INSTALLATION AND OPERATING INSTRUCTIONS

Induction Range
Model: IBB-05F

INTENDED FOR OTHER THAN HOUSEHOLD USE

WARNING: California Residents Only. This product can expose you to chemicals including chromium which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.
USE AND CARE INSTRUCTIONS – IMPORTANT SAFEGUARDS

Note: Read All Instructions Before Operation

1. Use an individual 120 Volt electrical socket.
2. DO NOT connect more than 3 units in the same power source if it’s connected to a 15A circuit.
3. DO NOT block the air-intake panel; blocking it may cause overheating of the unit.
4. Use pans with a bottom plate diameter of 4.75” or larger. We recommend pots/pans have a maximum bottom plate diameter of 10” or less. DO NOT use chafing dish larger than glass dimension (320mm x 320mm) (12.5” x 12.5”). Please refer to the next page for a list of suitable and unsuitable pans.
5. DO NOT touch the hot surface of the glass ceramic plate. NOTE: The induction range itself does not produce any heat during warming. However, the heat from the pan will leave the surface of the glasstop hot!
6. DO NOT heat empty pots or pans. Heating an empty pan may automatically activate the overheating protection device and the unit will shut off. This can also permanently discolor the glass top.
7. Place the induction range on a level, stable surface and at least 4” away from any walls or other objects for proper ventilation.
8. DO NOT place any objects or tools in the air-intake panel. Doing so may cause electrical shock.
9. To protect against electrical shock, DO NOT immerse the unit, the cord or the plug in or near water or other liquids.
10. Close supervision is necessary when the induction range is used by or near children.
11. DO NOT operate the induction range if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
12. The use of any accessories not recommended by the manufacturer may cause injuries.
13. Keep the power cord away from heat.
14. DO NOT place the induction range in, on or near open flames, electric burners, heated ovens or other high temperature surroundings.
15. DO NOT heat any sealed cans on the induction range. A heated can may explode.
16. DO NOT move the induction range while cooking or when the pot/pan is on top.
17. After the induction range has cooled down, unplug the cord and clean as follows, 
   **GLASS PLATE:** wipe with damp cloth or use a mild, non-abrasive cleaning solution.
BODY: wipe the control panel with soft cloth or use a mild cleaner.

18. DO NOT use induction range for other than intended use.

19. Unplug when not in use.

20. When storing, DO NOT place any objects on top of the induction range.

21. When using an induction range (smooth top range) for cooking, keep your pacemaker 60cm (approx. 2 feet) from the heating areas.

SUITABLE USTENSILS- FOR INDUCTION HEATING PLATES

Suitable Pots

1. Iron
2. Cast iron
3. Stainless steel
4. Enamelware

All pots and pans must have a magnetic bottom.
All pots and pans must have a flat bottom.

<table>
<thead>
<tr>
<th>FIGURE 1A</th>
<th>FIGURE 1B</th>
<th>FIGURE 1C</th>
<th>FIGURE 1D</th>
<th>FIGURE 1E</th>
<th>FIGURE 1F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless Steel Pan</td>
<td>Iron Pan (Iron Griddle)</td>
<td>Enamel Pan</td>
<td>Stainless Steel Kettle</td>
<td>Iron Pan</td>
<td>Stainless Steel Fry Pan</td>
</tr>
</tbody>
</table>

All pots and pans should have a diameter between 12cm (4 3/4”) and 24cm (10”).

Unsuitable Pots

1. Pot with diameter below 5cm (2”).
2. Stainless steel pans with aluminum bottom
3. Pottery
4. Glass pans
5. Aluminum pans
6. Bronze pans
7. Copper pots

<table>
<thead>
<tr>
<th>FIGURE 2A</th>
<th>FIGURE 2B</th>
<th>FIGURE 2C</th>
<th>FIGURE 12D</th>
<th>FIGURE 2E</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ceramic Pan</td>
<td>Aluminum Pan</td>
<td>Bottom Not Flat</td>
<td>Dia. Smaller than 12cm (4 3/4”)</td>
<td>Pan with Legs</td>
</tr>
</tbody>
</table>
SAFETY DEVICE

8. Pans with feet

**Automatic Safety Shut-Off**
If the induction range is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shut off.

**Material Compatibility Detector**
If the pan’s material or its dimensions are not suitable for this induction range, the “Heating” indicator light will not light on. And the induction range will be shut off automatically after 60 seconds.

**Small Object Detector**
The induction range will not recognize any objects or utensils smaller than 5cm (2”) in diameter. For best results, use pans that are between 12cm (4 3/4”) and 24cm (10”) in diameter.

**Overheating Protection Device,**
If the pan’s temperature becomes too high, the unit will shut off automatically.

**HOW DOES YOUR INDUCTION HOB WORK?**

**Induction Cooker**
A high frequency (20-35KHz) induction coil underneath the surface ceramic top plate heats the cooking utensil by magnetic friction. The heat is produced directly within the pan. It is controlled by electronic circuit to offer superior performance and functions. During cooking, no energy is lost between the hob and the food. When you switch off, the cooking is stopped immediately.
PRECAUTION BEFORE USING YOUR INDUCTION HOB

1. In case of breakage on glass-top, even if it’s only slightly cracked, disconnect the appliance from the power supply immediately and contact after-sales service.

2. The appliance is equipped with 'small object detector’. But, it’s recommended not to place metal kitchen utensils, pan lids, knives, or other metal objects on the induction heating zone. If an inductor is switched on, there is a risk of becoming hot.

3. When using your induction hob, don’t place any magnetic objects on the glass top, such as credit cards, cassettes, etc.

4. Scientific tests have shown that the induction hob presents no danger. However, for persons using a pacemaker, please keep 24” of distance from the unit while the induction hob is in use.

5. To prevent from overheating, do not place aluminum-foiled or iron plate on the top plate.

6. Put the appliance on a horizontal surface but keep away from wall or articles at least 5 -10cm (2” ~ 4").

7. Do not put any articles like iron wire or tools into the air entrance or outlet to prevent from electric shock.

8. Immediate clean-up is recommended when water left on the top plate.

**Note:** Please use an individual outlet for each induction cooker.

OPERATION INSTRUCTION

1. Plug power cord into 120 volt power socket.

2. Place a suitable pot/pan on center position of top plate.

3. Turn on power by pressing the on/off key, digital-display will display will light on and show “0”.

4. After pushing on/off button to turn-on the unit, if you don’t press any other buttons in 10 seconds, the unit will turn off automatically.

5. Press “High” button, the digital-display will display H to hold at 85°C (185°F) by 480watt.

6. Press “Low” button, the digital-display will display L to hold at 75°C (167°F) by 350watt.

7. If LED-light is flashing: it’s not reaching the desired holding temperature yet.

8. If there’s no pan on the top, the LED-light won’t flash.

9. If the pot/pan isn’t suitable for induction heating, the LED-light won’t light-on.

10. The unit is equipped with an over-heating protection feature, which will stop power temporally when top plate temperature reaches 230°C+/−20°C (446°F: 410°F~480°F)
FEATURES & DESCRIPTION:

Table cut off size: 298 mm x 295 mm
Control box cut off size: 55 mm (H) x 120 mm (W)
Air In-Take Hole: 55 mm (H) x 160 mm (W)
Air Out-Take Hole: 55 mm (H) x 280 mm (W)

Remarks: Keep good air intake and outlet space is very important for good quality and function for this induction cooking device. Recommend to keep a open underneath the table not smaller than 200cm² (50x400mm) for fresh and cool air can be used for cooling the induction components (Air in-take hole, and air out-take hole).
**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model No.</th>
<th>IBB-05F</th>
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<tbody>
<tr>
<td>Voltage</td>
<td>120 V ~ 60Hz</td>
</tr>
<tr>
<td>Ceramic Top Plate</td>
<td>Approx. 320mm x 320mm</td>
</tr>
<tr>
<td>Electrical Power Consumption</td>
<td>Max. 500w</td>
</tr>
</tbody>
</table>

**Safety Device**
- Automatic Safety Shut-Off
- Material Compatibility Detector
- Small Object Detector
- Overheating Protection Device

**Remark:** The switching frequency is verified by different power setting, it’s to be between 20 ~ 35 K Hz.

**TROUBLE SHOOTING**

1. If your induction range seems to be working improperly, it doesn’t necessarily mean it’s defective.
   In all cases, check the following points.

2. If you fail to identify the problem, contact after-sales service without delay.

<table>
<thead>
<tr>
<th>The Problem</th>
<th>The Probable Cause</th>
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</thead>
</table>
| No indication light when power “on” | Cable/terminal block is loose  
Tripped circuit breaker or blown fuse at power panel.  
Power supply stopped. |
| Heating indicator does not light-on, Appliance fails to heat up | Unsuitable cooking vessel.  
Cooking vessel is not centered on glass top.  
Cooking vessel is smaller than 4.75”.  
Over-heating protection is activated. |
| Appliance suddenly stops heating during operation. | High ambient temperature.  
Air entrance or outlet blocked.  
Over-heating protection activated. |

**ERROR-CODE: BY BEEPER & BY DISPLAY**

<table>
<thead>
<tr>
<th>Definition</th>
<th>Error Code by Beeper</th>
<th>Error Code by Display</th>
</tr>
</thead>
<tbody>
<tr>
<td>No pot/pan in 60seconds</td>
<td>Beeper for 60 seconds (30 slow beeper)</td>
<td>Without display</td>
</tr>
<tr>
<td>NTC-sensor (on heating-coil) is open or short</td>
<td>1 long 2 short</td>
<td>“E”</td>
</tr>
<tr>
<td>Heating an empty pot</td>
<td>19 short 1 long</td>
<td>“h” (in order to confuse with “H” power level, this over-heat error- code, is a Minuscule (small caps)</td>
</tr>
<tr>
<td>Over Voltage Protection</td>
<td>1 long 4 short</td>
<td>“U”</td>
</tr>
<tr>
<td>AC current circuit is open</td>
<td>1 long 11 short</td>
<td>“C”</td>
</tr>
<tr>
<td>IGBT NTC-sensor is open/short, or over-heat</td>
<td>1 long 7 short</td>
<td>“F”</td>
</tr>
</tbody>
</table>
IMPORTANT FOR FUTURE REFERENCE
Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Serial Number</th>
<th>Date Purchased</th>
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Notes

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APW Wyott EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exceptions

* Gas/Electric Cookline: Models GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
* Heat Strips: Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott’s option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepayed to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

Exclusions

The following conditions are not covered by warranty:

* Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
* Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
* Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
* Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

9/05