

## ELECTRIC INDUCTION COOKERS

**CONTENTS**

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<b>A</b>	<b>GENERAL INFORMATION .....</b>	<b>Page 2</b>
A1	PRODUCT DESCRIPTION .....	Page 3
A2	TECHNICAL INFORMATION .....	Page 3
A3	TRANSPORTATION .....	Page 4
A4	UNPACKING .....	Page 4
<b>B</b>	<b>INSTALLATION .....</b>	<b>Page 4</b>
<b>C</b>	<b>SAFETY INSTRUCTIONS .....</b>	<b>Page 5</b>
<b>D</b>	<b>OPERATION .....</b>	<b>Page 6</b>
<b>E</b>	<b>CLEANING &amp; MAINTENANCE.....</b>	<b>Page 7</b>
<b>F</b>	<b>TROUBLESHOOTING .....</b>	<b>Page 8</b>
<b>G</b>	<b>SPARE PART LIST- EXPLODING DRAWING .....</b>	<b>Page 9</b>
<b>H</b>	<b>ELECTRIC CIRCUIT SCHEMA .....</b>	<b>Page 15</b>

### A GENERAL INFORMATION

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Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

## ELECTRIC INDUCTION COOKERS

### A1 PRODUCT DESCRIPTION

\*The Professional Electric Ranges ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
IDKE2	400x700x428	28	480X750X450
IDKE4	800x700x428	48	830X750X450

### A2 TECHNICAL INFORMATION

Product Code	Model	Electric Inlet	Cable (mm <sup>2</sup> )	Power (KW)
IDKE2	2 electric induction cookers	220 V	3x4	6
IDKE4	4 electric induction cookers	380 V	5x2,5	12

### A3 TRANSPORTATION

\*This appliance can not be moved by hand from area to area.It must be moved on pallet with forklift truck.

### A4 UNPACKING

\*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

\*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

### B INSTALLATION

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- Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.
- Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.
- Connection to Electric Power Supply must be done by authorized person.
- Avoid installing the device near other equipment that generates excessive heat or steam. Do not operate in a hot environment above 50°C.
- If the location where Electric Grills placed is covered with nonflammable heat insulation material, the distance between them must be 5 cm. Otherwise it should be at least 20 cm. The appliance shouldn't be operated under chimney hood.
- Always provide a dedicated electrical circuit for the device. Do not use extension cords or multiple sockets.
- Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.
- This appliance must be connected to an earthed outlet in accordance with safety rules and standards.
- Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.
- Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

## ELECTRIC INDUCTION COOKERS

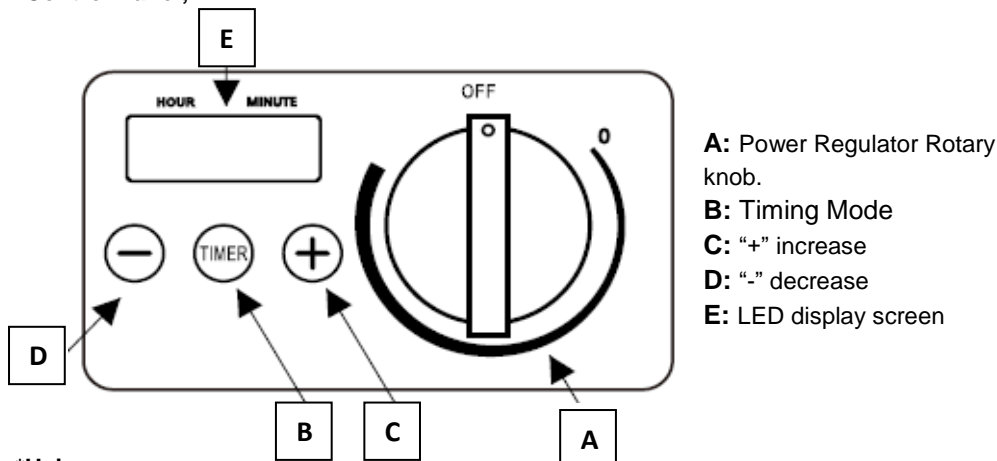
### **C SAFETY INSTRUCTIONS**

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- Do not use the appliance in insufficient lighted place.
- Do not touch the moving attachments while the appliance operates.
- Do not install the appliance in the presence of flammable or explosive materials.
- Do not operate the appliance when the machine is empty.
- Do not load so less or more than appliance's capacity.
- Do not use outdoors.
- Kitchen utensils, cutlery, etc. on the hob. Do not put metal objects such as.
- Only use the recommended type and size of containers.
- Do not let cables hang around or touch hot surfaces.
- Do not clean the device with water.
- Do not interfere with the device without using suitable protective equipment.
- Use fire extinguishers by quickly turning off gas valves and electrical switches (if any) in case of fire or flames in the area where the device is used for any reason. Never use water to extinguish the flame.
- Damages caused by lack of ground connection will not be covered under warranty.
- Switch the appliance "off" after each use, then unplug it.

### D OPERATION

**\*Control Panel;**



**\*Using:**

- Turn the knob to the desired Cooking setting (1-10 power levels), the hob will turn on.
- Turn the control knob to the left to decrease the power of the hob, to the right to increase it.
- Set the desired cook setting by touching the timing function control.
- Use the "+", "-" keys to increase or decrease the settings.
- To turn off the cooker, turn the control knob to 0 until you hear a "click". You will see the LED display goes off.

#### **Cooking in Timer Mode :**

- Turn the control knob to the right to turn on the cooker.
- Put the ingredients you will cook on the stove.
- Press the timing mode button (0-24 hours)
- Press the "+" or "-" keys to adjust in 1 minute increments (0-60 minutes), long press the "+, -" keys to adjust in 5 minute increments.
- Press the schedule button again and use the "+" or "-" keys to set the hour in 1 hour increments (0-24).
- Press the timing button for the third time, the timer will turn off.
- Turn the control knob to the "OFF" position to turn off the hob.

## **ELECTRIC INDUCTION COOKERS**

### **E      CLEANING & MAINTENANCE**

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#### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the outer surface of the appliance with a wet cloth and chrome shiner.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

#### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Check the electrical connections of the heating glasses on the cooker periodically.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.

### F TROUBLESHOOTING

<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"> <li>1. Check if the appliance is plugged in.</li> <li>2. Check the electrical connections and voltage.</li> </ol>
<b>THE APPLIANCE DOESN'T COOK WELL</b>	<ol style="list-style-type: none"> <li>1. Check if it is operated at required heat or not.</li> </ol>
<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"> <li>1. The appliance can stop due to low voltage. In this situation check the voltage.</li> <li>2. The device may stop when it overheats. Please observe the points in the general warnings section.</li> </ol>

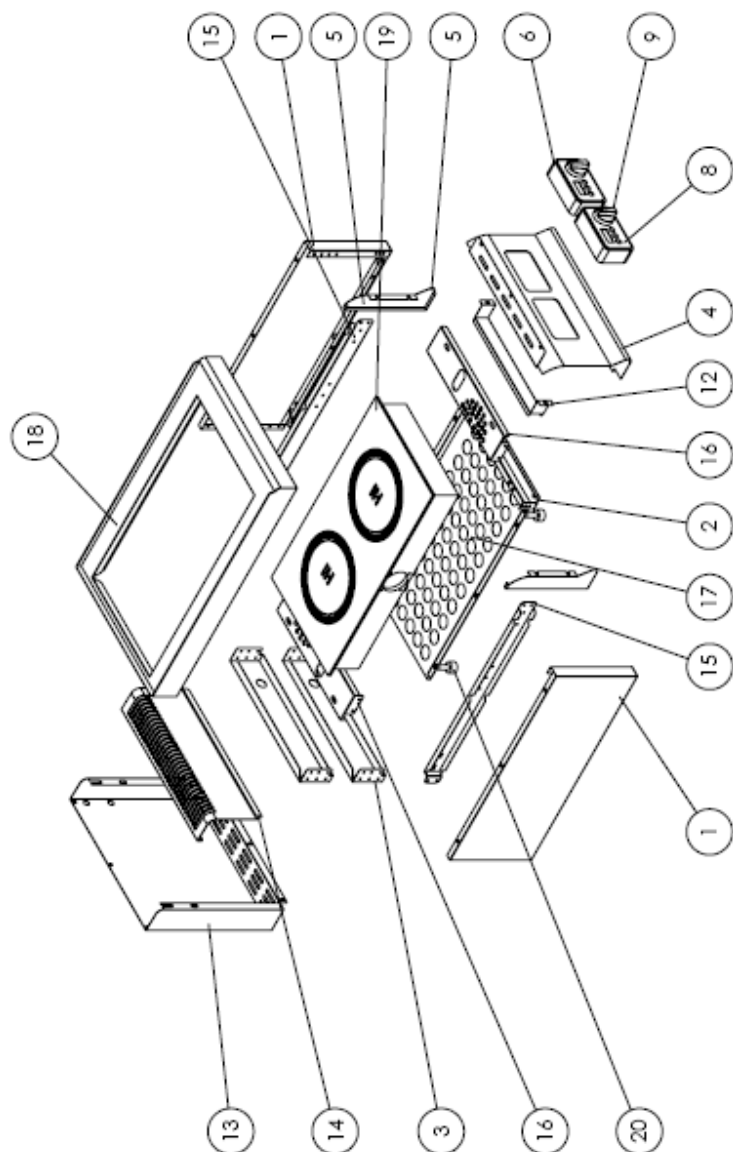
<b>ERROR CODE</b>	<b>ERROR ANALYSIS</b>
<b>E0</b>	Check if components and circuit board are damaged.
<b>E1</b>	Is it a pot suitable for induction ?
<b>E2</b>	Check if the voltage is low.
<b>E3</b>	Check if the voltage is high.
<b>E4</b>	Check if the temperature sensor cable is broken or unplugged.
<b>E9</b>	Internal fan of the circuit board is broken or the air inlet is blocked.
<b>EC</b>	Check cable connection between motherboard and display control card.

**\*If these problems are still going on, contact with our authorized services.**



## ELECTRIC INDUCTION COOKERS

## G SPARE PART LIST-EXPLODING DRAWING

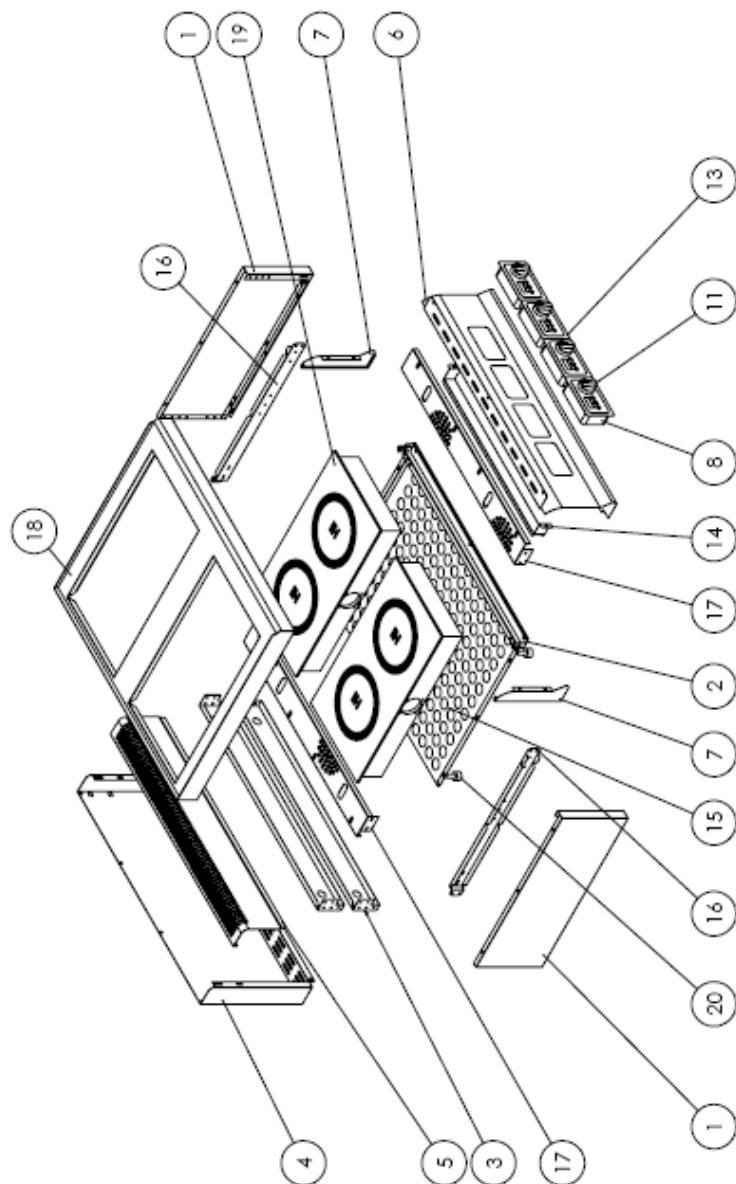


**G SPARE PART LIST-EXPLODING DRAWING**

PRODUCT CODE: IDKE2		
NO	PRODUCT NAME	P.CODE
1	LEFT SIDE SHEET	IDKE2.001
2	FRONT LOWER SUPPORT SHEET	IDKE2.002
3	RIGHT SIDE SHEET	IDKE2.003
4	REAR BOTTOM COVER SHEET	IDKE2.004
5	CHIMNEY BACK SHEET	IDKE2.005
6	CHIMNEY FRONT SHEET	IDKE2.006
7	FRONT PANEL SHEET	IDKE2.007
8	FRONT PANEL LEFT CLOSURE	IDKE2.008
9	FRONT PANEL RIGHT CLOSURE	IDKE2.009
10	INDICTION FURNACE BOARD	IDKE2.010
11	PANEL SUPPORT SHEET	IDKE2.011
12	MICA LABEL	IDKE2.012
13	PANEL BUTTON	IDKE2.013
14	MICA SHEET	IDKE2.014
15	3M BAND	IDKE2.015
16	SCREEN SUPPORT SHEET	IDKE2.016
17	FLOOR SHEET	IDKE2.017
18	SIDE SUPPORT RIGHT SHEET	IDKE2.018
19	SIDE SUPPORT LEFT SHEET	IDKE2.019
20	LOWER CONNECTION SHEET	IDKE2.020
21	TOP TABLE	IDKE2.021
22	INDUCTION FURNACE	IDKE2.022
23	RUBBER FOOT	IDKE2.023

## ELECTRIC INDUCTION COOKERS

## G SPARE PART LIST-EXPLODING DRAWING



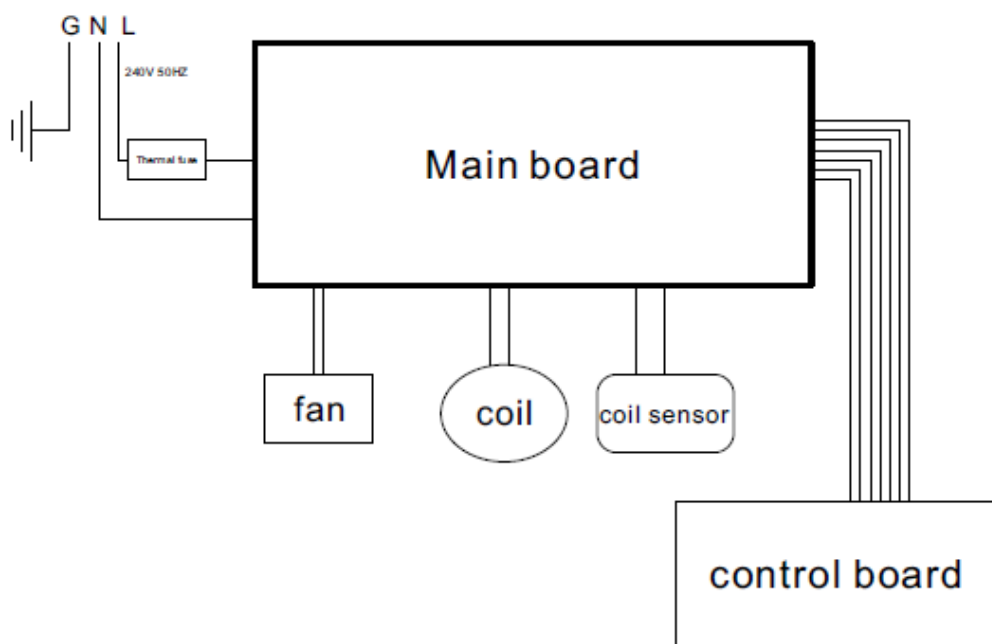
**G SPARE PART LIST-EXPLODING DRAWING**

PRODUCT CODE: IDKE4		
NO	PRODUCT NAME	P.CODE
1	LEFT SIDE SHEET	IDKE4.001
2	FRONT LOWER SUPPORT SHEET	IDKE4.002
3	RIGHT SIDE SHEET	IDKE4.003
4	REAR BOTTOM COVER SHEET	IDKE4.004
5	CHIMNEY BACK SHEET	IDKE4.005
6	CHIMNEY FRONT SHEET	IDKE4.006
7	FRONT PANEL SHEET	IDKE4.007
8	FRONT PANEL LEFT CLOSURE	IDKE4.008
9	FRONT PANEL RIGHT CLOSURE	IDKE4.009
10	INDICTION FURNACE BOARD	IDKE4.010
11	PANEL SUPPORT SHEET	IDKE4.011
12	MICA LABEL	IDKE4.012
13	PANEL BUTTON	IDKE4.013
14	MICA SHEET	IDKE4.014
15	3M BAND	IDKE4.015
16	SCREEN SUPPORT SHEET	IDKE4.016
17	FLOOR SHEET	IDKE4.017
18	SIDE SUPPORT RIGHT SHEET	IDKE4.018
19	SIDE SUPPORT LEFT SHEET	IDKE4.019
20	LOWER CONNECTION SHEET	IDKE4.020
21	TOP TABLE	IDKE4.021
22	INDUCTION FURNACE	IDKE4.022
23	RUBBER FOOT	IDKE4.023

## ELECTRIC INDUCTION COOKERS

H ELECTRIC CIRCUIT SCHEMA

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IDKE2 - IDKE4



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