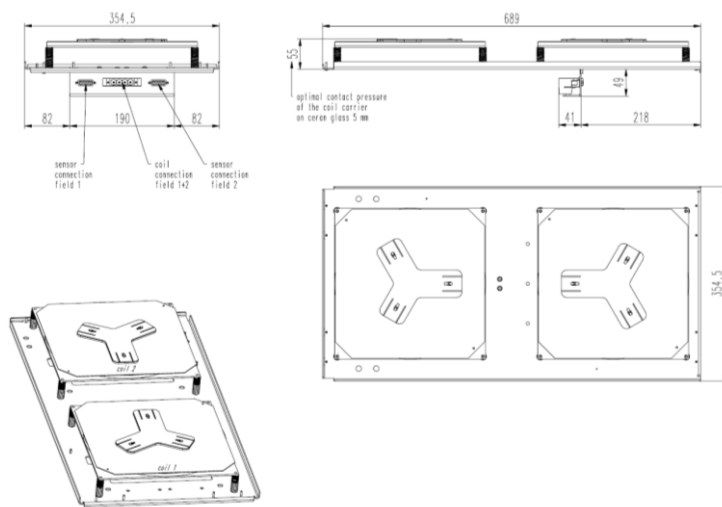
Modul Line 720 R 2x3.5 kW

Modul Line 720 R 2x5 kW

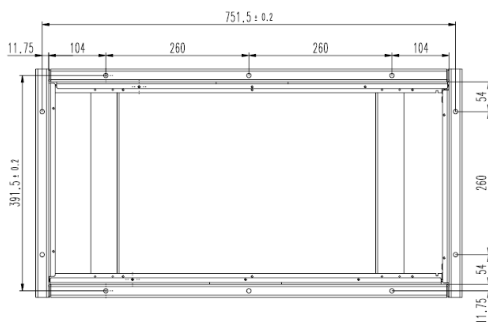
The cut-out in the work top must be at least 368 x 728 mm for one coil carrier. The minimum available depth for the coil carrier is 200 mm. The recommended distance between the next coil carrier is 12 cm.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Versions:

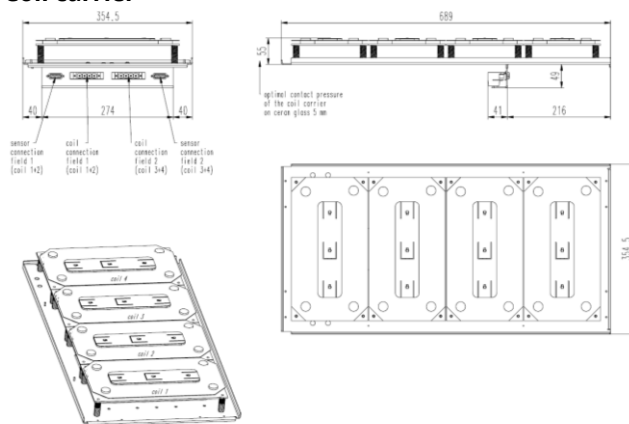
Modul Line 720 F 2x5 kW

Modul Line 720 F 2x7 kW

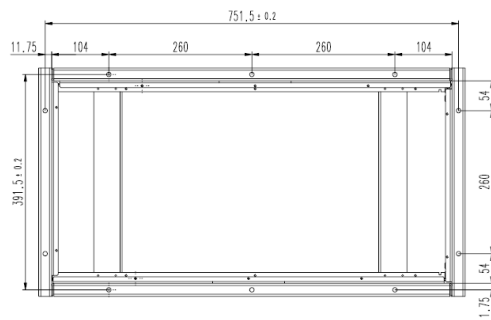
The cut-out in the work top must be at least 368 x 728 mm for one coil carrier. The minimum available depth for the coil carrier is 200 mm. The recommended distance between the next coil carrier is 12 cm.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Versions:

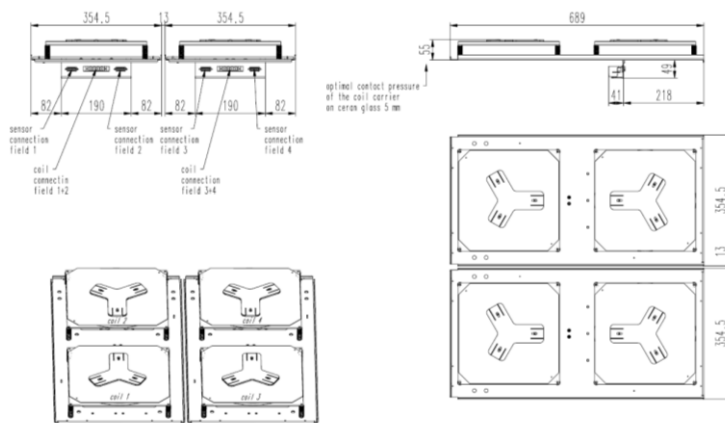
Modul Line 720 R 4x3.5 kW

Modul Line 720 R 4x5 kW

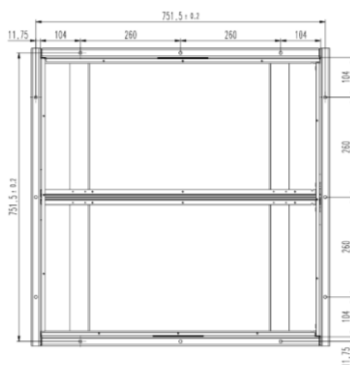
The cut-out in the work top must be at least 728 x 728 mm for the combination of two coil carriers. The minimum available depth for the coil carrier is 200 mm. The recommended distance between the next coil carrier is 12 cm.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Versions:

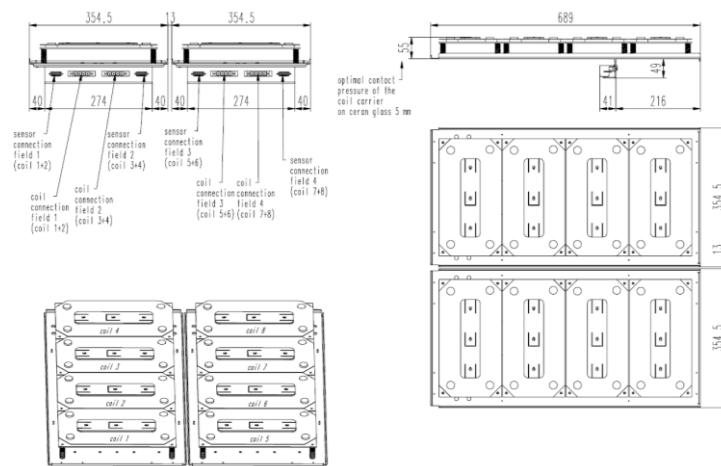
Modul Line 720 R 4x3.5 kW

Modul Line 720 R 4x5 kW

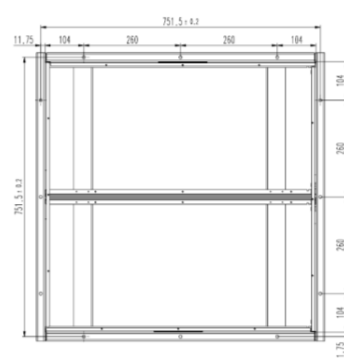
The cut-out in the work top must be at least 728 x 728 mm for the combination of two coil carriers. The minimum available depth for the coil carrier is 200 mm. The recommended distance between the next coil carrier is 12 cm.

Dimensions are specified in mm [inches].

Coil carrier



Installation frame



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

for the following Versions:

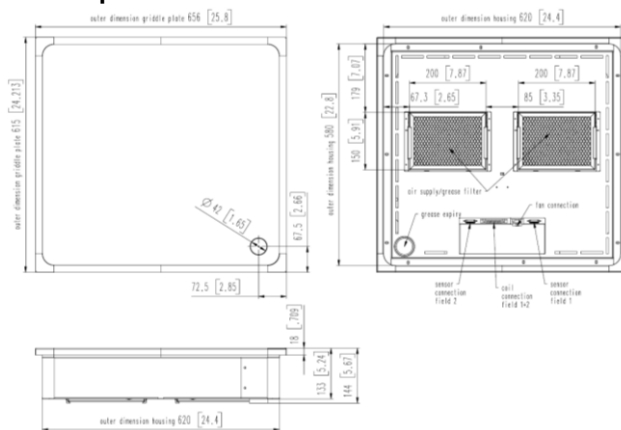
Modul Line Griddle 2x3.5 kW

Modul Line Griddle 2x5 kW

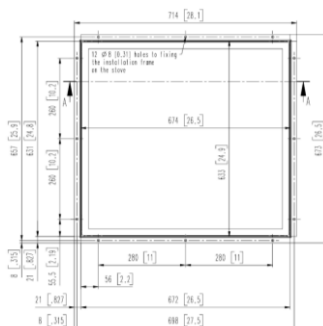
The cut-out in the work top depends on the which installation version will be chosen. The minimum available depth for the coil carrier is 200 mm. The minimum recommended distance to the next Griddle or cooking zone is 12 cm.

Dimensions are specified in mm [inches].

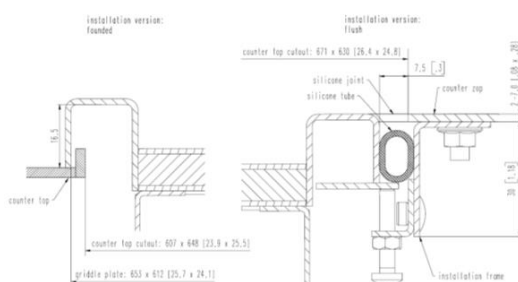
Griddle plate



Installation frame



Installation Versions



Specifications - Dimensions

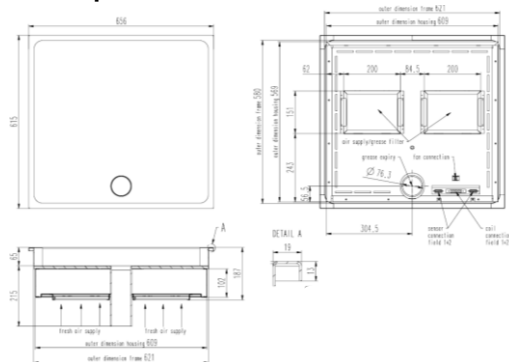
for the following Version:

Modul Line Kombi 2x5 kW – 65

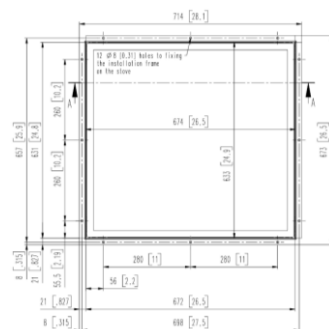
The cut-out in the work top depends on the which installation version will be chosen. The minimum available depth for the Kombi plate is 250 mm. The minimum recommended distance to the next Kombi plate or cooking zone is 12 cm.

Dimensions are specified in mm [inches].

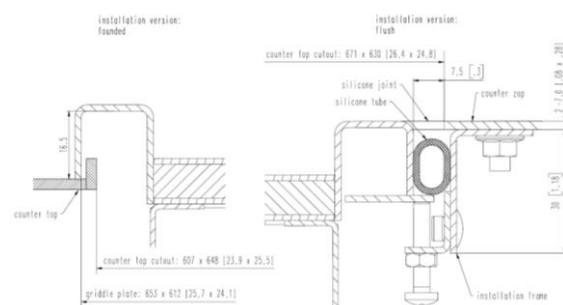
Kombi plate (65 mm)



Installation frame



Installation Versions



Generator & Control-unit (please see specification Generator & Control-unit)

Specifications - Dimensions

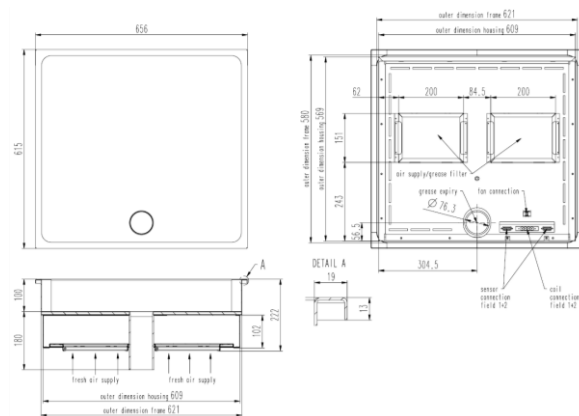
for the following Version:

Modul Line Kombi 2x5 kW – 100

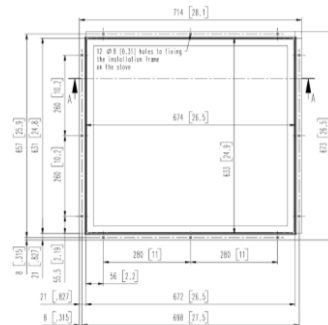
The cut-out in the work top depends on the which installation version will be chosen. The minimum available depth for the coil carrier is 280 mm. The minimum recommended distance to the next Kombi plate or cooking zone is 12 cm.

Dimensions are specified in mm [inches].

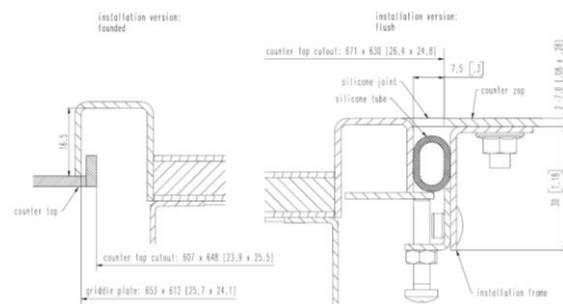
Kombi plate (100 mm)



Installation frame



Installation Versions



Generator & Control-unit (please see specification Generator & Control-unit)

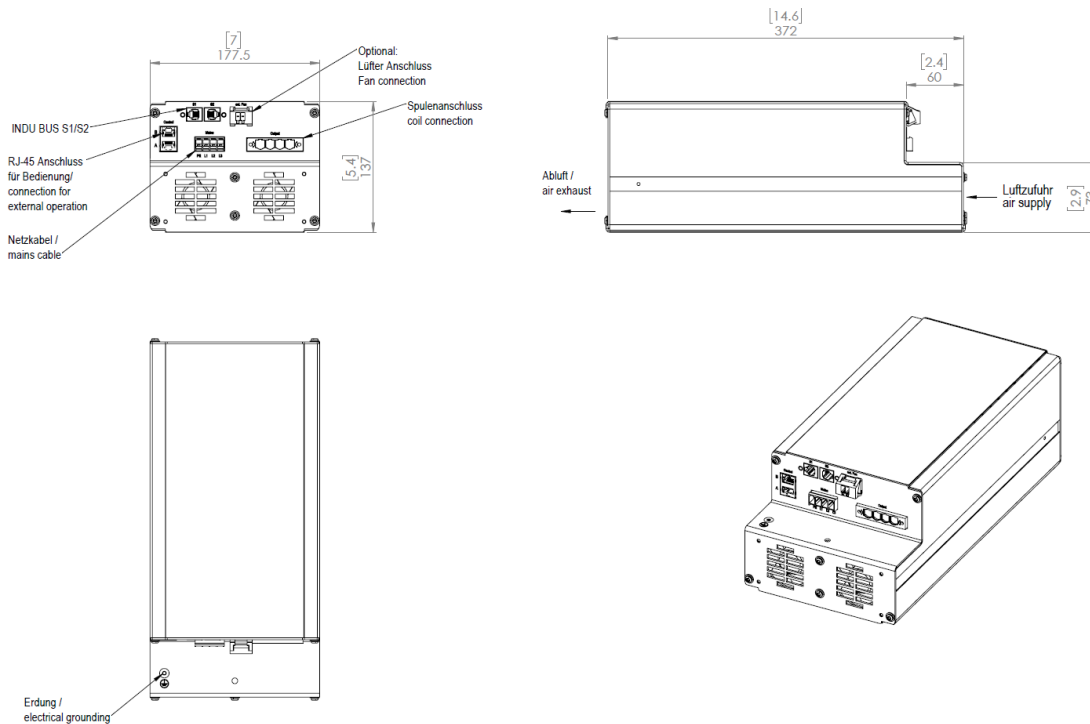
Specifications - Dimensions

Generator Set-up 1

Fitting the following Versions:

Modul Line 360 R 1x5 kW
Modul Line 500 R 1x5 kW
Modul Line Wok 1x5 kW
Modul Line 360 R 2x3.5 kW
Modul Line 360 R 2x5 kW
Modul Line 360 F 1x7 kW
Modul Line 400 ALC 1x5 kW
Modul Line 400 ALC 2x5 kW
Modul Line PANO 2x2.5 kW
Modul Line 650 R 2x3.5 kW
Modul Line 650 R 2x5 kW
Modul Line 650 Q 2x5 kW
Modul Line 720 R 2x3.5 kW
Modul Line 720 R 2x5 kW
Modul Line 720 Q 2x5 kW
Modul Line Griddle 2x3.5 kW
Modul Line Griddle 2x5 kW
Modul Line Kombi 2x5 kW – 65
Modul Line Kombi 2x5 kW – 100

Dimensions are specified in mm [inches].



Specifications - Dimensions

Generator Set-up 2

Fitting the following Versions:

Modul Line 360 R 4x3.5 kW

Modul Line 360 R 4x5 kW

Modul Line 360 F 2x5 kW

Modul Line 360 F 2x7 kW

Modul Line PANO 4x2.5 kW

Modul Line 650 F 2x5 kW

Modul Line 650 F 2x7 kW

Modul Line 650 R 4x3.5 kW

Modul Line 650 R 4x5 kW

Modul Line 650 Q 4x5 kW

Modul Line 720 F 2x5 kW

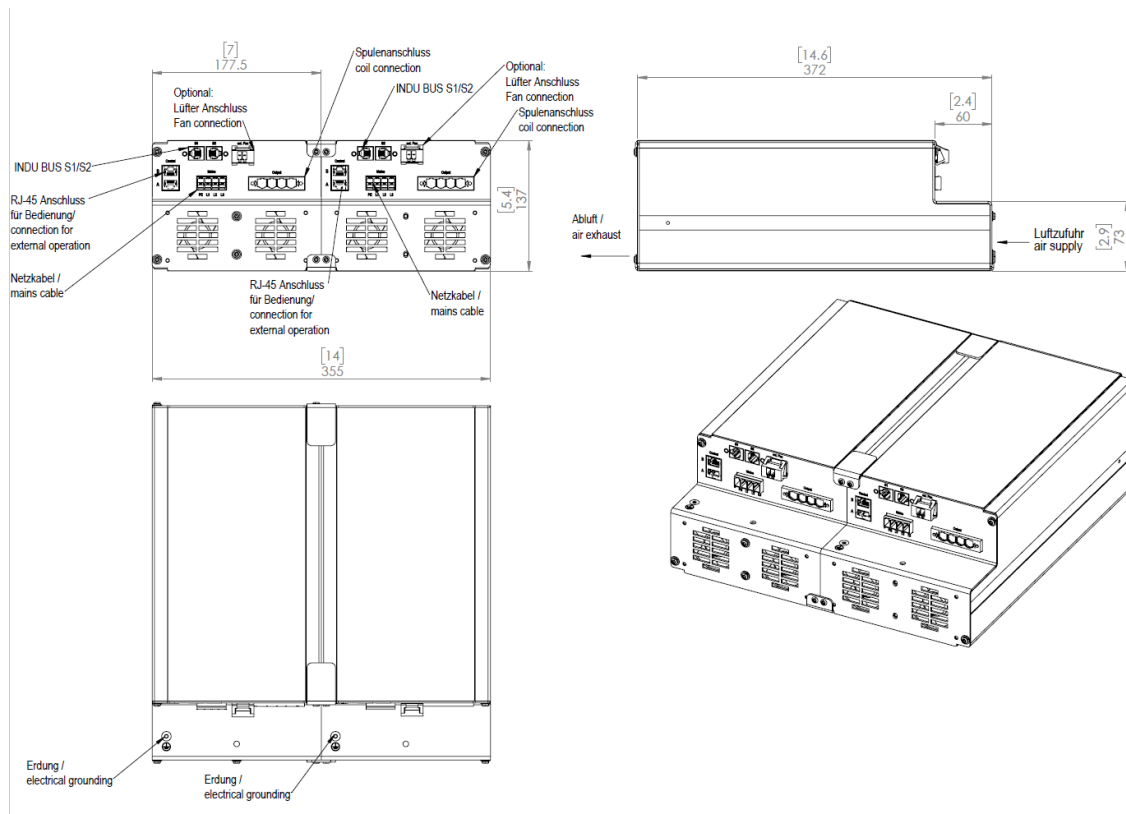
Modul Line 720 F 2x7 kW

Modul Line 720 R 4x3.5 kW

Modul Line 720 R 4x5 kW

Modul Line 720 Q 4x5 kW

Dimensions are specified in mm [inches].



Specifications - Dimensions

Generator Set-up 3

Fitting the following Versions:

Modul Line 650 F 4x5 kW

Modul Line 650 F 4x7 kW

Modul Line 720 F 4x5 kW

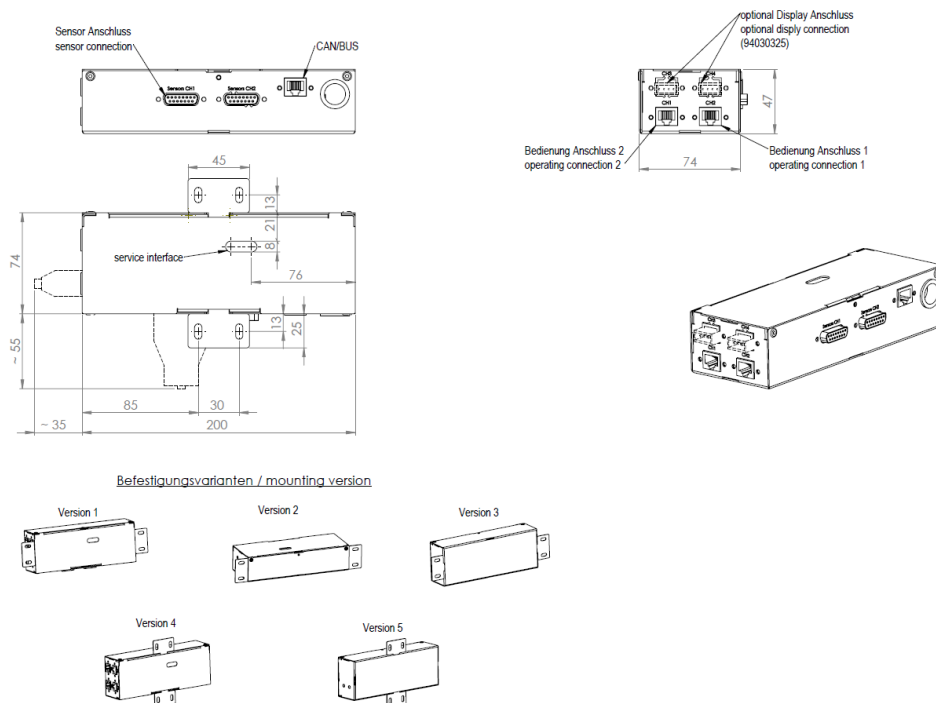
Modul Line 720 F 4x7 kW

Set-up 3 is a combination of 2x Set-up 2.

Control-unit

Fitting all Versions besides: Modul Line 650 R 4x3.5 kW; Modul Line 650 R 4x5 kW; Modul Line 720 R 4x3.5 kW; Modul Line 720 R 4x5 kW (please see Dimensions for Control-unit 4xRJ45)

Dimensions are specified in mm [inches].



Specifications - Dimensions

Control-unit 4xRJ45

Fitting the following Versions:

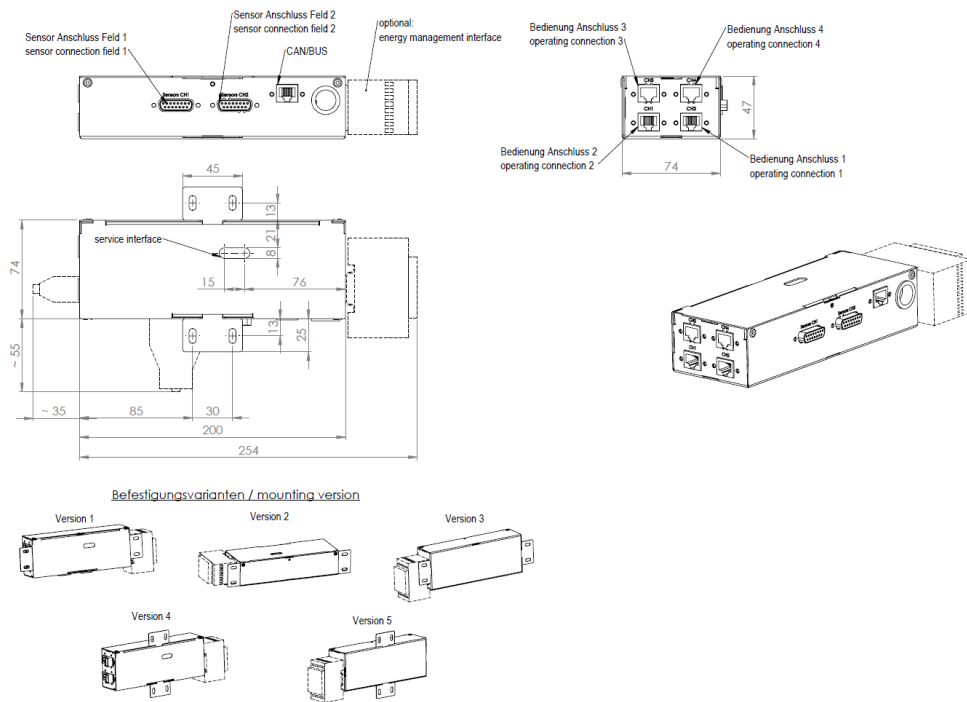
Modul Line 650 R 4x3.5 kW

Modul Line 650 R 4x5 kW

Modul Line 720 R 4x3.5 kW

Modul Line 720 R 4x5 kW

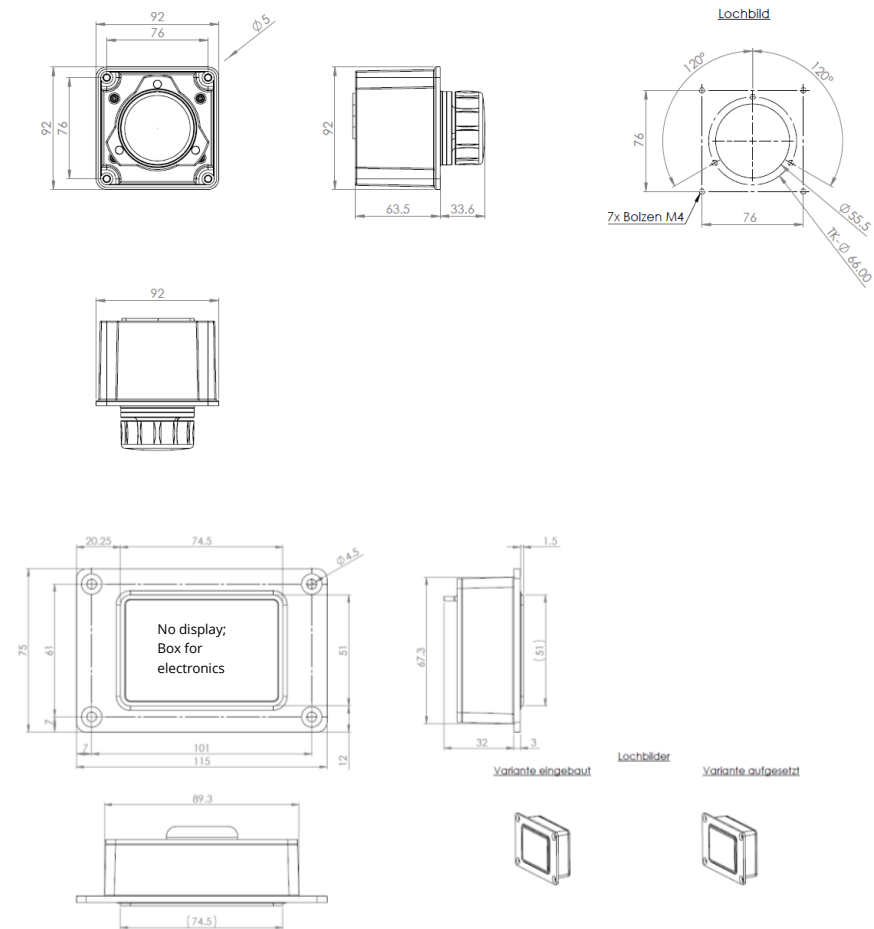
Dimensions are specified in mm [inches].



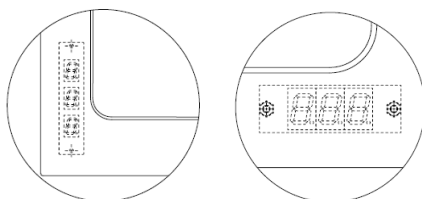
Specifications - Dimensions

Tap Basic

Dimensions are specified in mm [inches].



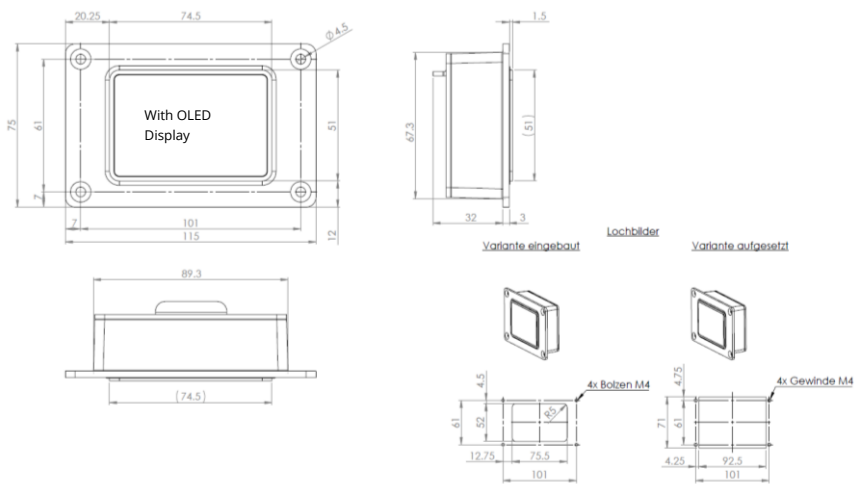
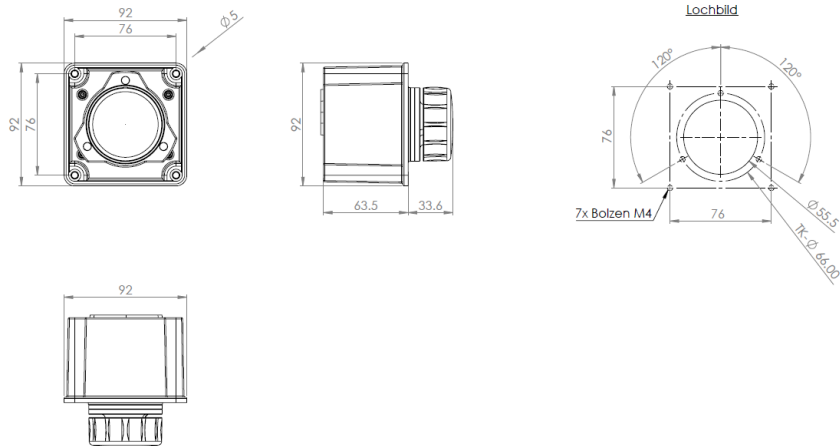
With 7-segment display under the Ceran®



Specifications - Dimensions

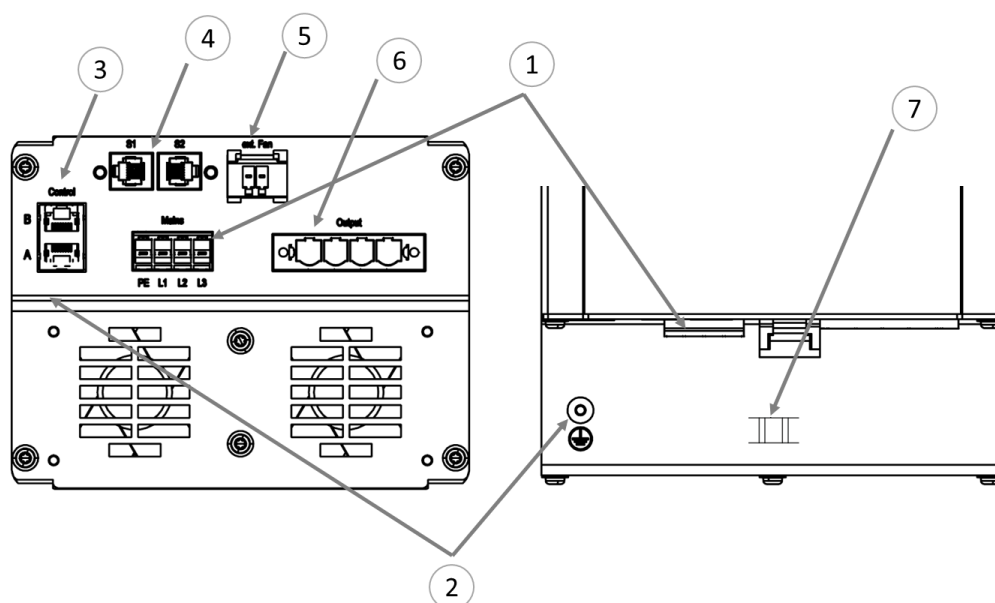
Tap Plus

Dimensions are specified in mm [inches].



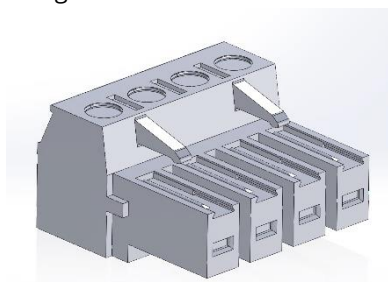
Electrical Connections

Generator



1	Mains connection terminal
2	Connection for protective conductor
3	RJ45 Connection for Control-unit
4	RJ12 Connection for
5	Connection for optional coil ventilation kit
6	Connection for coil cable
7	Cable tie socket for strain relief of the power cable

The generator is delivered with the counter plug connection on the generator (see below illustration).

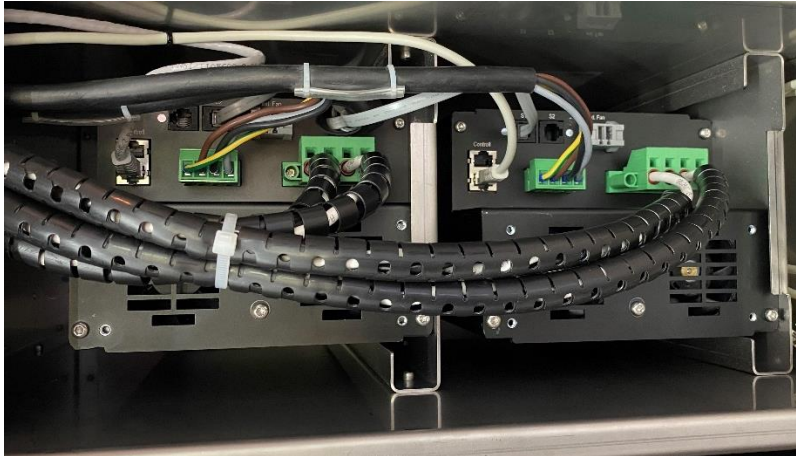


To optimally contact the above illustrated power plug on the 400 V version, remove 12mm of insulation from the leads. The induction generator must be equipped with a mains cable in accordance with the national regulations and be connected by an approved electrician.

Fault current protective switches must be provided with selective activation and designed for a fault current of minimum of 30mA. Multiple generators with a mains connection must not be connected to a single fault current protective switch.

General

When cabling the generators, the coil cables must be kept separate from power supply and all communication cables (RJ45 and RJ12).



Generator setup (DIP switch settings)

The Modul Line X2 system works with one generator covering all described applications in this manual. To set the generator according to the required application it is necessary to set the DIP switch on the power board correctly.

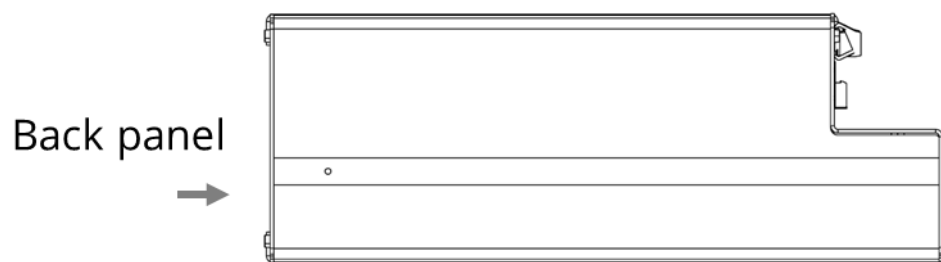
DANGER

Risk of electric shock when accessing the inner workings.
Therefore, unplug all connectors and cables before proceeding.

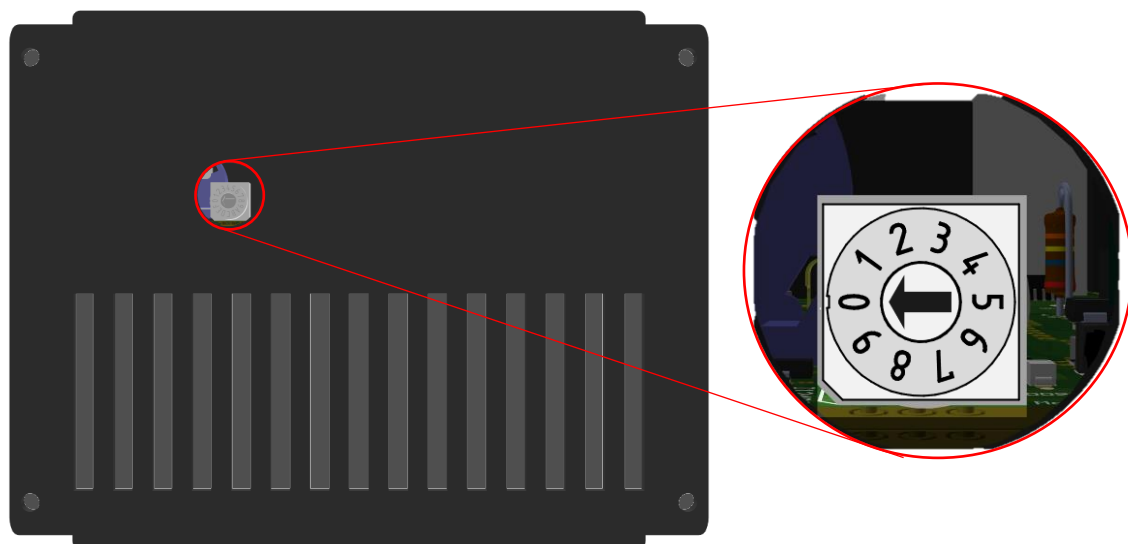
Notice

Changing the dip switch setting resets custom parameters. Parameters can be accessed via the IR-Terminal.
The IR-communication is part of the Control Unit.

Either remove just the plug or the back panel on the back side.



Location of the DIP switch S600:



Dipswitch setting for 5kW with one generator, two inputs (0)

For the following units

Modul Line 360 R 2x5 kW

Modul Line 400 ALC 2x5 kW

Modul Line 650 R 2x5 kW

Modul Line 650 Q 2x5 kW

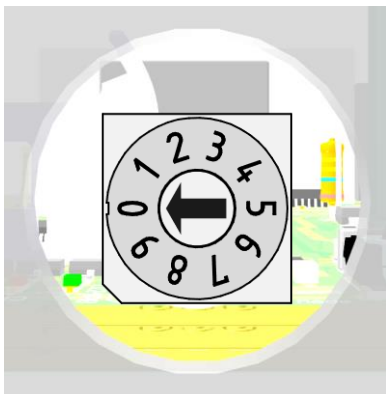
Modul Line 720 R 2x5 kW

Modul Line 720 Q 2x5 kW

Modul Line Griddle 2x5 kW

Modul Line Kombi 2x5 kW – 65

Modul Line Kombi 2x5 kW – 100



Number of generators:	1
Number of coils:	2
Number of input devices (totally) (potentiometer, knobs etc.)	2
Number of control units	1
Maximum power per cooking field:	5kW
Total maximum power:	10kW

Dipswitch setting for 5kW with one generator, one input, one coil (0)

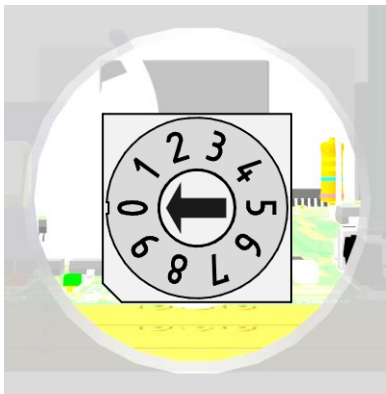
For the following units

Modul Line 360 R 1x5 kW

Modul Line 500 R 1x5 kW

Modul Line Wok 1x5 kW

Modul Line 400 ALC 1x5 kW



Number of generators:	1
Number of coils:	1
Number of input devices (totally) (potentiometer, knobs etc.)	1
Number of control units	1
Maximum power per cooking field:	5kW
Total maximum power:	5kW

Dipswitch setting for 5kW with one generator, one input, two coils (8)**For the following units**

-

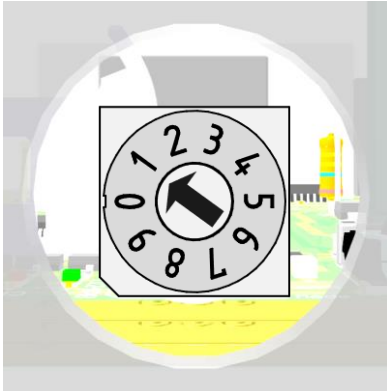


Number of generators:	1
Number of coils:	2
Number of input devices (totally) (potentiometer, knobs etc.)	1
Number of control units	1
Maximum power per cooking field:	5kW
Total maximum power:	10kW

Dipswitch setting for 3.5kW with one generator, one input (1)

For the following unit

Modul Line 360 F 1x7 kW



Number of generators:	1
Number of coils:	2
Number of input devices (totally) (potentiometer, knobs etc.)	1
Number of control units	1
Maximum power per cooking field:	3.5kW
Total maximum power:	7kW

Dipswitch setting for 3.5kW with one generator, two inputs (4)

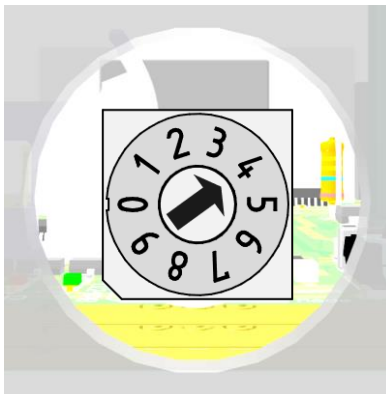
For the following unit

Modul Line 360 R 2x3.5 kW

Modul Line 650 R 2x3.5 kW

Modul Line 720 R 2x3.5 kW

Modul Line Griddle 2x3.5 kW

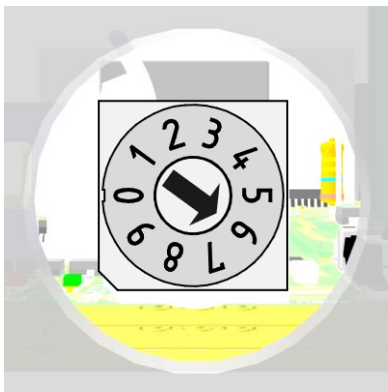


Number of generators:	1
Number of coils:	2
Number of input devices (totally) (potentiometer, knobs etc.)	2
Number of control units	1
Maximum power per cooking field:	3.5kW
Total maximum power:	7kW

Dipswitch setting for 2.5kW with one generator, two inputs (6)

For the following units

Modul Line PANO 2x2.5 kW



Number of generators:	1
Number of coils:	2
Number of input devices (totally) (potentiometer, knobs etc.)	2
Number of control units	1
Maximum power per cooking field:	2.5kW
Total maximum power:	5kW

Dipswitch setting for 5kW with two generators, four inputs, one Control Unit (0 + 3)

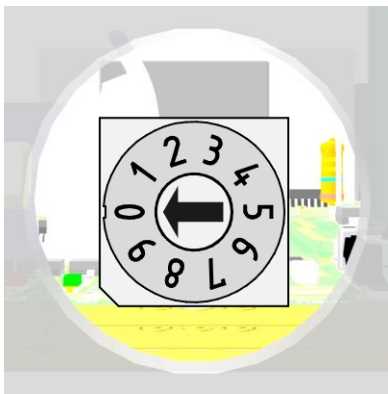
For the following units

Modul Line 360 R 4x5 kW

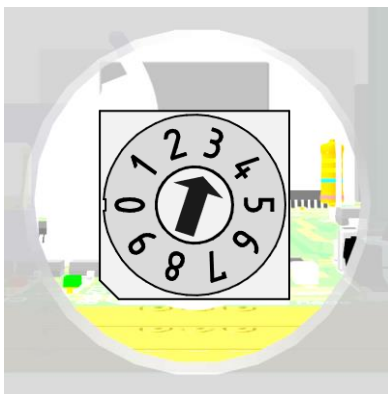
Modul Line 650 R 4x5 kW

Modul Line 720 R 4x5 kW

Generator 1 (for coil channel 1+2)



Generator 2 (for coil channel 3+4)



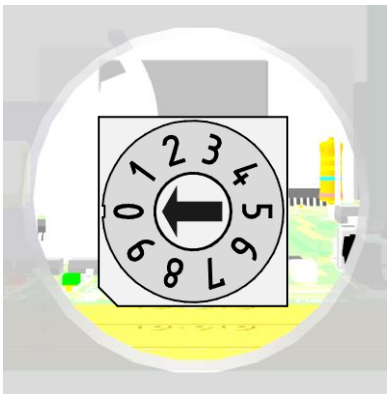
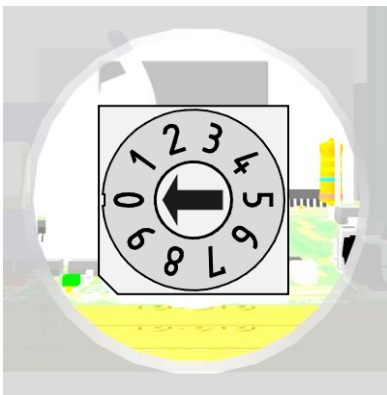
Number of generators:	2
Number of coils:	4
Number of input devices (totally) (potentiometer, knobs etc.)	4
Number of control units	1
Maximum power per cooking field:	5kW
Total maximum power:	20kW

Dipswitch setting for 5kW with two generators, four inputs, two Control Unit (0 + 0)

For the following units

Modul Line 650 Q 4x5 kW

Modul Line 720 Q 4x5 kW

Generator 1 (for coil channel 1+2)***Generator 2 (for coil channel 3+4)***

Number of generators:	2
Number of coils:	4
Number of input devices (totally) (potentiometer, knobs etc.)	4
Number of control units	2
Maximum power per cooking field:	5kW
Total maximum power:	20kW

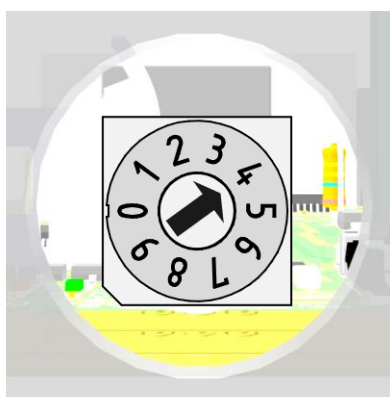
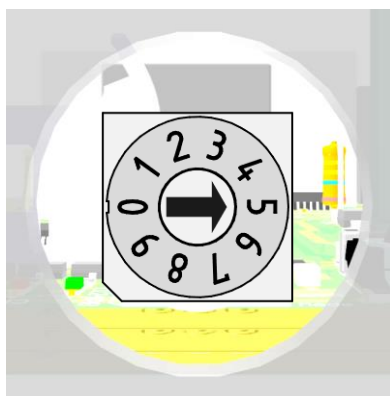
Dipswitch setting for 3.5kW with two generators, four inputs (4 + 5)

For the following units

Modul Line 360 R 4x3.5 kW

Modul Line 650 R 4x3.5 kW

Modul Line 720 R 4x3.5 kW

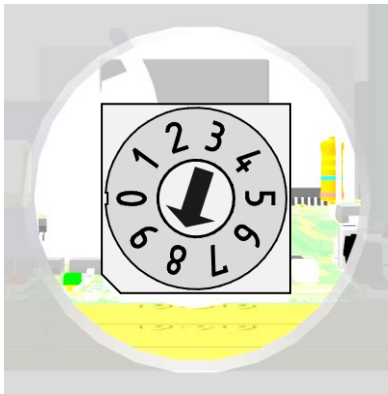
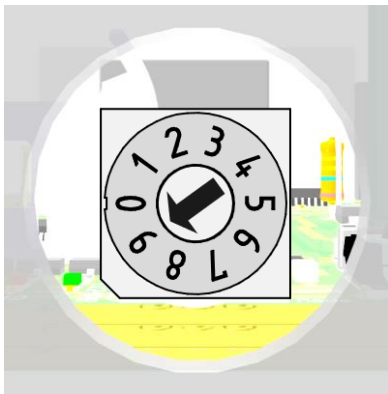
Generator 1 (for coil channel 1+2)***Generator 2 (for coil channel 3+4)***

Number of generators:	2
Number of coils:	4
Number of input devices (totally) (potentiometer, knobs etc.)	4
Number of control units	1
Maximum power per cooking field:	3.5kW
Total maximum power:	14kW

Dipswitch setting for 5kW with two generators, two inputs (8 + 9)

For the following units

-

Generator 1 (for coil channel 1+2)***Generator 2 (for coil channel 3+4)***

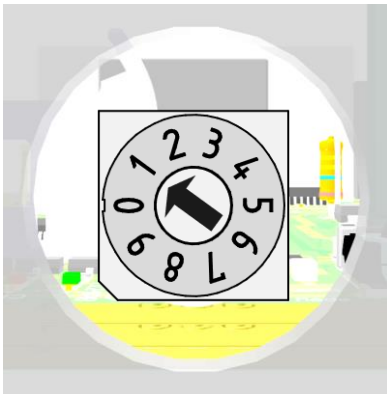
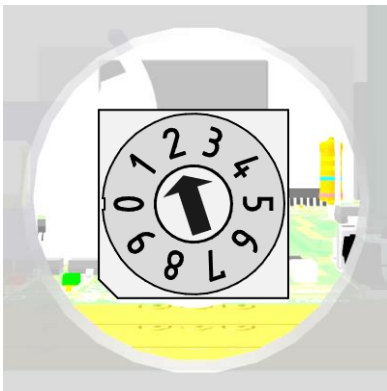
Number of generators:	2
Number of coils:	4
Number of input devices (totally) (potentiometer, knobs etc.)	2
Number of control units	1
Maximum power per cooking field:	5kW
Total maximum power:	20kW

Dipswitch setting for 3.5kW with two generators, two inputs (1 + 2)

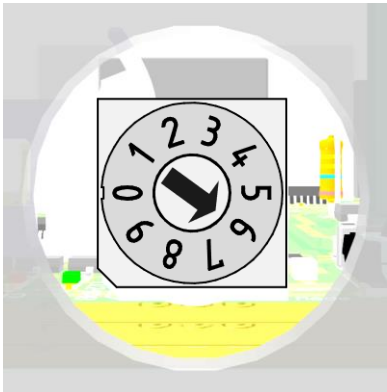
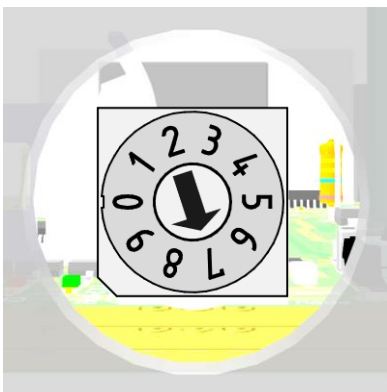
For the following units

Modul Line 650 F 2x7 kW

Modul Line 720 F 2x7 kW

Generator 1 (for coil channel 1+2)***Generator 2 (for coil channel 3+4)***

Number of generators:	2
Number of coils:	4
Number of input devices (totally) (potentiometer, knobs etc.)	2
Number of control units	1
Maximum power per cooking field:	3.5kW
Total maximum power:	14kW

Dipswitch setting for 2.5kW with two generators, four inputs (6 + 7)**For the following units*****Modul Line PANO 4x2.5 kW******Generator 1 (for coil channel 1+2)******Generator 2 (for coil channel 3+4)***

Number of generators:	2
Number of coils:	4
Number of input devices (totally) (potentiometer, knobs etc.)	4
Number of control units	1
Maximum power per cooking field:	2.5kW
Total maximum power:	10kW

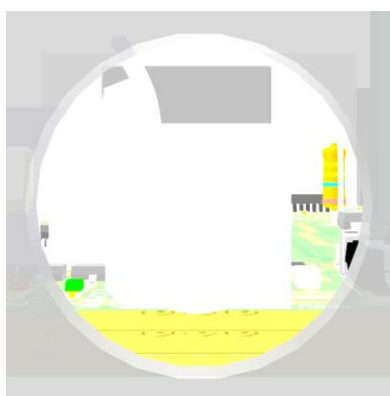
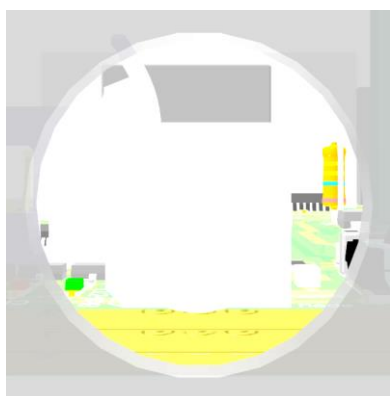
Dipswitch setting for 2.5kW with two generators, two inputs (1 + 2)

For the following units

Modul Line 650 F 2x5 kW

Modul Line 720 F 2x5 kW

There are no settings for those units yet. You will need to use 3.5kW settings and adjust the parameters via the IR terminal. "Dipswitch setting for 3.5kW with two generators, two inputs (1 + 2)".

Generator 1 (for coil channel 1+2)***Generator 2 (for coil channel 3+4)***

Number of generators:	2
Number of coils:	4
Number of input devices (totally) (potentiometer, knobs etc.)	2
Number of control units	1
Maximum power per cooking field:	2.5kW
Total maximum power:	10kW

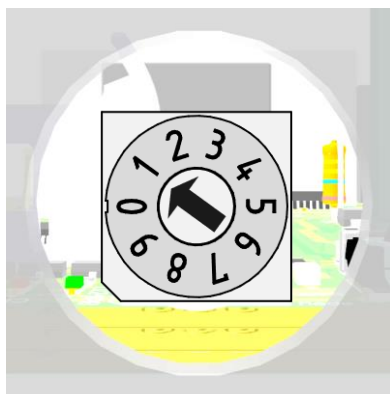
Dipswitch setting for 3.5kW with four generators, four inputs (1 + 2 + 1 + 2)

For the following units

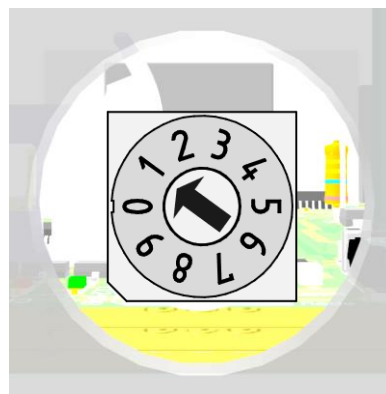
Modul Line 650 F 4x7 kW

Modul Line 720 F 4x7 kW

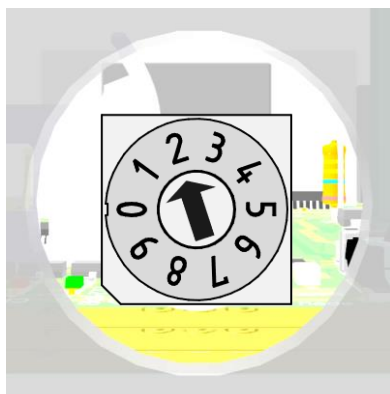
Generator 1 (for coil channel 1+2)



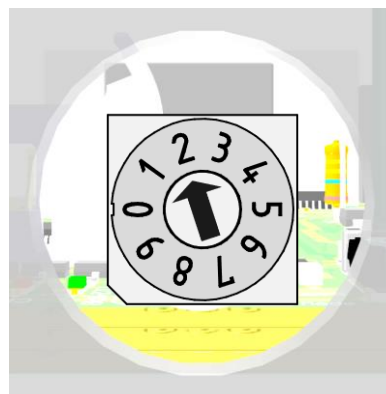
Generator 3 (for coil channel 5+6)



Generator 2 (for coil channel 3+4)



Generator 4 (for coil channel 7+8)



Number of generators:	4
Number of coils:	8
Number of input devices (totally) (potentiometer, knobs etc.)	4
Number of control units	2
Maximum power per cooking field:	3.5kW
Total maximum power:	28kW

Dipswitch setting for 2.5kW with four generators, four inputs (8 + 9 + 8 + 9)

For the following units

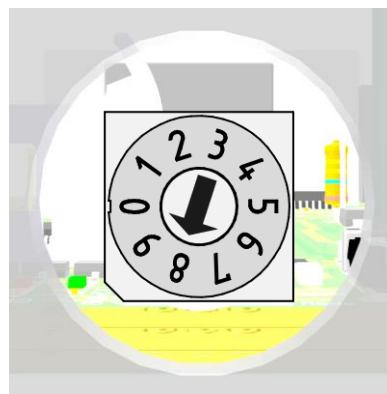
Modul Line 650 F 4x5 kW

Modul Line 720 F 4x5 kW

Generator 1 (for coil channel 1+2)



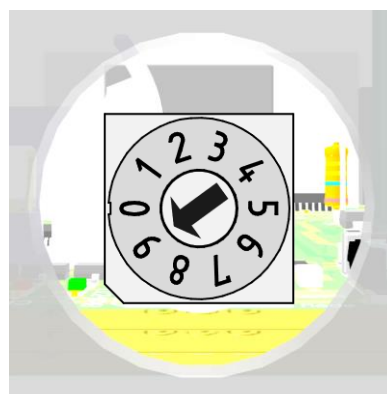
Generator 3 (for coil channel 5+6)



Generator 2 (for coil channel 3+4)



Generator 4 (for coil channel 7+8)



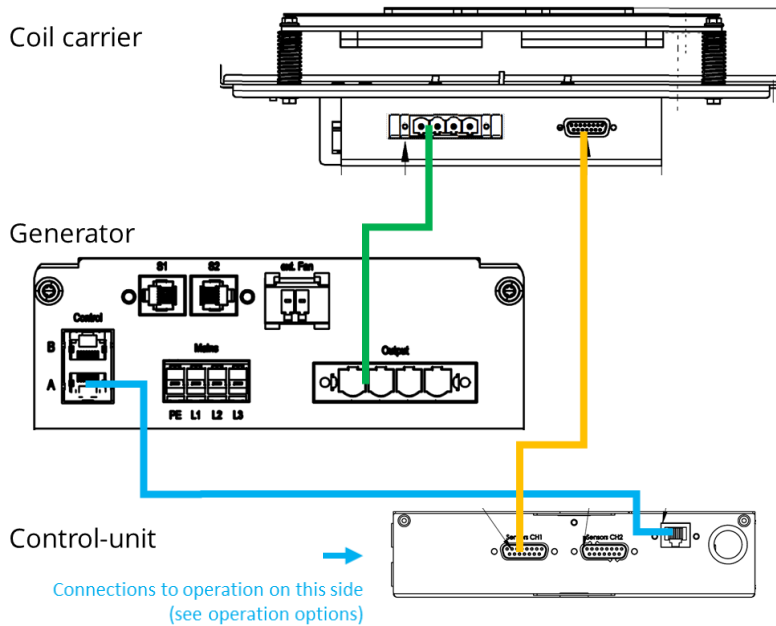
Number of generators:	4
Number of coils:	8
Number of input devices (totally) (potentiometer, knobs etc.)	4
Number of control units	2
Maximum power per cooking field:	2.5kW
Total maximum power:	20kW

Electrical Connections

System cabling

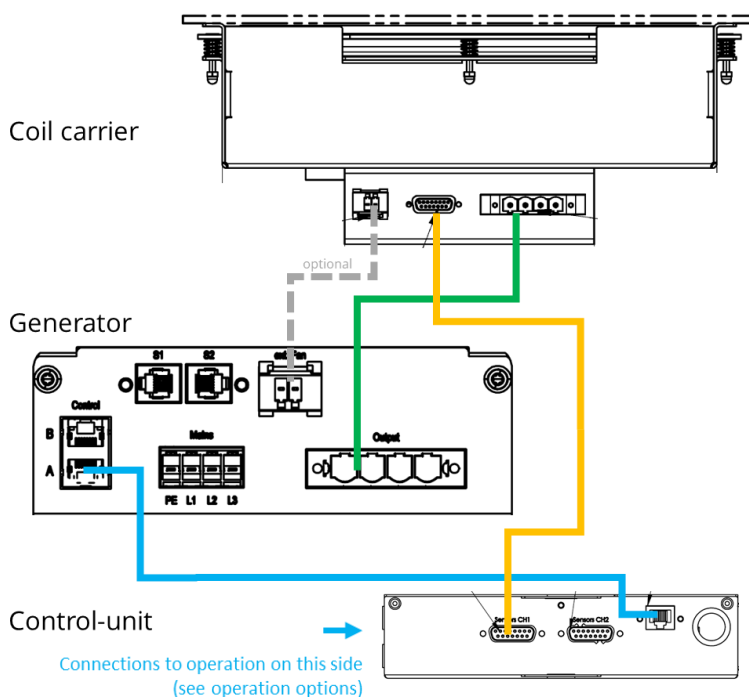
Modul Line 360 R 1x5 kW

Modul Line 500 R 1x5 kW



System cabling

Modul Line Wok 1x5 kW



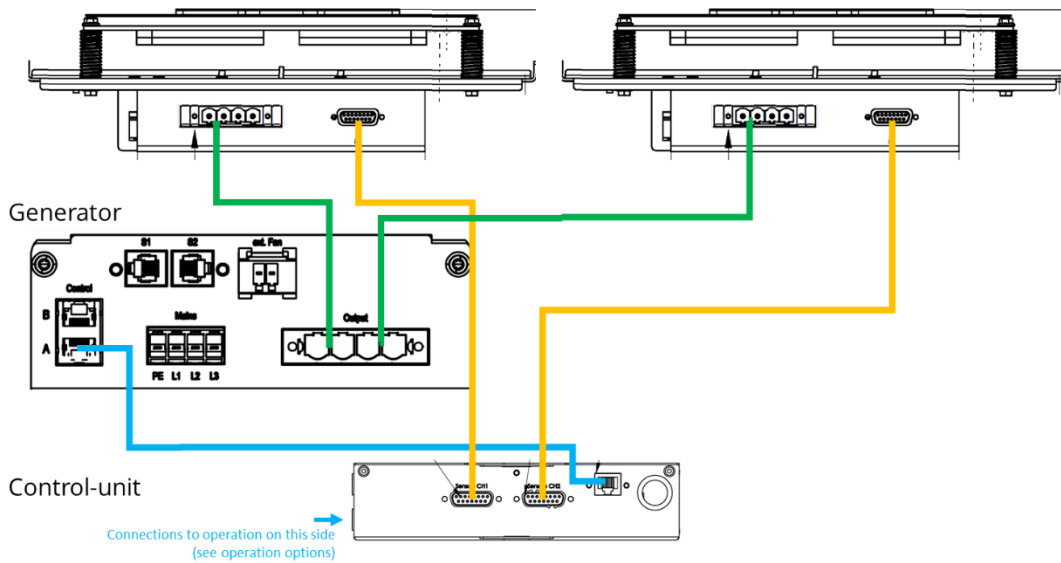
Electrical Connections

System cabling

Modul Line 360 R 2x3.5 kW

Modul Line 360 R 2x5 kW

Coil carrier

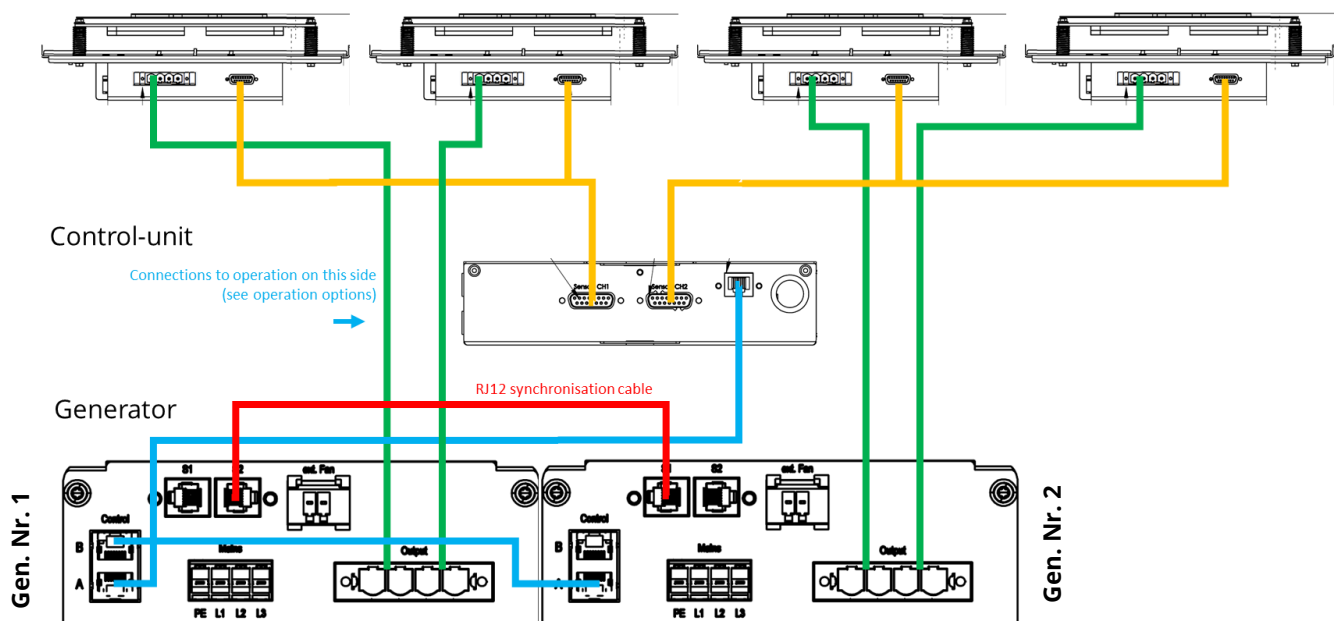


System cabling

Modul Line 360 R 4x3.5 kW

Modul Line 360 R 4x5 kW

Coil carrier



Electrical Connections

System cabling

Modul Line 360 F 1x7 kW

Coil carrier

Generator

Control-unit

Connections to operation on this side
(see operation options)

System cabling

Modul Line 360 F 2x5 kW

Modul Line 360 F 2x7 kW

Coil carrier

Control-unit

Connections to operation on this side
(see operation options)

Generator

Gen. Nr. 1

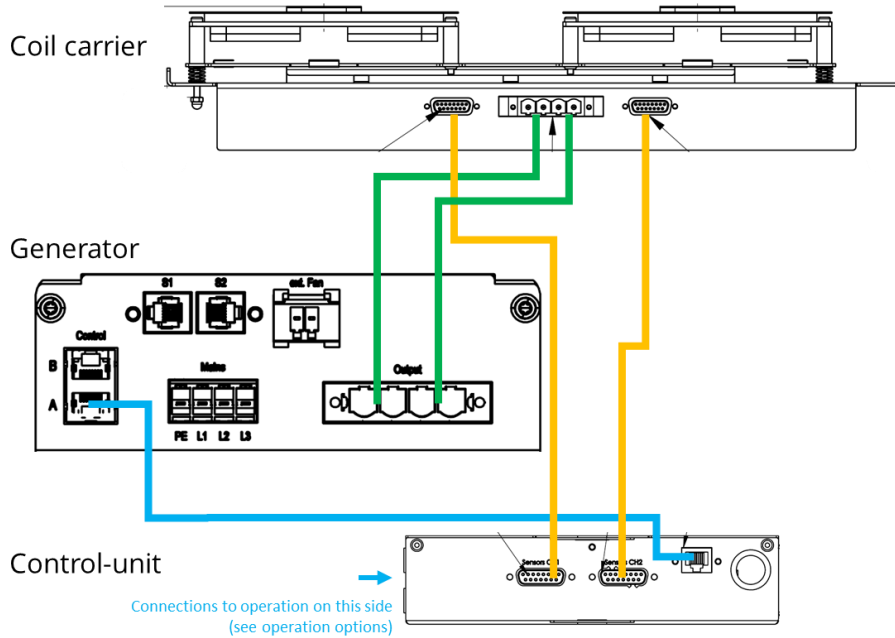
Gen. Nr. 2

RI12 synchronisation cable

Electrical Connections

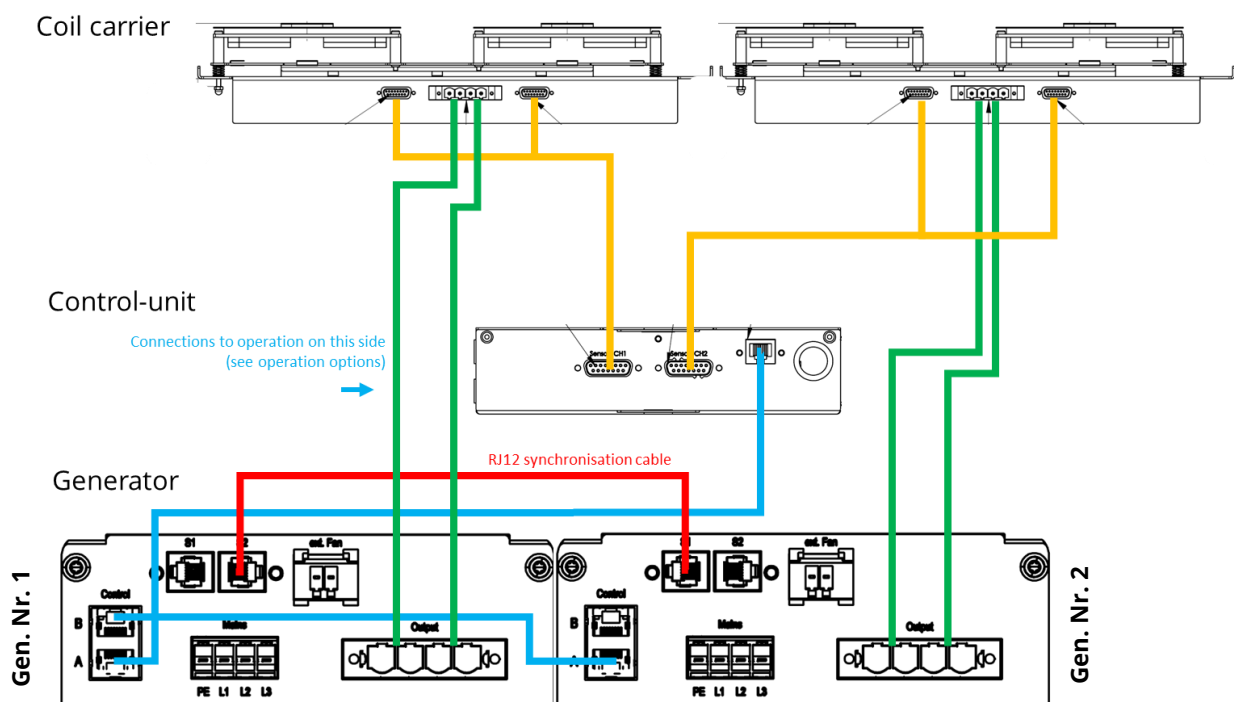
System cabling

Modul Line PANO 2x2.5 kW



System cabling

Modul Line PANO 4x2.5 kW



Electrical Connections

System cabling

Modul Line 650 R 2x3.5 kW

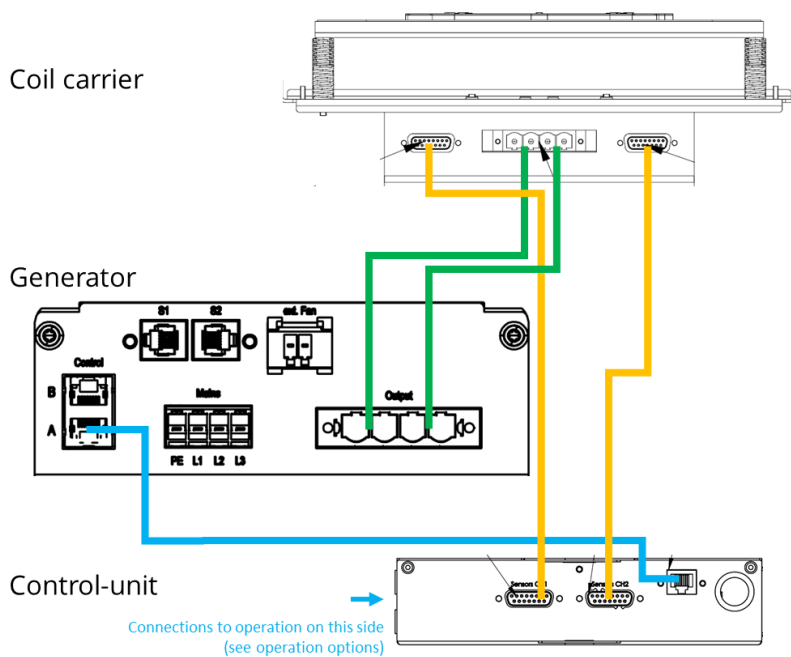
Modul Line 650 R 2x5 kW

Modul Line 650 Q 2x5 kW

Modul Line 720 R 2x3.5 kW

Modul Line 720 R 2x5 kW

Modul Line 720 Q 2x5 kW



Electrical Connections

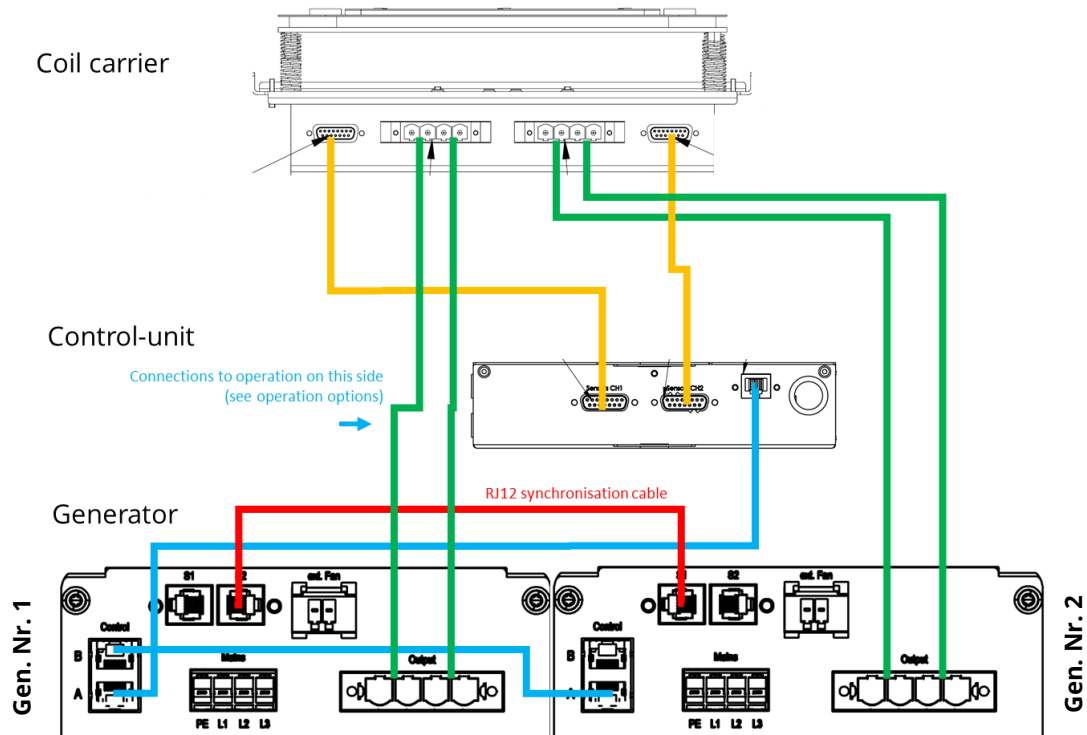
System cabling

Modul Line 650 F 2x5 kW

Modul Line 650 F 2x7 kW

Modul Line 720 F 2x5 kW

Modul Line 720 F 2x7 kW



Electrical Connections

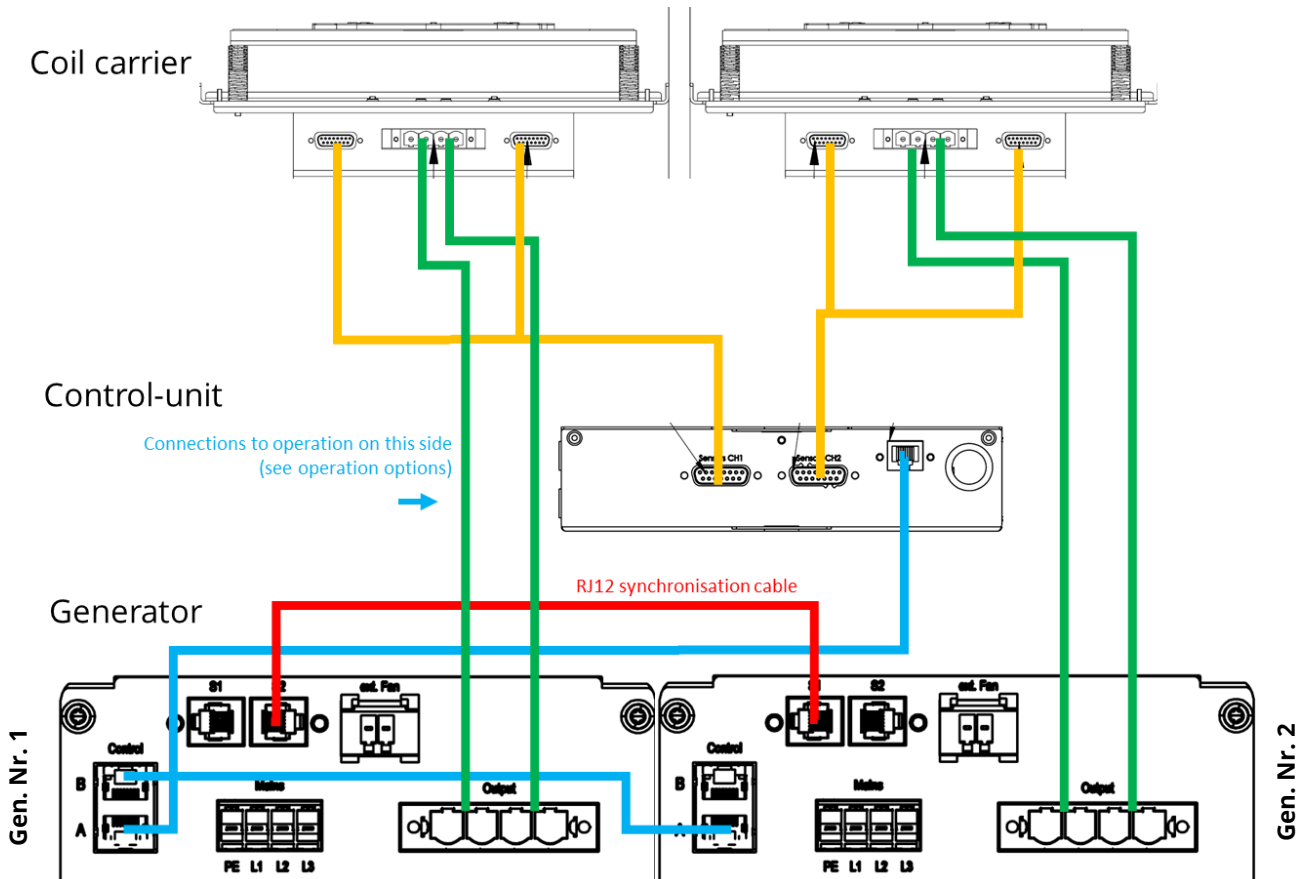
System cabling

Modul Line 650 R 4x3.5 kW

Modul Line 650 R 4x5 kW

Modul Line 720 R 4x3.5 kW

Modul Line 720 R 4x5 kW

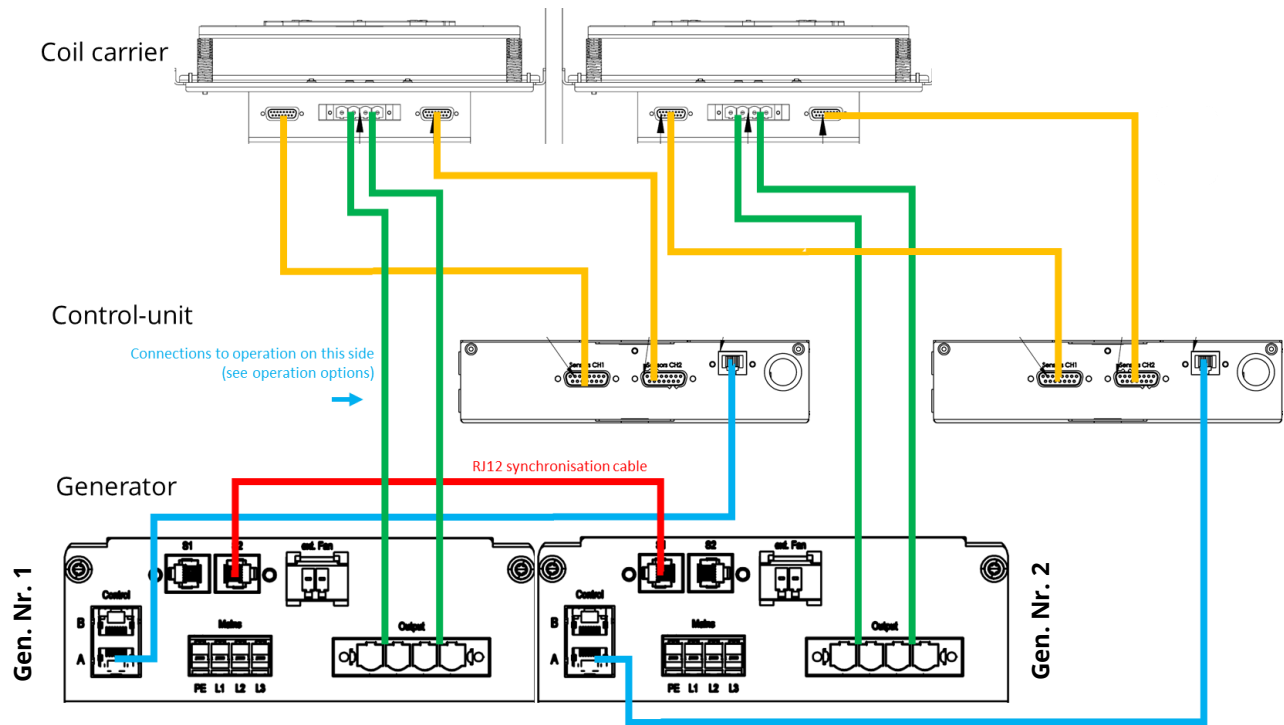


Electrical Connections

System cabling

Modul Line 650 Q 4x5 kW

Modul Line 720 Q 4x5 kW



Electrical Connections

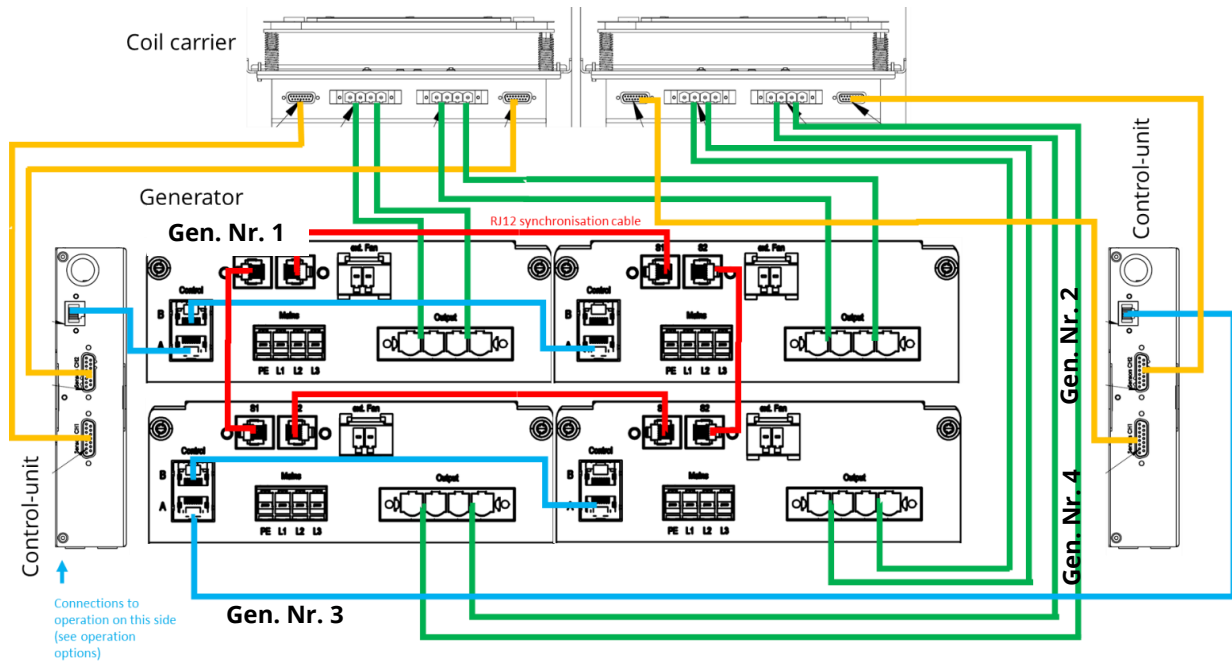
System cabling

Modul Line 650 F 4x5 kW

Modul Line 650 F 4x7 kW

Modul Line 720 F 4x5 kW

Modul Line 720 F 4x7 kW



Electrical Connections

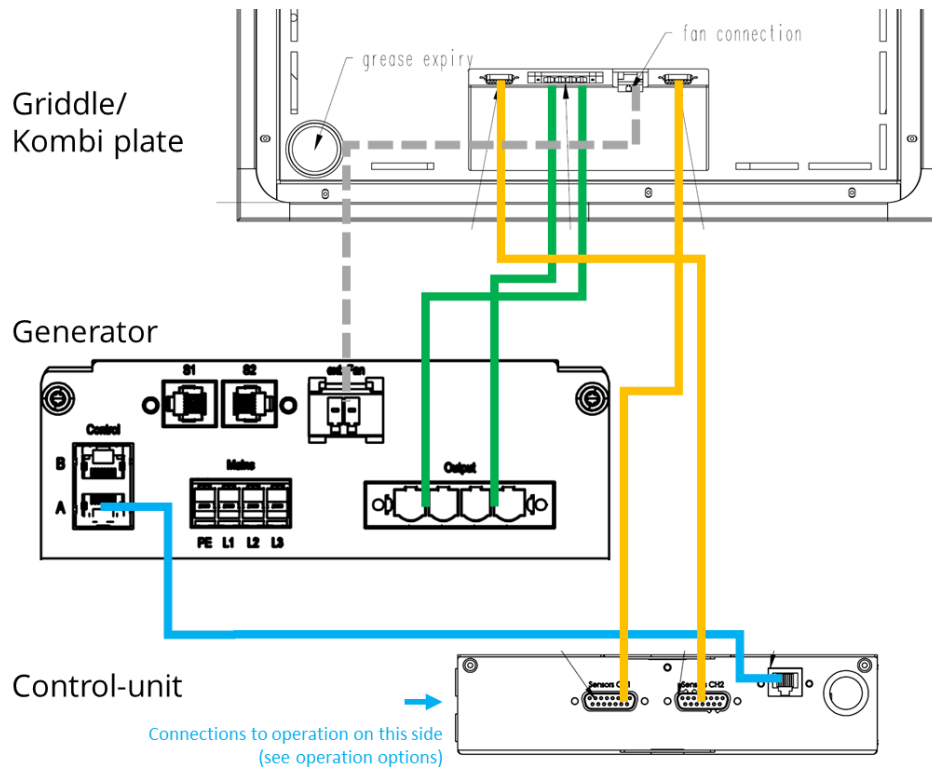
System cabling

Modul Line Griddle 2x3.5 kW

Modul Line Griddle 2x5 kW

Modul Line Kombi 2x5 kW – 65

Modul Line Kombi 2x5 kW – 100

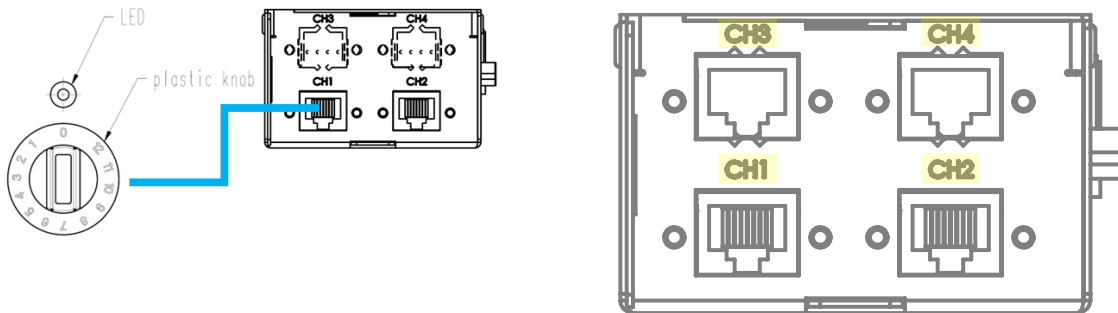


Electrical Connections

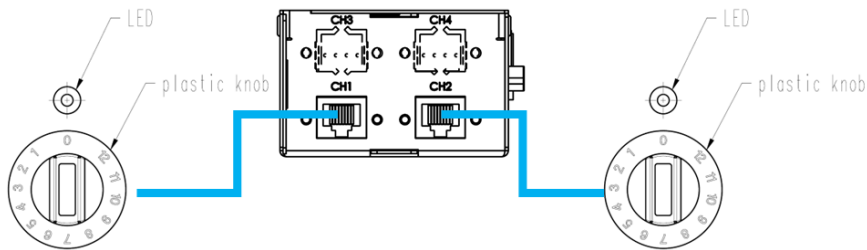
Connecting Operations options

Potentiometer

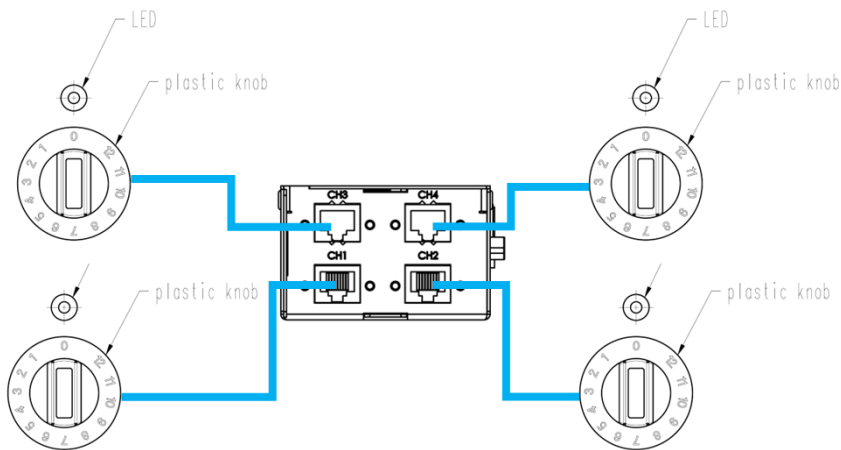
1 Cooking zone



2 Cooking zones

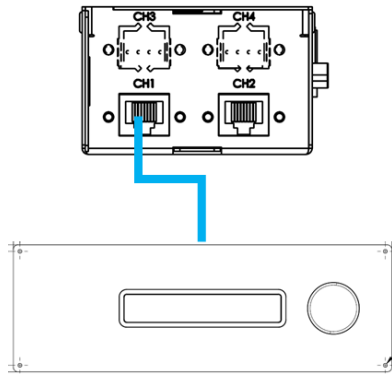


4 Cooking zones

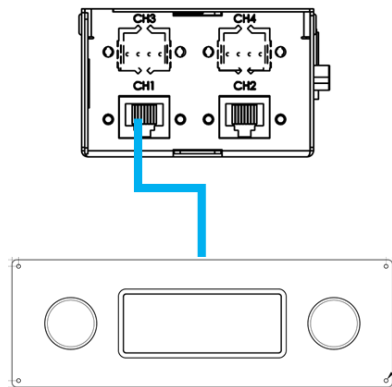


Electrical Connections

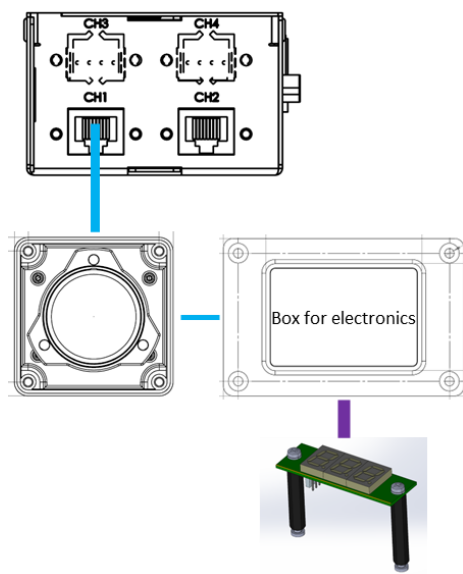
Tap Operation (Single)



Tap Operation (2 cooking zones)

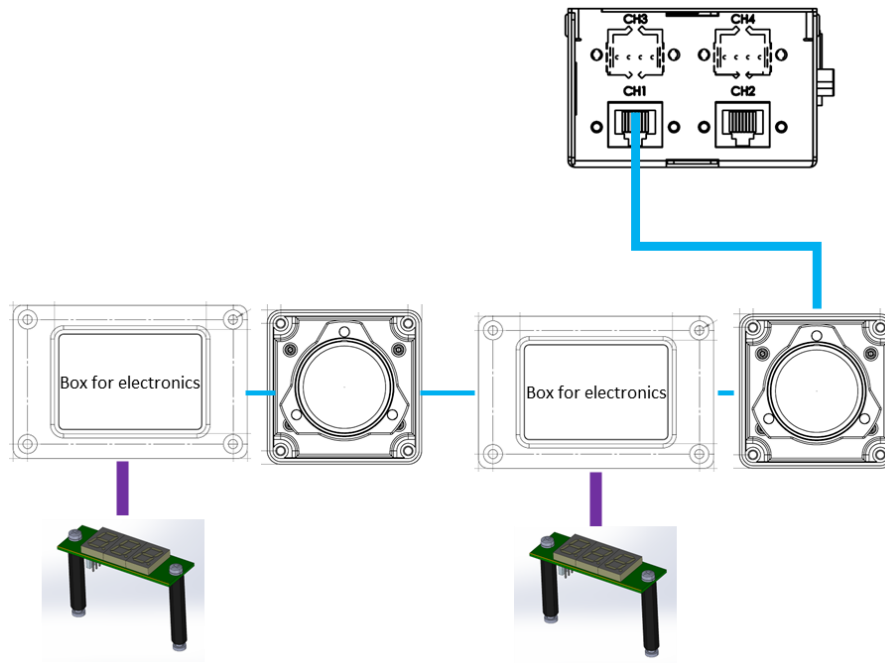


Tap basic (Single)

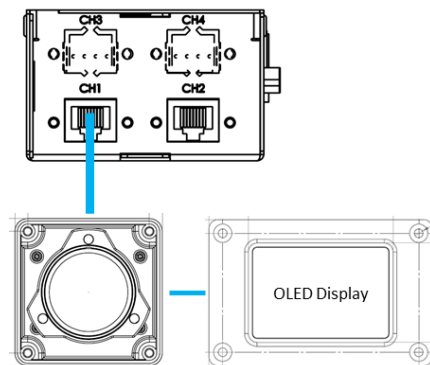


Electrical Connections

Tap basic (2 cooking zones)

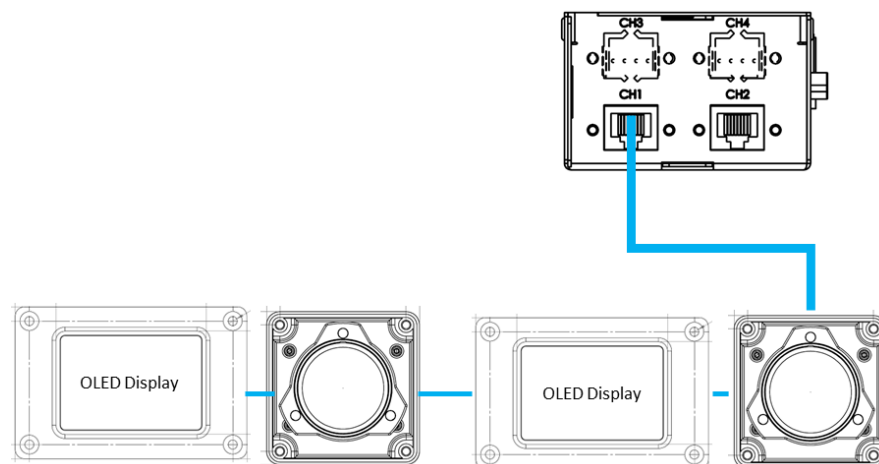


Tap plus (Single)



Electrical Connections

Tap plus (2 cooking zones)



Electrical Specifications

Model	Dipswitch	Power / Current	Voltage / Phases
Modul Line X2	Unit type 0 / 3	max. 10 kW / 16 A	400 V / 3Φ
Modul Line X2	Unit type 1 / 2	Max. 7 kW / 11 A	400 V / 3Φ

Caution

Incorrect voltage can damage the induction generator.

ELECTRICAL CABLES

Power cords are not included. The cable for operation is enclosed with the operation unit. The cables must be routed so that they will not be mechanically damaged.

Caution

Make sure that the plug is correctly connected:

400V 3-phase appliance

Phase 1: brown

Phase 2: black

Phase 3: grey

Earth: yellow-green

Voltage: +6% / -10%

Frequency: 50Hz / 60Hz

Nominal value: 10A for the 7kW integrated generator (4 x 1.5 mm²)

15A for the 10kW integrated generator (4 x 2.5 mm²)

INSTALLATION CLEARANCE

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.

OPERATING CONDITIONS

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

Maximum tolerance of the nominal supply voltage	+6 / -10 %
Supply frequency	50 / 60Hz
Minimal Diameter of induction pan	12cm [5inch]
Maximal 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 %

WEIGHTS

Model	Net Weight	Gross Weight
Modul Line X2 (generator)	5.5kg	6.4kg

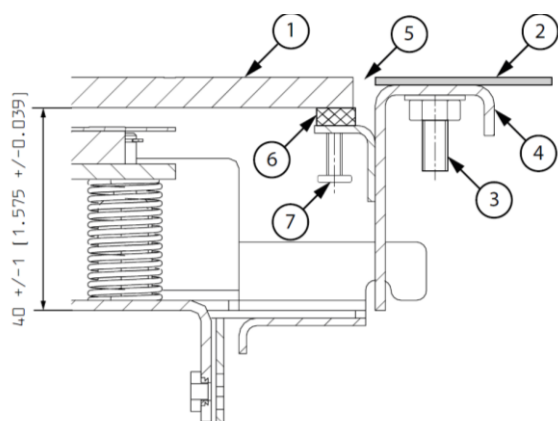
Installation Instructions Modul Line



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

- The 40mm [1.57 inch] clearance, $\pm 1\text{mm}$ [0.04 inch], from the underside of the coil carrier to the ceramic glass must be adhered to (see the drawing).
- The straps on the guide rails enable correct position below the Ceran glass of the induction unit. The final position of the unit is achieved once the straps are engaged in the indentation of the support rails.
- For installation and as a support of the induction device, the guide rails are provided.
- The openings in the coil carrier sheet below the coils must not be closed.
- **Components made from steel in the vicinity of the coils must not be magnetic.**
- **If two coil carrier sheets are installed in the same frame, a partitioning plate made from non-magnetic steel must be installed between the coil carrier sheets.**
- The coil carrier and generator must be easily accessible for installation and removal.
- The Ceran® glass must be bonded using silicone that is compatible with foodstuff.
- The control switches must not be blocked.
- **Keep flammable substances, vapors, or liquids away from the induction unit.**
- When installing, pay attention to the position of the connections. Otherwise, it may be that the cooking zones do not match the operation.
- **Make sure that no liquids can ingress into the immediate vicinity of the generator.**

Installation with mounting frame



1	Ceran glass
2	Stove top sheet 1.5mm –4mm [0.06 in –0.16 inch] thickness
3	M5 mounting bolts
4	Mounting frame
5	Gap between hearth leaf and ceran glass for silicone joint
6	Silicone strips
7	M4 thread for adjusting the ceramic glass. Make sure that the distance between Ceran glass underside and coil support plate 40mm $\pm 1\text{mm}$ [1.575 inch ± 0.039 inch].

Installation instructions, coil carrier/coils



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

- The coils (temperature sensor) on the coil carrier sheet must be installed so that they have uniform contact pressure on the ceramic surface. Make sure that the spacer bolts from the coil carrier sheet are pushed through approx. 5mm.
- The coil support with coils may only be installed above an oven or other heat source if the room temperature is less than 70 °C. In addition, an external fan must be used for ex-traction of the air.
- The coils and sensor cables must be routed and must not rest on one another.
- The coils and sensor cable must be correctly connected.
- Installation tasks must only be carried out by trained and approved skilled personnel
- Make sure that no liquids can ingress into the immediate vicinity of the coils.

Installation instructions, control unit



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

- The control unit must be near the controls. Please observe maximum 80cm from the coil carrier sheet. Make sure that the Infrared window on the control unit, for servicing purposes, is easily accessible.
- The assembly must be attached to the installation brackets provided on the oven or counter.
- The control unit may only be installed above an oven or other heat source if the room temperature is less than 40 °C. In addition, an external fan must be used for extraction of the air.
- The coil sensor and RJ45 cable (CAN Bus) must be routed and not rest on one another.
- The coil sensor cable must be correctly connected.
- The RJ45 cable (CAN bus) must be correctly connected. Make sure that the insertion tongue engages.

Installation instructions, controls



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

- The controls must be installed near the control unit. Maximum of 80cm away from the control unit.
- The switch must be attached with 2 screws M4.
- The cables must be routed and tension-free.
- Make sure that the side straps on the plug of the controls engage in the location on the control unit.
- The controls may only be installed above an oven or another heat source if the room temperature is less than 40 °C. In addition, an external fan must be used for extraction of the air.

Replacement or Servicing of the coil carrier



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

To replace the coil carrier, disconnect the system from power supply, loosen the two retaining screws and fold down the device. Now the device can be pulled out of the holder. This only applies to the coil carriers which have been mounted with mounting frame.

Replacement or Servicing of the generator



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

To replace the generator, disconnect the system from power supply, remove the grease filters and disconnect all plugged connections. Now the device can be pulled out of the generator compartment.

Ventilation Requirements



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

- Make sure that the induction device does not suck in hot ambient air or steam from another device, especially if the device is installed near heat-generating equipment such as fryers or ovens.
- **See also installation example**
- Optimal air circulation must not be impaired by the installation.
- The Modul Line generator are to be equipped with a guided air supply.
- The exhaust air must also be able to leave the stove.
- **The maximum air flow of the fan is 120m³/h, so a minimum suction opening of 6500 mm² must be guaranteed.**
- The exhaust air must not mix directly with the supply air
- For optimum thermal requirements, either the supply air or the exhaust air must be ducted. The exhaust air must be able to escape uninterrupted.
- The induction unit has an internal air-cooling system. Prevent blocking the air duct (supply and exhaust air) with objects (fabric, wall, etc.).
- Make sure that a grease filter is installed downstream of the air inlet, which will purify the induced air before arriving at the fan.
- Make sure that the apertures for the air supply and exhaust designated are a minimum of 40mm and the side clearance in the installation compartment is a minimum of 10mm from obstacles, such as a wall or floor
- The induction generator must only be installed above a baking oven or other heat conductor located above it in the base if the suction temperature and room climate is less than 40 °C. In addition, an external fan must be used for extraction of the air.
- If the integrated generator is installed in the upper structure (control panel), an additional fan must be used on site for the required room climate.

Installation example

Freestanding Range



1	Air in-let with fitted air filter behind
2	Generator compartment
3	Air out-let

Range mounted towards a wall



1	Air in-let with fitted air filter behind
2	Generator compartment
3	Air out-let integrated into front panel

COMMISSIONING



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

1. 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.

2. Connect the appliance to power supply.
3. Test different functions of the appliance.

Function Test



Read and understand all installation safety instructions regarding Personal Protection. Also observe 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 in]. 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. Follow operational instructions in section 3 to test:
 - Cook Mode with different power levels.
 - Hold Mode with set temperatures.¹
 - Lock Function¹
 - Timer Function¹
 4. Remove pan away from the cook-zone, the No Pan Icon is shown on display.¹
 5. Place the pan back on the cook-zone and the heating process resumes.¹
- NOTE: The LED ring illuminates continuously again when energy is being transferred to the pan.
6. Turn the appliance off. When the unit is switched off, a o appears on the display.¹

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).

¹ These functions are only available with theTap Operation Unit, Tap basic and Tap plus

Section 3

Operation

OPERATION SAFETY—DISCLAIMER

DANGER

The on-site supervisor is responsible to train operators for operating, maintaining, and ensuring that operators are made aware of the inherent dangers of operating this equipment.

DANGER

Risk of fire/shock/equipment failure. All minimum clearances must be maintained. Do not obstruct vents or openings.

Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

Notice

The reliability of the appliance can only be guaranteed when it is used properly. The appliance must always be operated within the limits and/or the operating conditions provided in this manual.

Notice

Avoid dropping any hard objects onto the equipment. Damages to the heating surface will shorten the life cycle of the equipment or incur high service costs.

Notice – Models with Glass-Top Use Only Induction Suitable Cookware

Use only induction suitable cookware with proper sizes and made of proper material. The induction suitable cookware must be in good condition without any uneven, arched or partially detached bottoms.

Using unsuitable cookware can cause the appliance to fail prematurely, void your warranty, and incur high service costs.

OPERATION SAFETY—PERSONAL PROTECTION

Notice

Induction appliances are more powerful, heat up pans quicker, and cook food faster than conventional cooking equipment. Your induction appliance needs to be operated and looked after in a different way than other conventional equipment.

Do not operate the equipment without reading this manual and understanding all safety requirements.

DANGER

If any part of the appliance is cracked or broken, **turn off the appliance and immediately disconnect the appliance from supply**. Only if it is possible and safe, disconnect the equipment from main power supply. Do not touch any parts inside the appliance.

Disconnect electric power at the main power disconnecter for all equipment being serviced.

Failure to disconnect the power at the main power supply could result in serious injury or death. The knob DOES NOT disconnect incoming power.

Contact an authorized service agency for assistance.

DANGER

To avoid cardiac pacemaker malfunction, consult your physician or pacemaker manufacture about effects of electromagnetic field on your pacemaker.

DANGER

Never stand, sit, or lean on the equipment! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

Caution**Short Cook Time**

Induction appliances cook food faster than conventional cooking equipment. To avoid overheating and burning, check the cooking process frequently. Never leave the appliance unattended during operation.

Caution

Metallic objects are heated up very quickly when placed on the induction cook zone during operation. To avoid injury,

DO NOT place any objects such as closed cans, aluminum objects (aluminum foils), cutlery, jewelry, or watches on the appliance.

DO NOT place any object such as paper, cardboard, or cloth on the cooking surface, because this creates a fire hazard.

DO NOT place credit cards, phone cards, tapes, or any objects that are sensitive to magnetism on the appliance.

DO NOT use the appliance for storage.

DO NOT place any paper products, cooking utensils, cutlery, plastic vessels or food on the appliance.

DO NOT place metallic objects such as kitchen utensils, cutlery etc. on the hob surface within the cooking zones since they could get hot.

Caution

Aluminum foil must not be used with induction appliances! Aluminum foil may ignite and cause a fire!

Notice

Do not use the cooktop for food preparation such as cutting and chopping.

Warning

Risk of burns from high temperatures. You may get burnt if you touch any of the parts during operation. Surfaces close to the cooking area including side panels may get hot enough to burn skin. Use extreme caution to avoid meeting hot surfaces or hot grease. Wear personal protective equipment.

Warning

Take care when operating the appliance, as rings, watches and similar objects worn by the user could get hot when near the hob surface.

Warning

During operation, it is possible that the floor around the unit become slippery. Wear suitable footwear and clean the floor if necessary.

Cooking with Induction

Warning

Never Leave an Empty Pan on Cooktop

Induction appliances heat up empty pans very quickly. Never operate the appliance with an empty pan. Do not pre-heat pan. Always put food products, water, or oil into the pan before turning on the appliance. Failure to do so will result in irreparable damage.

Notice

Broil-Dry Protection

Cooking zones are monitored by temperature sensors. The sensors can detect overheating at the base of a cooking pan.

When an overheated pan (overheated oil, empty pan) is detected, the appliance stops transferring energy to the pan immediately. You must turn off the appliance and let it cool down before re-starting the appliance.

Caution

Do Not Touch Overheated Appliance

To avoid burn injuries, do not touch the appliance when a pan is overheated and take all the necessary precautions when removing the overheated pan.

Warning

Steam can cause serious burns. Always wear some type of protective covering on your hands and arms when removing lids or pans from the appliance. Lift the lid or pan in a way that will direct escaping steam away from your face and body.

Warning

Never leave any pan during the cooking process unattended.

Functionality

The induction of a magnetic field causes magnetic and electrical losses in the bottom of the pan. The bottom of the pan is heated up by these losses.

VARIABLE INDUCTION PARAMETERS

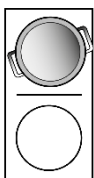
Thanks to the use of the latest induction technology, the new Modul Line X2 can adjust to the pan or pot materials used, by adjust induction relevant parameters. As a result of the adaptation, the Modul Line X2 works in the optimal parameter setting for the pot material used and can therefore deliver the maximum possible power to the pots.

This adaptation is carried out both when using one cooking zone as well as when using two cooking zones, or the multiple of two cooking zones.

If two cooking zones or a multiple of two cooking zones are used, all work with the same parameters. The Modul Line X2 automatically sets its parameters so that the best possible power can be delivered to the pot material used. If several cooking zones are operated at the same time, the parameters of the them are always the same in order to prevent frequency overlaps.

POSSIBLE EFFECTS ON COOKING BEHAVIOR

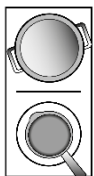
1. Use of a pot or pan on one of the two cooking zones (one cooking zone remains unoccupied)



The frequency is automatically set, so that the best possible power can be delivered to the pot or pan.

Cooking behavior: The greatest power output is achieved in this scenario.

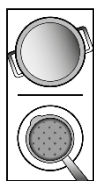
2. Use of two pots or pans on one compact module (both hotplates are occupied)



The frequency is set automatically, so that the best possible power can be delivered to both pots or pans.

Cooking behavior: In this scenario, the power output can be slightly lower than when using one pan or pot.

3. Use of two pots or pans on a compact module with very different material quality * (both hotplates are occupied)



The frequency is set automatically, so that the best possible power can be delivered to both pots or pans.

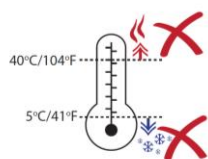
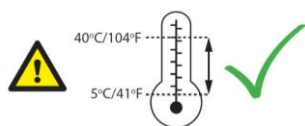
Cooking behavior: In this scenario, the power output is lower than when this pan or this pot is operated individually, since the frequency is automatically set so that both containers can be operated as best as possible with a uniform frequency.

***Material quality:** Pots or pans with good ferritic properties are well suited for induction cooking. Pots and pans with low ferritic properties (e.g. with a high proportion of aluminum) are less suitable for induction cooking.

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 [104 °F].



2 Clean the intake filter at least once a week or as often as required.



3 Do not use dented pans because it will cause damages to the electronics.



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



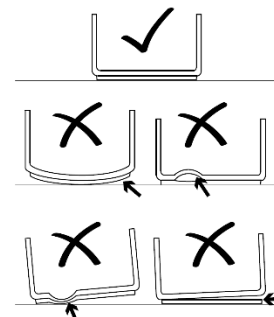
5 Never pre-heat the pan. Place the pan on the glass only when you are ready to cook.



Proper Induction Cookware

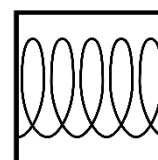
CONDITION

- 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.)

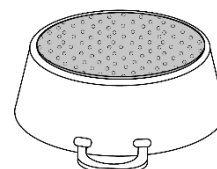


MATERIAL

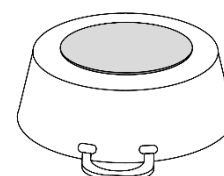
- USE cookware made of conductive and magnetic materials. If the pan bottom attracts a magnet, the pan is suitable for induction cooking. Look for cookware that is labeled **suitable for induction** or with an induction compatible symbol.



- DO NOT USE cookware made of aluminum, copper, glass or ceramics.
- NOTE—Steel 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.
- Caution!**—Steel inserts on bottom:
It is not recommended to use such pans/ pots. Pans/ pots with steels inserts on the bottom are mainly of low quality. Some are not intended to be used for professional purposes. Pans/ pots which do not fulfil professional requirements can damage the unit and void the warranty.



- 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.
- Caution!**— Non-magnetic cookware with a small magnetic base:
It is not recommended to use such pans and pots. Pans and pots with a small magnetic base on the bottom are mainly of low quality. Some are not intended to be used for professional purposes. Pans and pots, which do not fulfil professional requirements, can damage the unit and void the warranty.

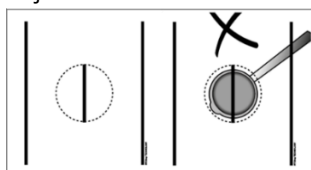


BOIL TEST

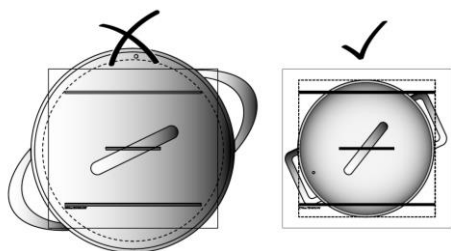
To test the efficiency of a pan for induction cooking, perform a boil test. See instructions in section 5 Troubleshooting.

SIZE OF PAN

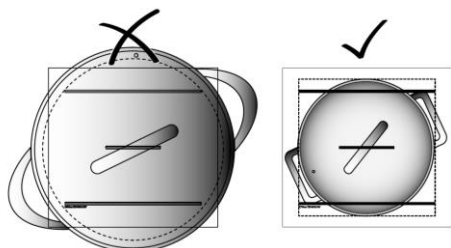
- **MINIMUM SIZE:** The bottom of pan must have a minimum diameter of 12cm [5"] (below, dotted lines). Otherwise, the pan will not be heated. This is a safety feature such that the unit do not detect and heat up small metal objects, such as jewelry. NOTE: For personal safety, never place any small metallic objects on a cook zone.



- **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 over time. When the silicone seal dries out or breaks, liquid can penetrate the appliance and damage the electronics.



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



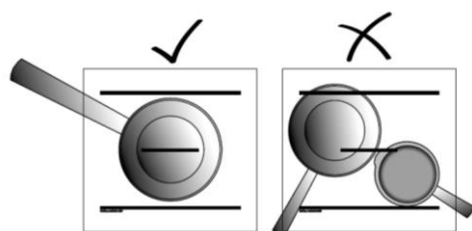
- **Placing Pan On A Cooking Zone**

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

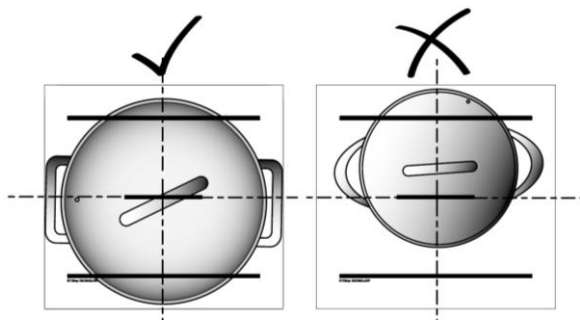
To obtain optimal results from the sensors, you must **always place pan in the center of the cook zone**. Otherwise, the bottom of the pan is heated unequally and the food inside the pan may burn.

For all round coil (R) models:

PLACE MAXIMUM ONE PAN PER COOK ZONE.

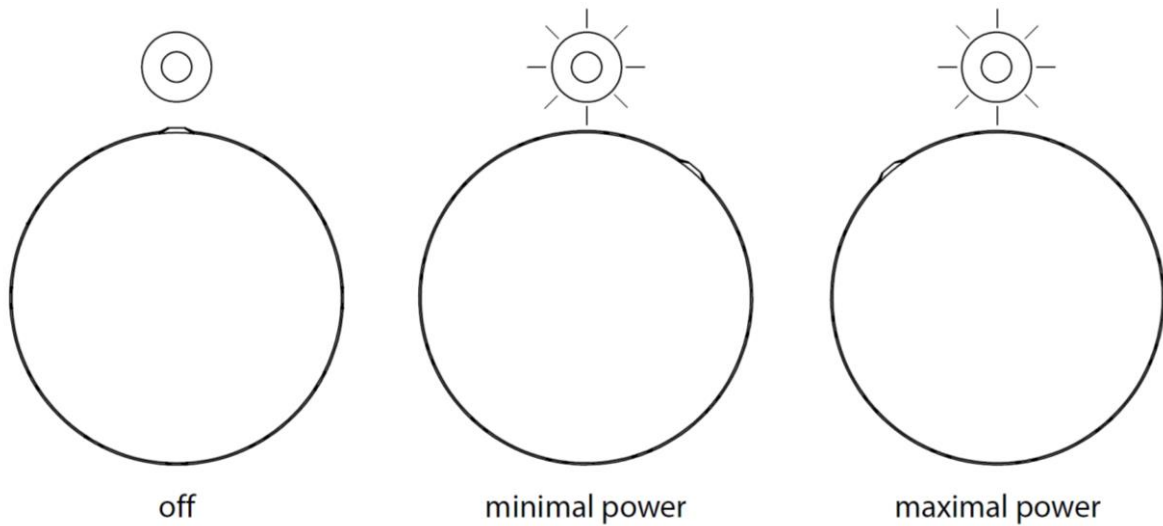


ALWAYS PLACE PAN IN THE CENTER OF A COOK ZONE.



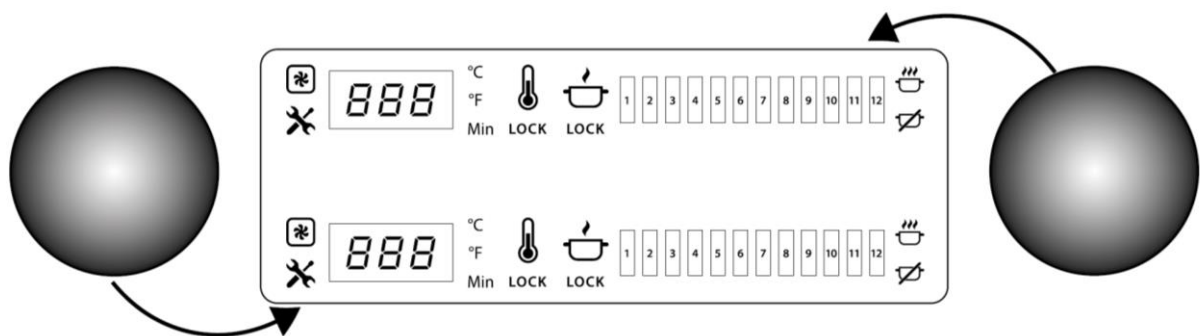
Rotary power switch

The induction unit is turned on by turning the power rotary switch (OFF / ON). It is ready for immediate use. The glowing power indicator indicates that energy is transferred to the pan. The power level is set by turning the power selector (the bigger ridge indicates the Position):



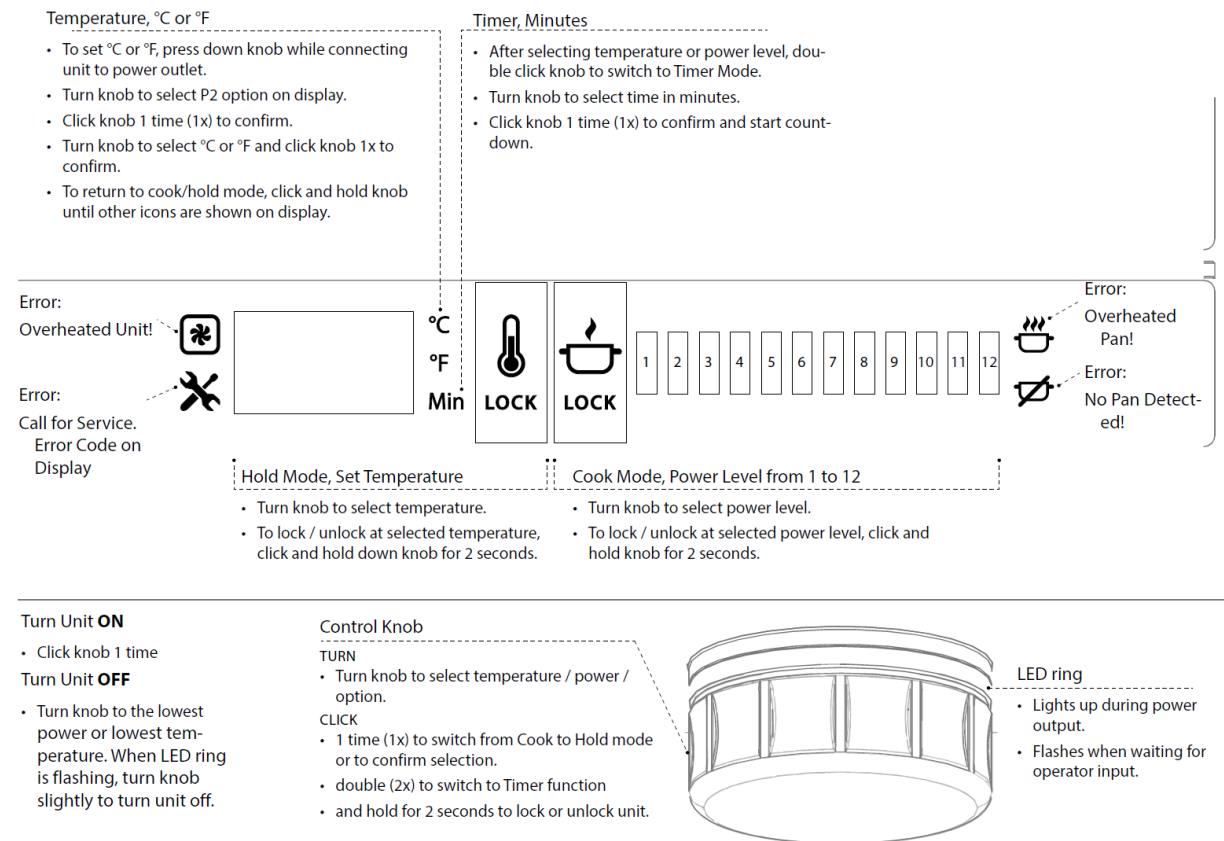
Tap-Operation Unit

The rear hob display is on the top half of the display and the front hob is the bottom of the display. The two arrows show which knob is for which display.



Tap-Operation Unit Display (Overview)

Note: Hold mode and Temperature function are not available for Wok Models.



Control

Tap Operation / Tap basic (vertical and horizontal) / Tap plus

TURN UNIT ON

Click knob and turn to select power level.

LED RING

- The LED ring flashes if operator input is needed.
- The LED ring lights up continuously during cooking or holding.

SWITCHING BETWEEN COOKING AND HOLDING MODES

Holding mode is not available for Modul Line Wok.

1. During operation, click knob once. The LED flashes.
2. While watching the display, turn knob clockwise or counterclockwise to activate Power Level Mode or Hold Mode.
3. Click knob again to confirm selection.

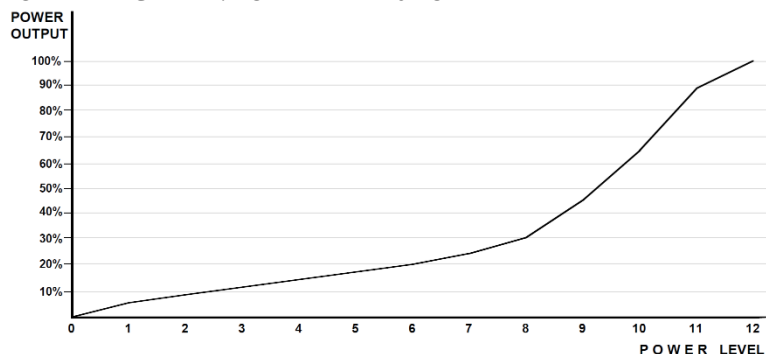
SETTING POWER LEVEL (1 TO 12) AND LOCK/UNLOCK

1. In Power Level Mode, turn knob clockwise to choose power level:
 - Power level (1) = lowest power
 - Power level (12) = highest power
2. To lock power at set level, press down knob until the word "LOCK" on the display lights up. This takes 2 seconds.
3. To unlock, press down knob again until the word "LOCK" on the display goes dark. This takes 2 seconds.

Power Level Settings

The Power Diagrams (below) show that the difference in power output between two higher power levels is much larger than that between two lower power levels. This power level and output relationship gives you a fine simmer-rate control in the low power range, and an instant response in the high-power range.

POWER DIAGRAM 1: POWER LEVEL 0 TO 12



The settings from (1) to (9) span the lower 50% of the total Power Output; the settings from (10) to (12) cover the 50% to 100% output range.

SELECTING HOLD TEMPERATURE AND LOCK/UNLOCK

1. In Hold-Mode, turn knob until the desired temperature is shown on the display. The temperature can be set between 25 °C and 100 °C.
2. Leave the knob for approximate 5 seconds, the display will show the actual detected temperature.
3. To lock temperature at set level, press down knob until the word "LOCK" on the display lights up. This takes 2 seconds.
4. To unlock, press down knob again until the word "LOCK" on the display goes dark. This takes 2 seconds.

SETTING THE TIMER


The timer function can be set for both Cooking or Holding Modes.

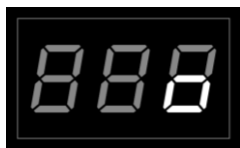
1. After setting power level or temperature, triple click the knob to switch to Timer Mode.
2. Turn knob to set the timer from minimum 1 minute to maximum 240 minutes. The LED ring will flash.
3. Click knob 1 time to confirm and start the count-down.
4. Note: when using Hold-Mode with Timer, the display will show alternately the actual temperature and the count-down. (Exception: Tap plus, here you can see Timer and Temperature at the same time)
5. After the set time is elapsed, the appliance will sound a beeping signal and the unit will automatically shut down if the operator takes no action.

TURNING OFF THE UNIT

When in Cook or Hold Mode, turn knob to go to the lowest power level or lowest temperature.

When LED ring is flashing, turn knob again in the same direction to turn off the appliance.

When the unit is switched off, a  appears on the display.



Exception: Tap plus. For this operation you will see a small white LED lighting up once the unit is turned off.

Alternatively, to turn off the unit, you can also keep the knob pressed until the unit switches off.

Additional Settings

Additional settings are available to reduce power level, and to set display to °C or °F.

To activate the additional settings:

1. Press down knob while connecting unit to power outlet. Alternatively, you can also lock the unit in standby mode and then turn the knob to the right while keeping it pressed.
2. Then turn knob to select setting P Mode:
 - P0 = No function (to protect from changed settings by mistake)
 - P1 = Reduce nominal max power from 100% to 25%
 - P2 = Change temperature from °C to °F (function not available on Wok models)
 - P3 = Shows the actual Firmware number.
 - P4 = Enable / Disable buzzer (timer function)
 - P5 = Select a colour for the LED ring. (10 colours can be chosen)
3. Click knob 1 time (1x) to confirm selection.
4. Adjust your setting in the relevant P Mode
5. Click knob 1 time (1x) to confirm selection.
6. To leave the special setting function, keep pressing down the knob until the normal cooking or hold mode is shown on display.

Automatic Pan Detection, No Pan No Heat

When a temperature or a power level is selected, the appliance supplies energy only when a pan is placed in the cook zone.

When you remove the pan from the cook zone, the appliance stops power output immediately. The power output resumes when the pan is placed back on the cooking zone.

Notice

Switch off the cook-top by means of the control. Do not rely on the Pan Detection as the ON-OFF control.

Notice

Pan with a bottom diameter smaller than 12cm or 5" is not detected by the system.

When the application is not in use

When the induction appliance is not in use, always turn off the appliance.

Notice

Switch the appliance off if you take the cookware away for a while. This will prevent the heating process to start automatically and unintentionally when a pan is placed back on the heating area. If any person needs to use the induction appliance, he/she will have to turn the appliance ON intentionally.

Decommissioning

Procedure if the device is not needed for a long time.

1. Switch off the device on the knob. (See Section 3 Turning Off)
2. Disconnect the device from the mains.

Section 4

Maintenance

MAINTENANCE SAFETY—DISCLAIMER

DANGER

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

Warning

A good maintenance of the appliance requires regular cleaning, care and servicing. The site-supervisor and the operator must ensure all components relevant to safety are always in perfect working order.

NOTE: Cleaning tools and supplies are not provided.

DANGEROUS ELECTRICAL VOLTAGE

DANGER

Do not open the appliance. Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

DANGER

If any part of the appliance is cracked or broken, turn off the appliance and immediately disconnect the appliance from supply. Only if it is possible and safe, disconnect the equipment from main power supply. Do not touch any parts inside the appliance.

Disconnect electric power at the main power for all equipment being serviced.

Failure to disconnect the power at the main power supply could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

Contact an authorized service agency for assistance.

MAINTENANCE SAFETY—CLEANING

Warning

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of the equipment with water. Ensure that no, liquid can enter the equipment.

Warning

Allow heated equipment / glass surface to cool down before attempting to clean service or move.

Warning

When cleaning the exterior, care should be taken to avoid front power switch and the electrical cords. Keep water and cleaning solutions away from these parts.

Caution

Do not use caustic cleaners on any part of the equipment. Use mild, nonabrasive soaps or detergents, applied with a sponge or soft cloth.

Caution

Ensure to remove all residues of cleaning agents from the cooking surfaces. Use a clean moist cloth to wipe off any surfaces.

Caution

Using commercial cleaning fluids or chemicals: Read the directions for use and precautionary statements before use. Pay attention to the concentration of cleaner and the length of time the cleaner remains on the food-contact surfaces or equipment surfaces.

Daily Cleaning and Maintenance

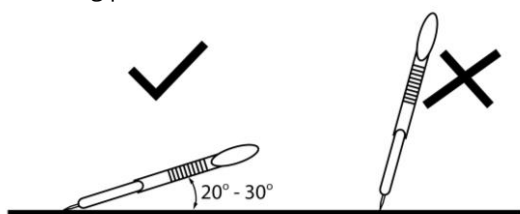
Clean the surface with a mild detergent and/or a food-safe liquid cleaner which does not penetrate the silicone seal around the glass.

GLASS CLEANING



NOTE: The cleaning of Ceran® glass is identical to cleaning other similar glass surfaces. You may use any regular glass cleaning products available from a hardware store.

You may use a razor blade scraper or a non-scratching sponge to remove tough residues. When scraping, place your razor blade scraper at an angle of about 20° to 30° from the glass. Then wipe clean the glass with a cleaning product.



VISUAL INSPECTION OF SILICONE SEAL

Inspect the silicone seal around the glass perimeter. 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.

Weekly Cleaning and Maintenance

If there is an Intake filter, clean and dry it.

Yearly Maintenance

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

General Maintenance Tips:

- Inspect all induction cookware to ensure proper condition.
- Have an authorized technician to inspect and ensure that:
 - All ventilation fans are working properly.
 - No grease built-up around the equipment and air filter.
 - The silicone joints of the ceramic and display glass are in good condition.

Section 5

Troubleshooting

DANGEROUS ELECTRICAL VOLTAGE

DANGER

If any part of the appliance is cracked or broken, turn off directly the appliance and immediately disconnect the appliance from supply. Only if it is possible and safe, disconnect the equipment from main power supply. Do not touch any parts inside the appliance.

Disconnect electric power at the main power for all equipment being serviced.

Failure to disconnect the power at the main power supply could result in serious injury or death.

The power switch DOES NOT disconnect all incoming power.

Contact an authorized service agency for assistance.

DANGER

Do not open the appliance. Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

Warning

Markings and warning labels mounted directly on the equipment must be observed at all times and kept in a fully legible condition.

NOTE: If a problem arises during operation of your induction appliance, follow the Troubleshooting Charts before calling service. Routine adjustments and maintenance procedures are not covered by the warranty.

Common Problems

One or more of the following conditions may affect the function or cause the induction equipment to fail:

- Using unsuitable cookware such as non-induction pans, oversized pans, or damaged pans.
- High ambient temperature.
- Inadequate ventilation causing hot air to re-enter through the air intake slots.
- Dirty air intake filter.
- Empty pan is left on the hob when the appliance is ON.

Symptoms

- When a malfunction occurs, the appliance may be in one of the following states:
- The appliance switches off immediately.
- The appliance continues to operate in a power reduction mode.
- The appliance continues to operate normally.
- NOTE:

The cooling fan starts when the ambient temperature in the control area exceeds 55°C [130°F].

At heat sink temperature higher than 70°C [160°F], the controller automatically reduces power to keep the appliance in normal operating conditions.

Boil Test

To test the quality of a pan for induction cooking, perform a boil test.

This test is not applicable to griddles and braising pans. NEVER heat any cooking pan on a griddle plate or in a braising pan.

(Test for 3.5kW or 5.0kW Induction Coil)

Perform a boil test to verify the performance of a pan for induction cooking.

- Add one liter of cold water into the pan (optimal when use pan with bottom diameter of 24cm) and bring it to boil. Compare the total boil time to the guideline below:
 - 3.5kW Coil, approx. 140 seconds
 - 5.0kW Coil, approx. 85 seconds

If time to boil exceeds the above guideline, then the pan is not suitable for achieving optimal efficiency. Please contact your supplier to purchase suitable induction pans.

If the induction appliance does not function as expected despite using quality induction pans, refer to the troubleshooting charts.

Avoiding dangers in case of accidents or malfunctions

To avoid hazards in the event of a malfunction or accident related to the device, proceed as follows.

1. Disconnect the power supply from the circuit breaker provided for the device.
2. Disconnect the mains plug of the affected device to prevent it from being switched on again.

DANGER

If the plug is not safely accessible, the device must be switched off at the main circuit breaker.

Troubleshooting without Error Code

Symptom	Possible Cause	Action
Pan does not heat up on glass top. Digital display is OFF (dark).	No power supply.	Check incoming power supply (Example, power cable plugged into the wall socket). Check kitchen main fuse box.
	Unit is turned off.	Turn control knob to an ON-position.
	Defective unit.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)
Pan does not heat up and no pan symbol is on. (Not applicable to griddles or braising pans.)	Pan is too small.	Use a suitable pan with bottom diameter larger than 12cm [5"].
	Pan is not placed in the center of the hob; pan is not detected by sensor. (2)	Move the pan to the center of the hob.
	Unsuitable pan.	Select only induction-ready cookware.
	Defective unit.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)
Poor heating, LED ring is ON	Reduced Power adj.	Check Additional Setting "P1". See „Additional Settings“
	Air-cooling system is obstructed.	Verify that air vents are not obstructed. Ensure the fresh air filter is clean.
	Unsuitable pan.	Select various induction-ready cookware for induction cooking. Then compare the results.
	Ambient temperature is too high. The cooling system is not able to keep the appliance in normal operating conditions.	Verify that no hot air is taken in by the fan. Reduce the ambient temperature. The intake air temperature must be lower than 40 °C [104 °F].
	One phase is missing.	Check incoming power supply (Example, power cable plugged into the wall socket). Check kitchen main fuse box.
	Defective unit.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)
Appliance does not react to control knob positions	Unit is turned off.	Turn control knob to an ON-position.
	Defective control knob.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)
Overheated unit symbol is ON, fan is working	Air-cooling system is obstructed. Internal fan is dirty.	Verify that air vents are not obstructed. Ensure the fresh air filter is clean.

		Contact an authorized service agency.
	Defective fan or fan control.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)
Overheated unit symbol is ON	Overheated induction coil; cooking area is too hot. Overheated pan. Pan is empty.	Switch the appliance off. Safely remove pan. Wait until the appliance has cooled down before turning it ON.
Small metallic objects (e.g. spoon) are heated up in the cook zone.	Pan detection function is defective.	Only if possible and safe, disconnect the appliance from the power supply. Contact an authorized service agency. (1)

- (1) **DANGER** If the plug is not safely accessible, the device must be switched off at the main circuit breaker.
- (2) The appliance switches off immediately.

Troubleshooting – Error Code

Error Code (Display)	Blink Code (green LED)	Problem	Action
		Normal Operation.	No Action required.
E01	1	Unsuitable induction cooking pan. Internal wiring/coil connection malfunction. (2)	Check pan material. Contact an authorized service agency.
E02	2	Unsuitable induction cooking pan. Coil overcurrent. (2)	Check pan material. Contact an authorized service agency.
E03 +	3	Air-cooling system obstructed. Fan malfunction. Heat sink overheated. (2)	Let appliance cool down. Verify that air vents are not obstructed. Check and clean air filter. Contact an authorized service agency.
E04 +	4	Overheated cook zone. Overheated pan detected. Sensor failure.	Let appliance cool down. Verify that air vents are not obstructed. Check and clean air filter. Contact an authorized service agency.
E41, E42, E43, E44, E45, E46	4	Overheated or defective sensor. (2) NOTE: Errors E41 to E46, griddles and braising pans may continue to operate.	Contact an authorized service agency.
E05	5	Potentiometer defective.	Contact an authorized service agency.
E06, E30 +	6	Ambient temperature too high (the cooling system is not able to keep the induction appliance in normal operating conditions). Internal component overheated. (2)	Let appliance cool down. Verify that air vents are not obstructed. Check and clean air filter. Verified that no hot air is taken in by the fan. Reduce the ambient temperature. The intake air temperature must be lower than 40 °C [104 °F]. Contact an authorized service agency.
E07	-	Phase failure.	Check the fuses belonging to the socket to which the device is connected. Contact an authorized service agency
E08	-	Over- or undervoltage.	Contact an authorized service agency.
E10	10	Communication problem of the CAN interface	Contact an authorized service agency.
E29	7	Generator component failure. (2)	Contact an authorized service agency.
E47	4	Warning from overheated pan / cooking empty sensor or coil connection failed. (2)	Let equipment / pan cool down. Check pan material. Check food in the pan or empty pan.
E21 +	8	Sensor error from heat sink. Ambient temperature beyond normal operating range. (2)	Verify that air vents are not obstructed. Check air filter. Reduce ambient temperature. Contact an authorized service agency.

E24 +	8	Sensor error from CPU. Board overheated. Ambient temperature beyond normal operating range. (2)	Verify that air vents are not obstructed. Check air filter. Reduce ambient temperature. Contact an authorized service agency.
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- (1) **DANGER** If the plug is not safely accessible, the device must be switched off at the main circuit breaker.
- (2) The appliance switches off immediately.

