

metos

INDUCTION GRIDDLES

GRIDDLE-LINE

TYPE: 3500, 5000, 7000, 10000

Installation and Operation Manual



S/N:

Rev.: 2.0

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.

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 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 table-top Griddle-Line induction griddles are especially suitable as frying units in the kitchen for the preparation of meals. They can be used for frying and keeping food warm.

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

Danger for persons, for the environment and for the griddle can result from 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 an overheated heating surface.
- Danger to persons through overheated oil or grease.
- Danger to persons through a hot case.

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 induction Griddle-Line unit must only be used for frying or keeping warm of food.
- Never heat-up frying devices as e.g. pans on the griddle plate as this could lead to thermal damage or destruction.
- Do not put any piece of paper, cardboard, cloth, etc. on the frying area, as this might initiate a fire.
- Do not place credit cards, phone cards, cassette tapes, or other objects that are sensitive to magnetism on the heating surface.
- As metallic objects are heated up very quickly when placed on the frying area, do not place any other objects (closed cans, aluminium foil, cutlery, jewellery, watches etc.) on the induction griddle.
- Persons with a pacemaker should ask their doctor whether they are safe near an induction griddle or not.
- The induction griddle has an internal air-cooling system. Do not obstruct air inlet- and air outlet-slots with objects (cloth) as this would cause an overheating and the griddle would switch off.

- Avoid liquid entering into the griddle. Do not let water or food overflow the frying area. Do not clean the griddle with a jet of water.
- If the frying area is cracked or broken, the induction griddle must be switched off and disconnected from the electric connection. Don't touch any parts inside the griddle.

2.1.1 Changing the settings and adjustments

Reconstruction of the griddle or changes to the griddle are not allowed. Contact the manufacturer if you intend to make any changes to the griddle. To guarantee the safety, just 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



Do not open the induction griddle - dangerous electric voltage inside!

If the frying area is cracked or broken, the induction griddle must be switched off and disconnected from the electric supply. The griddle may only be opened by authorized service personnel. Do not touch any parts inside the griddle.

2.3 Disposal of the appliance

When the life cycle of the induction griddle ends, make sure that it will be safely disposed of.

Avoid abuse: The griddle may not be used by any person not having the appropriate qualifications. Avoid that the griddle, provided for disposal, can be brought back into operation. The griddle 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 induction griddle.

2.4 Other prohibitions

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

3. Functional description

3.1 Construction

The Griddle-Line induction griddles come in two different sizes, each of them in two different power ratings.

Built in a robust case completely in stainless steel, the Griddle-Line units are compact and powerful with a revolutionary „RTCS"-technology. The complete case is made of CrNi-steel with a deep-drawn griddle plate set-in above. Rounds and a smooth surface enable a rational and optimal cleaning. The temperature can be chosen via a stepless regulator. The set and actual frying surface temperatures are visualized on the LCD display.

- Real-time Temperature Control System allows a temperature regulated frying process with contactless temperature measurement and regulation in real-time.
- A special developed induction griddle plate with a HPCR-INOX surface coating.
- The temperature of the whole griddle surface is measured, regulated and checked.
- Instantaneous control of the frying temperature.
- State-of-the-art SMD-technology, regulated via microprocessor.
- A maximum of safety thanks to multiple functions of protection and checking.
- Electronic checking of the energy supply.
- Temperature regulation between 20° and 250°C.
- Short heat-up time from 20°-200°C in 4 ½ minutes.
- Exchangeable grease filter.
- Europatent EP 0858722.
- Fulfils 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 frying area is warmed up to the set-in temperature. To avoid injuries (burning) do not touch either griddle plate or case.

Turn the temperature power switch from position 0 to a required position. We recommend a temperature of 200°C. During the turning of the switch and for two seconds afterwards, the LCD display shows the set temperature. After the two second period, the display shows again the actual temperature of the griddle plate.

Turn the power switch in „OFF" position, the LCD display will blank out.

If the display does not function, check the following:

- Is the griddle connected to the mains supply?
- Is the temperature knob in „ON" position?

If in spite of all positive controls and tests the griddle doesn't work, refer to the Fault Finding Section.

4.2 Operation procedures

The Griddle-Line unit is immediately ready for use. By choosing the required temperature and, while the temperature is shown on the LCD display, energy is transferred to the griddle plate. The temperature is chosen by turning the power switch.

We recommend to use frying temperatures between 170° and 200°C.

Only a little oil or grease is needed on the HPCR-INOX griddle surface. For frying breaded meat, use a little bit more oil or grease. When heating up oil, monitor the frying area regularly in order to avoid overheating or burning.

Turn the pieces on the griddle plate with the spatula which is delivered with the unit. The use of sharp knives or forks can damage the griddle surface!

The griddle will recognize and react to even smallest drops in the surface temperature when adding cold food on the griddle plate. The griddle will react immediately and adjust the temperature back on the right level. Because of this, there is no need to pre-heat the griddle to a higher temperature before starting the process.

After switching the power switch „OFF", the frying process will be stopped.

4.3 After use

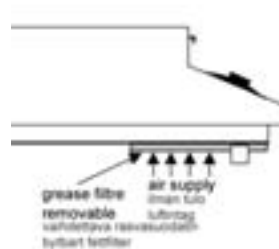
4.3.1 Cleaning

Depending on the degree of soiling, the frying area shall be cleaned repeatedly but at least once a day.

- To clean the frying area from soiling, use only pure water. You can add ph-neutral detergents produced on a base of non-ionic tensides.
- Lime residue on the frying area can be removed with a commercial lime detergent.
- For the cleaning of the frying area, please use the stainless steel sponge and the special griddle spatula which are delivered together with the Griddle-Line unit.
- For any cleaning between the frying processes, we recommend the use of ice cubes. The soiling will dissolve quickly and can easily be removed with the griddle spatula.
- For a daily cleaning, please cool down the frying area to about 50°C.
- Avoid strong detergents and dissolvers as well as alkaline detergents. Depending on concentration, reaction time and temperature, they could lead to a damage of the HPCR-INOX heating surface. Do not use scratching devices as steel wool or scratching sponges as they could also damage the heating surface.
- Mechanical abuse such as strikes can lead to a shortened life cycle of the heating surface.
- Do not clean the induction unit by running water, a jet of water or steam.
- The cleaning of the frying area can produce hot steams - danger of burning!

Make sure that no liquid can enter into the induction unit.

The unit is equipped with a removable grease filter under the front side of the unit. This filter needs to be cleaned periodically depending on the usage and the ambient air quality. Before removing the filter, unplug the unit from the mains. The filter must be in place again before plugging in the unit. The unit must never be used without the grease filter in its place.



Operation instructions

4.3.2 Periodic service

A good maintenance of the induction griddle 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 griddle has to be examined at least once a year by an authorized technician.



Do not open the griddle, dangerous electric voltage inside.

The griddle may only be opened by authorized personnel.

4.3.3 Out of operation

If the griddle is not in use, make sure that the temperature knob is in the "OFF" position. If you don't use the griddle for a longer period (several days), unplug the unit. Make sure that no liquid can enter into the griddle and do not clean the griddle 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 griddle 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 carried out 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 griddle must always be installed on a clean and even surface (table, base, etc.) at its designated site. The griddle 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.

5.3 Positioning the appliance

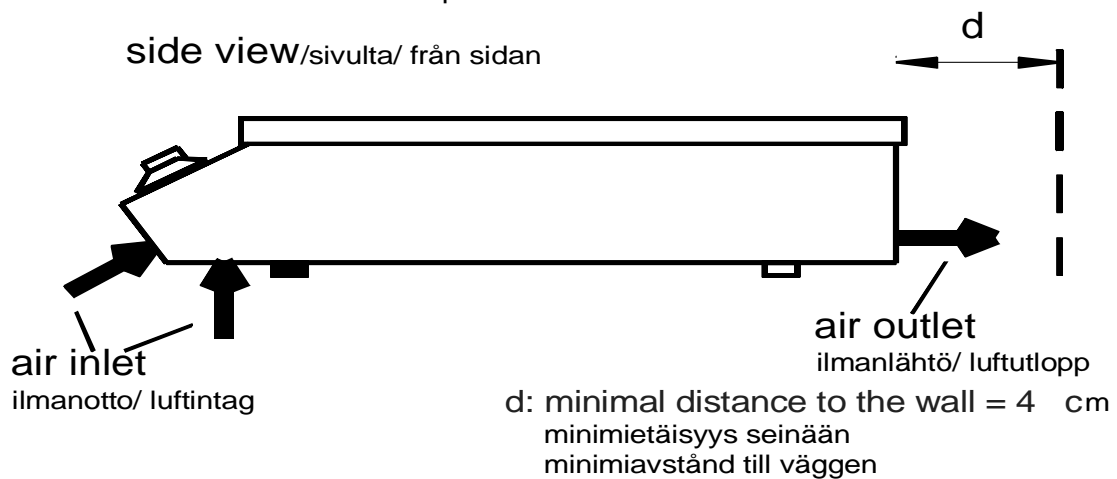
The griddle has to be set up on an even surface. The air inlet and air outlet must not be obstructed, the area must be able to carry a loading of 80 kg. The griddle does not need to be fixed on the table. The temperature knob to operate the griddle must be easily accessible.

Installation ambience:

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

Induction cooker, Model ...-Flat

Induktioliesi/ induktionsspis



5.4 Electrical connections



The electrical connection must be done by an expert.

5.4.1 Single phase supply

Induction appliance: Type Griddle-Line 3500. The griddle is equipped with a cable conforming to the national regulations.

Make sure that the plug is connected the right way:

- Phase: brown (Colour of the conductor)
- Neutral: blue (Colour of the conductor)
- Protective ground: green-yellow (Colour of the conductor)



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

- Voltage: max + 6 / -10 % from the connection voltage
- Frequency: 50 Hz / 60 Hz
- Preliminary fuse: 16A- Griddle-Line 5000 and 7000; 16A - Griddle-Line 10000.

5.4.2 Three phase supply

Induction appliance: Model Griddle-Line 5000, 7000, 10000. The griddles 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 griddle can be damaged.

- Voltage: max + 6 / -10 % from the connection voltage
- Frequency: 50 / 60 Hz
- Preliminary fuse: 10A - Griddle-Line 5000 and 7000
- Preliminary fuse: 16A - Griddle-Line 10000

5.5 Measures after the installation

Turn the temperature knob in the OFF-position before connecting the griddle to the voltage supply. Before carrying out function tests, the operator has to know how to handle the induction Griddle-Line unit.

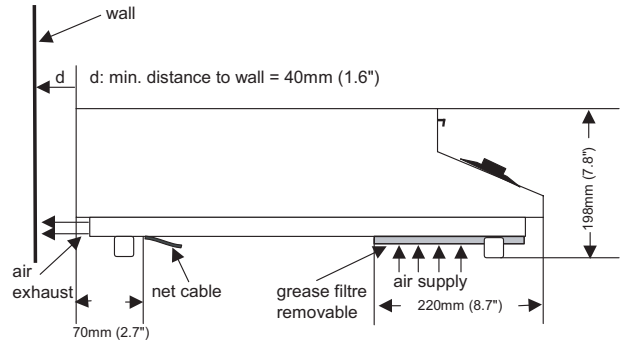
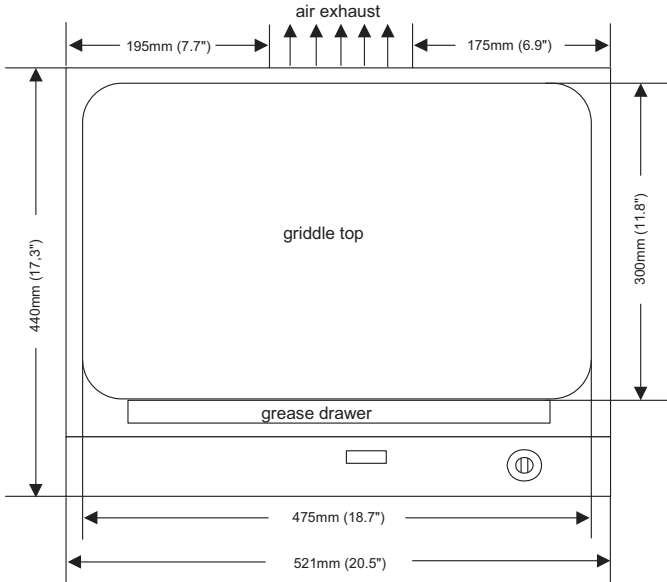
Place the induction Griddle-Line unit at its final place and connect it to the mains supply. Make sure that the unit is standing well and cannot move.

Remove all objects from the griddle plate. Verify if this area is neither cracked nor broken. If the griddle plate is cracked or broken, immediately switch the griddle off, disconnect the griddle from the outlet and contact your local service.

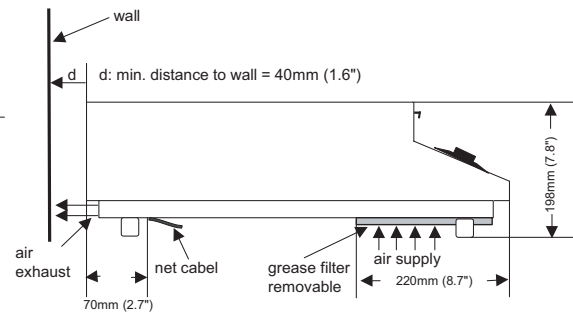
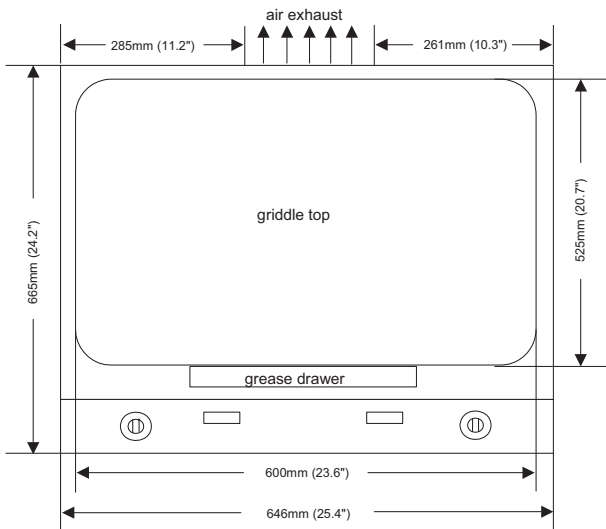
6. Technical specifications

Installation drawing

Griddle-Line 3500, 5000



Griddle-Line 7000, 10000



Technical specifications

Item	Type	Specification
Lamp		24V DC/max. 40mA (red)
Key pad and LED display		
Dimensions WxDxH	3500, 5000	521x440x198 mm
Dimensions WxDxH	7000, 10000	646x665x198 mm
Voltage	3500	230V
Voltage	5000,7000,10000	400V
Current	3500	16 A
Current	5000	10 A
Current	7000	10 A
Current	10000	16 A
Power	3500	3,5 kW
Power	5000	5,0 kW
Power	7000	7,0 kW
Power	10000	10,0 kW
Weight	3500	22 kg
Weight	5000	22 kg
Weight	7000	45 kg
Weight	10000	45 kg
Operation conditions:		
Max. tolerance of the nominal supply		+6/-10%
Supply frequency		50/60 Hz
Protection class		IP X0

GRIDDLE-LINE

EC Declaration of Conformity

Manufacturer's name and address: Induca 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/A12:1996
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):1998-06	EN 60335-2-36:1998
DIN EN 60335-2-36/A1 (VDE 0700 Teil 36/A1):1997-01	EN 60335-2-36A1:1998
DIN EN 60335-2-36/A2 (VDE 0700 Teil 36/A2):1999-09	EN 60335-2-36A2:1999

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)