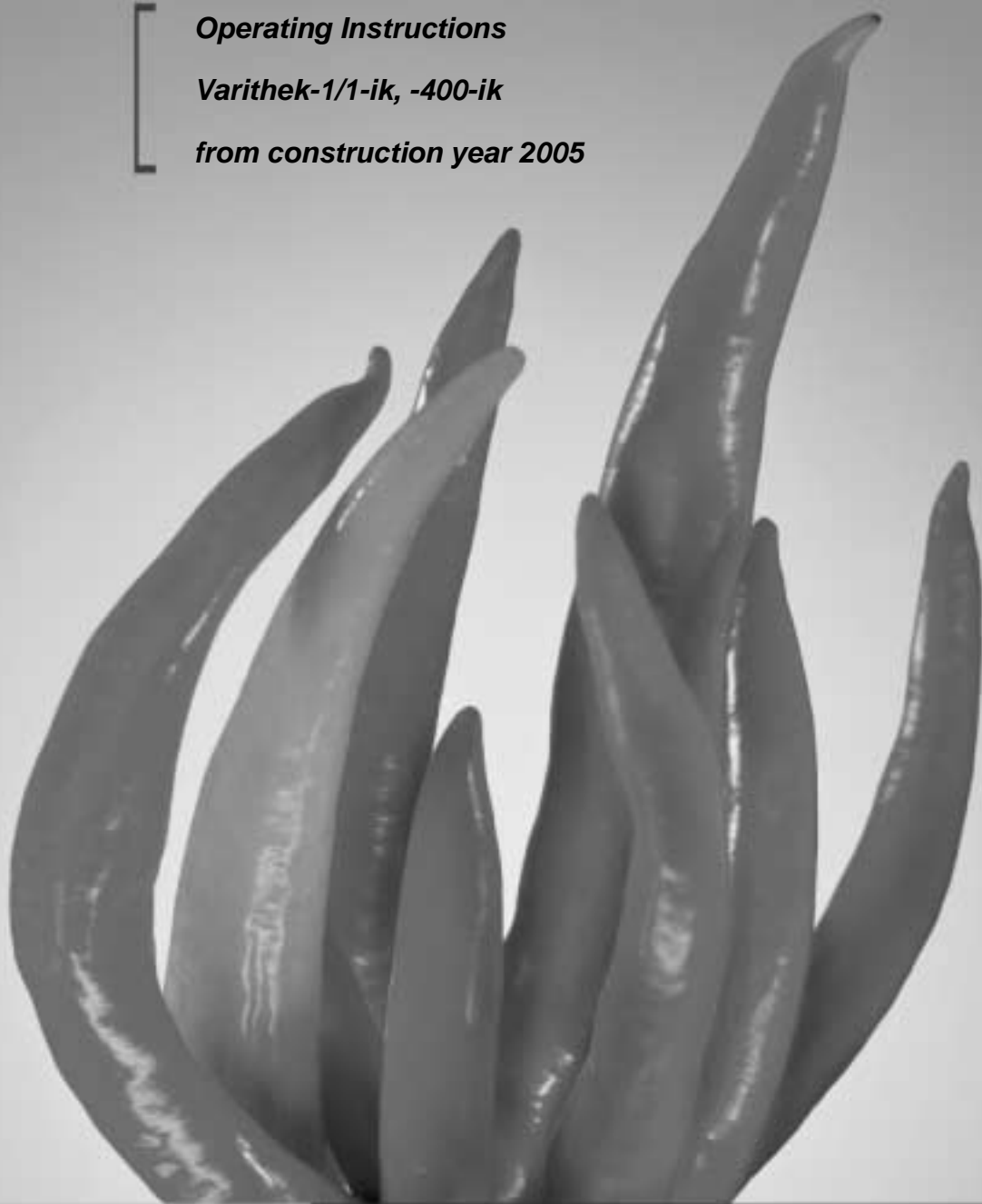


***Operating Instructions***

***Varithek-1/1-ik, -400-ik***

***from construction year 2005***



**[ Universal cooking and  
heating units ]**



***Rieber***

**[ the right solution ]**

Operating instructions

# induction hob

**varithek<sup>®</sup>**

**Type: 1/1-ik 3500, 1/1-ik 5000, 400-ik 3500 und 400-ik 5000**

**Please read carefully before use**



Fig.: varithek<sup>®</sup> induction hob 1/1-ik 3500 without accessories and induction hob 1/1-ik 3500 with wok stand and wok

## induction hob

The conformity of the induction hobs 1/1-ik 3500, 1/1-ik 5000, 400-ik 3500 and 400-ik 5000 in accordance with the directive 73/23/EWG, low voltage, is given. The manufacturer has the respective documents.



varithek® induction hob 1/1-ik 3500 in  
varithek® table-top system module  
AST 255

### **Subject to technical changes !**

Figures and technical data may change slightly due to continuous further developments.

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As per: 08/04/2005

# induction hob

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# induction hob

## 1 General

### 1.1 Introduction

These operating instructions were specially compiled for the personnel operating the varithek® induction hob. They contain important information about the assembly, operation and cleaning of the system.

The operating instructions apply to all varithek® induction hobs.

Your induction hob version can be identified from the information on the type plate.

Read these operating instructions carefully before using the unit and ensure that all operators also read these instructions before use. The operating instructions must always be available wherever the unit is used. The operating instructions are part of the unit.

### 1.2 Symbols for operating information

#### Careful!



Indicates a potentially dangerous situation; non-observance could lead to slight or more serious injury and/or damage.

#### Caution hot surfaces!



Indicates a potentially dangerous situation caused by hot surfaces; non-observance could lead to burns and/or material damage.

#### Information!



Indicates operating advice for the best use of the appliance and other useful information.

### 1.3 Laws, standards and directives

The design and manufacture of this appliance conform with the requirements of the following guidelines and regulations:

- Directive 93/43/EWG: Hygiene directive
- Directive 89/336/EWG: EMC
- Directive 73/23/EWG: Low-voltage directive
- EN 60335-1: Safety of household and similar electrical appliances
- EN 60335-2-36      EN 55011      EN 55014-2      EN 61000-3-2/-3-3

# induction hob

## 1.4 Delivery scope

- Please refer to the enclosed delivery papers for the scope of delivery and type of the individual parts.
- Remove the packaging from the parts and dispose the packaging material properly in an environmentally friendly manner.
- Check the elements for any transportation damage. Record any damage on the haulage company's freight note and notify the supplier immediately.

## 1.5 Information for the operator

As the operator, you are responsible for:

- the proper and intended use of all parts of the varithek<sup>®</sup> induction hob,
- compliance with the safety provisions and safety information,
- training the operating personnel and ensuring their knowledge of the operating instructions,
- ensuring that the existing safety equipment functions properly,
- providing correct protective and work clothing and
- proper conditions for use.

## 1.6 Warranty

The current valid terms and conditions of sales and delivery of the company Rieber GmbH & Co. KG will apply to all warranty claims. The terms and conditions of sales and delivery which are valid on the invoice date shall apply.

Warranty claims made to the manufacturer must be based on the premise that the appliance has been used properly (see the following chapter "Safety").

# induction hob

## 2 Safety

### 2.1 Proper use

The varithek® induction hob is a professional cooking unit which allows a number of cooking processes to be performed. This is only possible with pots and pans that are made of inductive material. The operating instructions of the pot/pan manufacturers need to be observed for proper use of the pots and pans.

The following functions can be performed with the induction hob:

- Cooking, warming food up, keeping food warm,
- Frying and roasting.

Any other type of use is improper and could have unforeseeable consequences.



We recommend pot and pan material from Demeyère. We use pans from this manufacturer as reference material which we test periodically.

### 2.2 Improper use

Improper use comprises all activities that are not listed in the cooking types above.

The following are particularly improper and dangerous:

- Heating objects other than food.
- Use of the induction hob to heat or humidify rooms.

#### Caution!



Never operate the unit unattended!

#### Warning! Danger of burns!



The Ceran® glass surface will become hot due to the radiation from the pots and pans.

The pots and pans heat up very quickly.

On a 5 KW unit at full power, oil will burn in max. 2 minutes.

Never pour oil / grease into pots and pans that are already hot. Danger of fire!

Never operate the unit with empty pots /pans

The safety and operating information stated in these operating instructions are not a substitute for observance of legal and professional regulations (e.g. ZH1/37 – Safety rules for kitchens). These must be observed in addition to the information provided in these instructions.



#### Caution!

People with pacemakers should consult their doctor as to whether they should stay close to an induction hob.

# induction hob

## 3 Product description

The varithek<sup>®</sup> induction hob is a professional cooking unit designed as a table-top unit that can be used in the varithek<sup>®</sup> table-top system modules AST 155 and AST 255 and the built-in system modules EST1 to EST5. Inductive pots and pans with a diameter of 14 cm to 28 cm can be used on the induction hob.

The induction hob can be used as an induction wok when equipped with the varithek<sup>®</sup> wok stand and a varithek<sup>®</sup> wok.

### 3.1 Basic dimensions and technical data

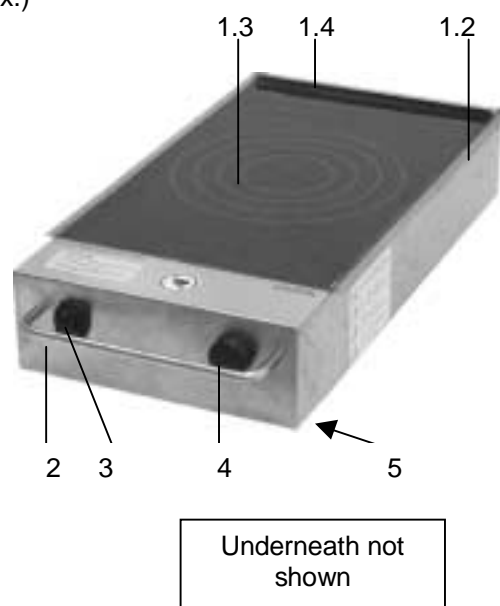
Dimensions / Model	1/1-ik 3500	1/1-ik 5000	400-ik 3500	400-ik 5000
Width	325 mm	325 mm	400 mm	400 mm
Depth	635 mm	635 mm	720 mm	720 mm
Height	140 mm	140 mm	140 mm	140 mm
Height with wok stand	190 mm	190 mm	190 mm	190 mm
Connected load	1/N/PE AC 230 V 50 Hz	3/N/PE AC 400 V 50 Hz	1/N/PE AC 230 V 50 Hz	3/N/PE AC 400 V 50 Hz
Connected output	3.5 kW	5.0 kW	3.5 kW	5.0 kW
Fuse	16 A	3x16 A	16 A	3x16 A
Electrical connection	Earthed socket	CEE plug	Earthed socket	CEE plug
IP protection class	IP X4	IP X4	IP X4	IP X4
Weight:	9 kg	9 kg	9 kg	9 kg

### 3.2 Functional conditions

Tolerance, power supply	Nominal voltage +6/-10%
Frequency	50 Hz
Diameter of pots/pans	140 mm (min.) to 280 mm (max.)
Wok diameter	380 mm
Ambient temperature	+5°C to + 40°C
Relative humidity	30% to 90% (max.)

### 3.3 Equipment and parts in the standard delivery:

- 1: Carcass in stainless steel with integrated control casing
- 1.1: 4 rubber feet
- 1.2: Bracket for insertion in varithek<sup>®</sup> system module
- 1.3: Ceran<sup>®</sup> glass surface with markings on the induction hob
- 1.4: Venting grille
- 1.5: Grease filter
- 1.6: Cleaning grille
- 1.7: Type plate
- 2: Carrying handle
- 3: Main switch with control lamp (1/1-ik 3500) or rotary knob (1/1-ik 5000)
- 4: Output control (stepless)
- 5: Power cable with earthed plug (1/1-ik 3500) or CEE plug (1/1-ik 5000)





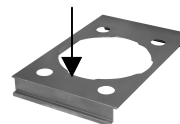
## induction hob

Information: 'Cooking side'

### 3.4 Accessories and their use

#### 1: varithek® wok WA

**Use:** The wok stand is placed on the carcass. Its opening must be placed exactly over the markings on the Ceran® glass plate. It is the right way round if the information is on the cooking side.



#### 2: varithek® wok, stainless steel

**Use:** The wok is placed in the circular space of the wok stand which holds it in position. The cut-out is designed so that there is a clearance of 1.5 mm between the lowest point of the outer base of the wok and Ceran® glass plate.



#### 3: varithek® table-top system module AST 155 / AST 255

**Use:** The table-top system module is available in 2 different heights. It serves to hold different varithek® function elements. It has moulded shelf rails on the left and right inside walls which are used to hold the respective function element at the selected height. The surface upon which the system module is placed must be horizontal. When using varithek® function elements in the system modules, ensure that the electrical power cables of the function elements are not caught and do not come into contact with hot parts of the casing.



Correct positioning of the induction hob without wok stand on the upper shelf of the system module



Correct positioning of the induction hob without wok stand in the second rail of the side wall

#### 4: varithek® built-in system module EST 1 - 5

**Use:** As described in 3, however the built-in system module is usually permanently fitted into an appropriate kitchen unit. The electrical power cables of the varithek® function elements must either be reduced to the right length ex-works or shortened by a specialist company as the built-in system module is equipped with 230 V earthed sockets. 400 V units (induction hob 1/1-ik 5000) must be connected to a separate 400 V CEE socket with a 16 A fuse.



## induction hob

### **Careful! Possible material damage!**



Only the upper part of the front section of the system module may be opened.  
The lower part of the front section must always remain closed so that the unit cannot slip out.

## induction hob

### 4 Positioning / assembly

When positioning and installing the unit, observe the electro-technical regulations, the fire safety and local building regulations. There should be no flammable parts and objects close by. To ensure that the unit functions properly and its operational safety, the unit must be installed, operated and serviced in accordance with these operating instructions.

#### **Careful! Possible material damage!**



If the induction hob is moved to another location, the electrical connections should first be disconnected and the accessories removed and transported separately.

#### 4.1 Mechanical

Move the induction hob to its intended location. This must be even and clean.

The induction hob may not be placed on a flammable surface, next to flammable walls or on a hot surface. When operating the induction hob close to a wall, partitions, kitchen furniture, decorative panelling etc. it is recommended that these are made of non-flammable material, otherwise they must be clad in a suitable fire-proof heat-insulation material. The work surface must be able to bear a weight of at least 40 kg.

#### **Careful! Possible material damage!**



The openings for the ventilation and aeration should not be blocked or covered. Danger of overheating!

### 2 Electrical

Before commissioning, check the power supply voltage and the type of power. In particular, check that these comply with the information on the type plate. The type plate is located on the base of the control casing.

Observe the regulations of DIN / VDE 0100 ff. and the technical connection conditions (TAB) of the power supply company (EVU).

The induction hob is equipped with a power cable with a 230 V earthed plug (1/1-ik 3500, 400-ik 3500) and/or with a 400 V CEE plug (1/1-ik 5000, 400-ik 5000) for connection to a socket on site. Ensure that the on-site socket has a fuse (16 A). The socket must be freely accessible so that the unit can be disconnected from the power supply at all times. As a unit of the protection class 1, it must always be connected to the protective conductor.

#### **Careful! Possible material damage!**



The power cable must be positioned so that it cannot become caught or overheated.

If in doubt, consult an electrician.

If the unit's power cable is damaged, this must be replaced by the manufacturer, its customer service or an electrician to avoid danger. Neutral conductor breaks may damage the unit.

## induction hob

### 5 Operation

#### 5.1 General safety information



**Careful! Possible material damage! Danger of injury! Danger of fire!**

- Induction cooking units may only be operated with inductive pot and pan material. Non-inductive pots will be recognised by the induction generator as unsuitable and no energy will be radiated. Pots and pans that are made of semi-inductive material will impair the cooking performance. The level of efficiency is significantly reduced; the inductive generator may turn off automatically.

**The induction generator can become damaged if unsuitable pots and pans are used; in this case all warranty rights will be forfeited.**

- The induction cooking units may never be operated unattended.
- Do not touch the Ceran<sup>®</sup> glass plate during operation. This becomes hot from the heat radiated by pans used.
- The unit must be switched off and disconnected from the power supply if it is not used for a longer period of time.
- Do not place any flammable substances (paper, card, material etc.) between the cooking zone and the pots / pans as they may ignite.
- Do not place any metallic objects such as cutlery, tins, jewellery etc. on the cooking area within the cooking zone. These will become hot very quickly.
- Do not keep any parts that are sensitive to magnetic energy (credit cards, telephone cards, cassettes, watches etc.) close to the induction cooking units.
- The unit must be switched off immediately if there is any damage to the glass plate, in particular tears.
- Aluminium foil or plastic vessels may not be placed on the glass ceramic surface.
- Please be aware that metal objects that the user wears, e.g. watches, rings and other similar objects, may become hot if close to the surface of the cooking area.
- Any repairs may only be performed by qualified persons or persons recommended by the manufacturer.
- Never operate the unit with empty pots/pans.
- The unit may not be transported during operation or as long as hot pots/pan are on top.

## induction hob

### 5.2 Commissioning and operation

The function of the induction hob was checked after production. Before commissioning for the first time, please ensure that there is no packaging material or any other objects inside ventilation grille, cleaning grille and the filters and that the unit is positioned correctly.

The induction hob is switched on by pressing the main switch or the rotary knob (0/1) and switched off again by resetting the switch/knob. If the induction hob is switched on, the control lamp will shine (green).

Place the inductive pan in the centre of the induction hob (see markings on the hob) so that the base of the pot/pan is heated evenly.

By turning the stepless output control to the right, energy is supplied immediately. Set the output control to the required level.

If the pot / pan is removed from the hob, the induction generator will automatically regulate down.



**Warning! Danger of fire! Danger of burns!**

Never heat a pot or pan which is empty.

## induction hob

### 6 Cleaning and care

#### 6.1 General

##### **Careful! Danger of injury!**



Allow the induction hob and the used pots / pans to completely cool down before starting to clean them.

##### **Careful! Possible material damage!**



Do not use acidic cleaning agents. Cleaning agents may not contain any hydrochloric or hydrofluoric acid because these can cause discoloration on the surfaces or even rust. Do not use sharp-edged cleaning objects.

##### **Careful!**



Never clean with a water jet!

##### **Cleaning agents**

The casing parts of the unit should only be cleaned with the defined cleaning agents and a little water. The cleaning agent is used in accordance with the manufacturer's specifications. Heavy soiling can be removed by first cleaning with e.g. a soft plastic fleece and then rinsing with clean water. Then remove any cleaning agent residues with a damp cloth.

#### 6.2 Initial cleaning, everyday cleaning and care

Before commissioning for the first time, clean the unit thoroughly to remove all packaging and soiling caused by transportation.

##### **Careful! Possible material damage!**



Before cleaning the units, disconnect all electrical connections. Protect those parts (plastic parts) that could react sensitively to the cleaning agent.

To clean the casing parts use a soft cloth and soaked in water containing a mild, grease-releasing, non-abrasive cleaning agent. Grease and greasy pigment dirt can be removed easily using a general cleaning agent, neutral cleaning agents or alkaline cleaning agents.

Solvent cleaning agents and non-abrasive emulsions are effective for removing heavy greasy soiling (hardened oils and grease) on parts of the casing.

The casing parts, the connecting parts of the elements and the lower edges and reverse joints need to be cleaned very carefully as this is where bits of food and dirt can collect.

## induction hob



### Careful! Danger of injury

When cleaning the induction hob, take care of sharp edges. For this reason, always wear gloves that are suitable for cleaning.

To clean the Ceran<sup>®</sup> glass, use a special Ceran<sup>®</sup> glass cleaner with a soft cloth or possibly a Ceran<sup>®</sup> glass scraper to remove heavier soiling.

To completely remove all cleaning agent residues, clean with a damp soft cloth and water (not water jets) until no more residues can be seen.

### Careful! Possible material damage!



Do not use sharp-edged objects to clean the Ceran<sup>®</sup> glass as the Ceran<sup>®</sup> glass may become scratched.

The induction hob must be cleaned after each use otherwise dirt will burn the next time it is used. Sugar and food and residues containing sugar need to be removed from the Ceran<sup>®</sup> glass plate as soon as possible.

Please ensure that the induction unit is equipped with a grease filter in the base. The air cooling system and the service life of the unit will be impaired by a heavily soiled grease filter.

### Careful! Possible material damage!



Please ensure that the grease filter is cleaned in the dishwasher once a week!

Before inserting the grease filter, ensure that it does not contain any residual water.

## 7 End of operation and operating breaks

Switch the unit off after every use or before operational breaks by turning the output control to the left to position "1" and the ON/OFF switch to "OFF". The green control light will extinguish.

### Careful! Danger of burns!

The used pots / pans store heat even after the unit has been switched off so that there is still a danger of burns.

### Careful! Danger of crushing!



Secure the induction hob against slipping.

### Careful! Keep children out of danger zone!



Ensure that no children are allowed near the induction hob or play with the unit.

## induction hob

### 8 Troubleshooting and possible causes

In case of a malfunction, switch the induction hob off with the main switch or rotary knob (1/1-ik 5000, 400-ik 5000) and disconnect from the power supply.

Repairs to the induction hob may only be performed by a specialist company authorised by the manufacturer.

#### Careful!



Any work inside the casing or unit technology that is not performed by qualified personnel authorised by the manufacturer will automatically lead to a forfeit of all warranty rights.

In case of any malfunctions that are not caused by dirt or inadequate cleaning, we recommend contacting the supplier who will then name an authorised specialist company.

#### Warning!



Only original spare parts of the respective manufacturer may be used for repairs.

If the connecting cable of the induction hob has been damaged, the unit may no longer be used and must remain disconnected from the power supply until the power cable has been replaced with an original spare part by the manufacturer or an authorised specialist company.

Malfunction	Possible cause	Rectified by / with
Does not heat up ON/OFF switch remains dark	No power supply	Check the fuse Check plug connection
	Defective cable	Customer service should rectify
Does not heat up ON/OFF switch shines green	No inductive pan material	Use the pan material recommended by the manufacturer
	Unit has been overheated	Output will automatically reduce to 0 Switch off unit and allow to cool
	Diameter of pan is less than 140 mm	Use larger pan
Insufficient heating output	Ventilation and aeration slits are covered	Uncover ventilation and aeration slits
	Ventilator defective or dirty	Customer service should rectify
	Cleaning grille dirty	Clean the cleaning grille in the dishwasher and allow to dry







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