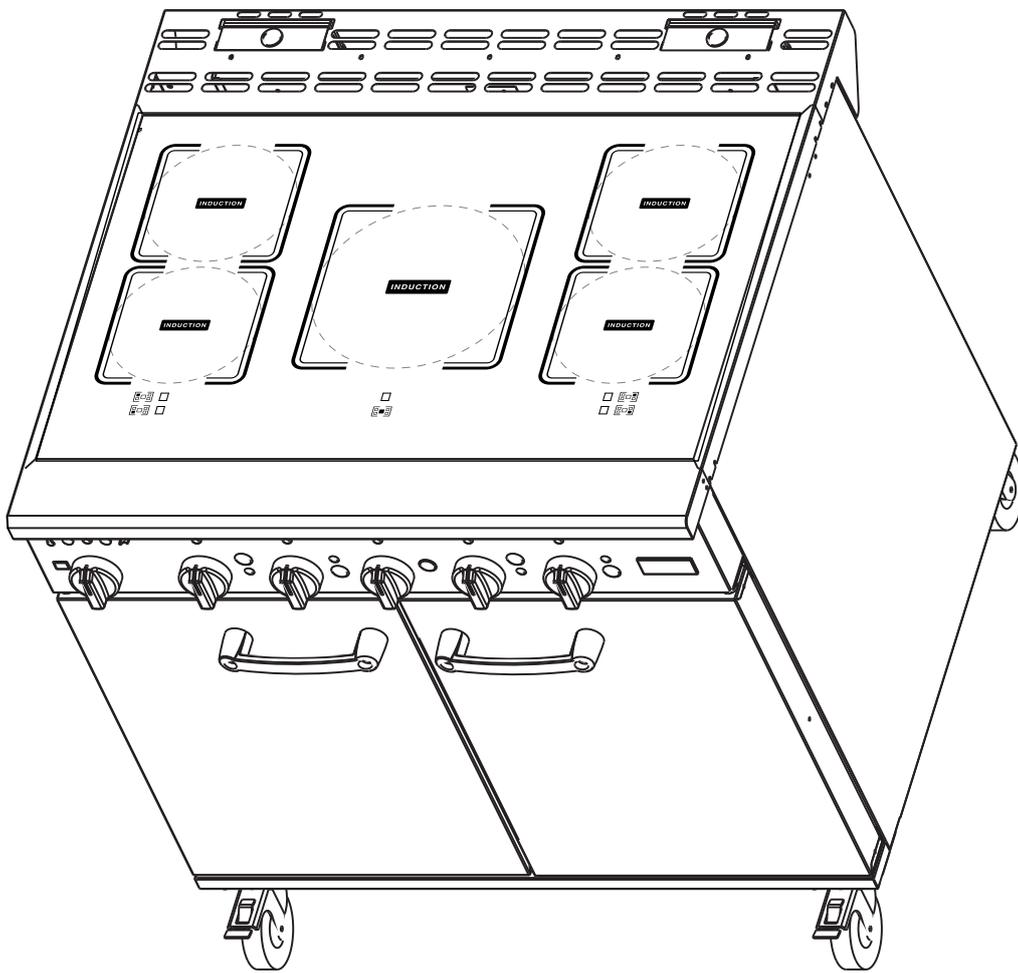


BURCO

COMMERCIAL



CAUTION: Read instructions before using the machine



Countries of destination:

GB - Great Britain

IE - Ireland

DE - Germany

ES - Spain

FR - France

IT - Italy

PL - Poland

NL - Netherlands

SE - Sweden

CN - China

NZ - New Zealand

AU - Australia

To contact Burco about your appliance, please call:



Customer Care Helpline

0344 815 3755

In case of difficulty within the UK



Warranty Registration

0344 815 3737



Spares Store

Burco - 0344 815 3744

Lec - 0344 815 3737



To register your appliance online:

www.gdpacatering.com



To contact us by email:

info@gdpa.co.uk



To register your appliance by mail:

Please complete the warranty card and return to the address supplied



Alternatively general, spares and service information is available from our website at: **www.gdpacatering.com**

Calls are charged at the basic rate, please check with your telephone service provider for exact charges

Your new appliance comes with our **3 years parts, 3 year labour warranty**, protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer's guarantee, please refer to the website above. In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.

INTRODUCTION

Thank you for buying this British-built appliance from us.

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

European Directives

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.



This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

Disposal of Packaging Material

The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

UK ONLY GAS WARNING:

If you smell gas, Do not try to light any appliance. Do not touch any electrical switch.
Call the Gas Emergency Help line at **0800 111999**

SAFETY

WARNING

- If the hob surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Take care when operating the appliance, as ring, watches and similar objects may become hot when in close proximity to the hob surface.
- Do not use a steam cleaner on any cooking range, hob or oven appliance.
- Do not place aluminium foil, plastic vessels or metallic objects such as knives, forks, spoons or lids on the hob surface, as these surfaces may get hot.
- Only use vessels of the type and size recommended.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- To avoid electric shock, ensure that the appliance is switched off before replacing the lamp.
- The appliance is not intended to be operated by means of an external timer or separate control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.
- Danger of fire: Do not store items on the cooking surfaces.
- Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.

- If the cooker is placed on a base, measures have to be taken to prevent the appliance slipping from the base.
- Never put items directly on the base of the oven or cover the oven with foil, as this can cause the base element to overheat.
- This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether there implant is adequate and fail-safe.

CAUTION

- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- This appliance must not be installed behind a decorative door in order to avoid overheating.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

- **Fire Safety Advice**

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

- **Other Safety Advice**

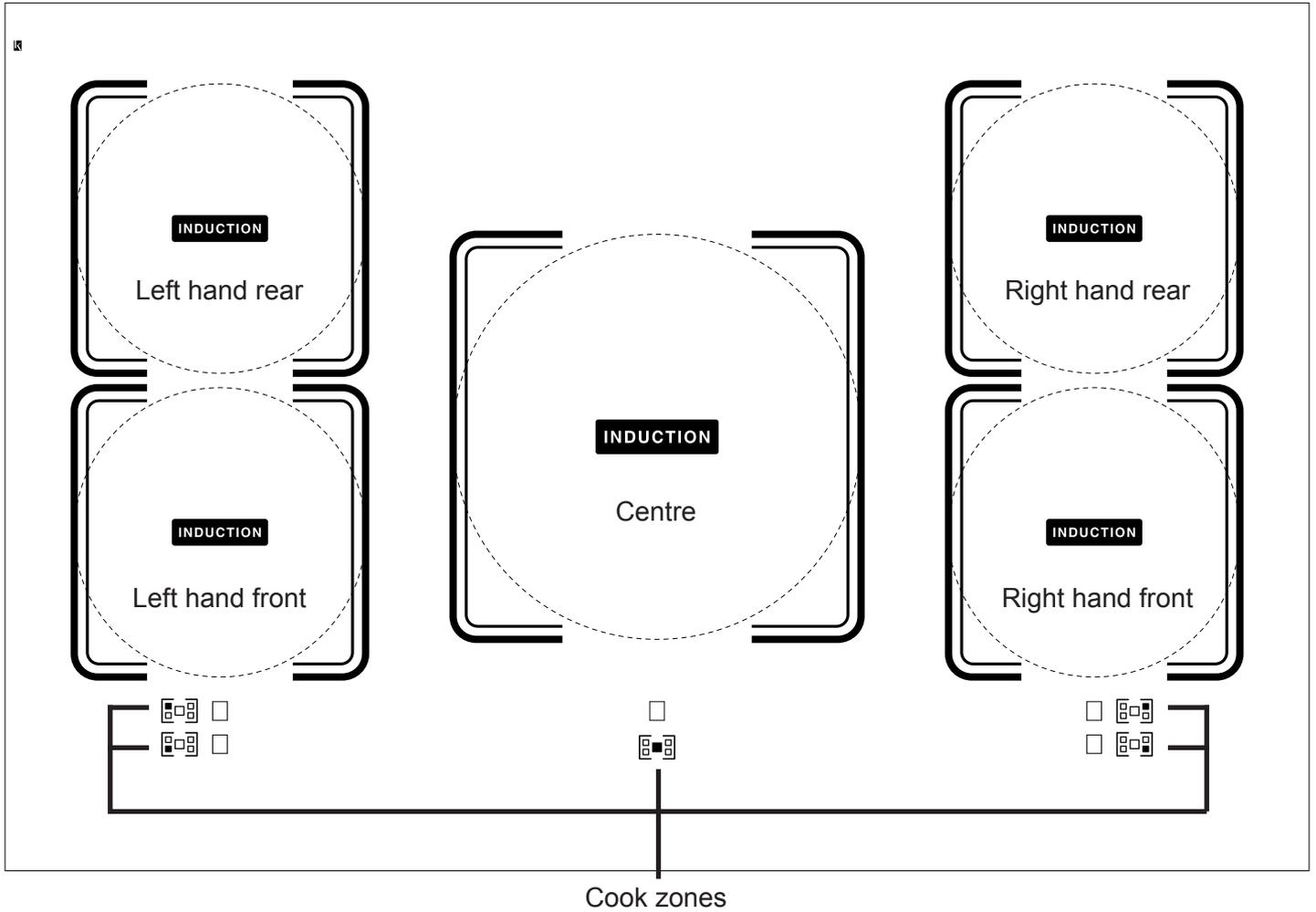
- Servicing should be carried out only by authorised personnel.
- Do not operate the appliance without the glass panel correctly fitted.
- Do not modify the outer panels of this appliance in any way.
- This appliance must be earthed.
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.
- **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.

USING YOUR APPLIANCE

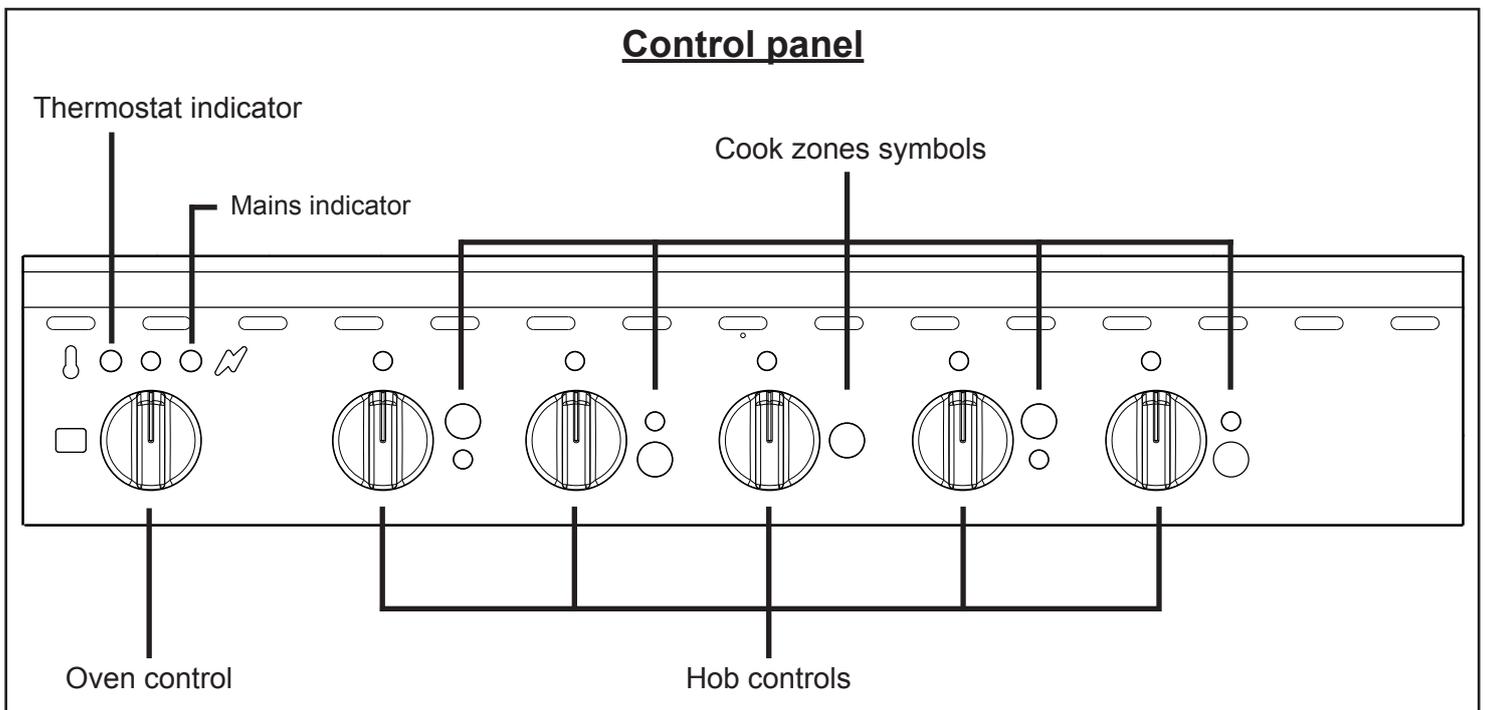
Getting to know your product

Note: Your appliance layout may differ depending on the model.

Hob



Control panel

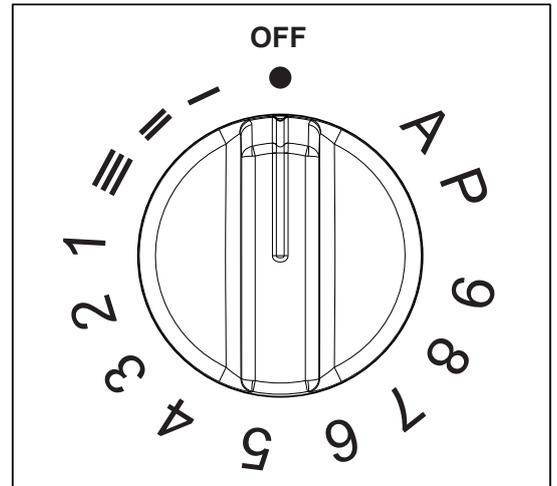
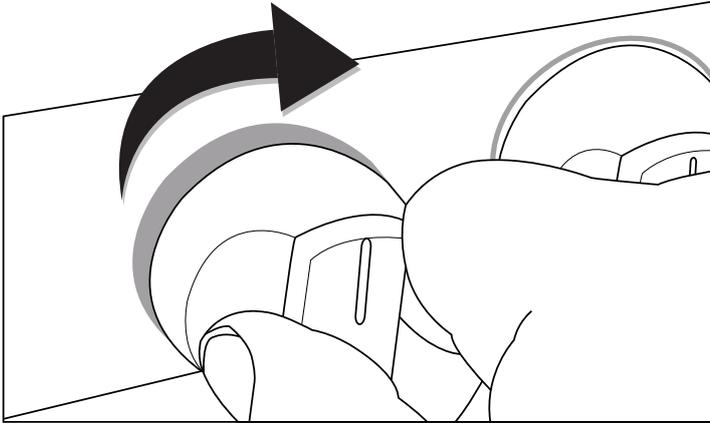


Overview

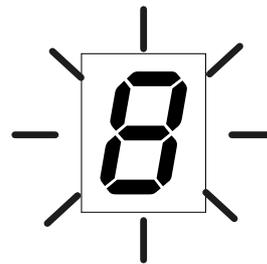
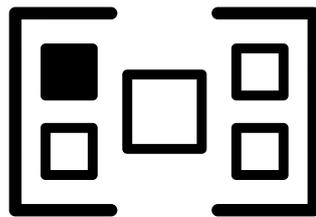
Function	Description	Symbol
Power Level	Once a cook zone is selected, a power level can be set to a low or high temperature.	1-9
Residual Heat	After use, the cooking surface remains hot and the residual heat symbol will be displayed. As it cools, the residual heat symbol will disappear from the display.	
Pan detection	If no pan or an unsuitable pan is detected on an activated cook zone, the pan detection symbol will be displayed. Suitable pans - cast iron, metals with magnetic properties. Non-suitable pans - copper, stainless steel, aluminium, glass, ceramic, terra-cotta.	
Pan overheat	To prevent the cookware from overheating, the hob will reduce the power or switch off all cook zones depending if a power level or power boost is in use.	N/A
Booster function	The booster function temporarily increases the power to a cook zone allowing for a faster heat up time. It will deactivate automatically after 10 minutes or if a lower power level is selected.	
Auto heat up	The Auto Heat Up delivers full power (9) to the zone for a fixed period of time, before automatically turning back down to the desired setting. The Auto Heat Up has been tuned to provide the best heat up period for each setting.	
Melting function	The melting function is used to heat up the pot to 45°C.	
Keep warm function	The keep warm function is used to heat up the bottom of the pot to 70°C.	
Simmer function	The simmer function is used to heat up the bottom of the pot to 94°C.	
Child lock	Child lock can be activated to stop the hob from being accidentally turned on. In the child lock mode, error codes will not display.	

Switching the hob on

Turn the selected hob control knob clockwise to the required power level. A buzzer will sound when the zone has been switched on.



The power level status will be shown on the selected cooking zone. Repeat for the other hob control knobs if necessary.



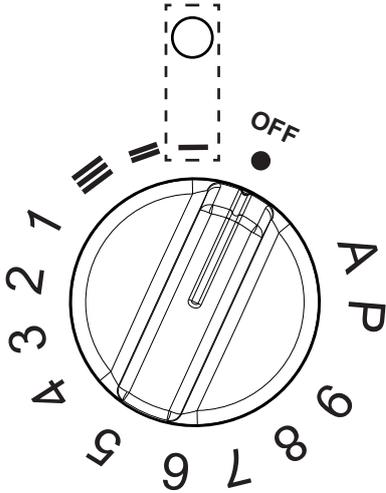
Switching the hob off

Turn the control knob to the "OFF" position.

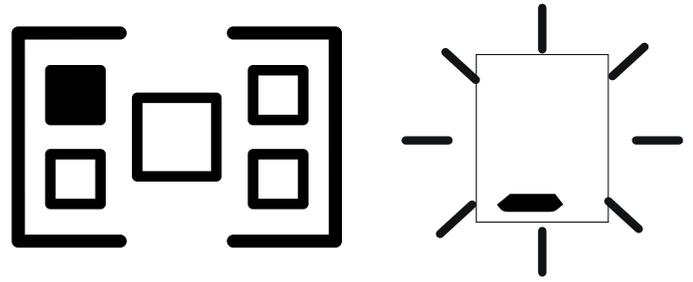
When a zone is turned off, the display will remain on for 15 seconds. The buzzer will sound as confirmation that the zone is turned off.

Melting function

- 1 Turn the control knob clockwise to the melting symbol

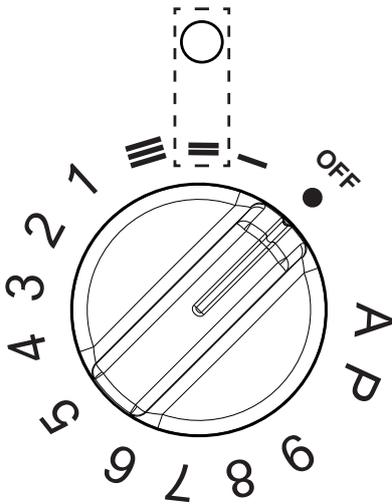


- 2 The melting symbol will appear on the hob display

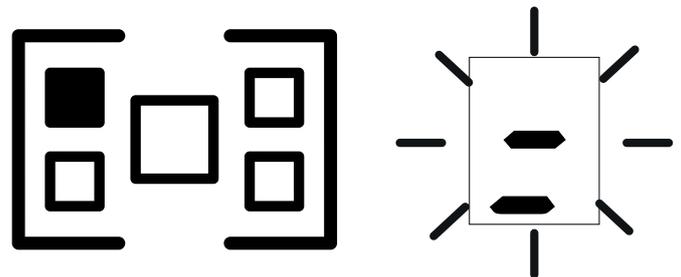


Keep warm function

- 1 Turn the control knob clockwise to the keep warm symbol

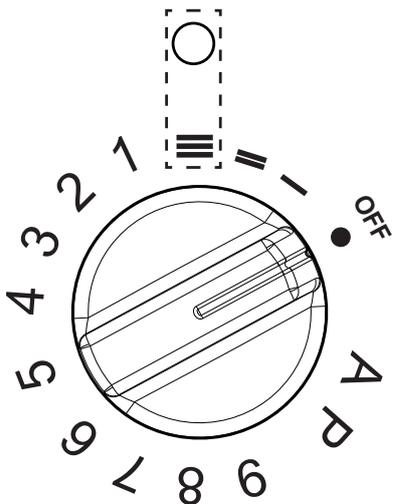


- 2 The keep warm symbol will appear on the hob display

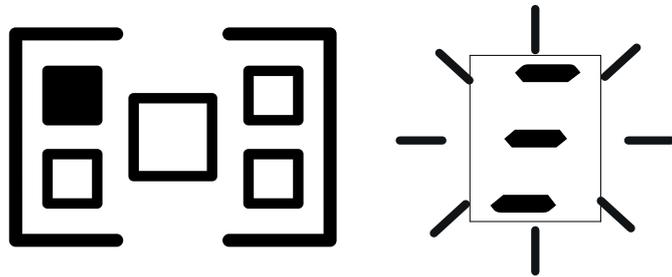


Simmer function

1 Turn the control knob clockwise to the simmer symbol

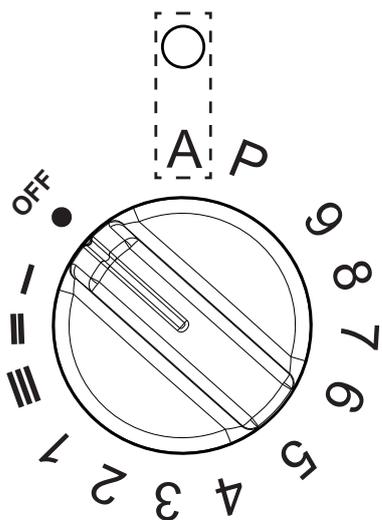


2 The simmer symbol will appear on the hob display

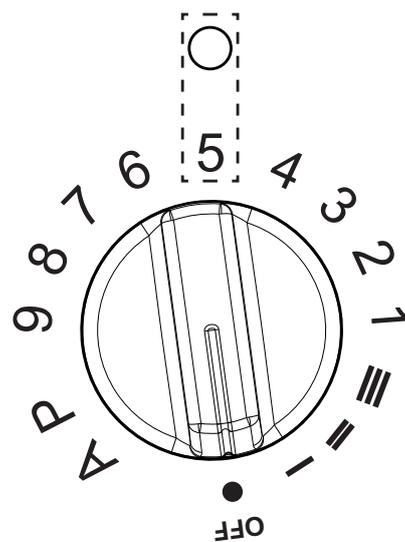


Auto heat up

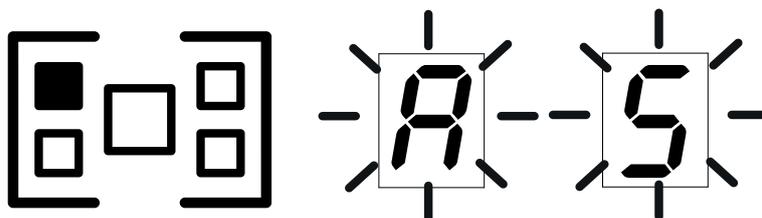
1 Turn the control knob anti-clockwise to position "A" and hold for 2 seconds



2 Within 10 seconds, select a power level



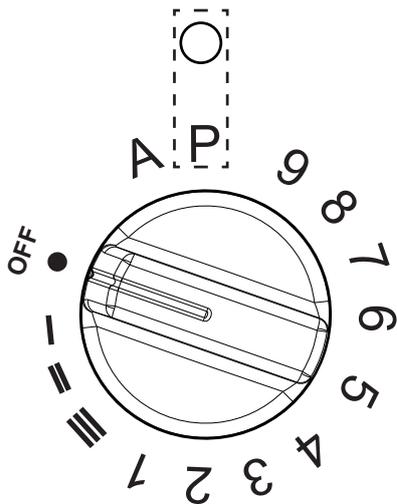
3 The hob display will alternate between "A" and chosen power level for a few seconds



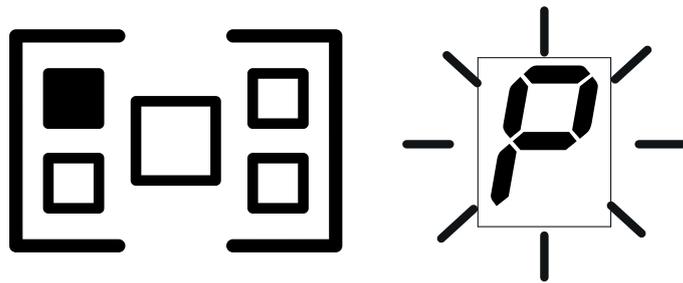
Note: The Auto Heat Up function is not activated if power level 9, Melting, Keep Warm, Simmer or Boost function are selected as the continuous cooking level.

Power Boost

1 Turn the control knob clockwise to the “P” position

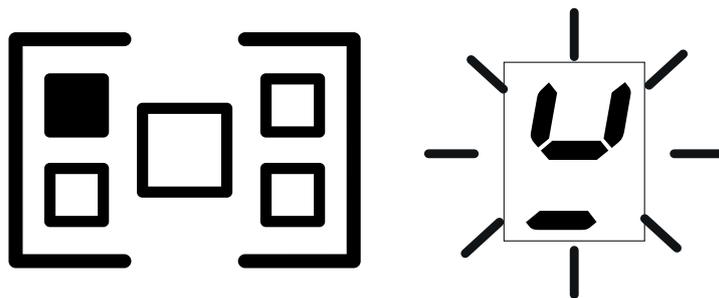


2 The “P” symbol will appear on the hob display



Note: The Power Boost function will only operate for 10 minutes. This function will deactivate automatically if the hob is too hot or to prevent cookware from overheating.

Pan detection



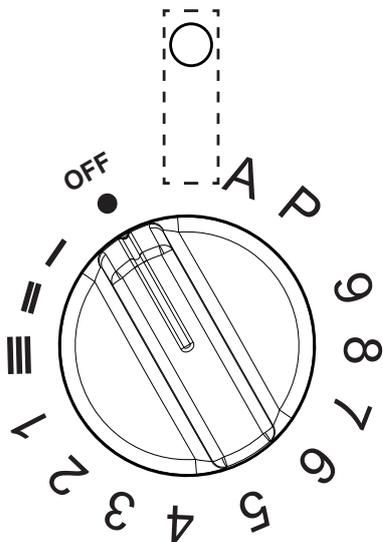
A power level can be selected even if no pan is present. The power will only switch on when a pan is placed on a cooking zone. The pan detection symbol will appear on the display if the pan is removed or unsuitable for the cooking zone.

When a pan is removed off the cooking zone, the hob automatically reduces the power, and only switches back on when you replace the pan.

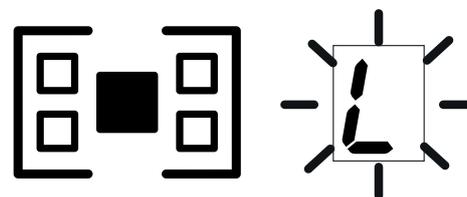
Activating child lock

Centre cook zone

1 Turn the centre control knob fully anti-clockwise and hold for 2 seconds



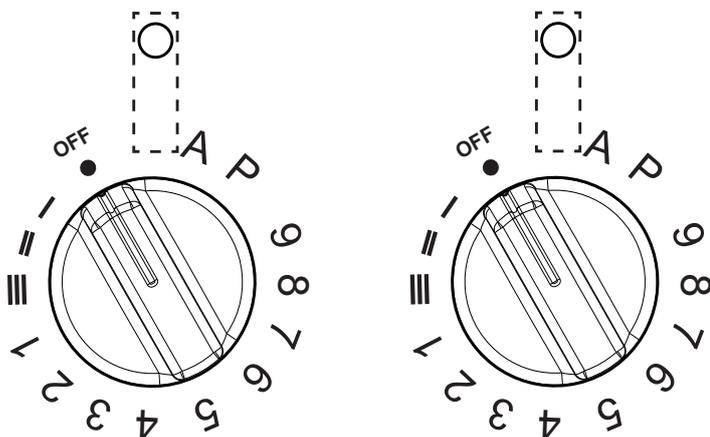
2 The "L" symbol will appear on the hob displays



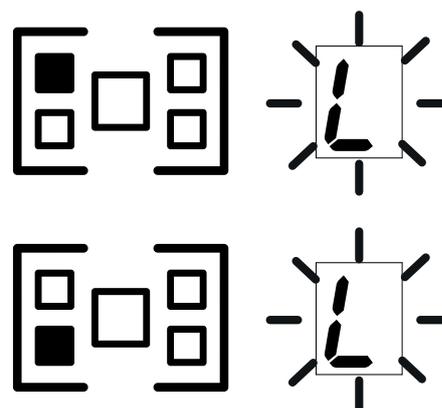
Other hob controls

The two left hand side cook zones and the two right hand side cook zones act as "paired" zones (left side one paired zone, right side one paired zone).

1 Turn the two "paired" control knobs fully anti-clockwise and hold for 2 seconds



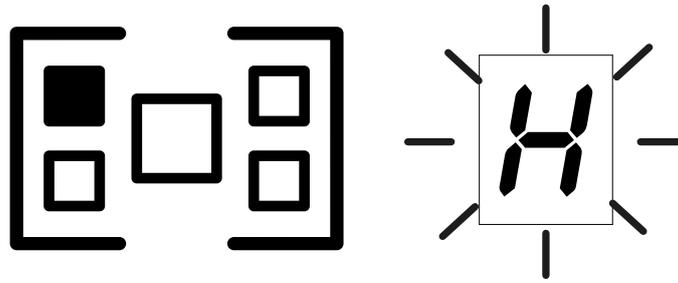
2 The "L" symbol will appear on the "paired" hob displays



Deactivating child lock

Repeat the same procedure as "Activating child lock". Once deactivated, the hob cook zone displays will flash "0".

Residual heat



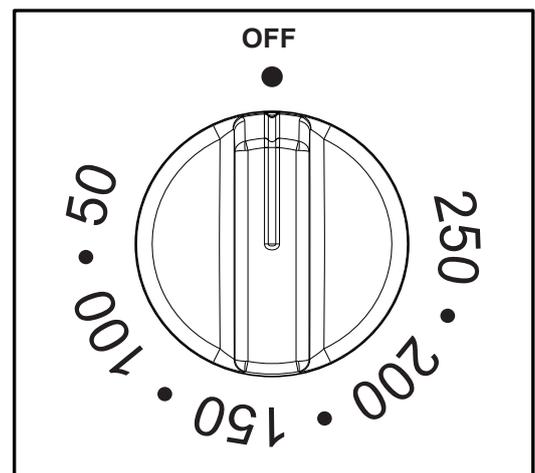
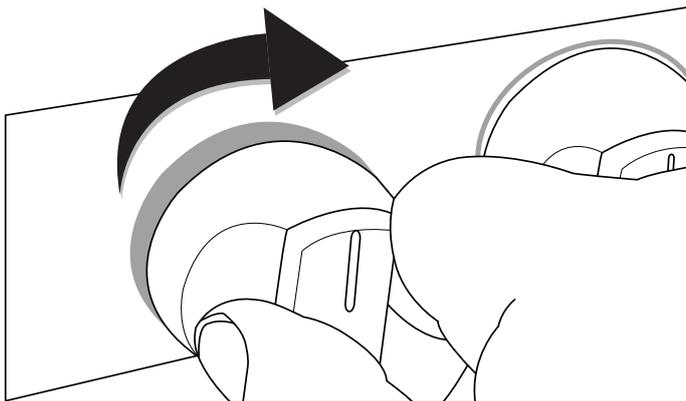
The residual heat symbol is shown on the zone display to warn of a hot glass surface. When the zone temperature drops below 60°C the symbol will disappear.

Automatic switch off (operating time limitation)

Each zone will automatically switch off if the hob is left on with a pan in place, for an extended period of time. The operating time limitation is dependent on the power level selected. Please see table below.

Power Rating	Maximum operating time (h)
Melting / Warming / Simmer	2
1 - 2	6
3 - 4	5
5	4
6 - 9	1.5
Boost function	10 mins

Switching the oven on



1. The Mains Indicator (green) should illuminate when the power is on.
2. When a temperature is set, the Thermostat Indicator (amber) will light and remain lit until the temperature is reached. This will cycle on and off when the temperature is changed.

We recommend for best cooking results, please preheat your oven for 15 minutes.

Switching the oven off

Turn the control knob to the “**OFF**” position.

Oven status

When the oven is active, the cooling fans come on to keep the appliance cool during cooking. The fans may continue to operate for a period of time after the oven has been switched off. During use the fans may cycle on and off, this is normal.

A thermal switch is fitted to prevent the induction generators from overheating when the oven is on. If activated, this will shut down the power to the oven and the Mains Indicator will turn off.

Non-functional cooling fans or blocked filters will cause the thermal switch to be activated.

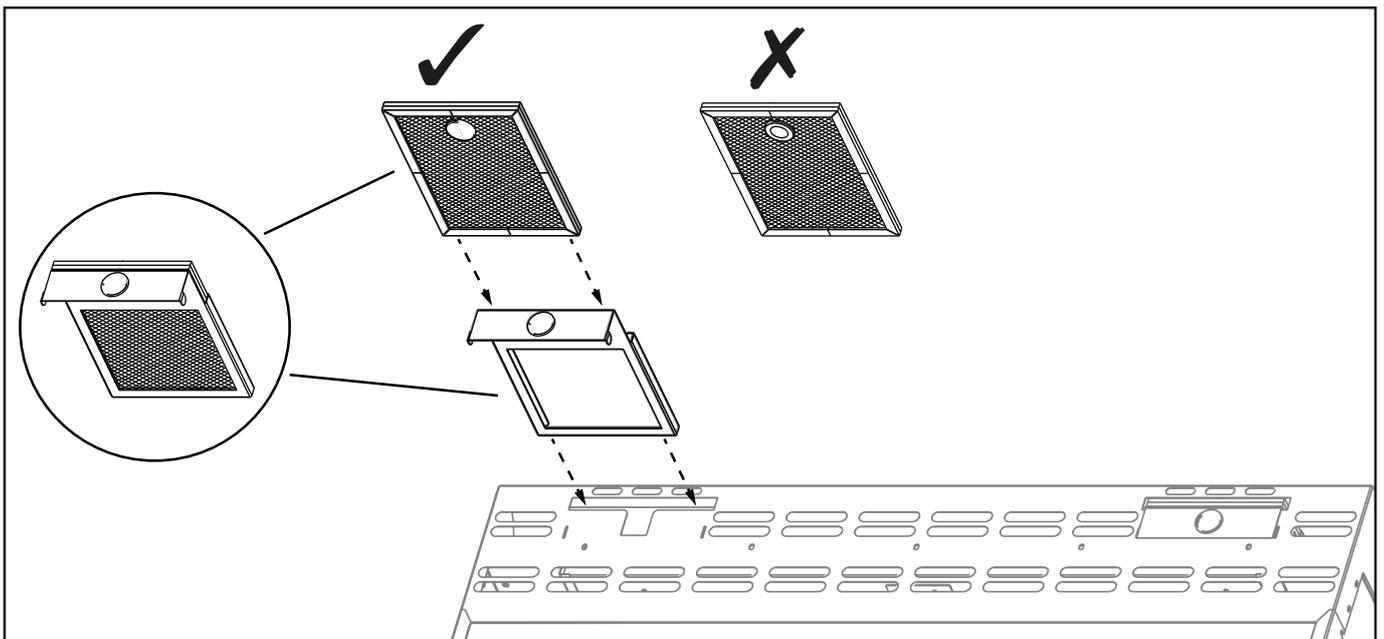
Note: The filters and cooling fans are located at the rear of the range.

Filters

There are 2 filters which are positioned in the front of the left hand side and right hand side cooling fans. These are to prevent grease and dirt from entering the range.

The filters need to be cleaned regularly to prevent them becoming blocked. Blocked filters will affect the performance of the induction generators due to overheating. The filters can be cleaned with warm soapy water or in a dishwasher. Ensure the filters are dry before refitting.

Please see diagram below for the removal and refitting of filters.



Hob status

If one control knob is not working properly, all other cooking zones will still work as expected. A cooking zone with a failure will automatically switch off and an error code will be displayed.

Please refer to the error codes table below.

Error Message	Description	Failure reasons	Troubleshooting
	Control knob error	Permanent use of control knob (> 30s)	Release the control knob
Er 20	Flash error	µC- defect	Change display unit
Er 22	Control knob evaluation defective, UI shuts off after 3.5-7.5 sec	Short or open circuit in the control knob	Replace control knob
Er 31	Wrong configuration data	Induction needs to be configured with the correct configuration	Execute new configuration using the service menu
Er 36	NTC value defective on induction heater; UI turns off	Short or open circuit of NTC	Replace induction heater
Er 47	LIN-communication error between display unit and induction	No or interrupted LIN-communication	Check connecting cable between display unit and induction
U 400	Continuous tone. Power supply on inlet too high	Incorrect connection of the induction heater	Correct power supply connection
E / 2	Excess temperature of the induction element	Overload of induction heater or empty boiled cookware	Let system cool down.
E / A	Error on the power board	Component failure	Replace power board
E / 6	Error on power board or supply element	No power supply to the power element or error on power board	<ul style="list-style-type: none"> • Check wiring • Check filter board • Replace power board
E / 8	Incorrect fan speed	Error on fan left or right	<ul style="list-style-type: none"> • Air exhaust blocked, e.g. by paper • Replace defective fan
E / 9	Defective temperature sensor on inductor		<ul style="list-style-type: none"> • Replace inductor • Replace power board

SPARES LIST

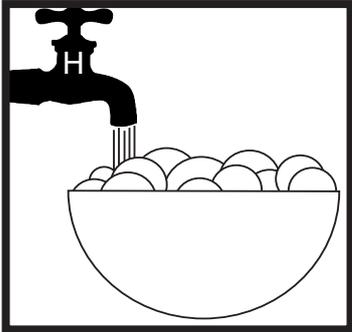
Part Number	Description	Qty
083545800	Glass	1
083545400	Induction Unit	1
083545500	Induction Unit	2
083545700	PCB	3
083574400	5 Way LIN cable	5
083574500	8 Way LIN cable	3
083545600	Rotary encoder	5
503545100	Trim (front)	1
503545200	Trim (side)	2
503544400	Trim (rear)	1
082233401	Fan	2
503544801	Filter cartridge	2
083545900	Filter	2
083546000	Badge	1
083546200	Control knob (selector)	5
082983804	Control knob (oven)	1
082986700	Shelf oven	2
083056100	Seal oven	1
082983500	Handle door	2
082983600	Wheel (no brake)	2
082983601	Wheel (with brake)	2
082558001	Thermostat oven	1
082091800	Selector switch	1
081581800	Oven stir fan	2
081561600	Oven element	2
083055600	Relay	2
082930601	Neon indicator green	1
082930602	Neon indicator amber	1
083281900	Terminal block	3
082808901	Thermal cutout 100C	1
083055700	Thermal cutout 150C	1
083089400	Thermal switch 50C	2
083546900	Handbook	1

CLEANING YOUR APPLIANCE

Do's

Note: Always switch off your appliance and allow it to cool down before you clean any part of it.

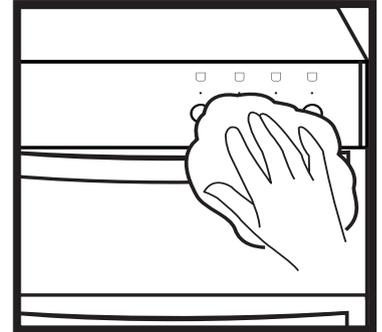
Note: Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



- Warm, soapy water



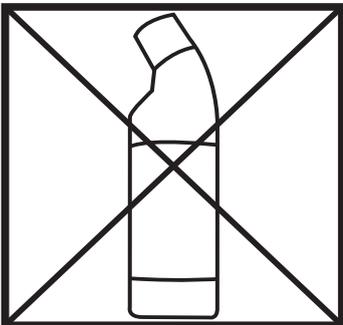
- Clean, wrung out cloth



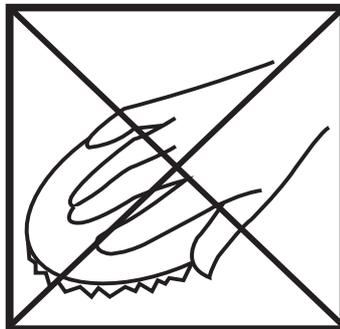
- Wipe with damp cloth
- Dry with a soft cloth

Tips: Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

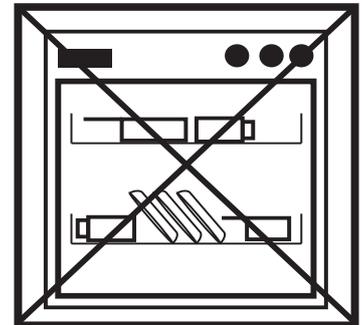
Dont's



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



- Do not place in the dishwasher:
- Cast iron griddle
 - Pan supports

IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT IT'S PERFORMANCE OR DAMAGE IT AND MAY INVALIDATE YOUR GUARANTEE.

IN ADDITION TO THE ABOVE, DO NOT USE METAL SCRAPERS TO CLEAN THE OVEN DOOR GLASS.

We offer a great range of cleaning products and accessories for your appliance.
To shop, please visit our website located at the front of this User Guide.

Please keep this handbook for future reference, or for anyone else who may use the appliance.

TECHNICAL DATA

Range - electric induction

Hob

Electrical supply	Hotplate	Zone	Power rating (kW)	Boost rating (kW)
230 / 400V 3N ~ 50 Hz	Induction	Left hand front	1.85	3.00
		Left hand rear	1.85	3.00
		Right hand front	1.85	3.00
		Right hand rear	1.85	3.00
		Middle	2.60	3.50

Electrical Ratings

Electrical supply	Maximum power rating (kW)	
230 / 400V 3N ~ 50 Hz	Hob	11.10
	Oven	4.80
	Total	15.90

Electrical supply	Load			
	Line	L1	L2	L3
230 / 400V 3N ~ 50 Hz	Current (A)	26.5	26.5	16