

PREPARING YOUR BUILT IN COOKER FOR USE

**CAUTION:** Read the instructions before using the machine. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**WARNING:** If the surface is cracked, immediately disconnect the appliance or appropriate part of the appliance from the supply.

- The minimum size of cookware should be greater than 12cm(4.5inch).
- Aluminium foil and plastic vessels are not to be placed on the hot surfaces and these surfaces are not to be used for storage.
- Metallic objects such as kitchen utensils, cutlery etc. shall not be placed on the hob surface within the cooking zones since they could get hot.
- Take care when operating the appliance, as rings, watches and similar objects worn by the user could get hot when in close proximity to the hob surface.
- Only use vessels of the type and size recommended.
- Users with heart pacemakers should consult with the manufacturer, unless specific details are given.
- After use, switch the hob element off by means of its control. Do not rely on the pan detector.
- Any repairs shall be carried out only by persons trained or recommended by the manufacturer.
- The instructions shall give recommendations regarding the rating and type of the additional protective devices, such as residual current device(s), to be installed.
- Appliance shall not be cleaned with a water jet.
- Recommendations regarding the rating and installation of protective devices for appliances which are permanently connected to a fixed wiring and for which leakage currents may exceed 10 mA.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then removed plug from wall outlet.
- Save these instructions.

**NOTE:** Do not use extension cord. If one must be used, use a cord with a minimum of 1.5mm² and no longer than 3.04 meter.

GUARANTEE

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This Guarantee is subject to the following terms:

- GGMGASTRO must be notified of the fault.
- Proof of purchase must be present to GGMGASTRO's nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- If the power cord has broken, please do not hesitate to send the unit to the nominated representative.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of GGMGASTRO.
- The warranty applies for the use of the product in the Europe only.

**What is NOT COVERED:**

- Warranty DOES NOT include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This **GUARANTEE** is in addition to your Statutory Rights

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TROUBLESHOOTING FOR IDS1/IDS9

If LED displays any of the following error codes, unit needs to be sent in for service:  
E0,E1,E2,E3,E4,E7,E8,E9,EC/E16

TROUBLESHOOTING FOR IDS2

If LED displays any of the following error codes, unit needs to be sent in for service:  
E0,E1,E3,E4,E7,E8,EC

Error	Error Code	Failure Analysis
Empty Pan Protection	E0	Is the pan be placed on the induction cooker? Or is it an induction compatible pan?
Circuit failure	E1	Check the circuit board if the components are damage.
IGBT Overheat	E3	Circuit board inner fan was broken or the air inlet is blocked.
Temperature Sensor does not work	E4	Check if the temperature sensor cable was broken, or the plug is unplugged.
Low Voltage Protection	E7	Check if the voltage is low
High Voltage Protection	E8	Check if the voltage is high
Main board can not connect with control panel	EC	Check the wire connection between the main PCB board and display control board.

ELECTRICAL INSTALLATION REQUIREMENTS

Every installation site has different electrical wiring. Because many different local codes exist, it is the Owner and Installer's responsibility to comply with those codes. GGMGASTRO is not responsible for any consequential damages as a result of failure to comply with installation requirements:

1. Read all installation instructions carefully before starting installation.
2. Remove all loose packaging and accessories and save for subsequent shipment or in case of concealed shipping damage.
3. It is the responsibility of the installer to comply with all federal, state and local codes.
4. Any installation not matching the specifications discussed in this manual automatically voids the product's warranty.
5. GGMGASTRO recommends that a dedicated electrical line be used for each Cooker installed. Electrical circuits should not be shared with any other electrical equipment.

INSTALLATION GUIDELINES FOR ALL BUILT IN COOKERS

Please follow the listed guidelines below to ensure product reliability:

**Spacing Requirements:**

- \* All units requires a minimum clearance of four 4" (101.6mm) between all sides of the housing and any surface or obstacle.
- \* Avoid installing the unit near other equipment that generates excessive heat that can be pulled into the unit by its fan (e.g. griddles, fryers, etc.).
- \* Avoid placing the unit near items that generate excessive steam that can be pulled into the unit by its fan (e.g. pasta cookers, steam baths, dishwashers, etc.).

**Electrical Requirements:**

- \* Always provide a dedicated electrical circuit for the equipment.
- \* Never use an extension cord or power strip.

**General Maintenance:**

- \* All units should be checked for build up and debris around the intake and exhaust vents on the bottom of the unit.
- \* If debris is found on the vents, you should unplug the unit and clean away the debris with a dry cloth to ensure proper airflow is provided to the equipment.

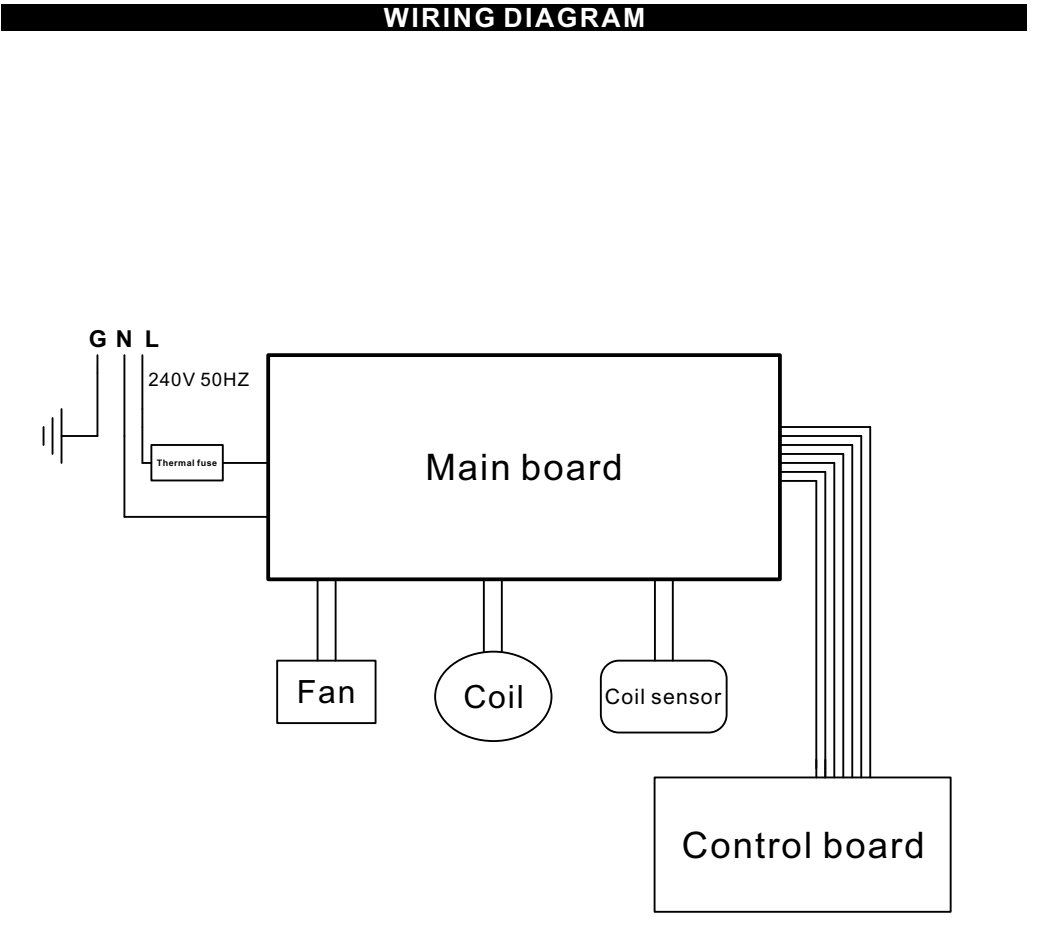
**Air flow and Ambient Temperature:**

- \* Avoid ambient temperatures exceeding 50°C/122°F.

**General:**

- \* Never leave an empty pan on the unit.
- \* Always turn the unit off when not in use.

WIRING DIAGRAM



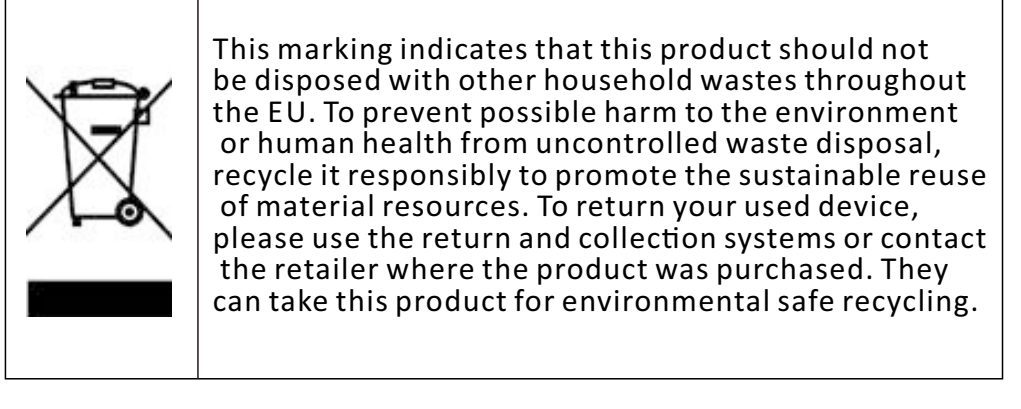
SPECIFICATION

Model No.	IDS1	IDS2	IDS9
Voltage	220 - 240V / 50Hz		
Ceramic Plate	360x380mm	299x299mm	Φ311mm
Power Consumption	1800 - 3500 watt.		
Safety Device	Overheat protection. Automatic hazard detection. Circuit protection sensor. High voltage. Thermostat. Pan material detection		
Dimensions	380x360x125mm	400x400x125mm	400x400x190mm
Net weight	7.15KG	6.70KG	8.25KG

SYMBOL

	Dangerous voltage
	Non-ionizing electromagnetic radiation

Correct Disposal of this product



UNSUITABLE COOKWARE

The about cookware are not suitable for the induction cooker.

- Ceramic, glass, copper, bronze, aluminum bottom, or diameter less than 12cm(4.5in).
- Copper, bronze and aluminum cookware
- Glass cookware
- Pottery
- Ceramic cookware(without special coating)
- Pans with feet
- Flat tray

BEFORE USE

- The above cookware are not suitable for the induction cooker.
- Place cooker on flat surface, but keep away from the wall or other articles. For best results, leave at least 4 inches from all sides.
- When the air entrance or the air outlet is blocked, the internal temperature of the cooker rises and may automatically shut off during cooking.
- Keep away from gas range or coal oil stove. If the surrounding temperature is high, cooker will stop heating.
- Please do not use this cooker near credit card, disc, watch or radio.

DURING USE

The about cookware are not suitable for the induction cooker.

- Do not place a sealed can on the cooker. It may explode.
- Do not place paper or cloth in between the cooker and cooker to prevent over heating.
- If the cooking oil is not enough or an empty pan is left on the cooker for too long, it will damage the cookware.

CARE AND CLEANING

Your Built In Induction Cooker is easy to keep clean. Be sure to follow these easy instructions:

- Turn the unit OFF and remove the plug from any power outlets prior to cleaning.
- Keep away from water source; the cooker will not work if the air inlet and the air outlet are wet.
- If the cooking oil is not enough or an empty pan is left on the cooker for too long, it will damage the cookware.

• Clean the glass surface, use a mild detergent or glass cooker cleaning cream.

- Never immerse the cooker in water or put it in the dishwasher.

**NOTE**

This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

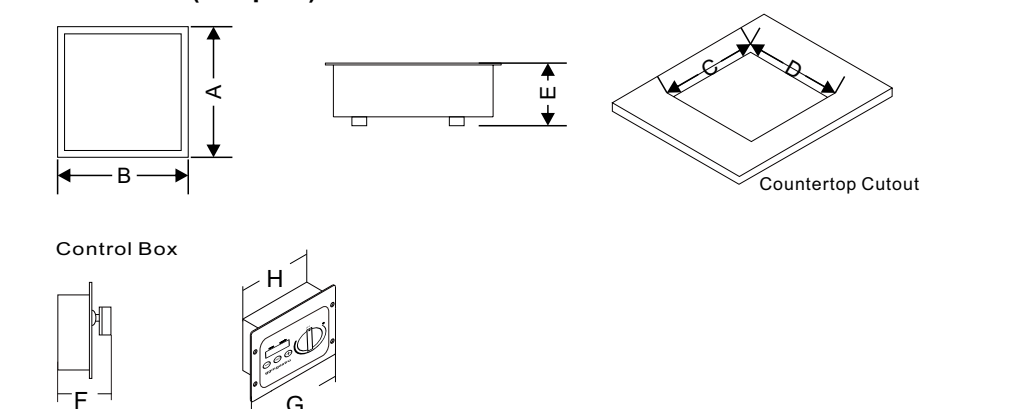
However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harm to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect equipment to an outlet that's on a different circuit than the receiver.
- Consult the dealer or an experienced radio/TV technician for help.
- Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

CLEARANCE AND DIMENSIONS

All units requires a minimum clearance of four 4" (101.6mm) between all sides of the housing and any surface or obstacle.

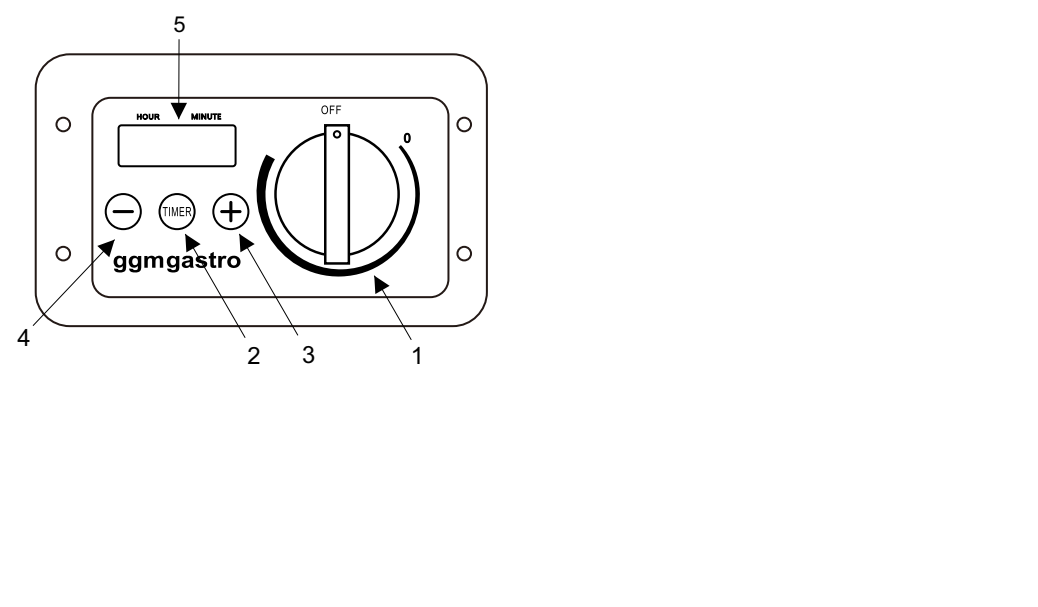
MODELS (Drop-In)



	IDS1	IDS2	IDS9
mm	mm	mm	mm
A	14.98	15.75	15.75
B	14.17	15.75	15.75
C	14.17	14.57	14.57
D	13.39	14.57	14.57
E	4.92	4.92	4.92
F	2.68	2.68	2.68
G	6.57	6.57	6.57
H	5.12	5.12	5.12

CONTROL PANEL

MODEL IDS1,IDS2 & IDS9



1. Power regulator rotary knob.
2. Timer function.
3. '+' increase.
4. '-' decrease.
5. LED display screen.

COOKING BY POWER(WATTAGE)

Cookers has two different cooking modes: Timer Mode and Power Mode. Professional cooks will appreciate the special features and advantages of each mode.

**General Operation:**

Plug cooker into a grounded, single-phase receptacle. Models will run on 220-240V drawing a maximum of 3500W depending on model. Checking rating plate on unit to verify correct voltage and wattage. Voltages below 220-240V can result in less than rated power and slower heating times. **NOTE: For proper operation, an independent dedicated circuit should be used for each unit installed. Each circuit should be protected with a 32A circuit breaker. When your application requires high intense heat or you want a quick temperature increase, the Power mode should be used.**

**Operation:**

- Turning the knob until the desired Power Cook setting (IDS1/IDS9 have 10 power level and IDS2 have 5 power level) and the cooker will operate.
- Turn the control knob to the left to decrease power and to the right to increase power.
- Touching the TIMER control until the desired Cook Timer.
- Press the Increase or Decrease control to increase or decrease time setting.
- To turn the cooker off, turn the control knob to far left until it 'clicks' and the LED display no longer illuminates.

COOKING IN TIMER MODE

**Operation:**

- Turn the cockpit 'ON' by depressing the 'ON/OFF' button and turning the control knob clockwise.
- Depress the Timer Mode button. (0~23:59 hrs).
- Press "+" or "-" buttons to set in 1-minute increments (00:00-59 min), long-press "+" or "-" buttons to set in 5-minute increments. When the minute is displayed, the two digits flash at '00:00'.
- Press Timer button again and use "+" or "-" button to adjust in 1-hour increments (0-24 hrs).
- Press Timer button again and use "+" or "-" button to adjust in 1-hour increments (0~23:59 hrs). When the hour is displayed, the two digits flash at '00:00'.
- To turn the cockpit off, depress the 'ON/OFF' button or turn the control knob to 'OFF', and remove the plug from any power outlets.