Commercial Induction Series User Manual








● **Reminder:** Please keep this product manual properly for reference. If the product is improved in the future, no notice will be given.

● Please read the product manual carefully before using.

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Welcome to buy our commercial Induction Hob series. Easy-to-understand operating instructions will save your time and energy studying how to cook food. You only need to select the corresponding food type and desired cooking method, and move gently. With two hands and a simple one-knob button, you can use our commercial induction hobs to obtain excellent cooking results. There is no need to enter complex programming operations at all.

This manual describes all the features, structure and methods of use of commercial induction hobs. For special non-standard products, please read and use the description of this manual and the additional manuals. For non-standard products with only changes in size or material, no additional description will be made. In order to ensure that you can use this product correctly and avoid unnecessary troubles, please read this manual carefully before use to familiarize yourself with this product, and keep the manual properly for reference at any time.

Wish you enjoy using it!

In order to ensure the safe and reliable operation of this product, please designate someone as the operation manager of this product. When this product fails, please report it to the manager immediately and contact the company.

I. Safety regulations

Warning!

● Incorrect installation, operation, maintenance, or cleaning of the equipment, as well as changes that can cause damage, injury, or casualties. Please read the instructions carefully before starting the installation.

● It is not allowed to cook food containing flammable substances (such as food containing alcohol). Substances with low ignition point may ignite spontaneously--Risk of fire!

● Do not place any flammable or combustible substances near the equipment--Risk of fire!

● If the glass is damaged, please replace the whole piece of glass immediately.

● Please make sure that there are no residues of cleaning tablets in the cooking cavity before using the appliance for cooking. If there are residues, please clean and rinse--there is a risk of corrosion!

● If the container contains liquid or liquid food during the cooking process, it cannot be placed in the upper layer higher than the operator's eye level-otherwise there is a danger of burns!

● If the stove surface cracks, the power to the appliance or related parts should be cut off immediately.

● Do not place aluminum foil or plastic containers on a hot surface, and do not stack objects on the stove surface

Danger-High pressure!

●Inspection, maintenance & repair work can only be carried out by professionally trained professionals.

●The power supply of the equipment must be cut off during cleaning, inspection, maintenance and repair work.

●Before moving the device, you must cut off the power connection correctly. After the equipment is moved back to its original position, the mobile safety device and power cord must be connected as required.

●In order to ensure that your equipment has no technical problems, at least an authorized service partner should perform equipment maintenance at least once a year.

Attention!

●If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments.

●The power cord should be an oil-resistant sheathed cable, not lighter than ordinary neoprene or other equivalent synthetic rubber sheathed cords (YZW).

●The fixed wiring of the power cord connection must be equipped with a disconnect device (leakage protection switch) with a contact distance greater than 30mm according to the wiring rules.

●Metal objects such as knives, forks, and spoon covers should not be placed on the surface of the stove, as they may become hot.

●Be careful when operating the appliance to avoid heating the ring, watch, etc. that you are wearing when it is close to the stove surface。

●Users with pacemakers should contact the manufacturer before operating the stove and obtain the manufacturer’s consent before using it.

●This manual does not apply to people (including children) who have physical, sensory, or intellectual defects, or lack of experience and knowledge.

●Before cleaning the stove, the user should make sure that the power has been turned off and the stove has cooled down, and water jets should not be used for cleaning.

●Repair work can only be done by personnel trained or recommended by the manufacturer.

● Equipotential meaning:Equipotential bonding in electrical appliances is to connect exposed metal and conductive parts of electrical devices and other devices in electrical appliances with artificial or natural grounding conductors to reduce potential differences (reduce and prevent the risk of electric shock).

● Non-ionizing electromagnetic radiation: indicates higher than conventional, potentially dangerous non-ionizing radiation.

● Dangerous voltage: There are live parts with a working voltage greater than 250V.

●Please keep this manual in a place where the user of the equipment can read it at any time! Children, persons with physical, sensory, or mental impairments, or persons with a lack of knowledge and knowledge are not allowed to operate the equipment, unless such persons are in Under the supervision of a person responsible for safety.

II.Maintenance & Inspection

caution!

●If the equipment is not cleaned or cleaned inadequately, the remaining grease or food residues may burn on the cooking surface--risk of fire!

●In order to avoid corrosion of the cooking surface, your equipment must be cleaned every day.

●Do not use a high-pressure cleaner to clean the equipment.

●Do not use acid to treat the equipment, otherwise the inert layer of nickel-chromium alloy steel will be damaged, which may cause discoloration of the equipment.

●Please only use cleaning agents for special equipment, other types of cleaning agents may cause damage and impair your right of protection.

●Do not use abrasives or scratching cleaners.

●In order to maintain the high quality of stainless steel, and for sanitary reasons and to avoid operational failures, your equipment must be cleaned every day or according to actual usage.

●In order to keep the movement system in a relatively clean and dry environment during long-term operation, an air filter device is specially designed, that is, the air filter under the furnace bottom, which must be replaced every 2 months. Please see the note on the side of the induction cooker.

●Keep the furnace as clean as possible.

●Do not use water jets for cleaning in the process of cleaning appliances.

●The control system is composed of an operation panel and a control main board. The operation panel adopts DC 5 V power supply. The PCB board and buttons are moisture-proof, anti-corrosion, and treated to ensure normal use in humid, high and low temperature environments; the panel adopts touch control mode, even if frequently There is no damage to the control buttons when the buttons are touched.

●The main board adopts a dual MCU architecture, the main control MCU1 adopts an industrial-grade ARM32-bit microprocessor, and the temperature acquisition MCU2 adopts an imported integrated IC to ensure that there is no temperature difference in high heat, cold, and humid environments.

● Advantageous functions

●Safety：Isolation induction heating, no open flame, over-temperature protection of the pot body dry burning, to prevent flammability, explosion, leakage and other phenomena.

●High-efficiency：It has a fast heating function, which saves more than half of the time than electric heating and gas, reduces manual care, and improves production efficiency.

●Intelligent：1-10 power setting subdivision technology realizes full power change and smooth transition between gears, thereby minimizing the impact on short circuits.

●Environmental protection： Pure green energy, zero carbon emissions, no consumables, easy to clean, and no heat radiation to the surrounding environment.

●Durable：The body material is anti-corrosion material, which guarantees no deformation during use to the greatest extent. The body uses Stainless steel material . Non-contact test induction heating, no high temperature aging, no consumables, no wearing parts in electrical parts.

III. Product description

●Cooking noodles, frying, soup, porridge, stir-fry, etc.

Product description	Model No.:	Voltage & Power	Size(inch)
Freestanding Commercial Induction Cooker	FCI-235-OS-1PH	1ph~ 240V 60Hz 3.5KWx2	17 x27.56 x36
	FCI-435-OS-1PH	1ph~ 240V 60Hz 3.5KWx4	31.18 x27.56 x36
Countertop Commercial Induction Cooker	CCI-235-1PH	1ph~ 240V 60Hz 3.5KWx2	17 x27.56 x13.19
	CCI-435-1PH	1ph~ 240V 60Hz 3.5KWx4	31.18 x27.56 x13.19
Stock Pot Commercial Induction Cooker	SPCI-15-1PH	1ph~ 208-240V 60Hz 5KW	22.44x24.8x25.39
	SPCI-15-S-1PH	1ph~ 208-240V 60Hz 5KW	21.89x22.91x17.09

Remark： Minimum size of usable pans: ϕ160 x 220mm, recommended usable pans size: Φ 300x350mm

V. Architectural feature:



FCI-235-OS-1PH



FCI-435-OS-1PH



SPCI-15-1PH



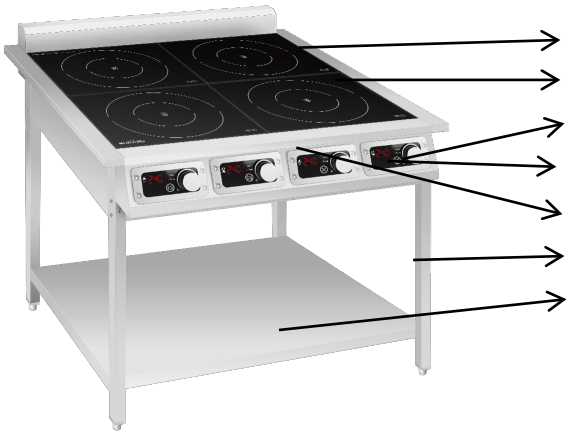
CCI-235-1PH



FCI-435-OS-1PH



SPCI-15-S-1PH



1	Rear Plate
2	Ceramic glass
3	Control box
4	LED display
5	Opened top frame
6	Disassemble Stand
7	Disassemble mounting plate

●The body of the induction cooker is made of high-quality all-stainless steel with meticulous and user-friendly design. The appearance is clean and beautiful, and has excellent anti-corrosion ability; the internal frame is supported, which is firm and durable;

●Easy to operate: One-button operation and digital display are simple and clear, intelligent computer control technology.

●Ultra-quiet system design, no combustion exhaust gas, smoke and dust emission heat, low energy loss, low room temperature, fresh air, greatly improved kitchen environment, and the health of the chef is guaranteed, creating a quiet and comfortable cooking environment.

●Perfect function: It can replace the traditional cooking utensils such as frying, frying, grilling and other cooking functions, especially suitable for occasions where fuel supply and safety conditions are restricted.

●Reduce matching: reduce the engineering workload and part of the investment for some air supply and exhaust devices. Eliminates the construction and supporting costs of the gas pipeline, and saves the space: small size, high thermal efficiency, and fast heating speed, which greatly saves the area of the site.

●Precise temperature control: The use of large-scale power adjustment and advanced computer control technology can accurately control the cooking temperature, which saves energy and ensures the deliciousness of the food. (ANGELA:The last sentence was deleted)

IV.Installation steps

Put the location

●Place the induction cooker on a flat ground;

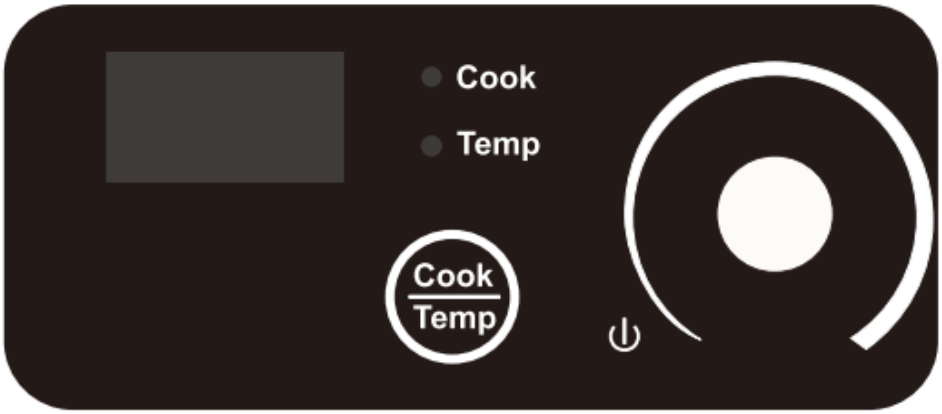
●Fix the support layer and pins of the induction cooker under the body of the induction cooker;

●The following are the places where the equipment cannot be installed:

Places subject to direct sunlight, rain, heavy vibration, high-voltage lines nearby, excessive temperature and humidity, and frequent interference (high-voltage, high-frequency).

VII.Operation & Precautions

Touch&Knob control:



Steps:

1). When the engraved marker on the position "⏻", means the induction cooker is power off, "Cook" means power cooking, "Temp" means temperature, power and temperature can be adjusted by knob.

2). Pressing 

button you can change the working state between temperature and power. The related light will shine. You can adjust the temperature from 140°F up to 460°F or power from 1 level to 10 level by turning the knob.

3). When turn the knob to "⏻" during the working state, the induction cooker will stop working immediately. After stopping working, the fan will cool down the induction cooker for one minute, and then will be off.

4). The temperature of accessible surfaces may be high when the appliance is operating

5) . Each burner has a corresponding control box.

6) Automatic power off: If after 6 hours the unit has not been operated it will automatically shut off, but there will be a "B" sound warning you whether you need to shutting off. If you don't want it shut down, please set it to continue working.

⚠ Notes:

●Before starting the machine, first clean the countertop to make sure that there are no aluminum products, no plastic containers, and no items on the countertop.

●In the use process, the precautions are consistent with the use of open stove.

Special note: This equipment is equipped with an induction coil as an over-temperature protection device. When the temperature of the wire above normal temperature, the system will automatically cut off the working power. At this time, the leakage control switch of this equipment needs to be restarted and the operation is performed again. Steps are fine, but if the temperature of the wire reel has not dropped at this time, it will take a while to restart.

●When the machine fails, the host information display will display the fault code. It should be noted that when the power supply lacks phase or the power connection is poor, the customer can solve it by himself (maintenance personnel must have an electrician certificate). In addition, other failures need to call our company's after-sales service, and the company recommends or dispatches professional maintenance personnel to perform maintenance.

●Be careful when handling utensils to avoid heating when you wear rings, watches, etc. close to the stove; kitchen utensils, knives and forks and other metal objects should not be placed in the cooking area on the stove.

VIII.Error code

If there are any disruptions in the device operation and the display will show an error code check with the table below if the problem can be solved before you contact the customer service or supplier.

Error Message	Cause	Solution
E0	No pan or unsuitable pan	Suitable pan
E01 /E1	Temperature of IGBT is too high or temperature testing circuit failure	Clear/unblock ventilation slots.Let the device cool off for a few minutes.the device is ready for the error message remains indicated in the display after the device has cooled off.
E02 /E2	Heating empty pan, temperature of pan is too high or temperature testing circuit of pan is fail.	Remove the cookware form the hob. Let the device cool off for a few minutes .The device is ready for operation afterwards.
E03 /E3	Voltage is unusual	Let the device cool off for a few minutes. The devices is ready for operation afterwards.

IX. Storage & Transportation

●It is suitable for general transportation. During transportation, prevent rain and snow from attacking, so as to avoid damage and rust.

●Should be stored in a warehouse where the temperature is -50℉~+104℉, the relative humidity is not more than 80%, and there is no corrosive gas such as acid and alkali.

X.Unpacking and inspection

●When unpacking, you should work in a civilized manner, and no rough or barbarous operations are allowed to avoid injury to the equipment in the box or personal injury.

●After unpacking, please first confirm whether this product is the specified product, and then carefully check whether there are any missing parts in the contents of the packing list, and whether there is any damage to the parts due to transportation. If you find any damage, please do so within one week after receiving the product. Contact the company within one week.

Babak Food Equipment

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