

USE AND CARE INSTRUCTIONS FOR THE BUFFET BURNER INDUCTION HOT WELL HEATER

Thank you for selecting the most flexible and efficient induction heating unit available. The 'Buffet Burners' Induction unit has been specifically designed along with the neo-magnet mounting ring to give optimal performance and unparalleled energy efficiency in heating well units designed for induction. Furthermore, these heaters are purposely designed to be 'no-tools' plug-and-play, eliminating the need for outside technical service. Please read the following information thoroughly. If you have questions, Buffet Burners' customer service can be reached Monday through Friday at 954 783-7575 between the hours of 8 am and 5 pm EST.

The Buffet Burners'™ magnetic induction heating unit attaches to the underside of the water pan with the magnetic mounting ring. The water pans must be specifically made by or approved by Buffet Burners™. Use of unapproved water tanks will void all warranties.

The unit is plugged into a standard 120-volt power outlet ***that we recommend be installed with an outdoor-type weather-protected cover*** due to the potentially wet environment under the buffet.

Follow ALL Electrical codes. Most will certainly require that the outlet be GFCI-protected. These units will operate on a GFCI-protected circuit. We recommend using GFCI breakers instead of outlets because of the remote and often wet areas where these are located..

The heater also connects to a micro-voltage digital control unit which extends 3 feet from the unit but can be extended to 12 feet with the optional extender cable (sold separately). The control unit mounts in a universal controller plate provided with the pans. If being used on a new installation, we can provide drawings to the builder to make custom recessed holders. In a retrofit installation, the stainless controller holder that is provided will cover the previous control cavity and hold the controller (also with no tools). Other mounting options that require simple tools to remove are also available upon request.

The power button on the Controller is to the right of the display, press once for on and once for off. The display, when off shows three dashes and displays the wattage level chosen on the screen, starting at full power, which is 600 watts. The up/down buttons can adjust that power setting in increments down to 100 watts.

READ AND UNDERSTAND ALL INSTRUCTIONS PRIOR TO USE!

The induction unit consists of a round glass induction surface and attached induction mechanical components, the illustration below:

IF ANY COMPONENTS ARE MISSING OR APPEAR TO BE DAMAGED

DO NOT USE!

Report the problem and make certain that the unit is immediately removed to avoid injury. Contact customer service at 954 783-7575

Set up

Position the induction heater under the water tank.

Center the induction unit on the bottom of the pan (a), magnets facing up, so that the magnets attach to the bottom of the pan. The unit will now be held in place. Removal is simply pulling one of the three magnets until it releases then gently pull down on the rig, being careful not to let the heater unit drop to the floor.

Position the cord and control pad in the desired location. The control pad should be placed inside the custom controller holder or specially designed buffet cavity. Connect cords.

Fill the pan with the desired amount of water, 1 ½ to 2 inches is optimal for start-up time and for having enough water not to run dry over 10 hours. If the water runs dry, the induction unit will immediately sense overheating and will shut down while displaying an error code that flashes. Press power and the heater will start at 600 watts. The water temperature will rise to as high as 205 degrees, but the recommended operating range is 190-195 degrees for holding most foods on a buffet. Lower settings should be chosen for easily scorched food such as eggs. Maintain settings to desired levels based on food internal temperature as different foods hold temperatures differently.

Take care not to allow water on or into the induction unit, the control pad or the cords.

Turn on the induction unit

Plug the induction unit in. The power light on the control pad (c) will flash. Push the on/off button. The unit will default to a 600 watt setting.

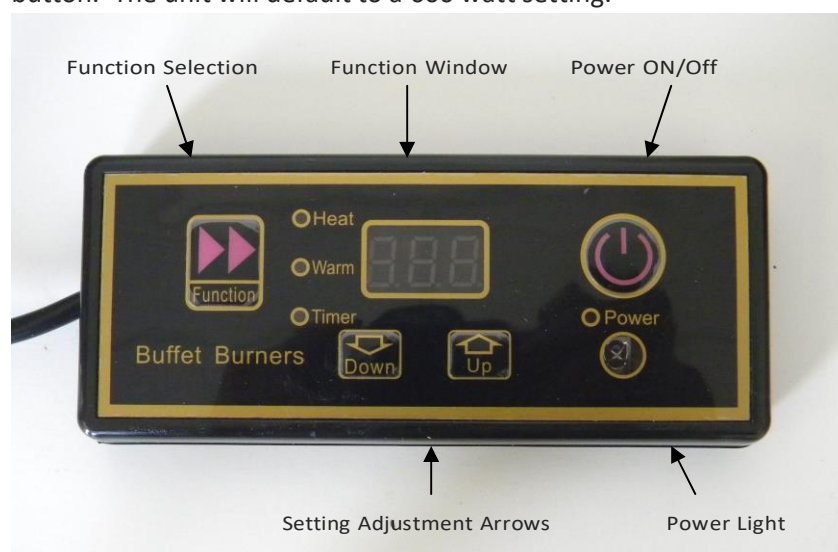


Illustration (c)

Adjust the temperature.

The function window will display 600 watts. Press the up or down arrow. 600 watts is the maximum setting. Press the down-arrow to reduce the temperature of the water. 500 or 400 watts is optimal after the well has reached holding temperature. Delicate or less dense food items may hold at 300.

Turn off the induction unit.

Press the Power button. The power light will flash. Three horizontal lines will appear. The fan will continue to run for 20 to 30 seconds, allowing the unit to cool. Do not unplug until the fan shuts down. Do not handle or store until the unit is cool.

Control pad lockout feature

The control pad allows programming of temperature functions and it may be disconnected from the induction unit after a program is entered. The unit will continue to run until the control pad is reconnected and a different setting is entered.

Align arrows on plugs...do not force them together, as plugs will be damaged.

Switching a single well to a cold well use

A single well can be easily and safely switched for use as a cold well, unlike the old calrod element wells. It is recommended that the heating unit be removed and set aside from the well while being used as a cold item well so that condensation at the pan bottom does not get the heater unit wet.



Do not submerge or allow water or other fluids to enter either the induction unit, control pad, or any of the electrical cords.

Safety features

1. The unit will not turn on if nothing is on top of the unit or it has been separated from the water well...an EO error message will appear
2. The unit will not turn on if the water well is not induction-compatible...an EO error message will appear.
3. The unit will drop to a lower power setting and then power down if the water pan temperature is too high due to insufficient or lack of water in the pan.
4. If the unit overheats internally, you may experience poor heating as the unit will protect itself by running a lower power setting while still displaying the chosen power level. Cleaning of the fan intake may correct this condition.

Error Codes

EO-no pan on top or nonmetallic pan on top. This could be a few things; the heater is not mounted evenly and level under the pan. Something is obstructing the induction unit between the glass plate and the pan.

Remove and re-position the induction unit and remove any obstructions.

The pan is not induction-ready/unapproved. It can be a defective or

dislodged sensor (the unit was possibly dropped). If the latter, send unit for service.

E1-Low Voltage. This is typically a wiring fault or a power company issue (failing transformer).

E2-High Voltage. This is likely on the power company, or the outlet is improperly wired with two hot wires and no neutral.

E3-Overheating. The fan is obstructed by foreign debris or dust. *Clean the fan intake on the bottom of the unit with a damp towel.*

E4 and E7-Sensor Error, Call Service Center.

E5-Overheating pan. Is there water in the pan?

Note: This unit features an audible constant beep when it senses the pan overheating due to dry pan conditions. Repeated dry-pan conditions can damage the sensor and cause a sensor error.

Buffet Burners Warranty:

Buffet Burners by Intracoastal Innovations offers a one-year limited warranty on all its products for defects in parts quality and workmanship. The exclusions are Water Damage, If the units have been sprayed, submerged, or otherwise put in a situation where water gets inside the electronics, the unit warranty will be void. Physical External Damage: If the unit shows signs of sudden impact from dropping on a hard surface or other such signs of impact, reasonable care should be taken to install and remove the units from the buffet pans. These aside, they will be replaced or repaired and returned at no cost for one year from the date of installation. DO NOT CONTACT THE BUFFET INSTALLER! The plug-and-play nature of this unit eliminates the need for a maintenance technician to become involved and as such, there is no labor warranty expressed or implied with this product. After one year, the units may be returned and if found repairable, will be repaired by the factory on a time and parts basis, which typically is under \$100 inclusive of shipping.

Buffet Burners Exchange Program: Intracoastal Innovations offers a guaranteed no-down-time exchange program for its full-buffet customers. We recommend the customer purchase one additional unit for approximately every 15 units on their buffets. The additional units will be delivered in a pre-paid shipping box from the US Postal Service and should a unit fail for any reason, simply exchange the failed unit with the spare, seal the box and have the post office pick up the shipping box. Intracoastal will either repair or replace the failed unit at its discretion and have it back in 7 working days.

No-down-time! No service calls!

Periodic Preventive Maintenance:

Buffet Burner Units will provide years of carefree operation if you do two simple maintenance tasks periodically:

- 1) Keep the air intake clean by simply wiping off with a clean damp cloth once a week.
- 2) Keep the stainless pan free of scale build-up where the magnetic field creates a ring on the bottom of the pan. This can be done by wiping with vinegar or a mixture of water or baking soda. If you already have a build-up, CLR or Muriatic Acid will restore the pan.

