



# GMC 525 2 INDUCTION HOBS MULTI-ZONE INDUCTION COOKTOP

<b>DESIGNATION</b>	<b>EXTEND CONCEPT</b>
<b>GMC0077</b>	<b>MODULE 525</b>
<b>GMC0072</b>	



## *Installation Instructions*

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## 1. INSTALLATION

### 1.1. General points

The appliance must be installed in an adequately aerated room, equipped with an air extraction system, in compliance with regulations and standards in force in the country of installation, and with the instructions contained in this manual.

**The user's manual must be given to the user after installation.**

### 1.2. Handling - Installation

It is imperative to leave the appliance on its wooden pallet during the handling process until the final installation.

Unpack and check the appliance for damage upon receipt.

In case of damage, detail them immediately on the delivery note; notify the carrier by registered mail with acknowledgement of receipt within 48 hours.

### 1.3. Installation

***Special attention must be paid to the local fire prevention regulations of the organization concerned (see [Public Access Premises]).***

The appliance must be installed under a suitable aspiration hood.

If the apparatus is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material.

If this is not the case, they must be protected by an approved fireproof, insulating material.

If in doubt of fireproof construction of adjacent walls, distance to combustible material shall be no less than 10 cm.

**Remove all plastic protection.**

**Install the appliance in the work place.**

## Warnings



**Any intervention or repair on an appliance must be undertaken by a qualified installer.  
The appliance shall be isolated from the electrical supply by stopping the power grid.**

When the appliance is ready for use, ensure the users know how to use it properly.  
(Please see the User's Manual.)

Warranty: The warranty is discussed in our sale contract.

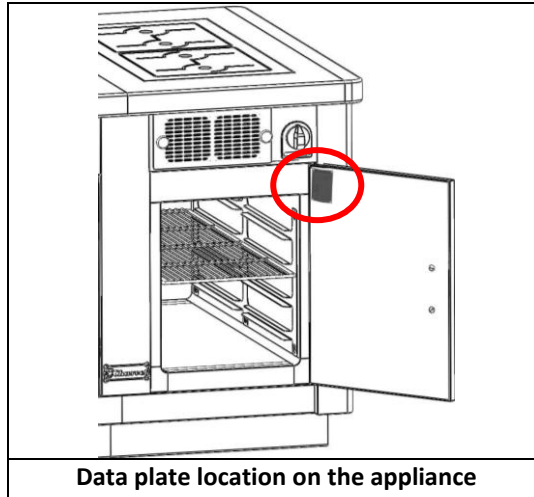
This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

# GMC 525 INDUCTION HOBS MULTI-ZONE INDUCTION COOKTOP

## 1.4. Data plate

Each appliance has its own data plate. Transfer all the information written on the data plate to the last page of the user's manual.

This will facilitate communications between you and your client for better service.



## 2. POWER CONNECTION

### Warnings



The appliance must be earth wired.  
It is dangerous to connect the appliance unless it is earthed.  
We cannot be held responsible for accidents due to non existent or incorrect earth link connection.

#### Fixed appliance:

Check that the electric network is equipped with all-pole circuit breakers having a cross section of 3.5 mm, and that it complies with the European Standard EN 60335-1 dated of May 2003.

#### CAUTION:

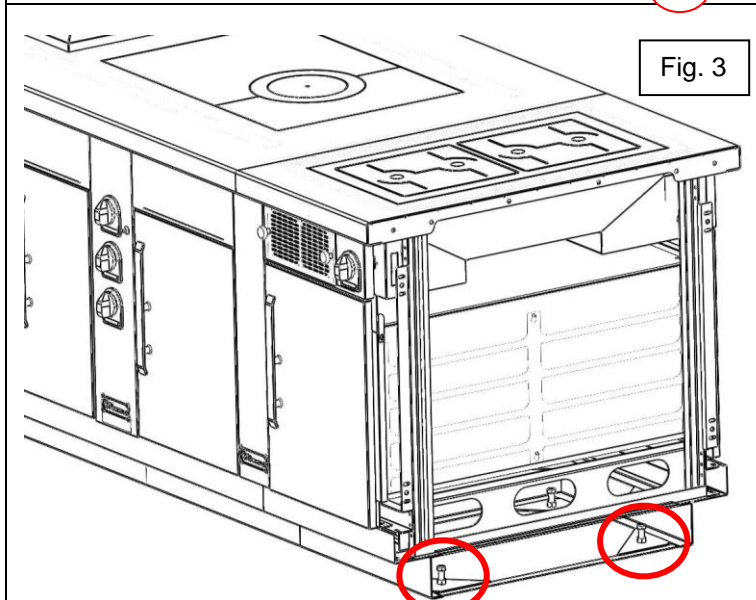
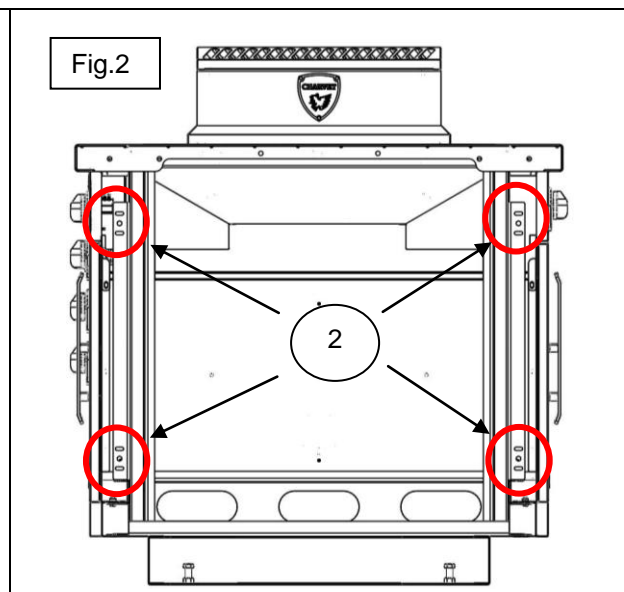
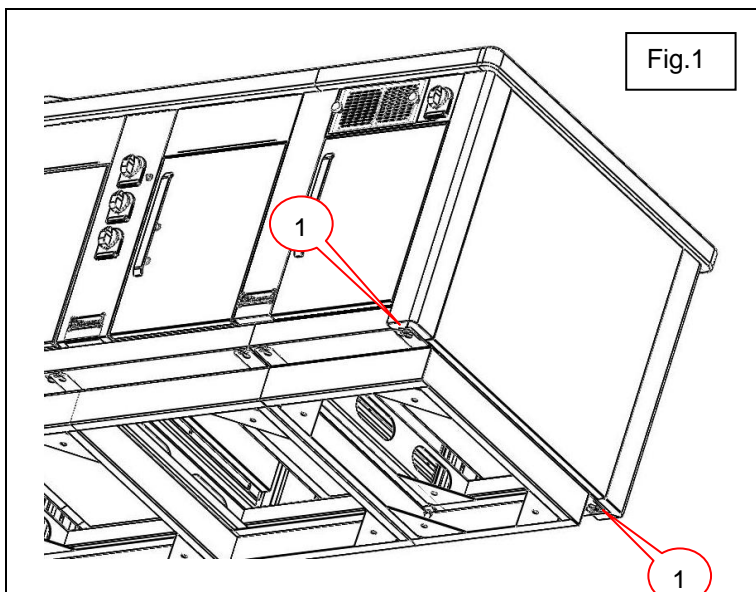
Use a standardized cable (245 IEC 57 or 245 IEC 66) or other approved cable with the same characteristics.

All controls and checks below are done when the appliance is switched off and cold.

#### Fixed appliance:

- Check that the plinth is horizontal.
- Level the appliance by adjusting the height of the feet until the working surface is level.
- See the adjusting procedure below.

## 2.1. Adjusting the plinth of the appliance



### **Adjusting the plinth (for GMC appliances)**

- Remove the angle pillars (1) (screwed)
- Unscrew the side panel, (2) (screwed)
- Adjust the nuts to adjust the plinth. (3)

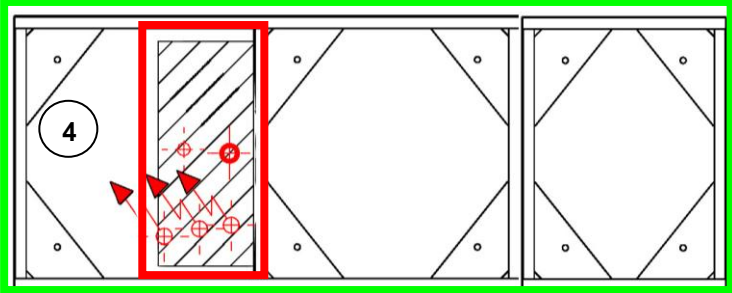
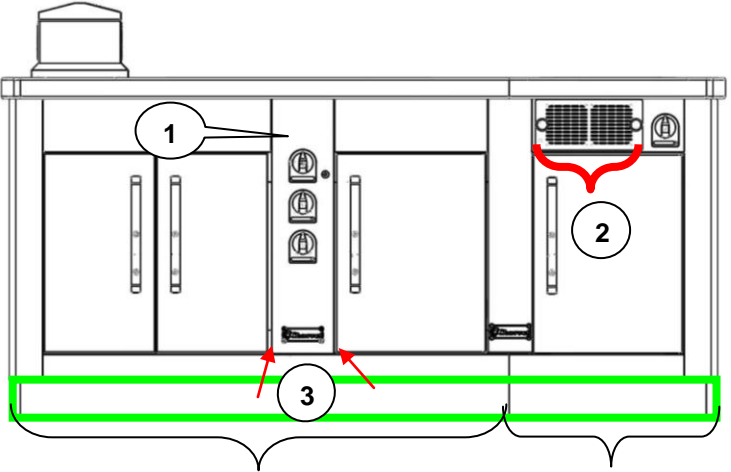

# GMC 525 INDUCTION HOBS MULTI-ZONE INDUCTION COOKTOP

## 2.2. Checks before connecting

Check that:

- The electrical voltage of the supply is compatible with the voltage of the apparatus (see data plate and § 2.6).
- The cable is fixed properly.
- The connections are tight enough.
- The cross-section of the cable is compatible with the voltage of the apparatus.

## 2.3. Connecting the appliance in the technical area

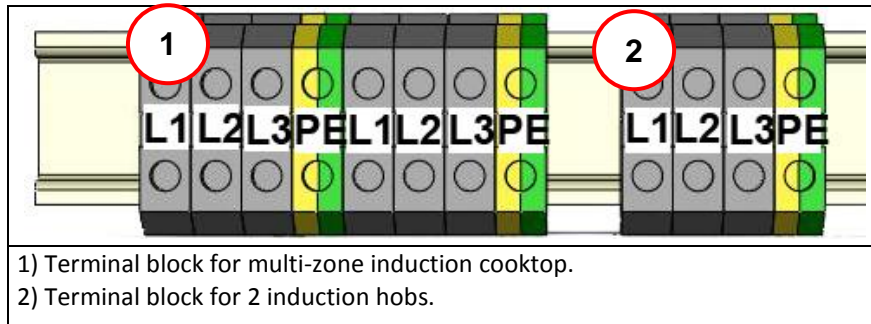
TECHNICAL AREA		
<p>Fig.1</p> 		
 <p style="text-align: center;">GMC 1300-1600                      GMC 525</p>		<ul style="list-style-type: none"><li>• Power connection (See Section "Connecting to the mains")</li></ul>
<p>Remove the control knobs, (1 and 2) Unscrew the 2 screws (3), Pull the bottom of the panel up and out, downward. Proceed to the connecting operation (4) in the technical area.</p>		

# GMC 525 INDUCTION HOBS MULTI-ZONE INDUCTION COOKTOP

## 2.4. Connecting the appliance to the power grid

- Unscrew the front panel to access the junction box.
- See section "Technical area." -
- Place the cable into the junction box (fixed with 2 screws).
- Connect the power cable to the terminals, following the information written on the box (see figures below).

*Before reassembling the parts, check that the electrical equipment is properly insulated (condition of the cables).*



## 2.5. Checks after connection

- The appliance is well earth-wired; (see the warnings)
- The equipment is well insulated;
- The appliance is in good working conditions.

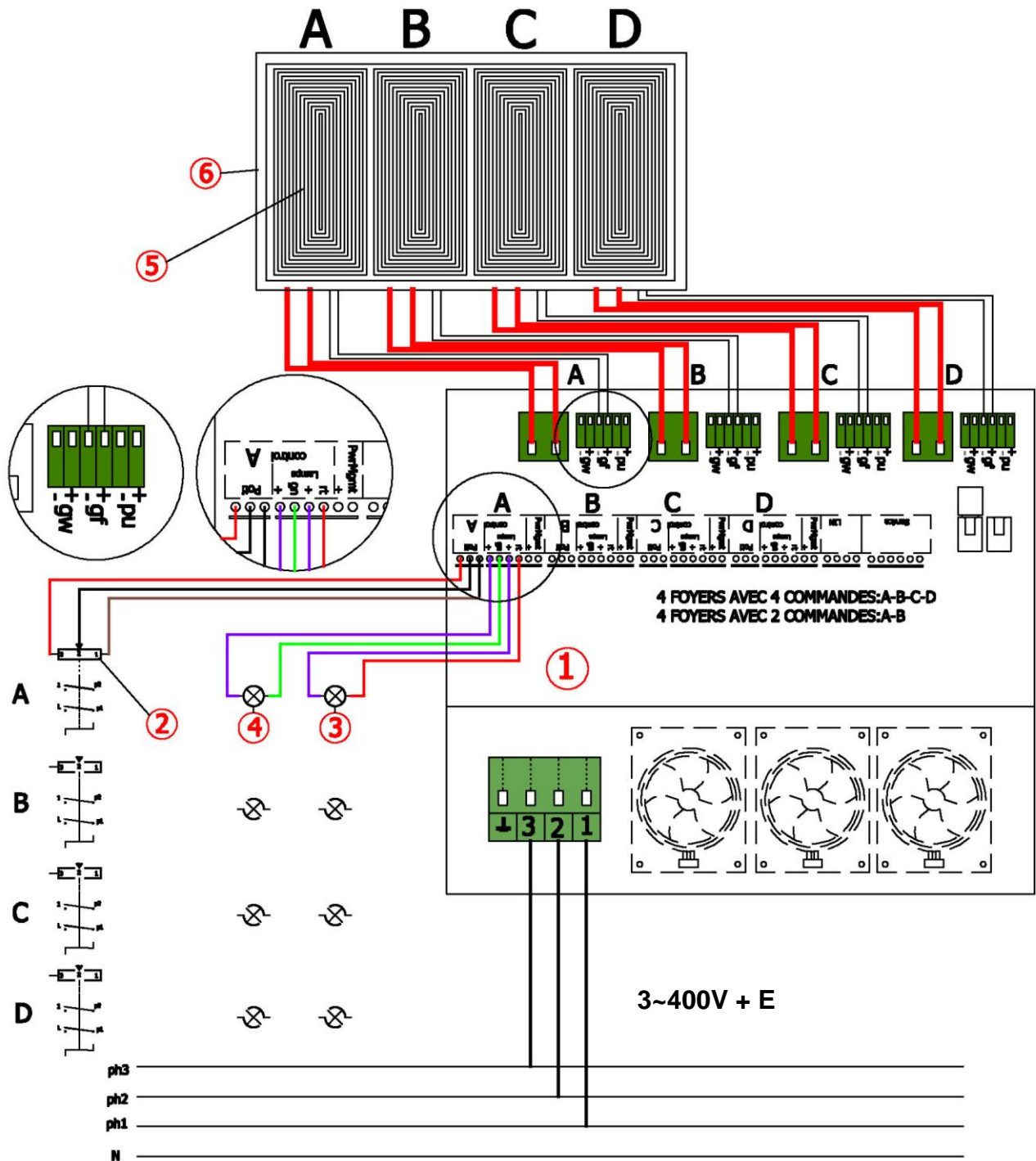
Starting up: Please see the User's Manual - "Starting up" section

## 2.6. Adapting the appliance to the various grid voltages

<i>Transformer voltage</i>		⇨		
<i>Electrical supply configurations</i>		⇩		
		1~230V + E	3~230V + E	3~400V + E
	<b>Wiring diagrams #</b>	<b>S = standard coupling</b>		
<b>Two induction hobs</b>	<b>TR0116</b>	S	A	A
<b>Multi-zone induction cooktop</b>	<b>TR0122</b>	S	A	A
A → Coupling possible B → Please consult Charvet C → Coupling impossible D → No voltage available				

# GMC 525 INDUCTION HOBS MULTI-ZONE INDUCTION COOKTOP

## 3. WIRING DIAGRAMS

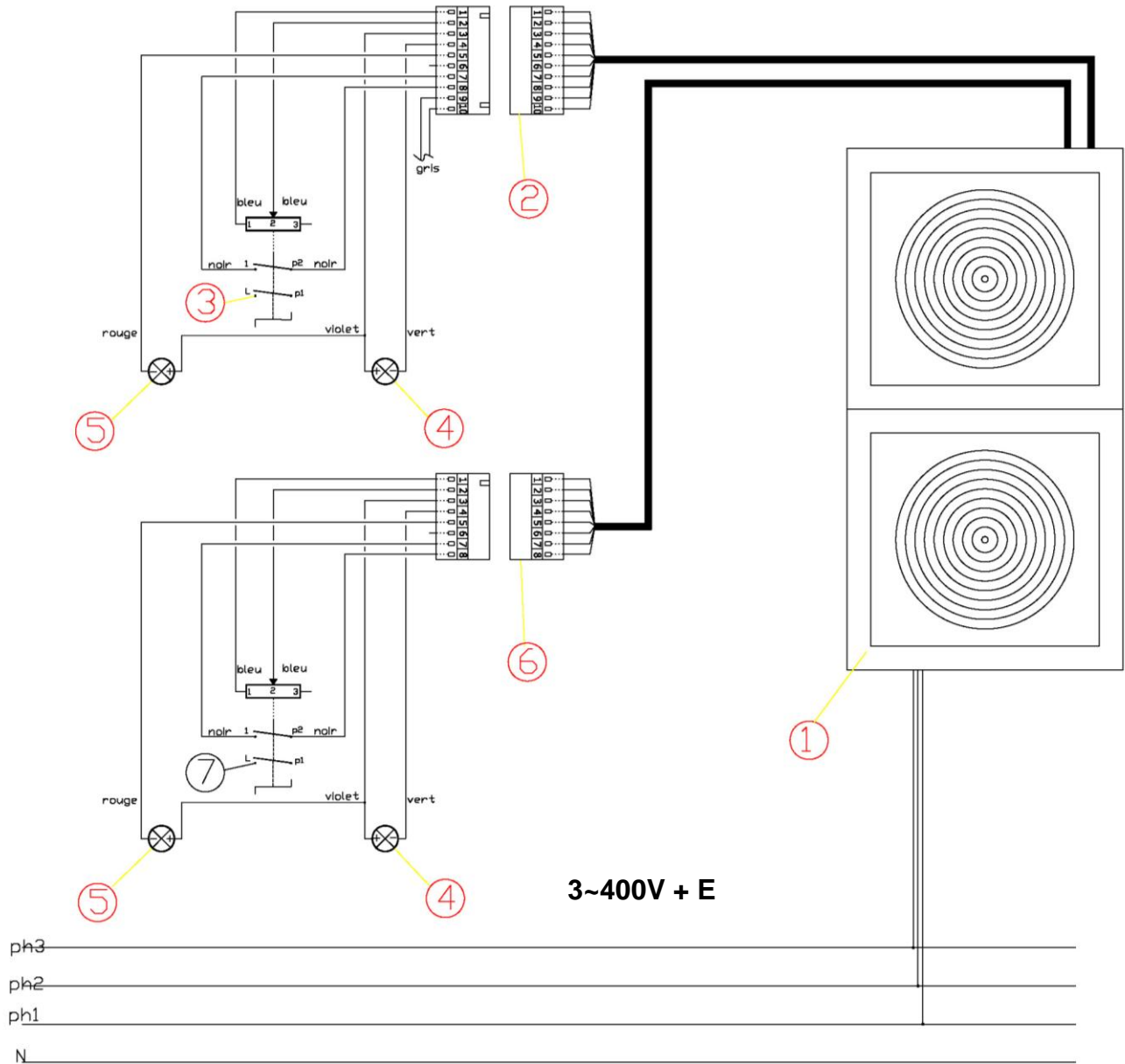


Nomenclature: Multi-zone induction cooktop TR0122

Marks	Code	Designation	Quantity
01	503372	4 x 3.5 kW multi-zone generator	1
02	501424	Control knob	1
03	50412	12V ON green indicator	1
04	50413	12V Error red indicator	1
05	503373	Inductor 4 x 3.5 kW	1
06	504341	Glass-ceramic cooktop 420 x 810 mm	1



# GMC 525 INDUCTION HOBS MULTI-ZONE INDUCTION COOKTOP

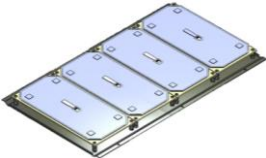



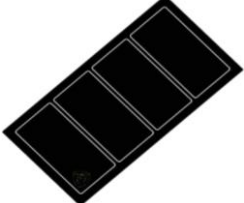




## Nomenclature: Two induction hobs TR0116

Marks	Code	Designation	Quantity
01	503367	2x5 kW Generator	1
02	07083A	10-point connector	1
03		Switch + Potentiometer	1
04	ELE0322	24V ON green indicator	2
05	ELE0321	24V Error red indicator	2
06	07082A	8-point connector	1
07		Switch + Potentiometer	1

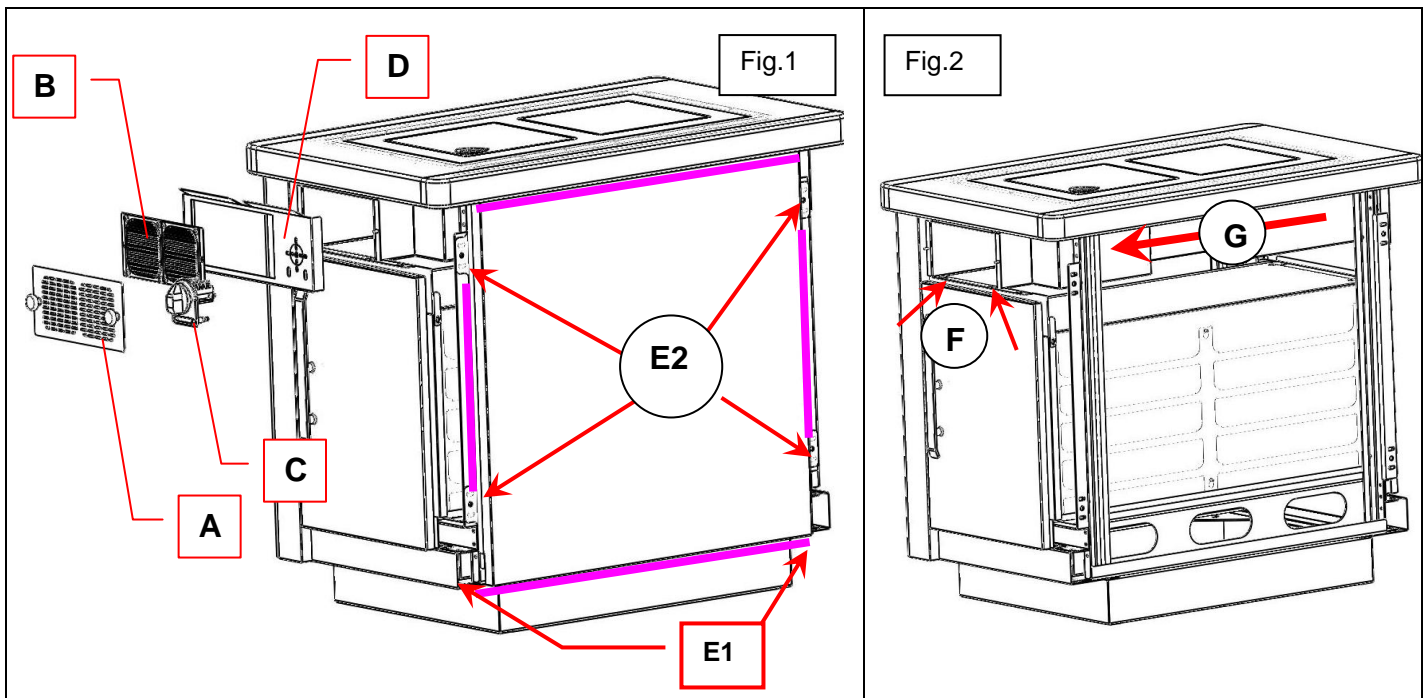
# GMC 525 INDUCTION HOBS MULTI-ZONE INDUCTION COOKTOP

## 4. BASIC SPARE PARTS LIST

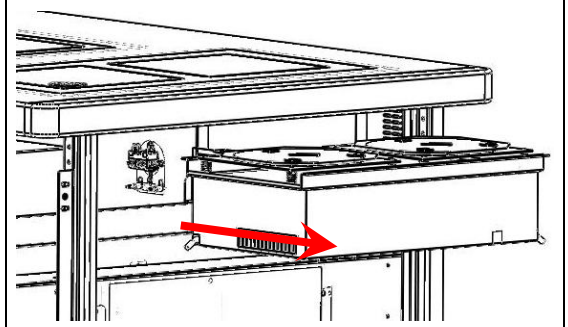
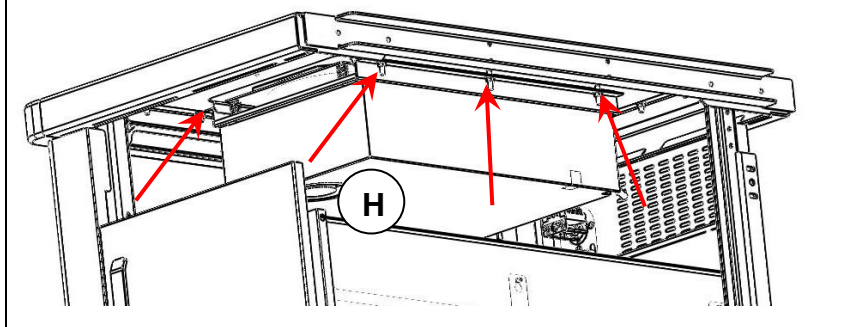
Designation / Code	Photograph	Designation / Code	Photograph
<b>Inductor</b> <b>503373</b>		<b>2x5 kW Generator</b> <b>503367</b>	
<b>Control knobs</b> <b>501424</b>		<b>Control knobs</b> 10 pins 07083A 8 pins 07082A	
<b>Ceramic hobs</b> <b>Multi-zone induction cooktop</b> Div0630		<b>Ceramic hobs</b> <b>Two induction hobs</b> <b>501425</b>	
<b>4 x 3.5 kW generator</b> <b>503372</b>			

5. MAINTENANCE

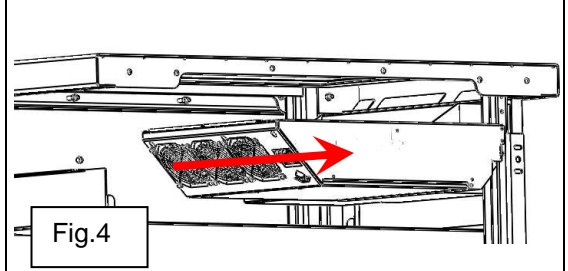
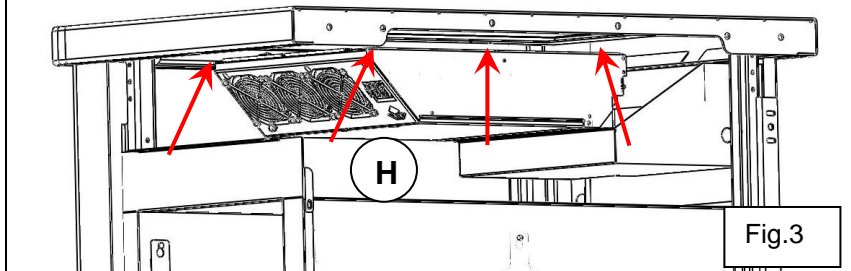
5.1. Changing the generator for double hobs and the generator for multi-zone cooktop.



**Generator for double hobs**

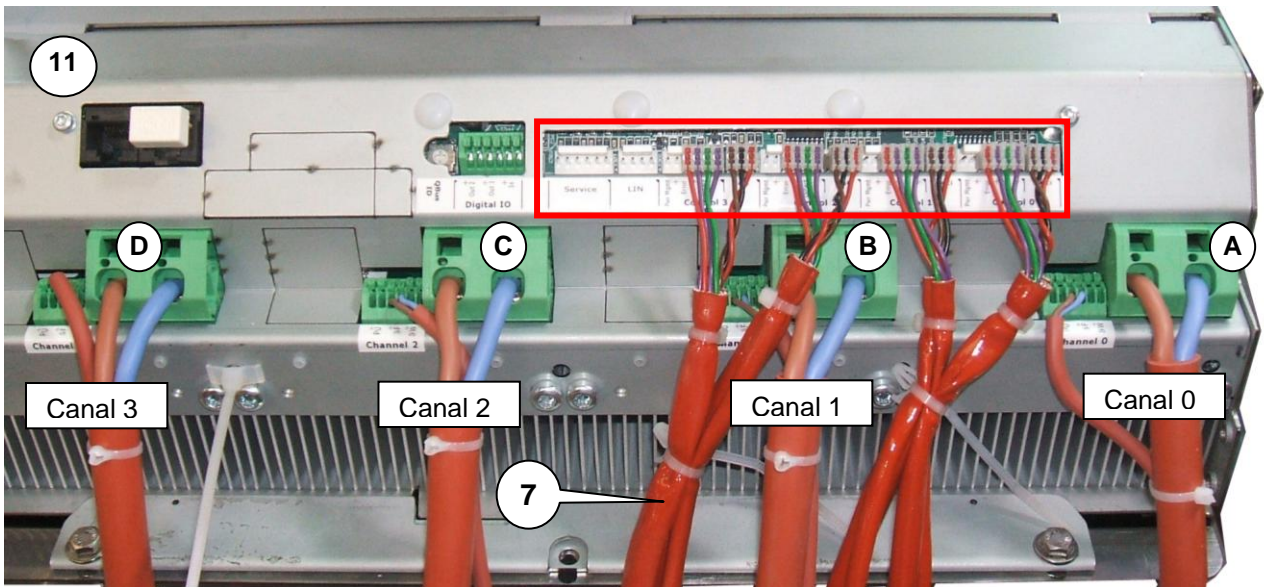


**Generator for multi-zone cooktop**

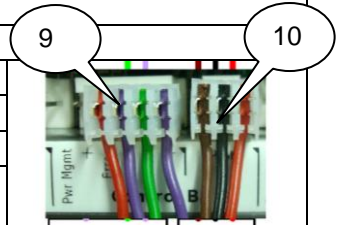


- 1) Unscrew the front grid (A) (fig. 1). Remove the filters (B) and the handle of the control knob (C) (screwed), then the upper panel (D) (screwed). Remove the angle pillars (E1) (1 attachment), then the right side panel (E2) (4 attachments).
- 2) Unscrew the filter holder (F), then slide it to the left (G).
- 3) Unscrew the generator (6 screws) and disconnect the connectors (H) (Fig. 5).
- 4) Move the generator to the side.

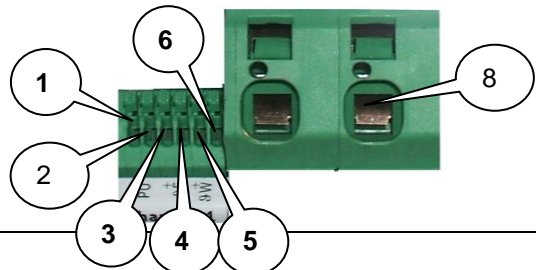
# GMC 525 INDUCTION HOBS MULTI-ZONE INDUCTION COOKTOP



Marks	Designation
1&2	Connection of optional features (+Pu)
3&4	Connection of the flat safety probe (+gf)
5&6	Connection of the wok safety probe (+gw)
7	Control knob
8	Inductor coil (power) connected to the inductor
9	Control section: 4-pin connector for indicators
10	Control section: 3-pin connector for control potentiometer (poti)
11	Generator for the multi-zone induction cooktop
12	Terminal block for mains supply

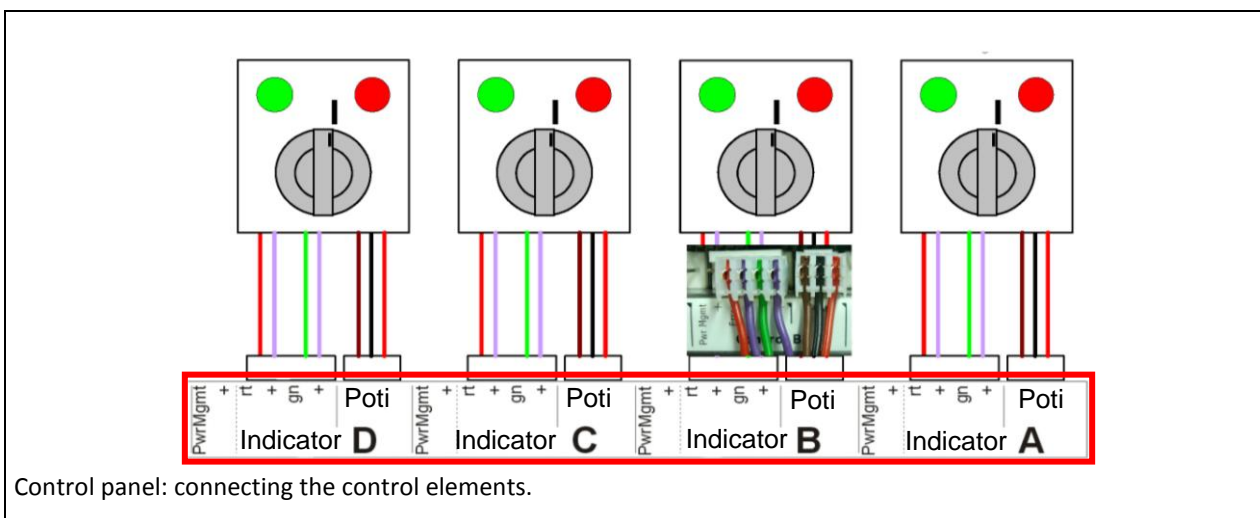


Connection of the inductor and temperature sensor	
A	Channel 0 - inductor #1
B	Channel 1 - inductor #2
C	Channel 2 - inductor #3
D	Channel 3 - inductor #4



**Caution!** Ensure that the 3-pin and 4-pin connectors are connected as illustrated here in (9) and (10).

### Connecting the control elements:



Control panel: connecting the control elements.

## Error Messages and Troubleshooting



### 6. TROUBLESHOOTING

Faults detected by the generator are indicated by the red and green indicators. The green indicator designates a certain type of faults according to a predetermined cycle: a long ignition + code (= number of flashes between the long ignition cycles).

*\*Code: Number of flashes (1xlong+code)*

Code*	Error	Cause	Corrective action
1	Current in hardware too high	Unsuitable pan material or faulty inductor	Use suitable pan material or check inductor
2	No inductor current	Inductor not connected No electric supply	Connect inductor
3	Radiator temperature too high	Air routes blocked Fouled fan. Faulty temperature probe	Clear air routes. Clean fan, and replace probe.
4	Cooking area temperature too high or too low	Pan is empty	Remove pan and switch off. Wait until it has cooled down before replacing the temperature sensor
5	Open circuit at control knob	Control knob defective	Check/replace control knob
6	Internal temperature too high or too low	Air routes blocked. Fouled fan or faulty temperature probe	Clear air routes. Clean fan / replace sensor
7	Cooking area temperature probe	Inductor temperature probe short-circuited.	Check and replace probe.
8	Phase error	Phase defective	Check phases.
10	Communication error	LINBUS or CANBUS No connection between keyboard and generator	Disconnect from main power supply and check connection.
11	Initialization error.	Hardware initialization error.	Wait for automatic updating (approximately every 30 seconds).
12	Power supply error	Current measurement error	Check connection to the mains
13	Connection error at the power grid	Error: Voltage is too high or too low	Check connection to the mains
14	Power supply error	Error: Voltage is too high or too low	Check connection to the mains
15	Safety device triggered	Empty pan or faulty probe	Remove the pan. Switch off and wait until the cooking area has cooled down. Replace sensor, if needed. Disconnect the appliance, wait for a few minutes, and connect the appliance again.



# GMC 525

## 2 INDUCTION HOBS

### MULTI-ZONE INDUCTION COOKTOP

<b>DESIGNATION</b>	<b>EXTEND CONCEPT</b>
<b>GMC0077</b>	<b>MODULE 525</b>



## ***USER'S INSTRUCTIONS***

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### **CHARVET**

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## 1. INTRODUCTION

- A) Our equipment is for professional use only and must be used by qualified staff.
- B) The equipment must be installed in compliance with regulations and standards in force in the country of installation, in an adequately aerated room equipped with an air extraction hood.
- C) Appliances may be installed side by side or against walls of non combustible material but they must remain at a distance of no less than 10cm to combustible material.
- D) It is imperative to hire a qualified installer for all new installations or modifications of existing equipment.
- E) *Warranty: The warranty is discussed in our sale contract. Call a registered dealer for any warranty work. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.*

### WARNING:

**PLEASE INFORM EVERY EMPLOYEE, COLLABORATOR AND VISITOR OF THE POTENTIAL RISKS TO WHICH PERSONS WITH A PACEMAKER OR METAL IMPLANT ARE EXPOSED. THESE PERSONS MUST CONSULT A PHYSICIAN OR THE MANUFACTURER OF THE MEDICAL EQUIPMENT IN QUESTION.**

**NEVER LEAVE AN EMPTY PAN ON AN INDUCTION COOKTOP.  
EMPTY PAN WILL CAUSE THE GENERATOR TO SHUTDOWN.  
(THE RED INDICATOR IS ON).**

### WARNING:

**IF THE COOKING SURFACE IS CRACKED, IMMEDIATELY DISCONNECT THE APPLIANCE OR THE APPROPRIATE POWER SUPPLY.**

**CAUTION: ALUMINIUM FOILS AND PLASTIC CONTAINERS SHOULD NOT BE PUT ONTO HOT COOKING SURFACES.  
DO NOT STORE ANYTHING ONTO THE GLASS-CERAMIC COOKING SURFACES.**


## 2. PRIOR TO STARTING UP:

- a) Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust and impurities that have accumulated during storage.
- b) Remove all plastic protection wrapping the stainless steel panels.
- c) Make sure that all controls are in good working condition.



3. STARTING UP

3.1. Multi-zone induction cooktop:

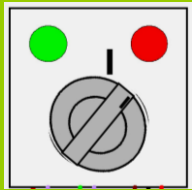
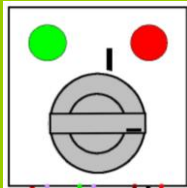
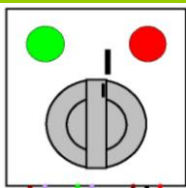
<b><u>Testing the functions:</u></b>	The generator must be connected. Fill the pans with water. ➔ See also "Handlings"
Operations to carry out for each inductor:	
<b><u>Warning lights</u></b>	The green light (ON/OFF light) flashes when there is no pan. — — — — —
For control knob only	The red light (error light) lights up when a dysfunction is detected. —————
<b><u>Fan:</u></b>	<ol style="list-style-type: none"> <li>1) Place pans on all the cooking surfaces</li> <li>2) Switch all inductors on at full power</li> <li>3) The fan should start up within a few minutes.</li> </ol>
Operations to carry out for each inductor:	The pan is heating + displays are visible
<b><u>Pan detection</u></b>	1) Place the pan (minimum Ø12cm) (green light) ●
The inductor should remain off in the absence of pan(s)!	 <ol style="list-style-type: none"> <li>2) Remove the pan(s): brief flash</li> </ol>
Handlings:	Never heat empty pan(s) without supervision. Always centre pan(s) on the inductor(s).

**Handlings:**

Control knob:



inductor is ON (green light)  
inductor is ON, no pan(s) (green light)  
Error (green light) 1 x long + code  
Error (red light)

ON	+/-	OFF
Turn control knob to the desired position	Turn control knob to the desired position	Turn control knob to the OFF position
		

Error indicator

Each cooking area has its own error indicator to indicate any possible faults. In case of fault, the cooking area has no power anymore, the green light is OFF while the red light is ON (refer to section "Error Messages").

## PRACTICAL ADVICE

The induction stove allows you to do all types of cooking.

This appliance is suitable only for flat pans specifically conceived for induction heating.

Changing the cooking temperature will rapidly change the temperature of the pans. For roasting operations, start with empty frying pans or saucepans; they will heat up very rapidly.

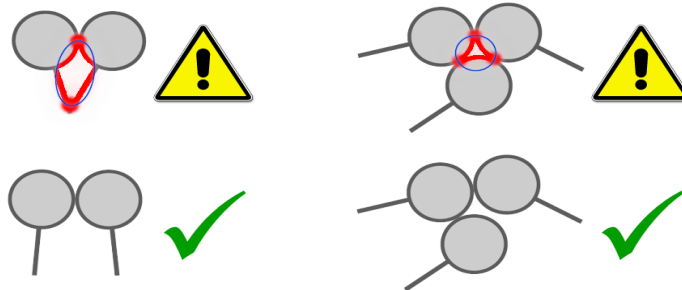
If pans contain oil or fat, they must be under constant supervision to avoid any overheating and burning of the fat or oil.

For maximum effectiveness, make sure that saucepans are suitable for induction appliances, and of good quality.

- ☞ The detection diameter is of 12 cm.
- ☞ Do not leave small metal objects close to the cooking area as they might become hot.
- ☞ Do not wear any jewellery or a watch while using the appliance.
- ☞ Do not leave aluminium foil on the cooking area. It can melt and damage the ceramic hob.
- ☞ Cut the power if the saucepan is withdrawn from the cooking area, even if it is only for a moment.

## Several Pans

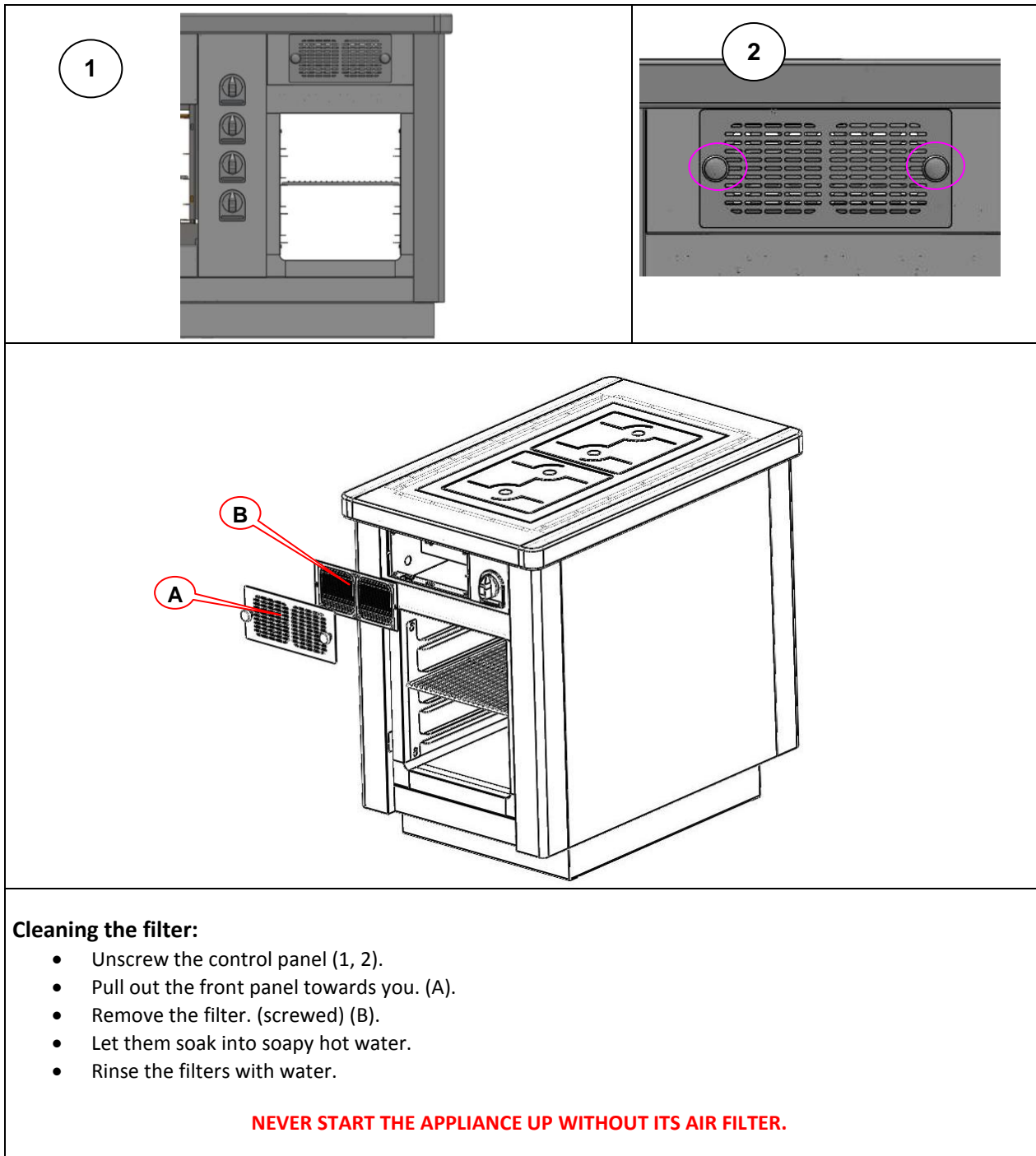
A **physical phenomenon** needs you to be cautious when positioning several pans on the same cooking area:



Note: Make sure saucepans do not touch each other. They could weld one to another.

## 3.2. Cleaning the air filter

The air filter must be cleaned once a week to guarantee that the generator will cool correctly.



## 4. SWITCHING OFF

When work is over for the day, cut power off at the power grid.

## 5. MAINTENANCE

Warning:

Before doing anything on the appliance, wait until cooking areas have cooled down.

### 5.1. Cleaning of the stainless steel surfaces

- After each service and before each cleaning operation, we advise you to disconnect the appliance from the power grid.
- Wash with a sponge in soapy water (or any other neutral cleaning product).
- Do not use bleach or any other acidic product –even well diluted.

### 5.2. Cleaning the glass-ceramic hobs

Wait until the appliance has cooled down before doing anything on it (otherwise, there is a risk of burns). The ceramic hob must be cleaned on a regular basis when it is lukewarm or cold.

#### Slight stains:

Slight, not encrusted stains can be removed with a household towel slightly wetted beforehand.

#### Stubborn stains:

Stubborn and encrusted stains can be removed with a cleaning product that does not cause any chemical reaction with the hot ceramic hobs.

(Use only cleaning products specific for the ceramic hobs).

#### Unsuitable cleaning products:

Never use abrasive or corrosive detergents such as spray cans for grills and ovens, solvents, scouring powders and sponges with abrasive surfaces.

While cleaning, visually check the good state of the seal between the top of the chassis and the ceramic hobs. If the seal is crackled or fragmented, the appliance must be immediately put out of service, and disconnected from the main power supply by written procedures and physical segregation. Call your installer afterwards.

**This appliance must not be cleaned with mechanical water jets or be subject to a spray of water under pressure. Check that the appliance is disconnected at the main power supply.**



*WARNING: Factory-sealed components must be serviced by neither installer nor user. Only a qualified electrician should replace the parts.*

Call for your installer to replace the faulty electric control components in preparation for a next use.

The manufacturer and the installer cannot be held responsible if the user fails to ask for assistance in case of malfunction.

TRANSFER below the information written on the DATA PLATE of your apparatus.

This will ease the communication between you and your supplier, and will help you with maintenance problems and spare parts.

	<b>CHARVET S.A.</b> <b>38850 CHARAVINES</b>
Réf.	<input style="width: 100%;" type="text"/>
Code:	<input style="width: 50%;" type="text"/> Type: <input style="width: 50%;" type="text"/>
N°FC:	<input style="width: 50%;" type="text"/> <input style="width: 50%;" type="text"/>
N°OF:	<input style="width: 50%;" type="text"/> Rep. <input style="width: 50%;" type="text"/>
Cat.	<input style="width: 100%;" type="text"/>
Gaz	<input style="width: 100%;" type="text"/>
P (mbar)	<input style="width: 100%;" type="text"/>
$\Sigma Q_n$ (kW)	<input style="width: 100%;" type="text"/>
$\Sigma V_n$ (m <sup>3</sup> /h)	<input style="width: 100%;" type="text"/>
$\Sigma M_n$ (kg/h)	<input style="width: 100%;" type="text"/>
U <input style="width: 20%;" type="text"/>	V <input style="width: 20%;" type="text"/> Hz Ip <input style="width: 20%;" type="text"/>
P <input style="width: 20%;" type="text"/>	kW <input style="width: 20%;" type="text"/>
	<input style="width: 100%;" type="text"/>
<b>MADE IN FRANCE</b>	