



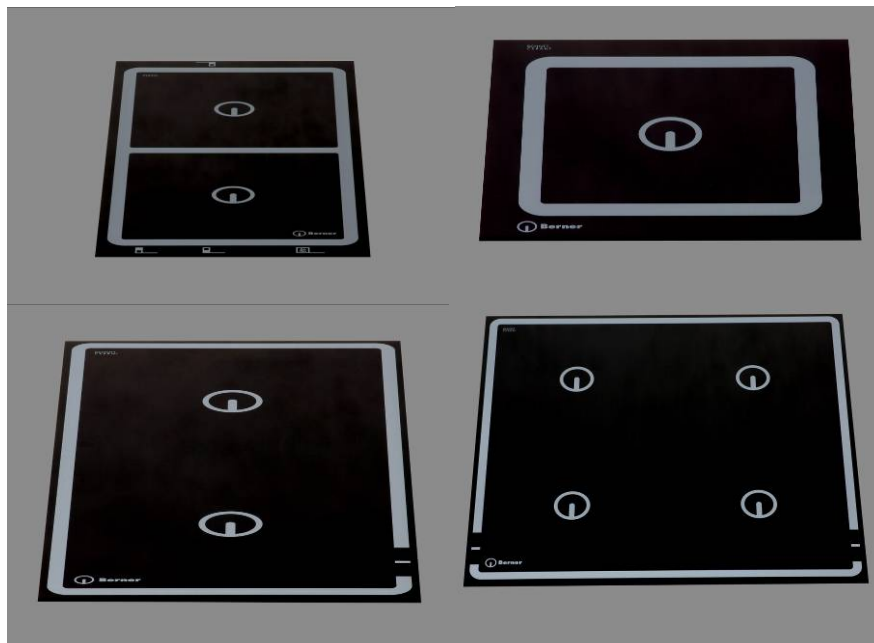
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# Operation instructions for Electric Cooker



BS1CEG, BS1PEG, BS1PEGQ, BS1QEG, BS2CEGQ, BS2CESQ, BS2CESSQ, BS2CEPQ, BS2CEG, BS2CES, BS2CESS, BS2CEP, BS2CEGK, BS2CESN, BS2CEGFK, BS2CEGSK, BS2CEGKK, BS2CEGM, BS3CEGQ, BS3CESQ, BS3CESSQ, BS1EGSPS, BS1EGSPSQ, BS4CEG, BS4CES, BS4CESS, BS4CEGG, BS4CEGK, BS4CESN, BS4CEGFK, BS4CEW, BS4CEGSK, BS4CEGKK, BS4CEGM, BS6CEGK, BS6CESK, BS2PEGAQ, BS2CEGAQ, BS2PEGA, BS2CEGA, BS4PEGA, BS4CEGA, BS6PEGA, BS6CEGA,

*\*BS1CEGT, BS1QTEG, \*BS2CEGTQ, BS2CETQ, \*BS2CEGT, BS2CET, \*BS2CEGTK, BS2CEGSKT, \*BS2CEGKKT, \*BS3PEGAKT, \*BS4CET, BS4CEGT, \*BS4CEGKTK, BS4CEWT, \*BS4CEGTK, \*BS4CEGTSK, BS4CEWT, \*BS6PEGAKT, BS2CEGAQT, BS2CEGAT, BS4CEGAT, BS6CEGAT,*

BS1ZEG, BS1ZEGQ, BS1ZEGR, BS2ZEGQ, BS2ZESSQ, BS2ZEG, BS2KZEG, BS2ZESS, BS2ZEGK, BS2ZEGFK, BS2ZEGSK, BS2ZEGM, BS3ZEGQ, BS3ZESSQ, BS4ZEG, BS4KZEG, BS4ZESS, BS4ZEGK, BS4ZEGFK, BS4ZEGSK, BS4ZEGKK, BS4ZEGM, BS6ZEGK, BS6ZEGFK, BS2ZEGAQ, BS2ZEGA, BS4ZEGA, BS6ZEGA,

*\* Run-out model*

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## 1. General information

These operating instructions contain basic information on what needs to be considered during installation, operation, and maintenance of the equipment. They must be read entirely by the fitter and operators before the equipment is installed and taken into operation. They must always be kept close to the cooking site for reference.

### 1.1 Area of application

“Berner” cooking units have been designed for the preparation of meals. They can be used for cooking, keeping food warm, as well as for flambé singing, grilling, etc.

## 2. Products description

### 2.1 Products

#### Units without pan detection

BS1CEG, BS1PEG, BS1PEGQ, BS1QEG, BS2CEGQ, BS2CESQ, BS2CESSQ, BS2CEPQ, BS2CEG, BS2CES, BS2CESS, BS2CEP, BS2CEGK, BS2CESN, BS2CEGFK, BS2CEGSK, BS2CEGKK, BS2CEGM, BS3CEGQ, BS3CESQ, BS3CESSQ, BS1EGSPS, BS1EGSPSQ, BS4CEG, BS4CES, BS4CESS, BS4CEGG, BS4CEGK, BS4CESN, BS4CEGFK, BS4CEW, BS4CEGSK, BS4CEGKK, BS4CEGM, BS6CEGK, BS6CESK, BS2PEGAQ, BS2CEGAQ, BS2PEGA, BS2CEGA, BS4PEGA, BS4CEGA, BS6PEGA,

#### Units with pan detection

BS1QTEG, BS2CETQ, BS2CET, BS2CEGSKT, BS4CEGT, BS4CEWT, BS2CEGAQT, BS2CEGAT, BS4CEGAT, BS6CEGAT, \*BS1CEGT, \*BS2CEGTQ, \*BS2CEGT, \*BS2CEGTK, \*BS2CEGKKT, \*BS3PEGAKT, \*BS4CET, \*BS4CEGKTK, \*BS4CEGTK, \*BS4CEGTSK, BS6PEGAKT \* Run-out model

#### Units with 2 circle Beam radiators

BS1ZEG, BS1ZEGQ, BS1ZEGR, BS2ZEGQ, BS2ZESSQ, BS2ZEG, BS2KZEG, BS2ZESS, BS2ZEGK, BS2ZEGFK, BS2ZEGSK, BS2ZEGM, BS3ZEGQ, BS3ZESSQ, BS4ZEG, BS4KZEG, BS4ZESS, BS4ZEGK, BS4ZEGFK, BS4ZEGSK, BS4ZEGKK, BS4ZEGM, BS6ZEGK, BS6ZEGFK, BS2ZEGAQ, BS2ZEGA, BS4ZEGA, BS6ZEGA,

- Compact module design
- Easy installation
- service-friendly
- easy operation via control knob
- compact outside dimensions
- low weight

### 2.2 Technical Data

#### 2.2.1 Operation and Control

Lamp	„ In use “	green
Lamp	„ Remains warmth “	red (under glass Ceran surface)
Lamp	„ Remains warmth “	red (in switch face plate with square beam radiator element )

<b>Dimensions</b>	<b>bearing frame</b>	<b>Ceramic glass surface</b>
<b>BS1CEG, BS1PEG, BS1PEGQ</b>	<b>400 x 400 mm</b>	<b>350 x 350 x 6 mm</b>
BS1QEG, BS1QTEC	440 x 440 mm	388 x 388 x 6 mm
<b>BS1ZEGR</b>	<b>round 460 mm</b>	<b>410 x 6 mm</b>
BS1EGSPS	480 x 480 mm	430 x 430 x 6 mm
<b>BS1EGSPSQ</b>	<b>840 x 280 mm</b>	<b>788 x 230 x 6 mm</b>
BS2CEGQ, BS2CESQ, BS2CESSQ, BS2CEPQ	700 x 400 mm	650 x 350 x 6 mm
BS2CETQ, BS2ZEGQ, BS2ZESSQ		
<b>BS2CEG, BS2CES, BS2CESS, BS2CEP</b>	<b>400 x 700 mm</b>	<b>350 x 650 x 6 mm</b>
<b>BS2CET, BS2ZEG, BS2KZEG, BS2ZESS</b>		
BS2CEGK, BS2CESN, BS2CEGKF, BS2CEGSK	400 x 650 mm	350 x 605 x 6 mm
BS2CEGSKT, BS2ZEG, BS2KZEG, BS2ZESS		
<b>BS2CEKK, BS2ZEGSK</b>	<b>400 x 600 mm</b>	<b>350 x 560 x 6 mm</b>
BS2CEGM, BS2ZEGM	350 x 550 mm	310 x 510 x 6 mm
<b>BS3CEGQ, BS3CESQ, BS3CESSQ</b>	<b>1000 x 400 mm</b>	<b>950 x 350 x 6 mm</b>
<b>BS3ZEGQ, BS3ZESSQ</b>		
BS4CEG, BS4CES, BS4CESS, BS4CEGG	700 x 700 mm	650 x 650 x 6 mm
BS4CEGT, BS4ZEG, BS4KZEG, BS4ZESS		
<b>BS4CEGK, BS4CESN, BS4CEGFK,</b>	<b>700 x 650 mm</b>	<b>650 x 605 x 6 mm</b>
<b>BS4CEGSK, *BS4CEGKTK,</b>		
BS4CEW	800 x 650 mm	750 x 605 x 6 mm
<b>BS4CEGKK</b>	<b>590 x 600 mm</b>	<b>550 x 560 x 6 mm</b>
BS4CEGSK	700 x 600 mm	650 x 560 x 6 mm
<b>BS4CEGM</b>	<b>590 x 550 mm</b>	<b>550 x 510 x 6 mm</b>
BS2CEGN, BS2CEGNT	420 x 770 mm	370 x 720 x 6 mm
<b>BS4CEGN, BS4CEGNT</b>	<b>800 x 770 mm</b>	<b>750 x 720 x 6 mm</b>
BS2CEGA, BS2CEGAT	420 x 770 mm	370 x 720 x 6 mm
<b>BS4CEGA, BS4CEGAT</b>	<b>750 x 770 mm</b>	<b>700 x 720 x 6 mm</b>
BS6CEGK, BS6CEGSK, BS6ZEGK, BS6ZEGFK	1000 x 650 mm	950 x 605 x 6 mm
<b>BS6CEGA, BS6CEGAT, BS6ZEGA</b>	<b>1100 x 770 mm</b>	<b>1050 x 720 x 6 mm</b>

## 2.2.2 Technical data

<b>Unit</b>	<b>Voltage</b>	<b>Performance</b>	<b>Weight</b>
BS1CEG	1 x 230 V	2,5 kW	---- kg
<b>BS1PEG, BS1PEGQ, BS1ZEGQ</b>	<b>1 x 230 V</b>	<b>3,0 kW</b>	<b>---- kg</b>
BS1QEG, BS1QTEC	3 x 400 V	4,0 kW	---- kg
<b>BS1ZEGR</b>	<b>1 x 230 V</b>	<b>3,5 kW</b>	<b>---- kg</b>
BS1EGSPS, BS1EGSPSQ	3 x 400 V	7,2 kW	---- kg
<b>BS2CEG, BS2CEGQ, BS2CEGK</b>	<b>3 x 400 V</b>	<b>5,0 kW</b>	<b>12,5 kg</b>
BS2ZEGQ, BS2ZEG,	3 x 400 V	5,0 kW	---- kg
<b>BS2CESQ, BS2CES, BS2CESN</b>	<b>3 x 400 V</b>	<b>6,0 kW</b>	<b>---- kg</b>
BS2KZEG, BS2ZEGFK,	3 x 400 V	6,0 kW	---- kg
<b>BS2ZEGAQ, BS2ZEGA</b>	<b>3 x 400 V</b>	<b>6,0 kW</b>	<b>---- kg</b>
BS2CEGFK	3 x 400 V	6,3 kW	13,0 kg
<b>BS2CEP, BS2CEPQ, *BS2CET,</b>	<b>3 x 400 V</b>	<b>8,0 kW</b>	<b>13,5/15,0 kg</b>
BS2CEGAQ, BS2CEGA,	3 x 400 V	8,0 kW	---- kg
<b>BS2CEGAQT, BS2CEGTA,</b>	<b>3 x 400 V</b>	<b>8,0 kW</b>	<b>---- kg</b>
BS2CEGSK, BS2CEGSKT	3 x 400 V	8,0 kW	13,5/15,0 kg
<b>BS2CEGM</b>	<b>1 x 230 V</b>	<b>3,4 kW</b>	<b>---- kg</b>
BS3CEGQ	3 x 400 V	7,5 kW	---- kg
<b>BS4CEGM</b>	<b>3 x 400 V</b>	<b>8,0 kW</b>	<b>---- kg</b>
BS3CESQ, BS3CESSQ	3 x 400 V	9,0 kW	---- kg
<b>BS4CEGKK, BS4CEGTSK</b>	<b>3 x 400 V</b>	<b>9,2 kW</b>	<b>---- kg</b>
BS4CEG, BS4CEGK, BS4CEGSK	3 x 400 V	10,0 kW	21,5 kg
<b>BS4CEGFK, BS4CEGTK</b>	<b>3 x 400 V</b>	<b>13,0 kW</b>	<b>23,5/25,5 kg</b>
BS6CEGK, BS6ZEGK	3 x 400 V	15,0 kW	---- kg
<b>BS4CEGG, BS4CEGT,</b>	<b>3 x 400 V</b>	<b>16,0 kW</b>	<b>23,0/25,5 kg</b>
BS4CEGN, BS4CEGNT			
<b>BS2CEGA, BS2CEGAT</b>	<b>3 x 400 V</b>	<b>8,0 kW</b>	<b>16,6/---- kg</b>
BS4CEGA, BS4CEGAT	3 x 400 V	16,0 kW	32,5/---- kg
<b>BS6CEGA, BS6CEGAT</b>	<b>3 x 400 V</b>	<b>24,0 kW</b>	<b>---- kg</b>

## 2.2.3 Function conditions

- max. tolerance of main voltage +5%/-10%
- frequency 50 / 60 Hz
- IP Code IP 43

### 3 Installation

#### Electrical data of the Units

##### 3.1.1. Unit Performance (2,5 kW – 3,5 kW)

##### Unit 1-phase (Voltage 230 Volt +5% / -10%)

<u>Connection</u>	<u>Colour</u>	<u>Frequency</u>	<u>Fuse</u>
Phase	Black	50 Hz / 60 Hz	-
N	Blue		-
Ground	Yellow/Green		

##### 3.1.2. Unit Performance (4 kW - 24 kW)

##### Unit 3-phases (Voltage 400 Volt +5% / -10%)

<u>Connection</u>	<u>Colour</u>	<u>Frequency</u>	<u>Fuse</u>
Phase	Black, Brown or 1, 2, 3, *	50 Hz / 60 Hz	-
N	Blue		-
Ground	Yellow/Green		

(\* = or different Colour unless gray, green or white.)

#### Installations-environment

##### - max. ambient temperature

Storage >-20°C till +70°C                      in Function >+5°C till +35°C

##### - max. relative Atmospheric humidity

Storage > 10% till 90%                      in Function > 30% till 90%

### 3.2 [Installation requirements](#)

The Unit has to be build-in (placed) on a flat horizontal area. Don't cover the air supply for the air circulation. The place must be allowing a weight up to min. 40 kg. To disconnect the Power, the user needs easy access to the power-connection.

### 3.3 [Installation instructions](#)

**The following Points must always be observed during installation:**

**Make sure that the main voltage corresponds to the voltage indicated on the nameplate of the equipment.**

- Pan detection (Blue twisted wires), install the wires always separate from the main cables
- All electric installations must fulfill the local building code regulations. All regulations issued by the national electricity authorities must be observed.
- The unit is equipped with a main cable and a plug which can be plugged into a socket.
- When using fault-current circuit breakers, they must be designed for a minimum fault current of 30 mA.
- The personnel operating the equipment must make sure that all installation, maintenance, and inspection work is done by specially trained and certified personnel only.

**Make sure that the plug is wired correctly:**

**For the electric Connection for the Unit take attention.  
The Law Regulations of the Country have to be adhered!**

## **Warning**

**The electrical Connection must only be implemented by specially trained staff**

## 4 [Taking the Unit into Service](#)

### 4.1 Unit Assembly

**<Warning Electrical connections must be installed by trained staff personnel only.>**

The units are equipped with one a main cable which must be connected with a wall socket. If no plug has been installed at the cable, connect the plug as described in chapter 3. Electric installations must be carried out only by registered installation companies, observing the specific national and local regulations. These companies are responsible for correctly interpreting all regulations and performing the installation in compliance with the safety instructions. Indications on warning signs and nameplates must be strictly observed.

Make sure that the main voltage corresponds to the voltage indicated for the unit (given on the nameplate).



The unit must always be build-in (installed) in a clean, plain, and horizontal surface only (table, cupboard, etc.). It must be installed so that it cant moved due to a slanted position. Make sure that the requirements given in chapter 3.1 “Installation requirements” are fully met.

Turn all switches of the unit in off -position (0) before you attach the equipment to the power supply system.

Follow the Rules like into item 3.2 described „**Installation requirements**“.

#### Unit On and off switch

##### Position OFF / ON

`0` points to the marker (o)

`I` points to the marker (o)



##### Position OFF / ON whit pan detection

`0` points to the marker (o)

`TE ON` points to the marker (o)

`TE OFF` points to the marker (o)



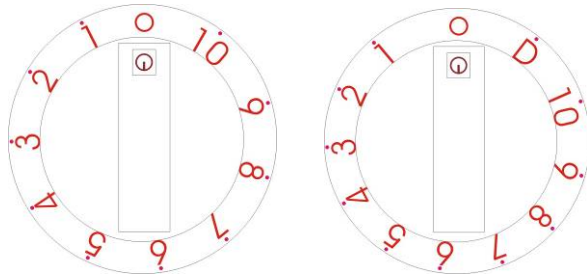
TE = pan detection

## 4.2 [Thermostat or energy regulator knob](#)

Die Number, which points to the marker, shows the power level (temperature level).

### Position OFF:

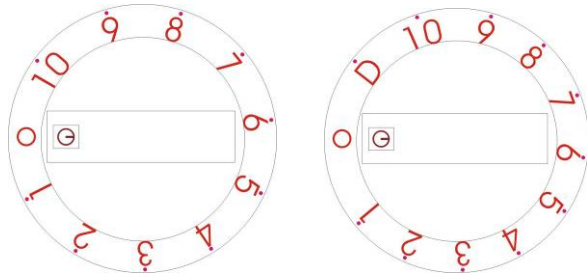
0 points to the marker (o)



### Position ON:

Each Position, which points to the marker (o) 1 (Minimum) - 10 (Maximum)

Each Position, which points to the marker (o) 1 (Minimum) - D (Maximum)



Before doing an operational check, the user needs to know how the equipment is operated.

Remove all objects from the heating zone. Make sure that the heating zone is either cracked or broken. If the heating zone is cracked or broken, stop immediately, turn off the equipment and pull out the main plug.

## 4.3 [Units with pan detection](#)

### **Attention ! Follow the installation** (point 3.3)

The unit with activated pan detection switch the heating zone just on, if a pan is placed in the centre of the cook zone (*Exception if the pan detection is deactivated*). The Pan must be metallic. If a small pan placed next to the centre the heating zone don't switch on. Move therefore also small pan to the centre of the cook zone. If you disconnect the Stove (Main switch OFF, Fuses OFF), to start the cooking remove the pan from the cook place and place the pan after 5 Seconds back, to activate the pan detection. The heating plate don't switch on if you turn ON and OFF the heating plate with the Thermostat-knob.

## 5 Function test

After turn on the unit and turn the thermostat-knob on the heating plate get hot. The heating can be choosed between 1 - 10 (11) steps. After the reaching the oriented step the thermostat or Energy controller stops the heating.

**Attention**  
**The glass ceramic surface getting hot. To avoid injuries, don't touch the heating zone.**

- Place a pan in the centre of the heating zone and put in some water.
- Turn the unit on. The Operating indicator light of the equipment the (green) shine. Turn the knob in on position (a position between 1 - 10 or 1 - 10 D). The operation indicator light of the heating zone (green) shine, the water is heated on.
- Turn the knob in on 0 - position. The heating on stops and the operation indicator light goes off. The remains warmth lamp shine only, if the glass ceran surface has warmed himself.
- The shining remains warmth lamp shine (*only if the unit is plugged in.*), if the glass ceran surface hot. Just when the glass ceran surface cool down to a normal temperature the light goes off. **There is no more injury danger.**

### ***Attention***

*this works only if the main switch is on and the main supply is not disconnected*

## 6 Operating

### 6.1 Cooking

The unit can be used immediately. The green operating light next to the main switch show the unit is turned on. The green operating light next to the thermostat or enegy controller show the cook place is turned on. The red operating light shows the remains warmth at the ceran glass surface. **Attention burning danger!**

<b>green Lamp</b>	<b>Unit in „USE“</b>
<b>red Lamp</b>	<b>ceran glass surface hot`</b>
<b>red Lamp</b>	<b>Pan detection „switched off“</b>

position 1	> minimal Performance
position 10 (D)	> maximum Performance

## 7 [Safety instructions](#)

### Description of warning symbols and indicators

#### General warning signals

**If you don't follow the safety instructions, you will place yourself in danger of injuries.**



This Symbol warning from  
**Dangerous Voltage.**  
(Picture Sign 5036; IEC 60417-1)

**Warning**  
Improper use may result in minor injuries or damages.

Warning symbols that are located directly on the equipment must always be observed. Their readability must be ensured at all times.

**Warning**  
Before you connect or use the Unit,  
you have to read the Operation Instructions

### 7.2 [Dangers resulting from not observing the safety instructions](#)

Not observing the safety instructions, may lead to danger for people, the surroundings, and the induction unit itself. We are not liable for any damages caused by a failure to observe the safety instructions.

Specifically, not observing the safety instructions could result in the following risks (among others):

- Risk of personal injuries as a result of electric factors
- Risk of personal injuries because of overheated pans
- Risk of personal injuries because of overheated ceramic hob surface

### 7.3 [Safe Application](#)

To ensure safe use, you must observe all of the safety instructions given in this manual, the existing national regulations for accident prevention with electrical systems as well as any company-specific work, operation, and safety instructions.

## 7.4 [Operator Safety instructions](#)

The surface of the ceramic hob is heated by the heat of the pan. To avoid injuries (burns), do not touch the surface of the ceramic hob.

- Attention! Place the Cookware only with whole extent on the Cooker. Ignoring this note results to damages of the Cookware and the Equipment. Consequence when ignoring: The warm Cookware burning the seal material and the material get destroyed. This result humidity and grease can penetrate in the equipment and can result in the defect of the Equipment.
- If the glass broken, the unit have to be immediately switch off and disconnected from the power supply. Don't touch any parts inside the unit.
- Turn off the unit if you remove the pan from the cook place. Through this you Avoid the automatically heating on without supervised person on the stove.
- Don't use the cook area as rest!
- Do not put paper, carton, textiles, etc. between the pan and the ceramic hob – they could catch fire.
- Because objects heat up very quickly when put in contact with the turned on heating zone, never place objects other than pans on the unit (closed cans, aluminum foil, cutlery, jewellery, watches, etc.).
- Prevent liquids from entering the equipment, and try not to let water or food flow over the pan edge. Do not jet-clean the equipment.

## 7.5 [Improper operation](#)

The working of the induction equipment can only be guaranteed when it's used correctly. The equipment must always be operated within the limits given in the technical data.

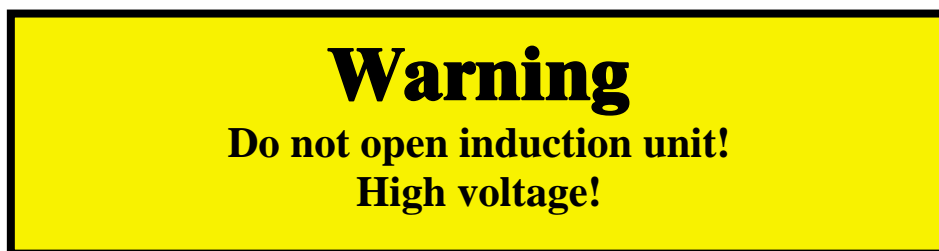
## 7.6 [Modification / use of spare parts](#)

Contact the manufacturer if you intend to make any modifications to the equipment. For safety reasons, always use original parts and accessories only which have been approved by the manufacturer. If you use anything other than the original components, the manufacturer will not assume any liability for any costs that result.

## 8 [When the unit is not in use](#)

When the unit is not in use, make sure that the control knob is not turned on inadvertently. If you do not use the unit for a longer period of time (several days), pull the main plug from the socket **or** turning off the main switch. Make sure that no liquids can get into the induction unit, and do not use excessive amounts of liquid to clean the equipment.

## 9 Troubleshooting



The unit may only be opened by approved, specially trained service Employee.  
 If the heating zone (ceramic glass surface) is cracked or broken, stop working with the equipment at once. Turn off the unit immediately and pull the main plug from the socket. Do not touch any parts inside the unit.

<b>Error</b>	<b>Possible cause</b>	<b>Error: correction by User- or Service staff</b>
Pan does not heat; operation indicator lamp	No current supplied	Control, is the unit connected to the power (Power cable connected?), Main
	control knob in OFF position	Main switch is in Off Position Turn control knob in ON position.
Insufficient heating power		Heating element broken.
	A phase is missing	Control the Fuses
	Heating element broken	Contact your Dealer for the Repair service. Disconnect the Unit from the Power.
no reaction regulating the temperature controller	temperature regulator broken	Contact your Dealer for the Repair service. Disconnect the Unit from the Power.
Performance change within minutes on and off.	temperature regulator broken	Contact your Dealer for the Repair service. Disconnect the Unit from the Power.

### **Units with pan detection:**

no reaction regulating temperature regulator	Pan on cooking place, Main switch off or main supply disconnected	Remove the pan from the cooking place and put it back after 5 seconds. (main switch on)
Fault pan detection	pan detection wires wrong installed	separate the pan detection cables from the main cables.
Fault pan detection	pan is not in the center of the cook place	place the pan in the middle of the cook place (point 3.3)

In case of a exchange of Spareparts use only the original Spareparts from our current Sparepartlist. Use still the same parts for Assembly of case part and bottom covers, special for the Connection cable.

## 10 Cleaning

List of cleaning agents for specific types of dirt and stain:

<b>Dirt / stain type</b>	<b>Cleaning agent</b>
Minor stains and dirt	Moist cloth (Scotch cloth) with some industrial kitchen cleaning agent
Greasy Stains (sauces, soups, etc.)	Polychrome Sigolin chrom, Inox crème Vif Super Cleaner Supernettoyant, Sida, Wiener Kalk Pudol System Care
Lime and water stains	Polychrom Sigolin chrom, Inox crème Vif Super- Cleaner Supernettoyant
Strongly shimmering, metallic discolorations	Polychrom Sigolin chrom
Mechanical cleaning	Razor blade Non-abrasive sponge

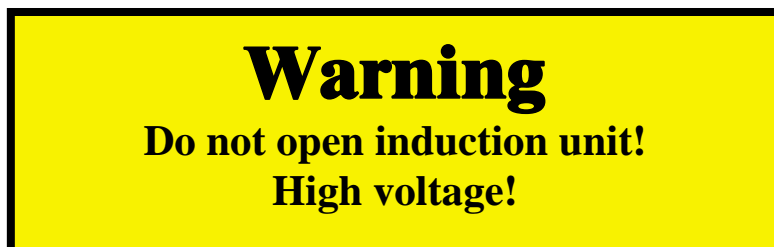
Do not use abrasive cleaning agents, steel wool, or abrasive sponges, since these may damage the ceramic surface.

Residues of cleaning agents must be removed from the ceramic hob with a moist cloth (Scotch cloth), since they can corrode during heating. Correct maintenance of the induction hob includes regular cleaning, careful treatment, and service.

**No liquids may enter the unit!**

## 11 Maintenance

The users have to make sure, that all safety-relevant components always are in perfect working condition. The unit have to be inspected at least once a year by a specially trained technician from your supplier.



**The unit must only be opened by specially trained service personnel.**

## 12 Disposal

When the unit has reached to the end of the service life, it must be disposed of correctly.

Avoid misuse:

The equipment can't be used, by someone who is not qualified to do. Make sure, that an unit you want to dispose of, can't taken into operation again. The unit consists of common electro-mechanic and electronic parts. No batteries are used. The user is responsible for disposing of the induction unit correctly and safely.

### **Note for Waste management:**

Units that for this point decide can be shipped to us. We take only Post-paid packets



### **Delivering address:**

#### **Berner- Kochsysteme GmbH & Co KG**

Sudetenstrasse 5 – D-87471 Durach

Tel. 0831/697247-0; Fax. 0831/697247-15

E-Mail: [Berner@induktion.de](mailto:Berner@induktion.de)

## 13 Spare part list

Item Nr.	Used	Name
100107		knob " Min - Max " for Heating with energy regulator
100117		knob " 1 - 6 " for Heating with thermostat
100121		knob for Main switch (red)
400407		Relais "K1-K3"
400408		Connection socket for Relais suitable to item nr. 400407
800100		knob " 1 - 10 " for Heating with thermostat
800101		knob front "1-10D" for Heating with energy regulator
800102		knob for Main switch
800103		knob right "1-10D" for Heating with energy regulator
800105		knob "1-10D" for Heating with energy regulator
800201		Indicator light " GREEN " 250 Volt
800202		Indicator light " RED " 250 Volt
800203		Indicator light " GREEN " 400 Volt
800204		Remains warmth lamp with cable
800205		Remains warmth lamp without cable
800400		energy regulator 74512
800401		energy regulator for 2 circle heating elements
800403		thermostat
800404		Main switch 4 - polig
800405		Main switch 2 - polig
800500		Electronics for pan detection (Type 230 Volt)
800501		Electronics for pan detection (Type 400 Volt)
800800		Beam radiator 230 Volt / 2300 Watt round
800801		Beam radiator 230 Volt / 2500 Watt round
800802		Beam radiator 230 Volt / 2300 Watt round with pan detection
800803		Beam radiator 230V / 1200 Watt
800810		Beam radiator 230 Volt / 3000 Watt 6 corner
800820		Beam radiator 230 Volt / 2500 Watt square
800821		Beam radiator 230 Volt / 3000 Watt square
800822		Beam radiator 400 Volt / 4000 Watt square without pan detection
800823		Beam radiator 400 Volt / 4000 Watt square with pan detection
800830		2 Beam radiators 230 Volt / 5000 Watt with pan detection
800831		2 Beam radiators 400 Volt / 8000 Watt with pan detection
800840		2 circle Beam radiator 230V / 2200W / 750W round
800841		2 circle Beam radiator 230V / 2500W 6 corner
800842		2 circle Beam radiator 230V / 3400W 6 corner
801101		knob behind "1-10D" for Heating with energy regulator
801103		knob left "1-10D" for Heating with energy regulator



**Declaration of conformity**  
**EG-Konformitätserklärung**



**Berner- Kochsysteme GmbH & Co KG**

Sudetenstrasse 5 – D-87471 Durach

We declare our Product

**product name: Mount-in model with beam radiator(s)**

**Type-Nr.:** BS1CEG, BS1PEG, BS1PEGQ, BS1QEG, BS2CEGQ, BS2CESQ, BS2CESSQ, BS2CEPQ, BS2CEG, BS2CES, BS2CESS, BS2CEP, BS2CEGK, BS2CESN, BS2CEGFK, BS2CEGSK, BS2CEGKK, BS2CEGM, BS3CEGQ, BS3CESQ, BS3CESSQ, BS1EGSPS, BS1EGSPSQ, BS4CEG, BS4CES, BS4CESS, BS4CEGG, BS4CEGK, BS4CESN, BS4CEGFK, BS4CEW, BS4CEGSK, BS4CEGKK, BS4CEGM, BS6CEGK, BS6CESK, BS2PEGAQ, BS2CEGAQ, BS2PEGA, BS2CEGA, BS4PEGA, BS4CEGA, BS6PEGA, BS6CEGA, \*BS1CEGT, BS1QTEG, \*BS2CEGTQ, BS2CETQ, \*BS2CEGT, BS2CET, \*BS2CEGTK, BS2CEGSKT, \*BS2CEGKKT, \*BS3PEGAKT, \*BS4CET, BS4CEGT, \*BS4CEGKTK, BS4CEWT, \*BS4CEGTK, \*BS4CEGTSK, BS4CEWT, \*BS6PEGAKT, BS2CEGAQT, BS2CEGAT, BS4CEGAT, BS6CEGAT, BS1ZEG, BS1ZEGQ, BS1ZEGR, BS2ZEGQ, BS2ZESSQ, BS2ZEG, BS2KZEG, BS2ZESS, BS2ZEGK, BS2ZEGFK, BS2ZEGSK, BS2ZEGM, BS3ZEGQ, BS3ZESSQ, BS4ZEG, BS4KZEG, BS4ZESS, BS4ZEGK, BS4ZEGFK, BS4ZEGSK, BS4ZEGKK, BS4ZEGM, BS6ZEGK, BS6ZEGFK, BS2ZEGAQ, BS2ZEGA, BS4ZEGA, BS6ZEGA,

The requests meets this one to the adjustment of the legal provision of the member states.

In the guideline 73/23/EWG of the 19. Februar 1973 about the safety of electrical operating funds at the determined use for the inside tension limits including of the guideline 93/68/EWG of the 22. Juli 1993, Item 13 fixed amendments, as well as in the guideline 89/336/EWG, 92/31/EWG and 93/68/EWG over the fixed electric magnetic compatibility.

**Examination bases: EN 60335-1 : 2001**  
**EN 60335-2-36 : 2000**

At amendments not coordinated with us this explanation loses her validity.

Durach-Weidach, 06.10.2004

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**Peter Berner**  
**Managing director**

## 15 Technical documentation

### **pan detection**

#### Beam radiators with Pan detection

A automatic pan detection system stops the power supply without pan on the cooking place and reduce the Running costs and the Surroundings warmth in the professional kitchen. Specially with Cook plates with high performance and short heating on time give this technology more economy and Efficiency.

#### Operation

Main item of the automatic pan detection is the sensor in the middle of the beam radiator. the sensor produced a electric magnetic field. This field are influenced by metallic equipment and controls over a electronic the plate on and off.

The turned on plate are activated after the metallic pan is on the cook zone. If somebody remove the pan the automatic turns the plate with a delay with 10 seconds off. The delay make it possible, Pans on the glass surface to move, without the heating element turns off.

#### Sensor electronics

The Sensor electronics is for two heating elements conceive with one Power supply. If the main supply shot down and a pan is on the activated cook place, the pan have to removed for more then 5 seconds after the pan can be set back on the plate.

#### Safety notes

The pan detection doesn't replace the switching on and off over the controller. After Working the cooking plates have to be switched off over the controller. the Sensorik of the pan detection react to metal. For this reason don't place any kind of metal on the glass plate.

### **Energy regulator**

The Energy Regulator control the temperature, he switch in longer or shorter intervals the performance on and off. On the highest level the performance is brought in continuously. the energy regulator are mounted right after the knob. Being essentially the Energy Regulator is a heated for bimetal and a springing up work (a switching feather with contact). If the heating element is turned on a electric current goes trough the Bimetal. the Bimetal deforms warmed and triggers the corresponding contact. A change of the settings with the controller caused, the separation between bimetal and regulator contact changes. According to the size of this separation the energy regulator switches longer or shorter intervals for the current supply.

#### Control of the Performance

With the energy regulator in the range between 6 to 70 per cent of the nominal the power being adjusted of the performance is step less and very correct. In the highest adjustment the heating on is still on and is given 100 per cent to the nominal power.

Long heating on and short break means higher performance how is needed for example to roast. Short heating on and long breaks means less performance for example keep warm

### **Thermostat/ Protection - thermostat**

Even if they carry out her function sooner unobtrusively, Thermostat and **Protection - thermostat** have a safety control with Warmth. Thermostat and protection **thermostat** are found primarily in the equipment of catering trade and trade in herds and ovens.

#### Mode of operation

The temperature sensor consists of feeler, capillary tube, diaphragm and filling medium. With the feeler the filling medium also warms itself and extends. Through this the pressure is increased in the inferred system. If the pressure reaches a defined size, the diaphragm presses a springing up counter which opens or closes the electrical circuit.

The reference magnitude at the thermostat is provided about an altering spindle. In case of a overheating the switch turns off and the circuit opens and can only being closed manually again. Thermostat and protection switch work with very small work ways. A way of 0.01 mm at the diaphragm corresponds to a temperature alteration of around 3 K in the oven. Behind this utmost precision is in the manufacturing.

### **Beam Radiators**

Beam radiators in connection with glass ceramic surfaces has already a million times proves himself. Even in the gastronomy the closed cook area in stoves is a big Work relief. For the professional kitchen with round square and rectangular beam radiators with precise temperature settlement. They stand for good economy, high reliability and fast heating on.

### **Advantages on a look**

Beam radiators for the professional Kitchen have a high quality moved under proof in numerous laboratory checks and detailed practice tests.

You offer particularly the following advantages:

- step less temperature control
- high flexibility by short heating on and cool down time
- exact adjustment of the temperature to any cook operation of which keep warm up to the sharp frying
- low electricity consumption by performance limitation in the idle motion
- overheating protection for every cook place

### **The right thing for the professional**

Beam radiators support the cooker even with pan meals or meals à la carte best prerequisites for a fast and simple preparation. The temperature settlement looks after an always precise adjustment to the desired performance. Being able to since very low values can be stopped to prepare with beam radiators also sensitive dishes excellently.

