

metos

WOK-LINE INDUCTION RANGES

Wok-Line

TYPE: 3500, 5000

Accessories

Wok pan

Installation and Operation Manual



Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:.....

Contact person:.....

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1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in the case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1 Symbols used in the manual



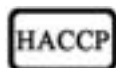
This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.



This symbol informs about a function that has to be taken into account in self-control.

1.2 Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3 Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local rep-

representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1 Safe use of the appliance

The induction cookers Wok-Line are specially suitable as cookers in the kitchen or for the preparation of meals on the table. A cooker can be used for cooking, warming up, keeping warm, flambéing, etc. food. Only use wok pans that are made for the Wok-Line units.

Information signs mounted directly on the cooker must be observed at all times and kept in a fully legible condition.

Danger for persons, for the environment and for the cooker can result of non-observance of the safety information. Certain risks may be associated with non-observance of precautions, including:

- Danger to persons through electrical causes
- Danger to persons through overheated pans
- Danger to persons through an overheated cooking platform (ceran plate)

The safety information contained in these instructions for use, the existing national regulation for the prevention of accidents as well as any internal working, operating and safety regulation stipulated by the operator must be observed.

Any risks from electric power must be eliminated. The induction unit shall only be used if the installation of the electricity is fitted by an approved installation contractor in accordance with specific national and local regulations.

The high-quality ceramic bowl is warmed up by the heat of the Wok. To avoid injuries (burning) do not touch the ceramic bowl.

- To avoid overheating of pans by means of evaporating the contents, don't heat up pans unattended.
- Switch the control knob off if you take the pan away for a while. This will avoid having the heating process continue automatically when a pan is placed back on the heating area. So, if any person starts to use the cooker, he/she will have to start the heating process by turning the control knob in the ON-position.
- Do not insert any piece of paper, cardboard, cloth, etc. between the pan and the heating area, as this might initiate a fire.
- As metallic objects are heated up very quickly when placed on the operating heating area, do not place any other objects (closed cans, aluminium foil, cutlery, jewelry, watches etc.) on the induction cooker. Persons with a pacemaker should ask their doctor whether they are safe near an induction cooker or not.
- Do not place credit cards, phone cards, cassette tapes, or other objects that are sensitive to magnetism on the ceran plate or in the ceramic bowl.

2.1.1 Changing the settings and adjustments

Reconstruction of the cooker or changes to the cooker are not allowed. Contact the manufacturer if you intend to make any changes on the cooker. To guarantee the safety, only use genuine spare parts and accessories authorized by the manufacturer. The use of other components voids all warranties.

2.2 Safety instructions in case of a malfunction

During pan detection, the indicator operation flashes. No power is transferred and the indicator lamp flashes if no pan or an unsuitable pan is detected.

The heating area is controlled with a temperature sensor. Overheated pans (hot oil, empty pans) can be detected. Energy transfer will be stopped. The induction unit must be re-started after it has cooled down.

2.3 Disposal of the appliance

When the life cycle of the cooker ends, make sure that you safely dispose it. Avoid abuse: The cooker may not be used by any person not having the appropriate qualifications. Avoid that the cooker, provided for disposal, can be brought into operation. The cooker is built up with common electrical, electromechanical and electronic parts. No batteries are used. The operator is responsible for a proper and safe disposal of the cooker.

2.4 Other prohibitions

The operating reliability of the cookers can only be guaranteed with proper use. The limit values may be exceeded on no account.

3. Functional description

3.1 Construction

Built in a robust method of construction, they are compact and powerful with a revolutionary technology in a complete case of CrNi-steel. Simple handling and uniform heating of the wok via the integrated ceramic bowl, equipped with continuous control they allow efficient cooking.

- Simple operation with rotary switch with integrated mains switch
- Glass ceramic bowl
- Compact powerful electronics enable flat construction and safe operation
- A maximum of safety thanks to multiple functions of protection and checking
- Short cooking time
- Electronic checking of the energy supply
- Compact size – light weight
- Fulfills the latest directions: VDE EN 60335-1/-2/36, CE-conforming UL 197; CAN/CSA/C 22.2 No. 109, NSF 4-1996

4. Operation instructions

4.1 Before using the appliance

4.1.1 Operating test



The ceramic bowl is warmed up from the heat of the pan. To avoid injuries (burning) do not touch the ceramic bowl.

Use only Wok-pans that are suitable for induction cooking.

- Put some water in the pan and place it in the ceramic bowl.
- Turn the control knob ON (in a position between 1 and 12). The indicator light (green) illuminates and the water will be heated.
- Take the pan away from the heating area, the indicator light will flash
- Place the pan back on the heating area, the indicator light will illuminate and the heating process will continue.
- Turn the control knob in the OFF-position, the heating process will stop, indicator light turns off.

The shining indicator light operation means that energy is being transferred to the pan. If the indicator operation remains off, check the following:

- Is the cooker connected to the power supply?
- Is the control knob in ON position?
- Do you use a suitable pan (bottom diameter at least 12cm (5"), pan made of suitable material)?
- Is the pan placed in the heating area?

To verify if the pan is suitable, use a permanent magnet and find out if it sticks to the bottom of the pan. If not, your pan is not suitable for induction cooking. Choose a pan which is recommended for induction cooking. If in spite of all positive controls and tests the cooker doesn't work, refer to "Troubleshooting".

4.2 Operation procedures

The heating area consists of a Ceran plate, which is fitted firmly and without joints on the housing made of chrome nickel steel. The models Base-line are for common pans and pots with an even bottom. The models Base-line can be used as complementary unit for cooking, warming up or keeping warm, flambéing, roasting, etc. food. The induction cooker is switched on with the control knob. The cooker is immediately ready for operation. The illuminated indicator lights mean that energy is being transferred to the pan. The power rating is set by turning the control knob. The inductive power depends on the position of the potentiometer:

- position 1 > minimum power
- position 12 > maximum power

Due to the following characteristics, the operator must be more attentive when using the induction cooker than it would be required with other appliances. The heat storage capacity of this system is very low. If the heating level is changed with the control knob, the food is immediately exposed to a different temperature. Do not put empty pans on the glass ceramic cooking zone, first put grease or liquid into the pan and start cooking process after that. Adjust carefully the heating level to the required cooking mode. Set and adjust the power with the control knob. The pan should always remain in the center of the heating area. When heating up oil or grease, constantly check the pan to prevent oil and grease from overheating and burning.

The cooker only transmits energy if a pan is placed on the heating area, independently of the position of the control knob. If you take the pan away from the heating area, power transfer stops immediately. If the pan is put back on the heating area, the selected power will be transferred to the pan again. After switching the cooker to the off position the cooking will stop.

4.3 After use

4.3.1 Cleaning

List with common types of soiling and recommendations how to treat them:

- Slight soiling, no burned residues: Wipe with a moist cloth, without cleaning agent
- Sticky soiling: Remove with a scraper. Then wipe the heating area with a moist cloth
- Lime deposits, caused by water which has boiled over: These spots can be removed with vinegar or a special cleaning agent
- Sugar, sugar containing food, plastic, aluminum foil: Immediately scrape off the sugar, plastic or aluminum foil residues thoroughly from the hot cooking area, e.g. with a razor blade. After removal of the residues, clean it with a cleaning agent. If the heating area soiled with residues of sugar, plastic or aluminum foil cools down without prior cleaning, the ceramic surface might become deformed by pinhead-sized pits

The cleaning of the Ceran plate and the ceramic bowl is identical to other similar surfaces like glass. Do not use corrosive or abrasive cleaning agents, such as grill- and oven-sprays, stain- and rust-removers, scouring powder and rough sponges. Before being cleaned, the Ceran plate or the ceramic bowl must be cooled down. Other maintenance and servicing work other than cleaning as described here, must be done by authorized service personnel. Make sure that no liquid can enter in the induction unit.

4.3.2 Periodic service

A good maintenance of the induction cooker requires a regular cleaning, care and servicing. The operator has to ensure, that all components relevant for safety are in perfect working order at all times. The cooker should be examined at least once a year by an authorized technician.



Do not open the cooker, dangerous electric voltage inside.

The cookers may only be opened by authorized personnel.

4.3.3 Out of operation

If the cooker is not in use, make sure that the control knob is in the "OFF" position. If you don't use the cooker for a longer period (several days) unplug the unit. Make sure that no liquid can enter into the cooker and do not clean the cooker with a jet of water.

5. Installation

5.1 Preparing the installation

Please observe the following rules:

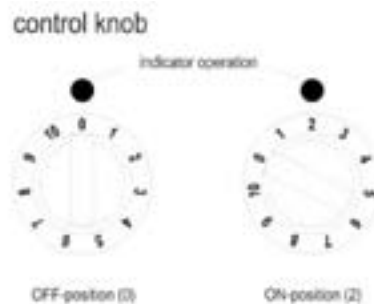
- Check and ensure that the supply voltage matches the voltage given on the rating plate
- The electrical connections must satisfy local house installation regulations. The valid, national and local electrical regulations must be observed.
- This induction appliance is equipped with a cable which can be connected with the necessary plug to the socket. The socket must be easily accessible to disconnect the unit from the net.
- When faulty-current circuit breakers are used, they must be rated for a breaking current of 30mA or more
- This induction unit is equipped with an air cooling system. Make sure that the air supply and air exhaust are not blocked (wall, fabric etc)
- This induction unit is equipped with an additional grease filter. Make sure that the induction unit does not take in hot ambient air (concerns units standing side by side, or one behind the other, or standing near a frying pan or an oven)
- The induction unit must not be placed near or on a hot surface
- The air intake temperature must be under 40°C
- The operating staff has to make sure that installation is done by qualified personnel.

5.2 Installation

The cooker is equipped with a cable. It has to be connected to a wall socket. If no plug is installed at the cable, do the connection according to the information in “Electrical connections”. The installation for the electricity must be fitted by approved installation contractors in accordance with specific national and local regulations. The installation contractors are responsible for the correct layout and installation in conformity with all safety regulations. The warning signs and rating plates put up to the appliances must strictly be followed. Check and ensure, that the mains voltage matches with the voltage given on the rating plate.

The cooker must always be installed on a clean and even surface (table, base, etc.) at its designated site. The cooker stands on non-slip rubber feet and is not permanently installed. It must be installed in such a way that it cannot fall down or move in a uneven position. The conditions for the “positioning the appliance must be guaranteed.

Turn the control knob in the OFF-position before connecting the cooker with the voltage supply. The operator has to insure that all installation, maintenance and inspection work is carried out by authorized and qualified personnel.



When the control knob points to the “0”-position, the cooker is OFF. In any other position the cooker is on..

5.3 Positioning the appliance

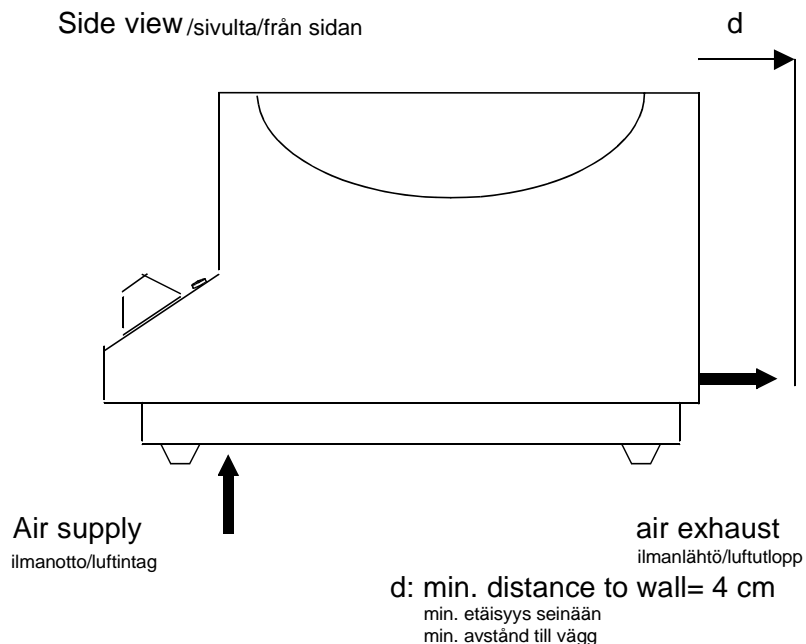
The cooker has to be installed on a even place like a table. It requires an area of at least 400 x 480 mm. The air inlet and air outlet must not be obstructed, the area must be able to carry a loading of 40 kg. The cooker doesn't have to be fixed on the table. The control knob to operate the cooker must be easily accessible.

Installation ambience:

- Max. ambient temperature: Storage > -20 - +70°C. C, function > +5 - +40°C C
- Max. relative humidity of air: Storage > 10% - 90%, function > 30% - 90%

INDUCTIONS-WOK

Side view /sivulta/från sidan



5.4 Electrical connections



The electrical connection must be done by an authorized person.

5.4.1 Single phase supply

Cooker Type Wok-line 3500. The cooker is equipped with a cable and plug conforming to the national regulations.



If the voltage is wrong, the cooker can be damaged.

- Voltage: +6 / -10%
- Frequency: 50 Hz / 60 Hz
- Preliminary fuse: 16A (3,5 kW)

5.4.2 Three phase supply

Cooker Type Wok-line5000. The cookers are equipped with a cable conforming to the national regulations.

Make sure that the plug is connected the right way:

- Phase 1,2,3: black / brown/blue (Colour of the conductor) or other colours, except of grey, green or white
- Protective ground: green / yellow (Colour of the conductor)



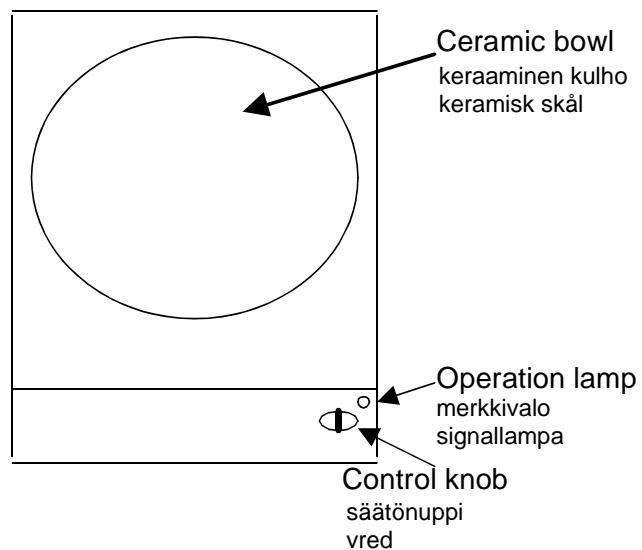
If the voltage is wrong, the cooker can be damaged.

- Voltage: + 6 / -10 %
- Frequency: 50 / 60 Hz
- Preliminary fuse: 10A (5 kW), 10A (2x3,5 kW) 15A (2x5,0kW)

5.5 After the installation

Before carrying out function checks, the operator must know how to operate the cooker. Your cooker is positioned in a suitable place and connected with the voltage supply. Make sure that the cooker is well positioned and free from exposure to vibration. The control knob is in the OFF-position.

INDUCTION WOK



Remove all objects from the ceramic bowl, verify if the ceramic bowl is neither cracked nor broken. Don't continue with use when the ceramic bowl is cracked or broken, immediately switch off and disconnect the cooker from the socket.

6. Troubleshooting



Do not open the cooker, dangerous electric voltage inside.

The cookers may only be opened by authorized service personnel. Stop any actions if the heating area (Ceran plate) is cracked or broken, the induction cooker must be switched off and disconnected from the electric supply. Don't touch any parts inside the cooker.

Error messages:

Number of flashing signals -Code	Signification	
--	No fault, normal operation	
01	No coil current, Hardware overcurrent	3)
02	High coil current, Software overcurrent	3)
03	Temperature heat sink too high	1)
04	Temperature heating area, too high	1)
05	Switch or potentiometer defected	1)
06	Too high inside temperature	2)
07	Coil temperature sensor, short circuit	1)
08		
09		
10		
11		
12	Power reduction heat ink temperature	2)
13	Power reduction heating area temperature	2)
14	Power reduction caused by bad pan material	2)

1. The induction unit stops working immediately.
2. The induction unit is still working with reduced power cycles.
3. Bad pan material

An error message consists of a long flash and a number of short flashes after the long one. The number of the short flashes corresponds to the error code listed above.

Fault	Possible cause	Action to take through operator or operating personell
No heating indicator operation is OFF (dark)	No mains supply	Check the electrical supply (cable plugged in the wall socket), check preliminary fuses
	Control knob in OFF- position	Turn control knob ON
	Pan is not placed in the center of the heating area (the cooker can't detect the pan)	Move the pan to the center of the heating area
	Unsuitable pan	Choose a pan which is recommended for induction cooking 1)
	Cooker defective	Ask your supplier for repair service, unplug the cooker from the electrical supply
Poor heating, indicator operation is ON (shines) •	Used pan is not ideal	Use a pan which is recommended for induction cooking, compare results with 'your' pan
	Air-cooling system hindered	Verify, that air inlet and air outlet are not hindered with objects
	Ambient temperature is too high (the cooling system is not able to keep the cooker in normal operating conditions 2))	Verify, that no hot air is sucked in by the fan. Reduce the ambient temperature. The air inlet temperature must be lower than 40°C
	One phase is missing (only with three phase supply)	Check preliminary fuses
	Cooker defective	Ask your supplier for repair service, unplug the cooker from the electrical supply
No reaction to control knob positions	Control knob defective	Ask your supplier for repair service, unplug the cooker from the electrical supply
Heating cycle switches off and on within minutes, fan is active	Air inlet or outlet hindered	Remove objects from air inlet and air outlet slots, clean the slots
	Grease filter is dirty	Clean grease filter
Heating switches off and on within minutes, fan is never active	Fan defective or fan control defective	Call service
After a longer permanent operating time, the heating switches off and on within minutes	Coil overheated, cooking area too hot or empty pan or pan with overheated oil	Switch cooker off, remove pan and wait until the cooking area has cooled off.
Small metallic objects (e.g. spoon) are heated up within the cooking area	Pan detection tuned incorrectly	Call service

1)To verify, if the pan is suitable, use a permanent magnet and find out if it sticks on the bottom of the pan. If not, your pan is not suitable for induction cooking. Choose a pan which is recommended for induction cooking. Chose pan material suitable for induction appliances.

2)The cooling-system (fan) starts to operate when the heat temperature exceeds 55°C. At heat temperatures higher than 70°C, the controller automatically reduces the power to keep the power unit in normal operating conditions. The cooker runs in a non continuous mode. This mode can be heard.

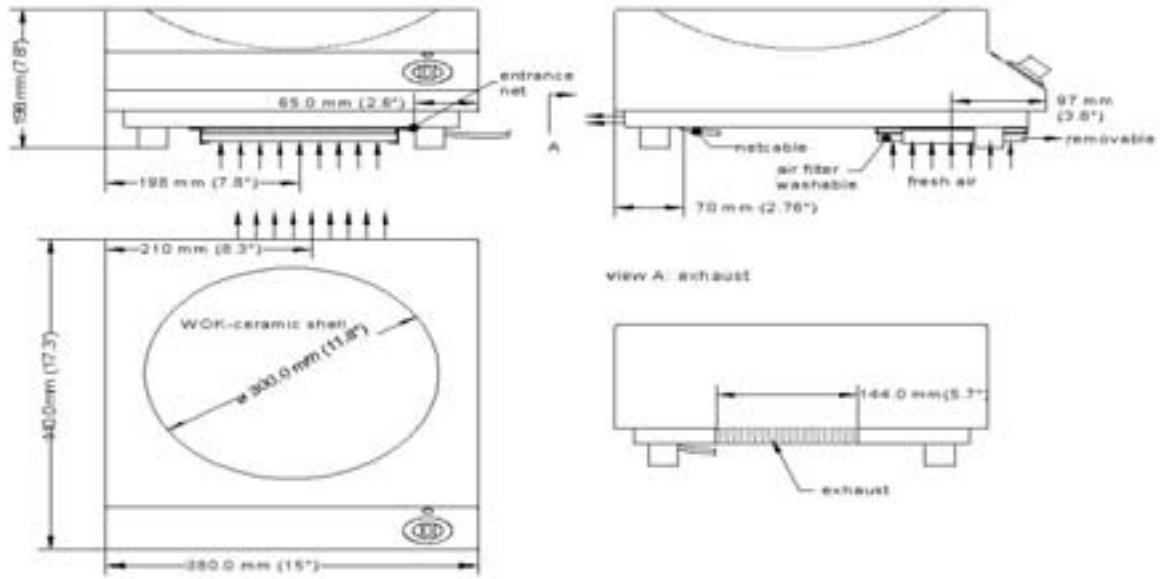
8. Technical specifications

Installation drawing Wok-Line 3500

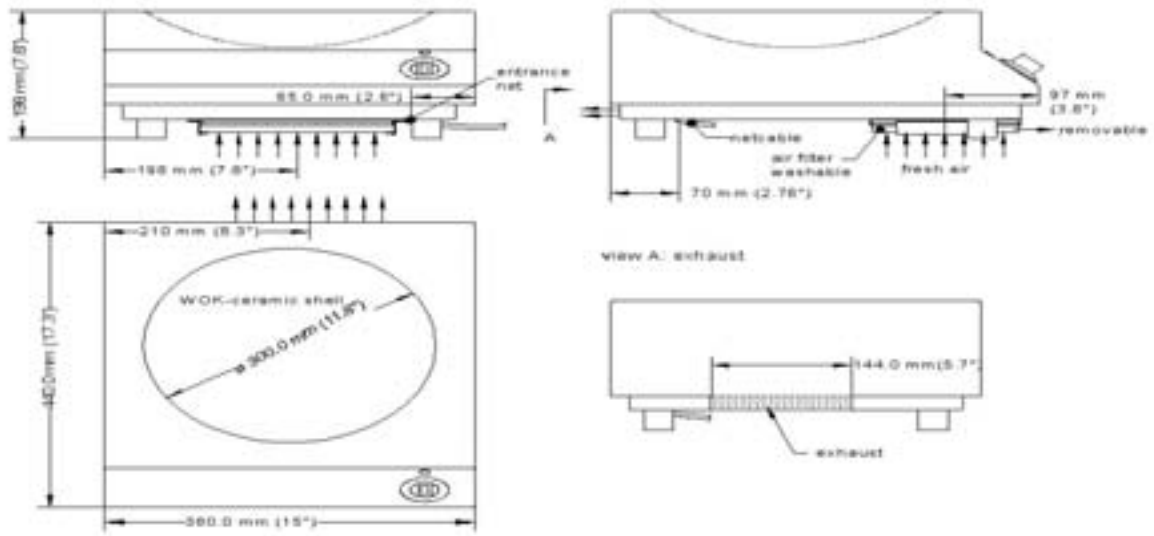
Installation drawing Wok-Line 5000

Technical specifications

Installation drawing Wok-Line 3500



Installation drawing Wok-Line 5000



Technical specifications

Item	Type	Specification
Lamp operation		24V DC/max. 40mA (green)
Power regulation		Potentiometer 10kOhm
Dimensions WxDxH	3500	380x440x128 mm
Dimensions WxDxH	500	380x440x128 mm
Ceramic bowl diameter	3500	300 mm
Ceramic bowl diameter	5000	300 mm
Technical data		
Voltage	3500	230V
Voltage	5000	400V
Power	3500	3,5 kW
Power	5000	5,0 kW
Current	3500	16A
Current	5000	14A
Power factor	3500	>0.95
Power factor	5000	>0.90
Discharge rate	3500	4mA
Discharge rate	5000	4mA
Coil diameter	3500	240mm
Coil diameter	5000	240mm
	3500	13 kg
	5000	13 kg
Operation conditions		
Max. tolerance of the nominal supply voltage		+6/-10%
Supply frequency		50/60 Hz
Protection class		IP X0

EC Declaration of Conformity

Manufacturer's name and address: Inducs AG
 Bahnhofstrasse 25
 CH - 9100 HERISAU

Product: Commercial Induction table cooker

Type designation: BH/BA 2500, SH/BA 3500, SH/BA 5000, SH/DU/BA 3500, SH/DU/BA 5000, SH/MU 3500, SH/MU 5500, SH/WO 3500, SH/WO 5000

The designated product is in conformity with the European Directive

73/23/EEC
 including amendments

"Council Directive of 19 February 1973 on the harmonization of the laws of the Member States relating to electrical equipment designed for use within certain voltage limits".

Full compliance with the standards listed below proves the conformity of the designated product with the provisions of the above-mentioned EC Directive:

DIN EN 60335-1 (VDE 0700 Teil 1):1995-10	EN 60335-1:1994 + A11:1995
DIN EN 60335-1/A1 (VDE 0700 Teil 1/A1):1997-08	EN 60335-1/A1:1996
DIN EN 60335-1/A12 (VDE 0700 Teil 1/A12):1997-08	EN 60335-1/A12:1998
DIN EN 60335-1/A13 (VDE 0700 Teil 1/A13):1998-12	EN 60335-1/A13:1998
DIN EN 60335-1/A14 (VDE 0700 Teil 1/A14):1998-05	EN 60335-1/A14:1998
DIN EN 60335-1/A15 (VDE 0700 Teil 1/A15):2000-07	EN 60335-1/A15:2000
DIN EN 60335-2-36 (VDE 0700 Teil 36):1998-08	EN 60335-2-36:1995
DIN EN 60335-2-36/A1 (VDE 0700 Teil 36/A1):1997-01	EN 60335-2-36A1:1996
DIN EN 60335-2-36/A2 (VDE 0700 Teil 36/A2):1999-09	EN 60335-2-36/A2:1999

The VDE Testing and Certification Institute (EU Identification No. 0366), Merianstr. 28, D-63069 Offenbach, has tested and certified the product granting the VDE Licence for the mark(s) as displayed.



Licence No : 135947 G

File Reference: 24002-2280-0001 / 402ZM F21 / KM

Herisau, 7.11.2002

 (Place, date)

INDUCS AG
 Bahnhofstr. 25
 9100 Herisau

 (Legally binding signature of the issuer)

VDE Prüf- und Zertifizierungsinstitut

ZEICHENGENEHMIGUNG MARKS LICENCE

Inducs AG
Bahnhofstrasse 25
CH - 9100 HERISAU

ist berechtigt, für ihr Produkt /
is authorized to use for their product

Großküchen-Induktionstischkochgerät Commercial induction table cooker

die hier abgebildeten markenrechtlich geschützten Zeichen für die
ab Blatt 2 aufgeführten Typen zu benutzen /
the legally protected Marks as shown below for the types referred to on page 2 ff.



Geprüft und zertifiziert nach /
Tested and certified according to

DIN EN 60335-1 (VDE 0700 Teil 1):1995-10	EN 60335-1:1994 + A11:1995
DIN EN 60335-1/A1 (VDE 0700 Teil 1/A1):1997-08	EN 60335-1/A1:1996
DIN EN 60335-1/A12 (VDE 0700 Teil 1/A12):1997-08	EN 60335-1/A12:1998
DIN EN 60335-1/A13 (VDE 0700 Teil 1/A13):1998-12	EN 60335-1/A13:1998
DIN EN 60335-1/A14 (VDE 0700 Teil 1/A14):1999-08	EN 60335-1/A14:1998
DIN EN 60335-1/A15 (VDE 0700 Teil 1/A15):2000-07	EN 60335-1/A15:2000
DIN EN 60335-2-36 (VDE 0700 Teil 36):1998-06	EN 60335-2-36:1995
DIN EN 60335-2-36/A1 (VDE 0700 Teil 36/A1):1997-01	EN 60335-2-36/A1:1996
DIN EN 60335-2-36/A2 (VDE 0700 Teil 36/A2):1999-09	EN 60335-2-36/A2:1999

Die Anforderungen des Gerätesicherheitsgesetzes (GSG) §3 werden eingehalten.
The requirements of the Appliance Safety Law §3 are met.

VDE Prüf- und Zertifizierungsinstitut
VDE Testing and Certification Institute
Zertifizierungsstelle
Certification

Aktenzeichen: 24002-2280-0001 / 402ZM F21 / KM

File ref.:

Ausweis-Nr.: 135947 G

Licence No.:

Blatt 1
page

Weitere Bedingungen siehe Rückseite und Folgeblätter /
further conditions see overleaf and following pages

Offenbach, 2001-06-05

(letzte Änderung/updated 2001-09-28)

VDE VERBAND DER ELEKTROTECHNIK
ELEKTRONIK INFORMATIONSTECHNIK e.V.



VDE Prüf- und Zertifizierungsinstitut Zeichengenehmigung

Ausweis-Nr /
Licence No
135947 G

Beiblatt /
Supplement

Name und Sitz des Genehmigungsinhabers / Name and registered seat of the Licence holder

Inducs AG
Bahnhofstrasse 25
CH - 9100 HERISAU

Attestzeichen / F20 ref.
24002-2280-0001 / 402ZM F21 / KM

letzte Änderung / updated
2001-09-28

Datum / Date
2001-06-05

Dieses Beiblatt ist Bestandteil des Zeichengenehmigungsausweises Nr. 135947 G.
This supplement is part of the Licence No. 135947 G.

Großküchen-Induktionstischkochgerät
Commercial induction table cooker

Fertigungsstätte(n)
Place(s) of manufacture

AA Inducs AG, Bahnhofstrasse 25, CH - 9100 HERISAU

VDE Prüf- und Zertifizierungsinstitut
VDE Testing and Certification Institute
Fachgebiet F21
Section F21

... A. Scherath

VDE Testing and Certification Institute * Institut VDE d'Essais et de Certification

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Telefax (+49) (69) 8306-555



VDE Prüf- und Zertifizierungsinstitut Zeichengenehmigung

Licence No. 135947 G P. 2

Name und Sitz des Genehmigungs-Inhabers / Name and registered seat of the Licence holder

Inducs AG
Bahnhofstrasse 25
CH - 9100 HERISAU

Aktenzeichen / File ref

24002-2280-0001 / 402ZM F21 / KM

letzte Änderung / updated

2001-09-28

Datum / Date

2001-06-05

Dieses Blatt gilt nur in Verbindung mit Blatt 1 des Zeichengenehmigungsausweises Nr. 135947 G.
This supplement is only valid in conjunction with page 1 of the Licence No. 135947 G.

Jahresgebühren-Einheiten
Annual fee units

Großküchen-Induktionstischkochgerät
Commercial induction table cooker

10,

Typ(en) / Type(s):

1	BH/BA 2500	1,
2	SH/BA 3500	1,
3	SH/BA 5000	1,
4	SH/DU/BA 3500	1,
5	SH/DU/BA 5000	1,
6	SH/MU 3500	1,
7	SH/MU 5500	1,
8	SH/WO 3500	1,
9	SH/WO 5000	1,

Bemessungsspannung
Rated voltage

1, 2, 4, 6, 8) 1N AC 208/230/240 V
3, 5, 7, 9) 3N AC 208/400/440 V

Bemessungsaufnahme
Rated power input

1) 2.5 kW
2, 6, 8) 3.5 kW
3, 9) 5.0 kW
4) 7.0 kW
5) 10.0 kW
7) 5.5 kW

Bemessungsfrequenz
Rated frequency

50/60Hz

Arbeitsfrequenz
Operational frequency

21-30kHz

Schutzklasse
Class

I

Glaskeramik
Glass ceramic

4,

Schutzklasse
Class

II

0,

Fortsetzung siehe Blatt 3 /
continued on page 3

VDE Prüf- und Zertifizierungsinstitut Zeichengenehmigung

Ausweis-Nr /
Licence No 135947 G
Blatt /
page 3

Name und Sitz des Genehmigungsinhabers / Name and registered seat of the Licence holder

Induco AG
Bahnhofstrasse 25
CH - 9100 HERISAU

Aktenzeichen / File ref.

24002-2280-0001 / 402ZM F21 / KM

letzte Änderung / updated

2001-09-28

Datum / Date

2001-06-05

Dieses Blatt gilt nur in Verbindung mit Blatt 1 des Zeichengenehmigungsausweises Nr. 135947 G.
This supplement is only valid in conjunction with page 1 of the Licence No. 135947 G.

Jahresgebühr-Einheiten /
Annual fee units

Weitere Angaben siehe Anlage Nr. 1
Additional details see appendix no. 1

Summe der Jahresgebühr-Einheiten
Sum of annual fee units

30,78

Dieser Zeichengenehmigungs-Ausweis bildet die Grundlage für die EG-Konformitätserklärung und CE-Kennzeichnung durch den Hersteller oder dessen Bevollmächtigte und bescheinigt die Konformität mit den genannten Normen im Sinne der EG-Niederspannungsrichtlinie 73/23/EWG mit ihren Änderungen.

This Marks Licence is the basis for the EC Declaration of Conformity and the CE Marking by the manufacturer or his agent and shows the conformity with the said standards as defined by the EC Low-Voltage Directive 73/23/EEC including amendments.

VDE Prüf- und Zertifizierungsinstitut
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