



THE FINE ART OF COOKING

Benutzerhandbuch

Auftisch- & Einbaugeräte

Induktion

User guide

Cooking appliance & Build-in

Inductions

Manuale d'uso

Apparecchio per la cottura &

Unità da incorporare a

induzione

Mode d'emploi

Table de cuisson & Unité

incastrable à induction

User guide



Dear Customer

Congratulations on your purchase of a Menu System product!

The following pages contain important information and advice on how your stand alone appliances and build-in units works, how to operate it, and how to maintain it.

Please read these operating instructions carefully before first using the cooker. Then store it in a secure place so that you can refer to them quickly if required.

We accept no liability for damage caused by failure to comply with these instructions or incorrect actions being taken.

If you encounter a problem which is not described in these operating instructions, you are unsure about anything, or faults occur that you cannot remedy yourself, please contact your service partner, or alternatively please contact us directly.

Yours sincerely

Menu System AG

MENU SYSTEM AG
Hechtackerstrasse 43
CH- 9014 St. Gallen
info@menusystem.ch
www.menusystem.ch

Subject to technical modifications at any time and without prior notice.

Item no.:
Version: 110809

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5. GENERAL INFORMATION

This manual contains general and important tips and information about our products, how to operate, care for and maintain them, and tips on the specific operation and care of individual types (model-specific differences are indicated where necessary).

5.1. INITIAL START-UP

The unit may only be installed and started up by an authorised service technician in observance of the applicable safety regulations in your country.

5.2. SAFETY REQUIREMENT

The stand alone appliance or build-in unit reflects the state of the art and is built in accordance with the valid CE guidelines. Safe operation is guaranteed.

The unit is not intended to be operated by children or persons with physical or mental limitations, unless they are instructed and monitored while using the system by a person responsible for their safety.

The cooker 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-authorised persons, or
- the product is used incorrectly or for purposes other than its intended use.

This may present

- a danger to the efficient operation of the stand alone appliances or build-in units
- a danger to the product and other assets belonging to the user
- a danger to life and limb

For the transport, setup, maintenance and repair of the units, the following regulations and guidelines for your country must be observed, in the most up-to-date version:

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

The following points must strictly be observed:

- Unauthorised conversions or modifications by the customer are prohibited – Menu System 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 authorised 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.

Intended use and area of application:

- If the glass ceramic or wok shell is broken or even slightly cracked, then the induction appliance must be switched off and disconnected from the electrical supply. Do not touch any parts inside the appliance.
- The surface of the appliance should not be used for storage.
- The recommended minimum size of cookware is 24 cm diameter (MS-I-10, -20, -40, -IW) and 12 cm diameter (MS-I-SLC). The induction wok should only be operated with the pan supplied. It is possible to use smaller cookware, however this may result in the following:
 - o Reduced efficiency
 - o Pan detection may not be possible
 - o Radiation may be greater
- Do not heat up tins or other sealed containers, as these can explode! Items that are unsuitable for use include any cookware that is not specifically intended for induction appliances, as well as metal splash guards, aluminium foil, cutlery, jewellery, watches, metallic objects, etc.

- The induction hob is considered to be switched on when the rotary switch is turned from the "zero" position. Whenever the hob is not in use the appliance must be switched off.
- Symbol explanation



This symbol warns of hazardous voltage (symbol 5036 of IEC 60417-1).



This symbol warns of non-ionising electromagnetic radiation (symbol 5140 of 60417-1)

5.3. LIABILITY

The manufacturer's warranty covers all defects in design, production and materials. All other claims are excluded.

No warranty claims will be accepted in the following cases:

- Incorrect operation and use for purposes other than the intended use.
- Incorrect interventions and the use or installation of non-genuine spare parts or accessories.

Note:

- Do not use the equipment if you notice damage or malfunctions.
- Never use the system to dry textiles, paper or similar material.
Risk of melting and fire!
- Do not place materials that may melt or burn in or on the system.
- Do not heat up tins or other sealed containers. Risk of explosion!

5.4. REPAIRS

Repairs may only be carried out by authorised service personnel. Contact your dealer, a trained Menu System Service Partner or our customer service department. You can find your nearest Menu System Service Partner on our website www.menusystem.ch under "Contact". You can contact our customer service department at:

Menu System AG Customer Service
Tel: +41 71 272 51 00
service@menusystem.ch

5.5. COOKING WITH INDUCTION

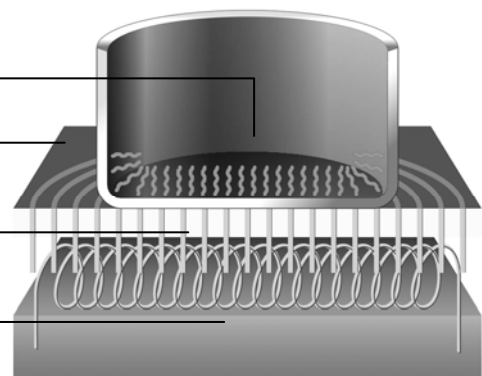
The induction coil beneath the glass ceramic or wok dish generates an alternating electromagnetic field that produces heat in the base of an induction cookware item through the principle of eddy currents. The automatic pan recognition only switches on the generator when a pan is placed on the cooker.

Heat is generated directly in the base of the pan

Glass ceramic

Inductor (coil) generates magnetic field

Generator



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

- Very high effectiveness of around 95 % = high efficiency = high cooking 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!
- 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 vapour
- Optimum hygiene and very easy cleaning
- Very low operating costs (energy, cleaning)
- Safety electronics for high operating safety (pan recognition, idle cut-out, overheat protection)

5.6. COOKWARE

Poor quality or damaged cookware can pose a risk to your cooking suite!

Worn-out pots and pans can cause the electronics to excessively overheat, reducing their lifetime. Buckled and worn-out cookware is dangerous. Because the base of the pan is often deformed as a result, there is no proper heat-conducting contact between the pan and the ceramic plate, and the fitted heat sensor cannot respond. It may not be possible to automatically prevent the pan from overheating again to very high temperatures (potentially becoming red-hot), which could have serious consequences for the cooking suite or, in the worst-case scenario, kitchen staff.

Optimum induction cooking will only be achieved with the right cookware!

There are major differences in the way pots and pans convert induction power into heat.

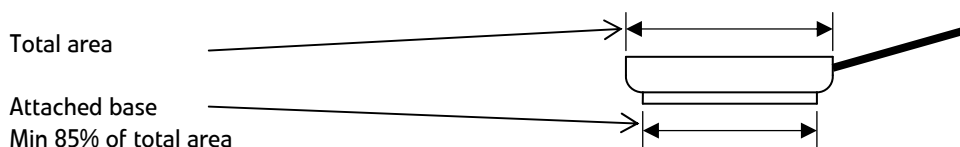
The factors that decide how efficiently induction power is converted into effective heat in the pot or pan are the material the cookware is made of and the thickness of the base. It is also important that the cookware is in good condition, particularly the base.

5.6.1. THE RIGHT MATERIAL

Cookware made entirely from multi-component material is the best choice for any chef. These pots and pans contain one or more layers inside the material that optimally convert the induction power into heat and efficiently pass this heat on. Also, they usually require less care than conventional cookware made of single-layer material. Pure iron cookware is very suitable for use with induction cookers, but has the disadvantage that it requires a lot of care.

Cookware with attached bases (pressed or welded on) made of induction-friendly material is also suitable. As a general rule, heat is not conducted so well into the sides of the pan as if the base were made entirely of multi-component material or pure iron.

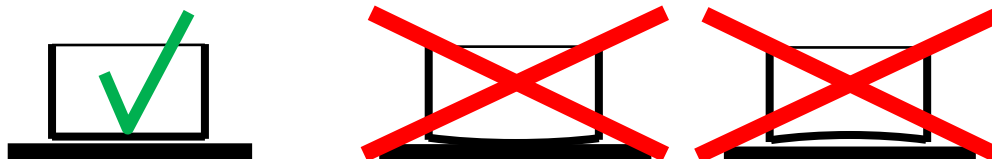
In the case of cookware with attached bases, the base must offer at least 85% coverage.



5.6.2. GOOD CONDITION

The condition of the cookware is decisive for two reasons.

Bent and buckled pots and pans which do not lie flat and even on their bases will result in loss of energy. Make sure that cookware items have flat bases. This will save energy and preserve the cooking plate.



The loss of energy from torched cookware is much more serious. If a pot or pan overheats, i.e. is brought to a high temperature when empty, the properties of the material will be altered and its ability to absorb inductive energy will be reduced. Overheating often causes the base of the cookware to warp, so it no longer lies flat on the glass ceramic.

If cookware with an attached base is overheated, the conductance of heat between the base and the pan may be considerably reduced through warping of the base and the formation of air cushions in between.

Extreme heat may cause the base to be completely detached. There may be damage from overheating even if the cookware is not visibly discoloured.

Never use cookware that shows signs of discolouration and buckling on the base by overheating; dispose of it instead.

5.6.3. CORRECT SHAPE AND SIZE

Induction hobs are designed for a particular range of pot and pan sizes with which they function efficiently and well. Cookware that is much too small being used on a large hob may not be detected by the automatic pan recognition, and the energy supply may stay switched off. Cookware that is much too large cannot absorb energy from the whole base area, so it will take longer to heat up and may not reach the desired temperature. Square and oval cookware can be easily heated on specially designed hobs. If they are heated on round hobs of insufficient size, the base will not heat up evenly.

5.7. MOUNTING

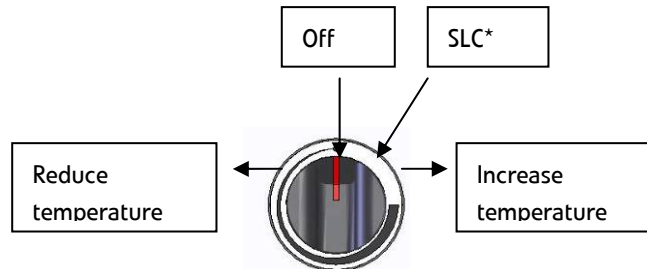
Counter-top appliances with an unladen weight of < 18 kg must be installed with the mounting bracket. When the bracket is installed properly it will prevent the appliance from falling and reduce the potential risk of accident.

4. Unscrew the rear levelling foot
5. Position the mounting bracket on the levelling foot, screw in and tighten the nut
6. The bracket is to be installed by the customer and is not included in delivery.

6. FUNCTION AND OPERATION

6.1. CONTROL OF INDUCTION HOBS

The induction hobs have coils. Their power can be adjusted to the desired level using the appropriate rotary switch.



* Additional switch setting with Slide Control hobs only

Switch on

When the switch is turned out of the 0 position, the hob switches to "standby"

Induction hob with LED	Flashing LED
Induction hob with Display	display panel 0
Slide Control	Display shows 0 or SLC

As soon as a pan or pot is detected by the pan recognition (see below), power is supplied to the hob.

Induction hob with LED	Luminescent LED
Induction hob with Display	display panel 1-8, P9, P10
Slide Control	Display shows 1-8, P 9, P10 or power display

Switch off

When the switch is turned to the 0 position, the induction and infrared hobs are switched off.

Control power with rotary switch

When the switch is turned to the right, the power is increased – by turning to the left, the power is reduced.

Control power with SLIDE CONTROL

Turn switch to SLC position. Display shows "SLC".

If the pan is moved into the middle of the hob, the power increases. If the pan is removed from the middle, the power is reduced. In SLC mode, the display shows the actual output of the coil in kW at any given time.

7. CLEANING AND CARE

7.1. GLASS CERAMIC

We recommend using pots and pans with completely flat bases to avoid any potential surface damage such as scratches. If you use a cold cooking surface as a work surface, remember to wipe it down afterwards. Remaining crumbs or grains underneath cookware may cause scratches. However, if you do have signs of use like this on your cooking surface, do not worry. Scratches will not impair the cooking process in any way.

Cleaning tips:

- 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.
- Then wipe down the cooking surface with water and rub it dry with a clean cloth.
- Clean your cooking surface regularly, preferably after each use.

Important note

If any plastic objects, aluminium foil, sugar or food containing sugar accidentally melt on to the hot cooking surface, wipe it off the hot cooking zone immediately with a cleaning scraper to prevent surface damage. Before cooking with food containing a lot of sugar (e.g. jam), always apply a protective agent. Never use

scouring sponges or scouring products. Chemically aggressive cleaners such as oven spray and stain remover are also unsuitable.

7.2. DAILY CLEANING

- For cleaning: switch all appliances off. Wait until the appliance to be cleaned has cooled to hand temperature before starting to clean.

Please note:

- Do not use steel wool or sharp objects.
- Your induction cooking appliance is not splash-water resistant. Therefore you should not use any running water when cleaning, and avoid direct contact with water vapour.
- To remove dirt and deposits on side walls, you can use standard pH-neutral cleaning products based on non-ionic and anionic tensides 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.

7.3. WEEKLY CLEANING

- In addition to daily cleaning, the filters fitted to the air inlets of your units must be cleaned once a week, firstly to ensure a sufficient supply of cooling air and secondly to prevent the filters' effectiveness for grease and other vapours from being impaired. To do this:
 - Remove the filters fitted in each air inlet.
 - Clean the filters in a dishwasher or with hot water and soap.
 - Refit the filters correctly before using the appliances again.

Important note

- Dirty filters may cause units and appliances to overheat or become dirty, resulting in a drop in performance and damage to the appliances!

8. FAULTS AND TROUBLESHOOTING

8.1. INDUCTION HOBS & WOK

Induktionskochfelder mit LED-Anzeige unter Glaskeramik

Fault	Cause	Remedy
No heat, LED flashing	Pan is not detected	Pan too small or not induction-friendly
No heat, LED does not flash	Appliance not switched on	Switch on appliance
	Fuse tripped	Reset fuse in switch cabinet
	Appliance defect	Contact customer service

Induktionskochfelder mit Digitalanzeige unter Glaskeramik

Fault / Display	Cause	Remedy
E01	Overvoltage	- Replace pan, otherwise
E02		- Contact customer service
E03		
E10	System temperature too high	Reduce power
E11	Pan temperature too high	Remove pan
		Reduce power
E12	Appliance fault	Contact customer service
E13		
E14		
E15		
-	Glass ceramic hotter than 50°	None – serves to warn user



MENU SYSTEM AG
Oberstrasse 222
CH-9014 St.Gallen
T +41 71 272 51 00
F +41 71 272 51 10
info@menusystem.ch
www.menusystem.ch

MENU SYSTEM AUSTRIA GMBH
Steinebach 18
A-6850 Dornbirn
T +43 5572 39 48 00
F +43 5572 39 48 00-55
info@menusystem.at
www.menusystem.at

MENU SYSTEM GERMANY GMBH
Turmstrasse 4
D-78467 Konstanz
T +49 1805 880 558-10
F +49 1805 880 558-88
info@menusystem.de
www.menusystem.de