



InductWarm® 130+ Undercounter



4 InductWarm® 130+

4.1 Description

Fully integrated in buffet systems, the InductWarm® Built-in brings keeping your dishes warm to aesthetic perfection. In the interplay with our InductWarm® porcelain your dishes come, through the individual surface - made of stone, glass or wood - into its own.

Using the internal control panel, you can conveniently select one of four different temperature levels for each of the InductWarm® elements, guaranteeing the right temperature for any of your dishes. LEDs will indicate the current operating status at any given time.

The excellent energy efficiency enables you to link up to two built-in solutions GN 1/1 and to operate them from a single 230V power outlet.



Features

- Perfectly flush and level installation in counter tops, tables, etc., made from wood, glass or stone.
- Modular system: custom build with arranging several devices and a custom made full-length surface possible
- Open at side for ventilation of the elements (intake air max. 40° C) and the connection and the cable gland for flexible connection cables
- With one or two integrated InductWarm® elements depending on the variant
- Each InductWarm® element offers four different temperature levels (with LEDs showing the current state)
- Automatic power off when warming plate not in use and dishes are removed (after 5 minutes)
- With memory and restart feature that returns to the previously selected temperature setting, when the dish is put back within 5 minutes.
- Suitable for heating food in porcelain dishware with special undercoating with integrated inductive contact surface and other induction-compatible pots
- Optional InductWarm® remote control and control unit

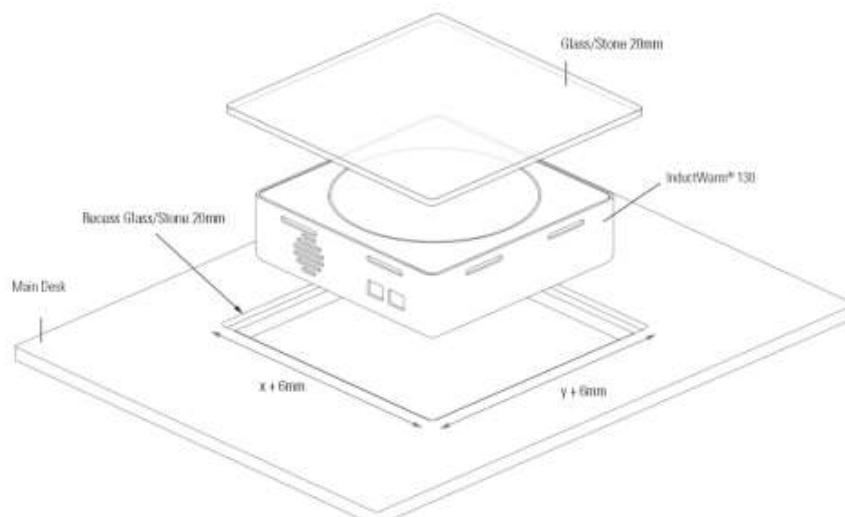
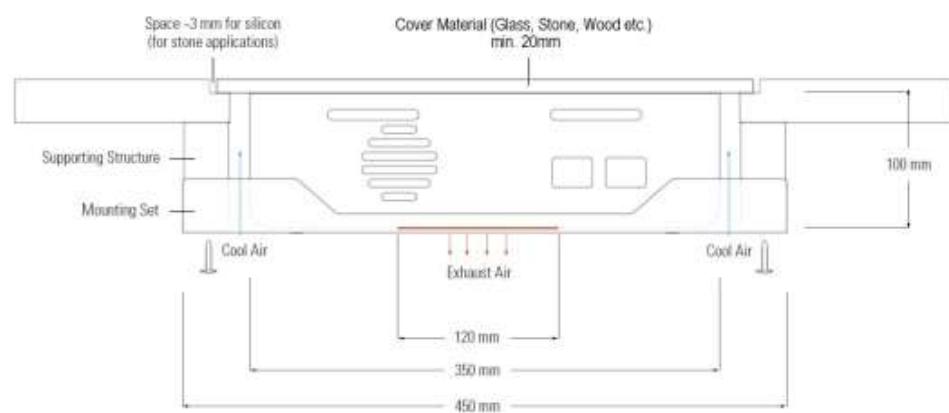
4.2 Specifications for Tenders

Product:	InductWarm® 130+
Manufacturer:	Gastros Switzerland AG
Category:	Inductive Warming Unit
Picture:	
Tender-Text:	<p>InductWarm® 130+ undercounter</p> <p>Inductive warming device with integrated control unit for flush built-in and undercounter in surfaces of artificial stone, glass or even wood. Keeps food warm on four power levels. Can be controlled via either the integrated panel, the external control panel (optional) or an infrared remote control (optional).</p> <p>The device has a 30cm, squared induction coil (GN2/3). The Dynamic Power Control (DPC) detects the pot and automatically adjusts its power accordingly.</p> <p>Up to 16 devices can be connected together via the InductWarm®-BUS (all devices on the same power level). With the integrated USB-Port, software or parameter updates can be up-/downloaded. This feature allows a remote service/maintenance. In addition, the InductWarm® 130+ has a temperature protection to prevent damages and the surface material and/or the dish.</p> <p>The device is compatible with all inductive vessels/pots. The power level is displayed with 4 LEDs. The memory effect will turn back to the previously selected power level, when removing the vessel within 10 minutes.</p> <p>The cover material of min. 20mm is not included. Gastros will support you by selecting the approved material.</p>
Warning:	<p>Never use without cover material of min. 20mm!!</p>  

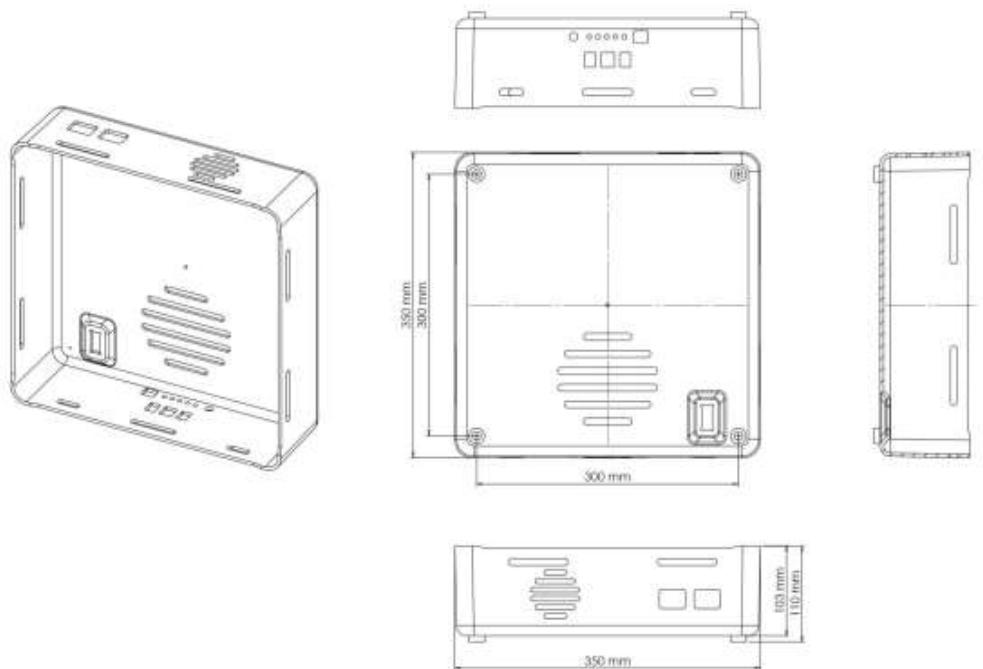
Article-No.:	Warming Zones	Dimensions	Weight	Electrical	Max. Power
1 13 200 00	1	350 x 350 x 110 mm	6.5 kg	110/230VAC, 50/60Hz	0.8 kW

4.3 Technical- & Built-In Drawings

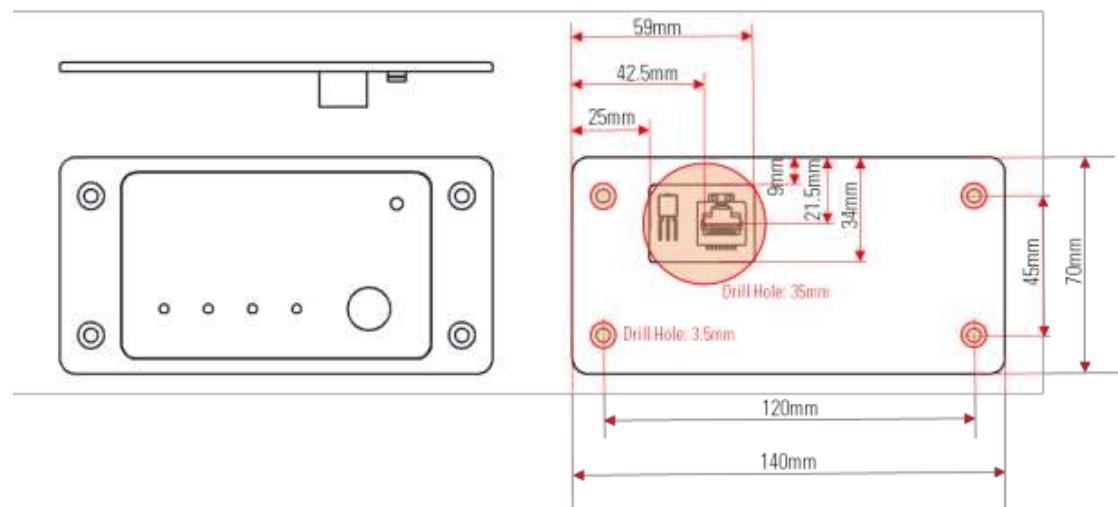
- **WARNING:** stone and glass as a carrier material can expand when heated, which can cause tensions cracks.
- It is recommended to use an immediate silicone joint for the possible extension of the surface. Kindly see the following installation recommendations.
- Gastros can give advice in the choice of the carrier material, but accepts no liability for any damage to the surface.



Dimension



External Control Unit



4.4 Impressions





4.5 Advice for covers

Use of artificial stone



The InductWarm® 130+ element must be mounted with a distance of > 20mm to the bottom of the pot/vessel. When using artificial stone, we recommend the stone by DEKTON (www.dekton.com), which is characterized by a very high heat resistance and robustness.

Use of glass

Gastros recommends next to artificial stone also glass for use as surface material. This can be colored to almost every RAL-color. In addition, there is also the possibility of attaching logos etc. We are happy to assist you in the choice of the glasses.

Glass specifications:

ESG-Glass, satinated 12-20 mm KH

(Scratch resistant) Long Live

4 edges removed [1/2/3/4], e.g. 4 round corners removed ($r = xy$ mm) [1/2/3/4]

Heat-Soak-Test HST

Perhaps: digital print (Deco Print)

Size: a x b mm

Use of wood

The using of wood represents no technical problem. Do not use painted, varnished or glued wood, use only oiled natural wood. In order to prevent combustion of the wood at idle metal attachments, so-called "Spacer" of 1,5mm Height must be integrated in to the wood (see picture).

The using of InductWarm® porcelain on wood is uncritical.



In public areas, like hotel buffets, it's not recommended to use wood as cover material for induction systems (spotting).

4.6 Manual InductWarm® 130+

Introduction

The InductWarm®130+ is being developed to keep food warm and to meet all specific needs of higher class hotels and hospitality. Besides the high quality, we also focus on premium design and easy handling.

The InductWarm®130+ is an undercounted induction system and can be mounted directly under stone, glass or even wood (with 20 mm distance to the dish). The induction field penetrates the cover material and warms the dish bottom. In this way the food can be kept warm, while the cover material itself will not be heated. There is only a reflection heat from the dish bottom to the surface. Therefore the carrier material can expand. But with the right choice of material, this expansion can be reduced to a minimum. Gastros can assist you by selecting the right cover material.

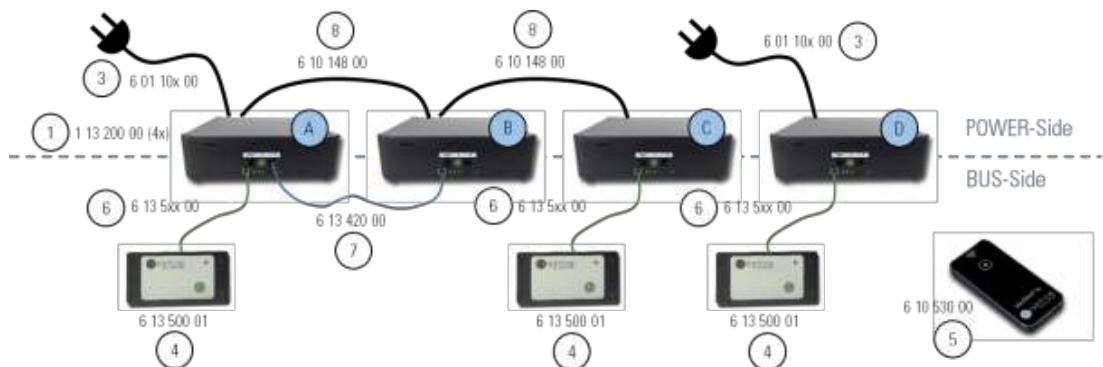
Delivery Content InductWarm® 130+ Undercounter			
	Article	Description	Article-No.:
1		InductWarm® 130+ Element, 800 W, 220V/110VAC	1 13 200 00
2		InductWarm® 130+ Built-in and Undercounter-Operation Manual	8 13 200 00

Optional Accessories InductWarm® 130+ Undercounter			
	Article	Description	Article-No.:
3		Power Cord 150 mm, country specific connector, 10A	6 01 101 00 (CH) 6 01 102 00 (EU) 6 01 103 00 (UK) 6 01 104 00 (AUS) 6 01 105 00 (US)
4		InductWarm® External Control Unit	6 13 500 01
5		InductWarm® Infrared Remote Control (incl. battery)	6 10 530 00
6		Connecting Cable to the external Control Unit (6 13 500 01)	6 13 510 00 (1m) 6 13 515 00 (2m) 6 13 530 00 (3m) 6 13 550 00 (5m) 6 13 575 00 (7.5m)
7		InductWarm® BUS-Cable, 2m	6 13 420 00
8		InductWarm® Power Chain Cable 130+, 480 mm 220V/110V – Connecting Cable for up to max. 4 Induction Elements	6 10 148 00 (48cm) 6 10 165 00 (65cm) 6 10 199 00 (115cm)
9		InductWarm® Mounting Kit	6 13 600 00

Accessories



Cabling (Example)

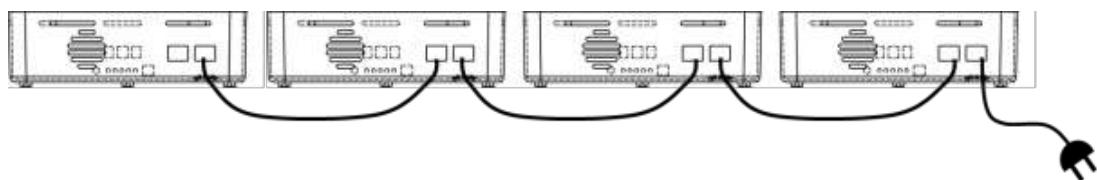


The wiring of the power (POWER-Side) is independent of the wiring of the operation cables (BUS-Side). Each element must be connected to the electrical power – either direct by a power cord (3) or indirect by a power chain cable (8). In the example above, the induction units A and B are connected with the BUS-cable (7) and controlled by one control unit (4). These two elements always have the same power level. The infrared remote control (5) can be used to control all individual elements.

Power Supply

You can chain up to four InductWarm® 130+ elements with the power chain cable (article 6 13 1xx 00) and connect them with the power cord (article 6 01 10x 00) to a power outlet 110V/220 V (16A).

The max. power consumption of one element is 800W.



Installation

Remove all remaining packaging and check your InductWarm® 130+ device for external damage. Do not start up the device, if there are any signs of damage.

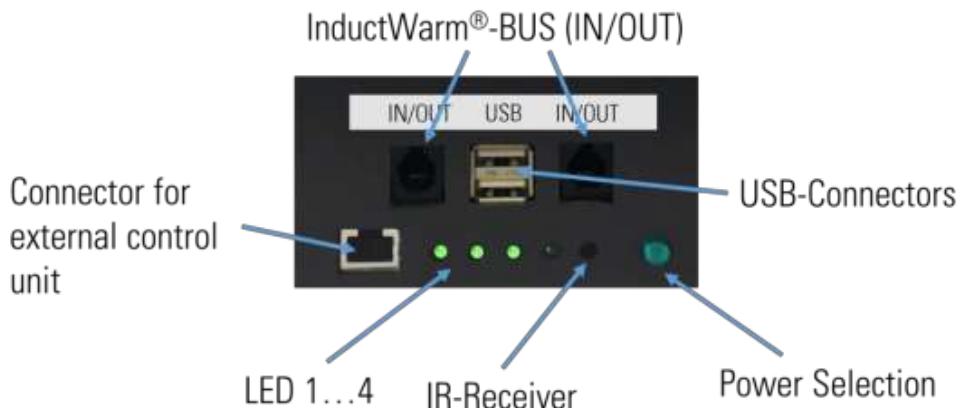
To make transport easier in the future, please keep the original packaging.

Power on the InductWarm® 130+ by using the power switch on the bottom of the device. The device is on, when the green LED of the power switch and of the power select button are illuminated and the first LED on the front control panel is blinking (stand-by mode).

Operation

Your InductWarm® 130+ can be controlled in different ways:

- Using the internal control unit:
Repeated pressing of the power selection button lets you cycle through the different warming zones 1, 2, 3, 4 and "OFF".



- Using the external Control Unit (optional)
Repeated pressing of the power selection button lets you cycle through the different warming zones 1, 2, 3, 4 and "OFF"



- Using the Infrared Remote Control (optional)
Repeated pressing of the power selection button lets you cycle through the different warming zones ("off" > "1" > "2" > "3" > "4" > "off" ...). The IR-remote must target the IR-receiver of the external control unit or directly the device itself (approx. 30cm).



The InductWarm® 130+ has four different power levels, covering different temperature ranges. The final temperature in the pot/pan very much depends on the following factors:

- Quality of the material of the pan (e.g. flat bottom)
- Quality of the inductive layer of the pan
- Consistency of the food, surrounding temperature
- Pot size
- Position of the pot on the induction unit

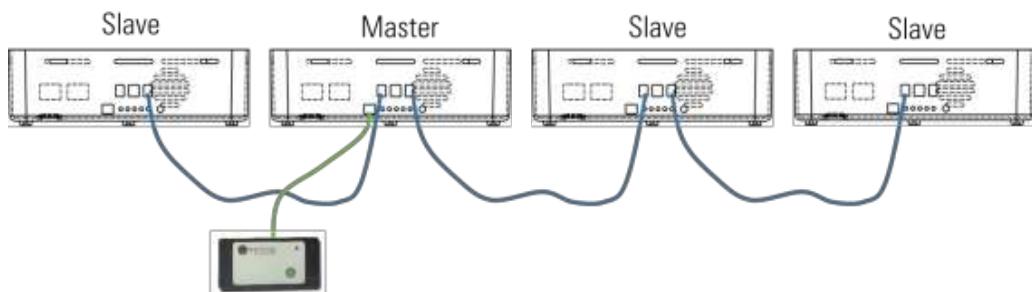
LED-Status	Function
LED 1 flashing slow	Unit in standby mode
LED 1 illuminated	Power Level 1
LED 2 illuminated	Power Level 2
LED 3 illuminated	Power Level 3
LED 4 illuminated	Power Level 4
LEDs are flashing fast	No pot detected on the unit

The InductWarm® 130+ has an integrated pot detection that guarantees that the induction unit is active only if there is a pot placed on the device. If a pot is detected, the power level can be controlled by pushing the power selection button either on the device or on the external control panel. If you remove the pot from the device, the LEDs are flashing fast and the pot detection will turn off the unit into the standby mode after 10min (default value for auto power off). If you put back the pot before the auto power is turned off, the unit will continue warming on the previously selected power level. All inductive pots can be used with the InductWarm® 130+.

The InductWarm® 130+ has an integrated temperature protection to protect the device and the cover material from overheating. If the default temperature of 90°C has reached, the unit automatically reduces its power level from level 4 to level 3 (LED 4 is flashing). If the temperature still increases by another 5°C, the device automatically changes its mode to standby mode for security purposes. A restart is possible after the InductWarm® 130+ has cooled down under the protection level. This can last a few minutes.

BUS-Coupling / Network Mode

If you are using the InductWarm® 130+ in a network, you must connect an external control unit to any induction unit. As soon as you press the power selection button on the external remote unit, this specific device will become "MASTER" in the network. All other devices will be "SLAVE".



The pot detection will NOT be active in the network mode. Every 3 seconds, the master-unit sends its power level information to its slave-units. If there is no pot on all units, the master unit will turn all devices in standby mode after the timeout is reached (standard: 10 minutes).

An individual power control of one single unit is not possible anymore.

A maximum of 16 units can be linked together in a network.

USB Connectors

Both, software updates and system parameter updates can be loaded via the USB port. This task should only be performed by trained service staff.

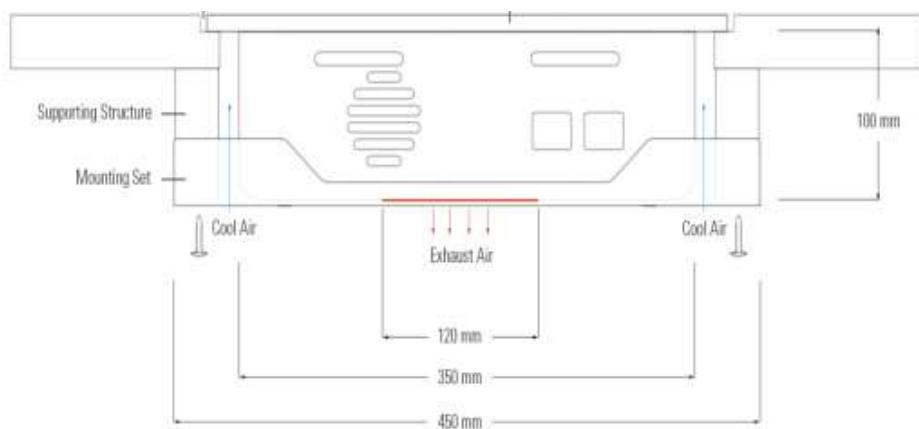
Built-In Drawings



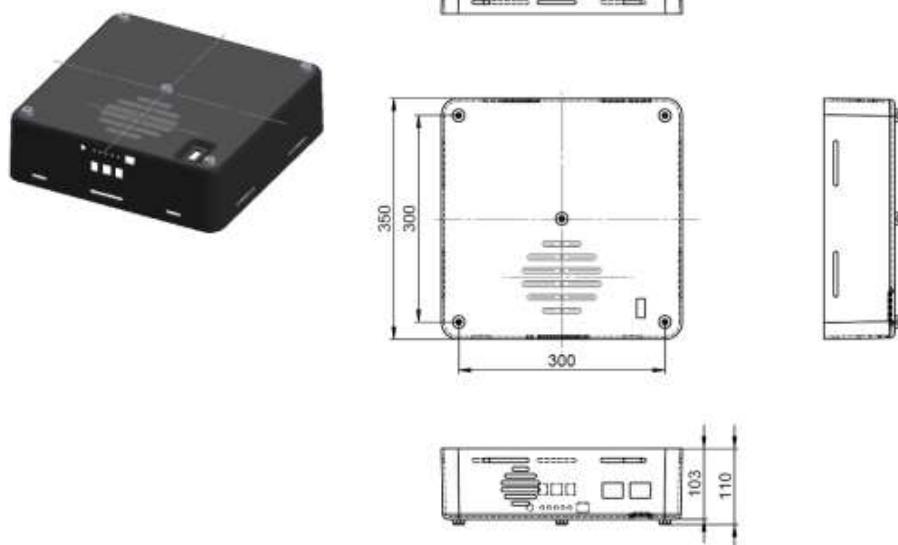
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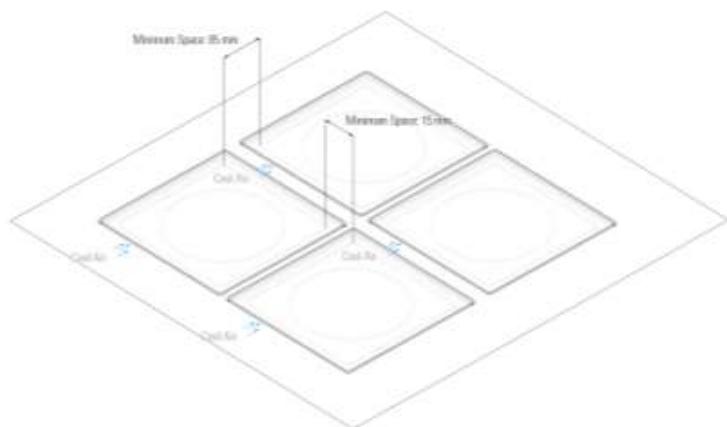
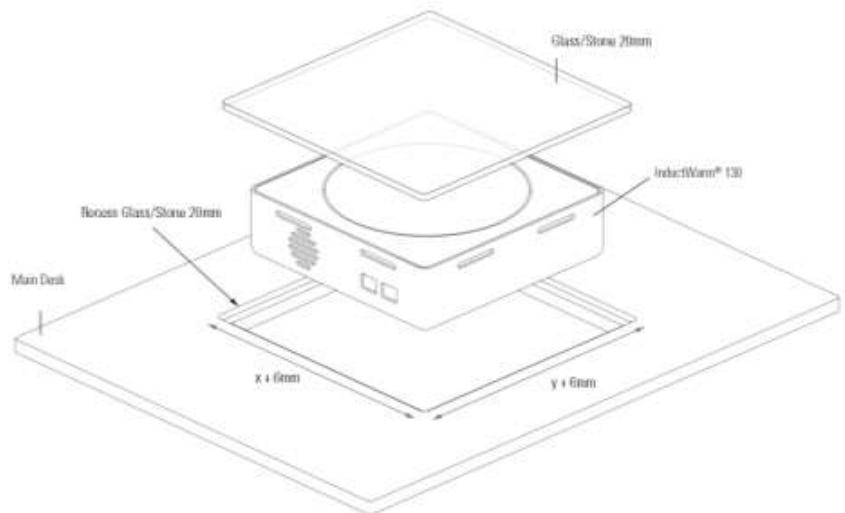
Cross Section



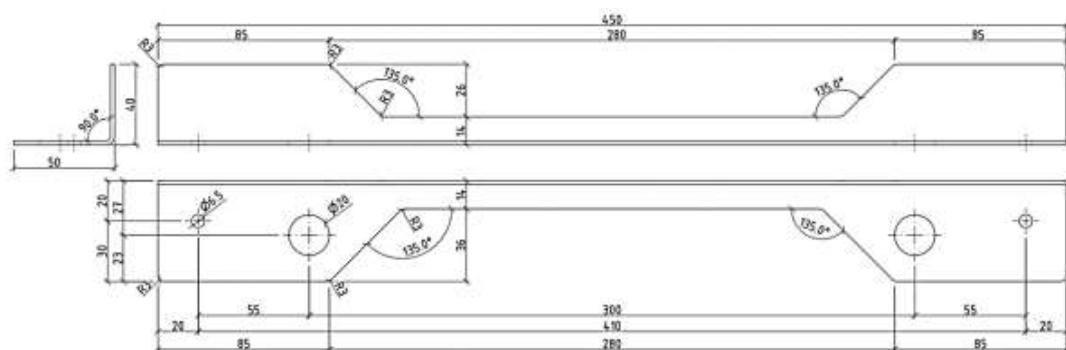
Device Dimension (in mm)



Surface Cut Out

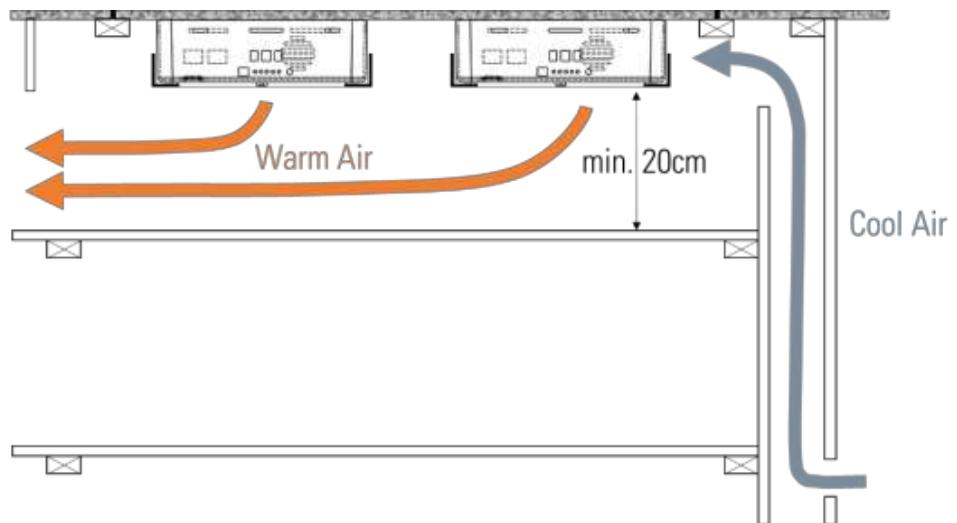


Assembling-Kit

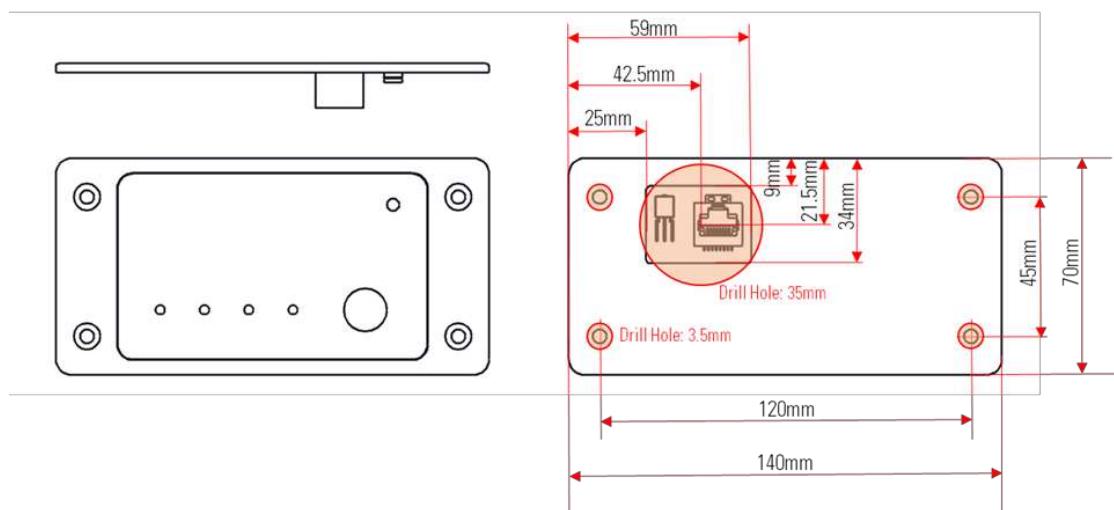


Air Circulation

The air circulation openings at the upper side walls as well as the bottom fan shall not be covered by any other installation parts. The surrounding air temperature shall not be higher than 40 °C. Keep a distance at the back side of the outlets (power connector side) of minimum 5cm to other objects. Keep minimum 20cm distance at the bottom of the device to the next object. Do not place the device on a plate without a cut out at the place of the bottom fan.



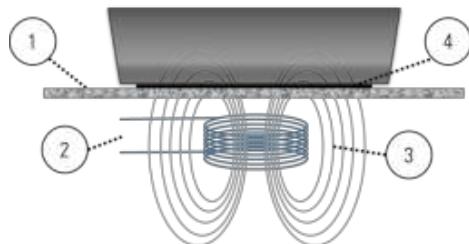
External Control Unit



General Information

Food Warming with Induction

The induction coil (2) underneath the cover material (1) generates an alternating electromagnetic field (3) that generates heat at the bottom of an inductive pot (4). The automatic dish recognition only turns on the generator, when a pan is placed on the device.



Induction warming has many advantages:

- Very high effectiveness of around 95 % > high efficiency > high warming capacity > minimal power loss
- Ready to use immediately at full power, due to the fact that electrical energy is converted instantly into heat in the pan base – no heat-up time!
- Low energy consumption compared to electrical warming systems
- Very short boiling time with highly sensitive energy metering
- Minimal radiation of heat > lowest possible temperature in the kitchen > optimum working environment
- Optimum hygiene and very easy cleaning
- Very low operating costs (energy, cleaning)
- Safety electronics for high operating safety (dish recognition, idle cut-out, overheat protection)

Dishes / Pots

Only use inductive market dishes/pots. If an overheating of the dish occurs, (e.g. empty dish), the material and the thickness of the base that determine how efficiently induction power is converted into effective heat in the dish might change. The overheating of the dishes can cause warping's of the dish bottom plate, so warped dishes can no longer lie flat on the surface. It may not be possible to automatically prevent the pan from overheating again to very high temperatures (potentially becoming red-hot), which could have serious consequences for your InductWarm® 130+ device, in the worst-case scenario also for the kitchen staff.

Induction hobs are designed for a particular range of dish sizes, with which they function efficiently and well. Dishes that are much too small being used on a large hob, may not be detected by the automatic dish recognition and the energy supply may stay switched off. Dishes that are much too large, cannot absorb energy from the whole base area, so it will take longer to heat up and may not reach the desired temperature.

Liability

The manufacturer's warranty covers all defects in design, production and materials. All other claims are excluded.
All data and notes in this instruction are prepared with consideration to the statutory standards and regulations.

The manufacturer will not be liable for:

- Failure to observe the instructions
- Damages caused by inappropriate handling
- Deployment of unqualified staff
- Unauthorized modification
- Technical modifications
- Use of uncertified spare parts



Do not use the InductWarm® 130+ unit, if you notice damage or malfunctions. If you are wearing a pacemaker, check with your doctor whether you are allowed to near an induction warming device.

Risks

The InductWarm® 130+ devices may represent a source of danger, if the information in these operating instructions is not heeded, setup, maintenance or repair work is undertaken by non-authorized persons, or the InductWarm® 130+ devices is used incorrectly or for purposes other than its intended use. Other risk may be:

- Risk of destruction
When the induction surface is not only being used for warming, it is necessary to ensure that the devices are turned off. Otherwise damage or burnings may occur.
- Electrical shock
Do not expose this system to liquids or metal objects which may cause an electric shock.
- Environmental conditions
The system must be mounted in a clean, dry indoor place and the relative humidity must not exceed 60%. To avoid overheating, ensure good ventilation. The environmental temperature must not exceed 40°C.
- Risk of burning
The used dishes are hot during operation and can cause burns. For touching the hot parts please use potholders or gloves.

Due to back reflected heat of the dishes there can be a high temperature surface areas above the induction area. Therefore a cooling time of five minutes must be followed.

Do not put any melting materials on the heated surface.

Due to of the high temperatures, which may occur and can destroy the dish. There is a risk of burning, when the dishes are running empty on the induction device.

Do not use any metal spoons in combination with the InductWarm® 130+ device.

Before mounting/installing the InductWarm® 130+ please remove the caution sticker from the device. Otherwise it can cause fire.

Repair

Repairs may only be carried out by authorized service personnel. Contact your dealer, a trained Gastros Switzerland AG Service Partner or. You can contact our customer service department via email: servicepoint@gastros.swiss

Safety Regulations

Responsibility

The InductWarm® 130+ reflects the state of the art and has been built in accordance with the valid CE guidelines. Safe operation is assured. The InductWarm® 130+ device is not intended to be operated by children or persons with physical or mental limitations, unless they are instructed and monitored while using the device by a person responsible for their safety.

Gastros Switzerland AG disclaims all liability in cases due to unauthorized conversions or modifications by the customer. If the main supply cable for the device is damaged, it must be replaced by the manufacturer, an authorized service agent or other similarly qualified person in order to prevent hazards. The connection for the mains plug should always be positioned, so that it is freely accessible. If this is not possible, a master switch for the device must be installed by the customer. In the event of a malfunction, the device must be switched off completely by unplugging the main plug or by turning off the master switch.

When transporting, setting up, maintaining and repairing the InductWarm® 130+ device, the latest version of the following regulations and guidelines that are applicable in your country must be observed:

- Regulations of professional electricians' associations, e.g. VDE, SEV, etc.
- EC directives (in EU countries)
- Accident prevention regulations
- Guidelines of employers' liability insurance associations
- Trade regulations
- If the InductWarm® 130+ devices is being installed in close proximity to a wall, partition walls, kitchen furniture, decorative paneling, etc., it is recommended, that these objects consist of non-combustible material; otherwise they must be covered with a suitable non-combustible, heat-insulating material and the fire safety regulations are to be observed extremely carefully.

Intended Use

- The InductWarm® 130+ is designed to keep food warm in induction capable dishes. Other use can destroy the system or the dishes.
- Only use dishes, which have been approved as induction compatible by the producer.
- The surface of the InductWarm® device should not be used for storage.
- Only use suitable pans with a minimum base diameter of 12 cm for induction warming. Theoretical, it is possible to use smaller dishes, but this may result in the following:
 - Reduced efficiency
 - Pan recognition may not be possible
 - Radiation may be greater
- Never heat a pan while empty. This could cause the pan to overheat.
- Once you have removed the pan after warming, remember to switch the InductWarm® 130+ device off, unless you intend to use it again straight away. This will prevent the device from heating up accidentally should you or someone else place a pan on the warming surface.
- Do not heat up tins or other sealed containers, as these can explode! Items that are unsuitable for use include any dishes that are not specifically intended for induction devices, as well as metal splash guards, aluminum foil, cutlery, jewelry, watches, metallic objects, etc.
- The induction hob is officially switched on as soon as the rotary switch is moved away from the off position (red line aligned with status indicator). Whenever the hob is not in use, the device must be switched off.

Troubleshooting

Error	Cause	Remedy
LED is not flashing	No power supply	Plug the device in, check the plug connection
	Power line fuse tripped	Check and reset the fuse
	Device not switched on	Check the plug connection, turn on the power switch on the bottom of the device
	Device defect	Contact customer service
LED flashing	Pan is not detected	Pan too small or not induction compatible
Infra-red remote control is not working	Low Battery	Replace the battery
	Sender or receiver are solid	Clean sender or receiver
	No electrical contact between battery and remote control	Ensure contact between battery and remote control
Dish is not warming enough	Incorrect placement of dish	Ensure right position above the induction coil
	Too little energy input	Increase power level
	Dish is not induction compatible	Check induction compatibility of dish



EG – Konformitätserklärung

EC Declaration of Conformity

Nach:

According to:

EMV – Richtlinie 2004/108/EG

Niederspannungsrichtlinie 2006/95/EG

Der Hersteller / Inverkehrbringer:

Manufacturer:

Gastros Switzerland AG

Buckhauserstrasse 1

8048 Zürich, Switzerland

Produktbezeichnungen:

Product Description:

InductWarm® 130+ Induktionswarmhaltegerät / *InductWarmer*

Externe Bedieneinheit Ext. Bedieneinheit / *External Control Unit*

Gastros erklärt hiermit, dass die oben erwähnten Produkte den unten gekennzeichneten Richtlinien – einschliesslich deren zum Zeitpunkt der Erklärung geltenden Änderungen – entspricht:

Gastros herewith declares that the products mentioned above is in conformity with the applicable requirements of the following documents:

EN 55011:2009 + A1:2010

EN 55014-2:1997 + Corr.1997 + A1:2001 + A2:2008

EN 61000-3-2:2006 + A1:2009 + A2:2009

EN 61000-3-3:2008

EN 62233:2008-11

EN 60335-1:2012 + A11:2014

EN 60335-2-36:2002 + A12004 + A2:2008 + A11:2012

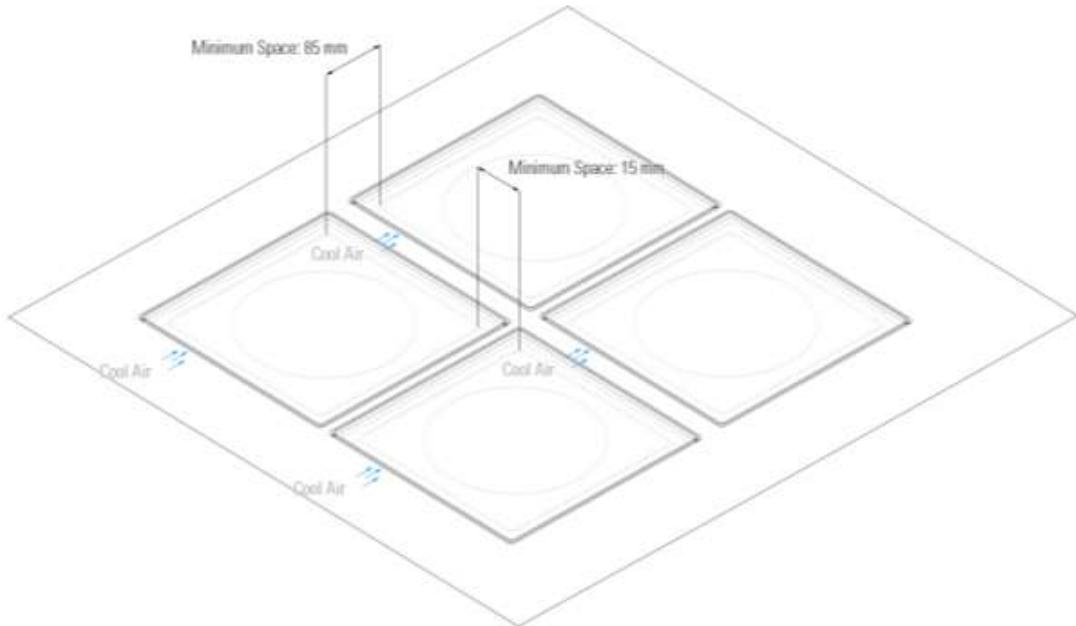


Zürich, 01.03.2017

Peter Cairelli
Geschäftsführer / Managing Director

A handwritten signature in blue ink, appearing to read 'Cairelli'.

4.7 Built-In Examples



The InductWarm® 130+ built-ins does not stop at the any standardized sizes: The basic InductWarm® Built-in consists in an induction element, optional mounting set and optional remote control. The mounting set helps you to mount the induction device underneath the carrier surface (10-13 mm). Different surfaces can be used: stone, glass or wood.

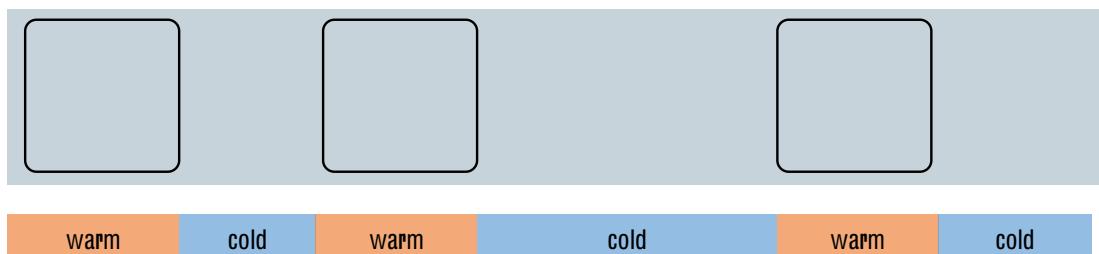
Example 1: Combination of cold and warm buffet

It is also possible to set up free surfaces for any other application you like, or possibly an expansion, with use of a flush glass sheet. This lets you use the cold and warm buffet table in a variety of combinations.



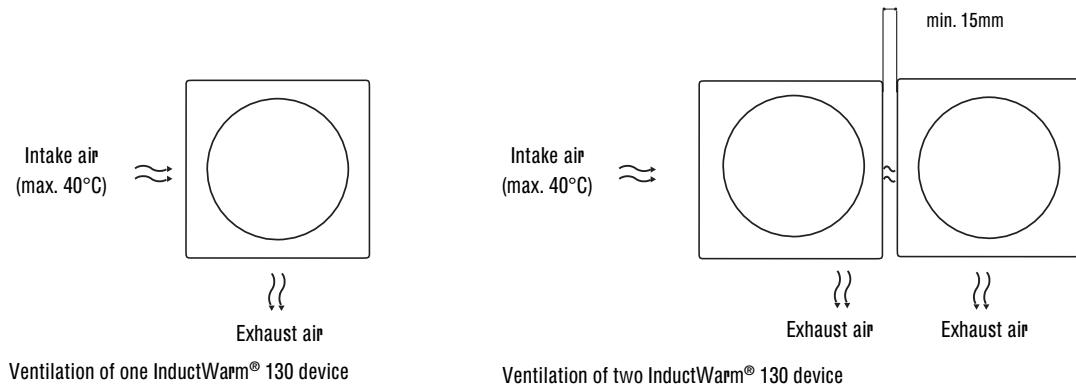
Example 2: Flexible intervals between devices

The InductWarm® 130+ devices does not require any direct interconnections, so they can also be arranged at different intervals.



Air Circulation

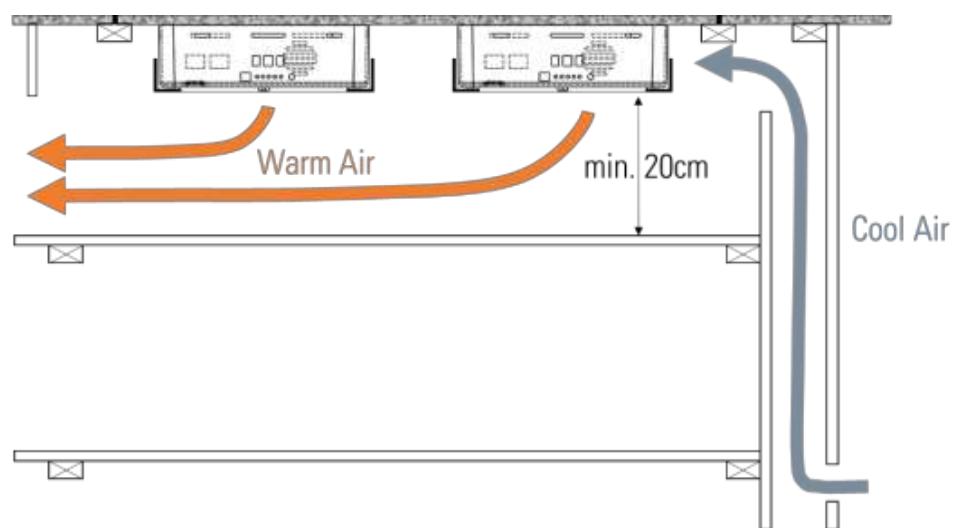
When arranging the built-in frames and corresponding elements, you must make certain that the intake air does not exceed a temperature of 40° Celsius. It is simple and easy to arrange multiple devices in the same direction.



Do not arrange the InductWarm® elements in such a way that the exhaust air openings are directly across each other. This would pose a risk of heat accumulation.

Ventilation Buffet-Example

The air circulation openings at the upper side walls as well as the bottom fan shall not be covered by any other installation parts. The surrounding air temperature shall not be higher than 40 °C. Keep a distance at the back side of the outlets (power connector side) of minimum 5cm to other objects. Keep minimum 20cm distance at the bottom of the device to the next object. Do not plate the device on a plate without a cut out at the place of the bottom fan.





InductWarm® Accessories



5 Accessories

5.1 Inductive Porcelain

Bowl GN 1/1 Series 130 &
Bowl GN 1/1 Series 200&
Dimension: 540 x 345 x 65 mm
Weight: 2,4 kg



Art. Nr. 2 20 011 00 (Series 130)



Art. Nr. 2 20 211 00 (Series 200)

Bowl GN 1/2 Series 130 &
Bowl GN 1/1 Series 200
Dimension: 360 x 275 x 65 mm
Weight: 1,4 kg



Art. Nr. 2 20 012 00 (Series 130)



Art. Nr. 2 20 212 00 (Series 200)

Bowl GN 1/3
Dimension: 360 x 120 x 65 mm
Weight: 0,9 kg



Art. Nr. 2 20 013 00 (all Series)

Bowl L
Diameter: 330 mm
Capacity: 4,3 l



Art. Nr. 2 00 030 00

Bowl M
Diameter: 290 mm
Capacity: 3,2 l



Art. Nr. 2 00 020 00

Pot for Sauces
Diameter: 121 mm
Capacity: 0,9 l



Art. Nr. 2 00 010 00

5.2 Covers

Buffet cover GN 1/1

Dimension: 540 x 345 x 80 mm

Weight: 2,4 kg



Art. Nr. 3 20 011 00

Buffet cover GN ½

Dimension: 360 x 275 x 80 mm

Weight: 1,4 kg



Art. Nr. 3 20 012 00

Buffet cover GN 1/3

Dimension: 360 x 120 x 80 mm

Weight: 0,9 kg



Art. Nr. 3 20 011 00

5.3 Transport case (for the InductWarm® 200)

Transport case

Dimension: 625 x 465 x 145 mm

Weight: 3 kg



Art. Nr. 6 20 500 00