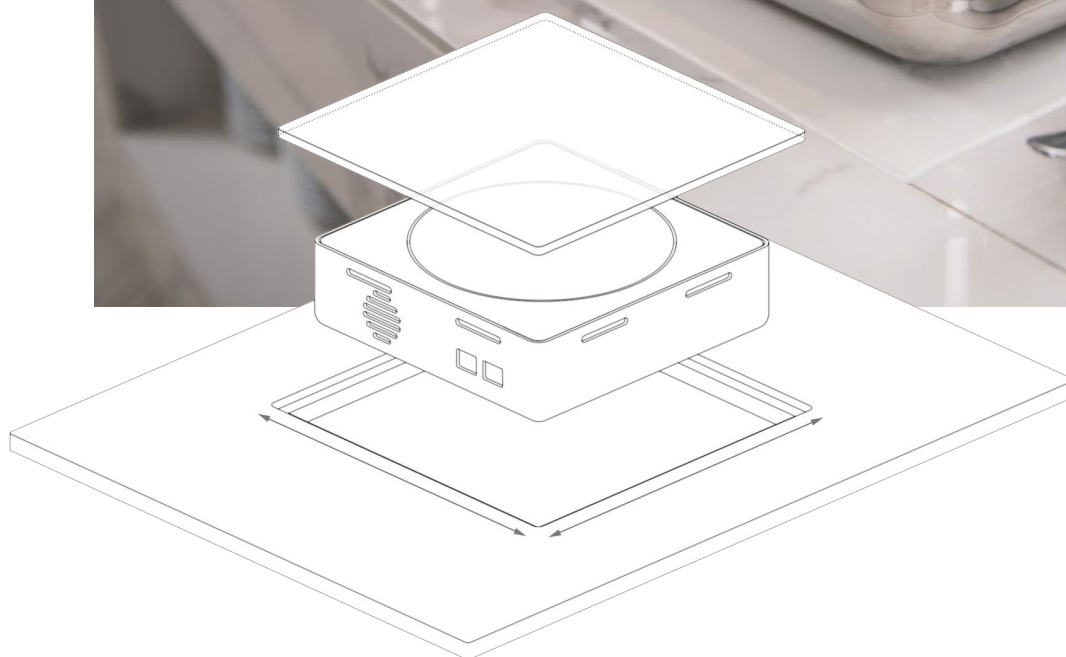


INDUCTWARM® Planner Dossier

Version 5.0 | June 2022



If you have any questions, please do not hesitate to contact us either via phone or email:

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Web: www.gastros.swiss

Download of documents and data

On our website you can download all kind of documents and manuals as well as CAD- and REVIT-data of the whole InductWarm® product range:

Customer service: <https://www.gastros.swiss/customerservice-downloads?language=EN>

Specific data for planners: <https://www.gastros.swiss/planner?language=EN>

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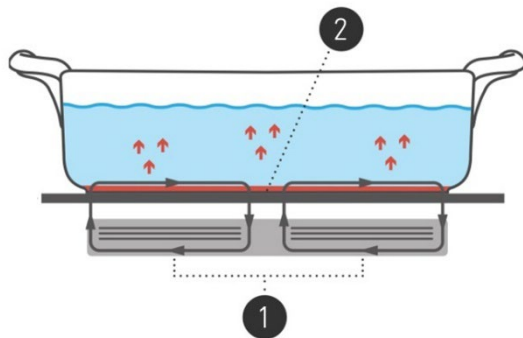
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1 Introduction

1.1 How does induction work?

Keeping food warm with induction technology is both energy- and cost-efficient as well as safe and the power can be adjusted very precisely. How does this modern kind of hot holding work?

The induction device contains an induction coil **(1)**. This coil generates an alternating electromagnetic field which penetrates the surface material of the device or the buffet counter and induces the heat-generating current in the magnetic base of the dish/vessel on top **(2)**. The heat is NOT transferred from a heating unit via dish to the food. The heat is generated directly in the dish.



Advantages of induction technology:

- Keeps food warm in an energy-saving way because the heat is generated directly in the dish – the surface of the device or buffet counter will not be heated up directly
- Enhanced safety because the system is running only when dishes are placed on top
- Energy transfer between the induction warming zone and the base of the dish with high degree of efficiency
- Instantly ready to use
- Fast, sensitive adjustment of input power
- Low risk of burning because the surface is not heated up directly

1.2 Notes about dishes

The base of the warming dish must be made from metal or coated with metal, have ferromagnetic characteristics and it has to be totally even because the dish must lie flat on the surface.

Check the suitability of the dish:

Ensure that the used dish bears an inscription stating its suitability for warming with induction current or place a magnet close to the base of the dish. If it is strongly attracted, then you can use the dish for keeping food warm with induction technology.

The table below gives advice for the right choice of dishes to keep food warm with induction:

Suitable warming dishes

- Dishes with ferromagnetic bottom
- Enamel-coated steel pots, pans, dishes with thick bases
- Cast-iron pots, pans, dishes
- Pans and pots made of multi-layered steel, ferrite steel or aluminium with special base

Unsuitable warming dishes

- Pans, pots, dishes made of copper, aluminum without special induction-coating or -base
- Heat-resistant glass and other non-metallic pans, pots, and dishes
- Pans, pots, and dishes made of stainless steel without a ferromagnetic iron core
- All kind of dishes that do not lie flat on the surface of the induction device or buffet counter

1.3 The InductWarm® System

With innovative InductWarm® systems from Gastros Switzerland food can be kept warm efficiently on base of induction technology in combination with all kinds of induction-compatible dishes. The system enables you to keep warm different types of food at the most suitable temperature due to very precise power regulations.

InductWarm® combines extraordinary design with unbeatable convenience: Compared to conventional hot holding solutions like chafing dishes, Bain Maries and others it is much simpler to use, safer and more cost-efficient.

Which systems are available?

The frequently growing range of InductWarm® products contains:

- **Undercounter solutions** for invisible installation underneath tables and countertops
- **Built-in solutions** that can be flush-mounted in any kind of surface
- **Tabletop devices** (wired) for flexible and mobile use at any place
- **Battery-powered** induction units for installation into mobile buffet solutions
- **Equipment** such as InductWarm® porcelain, buffet covers and transportation case






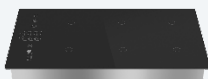



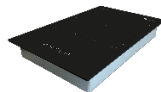


Why using InductWarm®?

- ✓ **Highly energy-efficient**
...due to most modern induction technology (see advantages on page 4)
- ✓ **Dynamic Power Control**
DPC detects the inductive parameters of the vessel and automatically controls the power stage – for long-lasting high food quality. No external ring or sensor is required
- ✓ **Comprehensive safety**
No hot water or open flames like when using burning paste for instance
- ✓ **Improved hygiene**
Even surfaces without any gaps and edges allow easy and fast cleaning and disinfection
- ✓ **High level of user-friendliness**
Easy to use, easy to control and easy maintenance
- ✓ **Stand-alone units**
Each device is driven by an own generator
- ✓ **Remote support possible**
Data can simply be read out, analyzed, and updated via USB-stick with InductWarm® 130+ devices
- ✓ **Programmable power levels**
...for InductWarm® 130+ devices – to realize individual food concepts

DO NOT:

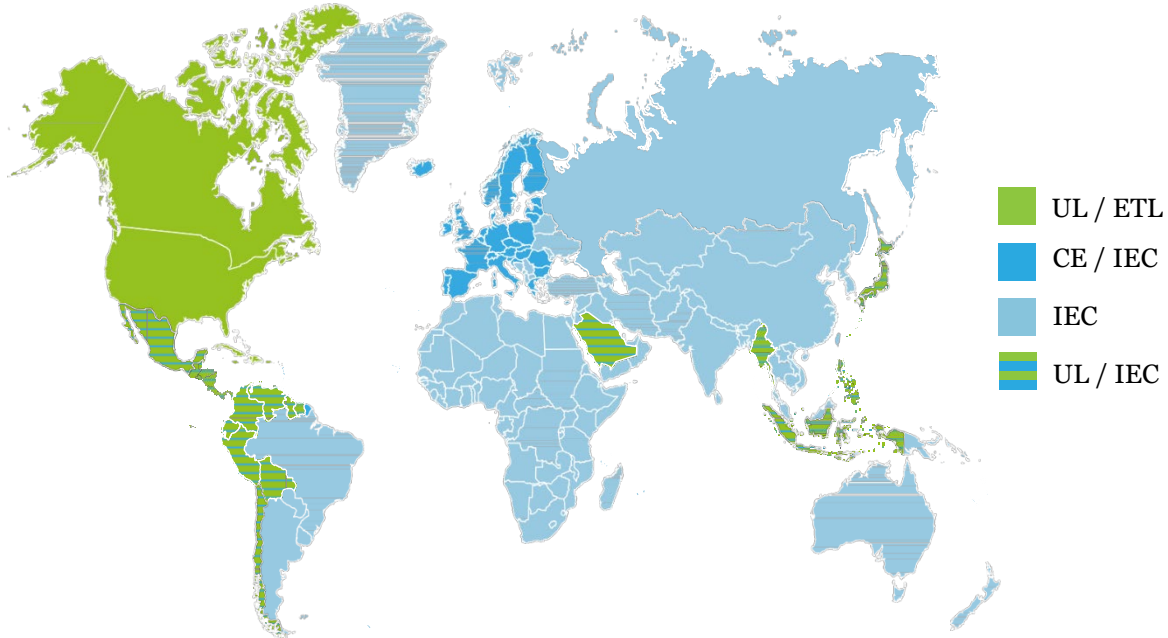
- **Do not** use non-induction-compatible stainless-steel pots, aluminium foil or dishes wrapped in aluminium foil with InductWarm® devices.
- **Do not** heat up dishes without moist food! This can cause an overheating and in worst case the induction device can be destroyed
- **Do not** use unsuitable dishes (see page 4) because this can cause problems in generating heat, malfunction, or even destruction of the dish or the device.






1.4 InductWarm® product range overview

	Undercounter Devices	Built-In Devices	Tabletop Devices	Equipment
Serie 130	 InductWarm® 130+  InductPlate			 Porcelain & Lids
Serie 140		 InductWarm® 140		 Porcelain & Lids
Serie 200		 InductWarm® 200 Built-in	 InductWarm® 200 Table-Top	 Porcelain & Lids  Transport Case
Cook		 InductCook® 120  InductCook® 220	 InductCook® 330	

	Special-Products	
Customised	 InductWarm® Room Service Table (iRST)	 InductWarm® Mobile food distribution systems

1.5 Certifications



Certification	InductWarm® 130+	InductWarm® 140	InductWarm® 200
	✓	✓	✓
	✓ IEC 60335-1:2010+A1+A2 IEC 60335-2-49:2002+A1+A2	✓ IEC 60335-1:2010+A1+A2 IEC 60335-2-49:2002+A1+A2	✓ EN/IEC 61000-3-3
	✓ Conforms to UL 197	✓ Conforms to UL 197	✓ Conforms to UL 197
	✓	✓	
	✓	✓	

1.6 Warranty regulations

The base warranty for all devices from Gastros Switzerland is two years. Gastros Switzerland offers the possibility to extend the warranty for one, two or three years according to the following service options:

	Bronze	Silver	Gold
Base warranty 2 years ¹⁾	<ul style="list-style-type: none"> • Replacement of the complete unit • Return of the defective unit to the Gastros Service-Center in Germany or Switzerland in the expense of customer / Return shipment in the expense of Gastros • Dismounting and mounting is NOT in the expense of Gastros • No liability for any damage arising will be accepted in cases of use for improper purposes, connection to incorrect power supply or incorrect operation (e.g., use of non-inductive vessels) 		
Service of the warranty extension / process	1. Customer returns defective unit to Gastros ¹⁾ 2. Unit shall be repaired and returned within 10 working days after receipt of the unit. Shipping costs within EU/CH included in the lump-sum fee.	1. Gastros delivers exchange unit to customer within 5 working days after notification of claim. 2. Customer returns defective device to Gastros ²⁾ Shipment costs within EU/CH included in the lump-sum fee	1. Gastros delivers a new unit to customer within 2 working days after notification of claim. 2. Customer returns defective device to Gastros ²⁾ Shipment costs within EU/CH included

¹⁾ Date of Delivery Note ex Gastros

²⁾ Warehouse gate of Gastros Central warehouse in Germany or Switzerland

Remarks:

Warranty extension must be finalized within the ordinary warranty period of two years (relevant: date of delivery note ex Gastros). Warranty extension via email to: servicepoint@gastros.swiss


Gastros is NOT responsible for all kinds of cover materials (artificial stone, stone, glass, wood etc.). See list of recommended materials on our webpage.

On-site service will be charged to customer. Prices on request.

Warranty extension is only possible for complete installation (all units), No single units.




1.7 Amortization and cost savings

Investment:

	Chafing Dish	InductWarm® 200	InductWarm® 130+
	\$ 465	\$ 2.899	\$ 1.510

Price quotations of the induction units as an example without reference to the current price list

Operation costs:

	Chafing Dish	InductWarm®	Difference
	\$ 39,33	\$ 7,33	\$ 32
	\$ 24	\$ 4,80	\$ 19,20
	\$ 63,33	\$ 12,13	\$ 51,20

Calculation for 1 buffet station with 10 devices used for 3 hours per day

Time to reach the Return on Investment (ROI):

	InductWarm® 200	InductWarm® 130+
Difference in investment costs (comp. with Chafing Dish) 10 devices	\$ 24.340	\$ 10.450
Difference in staff and energy costs (per buffet)	\$ 51,20	\$ 51,20
Number of buffets till ROI is reached	476 / 16 Mt.	205 / 7 Mt.

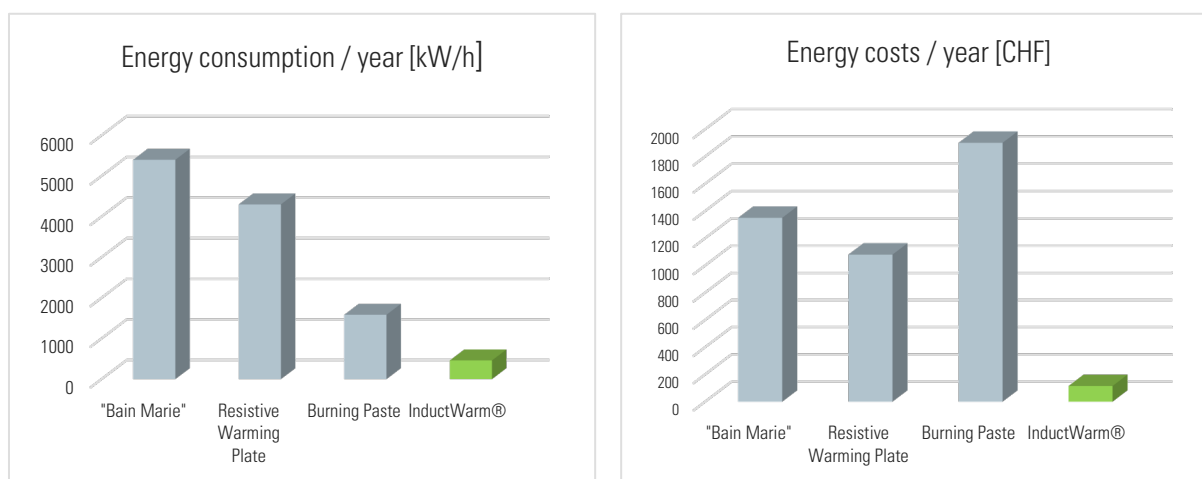
Savings with InductWarm® calculated with 1 buffet / day:

\$ 1.536 / month

\$ 18.432 / year



1.8 Energy and cost efficiency



InductWarm® systems are saving more than 90% of energy compared with the most energy-inefficient technology «Bain Marie» and 70% compared with the most widely used solution with burning paste and Chafing Dish.



Calculation*:

	Consumption [kW]	Operating time / day [h]	Daily consumption [kW/h]	Annual consumption [kW/h]	Energy costs / day [CHF]	Energy costs / year [CHF]	Energy consumption / compared [%]
Hot Water Bath (Bain-Marie)	1.50	10.00	15.00	5'400	3.75	1'350.00	80%
Resistive Warming Plate	1.20	10.00	12.00	4'320	3.00	1'080.00	100%
Burning Paste (based on Ethanol), 2 burners	1.10	4.00	4.40	1'584	5.28	1'900.80	29%
InductWarm® System 130+	0.80	4.00	1.28	461	0.32	115.20	9%

*Assumptions / requirements for the calculation:

- Resistive warming plate: operating time 10h/day
- Burning paste: operating time 2x 2h/day (typically for one breakfast buffet)
- InductWarm® system running on power level 2 (ca. 65°C): 4h/day (energy consumption only when dishes are placed on top)
- For all systems: use of vessel size GN 1/1
- Energetic value of burning paste: 20MJ/h per litre Ethanol
- Electricity costs: CHF 0,25/kWh

1.9 Awards



2011
Sponsorship Award
of Gastro Vision



2013
Entrepreneurship Prize
"de Vigier Foundation"



2013
INTERNORGA Future Award
Category "TopRunner Offer –
technique & instrumentation"



2017
Tophotel STAR Award Bronze in the
category "Efficiency" for
Inductive Room Service Table



2017
Tophotel STAR Award Silver in the
category "Flexibility" for
InductWarm® 130



2019
SMART Label Award of
HOST Milano for
InductWarm® Battery Module



2020
Intergastra Innovation Price for
InductWarm® Battery Module



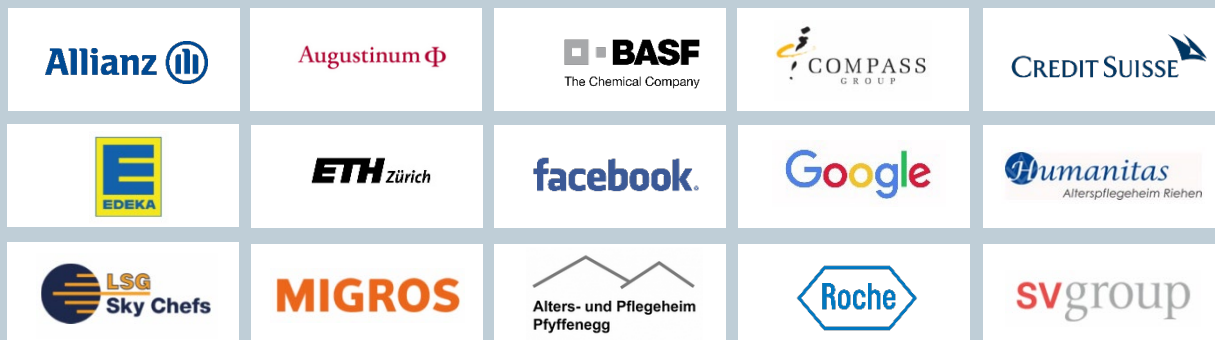
2020
NEXT of Market Award "Nonfood" for
InductWarm® Battery Module

1.10 References

Hotels



Food Services



Premium Lounges



Status: April 2021



INDUCTWÄRM® 130+

2 InductWarm® 130+ Undercounter Unit

2.1 Description

Keep food warm with invisible technology of Gastros Switzerland. The InductWarm® 130+ unit can be installed underneath countertops and tables made from different materials – e. g. artificial stone, glass, or even wood. The system offers the perfect combination of innovative technology and elegant surfaces, for the highest level of individuality and flexibility in buffet design.

The excellent energy efficiency of this most modern induction technology allows to run several InductWarm® 130+ units with one 230V power outlet. Enjoy the freedom of designing fully new buffet furniture or upgrade existing buffets with InductWarm® 130+. The device can also be retrofitted in accordance with the installation instructions.



Keep food warm invisibly

The induction unit keeps food warm on four different power levels between 40°C and 95°C. It is possible to use any induction-compatible dish up to size GN 1/1. The alternating electromagnetic field, generated by the induction unit, penetrates the surface material of the buffet counter, and induces the heat-generating current in the magnetic base of the dish. The surface of the counter or table will not be heated up directly. If the dishes are removed from the surface, the multi-functional counter with its elegant look is instantly ready to be used for other purposes (e.g. as a conference table, as candy bar, for decorations and so on).

User-friendly and efficient

The regulation of the power levels can be done directly at the device, with an external control panel or with an infrared remote control. At any time, LEDs visualize the currently chosen power level. Thanks to the low power consumption, a single 230V power outlet provides enough energy to run several units (up to two units with a power outlet with 10A; up to three units with a power outlet with 16A). And still each unit can be operated individually. It is also possible to link up to 16 units with each other and control them by only one single controlling device.





InductWarm® 130+ is equipped with the unique DPC (Dynamic Power Control) system. DPC detects the inductive parameters of the vessel and automatically controls the power stage. With this software-controlled function, the InductWarm® porcelain can be warmed as well as a massive cast-iron pot.



Key Facts:

- Perfectly fitting installation underneath counter tops made from artificial stone, glass, or wood
- Modular system: custom build with arranging several devices and a custom-made full-length surface possible
- Open at side for ventilation of the elements (intake air max. 40° C) and the connection and the cable gland for flexible connection cables
- Offers four power levels: These are visualized by LEDs integrated into the unit itself as well as in the control device
- Automatic standby mode when the dishes are removed and automatic power off function when the dishes are not put back within 10 minutes
- With memory feature: the unit returns to the previously selected power level when the dish is placed on top again within 10 minutes
- Operation possible at the device itself, with an external control panel or an infrared remote control

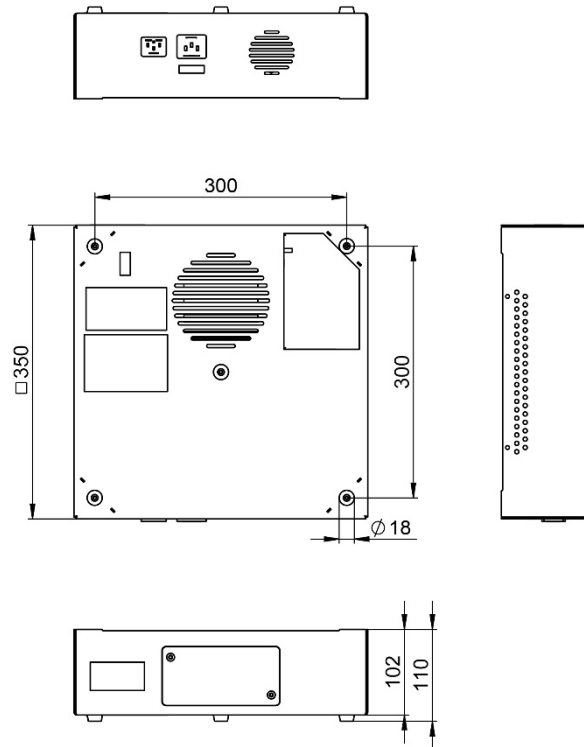
2.2 Specifications for Tenders

Product:	InductWarm® 130+
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Warming Unit
Picture:	
Tender-Text:	<p>InductWarm® 130+ undercounter</p> <p>Inductive warming device with integrated control unit for flush built-in and undercounter in surfaces of artificial stone, glass or even wood. Keeps food warm on four power levels. Can be controlled via either the integrated panel, the external control panel (optional) or an infrared remote control (optional).</p> <p>The device has a 30cm, squared induction coil (GN2/3). The Dynamic Power Control (DPC) detects the pot and automatically adjusts its power accordingly.</p> <p>Up to 16 devices can be linked together via the InductWarm®-BUS (all devices on the same power level). With the integrated USB-Port, software or parameter updates can be up-/downloaded. This feature allows a remote service/maintenance. In addition, the InductWarm® 130+ has a temperature protection to prevent damages and the surface material and/or the dish.</p> <p>The device is compatible with all inductive vessels/pots. The power level is displayed with 4 LEDs. The memory effect will turn back to the previously selected power level, when removing the vessel within 10 minutes.</p> <p>The cover material of min. 20mm is not included. Gastros will support you by selecting the approved material.</p>
Warning:	<p>Never use without cover material!!</p> <div>  <div>   <p>Optimal Distance 20mm</p> </div> </div>

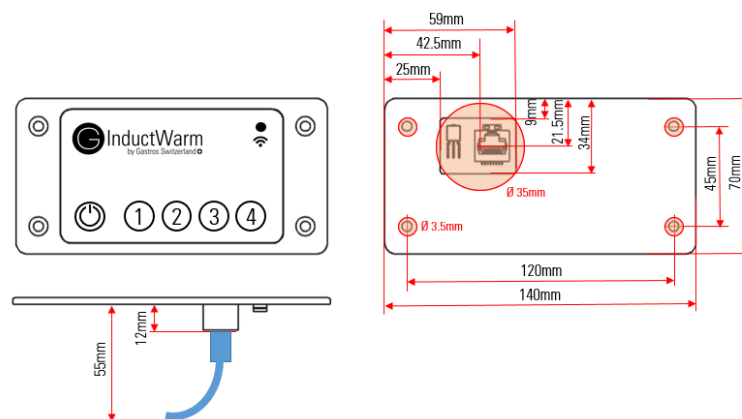
Article-No.:	Warming Zones	Dimensions	Weight	Electrical	Max. Power
1 13 200 04	1	350 x 350 x 110 mm	5,6 kg	110/230VAC, 50/60Hz	0.8 kW

2.3 Technical Drawing

Casing dimensions:



External Control Unit



2.4 Impressions





2.5 Cover Material Guidelines

The InductWarm® 130+ undercounter unit has been developed to keep food warm and to meet the specific requirements of the high-class catering industry. Besides the high quality, Gastros Switzerland also puts the focus on premium design and easy handling of the device.

InductWarm® 130+ is an undercounter induction system that can be mounted fully invisible underneath surfaces made from artificial stone, glass, or wood (with an optimal distance of 20 mm between the device and the dish). The induction field penetrates the cover material, and the heat is generated directly in the dish. The counter's surface is not heated up directly but there is reflection heat from the bottom of the dish to the surface. Therefore, the cover material can warm up and expand. With the right choice of material, this expansion can be reduced to a minimum. Gastros can assist you by selecting the right cover material.

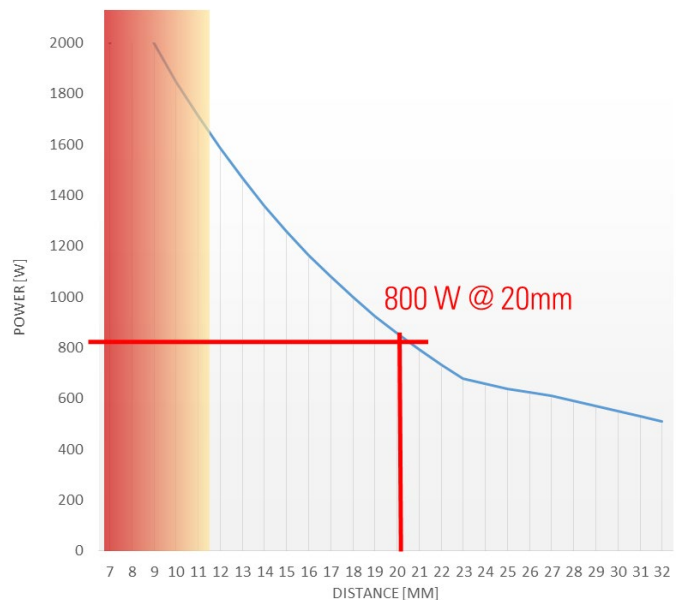
General information



- Very high surface temperatures up to 180° C can occur, if the dishes run dry (if there is no moisture left in the dishes).
- Gastros can test materials → servicepoint@gastros.swiss.
- Using cover material that is not approved by Gastros is on your own risk.
- Gastros does not deliver any surface material. This has to be organized by the planers/builders.

Thickness of the material

- The InductWarm® 130+ device is calibrated to 800W power output at an optimal distance of 20mm between the device and the inductive dishes.
- When using a larger distance, a power-loss of 15W/mm occurs.
- **Never undercut 20mm of distance!** Due to physical effects, an “inductive shortcut” might destroy the device.



Using glass as cover material



WARNING: The distance between the unit's surface and the glass cover must be $> 20\text{mm}$. When using a 12mm glass cover, there must be an 8mm air gap.

- It is possible to cover the induction unit with a surface plate of any size but Gastros recommends using a maximum size of 1.50 m.
- Glass is a cover material which expands through warming – this can cause tension cracks in larger sections.
- It is recommended to compensate the expansion with a silicon joint ($> 3\text{ mm}$).
- Cover material glass can be coloured in nearly any RAL-colour. Furthermore, it is possible to add logos, graphic arts etc. to the glass surface. Gastros is happy to assist you in choosing the right glass.
- Ceran (Schott) can be used with from a thickness of 6 mm (plan an air gap of 14 mm in this case).

Glass specifications: ESG-Glass, satin-finished 12-20 mm
 Scratch resistant, Long Life
 Heat-Soak-Test HST
 Optional: digital print (Deco Print)

Buffet examples covered with glass:



Using artificial stone as cover material



Warning: The use of cover material that is not approved by Gastros is on your own risk.

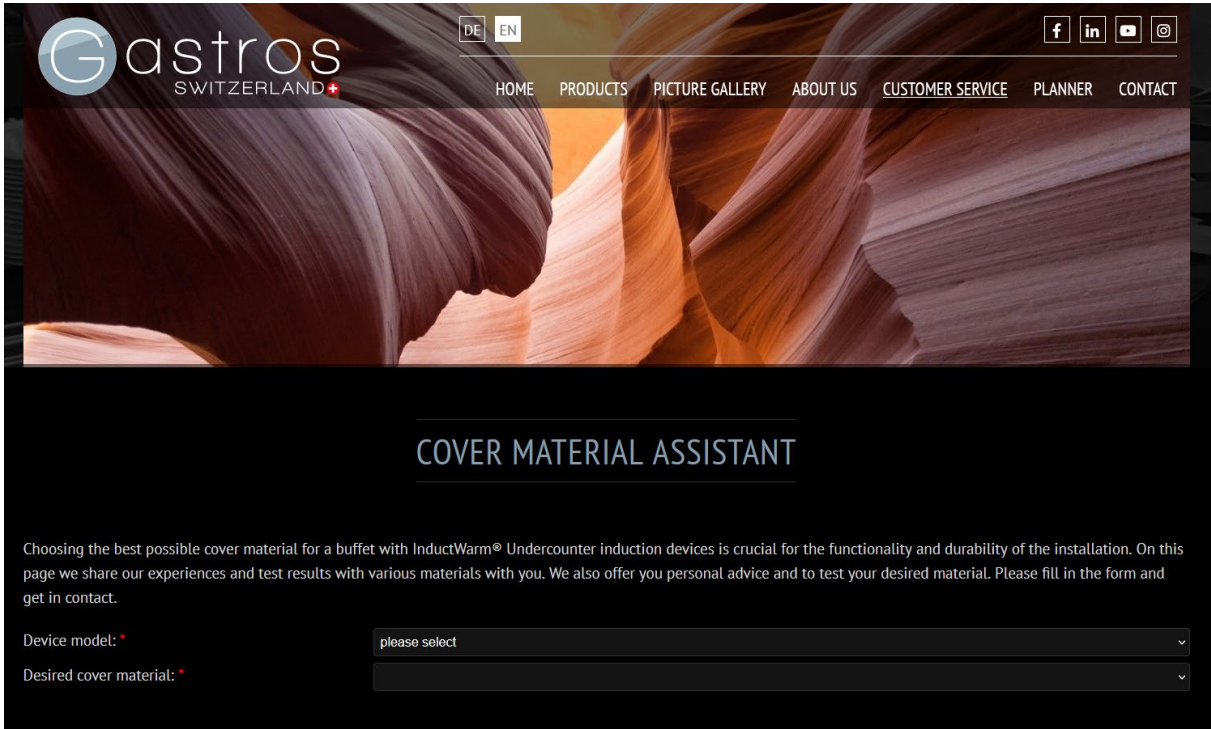
- Do not use natural stone! Natural stone contains small metallic particles. When these particles are heated up, they extend and will be released from the material. This process can cause small cracks in the stone and – in the worst case – the stone can be destroyed completely.
- It is possible to cover the induction unit with a surface plate of any size but Gastros recommends using a maximum size of 1.50 m.
- Artificial stone is a cover material which expands through warming – this can cause tension cracks in larger sections.
- It is recommended to compensate the expansion with a silicon joint (> 3 mm). Certain providers of artificial stone guarantee blocks of 3 m without expansion.
- Invisible transportation damages might become visible only after several heating cycles.
- Keep sustainability in mind. If a cover plate from artificial stone breaks, it might be easier to replace smaller parts instead of a full buffet cover.

Buffet examples covered with artificial stone:



Cover Material Advice:

Choosing the best possible cover material for a buffet with InductWarm® undercounter induction devices is crucial for the functionality and durability of the installation. At Gastros Switzerland we have many years of experience with various materials from different manufacturers and have tested various materials. Benefit from our experience and [use our new cover material assistant tool](#) online BEFORE you decide on a cover material.



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COVER MATERIAL ASSISTANT

Choosing the best possible cover material for a buffet with InductWarm® Undercounter induction devices is crucial for the functionality and durability of the installation. On this page we share our experiences and test results with various materials with you. We also offer you personal advice and to test your desired material. Please fill in the form and get in contact.

Device model: *

Desired cover material: *

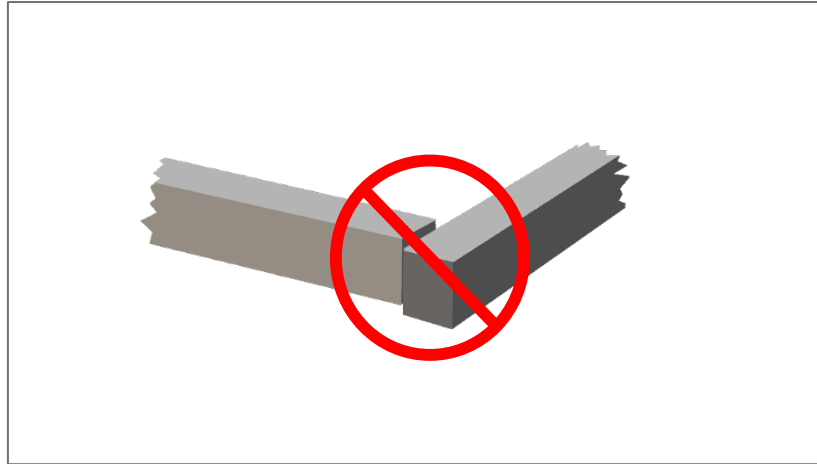
We would be happy to advise you on the choice of cover material or test your desired material for you.
Get in touch: info@gastros.swiss

Note: Gastros Switzerland will advise you on the choice of your cover material but assumes no liability in the event of damage to the cover material.

How to avoid tension cracks:

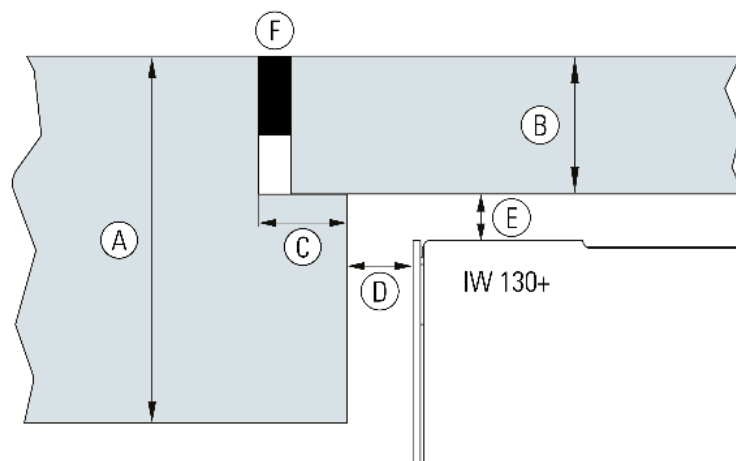


When using artificial stone as cover material, the carrier frame or buffet stand must be **absolutely plane**. Avoid gaps and steps. When the cover material heats up and is loaded with heavy pans or chafing dishes, the material tension can cause cracks.



The cover plate must lie absolutely flat. If the plate is already under mechanical tension due to unevenness, cracks are very likely to occur when it is heated.

Ideally, the cut-out in the buffet cover plate should be selected so that the induction cover plate lies absolutely flat/level on it, as shown in the following sectional diagram.



Size Buffet Covermaterial	Size Induction Covermaterial	Pedstal	Distance to IW130+	Air gap	Silicon gap
A	B	C	D	E	F
>30 mm	20 mm	>8 mm	>15 mm	-	3 mm
	15 mm	>8 mm	>15 mm	5 mm	3 mm
	12 mm	>8 mm	>15 mm	8 mm	3 mm

Graphic and table: Ideal, recommended construction

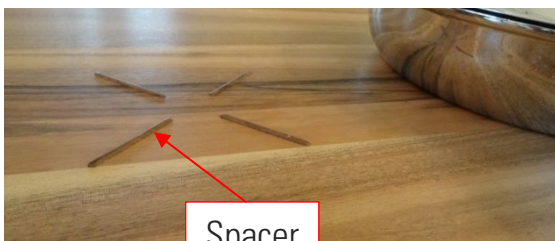
Using wood as cover material



Due to aesthetic reasons, Gastros does NOT recommend using wood as surface material in publicly visible places. Stains from wet food like sauces can remain for the long term on the wooden surface and will harm the elegant appearance.

- From the technical point of view, using wood as surface material is possible.
- Use only oiled natural wood.
- Do not use glued, lacquered, or painted wood. The heat will dry out the material and this causes cracks.
- When using metal pots, integrate “spacers” (see picture below) into the wood to keep a distance of at least 1.5 mm between the wood surface and the pot or use silicon pads.
- The use of InductWarm® porcelain is uncritical – even without spacers (see picture below)

Buffet examples covered with wood:



2.6 Manual including Built-in Drawings

Warning



Never put dishes directly on the device. This can destroy the induction unit.



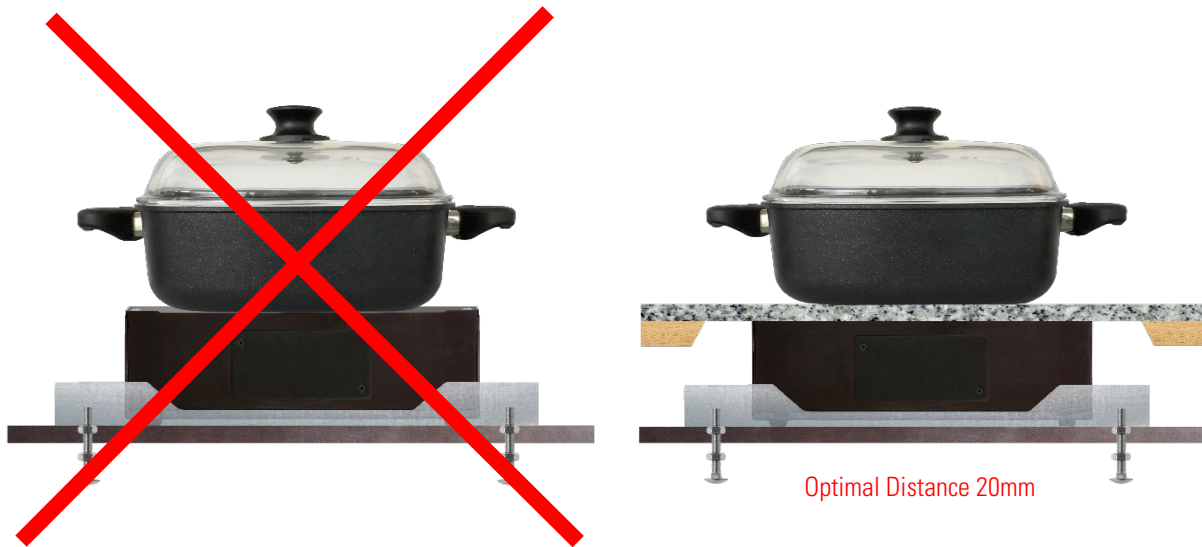
If the cover plate over the induction unit is cracked, disconnect the unit from the mains immediately!



The appliance must be switched off after use via the control panel (do not rely on the vessel detection)!





To minimise the risk of fire and electric shock, do not remove the cover plate. There are no service parts in the appliance. Repairs should only be carried out by Gastros-authorized personnel.










Introduction

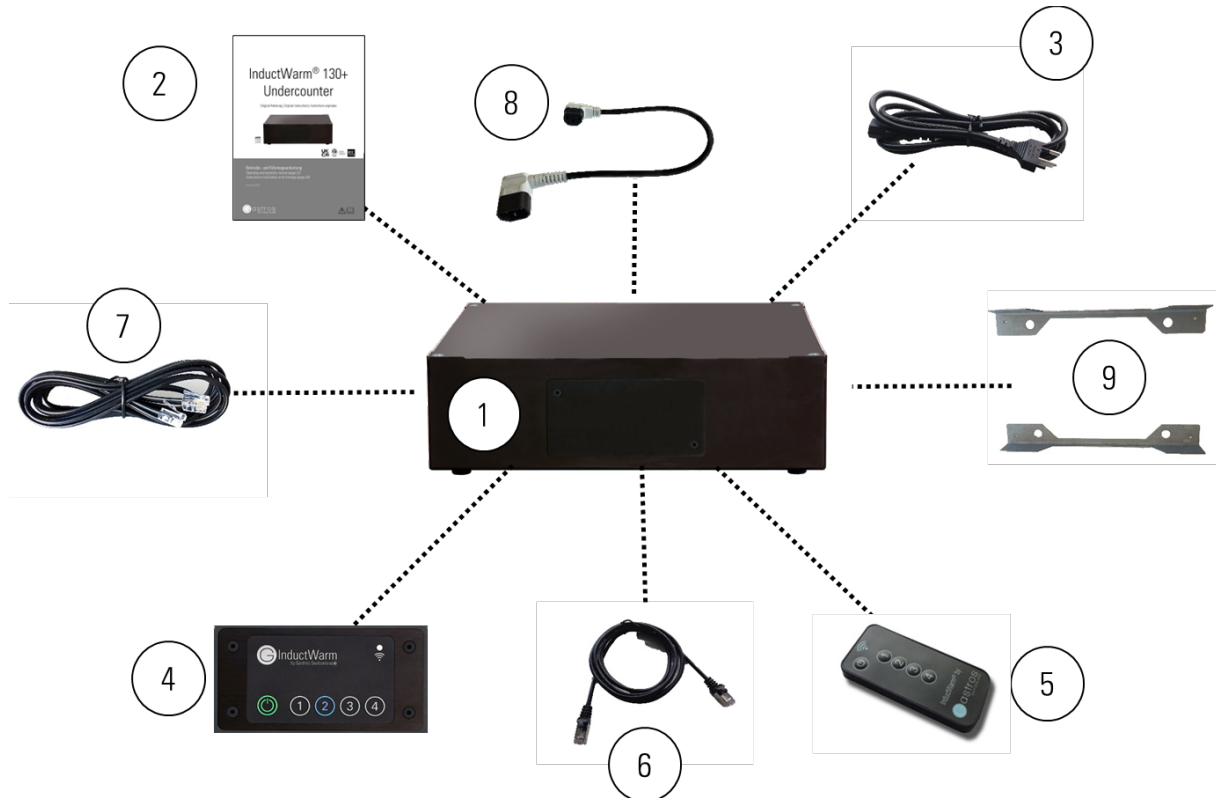
The InductWarm® 130+ is an induction unit used to keep food warm. It is suitable for use in hotels, restaurants, and other food distribution locations. In addition to its industrial quality and long service life, its modern design and easy handling is held to high importance in the device-developing process.

The InductWarm® 130+ is an undercounter induction system and can be mounted under surfaces made of artificial stone, glass or wood (with at least 20 mm/0.8" of distance between the unit and the dish). The electromagnetic field generated by the induction unit penetrates the cover plate and directly warms the induction-compatible dish on top of it. In this way, food can be kept warm, but the cover plate itself will not be heated. Reflection heat from the dish's bottom is the only source of heat to the surface. As a result, the cover material expands. However, with the right choice of material, this expansion can be reduced to a minimum. Gastros can assist you by selecting the right cover material.

Delivery Content InductWarm® 130+ Undercounter			
Article		Description	Article No.:
1		InductWarm® 130+ unit, 800 W, 100-240VAC	1 13 200 xx
2		InductWarm® 130+ Undercounter operating and assembly manual	8 13 200 04

Optional Accessories InductWarm® 130+ Undercounter					
3		Power Cord 1500 mm, country specific connector, 10A	6 01 101 00 (CH) 6 01 102 00 (EU) 6 01 103 00 (UK) 6 01 104 00 (AUS) 6 01 105 00 (US)		
4		InductWarm® External Control Unit	6 10 502 00		
5		InductWarm® Infrared Remote Control (incl. battery)	6 10 500 01		
6		Connecting Cable to the external Control Unit (6 13 500 01)	6 13 510 00 1m 39,37" 6 13 515 00 2m 78,74" 6 13 530 00 3m 118,11" 6 13 550 00 5m 196,85" 6 13 575 00 7.5m 295,27"		
7		InductWarm® BUS cable, 2 m/78,74"	6 13 420 00		
8		InductWarm® power chain cable 130+, 100-240 VAC – cable for connecting max. 3 units to one socket.	6 10 148 00 48cm 18,90" 6 10 165 00 65cm 25,59" 6 10 199 00 115cm 45,28"		
9		InductWarm® Mounting Kit	6 13 600 00		

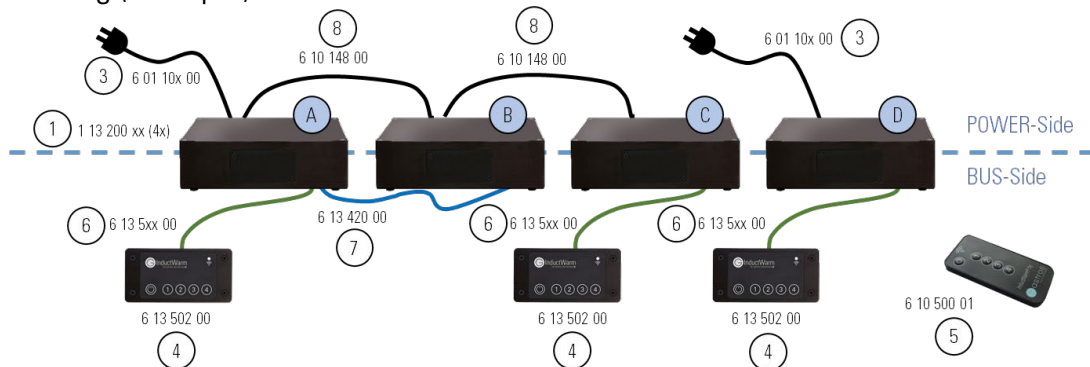
Overview of accessories



Use only original accessories from Gastros Switzerland!

CAUTION – Risk of fire and electric shock. Only replace power cord (No. 3) with original cable by the manufacturer: Article No.: 6 01 10x xx

Cabling (example)



The power supply (POWER side) is independent of the BUS coupling (BUS side). Each unit must be connected to electrical power, either directly via a power cord (3) as seen with devices A and D or indirectly via a power chain cable (8) as seen with devices B and C.

In the example above, induction units A and B are connected with the BUS cable (7) and are controlled by one control unit (4). These two elements have the same power level. Devices C and D are controlled individually by own external control device. The infrared remote control (5) can be used to control all individual elements.

Power supply

You can link up to three InductWarm® 130+ units with the power chain cable (Art.: No. 6 10 1xx 00) and connect them with the power cord (Art.: 6 01 10x 00) to a power outlet 100-240 VAC (16 A). When using a power outlet with only 10A, you can link up to two InductWarm® 130+ devices. The maximum power consumption of one induction unit is 800W. It is recommended to connect the devices to the power supply via a circuit breaker (max. 16 A).



Installation

Remove all packaging and check your InductWarm® 130+ device for visual damage. Do not start up the unit if there are any signs of damage. Power on the InductWarm® 130+ by using the power switch on the bottom of the device (the number “0” on the power switch indicates that the device is switched off).



The device is supplied with power when the ON/OFF button on the control panel lights up with red backlighting.



The InductWarm® 130+ is activated by pressing the ON/OFF button. The ON/OFF button lights up with green backlighting. The power regulation is carried out as described below.

Operation

Your InductWarm® 130+ can be controlled in different ways:

Using the control panel: The internal control panel is located at the front of the induction unit. An additional, external control panel can be used as an option. If an external panel is connected, the internal panel will no longer function. Press the 1, 2, 3 or 4 button to select the respective power level. The selected power level button lights up with blue backlighting.



Using the infrared remote control (optional): The power level can optionally be set with the infrared remote control. To do this, the remote control must be held close (approx. 20-30 cm / 8-12") to the infrared receiver of the external control panel or directly to the internal panel of the device.



Control panel display	Function
ON/OFF button lights up red	Device is supplied with power
ON/OFF button lights up green	Device is running in standby mode
Power level button 1 lights up blue	Power level 1 is activated
Power level button 2 lights up blue	Power level 2 is activated
Power level button 3 lights up blue	Power level 3 is activated
Power level button 4 lights up blue	Power level 4 is activated
Selected power level button 1, 2, 3 or 4 is flashing blue	There is no dish on the device or

The InductWarm® 130+ has four different power levels that cover different temperature ranges. The final temperature inside the dish depends on the following factors:

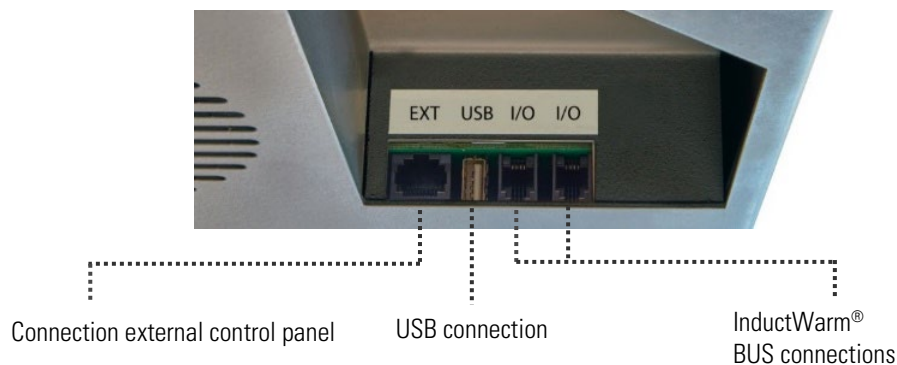
- Quality of the material of the dish (e.g., flat bottom)
- Quality of the inductive layer of the dish
- Consistency of the food and surrounding temperature
- Size of the dish
- Position of the dish on the induction unit

The InductWarm® 130+ has integrated **dish detection** to ensure that the induction unit is active only when there is a dish placed on the device. If the InductWarm® 130+ detects a dish, the selected power level is displayed. If the vessel is removed, the InductWarm® 130+ system detects this and switches off the induction. This is indicated by the button of selected power level 1, 2, 3 or 4 with flashing blue backlighting. If a vessel is placed back onto the device within 10 minutes (standard setting), the InductWarm® 130+ continues to heat at the previously selected level. All inductive dishes can be used with the InductWarm® 130+ unit.

The InductWarm® 130+ has an integrated **temperature protection feature**. If the coil temperature inside the device reaches the pre-set maximum temperature of 90 °C/194 °F on level 4, the device automatically resets to level 3. If the temperature rises by another 5 °C / 41 °F despite this initial safety measure, the device switches off for safety reasons (standby mode). This shutdown serves to protect the dishes and the buffet. The InductWarm® 130+ can only be operated again when the coil temperature has dropped below the threshold described above (the device must be restarted manually after the internal device temperature drops below 90 °C / 194 °F. This can take a few minutes).

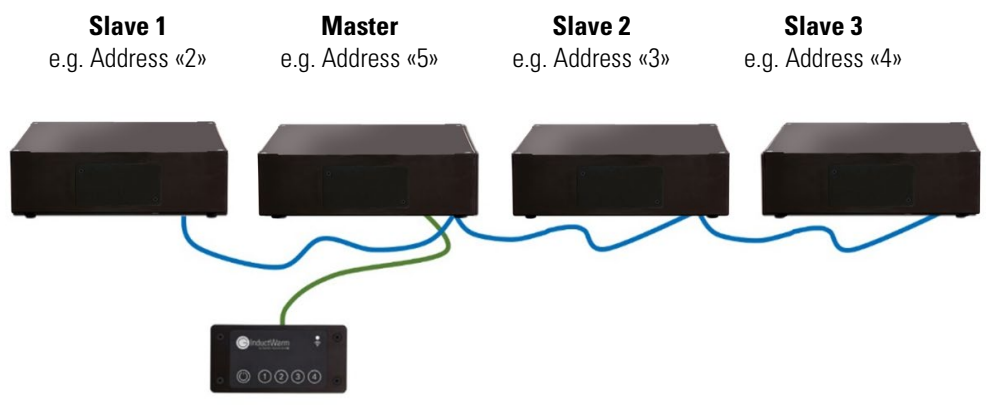
Connectors

The BUS, network and USB connections are located on the underside of the InductWarm® 130+ unit:



BUS-Coupling / Network Mode

If a certain number of InductWarm® 130+ units should be operated within a network, one chosen unit of the network must be connected to an external control panel and connected via BUS cable to any other unit within the network. When the ON/OFF button of the external control panel is pushed, the connected unit becomes the “master” of the network. All other units become “slaves”.



Every 3 seconds, the “master” unit sends information to the “slave” units. When running in network mode, the units can only be operated on the same power level. It is not possible to control each unit individually.

Note: Valid “AutoPowerOff” time for the entire network is the time set within the “master” device (default 600s). To run the units in a network, each device must have an individual device address! When ordering the devices, please specify how the devices are to be operated.

If there is no dish detected on any of the units in the network, all units will automatically go into standby mode after 20 seconds. In network mode, the pot detection is NOT shown by flashing power level buttons. Up to 16 InductWarm® 130+ units can be linked with a BUS network cable.

USB connection

Both, software updates and system parameter updates can be loaded and read out via USB port. Please, note that this task only should be done by trained service staff.

Cleaning / maintenance

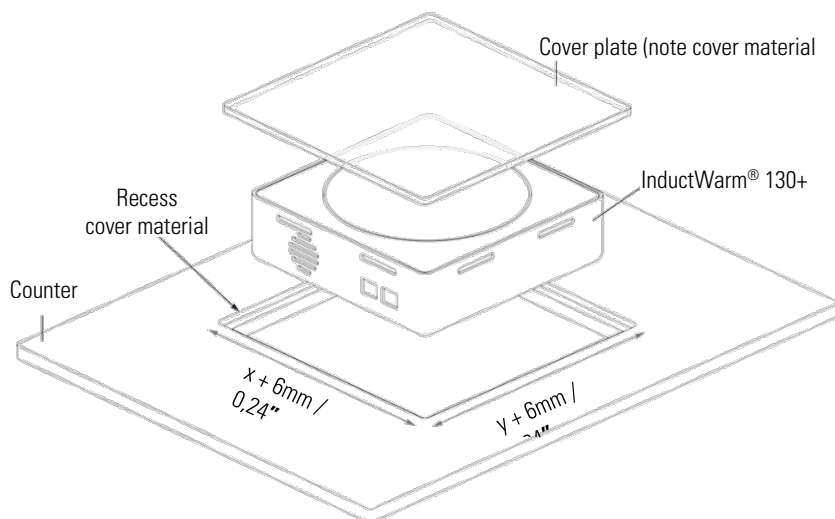
The InductWarm® 130+ is intended to be installed underneath a cover plate and is normally operated via an external control panel. Daily cleaning of the device is therefore not necessary. The cover must be designed in such a way that no liquids can get to the induction device. For general maintenance and cleaning work on the buffet counter, the entire counter must be disconnected from the power supply.



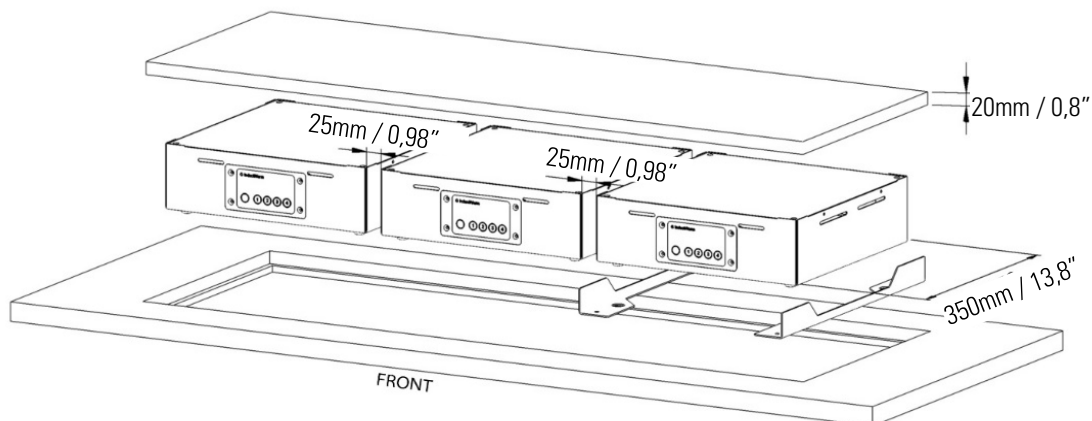
The device must be protected against water splashes and must not be cleaned with a water jet.

Built-in Drawings

Assembly instructions for one device

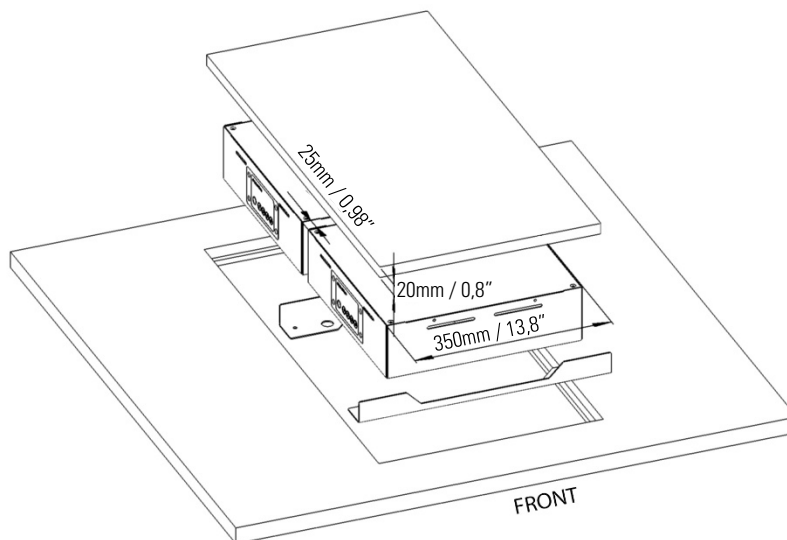


Arrangement of several devices next to each other (in mm/inches)



The panels face the front. The distance between the devices must be at least 25 mm/0,98".

Arrangement of several devices one behind the other (in mm/ inches)



The panels are facing to the side. The distance between the devices must be at least 25 mm/0,98".

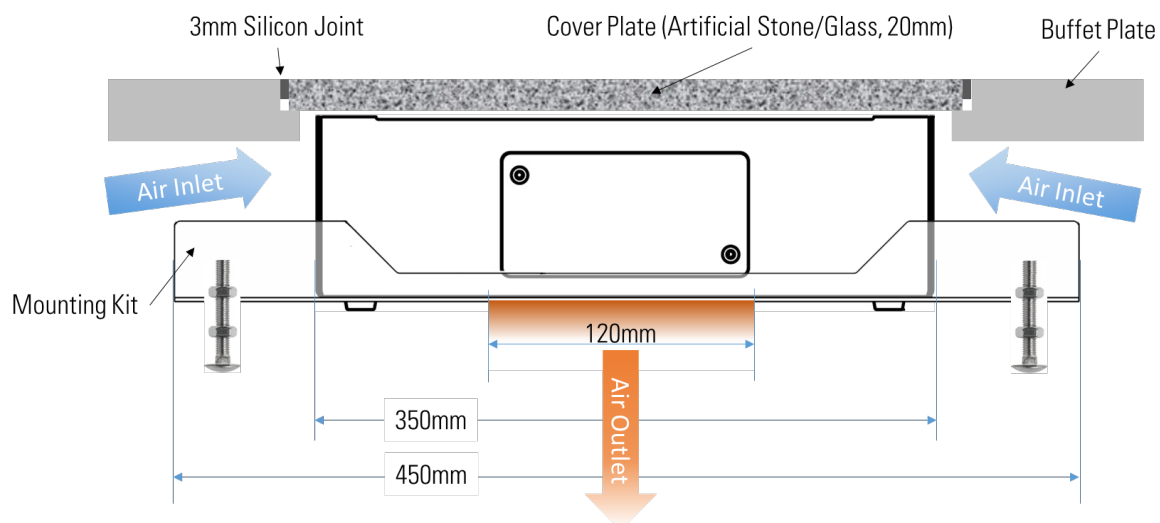
Cross-Section



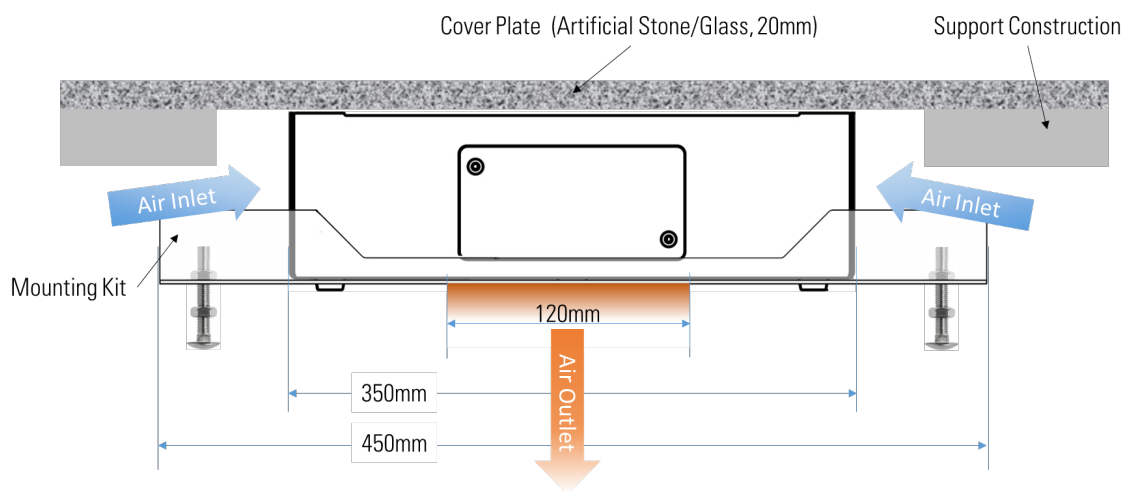
Using natural stone (which Gastros does **NOT** recommend), artificial stone and glass as a cover material can cause expansion when heated, and this can lead to tension cracks.

- **PLEASE NOTE:** Gastros recommends using an immediate silicone joint for any potential extension of the surface. See the following installation recommendations.
- **PLEASE NOTE:** Gastros is available to provide advice for the choice of the cover material, however Gastros assumes no liability for any damage to the surface.

Installation with immediate silicone joint (recommended by Gastros Switzerland)



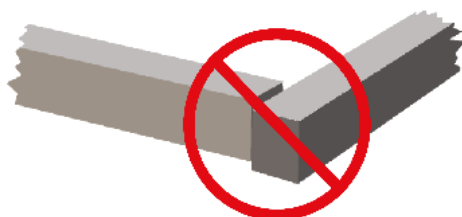
Installation with full-length cover plate without silicone joint



Installation detail

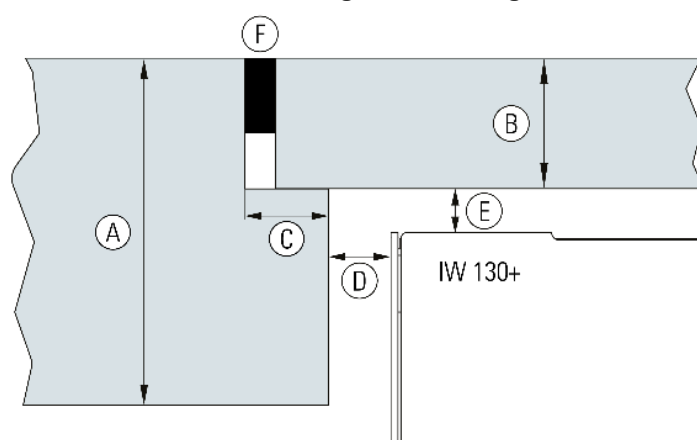


- **PLEASE NOTE:** The edge must be absolutely flat when installed. If the cover plate is subjected to mechanical tension, this can lead to cracks or even breakage of the plate when heated.



The cover plate must lie absolutely flat. If the plate already has mechanical stresses due to unevenness, then cracks are very likely when it is heated.

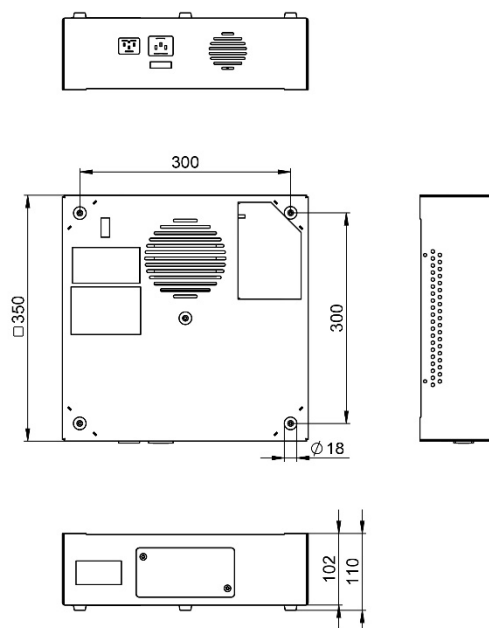
Ideally, the cut-out in the buffet top plate should be selected so that the induction top plate lies absolutely flat/level on it, as shown in the following sectional diagram.



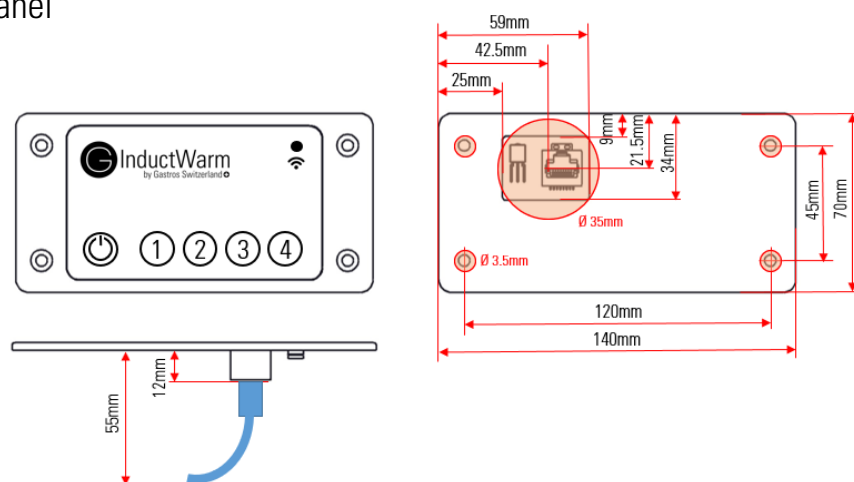
Size Buffet Covermaterial	Size Induction Covermaterial	Pedstal	Distance to IW130+	Air Gap	Silicon Gap
A	B	C	D	E	F
>30 mm	20 mm	>8 mm	>15 mm	-	3 mm
	15 mm	>8 mm	>15 mm	5 mm	3 mm
	12 mm	>8 mm	>15 mm	8 mm	3 mm

Graph and table : Ideal, recommended construction

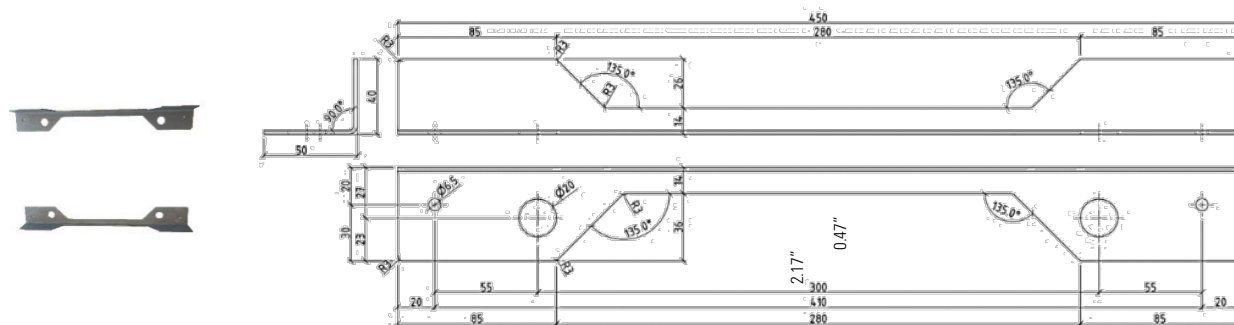
Device dimensions (in mm)



External control panel



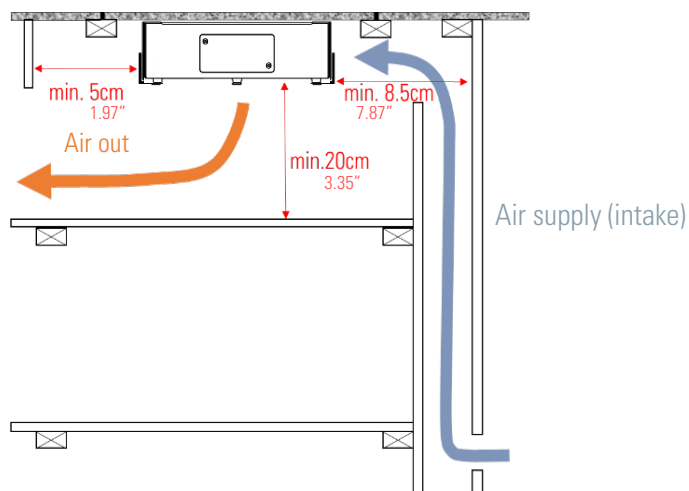
Mounting kit



Air circulation



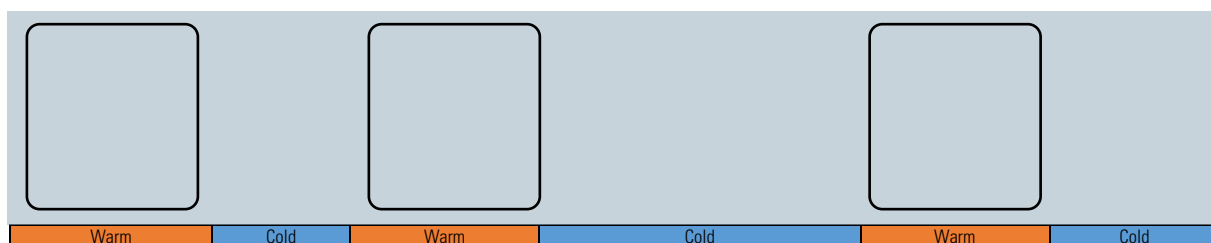
Air circulation openings must not be covered by any other installation parts. The surrounding air must not be higher than 40 °C/104 °F. The back side fan must have 8.5 cm/3.35" of open space, and the bottom fan must have 20 cm/7.87" of open space.



Built-in example

Flexible distances of the induction units

The substructures for fixing the InductWarm® units do not require a direct connection to one another. As a result, the induction units can be arranged with flexible spacing.

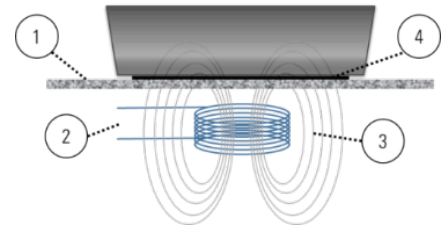


General Information

Holding with induction technology



The induction coil (2) located under the cover plate (1) generates an alternating electromagnetic field (3) which, through the eddy current effect, generates heat directly at the bottom of an inductive dish (4). Automatic dish detection only switches the generator on when an inductive dish is detected on top of the unit.



Key advantages of using induction technology for hot holding:

- High effectiveness of around 95% – high efficiency – high warming capacity – minimal power loss
- Ready to be used immediately at full power because electrical energy is converted instantly into heat in the dishes base – no heat-up time!
- Low energy consumption compared to conventional warming systems (up to 90%)
- Lower heat radiation compared to other warming systems = pleasant room climate
- Flat surfaces for easy cleaning and the best possible hygiene
- Lowest operating costs (energy, cleaning, refilling of burning paste, etc.)
- High operational safety thanks to safety electronics (dish detection, idle protection, overheating protection)

Dishes / Pots

PLEASE NOTE: Only use induction-capable, appropriately marked dishes.

Incorrect and damaged dishes can be dangerous for the InductWarm® device! The use of dishes without moist food can lead to excessive heating of the power electronics and reduce their service life. If the dishes overheat by bringing them to a high temperature when they are empty or used without moist food, the characteristics of the dish's material can also change. For example, overheating can cause bulges in the bottom of the dish or cause porcelain to break. This thereby reduced the ability of the dish to use inductive power.

Using dented dishes is dangerous! Due to the deformation of the dish's bottom, these types of dishes do not lie flat on the surface. Overheating to very high temperatures (until glowing) may not be prevented automatically, which can have serious consequences for your InductWarm® 130+ device. In the worst case, this may also be consequential to staff members.

The induction units are designed for a certain size range of dishes. Dishes within this size range work efficiently well. Under certain circumstances, dishes that are too small cannot be detected by the automatic dish detection system, resulting in a power supply that remains switched off. Dishes that are much too large cannot absorb power with their entire bottom surface, and therefore, they warm at a slower rate and may not reach the desired temperature.

Liability

The manufacturer's warranty includes design, production, and material defects. Further claims, including defects due to incorrect operation, are excluded. All data and notes in this manual are prepared with consideration to the statutory standards and regulations. The manufacturer will not be liable for:

- Failure to observe the instructions
- Damages caused by inappropriate handling
- Deployment of unqualified staff
- Unauthorized modification
- Technical modifications
- Use of uncertified spare parts



Do not use the InductWarm® 130+ unit if you notice any potential damage or malfunction.



Individuals with pacemakers should consult their doctor to clarify whether they are allowed to be near an induction device.

Risks



The InductWarm® 130+ unit may represent a source of danger if: (1) the information in these operating instructions is not heeded, (2) setup, maintenance or repair work is undertaken by nonauthorized persons or (3) the InductWarm® 130+ unit is used incorrectly or for purposes other than its intended use. Other risks may include:

- **Risk of destruction:**
When the induction unit is not in use for warming food, it is crucial to ensure that the device is turned off. Otherwise, damage or burnings may occur as a result.
- **Electrical shock:**
Do not expose this system to liquids or metal objects, as this may cause electric shock.
- **Environmental conditions:**
The system must be mounted in a clean, dry indoor place and the relative humidity must not exceed 60%. To avoid overheating, ensure good ventilation. The environmental temperature must not exceed 40 °C / 104 °F.
- **Risk of burns:**
Vessels used with this device become hot during operation and can cause burns. Please use potholders or protective gloves when touching these parts.
- **Slippery floor:**
Be careful with possible slippery floors adjacent to the appliance.



Immediately disconnect the InductWarm® 130+ from the power net if the cover material (e.g., artificial stone, glass, etc.) gets darker or shows cracks.

Dishes may reflect some heat back to the counter surface in the area right above the induction coils. For this reason, an appropriate cooling time should be observed. After switching off the device, make sure that no dish is placed on top. Do not rely on the “dish detection” feature.

Do not use metal cutlery, PVC/plastic, aluminium foil, or other metallic objects in combination with the InductWarm® 130+ unit.

It should be noted that finger rings, watches, bracelets, or other jewellery can heat up if they are close to the induction field. This can cause burns.

Repairs



The top cover of the induction device must not be removed by unauthorized persons and the induction device must not be opened under any circumstances. There are NO user-serviceable parts inside. Repairs may only be carried out by authorized service personnel. Contact your dealer, a trained Gastros Switzerland AG Service Partner, or our customer service department via servicepoint@gastros.swiss.

Unauthorized opening of the device leads to the immediate loss of guarantee/warranty.

Safety regulations

Responsibility

The InductWarm® 130+ reflects the state of the art and has been built in accordance with the valid CE/UL guidelines. Safe operation is assured. The InductWarm® 130+ appliance is not intended to be operated by children or persons with physical or mental limitations unless they are instructed and monitored while using the appliance by a person responsible for their safety.

Gastros Switzerland AG disclaims all liability in cases of unauthorized conversions or modifications by the customer. If the main supply cable for the appliance is damaged, it must be replaced by the manufacturer, an authorized service agent or another similarly qualified individual in order to prevent hazards. The connection for the mains plug should always be positioned so that it is freely accessible. If this is not possible, a master switch for the appliance must be installed by the customer.



In the event of malfunction or maintenance, the device must be able to be switched off completely by unplugging the mains plug, by operating the main switch or by using the appropriate building fuse with a locking system in the isolated position.

PLEASE NOTE: When transporting, setting up, maintaining, and repairing the InductWarm® 130+ unit, the latest version of the following regulations and guidelines that are applicable in your country must be observed (list is not exhaustive):

- Regulations of the electrical associations (e.g., VDE, SEV, etc.)
- EC directives (in EU countries)
- Accident prevention regulations
- Guidelines of the employers' liability insurance association
- Trade regulations

If the InductWarm® 130+ unit is being installed in close proximity to a wall, partition walls, kitchen furniture, decorative panelling, etc., it is recommended, that these objects consist of non-combustible material. Otherwise, they must be covered with a suitable non-combustible, heat-insulating material, and fire safety regulations are to be observed with extreme caution.




Intended use

- The InductWarm® 130+ is intended for commercial use.
- The InductWarm® 130+ is not intended for the mass production of food.
- The InductWarm® 130+ is designed to keep food warm in induction capable dishes. Other usage can destroy the system or the dishes.
- Avoid liquid entering the InductWarm® 130+ unit. Do not clean the InductWarm® 130+ unit with a jet or steam of water.
- Avoid direct contact of the device with food.
- Only use dishes that have been designed as suitable for induction by the manufacturer. Only use dishes suitable for inductive heating with a minimum bottom diameter of 12 cm/ 4.7“. It is possible to use smaller dishes, but this may have the following effects:
 - Reduced efficiency
 - Potential absence of dish detection
 - Greater radiation
- Never keep dishes warm without moist food. This poses a risk of the dish overheating.
- Switch off the InductWarm® 130+ unit if you remove the dishes and do not intend to immediately continue using the device. This will prevent unintentional heating in the event that you or someone else places dishes on the surface above the induction unit.
- Do not heat up tins or other sealed containers, as this can cause an explosion! Items that are unsuitable for use include any dishes that are not specifically intended for induction appliances, as well as metal splash guards, aluminium foil, cutlery, jewellery, watches, metallic objects, etc.
- The induction device is considered to be switched on when the ON/OFF button on the control panel lights up green.

Troubleshooting

Error	Cause	Remedy
No heat, LED is not flashing	No power supply	Plug the appliance in, check the plug connection
	Power line fuse tripped	Check and reset the fuse
	Appliance not switched on	Check the plug connection, turn on the power switch on the bottom of the device
	Appliance defect	Contact customer service servicepoint@gastros.swiss
No heat, LED flashing	Dish is not detected	Dish too small or not compatible for induction
Infrared remote control is not working	Low/empty Battery	Replace battery
	Sender and/or receiver are dirty	Clean sender and receiver
	No electrical contact between battery and remote control	Ensure contact between battery and remote control
Dish does not get warm enough	Dish is not placed correctly	Ensure correct position above the induction coil
	Energy input is not enough	Increase power level
	Dish is not induction compatible	Check induction compatibility; use induction compatible dish
On/Off button flashing	Technical error in device detected	Contact customer service servicepoint@gastros.swiss

Technical Data

Technical Information / InductWarm® 130+ Undercounter Unit	
Voltage range	100-240 VAC
Power frequency	50/60 Hz
Induction frequency	18-25 kHz
Maximum power	800 W
Internal electrical fuse protection	10 A
Dimensions / weight	350 x 350 x 110 mm / 5,6 kg
Connection type	C13
Certification	  <small>Conforms to UL 946, 197 Cert. to CSA Std. C22.2 No. 109</small> 

Certificats



Conforms to
UL Std. 197
Cert. to CSA Std.
C22.2 No. 109





INDUCTWARM® 140 Built-In

3 InductWarm® 140 Built-In

3.1 Description



The InductWarm® 140 induction module for flush installation has the same qualities as the IW130+. It is used flush-mounted in counters and buffets of all kinds, in customised cut-outs of new or already existing counters. It is characterised by a robust, easy-to-clean and visually attractive glass ceramic surface. Using the control panel or an infrared remote control, you can choose between the 4 defined heat-retaining levels to keep food in porcelain bowls or any other induction dishes up to GN 1/1 size warm at exactly the right temperature.

The efficient technology of the InductWarm® 140 can be operated individually or, in the case of several modules, in a network via BUS cable. In addition, the built-in appliance has a vessel detection system. The induction surface is only active if an induction vessel is placed accordingly. The temperature fuse ensures that the set maximum temperature of 90° is not exceeded. The exact specifications and installation instructions can be found in the manual enclosed with this dossier.

Key Facts:

- Flush installation in surfaces made of artificial stone, glass or wood
- Modular system: units can be arranged in any order
- Open at the sides for ventilation of the elements (supply air max. 40° C) as well as cable entry for connection cable
- Indication of the power levels by four LEDs, integrated in the unit or also in the external control element
- Automatic standby mode after removal of the warming tray
- With memory function and reactivation of the selected power level within 10 minutes after removal and subsequent reattachment of the utensil
- Can be operated on the appliance itself, via an optional InductWarm® remote control and an external control unit

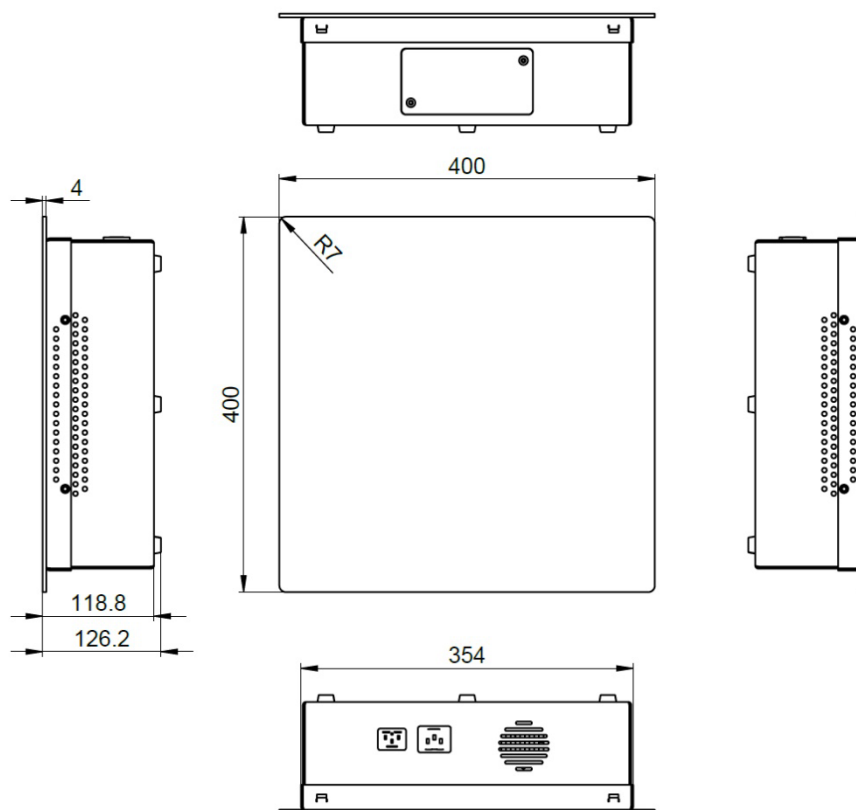
3.2 Specifications for Tenders

Product:	InductWarm® 140 Built-In
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Warming Unit
Picture:	
Tender-Text:	<p>InductWarm® 140 Built-In</p> <p>Inductive warming device with external control unit for built-in in different surfaces. Keeps food warm on four power levels. Can be controlled via either an external control panel (optional), the InductWarm-BUS or an infrared remote control (optional).</p> <p>The device has a 30cm, squared induction coil (GN2/3). The Dynamic Power Control (DPC) detects the pot and automatically adjusts its power accordingly.</p> <p>Up to 16 devices can be connected together via the InductWarm®-BUS (all devices on the same power level). With the integrated USB-Port, software or parameter updates can be up-/downloaded. This feature allows a remote service/maintenance. In addition, the InductWarm® 130+ has a temperature protection to prevent damages and the surface material and/or the dish.</p> <p>The device is compatible with all inductive vessels/pots. The power level is displayed with 4 LEDs. The memory effect will turn back to the previously selected power level, when removing the vessel within 10 minutes.</p> <p>The cover material of min. 20mm is not included. Gastros will support you by selecting the approved material.</p>
Warning:	<p>Only use inductive marked pans, pots / dishes.</p> <div>   </div> <p>Other pans / pots/ dishes can destroy the device.</p>

Article-No.:	Warming Zones	Dimensions	Weight	Electrical	Max. Power
1 14 200 00	1	400 x 400 x 126,2 mm	7,9 kg	110/240VAC, 50/60Hz	0.8 kW

3.3 Technical Drawings

Dimensions in mm











3.4 Manual including Built-in Drawings

Introduction

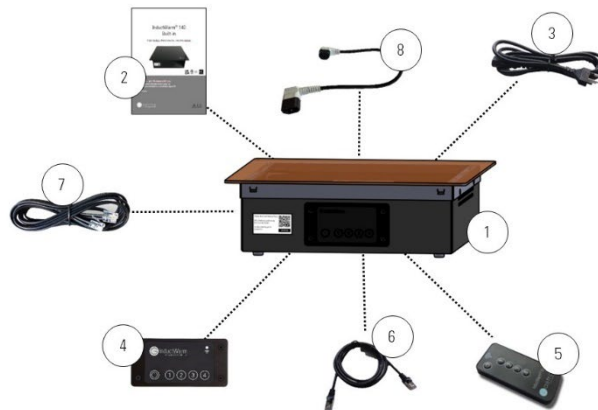
The following pages contain important information and advice about the InductWarm® 140 built-in device. They explain how to install it, operate it and care for it properly. Model-specific differences are pointed out if necessary. Please read these operating instructions carefully before using the InductWarm® 140 built-in device for the first time. Then store them in a secure place so that you can refer to them quickly if required.

The InductWarm® 140 is an induction unit used to keep food warm. It is suitable for use in hotels, restaurants, and other food distribution locations. In addition to its industrial quality and long service life, its modern design and easy handling is held to high importance in the device-developing process.

Delivery Content InductWarm® 140 Built-in			
	Article	Description	Article No.:
1		InductWarm® 140 Built-in, 800 W, 100-240 VAC	1 14 200 00
2		InductWarm® 140 built-in operating and assembly manual	8 14 200 00

Additional Accessoires InductWarm® 140 Built-in			
3		Netzkabel 1500 mm, Stecker länderspezifisch, 10A	6 01 101 00 (CH) 6 01 102 00 (EU) 6 01 103 00 (UK) 6 01 104 00 (AUS) 6 01 105 00 (US)
4		InductWarm® Externe Bedieneinheit	6 14 502 00
5		InductWarm® Fernbedienung Infrarot, inkl. Batterie	6 10 500 01
6		Verbindungskabel zur ext. Bedieneinheit (6 13 502 00)	6 13 510 00 (1m) 6 13 515 00 (2m) 6 13 530 00 (3m) 6 13 550 00 (5m) 6 13 575 00 (7.5m)
7		InductWarm® BUS-Kabel, 2m	6 13 420 00
8		InductWarm® Verkettungskabel 140, 100-240 VAC – Verbindungskabel für max. 3 Geräte an einen Stromanschluss.	6 10 148 00 (48cm) 6 10 165 00 (65cm) 6 10 199 00 (115cm)

Overview of accessories

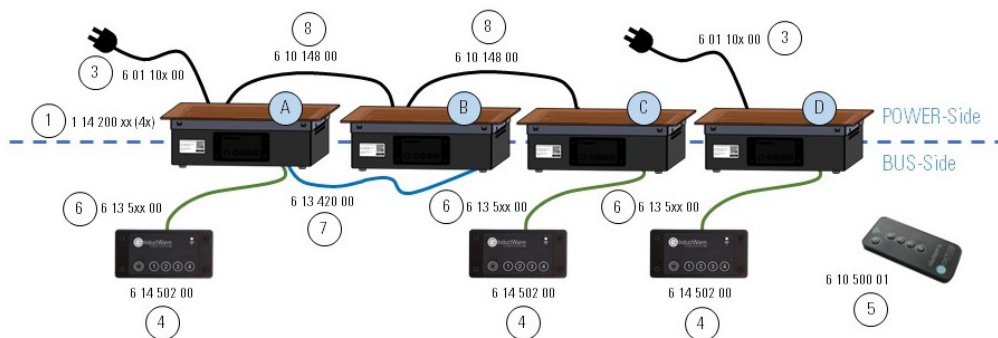


Use only original accessories from Gastros Switzerland!

CAUTION – Risk of fire and electric shock. Only replace power cord (No. 3) with original cable by the manufacturer: Article No.: 6 01 10x xx

Initial Start-Up and Operation

Cabling (example)

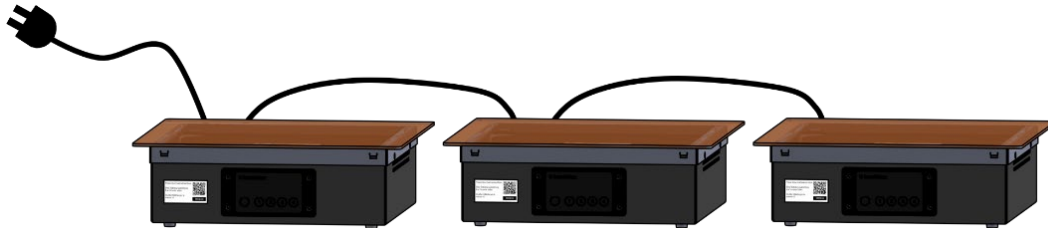


The power supply (POWER side) is independent of the BUS coupling (BUS side). Each unit must be connected to electrical power, either directly via a power cord (3) as seen with devices A and D or indirectly via a power chain cable (8) as seen with devices B and C.

In the example above, induction units A and B are connected with the BUS cable (7) and are controlled by one control unit (4). These two elements have the same power level. Devices C and D are controlled individually by own external control device. The infrared remote control (5) can be used to control all individual elements.

Power supply

You can link up to three InductWarm® 140 units with the power chain cable (Article No. 6 10 1xx 00) and connect them with the power cord (article 6 01 10x 00) to a power outlet 100-240 VAC (16 A). When using a power outlet with only 10A, you can link up to two InductWarm® 140 devices. The maximum power consumption of one induction unit is 800W. It is recommended to connect the devices to the power supply via a circuit breaker (max. 16 A).



Installation

Remove all packaging and check your device for visual damage. Do not start up the unit if there are any signs of damage. Power on the InductWarm® 140 by using the power switch on the bottom of the device (the number “o” on the power switch indicates that the device is switched off).



The device is supplied with power when the ON/OFF button on the control panel lights up with red backlighting.



The InductWarm® 140 is activated by pressing the ON/OFF button. The ON/OFF button lights up with green backlighting. The power regulation is carried out as described below.

Operation

The InductWarm® 140 built-in device can be controlled in different ways:

Using the control panel: The internal control panel is located at the front of the induction unit. An additional, external control panel can be used as an option. If an external panel is connected, the internal panel will no longer function. Press the 1, 2, 3 or 4 button to select the respective power level. The selected power level button lights up with blue backlighting.



Using the infrared remote control (optional): The power level can optionally be set with the infrared remote control. To do this, the remote control must be held close (approx. 20-30 cm / 8-12") to the infrared receiver of the external control panel or directly to the internal panel of the device.



Control panel display	Function
ON/OFF button lights up red	Device is supplied with power
ON/OFF button lights up green	Device is running in standby mode
Power level button 1 lights up blue	Power level 1 is activated
Power level button 2 lights up blue	Power level 2 is activated
Power level button 3 lights up blue	Power level 3 is activated
Power level button 4 lights up blue	Power level 4 is activated
Selected power level button 1, 2, 3 or 4 is flashing blue	There is no dish on the device or

The InductWarm® 140 built-in device has four different power levels that cover different temperature ranges. The final temperature inside the dish depends on the following factors:

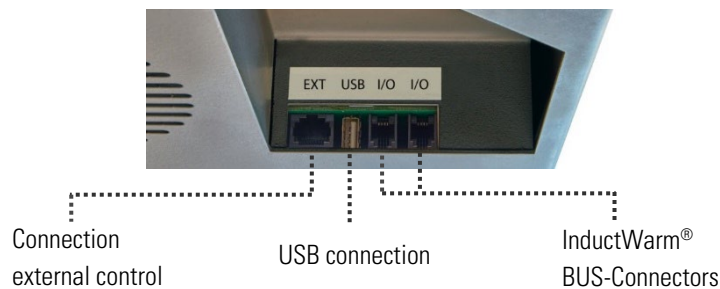
- Quality of the material of the dish (e.g., flat bottom)
- Quality of the inductive layer of the dish
- Consistency of the food and surrounding temperature
- Size of the dish
- Position of the dish on the induction unit

The InductWarm® 140 built-in device has integrated **dish detection** to ensure that the induction unit is active only when there is a dish placed on the device. If the InductWarm® 140 device detects a dish, the selected power level is displayed. If the vessel is removed, the InductWarm® 140 system detects this and switches off the induction. This is indicated by the button of selected power level 1, 2, 3 or 4 with flashing blue backlighting. If a vessel is placed back onto the device within 10 minutes (standard setting), the InductWarm® 140 continues to heat at the previously selected level. All inductive dishes can be used with the InductWarm® 140 unit.

The InductWarm® 140 built-in device has an integrated **temperature protection feature**. If the coil temperature inside the device reaches the pre-set maximum temperature of 90 °C/194 °F on level 4, the device automatically resets to level 3. If the temperature rises by another 5 °C / 41 °F despite this initial safety measure, the device switches off for safety reasons (standby mode). This shutdown serves to protect the dishes and the buffet. The InductWarm® 140 can only be operated again when the coil temperature has dropped below the threshold described above (the device must be restarted manually after the temperature drops below 90 °C / 194 °F, and this can take a few minutes).

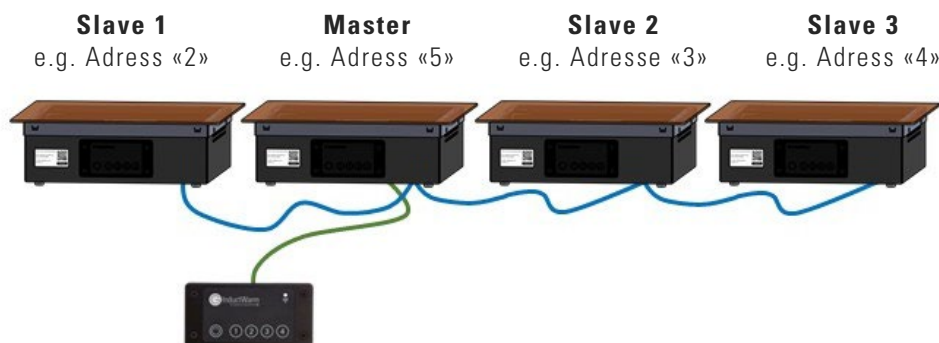
Connectors

The BUS, network and USB connections are located on the underside of the InductWarm® 140 unit:



BUS coupling / network mode

If a certain number of InductWarm® 140 units should be operated within a network, one chosen unit of the network must be connected to an external control panel and connected via BUS cable to any other unit within the network. When the ON/OFF button of the external control panel is pushed, the connected unit becomes the “master” of the network. All other units become “slaves”.



Every 3 seconds, the master unit sends information to the slave units. When running in network mode, the units can only be operated on the same power level. It is not possible to control each unit individually.

Note: Valid “AutoPowerOff” time for the entire network is the time set within the “master” device (default 600s). To run the units in a network, each device must have an individual device address! When ordering the devices, please specify how the devices are to be operated.

If there is no dish detected on any of the units in the network, all units will automatically go into standby mode after 20 seconds. In network mode, dish detection is not shown by flashing power level buttons. Up to 16 InductWarm® 140 units can be linked with a BUS network cable.

USB connection

Both software updates and system parameter updates can be loaded via the USB port. This task should only be performed by trained service staff.

Cleaning / Maintenance / Disposal

For cleaning the glass surface switch off the InductWarm® 140 built-in device. Wait until the device has cooled to hand temperature before starting to clean!

- First, use a scraper to remove all large pieces of dirt and food leftovers from the cooking surface.
- Then squeeze a few drops of a suitable cleaning product on to the cold surface and rub it in with kitchen paper or a clean cloth.
- Finally, remove all cleaning product residue, wipe down the cleaned surfaces with water, and rub dry with a dry cloth.
- Clean the cooking surface regularly, preferably after each use.



Do not use steel wool or sharp objects for cleaning.



The device is not splash-water resistant. The device must be protected against water splashes and must not be cleaned with a water jet. When cleaning, always ensure that no liquids can get into the device itself. For general maintenance and cleaning work at the buffet, the entire buffet must be disconnected from the mains.

Disposal

This product must be disposed at the recycling centre of electrical and electronic equipment. It must not be disposed of household or normal waste. With the properly disposing you will help prevent potential environmental damage or health hazards. For more information on recycling the product, contact your local municipal office or your waste disposal service.



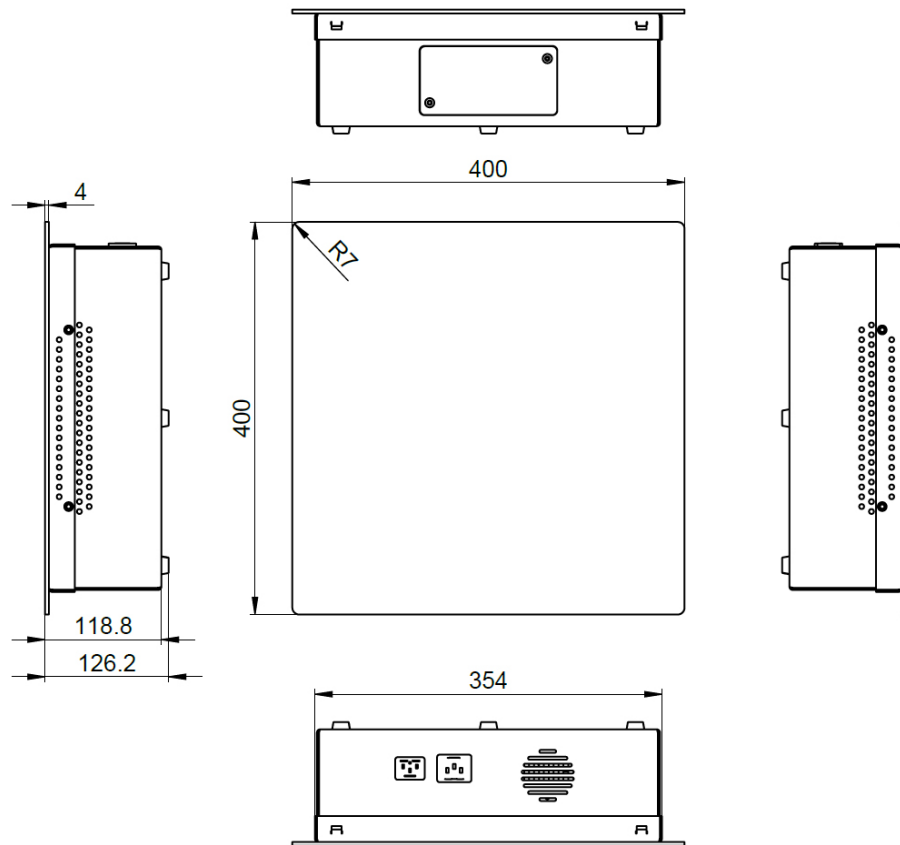
Devices intended for disposal must not be operated further.

Note: The device consists of electrical, electromechanical, and electronic components. There are no batteries used.

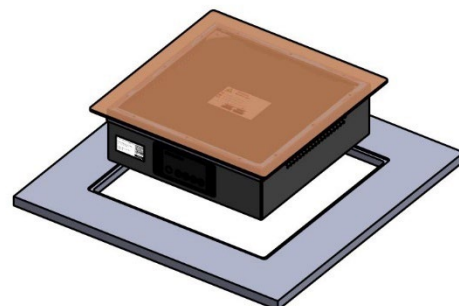
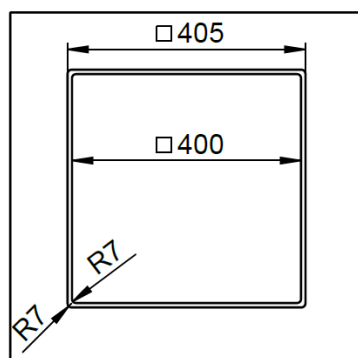
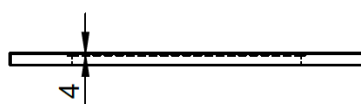
Note: The owner and the operator are responsible for the proper and safe disposal of the device.

Built-in drawings

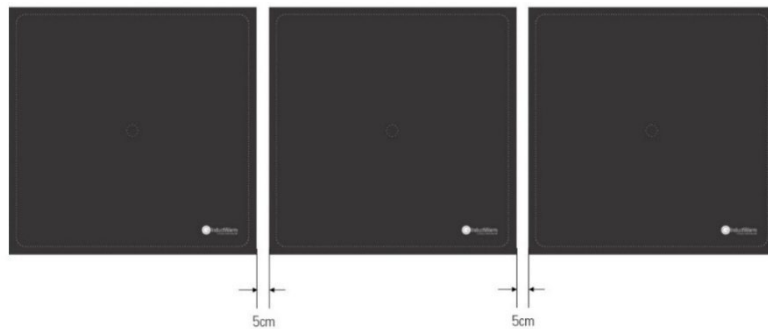
Device dimensions (in mm)



Built-in drawings



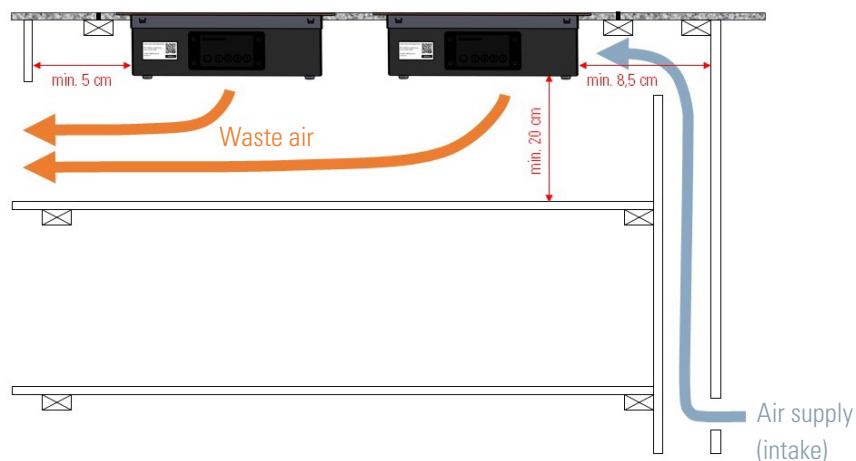
Minimum distance when installing numerous units



Air circulation



Air circulation openings must not be covered by any other installation parts. The surrounding air must not be higher than 40 °C/104 °F. The back side fan must have 8.5 cm/3.35" of open space, and the bottom fan must have 20 cm/7.87" of open space.

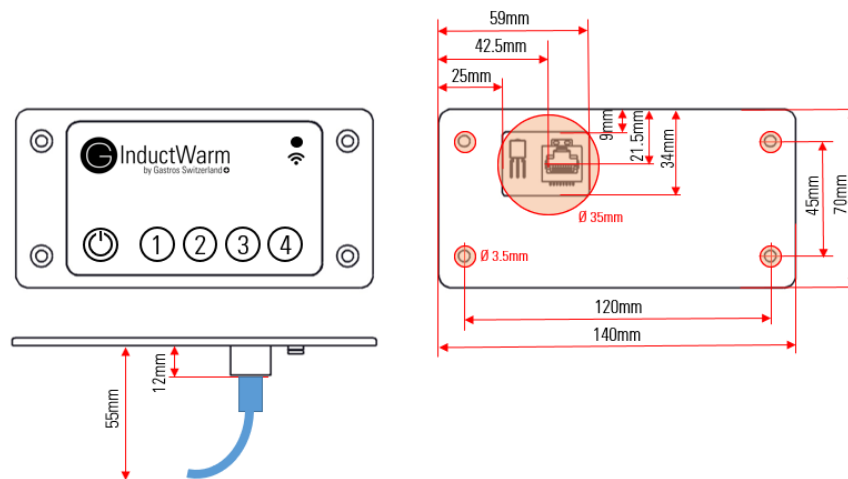


Assembly and safety instructions

- The assembler has to make sure, that the device is still approachable after installing to allow for maintenance
- There must not be drawers, that are opened to the top, underneath the device.
- The built-in device must be provided with enough space to the bottom side to ensure sufficient air ventilation.
- The maximum intake air temperature must not exceed 40°C in front of the cooling fans.
- Having a sufficient air supply system, you have to ensure that already heated air does not get sucked in by the devices again.
- Please handle the sensitive glass with great care as you can see scratches after installation.
- There must not be any flammable nor explosive objects beneath the device.
- Please mind, that small parts can get sucked in.
- The devices must be installed / placed with a distance to the rear or side wall or other appliances of at least 5 cm (side) and 20 cm (bottom).

- Please ensure that the removal of the plug is to be such that an operator can check from any of the points to which he has access that the plug remains removed.
- Make sure, the cut-out gap after installation is filled with silicon to protect against water or other liquids ingress.

External control unit

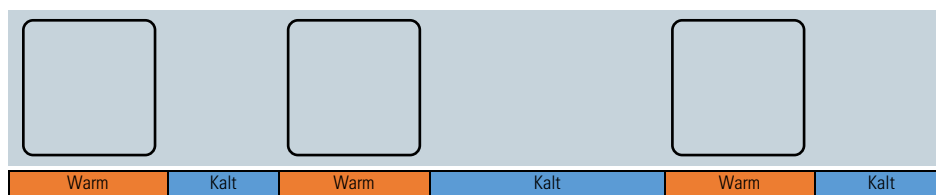


Built-in example

Flexible distances of the induction units

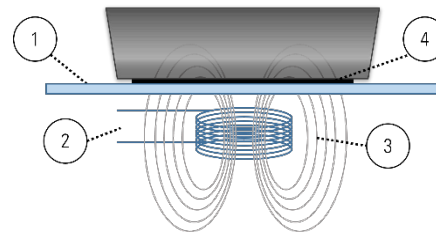
The substructures for fixing the InductWarm® units do not require a direct connection to one another. As a result, the induction units can be arranged with flexible spacing.

Example:



General information

Holding warm with induction technology



The induction coil (2) located under the cover plate (1) generates an alternating electromagnetic field (3) which, through the eddy current effect, generates heat directly at the bottom of an inductive dish (4). Automatic dish detection only switches the generator on when an inductive dish is detected on top of the unit.

Key advantages of using induction technology for hot holding:

- High effectiveness of around 95% – high efficiency – high warming capacity – minimal power loss
- Ready to be used immediately at full power because electrical energy is converted instantly into heat in the dishes base – no heat-up time!
- Low energy consumption compared to conventional warming systems (up to 90%)
- Lower heat radiation compared to other warming systems = pleasant room climate
- Flat surfaces for easy cleaning and the best possible hygiene
- Lowest operating costs (energy, cleaning, refilling of burning paste, etc.)
- High operational safety thanks to safety electronics (dish detection, idle protection, overheating protection)

Dishes:

NOTE: Only use induction-capable, appropriately marked dishes.

Incorrect and damaged dishes can be dangerous for the InductWarm® device! The use of dishes without moist food can lead to excessive heating of the power electronics and reduce their service life. If the dishes overheat by bringing them to a high temperature when they are empty or used without moist food, the characteristics of the dish's material can also change. For example, overheating can cause bulges in the bottom of the dish or cause porcelain to break. This thereby reduced the ability of the dish to use inductive power.

Using dented dishes is dangerous! Due to the deformation of the dish's bottom, these types of dishes do not lie flat on the surface. Overheating to very high temperatures (until glowing) may not be prevented automatically, which can have serious consequences for your InductWarm® 140 device. In the worst case, this may also be consequential to staff members.

The induction units are designed for a certain size range of dishes. Dishes within this size range work efficiently well. Under certain circumstances, dishes that are too small cannot be detected by the automatic dish detection system, resulting in a power supply that remains switched off. Dishes that are much too large cannot absorb power with their entire bottom surface, and therefore, they warm at a slower rate and may not reach the desired temperature.

Liability

The manufacturer's warranty includes design, production, and material defects. Further claims, including defects due to incorrect operation, are excluded. All data and notes in this manual are prepared with consideration to the statutory standards and regulations. Gastros Switzerland AG will not be liable for:

- Failure to observe the instructions
- Damages caused by inappropriate handling
- Deployment of unqualified staff
- Unauthorized modification
- Technical modifications
- Use of uncertified spare parts



Do not use the InductWarm® 140 unit if you notice any potential damage or malfunction.



Individuals with pacemakers should consult their doctor to clarify whether they are allowed to be near an induction device.

Risks



The InductWarm® 140 unit may represent a source of danger if: (1) the information in these operating instructions is not heeded, (2) setup, maintenance or repair work is undertaken by nonauthorized persons or (3) the InductWarm® 140 unit is used incorrectly or for purposes other than its intended use. Other risks may include:

- **Risk of destruction**
When the induction unit is not in use for warming food, it is crucial to ensure that the device is turned off. Otherwise, damage or burnings may occur as a result.
- **Electrical shock**
Do not expose this system to liquids or metal objects, as this may cause electric shock.
- **Environmental conditions**
The system must be mounted in a clean, dry indoor place and the relative humidity must not exceed 60%. To avoid overheating, ensure good ventilation. The environmental temperature must not exceed 40 °C / 104 °F.
- **Risk of burns**
Vessels used with this device become hot during operation and can cause burns. Please use potholders or protective gloves when touching these parts.
- **Slippery floor**
Be careful with possible slippery floors adjacent to the appliance.



Immediately disconnect the InductWarm® 140 from the power net if the cover material (e.g., artificial stone, glass, etc.) gets darker or shows cracks.

Dishes may reflect some heat back to the counter surface in the area right above the induction coils. For this reason, an appropriate cooling time should be observed. After switching off the device, make sure that no dish is placed on top. Do not rely on the “dish detection” feature.

Do not use metal cutlery, PVC/plastic, aluminium foil, or other metallic objects in combination with the InductWarm® 140 unit.

It should be noted that finger rings, watches, bracelets, or other jewellery can heat up if they are close to the induction field. This can cause burns.

Repairs



The top cover of the induction device must not be removed by unauthorized persons and the induction device must not be opened under any circumstances. There are NO user-serviceable parts inside. Repairs may only be carried out by authorized service personnel. Contact your dealer, a trained Gastros Switzerland AG Service Partner, or our customer service department via: servicepoint@gastros.swiss

Unauthorized opening of the device leads to the immediate loss of guarantee/warranty.

Safety Regulations

Responsibility

The InductWarm® 140 system reflects the state of the art and has been built in accordance with the valid CE/UL guidelines. Safe operation is assured. The InductWarm® 140 appliance is not intended to be operated by children or persons with physical or mental limitations unless they are instructed and monitored while using the appliance by a person responsible for their safety.

Gastros Switzerland AG disclaims all liability in cases of unauthorized conversions or modifications by the customer. If the main supply cable for the appliance is damaged, it must be replaced by the manufacturer, an authorized service agent or another similarly qualified individual in order to prevent hazards. The connection for the mains plug should always be positioned so that it is freely accessible. If this is not possible, a master switch for the appliance must be installed by the customer.



In the event of malfunction or maintenance, the device must be able to be switched off completely by unplugging the mains plug, by operating the main switch or by using the appropriate building fuse with a locking system in the isolated position.

PLEASE NOTE: When transporting, setting up, maintaining, and repairing the InductWarm® 140 unit, the latest version of the following regulations and guidelines that are applicable in your country must be observed (list is not exhaustive):

- Regulations of the electrical associations (e.g., VDE, SEV, etc.)
- EC directives (in EU countries)
- Accident prevention regulations
- Guidelines of the employers' liability insurance association
- Trade regulations

If the InductWarm® 140 unit is being installed in close proximity to a wall, partition walls, kitchen furniture, decorative panelling, etc., it is recommended, that these objects consist of non-combustible material. Otherwise, they must be covered with a suitable non-combustible, heat-insulating material, and fire safety regulations are to be observed with extreme caution.

Intended use

- The InductWarm® 140 is intended for commercial use.
- The InductWarm® 140 is not intended for the mass production of food.
- The InductWarm® 140 is designed to keep food warm in induction capable dishes. Other usage can destroy the system or the dishes.
- Avoid liquid entering the InductWarm® 140 unit. Do not clean the InductWarm® 140 unit with a jet or steam of water.
- Avoid direct contact of the device with food.
- Only use dishes that have been designed as suitable for induction by the manufacturer. Only use dishes suitable for inductive heating with a minimum bottom diameter of 12 cm/ 4.7". It is possible to use smaller dishes, but this may have the following effects:
 - Reduced efficiency
 - Potential absence of dish detection
 - Greater radiation
- Never keep dishes warm without moist food. This poses a risk of the dish overheating.
- Switch off the InductWarm® 140 unit if you remove the dishes and do not intend to immediately continue using the device. This will prevent unintentional heating in the event that you or someone else places dishes on the surface above the induction unit.
- Do not heat up tins or other sealed containers, as this can cause an explosion! Items that are unsuitable for use include any dishes that are not specifically intended for induction appliances, as well as metal splash guards, aluminium foil, cutlery, jewellery, watches, metallic objects, etc.
- The induction device is considered to be switched on when the ON/OFF button on the control panel lights up green.

Troubleshooting

Error	Possible cause	Elimination of error
No heat, ON/OFF button does not light up in any color	No power supply	Plug the device in, check the plug connection
	Power supply fuse tripped	Check and reset the fuse
	Device is not switched on	Check the plug connection, turn on the power switch on the bottom of the device
	Device is defect	Contact customer service servicepoint@gastros.swiss
No heat, power level button 1, 2, 3 or 4 is flashing blue	Dish is not detected	Dish is too small, incorrectly placed or not suitable for induction
Infrared remote control is not working	Low battery	Replace the battery
	The transmitter or/and receiver are dirty	Clean transmitter and receiver
	No electrical contact between battery and remote control	Ensure contact between battery and remote control
Dish does not get warm enough	Incorrect placement of dish	Ensure right position above the induction coil
	Insufficient energy supply	Increase power level
	Dish is not suitable for induction	Check induction suitability, use induction-compatible dish
ON/OFF button flashes alternately red and yellow	Technical error detected in the device	Contact customer service servicepoint@gastros.swiss

Technical Data

Technical information / InductWarm® 140 undercounter unit	
Voltage range	100-240 VAC
Power frequency	50/60 Hz
Induction frequency	18-25 kHz
Maximum power	800 W
Internal electrical fuse protection	10 A
Dimensions / weight	400 x 400 x 126.2 mm / 7,9 kg
Connection type	C13

Certifications



Conforms to
UL Std. 197
Cert. to CSA Std.
C22.2 No. 109



INDUCTWARM® 200 Built-In



4 InductWarm® 200 Built-In

4.1 Description



The induction unit “InductWarm® 200 Built-in” was especially constructed to be flush mounted in the counter’s surface. As it is also possible to integrate the built-in unit(s) subsequently into already existing furniture, it is an easy way to upgrade conventional counters to multi-functional state-of-the-art items. Please, follow the installation manual, which is part of this dossier. The final look is both elegant and advanced, due to the glossy black glass-ceramic top with integrated touch panel. Besides the attractive design the top of the induction unit is also absolutely robust and easy to clean.




Each InductWarm® 200 built-in unit comes with six induction coils to achieve a well-balanced heat distribution. The device offers one comprehensive warming zone of a max. size of GN 1/1 which can be split into three individually controllable zones, each of a max. size of GN 1/3. For each warming zone you can choose one of four power levels. Therefore, it is possible, to keep different dishes warm at the most suitable temperature with just one induction unit. The device is controlled by the integrated touch panel or with an infrared remote control.

Thanks to the high energy efficiency of the InductWarm® built-in unit, up to three devices can be run with a normal 230V/16A power outlet. Without long pre-heat period the induction device will keep food warm within the dish straightaway. If all dishes are removed from the unit’s surface, the device automatically goes into standby mode. It returns to the previously selected power level when dishes are put back within 20 seconds.

Key Facts:

- Device housing for perfectly flush and level installation in cut-outs made by the customer in counter tops, tables etc. made from several materials like wood, plastic, metal, natural stone
- Suitable for keeping food warm in any induction-compatible dish
- One comprehensive warming zone of size GN 1/1
 - Can be split into three individually controllable warming zones of size GN 1/3
 - Each of the three warming zones contains two induction coils. This allows to place several dishes within one zone
 - Choose one of four power levels for each warming zone
- Automatically switches to standby mode when a warming zone is not in use and dishes are removed
- With memory and restart feature that returns to the previously selected power level when the dish is put back within 20 seconds
- With robust, glossy black glass-ceramic top
- Power cable slot at the bottom side allowing for most flexible positioning
- Input voltage range: 110-230V AC (50-60 Hz)
- Controllable by integrated touch panel and infrared remote control
- Certifications: IEC, CE, CB, UL, ETL Sanitation (NSF)

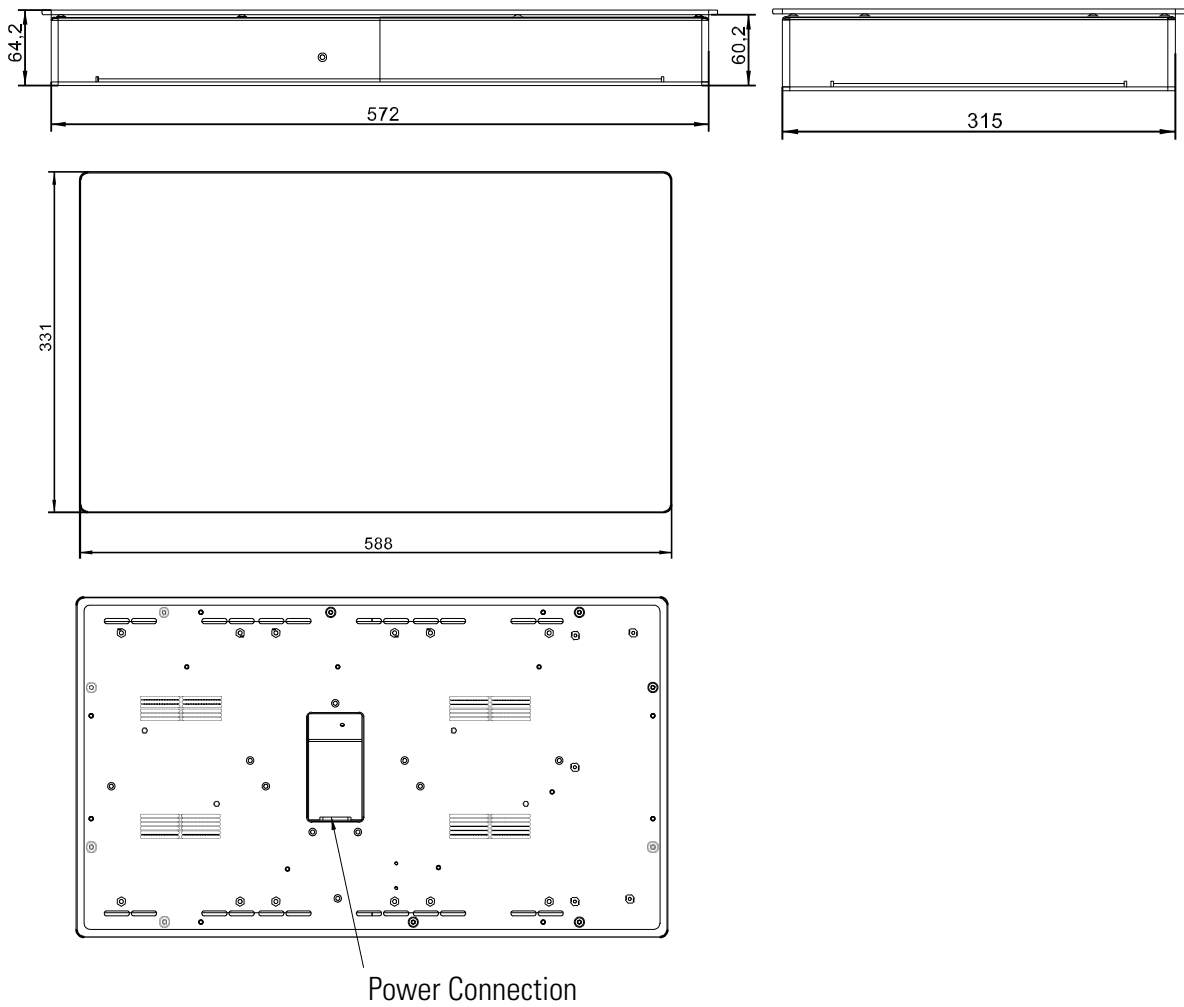
4.2 Specifications for Tenders

Product:	InductWarm® 200 Built-In
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Warming Unit
Picture:	
Tender text:	<p>InductWarm® 200 Built-In</p> <p>Circumferential closed, induction device made of stainless steel and glass ceramic cover with an integrated touch-panel for flush mounting in all editable surfaces for keeping food warm on four selectable warming levels. The unit can be operated by both the touch-panel and the accompanying infrared remote control. It has three individually adjustable warming zones each with two induction coils (area induction). Compatible with all induction safe dishes of the size GN 1/1 or less. The integrated touch-panel serves both the control of the temperature settings and the display of the current operating status via LED's. The device signals back acoustically, changes in operating mode and in warming levels. With memory effect and reactivating the selected warming level during removal and subsequent re-fitting of the induction safe dishes within 20 seconds.</p> <p>The touch-panel can be locked to prevent guest from unwanted changing of the settings.</p>
Warning:	<p>Only use inductive marked pans, pots / dishes.</p> <div>   </div> <p>Other pans / pots / dishes can destroy the device.</p>

Article No.:	Warming Zones	Dimensions	Weight	Electrical	Max. Power
1 20 211 00	3	588 x 331 x 64 mm	9.9 kg	110/230VAC, 50/60Hz	1.0 kW

4.3 Technical Drawings

Dimensions of the device in mm



4.4 Impressions









4.5 Manual including Built-in Drawings

Introduction

The following pages contain important information and advice about your InductWarm® 200 Built-In device. It is explained how to get it started, operate and care for it properly. Where necessary, attention is drawn to the differences between specific models. Please, read these operating instructions carefully before using your InductWarm® 200 Built-In device for the first time. Then store this manual in a secure place, so that you can refer to it quickly if required.

The InductWarm® 200 Built-In unit was developed to keep food warm and to meet all specific needs of high-class hotels and the catering industry. Besides the high quality, we also focus on premium design and easy handling.

You can find one button on the top of the device for starting and stopping and buttons for controlling the power levels. The InductWarm® 200 is equipped with a four-level power control. You can adjust temperatures between 40 °C - 90 °C (according to the used vessel). The first power level corresponds to approximately 40° C.

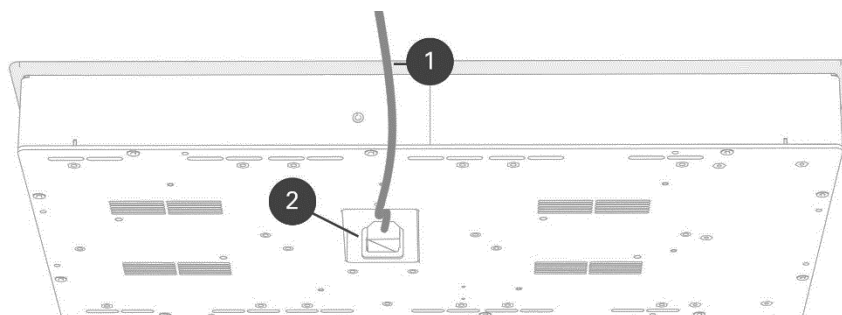
Delivery Content InductWarm® 200 Built-In Unit		
Article	Description	Article No.
	InductWarm® 200 Built-in, 588 x 331 x 64 mm	1 20 211 00
	InductWarm® 200 infrared remote-control incl. battery	6 20 502 00
	Power cord 2000mm, country-specific connector, 1,0mm²	6 01 101 00 (CH) 6 01 102 00 (EU) 6 01 103 00 (UK) 6 01 104 00 (AUS) 6 01 105 00 (US)
	Manual for InductWarm® 200 built-in unit	8 20 211 00

Technical Data InductWarm® 200 Built-In Unit	
Voltage range	110 – 230V AC
Max. input power	1kW
Electrical fuse protection	10A
Frequency	50-60Hz
Dimensions	588 x 331 x 64mm

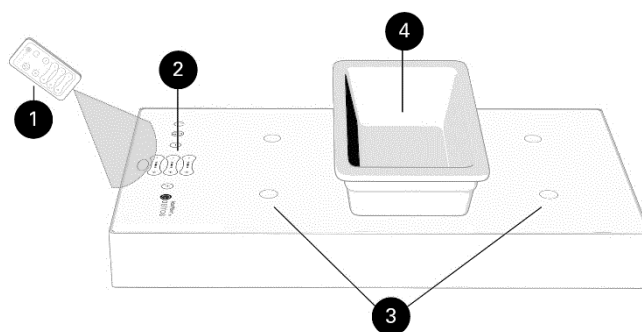
Initial Start-up and Operation

Remove all remaining packaging and check your InductWarm® 200 device for signs of external damage. Do not get the device started if you have spotted any damages. The air inlet area at the bottom of the device should not be covered. The air inlet temperature must be lower than 40°C.

The power socket (2) can be found at the bottom side of the device. Just plug the provided power cable (1) into the socket. The InductWarm® 200 can be switched on with the on / off button on top of the device or on the supplied infrared remote control. The device is turned on, when the red LED of the on / off button is shining and the LEDs of the warming zones on the panel are shining as well. If all these requirements have been met, press the desired button on the touch-panel or remote control and the warming device will carry out the function requested.

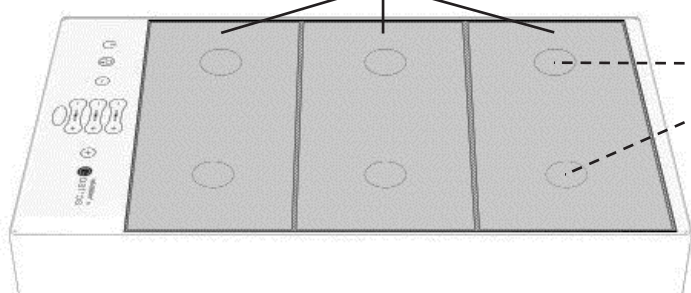


The warming zones (3) can be controlled via the remote control (1) or the integrated touch panel (2). These warming zones use induction to keep warm any induction-capable dish (4). There are three warming zones (3), each with two marking circles to indicate the centre of the underlying induction coils.



Three warming zones à GN 1/3

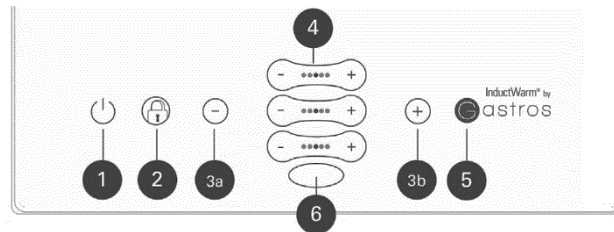
(Combined GN 1/1)



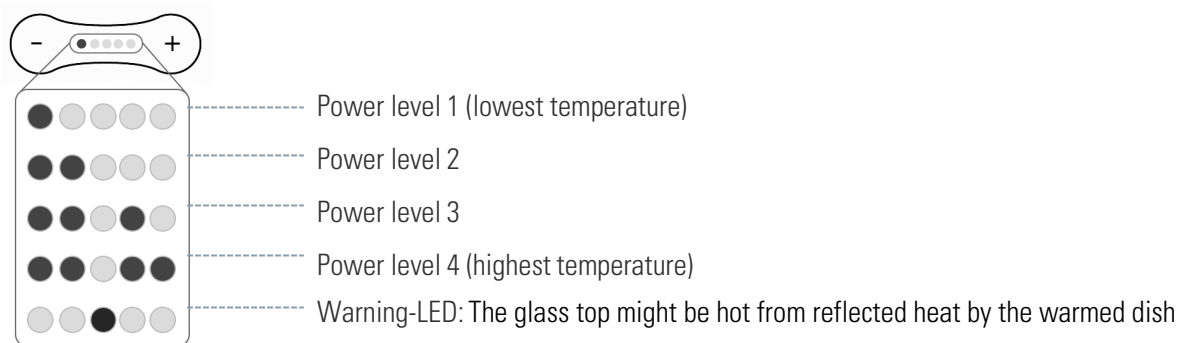
Two induction coils in each warming zone allow to place numerous dishes of different sizes.

Initial Start-up

- (1) Power on / off
- (2) Lock touch-panel for protection against unauthorized modification (to unlock the touch-panel, touch both buttons 2 and 5 at the same time)
- (3) (a, b) Decrease or increase the overall power level of all zones combined
- (4) Decrease or increase the power level of the respective warming zone
- (5) Unlock touch-panel (touching both button 2 and 5 at the same time)
- (6) Infrared receiver



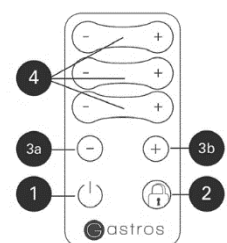
Touch-Panel Status-LEDs



Attention: The flashing of all LEDs at the same time indicates that too many buttons are touched at the same time. Among other things, this can happen while cleaning or when liquid is placed on top of several buttons. The touch panel does not react during this period, but the warming function of the device is not affected.

Functions of the remote control

- (1) Power on / off
- (2) Lock / unlock touch panel
- (3) (a, b) Decrease or increase the overall power level of all zones combined
- (4) Decrease or increase the power level of the respective warming zone



Infrared Receiver Coverage / Optimum Remote-control position

The warming zones can be controlled with the provided remote control. It must be held at a distance between 5 cm and a maximum of 40 cm from the unit and within a 60° angle to the infrared receiver (6).

WARNING: A lower battery capacity may lead to a closer range of the remote control.

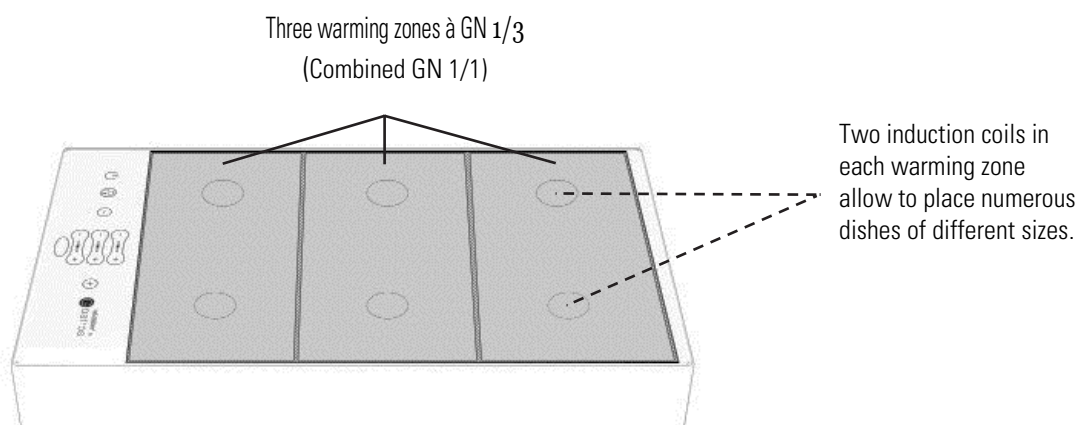
Operation

The four power levels of the InductWarm® 200 cover different warming levels. The power levels are indications only. The actual temperature depends on:

- material of the dish,
- surrounding temperature,
- size of the dish and
- the positioning above the coil.

The InductWarm® 200 has dish detection. This ensures that the induction field is only active when placing an inductive dish on top. When the InductWarm® 200 is operating with a dish, the small LEDs are shining. If the dish will be removed, the InductWarm® 200 system recognizes the situation and turns off automatically. This is being indicated by four blinking LEDs. If the dish will be replaced within 20 seconds, the system starts warming on the same level as before, after that the systems will switch to standby mode. The InductWarm® 200 can be used with any induction capable dishes.

You can use the touch panel or remote control to operate each individual warming zone separately. This allows you a very high level of variety in the combination of meals that can be presented. By pressing one of the overall temperature buttons, you can change the temperature level of all zones combined.



Troubleshooting

Trouble	Cause	Remedy
No heat, no LED flashing	No power supply	Plug the device in, check the connector
	Power line fuse tipped	Check and reset the fuse
	Device not switched on	Switch on device with the on / off switch
	Defective device	Contact customer service servicepoint@gastros.swiss
No heat, LED is flashing	Dish on top is not detected	Dish is too small, not correctly placed or not induction compatible
Dish does not get warm enough	Dish is not placed correctly	Check correct position of the dish right above the induction coil
	Energy input is too low	Increase power level
	Dish is not induction compatible	Check and use another dish which is induction compatible

Safety Regulations

Responsibility

The InductWarm® 200 reflects the state of the art and has been built in accordance with the valid CE guidelines. Safe operation is assured. Children should be supervised to ensure that they do not play with the appliance.

Gastros Switzerland AG disclaims all liability in cases due to unauthorized conversions or modifications by the customer. If the mains supply cable for the device is damaged, it must be replaced by the manufacturer, an authorized service agent or other similarly qualified person in order to prevent hazards. The connection for the mains plug should always be positioned so that it is freely accessible. If this is not possible, a master switch for the device must be installed by the customer. In the event of a malfunction, the device must be switched off completely by unplugging the mains plug or by turning off the master switch.

WARNING: When transporting, setting up, maintaining, and repairing the InductWarm® 200 device, the latest version of the following regulations and guidelines that are applicable in your country must be observed (the list is not exhaustive):

- Regulations of professional electricians' associations, e.g. VDE, SEV etc.
- EC directives (in EU countries)
- Accident prevention regulations
- Guidelines of employers' liability insurance associations
- Trade regulations

If the InductWarm® 200 device is being installed in close proximity to a wall, partition walls, kitchen furniture, decorative panelling etc., it is recommended that these objects consist of non-combustible material; otherwise they must be covered with a suitable non-combustible, heat-insulating material and the fire safety regulations are to be observed extremely carefully.

Intended use



- **WARNING:** If the surface of coil carriers changes to darker colour or shows cracks, immediately disconnect the appliance from the supply. Do not touch components on the inside of the device. Get in contact with the Gastros service point or an authorized service agent to initiate professional repair.
- The surface of the InductWarm® 200 device should not be used for storage.
- Only use suitable pans with a minimum base diameter of 12 cm for induction warming. Theoretically, it is possible to use smaller dishes, but this may result in the following:
 - Reduced efficiency
 - Pan recognition may not be possible
 - Radiation may be greater
- Never heat a dish without “juicy” foods. This could cause the dish to overheat.
- Once you have removed the pan after warming, remember to switch the InductWarm® 200 device off, unless you intend to use it again straight away. This will prevent the device from heating up accidentally should you or someone else place a pan on the warming surface.
- Do not heat up tins or other sealed containers, as these can explode! Items that are unsuitable for use include any dishes that are not specifically intended for induction devices, as well as metal splash guards, aluminium foil, cutlery, jewellery, watches, metallic objects etc.
- The InductWarm® 200 device is understood as switched on, when the specific LEDs at the operation panel are blinking. When not using the warming device, please turn it off.

Risks



The InductWarm® 200 device may represent a source of danger if the information in these operating instructions is not heeded, setup, maintenance or repair work is undertaken by non-authorized persons, or the InductWarm® 200 device is used incorrectly or for purposes other than its intended use. Other risk may be:

- **Risk of destruction**
When the induction unit is not used for keeping food warm, it is necessary to ensure that the device is turned off. Otherwise, damage or burnings may occur.
- **Electrical shock**
Do not expose this system to liquids or metal objects, which may cause an electric shock.
- **Environmental conditions**
The system must be mounted in a clean, dry indoor place and the relative humidity must not exceed 60%. To avoid overheating, ensure good ventilation. The environmental temperature must not exceed 40°C.
- **Risk of burns**
The used dishes are hot during operation and can cause burns. For touching the hot parts, please use potholders or gloves.

Because of the reflection heat of the dishes, higher temperatures above the induction area can occur. Therefore, a cooling time of five minutes is necessary.

Do not put any melting materials on the heated surface of the unit

It should be noted that necklaces and rings may heat up next to the induction field and cause burnings.

Do not use any magnetic metal spoons in combination with the InductWarm® 200 device, even do not use them in the dish.

General information

Liability

The manufacturer's warranty covers all defects in design, production and materials. All other claims are excluded. All data and notes in this instruction are prepared with consideration to the statutory standards and regulations. The manufacturer will not be liable for:

- Failure to observe the instructions
- Damages caused by inappropriate handling
- Deployment of unqualified staff
- Unauthorized modification
- Technical modifications
- Use of uncertified spare parts
- Use of inappropriate dish (see following pages within this manual)



Do not use the InductWarm® 200 device if you notice damage or malfunctions.

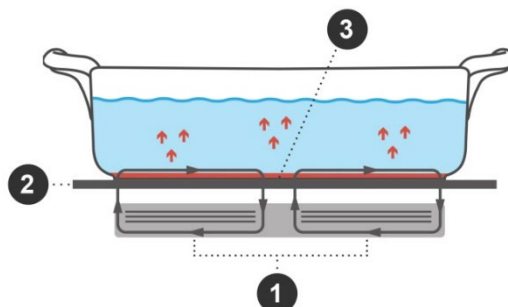
If you wear a pacemaker, check with your doctor whether you are allowed to be near an induction warming device.

Repairs

Repairs may only be carried out by authorized service personnel. Contact your dealer, a trained Gastros Switzerland AG Service Partner, or our customer service department. To open the device unauthorized or manipulation will lead to expiration of complete warranty and guarantee claims. You can contact customer service of Gastros Switzerland via: servicepoint@gastros.swiss

Keeping food warm with induction

The induction coil underneath the glass-ceramic top (1) causes an alternating electro-magnetic field (2) which generates heat directly in the bottom of the induction-compatible dish (3). The feature of automatic dish detection only switches on the generator when a dish is placed on the device.



Induction warming has many advantages. Here are the key ones:

- Very high effectiveness of around 95 % = high efficiency = high warming capacity = minimal power loss
- Ready to use immediately at full power because electrical energy is converted instantly into heat in the pan base no heating-up time!
- Low energy consumption compared to electrical warming systems
- Very short boiling time with highly sensitive energy metering
- Minimal radiation of heat = lowest possible temperature in the kitchen = optimum working environment and minimal levels of vapor
- Optimum hygiene and very easy cleaning
- Very low operating costs (energy, cleaning)
- Safety electronics for high operating safety (dish recognition, idle cut-out, overheat protection)

Dishes

Poor-quality or damaged dishes can pose a risk to your InductWarm® 200 device! Worn-out dishes can cause the electronics to overheat excessively, reducing their lifespan. Therefore, never use dishes without “juicy” food.

If an overheating of the dish occurs because it is brought to a high temperature without moist food, the characteristics of the dish’s material can change. Overheating can cause bulges in the bottom of the dish. This can affect the ability of the dish to convert induction power into effective heat.

The use of dented dishes is dangerous! Due to the deformation of the dish’s bottom, there is no proper heat conducting contact between the dish and the glass-ceramic plate, and the fitted heat sensor cannot respond. Loss of energy can be the result. It may not be possible to automatically prevent the dish from overheating to very high temperatures again (potentially becoming red-hot), which could have serious consequences for your InductWarm® 200 induction device or, in the worst-case scenario, kitchen staff.

Suitable Dishes:

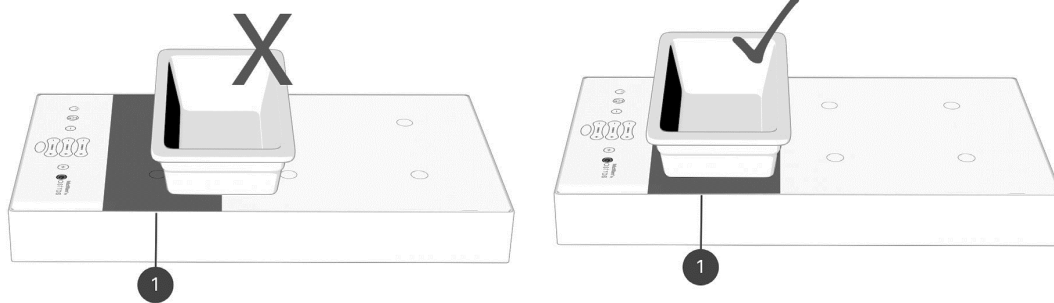
- Vessels with magnetic bottom (ferromagnetic)
- Enamel-coated steel pots with thick bases and ferromagnetic bottom
- Cast-iron pots with enamel-coated bases
- Pots made of stainless steel, multi-layered steel, stainless steel ferrite steel or aluminium with inductive base

Unsuitable Dishes:

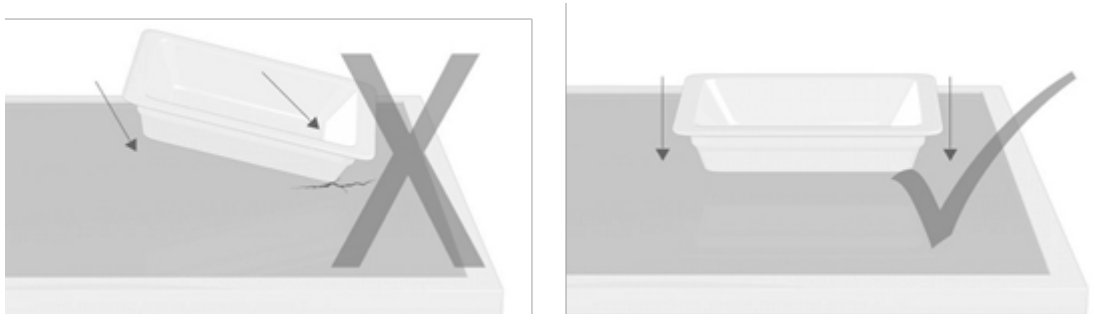
- Pots made of copper, aluminium, heat-resistant glass and other non-metallic pots
- Pots made of stainless steel without a magnet iron core
- Aluminium foil and dished wrapped in aluminium foil
- Pots that do not sit flat on the hob

How to place dishes right

Dishes must be placed in the middle of a warming zone. The circle markings exactly show the middle of each warming zone and should be located ideally under the middle point of the dish's bottom. Otherwise, the dish may not be recognized by the device or only little energy will be provided



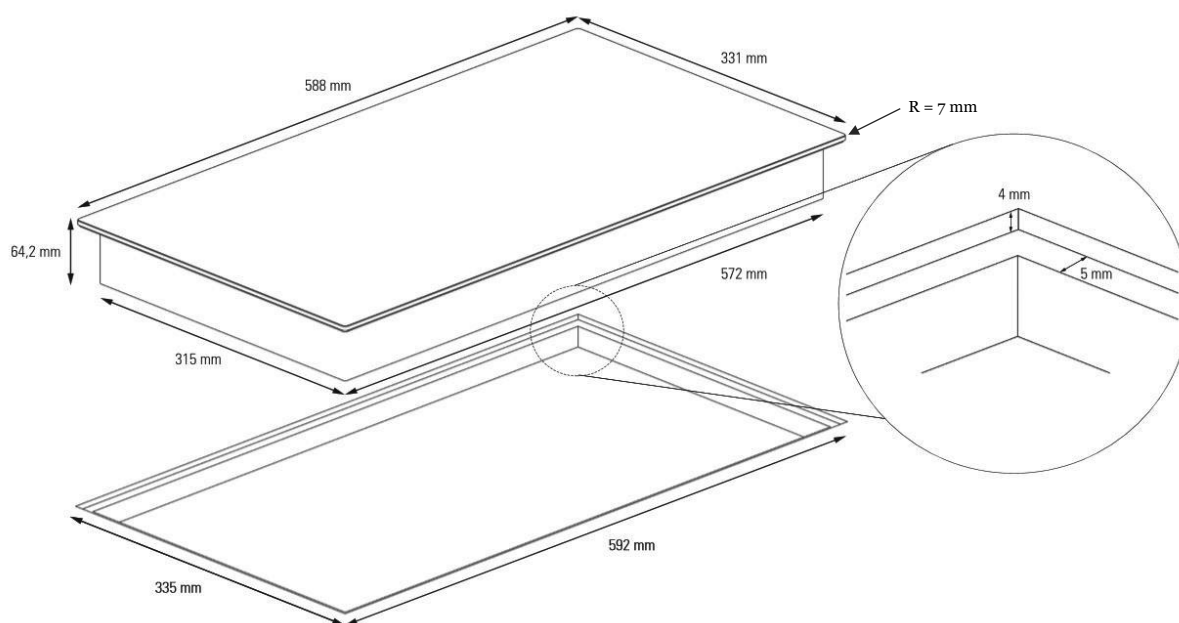
When placing dishes on top of the device or when putting them down, please take care that the edges of the dish will not scratch or damage the glass.



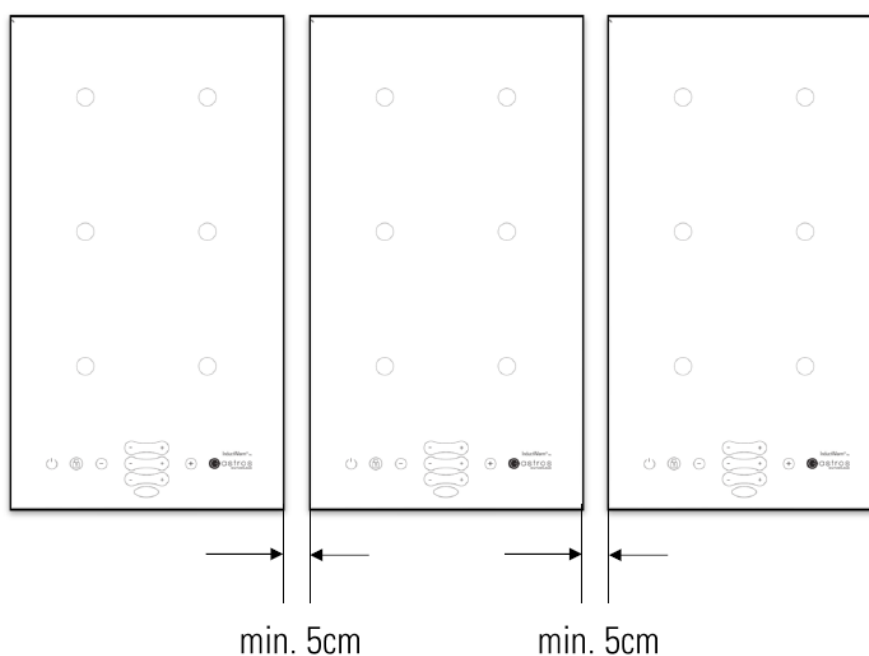
Instructions for mounting

- The assembler must make sure, that the device is still approachable after installing to allow service and maintenance.
- There must not be drawers, which are opened to the top, underneath the inductive elements.
- The built-in device must be provided with enough space to the bottom side to ensure sufficient air ventilation.
- The maximum intake air temperature must not exceed 40°C in front of the cooling fans.
- Having a sufficient air supply system, you have to ensure that already heated air does not get sucked in by the devices again.
- Please handle the sensitive glass with great care as you can see scratches after installation.
- There must not be any flammable nor explosive objects beneath the inductive elements.
- Please mind that small parts can get sucked in.
- The devices must be installed / placed with a distance to the rear or side wall or other appliances of at least 5 cm (side) and 10cm (bottom).
- Please ensure that the removal of the plug is to be such that an operator can check from any of the points to which he has access that the plug remains removed.
- Make sure, the cut-out gap after installation is filled with silicon to protect against water or other liquids ingress.

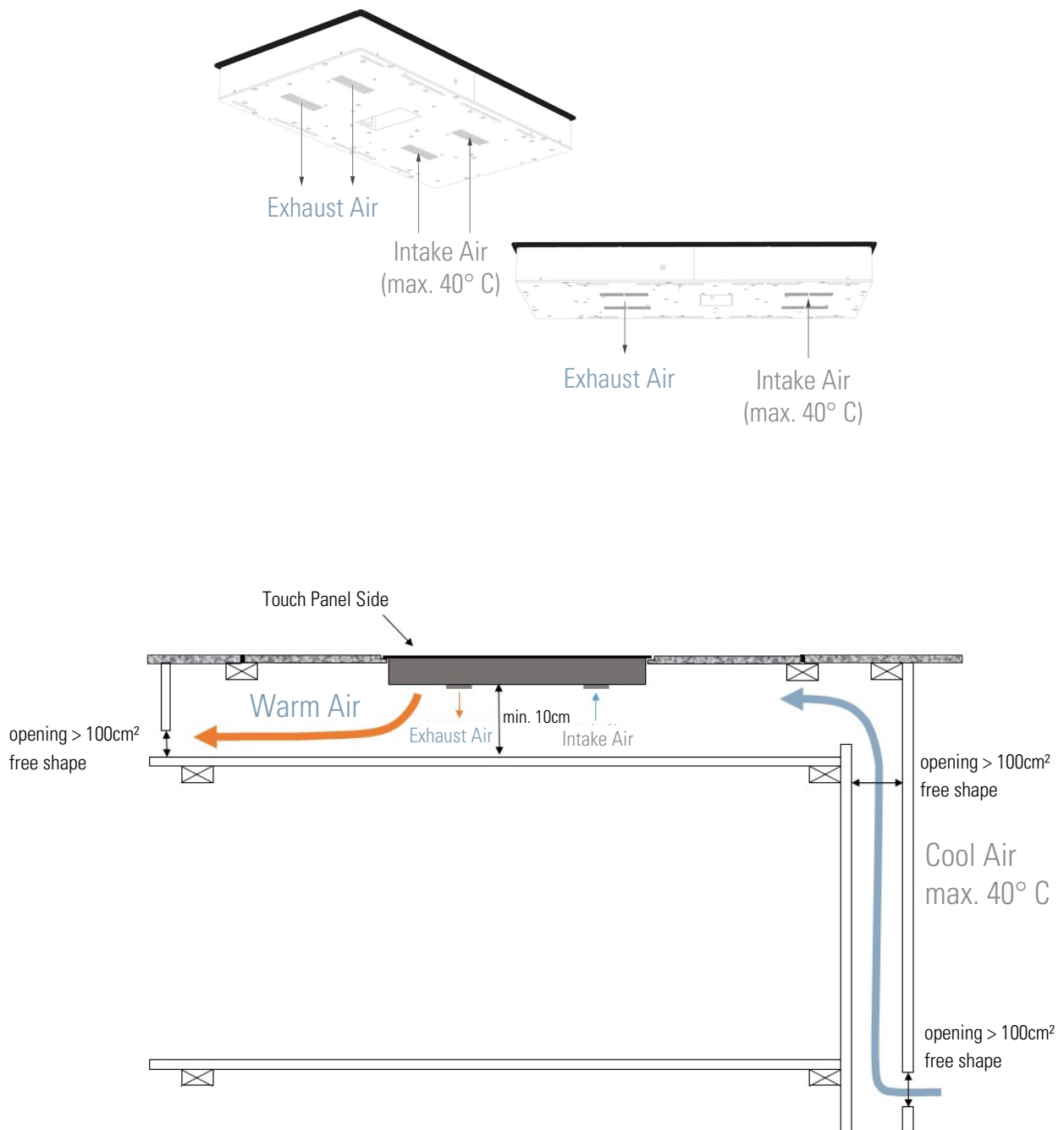
Installation drawings



Minimum distance when installing multiple devices



Air cooling / ventilation



Working steps

1. **Marking the recess:** to do this, lay the device upside down, flat on the worktop and mark the outline with a sharp pencil. Observe the dimensions 588 mm x 331 mm and the perpendicularity in the drawing opposite.
2. **Marking opening in the table plate:** similarly, the opening in the table plate must also be marked by copying the already drawn outlines to an inner outline that is scaled down by 5 mm.
3. **Cutting out the opening:** cut out the opening in the table plate (see 2.) using a suitable tool. Cleanly carve out the 4mm recessed area opposite the table surface for the device support with a suitable tool (e.g. a router) since the corresponding edges remain visible edges. For materials other than wood, please check with your shop fitter for the correct method.
4. **Plugging in supply line:** plug the supply line into the device and feed the cable down through the opening in the table plate. Ensure the plug is secured properly.
5. **Placing the mounting frame:** place the device onto the incorporated table edge in the installation position and check the evenness with the table plate surface together with the glass plate. Rework if necessary. Please note: the device should be oriented depending on the operating side desired. Consider carefully the ventilation point as well.
6. **Sealing the cut surface:** after checking the accuracy of fit, it is recommended to seal the cut surface against the penetration of fluids.
7. **Laying cable:** expertly fix cable in the sideboard under the table plate. Ensure that the cable is not accidentally chafed by moving parts and subjected to tensile loads. There should be no drawers under the installation device.
8. **Masking the surface:** it is recommended to mask the joint edges along the glass plate and the worktop surface with suitable crepe tape sufficiently wide to enable clean and quick operation.
9. **Filling joints:** grout the constant 2 mm wide circumferential groove evenly with a suitable joint sealer (e.g. Sikaflex®-221) according to its handling instructions. Joint sealer is not included in the scope of delivery. Please only use materials suitable for food areas! Pay particular attention to selecting suitable joint sealer (e.g. natural stone silicone) for stone worktops to prevent discoloration. Also ensure an absolutely clean groove to prevent contamination in the joint sealer.
10. **Applying joints neatly:** Apply joint sealer with the help of a sealant applicator.
11. **Leaving joint sealer to dry:** Handle joint sealer according to manufacturer's instructions and leave to dry.

Cleaning and Care; Disposal

Cleaning tips

- First, use a scraper to remove all large pieces of dirt and food leftovers from the warming surface.
- Then squeeze a few drops of a suitable cleaning product on to the cold surface and rub it in with kitchen paper or a clean cloth.
- Then wipe down the warming surface with water and rub it dry with a clean cloth.
- Clean your warming surface regularly, preferably after each use.

Daily Cleaning

For cleaning: Switch off the InductWarm® 200 device. Wait until the InductWarm® 200 device has cooled to hand temperature before starting to clean.

WARNING: Do not use steel wool or sharp objects. Your induction warming device is not splash-water resistant. Therefore, do not use running water or steam to clean it. To remove dirt and deposits on side walls, you can use standard pH-neutral cleaning products based on non-ionic and anionic ten sides and mild organic solvents such as alcohol and glycols. Finally, remove all cleaning product residue, wipe down the cleaned surfaces with water, and rub dry with a dry cloth.

Disposal

This device must not be disposed of with household waste or normal commercial waste. Instead, it has to be disposed of at the recycling centre for electrical and electronical equipment. With properly disposing you will help to prevent potential environmental damage or health hazards, which could be caused by improper disposal. For more information on recycling the product, contact your local municipal office or your waste disposal service.



Devices intended for disposal must not be operated further.

WARNING: The device consists of electrical, electromechanical, and electronic components. There are no batteries used.

WARNING: The owner and the operator are responsible for the proper and safe disposal of the device.

EC Declaration of Conformity



EG – Konformitätserklärung EC Declaration of Conformity

Nach:
According to:

EMC Directive 2014/30/EU
Low Voltage Directive (LVD) 2014/35/EU

Der Hersteller / Inverkehrbringer:
Manufacturer / Supplier:

Gastros Switzerland AG
Buckhauserstrasse 1
8048 Zürich, Switzerland



Produktbezeichnungen:
Product Description:

InductWarm® 200 GN1/1 Tabletop
InductWarm® 200 GN1/1 Built-in

Induktionswarmhaltegerät / InductWarmer
Induktionswarmhaltegerät / InductWarmer

Gastros erklärt hiermit, dass die oben erwähnten Produkte den unten gekennzeichneten Richtlinien –
einschliesslich deren zum Zeitpunkt der Erklärung geltenden Änderungen – entspricht:

Gastros herewith declares that the products mentioned above is in conformity with the applicable
requirements of the following documents:

EN 55011:2009 + A1:2010;
EN 55014-1:2006 + A1:2009 + A2:2011;
EN 62233:2008; Conducted Emission
EN 55011:2009 + A1:2010; Radiated Emission
EN 55011: 2009 + A1:2010; Discontinuous Disturbance
EN 55014-1:2006 + A1:2009 + A2:2011; Disturbance Power
EN 55014-1:2006 + A1:2009 + A2:2011;
EN 55014-2;
EN 62233:2008; Harmonic Current Emission
EN 61000-3-2:2006+ A1:2009+A2:2009; Flicker
EN 61000-3-3:2008; EN 55014-2:1997 + A1:2001 + A2:2008;
EN 61000-4-2:2009; EN 61000-4-3:2006 + A1:2008 + A2:2010; EN 61000-4-4:2012; EN 61000-4-5:2006;
EN 61000-4-6:2009; EN 61000-4-11:2004; EN 61000-6-2; EN 62233;

Zürich, 16.09.2020

Peter Cairöli
Geschäftsführer / Managing Director

UK
CA



Intertek
4009171

INDUCTWARM® 200 Tabletop



5 InductWarm® 200 Tabletop

5.1 Description



Compact device, elegant design and instantly ready to use – the tabletop induction device totally fulfils the requirements of the catering industry to the fullest whether it is for breakfast buffet, in restaurants or in the banquet section of high-class hotels. The set-up is done within seconds: Simply place the device right where it is needed, connect it to a conventional electrical outlet (input voltage range: ~110 – 230 V AC) and place any induction-compatible vessels on top. Without pre-heat period the induction device will keep food within the vessel warm straightaway.

With its precious, compact, stainless-steel frame and its embedded glass-ceramic top, the InductWarm® 200 tabletop device sets a new standard for efficiency and safety as well as design. Having received the international certifications IEC, CE, CB, UL and ETL Sanitation (NSF) the InductWarm® 200 tabletop brings that to proof.

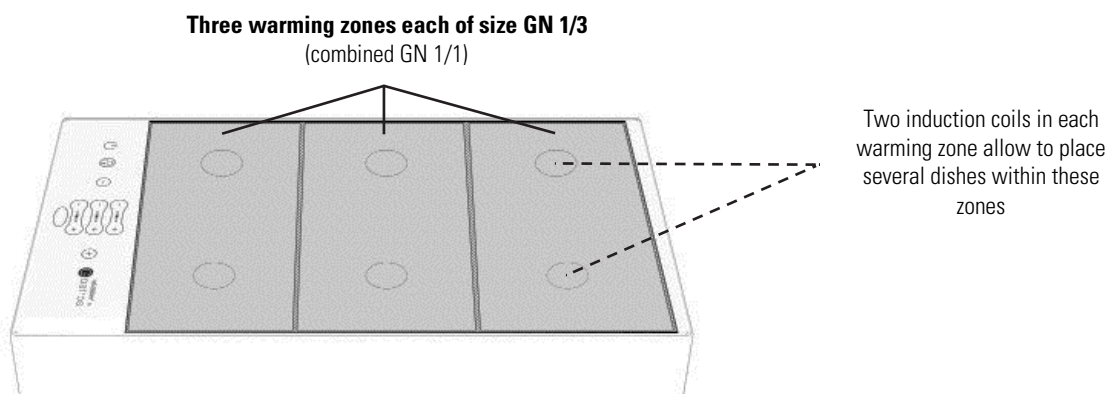
Each InductWarm® 200 tabletop unit comes with six induction coils to achieve a well-balanced heat distribution. The device offers one comprehensive warming zone of a max. size of GN 1/1 which can be split into three individually controllable zones, each of a max. size of GN 1/3. For each warming zone you can chose one of four power levels. Therefore, it is possible, to keep different dishes warm at the most suitable temperature with just one induction unit. The device is controlled by the integrated touch panel or with an infrared remote control.

Highest level of efficiency and safety: If all dishes are removed from the unit's surface, the device automatically goes into standby mode. It returns to the previously selected power level when dishes are put back within 20 seconds.




For optimal storage and convenient transport of the InductWarm® 200 tabletop device the InductWarm® transport case is available. Even without the case up to ten induction devices can be stacked on top of each other.

Key Facts:

- Plug-in device (Plug&Play)
- Ideally for flexible, mobile use at any place (wired)
- Suitable for keeping warm food in all kinds of induction-compatible dishes
- One comprehensive warming zone of size GN 1/1
 - Can be split into three individually controllable warming zones of size GN 1/3
 - Each of the three warming zones contains two induction coils. This allows to place several dishes within one zone
 - Choose one of four power levels for each warming zone
- Automatically switches to standby mode when a warming zone is not in use and dishes are removed
- With memory and restart feature that returns to the previously selected power level when the dish is put back within 20 seconds
- Seamless, brushed stainless steel housing with permanently inserted glass ceramic surface
- Power cable slot at the bottom side allowing for most flexible positioning
- integrated rubber feet ensure that the device is securely in place
- Integrated touch panel with LEDs for displaying and controlling the warming zones, the key lock and for switching the device on and off (in standby)
- With InductWarm® remote control
- Input voltage range: 110-230V AC (50-60 Hz)
- Certifications: IEC, CE, CB, UL, ETL Sanitation (NSF)

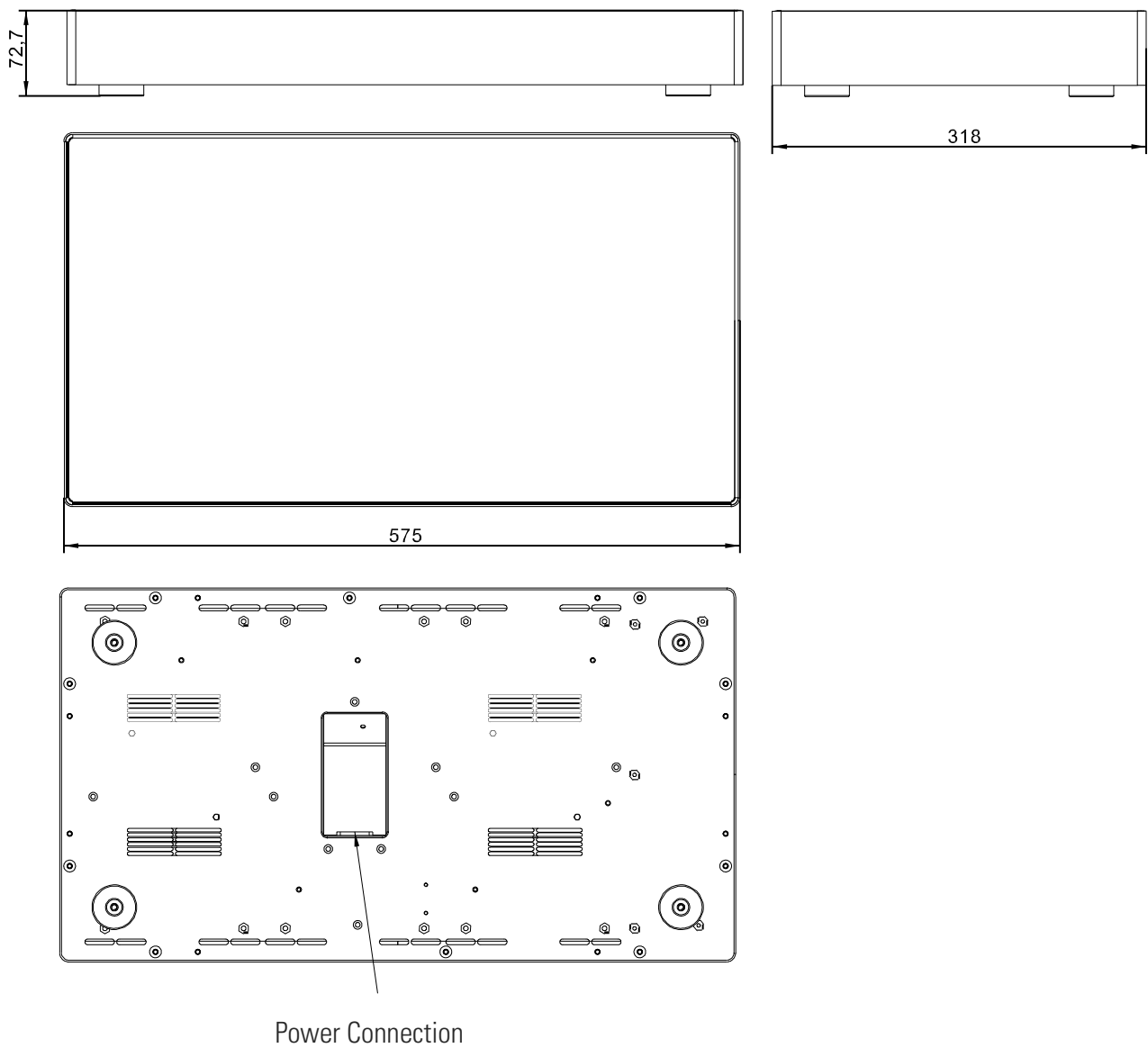


5.2 Specifications for Tenders

Product:	InductWarm® 200 Tabletop
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Warming Unit
Picture:	
Tender-Text:	<p>InductWarm® 200 Tabletop Circumferential closed, induction device made of stainless steel and glass ceramic cover with an integrated touch panel for free-standing on tables, counters, buffets, etc., for keeping food warm on four selectable warming levels. The unit can be operated with both the touch panel and with the complementary infrared remote control. It has three individually adjustable warming zones each with two induction coils (area induction). Compatible with all induction safe dishes of the size GN 1/1 or less. The in the glass integrated touch panel serves both the control the temperature settings and the display of the current operating status via LEDs. The device signals back acoustically, changes in operating mode and in warming levels. With memory effect and reactivating the selected warming level during removal and subsequent re-fitting of the induction safe dishes within 20 seconds. The touch panel can be locked to prevent guest from unwanted changing of the settings.</p>
Warning:	<p>Only use inductive marked pans, pots / dishes.</p> <div>   </div> <p>Other pans / pots / dishes can destroy the device.</p>

Article No.:	Warming Zones	Dimensions	Weight	Electrical	Max. Power
1 20 111 00	3	575 x 318 x 73 mm	9.9 kg	110/230VAC, 50/60Hz	1.0 kW

5.3 Technical Drawings



5.4 Impressions








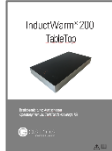
5.5 Manual

Introduction

The following pages contain important information and advice about your InductWarm® 200 device. It is explained how to get it started, operate and care for it properly. Where necessary, attention is drawn to the differences between specific models. Please, read these operating instructions carefully before using your InductWarm® 200 device for the first time. Then store this manual in a secure place, so that you can refer to it quickly if required.

The InductWarm® 200 Tabletop unit was developed to keep food warm and to meet all specific needs of high-class hotels and the catering industry. Besides the high quality, we also focus on premium design and easy handling.

You can find one button on the top of the device for starting and stopping and buttons for controlling the power levels. The InductWarm® 200 is equipped with a four-level power control. You can adjust temperatures between 40 °C - 90 °C (according to the used vessel). The first power level corresponds to approximately 40° C.

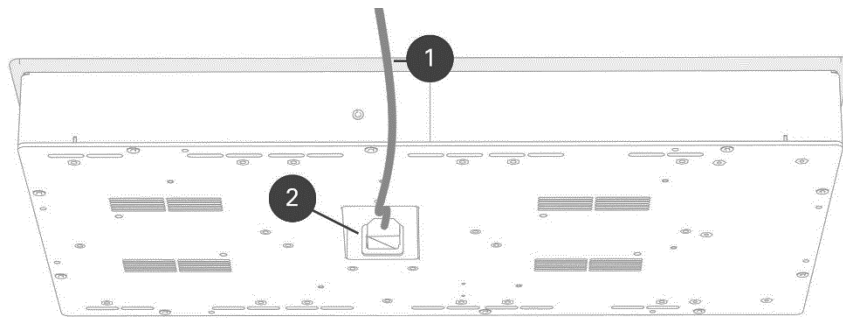
Delivery Content InductWarm® 200 Tabletop Unit		
Article	Description	Article No.
	InductWarm® 200 Tabletop unit, 588 x 331 x 64 mm	1 20 111 00
	InductWarm® 200 infrared remote control, incl. battery	6 20 502 00
	Power cord 2000mm, country-specific connector, 1,0mm²	6 01 101 00 (CH) 6 01 102 00 (EU) 6 01 103 00 (UK) 6 01 104 00 (AUS) 6 01 105 00 (US)
	Manual for InductWarm® 200 tabletop unit	8 20 111 00

Technical Data InductWarm® 200 Tabletop Unit	
Voltage range	110 – 230V AC
Max. input power	1kW
Electrical fuse protection	10A
Frequency	50-60Hz
Dimensions	575 x 318 x 73 mm

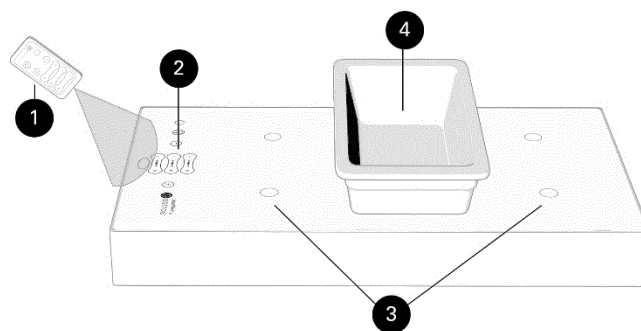
Initial Start-up and Operation

Remove all remaining packaging and check your InductWarm® 200 device for signs of external damage. Do not get the device started if you have spotted any damages. The air inlet area at the bottom of the device should not be covered. The air inlet temperature must be lower than 40°C.

The power socket (2) can be found at the bottom side of the device. Just plug the provided power cable (1) into the socket. The InductWarm® 200 can be switched on with the on / off button on top of the device or on the supplied infrared remote control. The device is turned on, when the red LED of the on / off button is shining and the LEDs of the warming zones on the panel are shining as well. If all these requirements have been met, press the desired button on the touch-panel or remote control and the warming device will carry out the function requested.

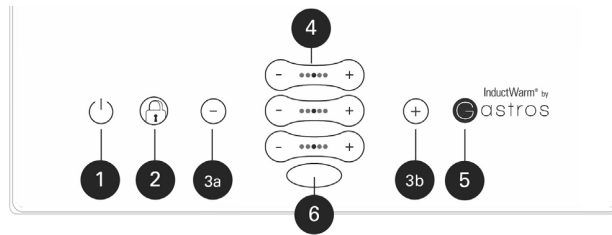


The warming zones (3) can be controlled via the remote control (1) or the integrated touch panel (2). These warming zones use induction to keep warm any induction-capable dish (4). There are three warming zones (3), each with two marking circles to indicate the centre of the underlying induction coils.

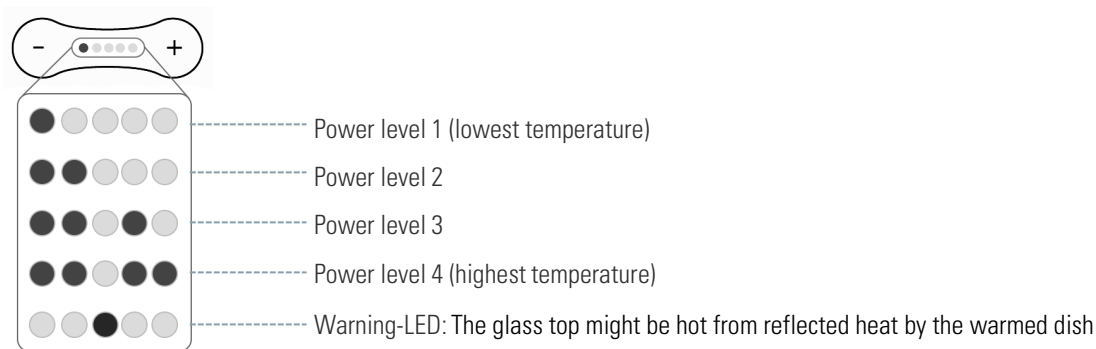


Initial Start-up

- (1) Power on / off
- (2) Lock touch panel for protection against unauthorized modification (to unlock the touch-panel, touch both buttons 2 and 5 at the same time)
- (3) (a, b) Decrease or increase the overall power level of all zones combined
- (4) Decrease or increase the power level of the respective warming zone
- (5) Unlock touch-panel (touching both button 2 and 5 at the same time)
- (6) Infrared receiver



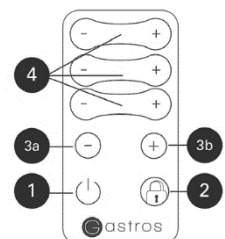
Touch-Panel Status-LEDs



Attention: The flashing of all LEDs at the same time indicates that too many buttons are touched at the same time. Among other things, this can happen while cleaning or when liquid is placed on top of several buttons. The touch panel does not react during this period, but the warming function of the device is not affected.

Functions of the remote control

- (1) Power on / off
- (2) Lock / unlock touch panel
- (3) (a, b) Decrease or increase the overall power level of all zones combined
- (4) Decrease or increase the power level of the respective warming zone



Infrared Receiver Coverage / Optimum Remote-control position

The warming zones can be controlled with the provided remote-control. It must be held at a distance between 5 cm and a maximum of 40 cm from the unit and within a 60° angle to the infrared receiver (6).

WARNING: A lower battery capacity may lead to a closer range of the remote control.

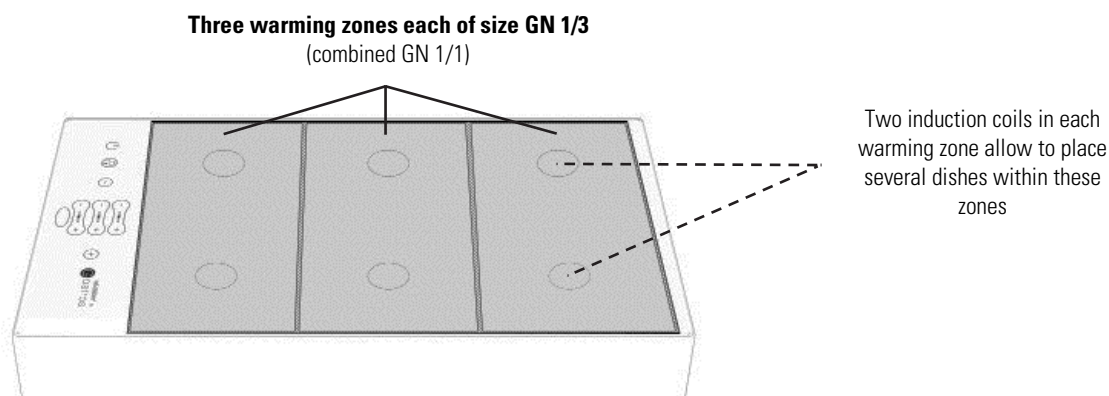
Operation

The four power levels of the InductWarm® 200 cover different warming levels. The power levels are indications only. The actual temperature depends on:

- material of the dish,
- surrounding temperature,
- size of the dish and
- the positioning above the coil.

The InductWarm® 200 has dish detection. This ensures that the induction field is only active when placing an inductive dish on top. When the InductWarm® 200 is operating with a dish, the small LEDs are shining. If the dish will be removed, the InductWarm® 200 system recognizes the situation and turns off automatically. This is being indicated by four blinking LEDs. If the dish will be replaced within 20 seconds, the system starts warming on the same level as before, after that the systems will switch to standby mode. The InductWarm® 200 can be used with any induction capable dishes.

You can use the touch panel or remote control to operate each individual warming zone separately. This allows you a very high level of variety in the combination of meals that can be presented. By pressing one of the overall temperature buttons, you can change the temperature level of all zones combined.



Troubleshooting

Trouble	Cause	Remedy
No heat, no LED flashing	No power supply	Plug the device in, check the connector
	Power line fuse tipped	Check and reset the fuse
	Device not switched on	Switch on device with the on / off switch
	Defective device	Contact customer service servicepoint@gastros.swiss
No heat, LED is flashing	Dish on top is not detected	Dish is too small, not correctly placed or not induction compatible
Dish does not get warm enough	Dish is not placed correctly	Check correct position of the dish right above the induction coil
	Energy input is too low	Increase power level
	Dish is not induction compatible	Check and use another dish which is induction compatible

Safety Regulations

Responsibility

The InductWarm® 200 reflects the state of the art and has been built in accordance with the valid CE guidelines. Safe operation is assured. Children should be supervised to ensure that they do not play with the appliance.

Gastros Switzerland AG disclaims all liability in cases due to unauthorized conversions or modifications by the customer. If the mains supply cable for the device is damaged, it must be replaced by the manufacturer, an authorized service agent or other similarly qualified person in order to prevent hazards. The connection for the mains plug should always be positioned so that it is freely accessible. If this is not possible, a master switch for the device must be installed by the customer. In the event of a malfunction, the device must be switched off completely by unplugging the mains plug or by turning off the master switch.

WARNING: When transporting, setting up, maintaining, and repairing the InductWarm® 200 device, the latest version of the following regulations and guidelines that are applicable in your country must be observed (the list is not exhaustive):

- Regulations of professional electricians' associations, e.g. VDE, SEV etc.
- EC directives (in EU countries)
- Accident prevention regulations
- Guidelines of employers' liability insurance associations
- Trade regulations

If the InductWarm® 200 device is being installed in close proximity to a wall, partition walls, kitchen furniture, decorative panelling etc., it is recommended that these objects consist of non-combustible material; otherwise they must be covered with a suitable non-combustible, heat-insulating material and the fire safety regulations are to be observed extremely carefully.

Intended use



WARNING: If the surface of coil carriers changes to darker colour or shows cracks, immediately disconnect the appliance from the supply. Do not touch components on the inside of the device. Get in contact with the Gastros service point or an authorized service agent to initiate professional repair.

- The surface of the InductWarm® 200 device should not be used for storage.
- Only use suitable pans with a minimum base diameter of 12 cm for induction warming. Theoretically, it is possible to use smaller dishes, but this may result in the following:
 - Reduced efficiency
 - Pan recognition may not be possible
 - Radiation may be greater
- Never heat a dish without “juicy” foods. This could cause the dish to overheat.
- Once you have removed the pan after warming, remember to switch the InductWarm® 200 device off, unless you intend to use it again straight away. This will prevent the device from heating up accidentally should you or someone else place a pan on the warming surface.
- Do not heat up tins or other sealed containers, as these can explode! Items that are unsuitable for use include any dishes that are not specifically intended for induction devices, as well as metal splash guards, aluminium foil, cutlery, jewellery, watches, metallic objects etc.
- The InductWarm® 200 device is understood as switched on, when the specific LEDs at the operation panel are blinking. When not using the warming device, please turn it off.

Risks



The InductWarm® 200 device may represent a source of danger if the information in these operating instructions is not heeded, setup, maintenance or repair work is undertaken by non-authorized persons, or the InductWarm® 200 device is used incorrectly or for purposes other than its intended use. Other risk may be:

- **Risk of destruction**
When the induction unit is not used for keeping food warm, it is necessary to ensure that the device is turned off. Otherwise damage or burnings may occur.
- **Electrical shock**
Do not expose this system to liquids or metal objects, which may cause an electric shock.
- **Environmental conditions**
The system must be mounted in a clean, dry indoor place and the relative humidity must not exceed 60%. To avoid overheating, ensure good ventilation. The environmental temperature must not exceed 40°C.
- **Risk of burns**
The used dishes are hot during operation and can cause burns. For touching the hot parts, please use potholders or gloves.

Because of the reflection heat of the dishes, higher temperatures above the induction area can occur. Therefore, a cooling time of five minutes is necessary.

Do not put any melting materials on the heated surface of the unit

It should be noted that necklaces and rings may heat up next to the induction field and cause burnings.

Do not use any magnetic metal spoons in combination with the InductWarm® 200 device, even do not use them in the dish.

General information

Liability

The manufacturer's warranty covers all defects in design, production and materials. All other claims are excluded. All data and notes in this instruction are prepared with consideration to the statutory standards and regulations. The manufacturer will not be liable for:

- Failure to observe the instructions
- Damages caused by inappropriate handling
- Deployment of unqualified staff
- Unauthorized modification
- Technical modifications
- Use of uncertified spare parts
- Use of inappropriate dish (see following pages within this manual)



Do not use the InductWarm® 200 device if you notice damage or malfunctions.



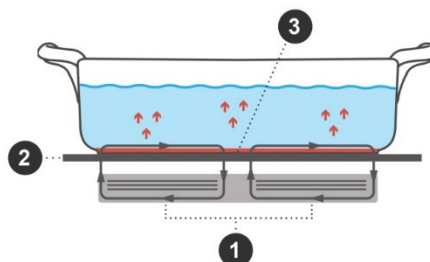
If you wear a pacemaker, check with your doctor whether you are allowed to be near an induction warming device.

Repairs

Repairs may only be carried out by authorized service personnel. Contact your dealer, a trained Gastros Switzerland AG Service Partner, or our customer service department. To open the device unauthorized or manipulation will lead to expiration of complete warranty and guarantee claims. You can contact customer service of Gastros Switzerland via: servicepoint@gastros.swiss

Keeping food warm with induction

The induction coil underneath the glass-ceramic top (1) causes an alternating electro-magnetic field (2) which generates heat directly in the bottom of the induction-compatible dish (3). The feature of automatic dish detection only switches on the generator when a dish is placed on the device.



Induction warming has many advantages. Here are the key ones:

- Very high effectiveness of around 95 % = high efficiency = high warming capacity = minimal power loss
- Ready to use immediately at full power because electrical energy is converted instantly into heat in the pan base no heating-up time!
- Low energy consumption compared to electrical warming systems
- Very short boiling time with highly sensitive energy metering
- Minimal radiation of heat = lowest possible temperature in the kitchen = optimum working environment and minimal levels of vapor
- Optimum hygiene and very easy cleaning
- Very low operating costs (energy, cleaning)
- Safety electronics for high operating safety (dish recognition, idle cut-out, overheat protection)

Dishes

Dishes of poor quality or damaged dishes can pose a risk to your InductWarm® 200 device! Worn-out dishes can cause the electronics to overheat excessively, reducing their lifespan. Therefore, never use dishes without “juicy” food.

If an overheating of the dish occurs because it is brought to a high temperature when used without moist food, the characteristics of the dish’s material can change. Overheating can cause bulges in the bottom of the dish. This can affect the ability of the dish to convert induction power into effective heat.

The use of dented dishes is dangerous! Due to the deformation of the dish’s bottom, there is no proper heat conducting contact between the dish and the glass-ceramic plate, and the fitted heat sensor cannot respond. Loss of energy can be the result. It may not be possible to automatically prevent the dish from overheating to very high temperatures again (potentially becoming red-hot), which could have serious consequences for your InductWarm® 200 induction device or, in the worst-case scenario, kitchen staff.

Suitable Dishes:

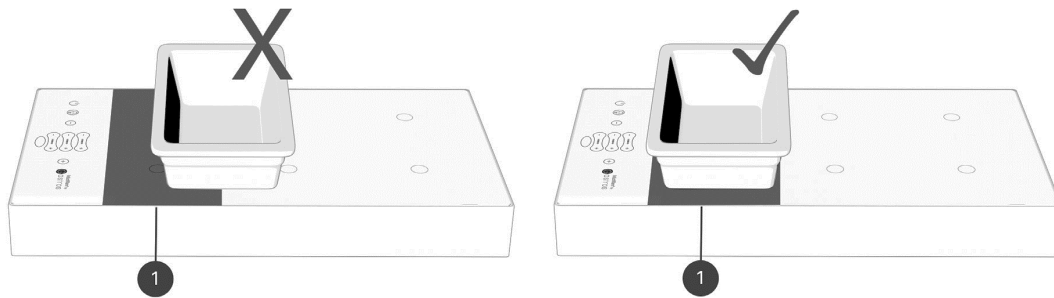
- Vessels with magnetic bottom (ferromagnetic)
- Enamel-coated steel pots with thick bases and ferromagnetic bottom
- Cast-iron pots with enamel-coated bases
- Pots made of stainless steel, multi-layered steel, stainless steel ferrite steel or aluminium with inductive base

Unsuitable Dishes:

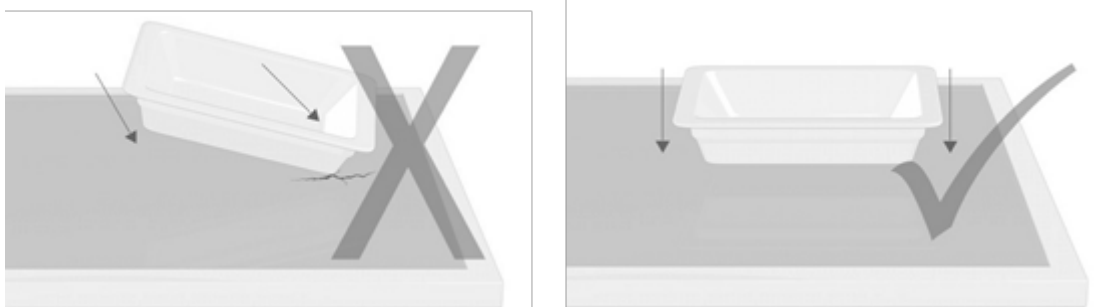
- Pots made of copper, aluminium, heat-resistant glass, and other non-metallic pots
- Pots made of stainless steel without a magnet iron core
- Aluminium foil and dished wrapped in aluminium foil
- Pots that do not sit flat on the hob

How to place dishes right

Dishes must be placed in the middle of a warming zone. The circle markings exactly show the middle of each warming zone and should be located ideally under the middle point of the dish's bottom. Otherwise, the dish may not be recognized by the device or only little energy will be provided.



When placing dishes on top of the device or when putting them down, please take care that the edges of the dish will not scratch or damage the glass.



Cleaning and Care; Disposal

Cleaning tips

- First, use a scraper to remove all large pieces of dirt and food leftovers from the warming surface.
- Then squeeze a few drops of a suitable cleaning product on to the cold surface and rub it in with kitchen paper or a clean cloth.
- Then wipe down the warming surface with water and rub it dry with a clean cloth.
- Clean your warming surface regularly, preferably after each use.

Daily Cleaning

For cleaning: Switch off the InductWarm® 200 device. Wait until the InductWarm® 200 device has cooled to hand temperature before starting to clean.

WARNING: Do not use steel wool or sharp objects. Your induction warming device is not splash-water resistant. Therefore, do not use running water or steam to clean it. To remove dirt and deposits on side walls, you can use standard pH-neutral cleaning products based on non-ionic and anionic ten sides and mild organic solvents such as alcohol and glycols. Finally, remove all cleaning product residue, wipe down the cleaned surfaces with water, and rub dry with a dry cloth.

Disposal

This device must not be disposed of with household waste or normal commercial waste. Instead, it has to be disposed of at the recycling centre for electrical and electronical equipment. With properly disposing you will help to prevent potential environmental damage or health hazards, which could be caused by improper disposal. For more information on recycling the product, contact your local municipal office or your waste disposal service.



Devices intended for disposal must not be operated further.

WARNING: The device consists of electrical, electromechanical, and electronic components. There are no batteries used.

WARNING: The owner and the operator are responsible for the proper and safe disposal of the device.

EC Declaration of Conformity



EG – Konformitätserklärung EC Declaration of Conformity

Nach:
According to:

EMC Directive 2014/30/EU
Low Voltage Directive (LVD) 2014/35/EU

Der Hersteller / Inverkehrbringer:
Manufacturer / Supplier:

Gastros Switzerland AG
Buckhauserstrasse 1
8048 Zürich, Switzerland



Produktbezeichnungen:
Product Description:

InductWarm® 200 GN1/1 Tabletop
InductWarm® 200 GN1/1 Built-in

Induktionswarmhaltegerät / InductWarmer
Induktionswarmhaltegerät / InductWarmer

Gastros erklärt hiermit, dass die oben erwähnten Produkte den unten gekennzeichneten Richtlinien – einschliesslich deren zum Zeitpunkt der Erklärung geltenden Änderungen – entspricht:

Gastros herewith declares that the products mentioned above is in conformity with the applicable requirements of the following documents:

EN 55011:2009 + A1:2010;
EN 55014-1:2006 + A1:2009 + A2:2011;
EN 62233:2008; Conducted Emission
EN 55011:2009 + A1:2010; Radiated Emission
EN 55011: 2009 + A1:2010; Discontinuous Disturbance
EN 55014-1:2006 + A1:2009 + A2:2011; Disturbance Power
EN 55014-1:2006 + A1:2009 + A2:2011;
EN 55014-2;
EN 62233:2008; Harmonic Current Emission
EN 61000-3-2:2006+ A1:2009+A2:2009; Flicker
EN 61000-3-3:2008; EN 55014-2:1997 + A1:2001 + A2:2008;
EN 61000-4-2:2009; EN 61000-4-3:2006 + A1:2008 + A2:2010; EN 61000-4-4:2012; EN 61000-4-5:2006;
EN 61000-4-6:2009; EN 61000-4-11:2004; EN 61000-6-2; EN 62233;

Zürich, 16.09.2020

Peter Cairóli
Geschäftsführer / Managing Director

UK
CA



Intertek
4009171

INDUCTCOOK® 120



6 InductCook® 120

6.1 Description

Whether for effective front cooking or continuous use in the kitchen: thanks to the latest induction technology, the high performance of the InductCook® appliances is available in seconds and unfolds optimally, both when searing and when preparing larger quantities of food.




The InductCook® 120 cooking module for flush installation can be inserted into customised cut-outs in counter surfaces and tables of all kinds. It features a robust, easy-to-clean and visually attractive glass ceramic surface. The InductCook® 120 is suitable for use in hotels, restaurants and other areas of the catering industry. In addition to high industrial quality, the InductCook® modules offer a long service life and easy handling.

With the induction unit, you can cook food at 10 different power levels between 60°C and 240°C - in all induction-compatible pans and pots. There is no need for a long preheating period, as the induced power is converted into heat in the pans immediately after switching on - without radiating heat into the room. This means that a pleasant room climate can be maintained even when show cooking in front of guests.

Key Facts:

- Automatic pan type recognition
- Integrated pan protection system
- LED touch-panel
- Temperatur range from 60 -240° C
- 10 cooking levels

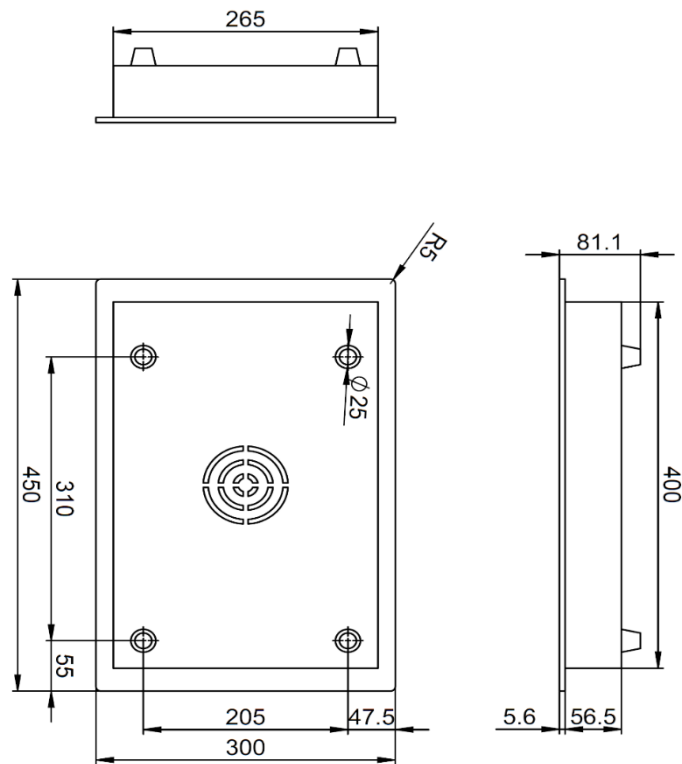
6.2 Specifications for Tenders

Product:	InductCook® 120 Built-In
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Cooking Device
Picture:	
Tender-Text:	<p>InductCook® 120 Built-In</p> <p>All-round closed induction warmer made of steel and glass ceramic cover with integrated touch panel for flush installation in all workable surfaces for keeping food warm with four selectable warm-keeping levels. Compatible with all induction-compatible pans of size GN 1/1 or smaller. The touch panel integrated in the glass is used both to control the 10 cooking levels and to display the current operating status via LEDs. The appliance reports changes in the operating status and cooking levels acoustically. With memory effect and reactivation of the selected cooking level when the pan is removed and then put back on again within 20 seconds.</p>
Warning:	<p>Only use inductive marked pans, pots / dishes.</p> <div>   </div> <p>Other pans / pots / dishes can destroy the device</p>

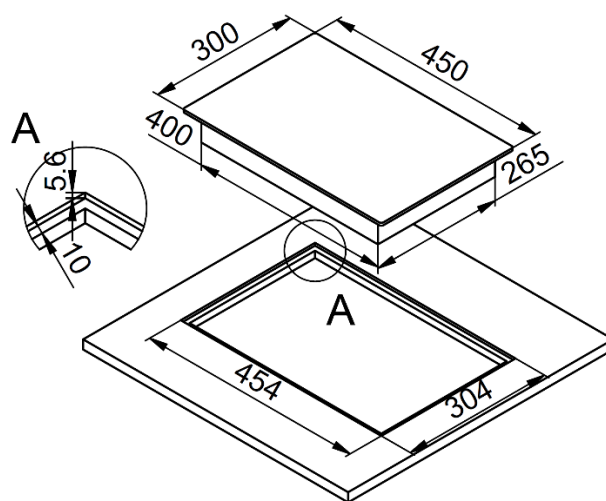
Artikel-No.:	Cooking Zones	Dimensions	Weight	Electrical	Max. Power
1 30 120 00	1	300 x 450 x 61 mm	5 kg	220/240VAC, 50/60Hz	2,0 kW

6.3 Technical Drawings

Device dimensions in mm



Built-in drawings (in mm)



6.4 Manual

Warnings



If the glass top covering the induction unit shows cracks, disconnect the device from the power supply immediately!



To reduce the risk of fire and electrical shock, DO NOT OPEN THE DEVICE. No user-serviceable parts inside. Repair should be done by Gastros-authorized service personnel only.

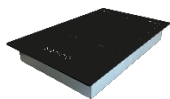



Surface remain hot after usage when removing the pan. DO NOT TOUCH!

Introduction

The following pages contain important information and advice about the InductCook® 120 device. They explain how to install it, operate it and care for it properly. Please read these operating instructions carefully before using the InductCook® 120 device for the first time. Then store them in a secure place so that you can refer to them quickly if required.

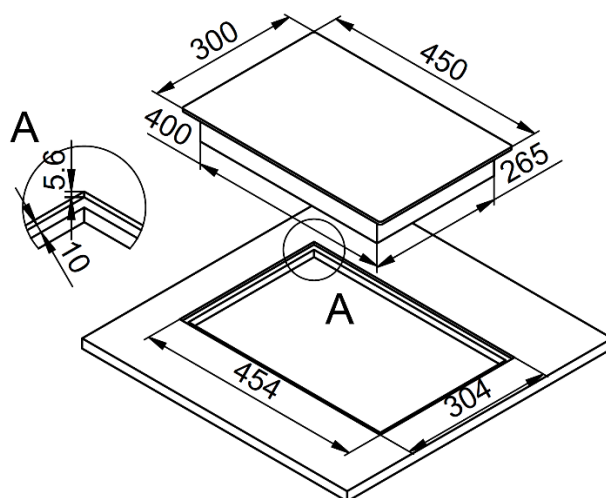
The InductCook® 120 is an induction cooking unit. It is suitable for use in hotels, restaurants, and other fields of the hospitality industry. Besides industrial quality, we also focus on long service life and easy handling.

Lieferumfang InductCook® 120		
Artikel	Beschreibung	Artikelnummer
	InductCook® 120 2'000 W, 240 VAC	1 30 120 00 (CH connector) 1 30 120 01 (EU connector) 1 30 120 02 (US connector) 1 30 120 03 (UK connector)
	InductCook® 120 built-in Bedienungsanleitung	8 30 120 00

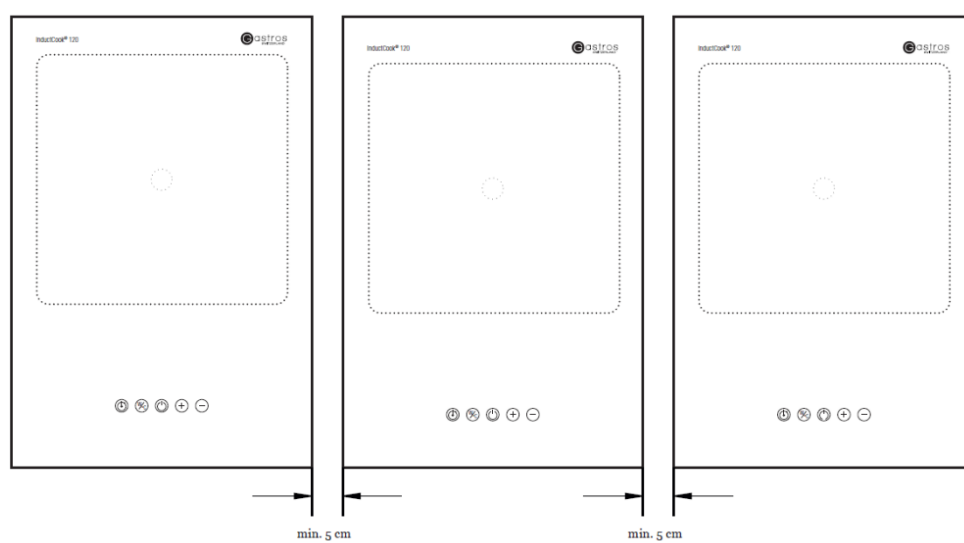
Technische Informationen über das InductCook® 120	
Eingangsspannungsbereich	220-240 VAC
Frequenzbereich	50/60 Hz
Maximale Leistung	2 kW
Elektrische Absicherung	10 A
Masse / Gewicht	300 x 450 x 61 mm / 5 kg

Installation/ Technical Drawings

Built-in drawings (in mm)



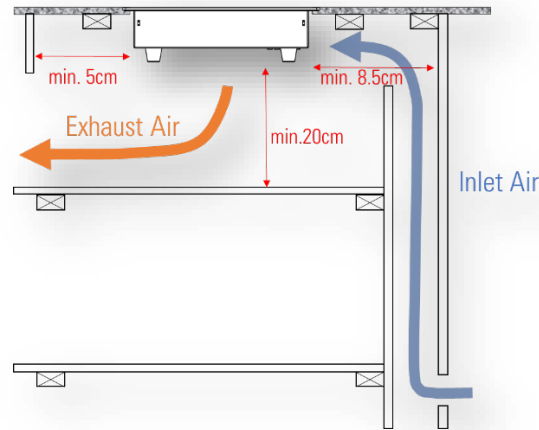
Minimum distance between the elements



Air circulation



Air circulation openings must not be covered by any other installation parts. The surrounding air must not be higher than 40 °C. The back side fan must have 8.5 cm of open space, and the bottom fan must have 20 cm of open space.



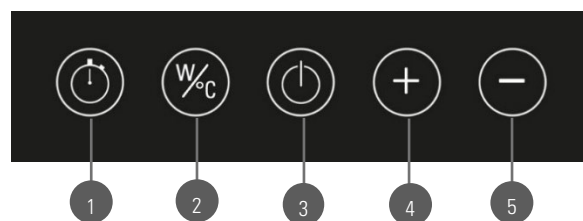
Operation

Connecting the unit to the power:

1. Plug in the power cord.
The buzzer "beeps" shortly and the LCD display is on for 1 second. The device then turns into off mode.

Operate the unit:

1. Place an inductive pot on top of the device.
2. Press "On/Off" button for 3 seconds. The device is now in standby-mode (display: "----").
If there is no action for 30 seconds, the device turns off automatically.
3. Press the "W/°C" button to start the device on its default value on level 4 (1'000W / 120°C).



- | | |
|-----|---|
| (1) | Timer |
| (2) | Toggle display between watts (W) and temperature (°C) |
| (3) | On/ Off |
| (4) | Increase power (+) |
| (5) | Reduce power (-) |

Controlling the power:

1. Press "W/°C" button to toggle between the "power"-display (W) and the "temperature"-display (°C)

Level	1	2	3	4	5	6	7	8	9	10
Power (W)	300	600	800	1000	1200	1400	1500	1600	1800	2000
Temp. (°C)	60	80	100	120	140	160	180	200	220	240

Remark: The displayed temperature is a reference value only. The real temperature very much depends on the quality of the pot.

2. Press "+" to increase the power / press "-" to reduce the power
3. If there is no pot on the device (indicated by repeating beep's), the system automatically turns off after 12 seconds.
4. Press "On/Off" button to turn off the device.

Using the timer:

1. Turn on the device as described above.
2. Press the timer-button.
3. Press the "+" and "-" buttons to set the shutdown time (0-180 minutes).
4. After the timer is set, the power can still be controlled by using the "+" and "-" buttons.
5. The last 30 seconds of the countdown will be displayed (30, 29, 28, ..., 0) and the device automatically turns off when the time is up.

Cleaning / Maintenance / Disposal

Tipps for daily cleaning

- Switch off the InductCook® 120 device. Wait until the device has cooled to hand temperature before starting to clean!
- First, use a scraper to remove all large pieces of dirt and food leftovers from the cooking surface.
- Then squeeze a few drops of a suitable cleaning product on to the cold surface and rub it in with kitchen paper or a clean cloth.
- Finally, remove all cleaning product residue, wipe down the cleaned surfaces with water, and rub dry with a dry cloth.
- Clean the cooking surface regularly, preferably after each use.



Important: If any plastic objects, aluminum foil, sugar, or food containing sugar accidentally melt on to the hot cooking surface, wipe them off the hot cooking zone immediately with a cleaning scraper to prevent surface damage. Never use scouring sponges or scouring products. Chemically aggressive cleaners such as oven spray and stain remover are also unsuitable. Do not use steel wool or sharp objects for cleaning.



This induction cooking device is not splash-water resistant. Therefore, do not use running water or steam to clean it. The device must be protected against water splashes and must not be cleaned with a water jet.

Disposal

This product must be disposed at the recycling centre of electrical and electronic equipment. It must not be disposed of household or normal waste. With the properly disposing you will help prevent potential environmental damage or health hazards. For more information on recycling the product, contact your local municipal office or your waste disposal service.



Devices intended for disposal must not be operated further.

NOTE: The device consists of electrical, electromechanical, and electronic components. There are no batteries used.

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

Troubleshooting

Error	Possible Cause	Elimination of error
No Power	No power (no “beep” when connecting the power cord)	Plug the device in, check the plug connection
	Power supply fuse tripped	Check and reset the fuse on the installation side (no fuse on the device)
	Device does not turn on when the button is pressed	Check the plug connection, push the power button again
No heat is generated	Pot is not detected	Pot incorrectly placed → place the pot exactly within the frame with the center of the pot located above the white circle
		Pot might not be suitable for induction → check if the pot is induction compatible. Only use induction-compatible pots and pans
	Device defective	Contact customer service servicepoint@gastros.swiss
Pot does not get warm enough	Incorrect placement of the pot	Place the pot exactly within the white frame with the center of the pot located above the white circle
	Insufficient energy supply	Increase power or temperature
	Pot is not suitable for induction	Only use induction-compatible pots and pans

Safety Regulations

Responsibility

The InductCook® 120 reflects the state of the art and has been built in accordance with the valid CE guidelines. Safe operation is assured. The InductCook® 120 appliance is not intended to be operated by children or persons with physical or mental limitations unless they are instructed and monitored while using the appliance by a person responsible for their safety.

The following points must strictly be observed:

- Unauthorized conversions or modifications by the customer are prohibited – Gastros Switzerland AG disclaims all liability in such cases.
- If the mains supply cable for the appliance is damaged, it must be replaced by the manufacturer, an authorized service agent or other similarly qualified person in order to prevent hazards.
- The connection for the mains plug should always be positioned so that it is freely accessible. If this is not possible, a master switch for the appliance must be installed by the customer. In the event of a malfunction, the appliance must be switched off completely by unplugging the mains plug or by turning off the master switch.
- Do not allow any liquid to enter your InductCook® 120 induction appliance. Do not use water jets or steam to clean your InductCook® 120 appliance.



In the event of malfunction or maintenance, the device must be able to be switched off completely by unplugging the mains plug, by operating the main switch or by using the appropriate building fuse with a locking system in the isolated position.

PLEASE NOTE: When transporting, setting up, maintaining, and repairing the InductCook® 120 unit, the latest version of the following regulations and guidelines that are applicable in your country must be observed (list is not exhaustive):

- Regulations of the electrical associations (e.g., VDE, SEV, etc.)
- EC directives (in EU countries)
- Accident prevention regulations
- Guidelines of the employers' liability insurance association
- Trade regulations

If the InductCook® 120 unit is being installed in close proximity to a wall, partition walls, kitchen furniture, decorative paneling, etc., it is recommended, that these objects consist of non-combustible material. Otherwise, they must be covered with a suitable non-combustible, heat-insulating material, and fire safety regulations are to be observed with extreme caution.

Intended use

- The InductCook® 120 is intended for commercial use.
- The InductCook® 120 is not intended for the mass production of food.
- The InductCook® 120 is designed to cook food in induction capable pots/pans. Other usage can destroy the device.
- Only use pots and pans that have been designed as suitable for induction by the manufacturer. Only use cookware with a minimum base diameter of 12 cm. It is possible to use smaller pots and pans, but this may have the following effects:
 - Reduced efficiency
 - Pan recognition may not be possible
 - Radiation may be greater
- Never heat a pot or a pan while empty. This could cause the cookware to overheat.
- Switch off the InductCook® 120 unit if you remove the cookware and do not intend to immediately continue using the device. This will prevent unintentional heating in the event that you or someone else places a pan or pot on the cooking surface.
- Do not heat up tins or other sealed containers, as this can cause an explosion! Items that are unsuitable for use include any dishes that are not specifically intended for induction appliances, as well as metal splash guards, aluminum foil, cutlery, jewelry, watches, metallic objects, etc.
- The surface of the InductCook® 120 appliance should not be used for storage.

Risks



The InductCook® 120 device may represent a source of danger if: (1) the information in these operating instructions is not heeded, (2) setup, maintenance or repair work is undertaken by nonauthorized persons or (3) the InductCook® 120 unit is used incorrectly or for purposes other than its intended use. Other risks may include:

- **Risk of destruction:**
When the induction cooking device is not in use for cooking food, it is crucial to ensure that the device is turned off. Otherwise, damage or burnings may occur as a result.
- **Electrical shock:**
Do not expose this system to liquids or metal objects, as this may cause electric shock.
- **Environmental conditions:**
The system must be mounted in a clean, dry indoor place and the relative humidity must not exceed 60%. To avoid overheating, ensure good ventilation. The environmental temperature must not exceed 40 °C.
- **Risk of burns:**
Cookware used with this device becomes hot during operation and can cause burns. Please use potholders or protective gloves when touching it.



Immediately disconnect the InductCook® 120 from the power net if the glass ceramic cover shows cracks.

If you remove the cookware from the cooking device and no longer want to use it, make sure to switch the device off! Do not rely on the “pot detection” feature.

Do not use metal cutlery, PVC/plastic, aluminum foil, or other metallic objects in combination with the InductCook® 120 device.

It should be noted that finger rings, watches, bracelets, or other jewelry can heat up if they are close to the induction field. This can cause burns.

General Information

Liability

The manufacturer's warranty covers all defects in design, production, and materials. Further claims, including defects due to incorrect operation, are excluded. All data and notes in this manual are prepared with consideration to the statutory standards and regulations. The manufacturer will not be liable for:

- Failure to observe the instructions
- Damages caused by inappropriate handling
- Deployment of unqualified staff
- Unauthorized modification
- Technical modifications
- Use of uncertified spare parts



Do not use the InductCook® 120 appliance if you notice damage or malfunctions.



If you wear a pacemaker, check with your doctor whether you are allowed near an induction cooking appliance.

Repairs

The top cover of the induction device must not be removed by unauthorized persons and the induction device must not be opened under any circumstances. There are NO user-serviceable parts inside.

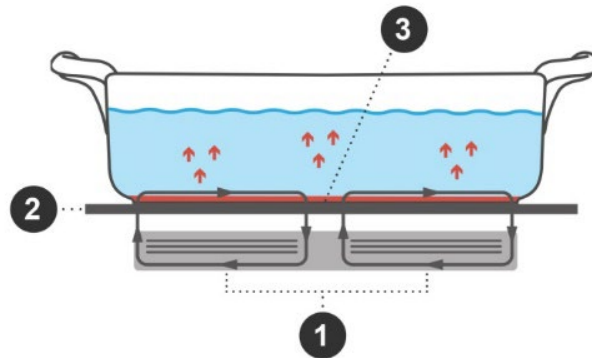
Repairs may only be carried out by authorized service personnel. Contact your dealer, a trained Gastros Switzerland AG Service Partner, or our customer service department via

servicepoint@gastros.swiss

Unauthorized opening of the device leads to the immediate loss of guarantee/warranty.

Cooking with induction technology

The induction coil (1) located under the glass ceramic top (2) of the device generates an alternating electromagnetic field which, through the eddy current effect, generates heat directly in the bottom (3) of an inductive pot/pan.



Key advantages of using induction technology for cooking:

- High effectiveness of around 95% – high efficiency – high cooking capacity – minimal power loss
- Ready to be used immediately at full power because electrical energy is converted instantly into heat in the pot's base – no heat-up time
- Low energy consumption compared to electrical cooking systems
- Lower heat radiation compared to other cooking systems = pleasant room climate
- Flat surfaces for easy cleaning and the best possible hygiene
- Lowest operating costs (energy, cleaning, etc.)
- High operational safety thanks to safety electronics

Pots and pans

PLEASE NOTE: Only use induction-capable, appropriately marked cookware.

Incorrect and damaged cookware can be dangerous for the InductCook® 120 device! The use of pans and pots without food can lead to excessive heating of the power electronics and reduce their service life. Also, the cookware itself can be damaged. For example, overheating can cause bulges in the bottom of the cookware. This thereby reduced the ability of the pan or pot to use inductive power.

Using buckled and worn-out cookware is dangerous. Due to the deformation in the bottom, pots and pans cannot lie flat on the surface. Overheating to very high temperatures (until glowing) may not be prevented automatically, which can have serious consequences for the InductCook® 120 device. In the worst case, this may also be consequential to staff members.

The induction cooking device is designed for a certain size range of cookware. Pots and pans within this size range work efficiently well. Under certain circumstances, cookware that is too small cannot be detected. Cookware that is much too large cannot absorb power with the entire bottom surface, and therefore may not reach the desired temperature.

INDUCTCOOK® 220



7 InductCook® 220

7.1 Description

Whether for effective front cooking or continuous use in the kitchen: thanks to the latest induction technology, the high performance of the InductCook® appliances is available in seconds and unfolds optimally, both when searing and when preparing larger quantities of food.


The InductCook® 220 cooking module for flush installation can be inserted into customised cut-outs in counter surfaces and tables of all kinds. It features a robust, easy-to-clean and visually attractive glass ceramic surface. The InductCook® 220 is suitable for use in hotels, restaurants and other areas of the catering industry. In addition to high industrial quality, the InductCook® modules offer a long service life and easy handling.

With the induction appliance, you cook food on two cooking surfaces with 10 different power levels between 60°C and 240°C - in all induction-compatible pans and pots. There is no need for a long preheating period because the induced power is converted into heat in the pans immediately after switching on - without radiating heat into the room. This means that a pleasant room climate can be maintained even when show cooking in front of guests.

Key Facts:

- Automatic pan type recognition
- Integrated pan protection system
- LED touch-panel
- Temperature range from 60 -240° C
- 10 cooking levels

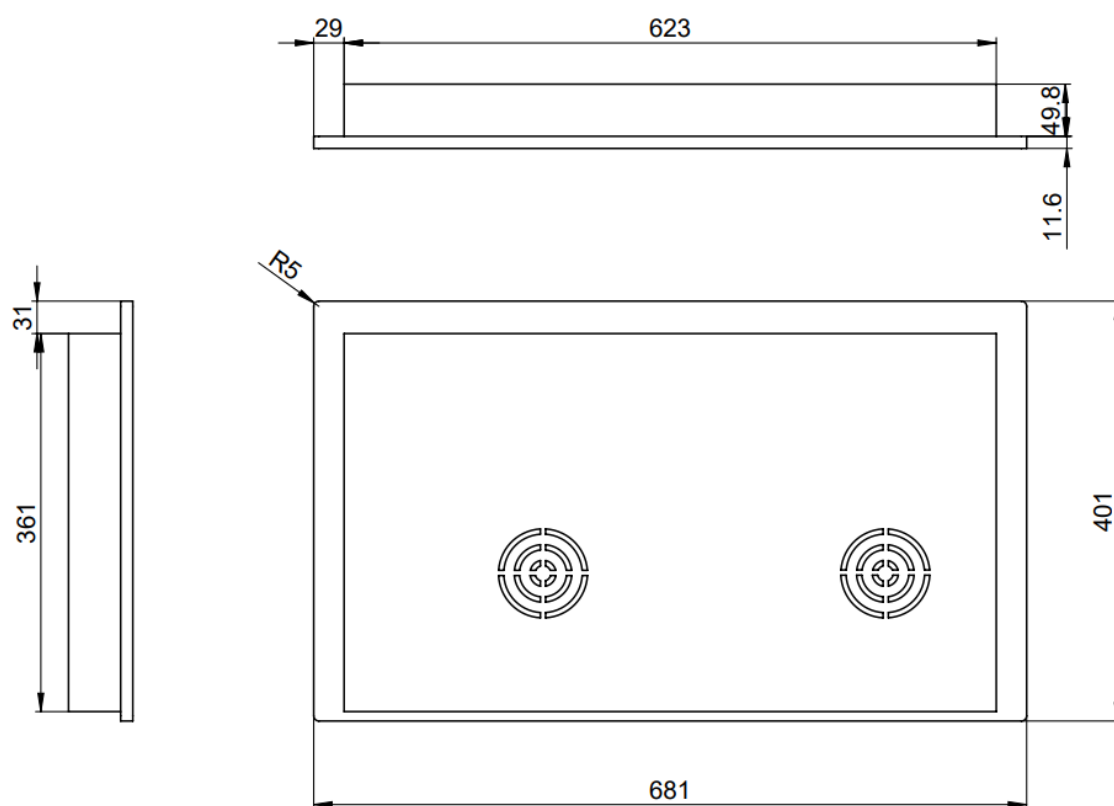
7.2 Specifications for Tenders

Product:	InductCook® 220 Built-In
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Cooking Device
Picture:	
Tender-Text:	<p>InductCook® 220 Built-In</p> <p>All-round closed induction warmer made of steel and glass ceramic cover with integrated touch panel for flush installation in all workable surfaces for keeping food warm with four selectable warm-keeping levels. Compatible with all induction-compatible pans of size GN 1/1 or smaller. The touch panel integrated in the glass is used both to control the 10 cooking levels and to display the current operating status via LEDs. The appliance reports changes in the operating status and cooking levels acoustically. With memory effect and reactivation of the selected cooking level when the pan is removed and then put back on again within 20 seconds.</p>
Warning:	<p>Only use inductive marked pans, pots / dishes.</p> <div>   </div> <p>Other pans / pots / dishes can destroy the device</p>

Artikel-No.:	Cooking Zones	Dimensions	Weight	Electrical	Max. Power
1 30 220 00	2	400 x 681 x 62 mm	6,3 kg	220/240VAC, 50/60Hz	3,4 kW (Left: 1,4kW / Right: 2kW)

7.3 Technical Drawings

Device dimensions in mm



7.4 Manual

Warnings



If the glass top covering the induction unit shows cracks, disconnect the device from the power supply immediately!



To reduce the risk of fire and electrical shock, **DO NOT OPEN THE DEVICE**. No user-serviceable parts inside. Repair should be done by Gastros-authorized service personnel only.

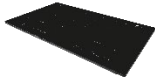



Surface remain hot after usage when removing the pan. **DO NOT TOUCH!**

Introduction

The following pages contain important information and advice about the InductCook® 220 device. They explain how to install it, operate it and care for it properly. Please read these operating instructions carefully before using the InductCook® 220 device for the first time. Then store them in a secure place so that you can refer to them quickly if required.

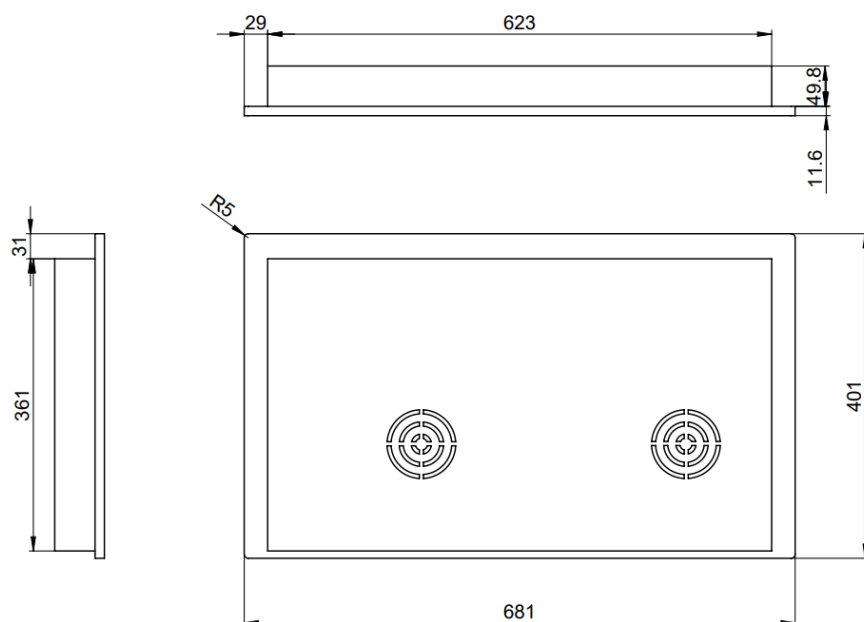
The InductCook® 220 is an induction cooking unit. It is suitable for use in hotels, restaurants, and other fields of the hospitality industry. Besides industrial quality, we also focus on long service life and easy handling.

Delivery content InductCook® 120		
Article	Description	Article No.:
	InductCook® 220 1400 W + 2000 W, 240 VAC	1 30 220 00 (CH connector) 1 30 220 01 (EU connector) 1 30 220 02 (US connector) 1 30 220 03 (UK connector)
	InductCook® 220 built-in operating and assembly manual	8 30 220 00

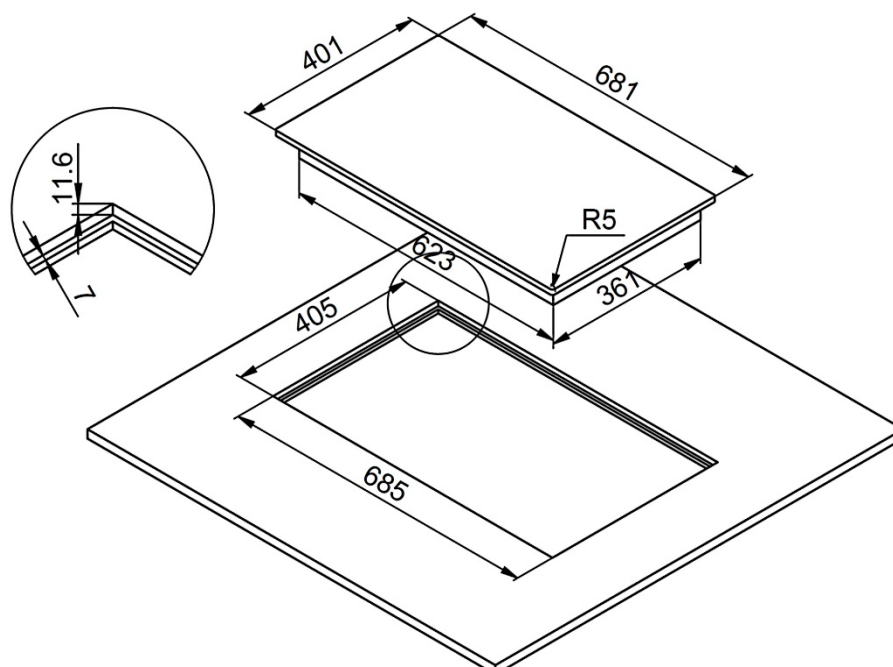
Technical information about the InductCook® 220	
Voltage range	220-240 VAC
Power frequency	50/60 Hz
Maximum power	Max, 3400 kW (Links: 1400W/ Rechts: 2000W)
Internal electrical fuse protection	16 A
Dimensions / weight	400 x 680 x 62 mm / 6,3 kg

Installation / Technical Drawings

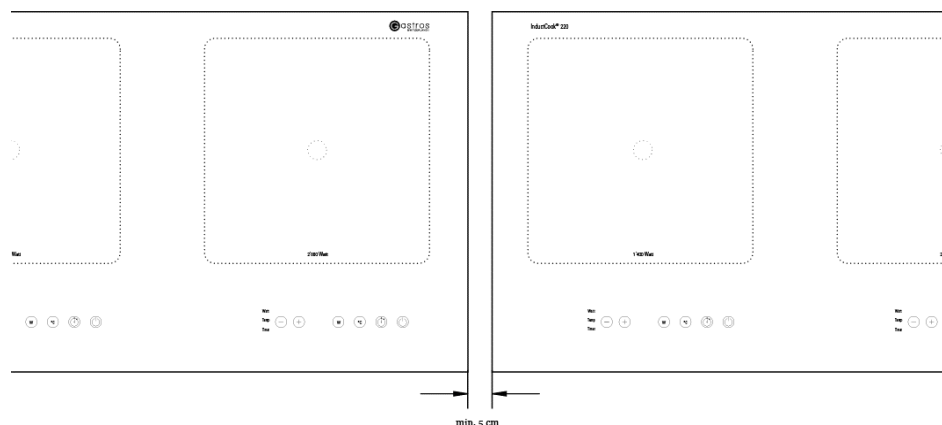
Device Dimensions (in mm)



Built-in drawings



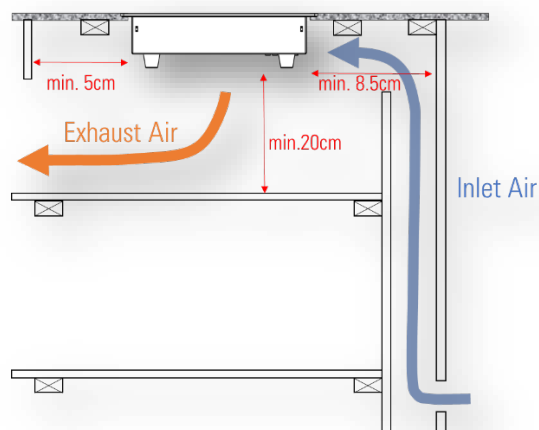
Minimal distance between elements



Air circulation



Air circulation openings must not be covered by any other installation parts. The surrounding air must not be higher than 40 °C. The back side fan must have 8.5 cm of open space, and the bottom fan must have 20 cm of open space.



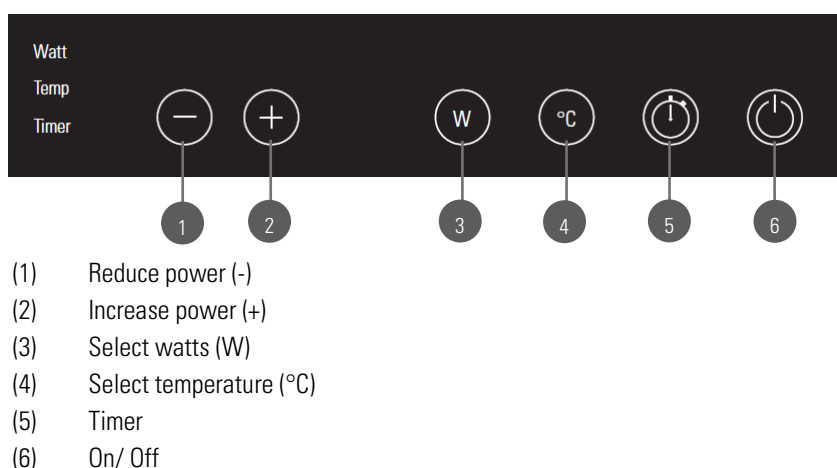
Operation

Connecting the unit to the power:

1. Plug in the power cord.
The buzzer "beeps" shortly and the LCD display is on for 1 second. The device then turns into off mode.

Operate the unit:

1. Place an inductive pot on top of the device.
2. Press "On/Off" button (6) for 3 seconds. The device is now in standby-mode (display: "----").
If there is no action for 30 seconds, the device turns off automatically.
3. Press the "W" or "°C" button to start the device on its default value on level 5 (1'200W / 120°C).



Controlling the power:

1. Press "W" or "°C" button to toggle between the "power" (W) and the "temperature"-display (°C)

Level	1	2	3	4	5	6	7	8	9	10
Temp. (°C)	60	80	100	120	140	160	180	200	220	240

Remarks: The displayed temperature is a reference value only. The real temperature very much depends on the quality of the pot. Max. output power **LEFT** stove: **1'400W** / Max. output power **RIGHT** stove: **2'000W**

2. Press "+" to increase the power / press "-" to reduce the power
3. If there is no pot on the device (indicated by repeating beep's), the system automatically turns off after 12 seconds.
4. Press "On/Off" button to turn off the device.

Using the timer

1. Turn on the device as described above.
2. Press the timer-button.
3. Press the "+" and "-" buttons to set the shutdown time (0-180 minutes).
4. After the timer is set, the power can still be controlled by using the "+" and "-" buttons.
5. The device automatically turns off when the time is up.

Cleaning / Maintenance / Disposal

Tipps for daily cleaning

- Switch off the InductCook® 220 device. Wait until the device has cooled to hand temperature before starting to clean!
- First, use a scraper to remove all large pieces of dirt and food leftovers from the cooking surface.
- Then squeeze a few drops of a suitable cleaning product on to the cold surface and rub it in with kitchen paper or a clean cloth.
- Finally, remove all cleaning product residue, wipe down the cleaned surfaces with water, and rub dry with a dry cloth.
- Clean the cooking surface regularly, preferably after each use.



Important: If any plastic objects, aluminum foil, sugar, or food containing sugar accidentally melt on to the hot cooking surface, wipe them off the hot cooking zone immediately with a cleaning scraper to prevent surface damage. Never use scouring sponges or scouring products. Chemically aggressive cleaners such as oven spray and stain remover are also unsuitable. Do not use steel wool or sharp objects for cleaning.



This induction cooking device is not splash-water resistant. Therefore, do not use running water or steam to clean it. The device must be protected against water splashes and must not be cleaned with a water jet.

Disposal

This product must be disposed at the recycling centre of electrical and electronic equipment. It must not be disposed of household or normal waste. With the properly disposing you will help prevent potential environmental damage or health hazards. For more information on recycling the product, contact your local municipal office or your waste disposal service.

Devices intended for disposal must not be operated further.



The device consists of electrical, electromechanical, and electronic components. There are no batteries used.



The owner and the operator are responsible for the proper and safe disposal of the device.

Troubleshooting

Error	Possible Cause	Elimination of error
No Power	No power (no "beep" when connecting the power cord)	Plug the device in, check the plug connection
	Power supply fuse tripped	Check and reset the fuse on the installation side (no fuse on the device)
	Device does not turn on when the button is pressed	Check the plug connection, push the power button again
No heat is generated	Pot is not detected	Pot incorrectly placed → place the pot exactly within the frame with the center of the pot located above the white circle
		Pot might not be suitable for induction → check if the pot is induction compatible. Only use induction-compatible pots and pans
	Device defective	Contact customer service servicepoint@gastros.swiss
Pot does not get warm enough	Incorrect placement of the pot	Place the pot exactly within the white frame with the center of the pot located above the white circle
	Insufficient energy supply	Increase power or temperature
	Pot is not suitable for induction	Only use induction-compatible pots and pans

Safety Regulations

Responsibility

The InductCook® 220 reflects the state of the art and has been built in accordance with the valid CE guidelines. Safe operation is assured. The InductCook® 220 appliance is not intended to be operated by children or persons with physical or mental limitations, unless they are instructed and monitored while using the appliance by a person responsible for their safety.

The following points must strictly be observed:

- Unauthorized conversions or modifications by the customer are prohibited – Gastros Switzerland AG disclaims all liability in such cases.
- If the mains supply cable for the appliance is damaged, it must be replaced by the manufacturer, an authorized service agent or other similarly qualified person in order to prevent hazards.
- The connection for the mains plug should always be positioned so that it is freely accessible. If this is not possible, a master switch for the appliance must be installed by the customer. In the event of a malfunction, the appliance must be switched off completely by unplugging the mains plug or by turning off the master switch.
- Do not allow any liquid to enter your InductCook® 220 induction appliance. Do not use water jets or steam to clean your InductCook® 220 appliance.



In the event of malfunction or maintenance, the device must be able to be switched off completely by unplugging the mains plug, by operating the main switch or by using the appropriate building fuse with a locking system in the isolated position.

PLEASE NOTE: When transporting, setting up, maintaining, and repairing the InductCook® 220 unit, the latest version of the following regulations and guidelines that are applicable in your country must be observed (list is not exhaustive):

- Regulations of the electrical associations (e.g., VDE, SEV, etc.)
- EC directives (in EU countries)
- Accident prevention regulations
- Guidelines of the employers' liability insurance association
- Trade regulations

If the InductCook® 220 unit is being installed in close proximity to a wall, partition walls, kitchen furniture, decorative paneling, etc., it is recommended, that these objects consist of non-combustible material. Otherwise, they must be covered with a suitable non-combustible, heat-insulating material, and fire safety regulations are to be observed with extreme caution.

Intended use

- The InductCook® 220 is intended for commercial use.
- The InductCook® 220 is not intended for the mass production of food.
- The InductCook® 220 is designed to cook food in induction capable pots/pans. Other usage can destroy the device.
- Only use pots and pans that have been designed as suitable for induction by the manufacturer. Only use cookware with a minimum base diameter of 12 cm. It is possible to use smaller pots and pans, but this may have the following effects:
 - Reduced efficiency
 - Pan recognition may not be possible
 - Radiation may be greater
- Never heat a pot or a pan while empty. This could cause the cookware to overheat.
- Switch off the InductCook® 220 unit if you remove the cookware and do not intend to immediately continue using the device. This will prevent unintentional heating in the event that you or someone else places a pan or pot on the cooking surface.
- Do not heat up tins or other sealed containers, as this can cause an explosion! Items that are unsuitable for use include any dishes that are not specifically intended for induction appliances, as well as metal splash guards, aluminum foil, cutlery, jewelry, watches, metallic objects, etc.
- The surface of the InductCook® 220 appliance should not be used for storage.

Risks



The InductCook® 220 device may represent a source of danger if: (1) the information in these operating instructions is not heeded, (2) setup, maintenance or repair work is undertaken by nonauthorized persons or (3) the InductCook® 220 unit is used incorrectly or for purposes other than its intended use. Other risks may include:

- **Risk of destruction:**
When the induction cooking device is not in use for cooking food, it is crucial to ensure that the device is turned off. Otherwise, damage or burnings may occur as a result.
- **Electrical shock:**
Do not expose this system to liquids or metal objects, as this may cause electric shock.
- **Environmental conditions:**
The system must be mounted in a clean, dry indoor place and the relative humidity must not exceed 60%. To avoid overheating, ensure good ventilation. The environmental temperature must not exceed 40 °C.
- **Risk of burns:**
Cookware used with this device becomes hot during operation and can cause burns. Please use potholders or protective gloves when touching it.



Immediately disconnect the InductCook® 220 from the power net if the glass ceramic cover shows cracks.

If you remove the cookware from the cooking device and no longer want to use it, make sure to switch the device off! Do not rely on the “pot detection” feature.

Do not use metal cutlery, PVC/plastic, aluminum foil, or other metallic objects in combination with the InductCook® 220 device.

It should be noted that finger rings, watches, bracelets, or other jewelry can heat up if they are close to the induction field. This can cause burns.

General Information

Liability

The manufacturer’s warranty covers all defects in design, production and materials. Further claims, including defects due to incorrect operation, are excluded. All data and notes in this manual are prepared with consideration to the statutory standards and regulations. The manufacturer will not be liable for:

- Failure to observe the instructions
- Damages caused by inappropriate handling
- Deployment of unqualified staff
- Unauthorized modification
- Technical modifications
- Use of uncertified spare parts



Please note: Do not use the InductCook® 220 appliance if you notice damage or malfunctions.



If you wear a pacemaker, check with your doctor whether you are allowed near an induction cooking appliance.

Repairs

The top cover of the induction device must not be removed by unauthorized persons and the induction device must not be opened under any circumstances. There are NO user-serviceable parts inside.

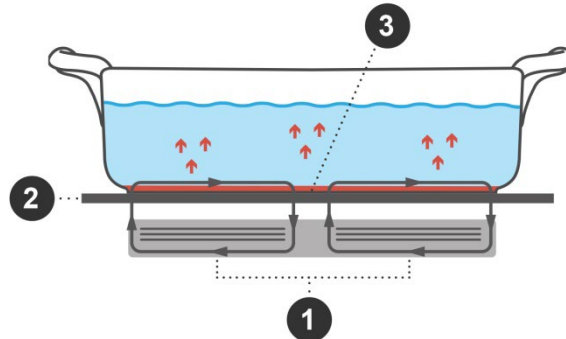
Repairs may only be carried out by authorized service personnel. Contact your dealer, a trained Gastros Switzerland AG Service Partner, or our customer service department via

servicepoint@gastros.swiss

Unauthorized opening of the device leads to the immediate loss of guarantee/warranty.

Cooking with induction technology

The induction coil (1) located under the glass ceramic top (2) of the device generates an alternating electromagnetic field which, through the eddy current effect, generates heat directly in the bottom (3) of an inductive pot/pan.



Key advantages of using induction technology for hot holding:

- High effectiveness of around 95% – high efficiency – high cooking capacity – minimal power loss
- Ready to be used immediately at full power because electrical energy is converted instantly into heat in the pot's base – no heat-up time
- Low energy consumption compared to electrical cooking systems
- Lower heat radiation compared to other cooking systems = pleasant room climate
- Flat surfaces for easy cleaning and the best possible hygiene
- Lowest operating costs (energy, cleaning, etc.)
- High operational safety thanks to safety electronics

Pots and pans

PLEASE NOTE: Only use induction-capable, appropriately marked cookware.

Incorrect and damaged cookware can be dangerous for the InductCook® 220 device! The use of pans and pots without food can lead to excessive heating of the power electronics and reduce their service life. Also, the cookware itself can be damaged. For example, overheating can cause bulges in the bottom of the cookware. This thereby reduced the ability of the pan or pot to use inductive power.

Using buckled and worn-out cookware is dangerous. Due to the deformation in the bottom, pots and pans cannot lie flat on the surface. Overheating to very high temperatures (until glowing) may not be prevented automatically, which can have serious consequences for the InductCook® 220 device. In the worst case, this may also be consequential to staff members.

The induction cooking device is designed for a certain size range of cookware. Pots and pans within this size range work efficiently well. Under certain circumstances, cookware that is too small cannot be detected. Cookware that is much too large cannot absorb power with the entire bottom surface, and therefore may not reach the desired temperature.



INDUCTWÄRM® Equipment

8 InductWarm® Equipment

8.1 Inductive Porcelain

Present food – whether hot or cold – in the best possible way: in freestanding white porcelain. The InductWarm® product range covers an exclusive assortment of induction compatible porcelain dishes with a timeless, elegant design which is perfectly suitable for keeping warm “wet” food with InductWarm® induction units.

The inductive effect becomes possible due to a patented metal coating on the bottom of the dish. The coated porcelain is also

provided with a glaze before it is fired a second time in the oven. The porcelain and the coating are permanently bonded to one another.



You can therefore enjoy all the benefits that using a hard porcelain brings: it is shatter-proof, dishwasher-safe and retains heat extremely well. Moreover, the InductWarm® porcelain meets accepted “Gastro-Norm” standards (GN), allows space-saving storage, and gives you familiarity with standardized equipment for regeneration, transport, and preparation. Without the need of refilling food as before, workflows become more efficient, which also is a benefit for the quality of the food.



NOTE:

- The ferromagnetic InductWarm® porcelain is NOT suitable for microwave use and NOT suitable for cooking with induction.
- When using InductWarm® porcelain, please avoid changing the temperature too fast to prevent the risk of breaking.
- InductWarm® porcelain must be used with the greatest care. Impacts can cause invisible hairline cracks that can break the porcelain when the induction field is under tension.
- For technical reasons, the InductWarm® porcelain is only suitable for using it with InductWarm® units. To use it with other induction units can cause breakage of the dishes.
- Due to the fragile characteristic of porcelain, it is recommended to not keep dry food warm in InductWarm® porcelain dishes. In contrast, moist foods and sauces are ideal for being kept warm in this kind of inductive GN standard porcelain.

Overview InductWarm® Porcelain

Bowl GN 1/1 Series 130 Bowl GN 1/1 Series 200

Dimension: 540 x 345 x 65 mm
Weight: 2.4 kg



Art. No. 2 20 011 00
(Series 130)



Art. No. 2 20 211 00
(Series 200)

Bowl GN 1/2 Series 130 Bowl GN 1/2 Series 200

Dimension: 360 x 275 x 65 mm
Weight: 1.4 kg



Art. No. 2 20 012 00
(Series 130)



Art. No. 2 20 212 00
(Series 200)

Bowl GN 1/3

Dimension: 360 x 120 x 65 mm
Weight: 0.9 kg



Art. No. 2 20 013 00

Bowl L

Diameter: 330 mm
Capacity: 4.3 l



Art. No. 2 00 030 00

Bowl M

Diameter: 290 mm
Capacity: 3.2 l



Art. No. 2 00 020 00

Sauce Pot

Diameter: 121 mm
Capacity: 0.9 l



Art. No. 2 00 010 00

8.2 Buffet Covers



The InductWarm® buffet covers made from brushed stainless steel are matching perfectly with the InductWarm® porcelain. They prevent the food from cooling down or drying out – especially in the time period between equipping the counter with foods and opening the buffet for the guests.

As the InductWarm® system works completely without water, it is important to retain the food's own moisture with the help of the buffet covers. In this way the high quality of the food is preserved, and it

stays fresh for longer periods of time. This has a positive effect on the colour, consistency, and nutritional values of the food.

The covers can be placed gently on the InductWarm® porcelain and guests at the buffet are able to comfortably open the lid with just one hand. In order to make cleaning easier for the staff, the covers can be dismantled in one single movement and are therefore suitable for the dishwashing line.

With their high-quality stainless-steel design, the InductWarm® buffet covers are the ideal complement for elegant food presentation at the buffet.

Overview Buffet Covers

Buffet cover GN 1/1

Dimension: 540 x 345 x 80 mm

Weight: 2.4 kg



Art. No. 3 20 011 00

Buffet Cover GN 1/2

Dimension: 360 x 275 x 80 mm

Weight: 1.4 kg



Art. No. 3 20 012 00

Buffet Cover GN 1/3

Dimension: 360 x 120 x 80 mm

Weight: 0.9 kg



Art. No. 3 20 011 00

8.3 Transport Case for InductWarm® 200 Tabletop

The InductWarm® transport case is available for optimal storage and convenient transport of the InductWarm® 200 Tabletop device. The inside of the case is lined with a PE foam insert, into which the induction device can be inserted precisely. The exterior of the case is made of a sturdy, durable material. Inside the case, the induction device is optimally protected during transport and storage.

Transport Case

Dimension: 625 x 465 x 145 mm

Weight: 3 kg



Art. No. 6 20 500 00

8.4 Rubberpads

For buffets equipped with the InductWarm® 130+ undercounter unit, the rubber pads in round or square are suitable for protecting the dishes and the buffet surface. They serve equally as a slip-stop and protect the surface of your buffet from knocks and heat. In addition, they support the correct placement and at the same time prevent the induction-compatible dishes from slipping when the food is being ladled.

Overview rubberpads

Rubberpad round 20cm



Art. Nr. 6 50 120 00

Rubberpad round 15cm



Art. Nr. 6 50 115 00

Rubberpad rectangle GN 1/3



Art. Nr. 6 50 130 00

9 Notes

