

ggmgastro

Your 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:

- GGM Gastro must be notified of the fault.
- Proof of purchase must be presented to GGM Gastro's nominated representative.
- The warranty will be void if the product if 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 GGM Gastro.
- 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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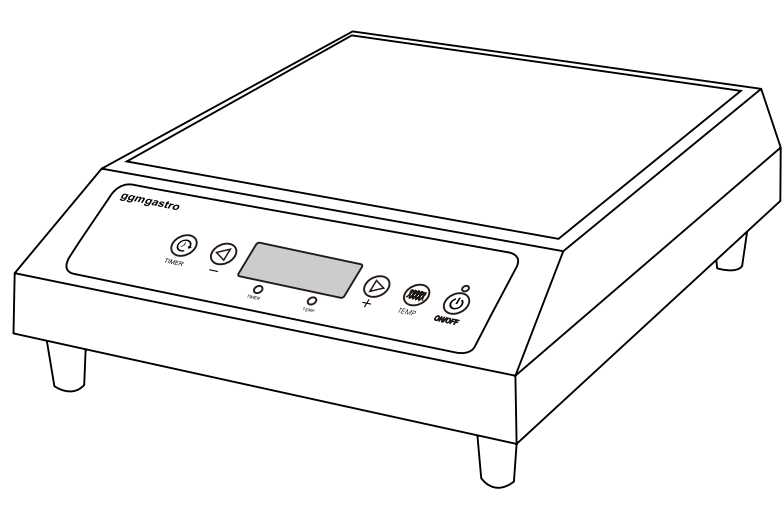
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IDS7

(220-240V/2700W)

INSTRUCTION MANUAL

Thank you for purchasing your induction cooker by GGM Gastro. Make full use of your new induction range. Please carefully read this manual and keep on hand for future reference.

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IMPORTANT SAFEGUARDS

A. Read all instructions.

B. Do not touch hot surfaces. Use handles or knobs.

C. To protect against electrical shock, do not immerse cord or appliance in water or other liquid.

D. Close supervision is necessary when any appliance is used by or near children.

E. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

F. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

G. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

H. Do not use outdoors.

I. Do not let cord hang over edge of table or counter, or touch hot surfaces.

J. Do not place on or near a hot gas or electric burner, or in a heated oven.

K. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

L. 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.

M. Do not use appliance for other than intended use.

N. Save these instructions.

**NOTE: Do not use extension cord. If one must be used, use a cord with a minimum of 1.5 mm<sup>2</sup> and no longer than 3.08 meter.**

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SPECIFICATIONS

Model	IDS7
Voltage	220-240V / 50Hz
Consumption	2700W
Dimension	39.3x32x11.9cm
Power Range	1500~2700W
Protection Designs	Overheat protection, Automatic hazard detection, Circuit protection sensor, High voltage, Small object heat prevention, Thermostat, Fan material detection

**Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.**  
NOTE: This equipment has been tested and found to comply with the limits for a consumer ISM equipment. These limits are designed to provide reasonable protection against harmful interference in a residential installation.  
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 harmful interference 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 the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio TV technician for help.

Operation is subject to the following two conditions:

1. This device may not cause harmful interference.
2. This device must accept any interference received, including interference that may cause undesired operation.

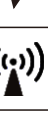

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TROUBLESHOOTING

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

Error	Error Code	Failure Analysis
Circuit failure	E0	Check the circuit board if the components are damage.
Empty Pan Protection	E1	Is the pan be placed on the induction cooker? Or is it an induction compatible pan?
Low Voltage Protection	E2	Check if the voltage is low
High Voltage Protection	E3	Check if the voltage is high
Temperature Sensor does not work	E4	Check if the temperature sensor cable was broken, or the plug is unplug.
IGBT Overheat	E9	Circuit board inner fan was broken or the air inlet is blocked.

Symbol

	Dangerous voltage
	Non-ionizing electromagnetic radiation

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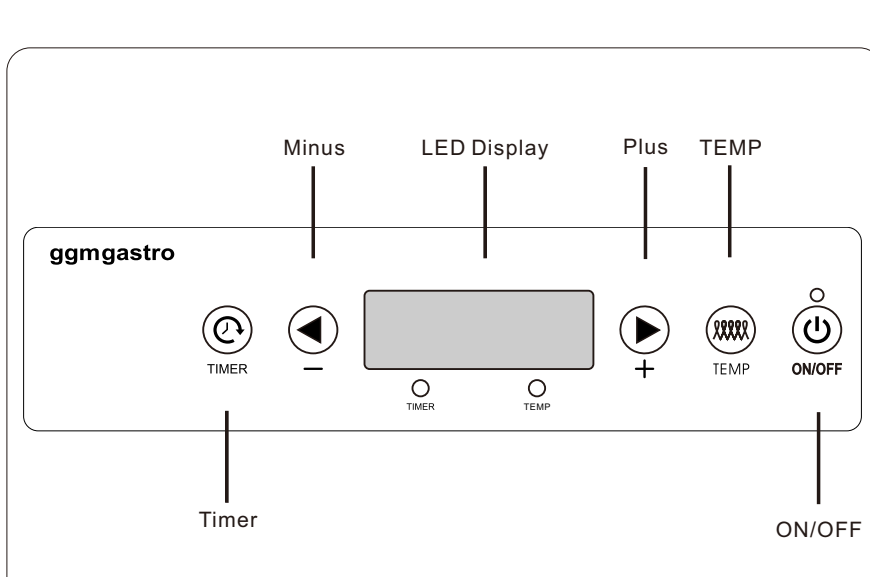
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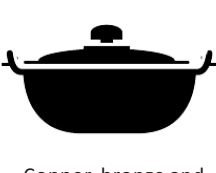
Control Panel




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Unsuitable Cookware


Ceramic, glass, copper, bronze, aluminum bottom, or bottom of less than 12cm(4.5in) cookware.



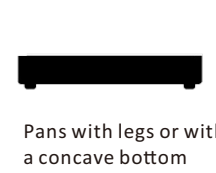
Copper, bronze and aluminum cookware




Glass Cookware




Ceramic Cookware (without special coating)



Pans with legs or with a concave bottom



Bowl-shaped cookware



Cookware with diameter less than 12cm(4.5in)

**Maintaining the product**

- Unplug the cord before any cleaning is done.
- To clean the ceramic plate, use a soft sponge with dish-washing liquid. Then wipe clean with damp towel.
- Clean fan intake with vacuum whenever necessary.

**DO NOT IMMERSE THE COOKTOP IN WATER TO SOAK. THIS WILL DAMAGE THE COOKTOP.**

**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.

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- Please plug this cooktop in the correct -amp outlet.
- Do not share the outlet with other appliances and make sure it is correctly plugged in.
- Do not touch the ceramic plate immediately after cooking, the plate may remain hot due to heat transferred from the cookware.
- Do not insert any object in the inlet or outlet to prevent electric shock.
- Do not damage the ceramic plate.
- If the ceramic plate is broken, please turn unit off and unplug from outlet immediately.

**IMPORTANT:**

- If the electric cord is damaged, please contact our service technician for a replacement.
- This appliance is equipped with overheat protection feature.
- Those with a pacemaker should consult their physician before using this item.
- If the cooktop surface is broken or cracked, do not use the product as it may cause electric shock.


**EMERGENCY PROCEDURES**

If the cooktop is not working properly, please contact our service technician for assistance. Do not disassemble the unit by yourself.


**LIST OF SUITABLE / UNSUITABLE COOKWARE**

Suitable Cookware

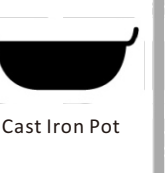
Iron, cast iron, stainless steel and enameled wares with diameter over 12 cm(4.5in) are recommended.



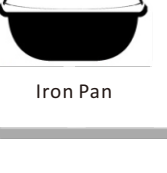
5/5 Multi-ply Cookware



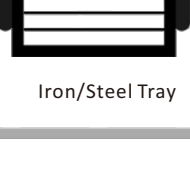
Iron/Steel Fry Pan



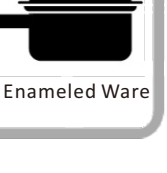
Cast Iron Pot



Iron Pan



Iron/Steel Tray

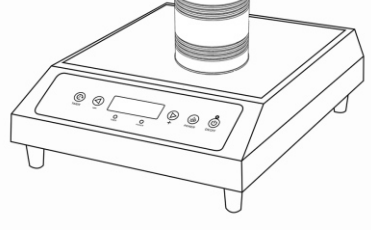


Enameled Ware

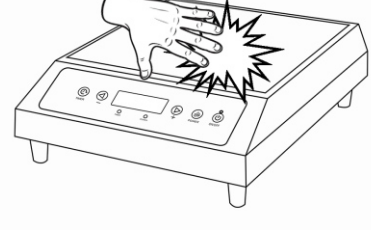
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Attention

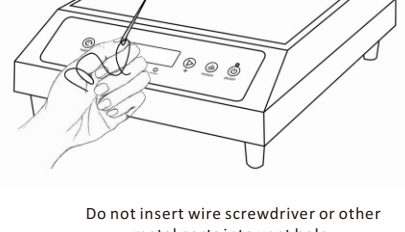
- Do not drop the cookware on the top plate while cooking. The ceramic plate may crack.
- Please use suitable cookware, otherwise abnormal cooking or damage may occur.
- The power-protect circuit will protect the unit when power is unstable. The power red light will be flashing and cooking will stop.



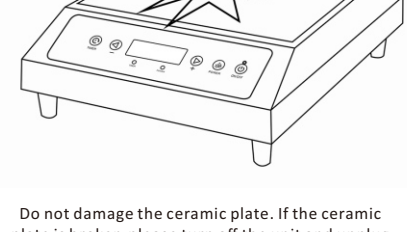
Do not place any other articles on the cooktop except proper cookware.



Do not touch the ceramic plate after cooking. As surface may retain heat from cookware.



Do not insert wire screwdriver or other metal parts into vent hole.



Do not damage the ceramic plate. If the ceramic plate is broken, please turn off the unit and unplug from outlet immediately.

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TEMP vs TIMER

The operation of this induction cooktop has two functions: TEMP & TIMER.

In <TEMP> Function (TEMP indicator is on):

- LED displays a two or three digit number, indicating cooking temperature. (1-10) 60°C, 80°C, 100°C (initial value), 120°C, 140°C, 160°C, 180°C, 200°C, 220°C, 240°C.

In <TIMER> Function (TIMER indicator is on):

- LED displays a one, two or three digit number, indicating cooking time.
- Unit will cook until set timer is reached.
- When set timer is reached, unit will stop heating.

**HOW TO USE**

1. Plug in power cord (220-240V / 50Hz) - unit will BI once and indicator is on.
2. Please use suitable cookware and add food contents.
3. Touch ON/OFF button (red indicator light is illuminate), unit will auto shut off after 1 min with no any cookware placed.
4. • Touch TIMER button to select setting timer.  
TIMER mode: LED displays timer: 0~60 min, 0~24 hours.  
• Touch TEMP/POWER button to select setting temperature or power.  
TEMP mode: LED displays will display 60~240°C (Max).
5. Touch TEMP button to set time.  
Timer mode: LED displays timer: 0~60 min, 0~24 hours  
Press "+" or "-" buttons to set in 1-minute increments (0-60 min), long-press "+" or "-" buttons to set in 5-minute increments.  
Press Timer button again and use "+" or "-" button to adjust in 1-hour increments (0-24 hrs).  
Press Timer button for the third time, then the Timer will be shut off.  
When cooking is done, turn unit off by touching 'ON/OFF' button.

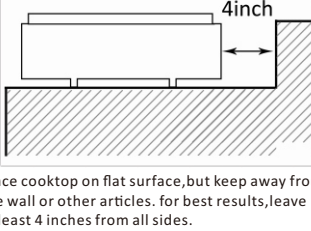
**NOTE:**

- If unit is off, you must touch ON/OFF button.
- Safety feature: if no cookware is placed, unit will shut off after 1 minutes.
- To avoid temperature jump, please cook at least 1 quart of food/content.

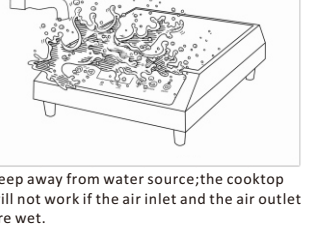
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KEY POINTS BEFORE USING THE COOKTOP

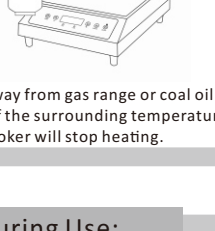
Before Use:



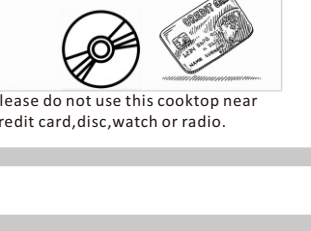
Place cooktop on flat surface, but keep away from the wall or other articles, for best results, leave at least 4 inches from all sides.  
When the air entrance or the air outlet is blocked, the internal temperature of the cooktop rises and may automatically shut off during cooking.



Keep away from water source; the cooktop will not work if the air inlet and the air outlet are wet.




Keep away from gas range or coal oil stove. If the surrounding temperature is high, cooler will stop heating.




Please do not use this cooktop near credit card, disc, watch or radio.

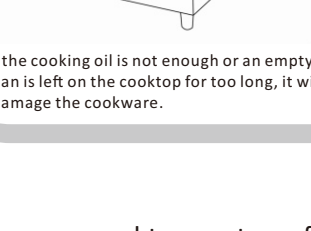
During Use:



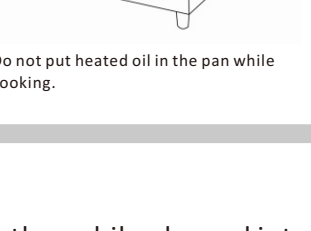
Do not place a sealed can on the cooktop. It may explode.



Do not place paper or cloth in between the cooktop and cookware to prevent over heating.



If the cooking oil is not enough or an empty pan is left on the cooktop for too long, it will damage the cookware.



Do not put heated oil in the pan while cooking.

Do not place one cooktop on top of another while plugged into power source.