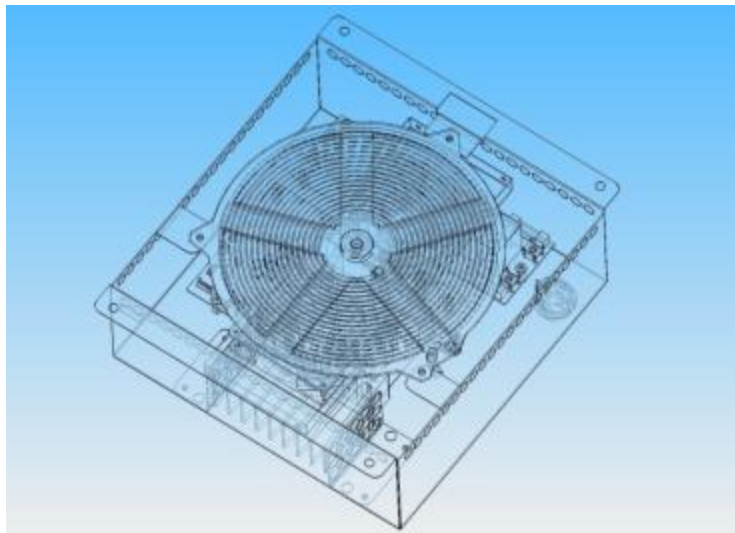




Operation Manual
For
Induc'stone
Induction Warmer
GEOLINE Under Counter



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. The appliance should not be used to store anything.
3. Never use appliance with a cracked glass surface. If the glass surface should crack, disconnect the appliance immediately to avoid the risk of electric shock.
4. Never use aluminum foil for cooking, or put products packaged with aluminum or frozen in aluminum packs directly onto the appliance. The aluminum will melt and damage your appliance.
5. Be careful when wearing objects such as rings, watches or anything similar which may heat up if placed very close to the cooker when using the appliance.
6. Do not touch hot surfaces; use handles or knobs.
7. To avoid electric shock, do not immerse the power cord, or any part of the unit, in any liquid.
8. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or with lack of experience or knowledge, unless they have supervision or have been given prior instructions concerning the use of the device by the person responsible for their safety.
9. Please keep away from children.
10. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
11. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the manufacturer for examination, repair or adjustment.
12. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
13. Use only induction ready cookware of the type and size recommended.
14. Do not use outdoors.
15. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
16. Do not place appliance on or near a burner, or in a heated oven.
17. To disconnect an appliance, first turn all controls to the 'off' position; then unplug the power cord from the wall outlet.
18. Do not use appliance other than for its intended use.
19. **SAVE THESE INSTRUCTIONS FOR LATER USE!**

GARANTIES IMPORTANTES

Lorsque vous utilisez les appareils électriques, des précautions de base doivent toujours être suivies, y compris les suivants:

1. Lire toutes les instructions avant de l'utiliser.
2. L'appareil ne doit pas être utilisé pour stocker n'importe quoi.
3. Ne jamais utiliser appareil avec un fissuré surface en verre. Si la surface de verre devrait crack, débrancher l'appareil immédiatement afin d'éviter le risque de choc électrique.
4. Ne jamais utiliser d'aluminium pour la cuisson, ou placer des produits emballés avec de l'aluminium ou gelés en aluminium packs directement sur l'appareil. L'aluminium va fondre et endommager votre appareil.
5. Soyez prudent lorsque vous portez objets tels que des bagues, montres ou quelque chose de similaire qui peut chauffer si placé très près de la cuisinière lors de l'utilisation de l'appareil.
6. Ne touchez pas les surfaces chaudes; utilisation des poignées ou des boutons.
7. Pour éviter tout risque de choc électrique, ne pas immerger le cordon d'alimentation, ou de n'importe quelle partie de l'unité, dans un quelconque liquide.
8. Cet appareil n'est pas destiné à être utilisé par des personnes (notamment des enfants) avec capacités physiques, sensorielles ou intellectuelles sont réduites, ou par manque d'expérience ou de connaissances, à moins qu'ils ont supervision ou n'a pas reçu au préalable les instructions concernant l'utilisation de l'appareil par la personne responsable de Leur sécurité.
9. Se il vous plaît garder loin des enfants.
10. Débranchez l'appareil de la prise électrique lorsque vous ne l'utilisez pas, et avant de le nettoyer. Appliance permettent de refroidir avant d'installer ou de retirer des pièces ou des accessoires, et avant de le nettoyer.
11. Ne fonctionnent pas n'importe quel appareil avec une prise ou un cordon d'alimentation endommagé, ou si l'appareil doit subir des dégâts, ou de dysfonctionnement d'une manière ou d'une autre. Dans ce cas, retour appareil au service autorisé le plus proche pour examen, réparation ou réglage.
12. L'utilisation d'accessoires et/ou des accessoires non recommandés par le fabricant de l'appareil peut provoquer des blessures ou endommager l'appareil et annuler votre garantie.
13. Utilisez uniquement vaisselle du type et de la taille recommandée.
14. Ne pas utiliser à l'extérieur.
15. Ne laissez pas le cordon d'alimentation pendre au bord d'une table ou d'un compteur, ou d'être exposés aux surfaces chaudes, car vous risqueriez de les endommager.
16. Ne placez aucun appareil sur ou près d'un brûleur, ou dans un four chaud.
17. Pour débrancher l'appareil, mettez d'abord toutes les commandes sur la position 'arrêt' ; puis débranchez le cordon d'alimentation de la prise murale.
18. Ne pas utiliser appareil autre que pour son usage prévu.
19. CONSERVEZ CES INSTRUCTIONS POUR UNE UTILISATION ULTÉRIEURE

INTRODUCTION

The model GL-650 UC, induction warmer is designed to offer fast, high quality warming through natural or man-made stone surfaces such as granite. It is constructed of food service quality stainless steel for commercial applications, and tinted tempered (safety) vitroc ceramic glass. The unit requires induction ready pans to operate. The touch activated control panel is fully sealed to prevent liquid intrusion. Controls include an on-off power button, + and – buttons to raise and lower the temperature, or power level setting.

Specifications:

| Model Configuration | Electrical | Plug |
|----------------------------|--------------------------------|-------------|
| GL-650 UC | 120V, 50/60 Hz, 1 PH, 650W, 6A | NEMA-5-15P |

All models are required to be installed on a dedicated circuit rated not less than 25% over the maximum current indicated for that model above, in accordance with NEC standards. Plug ends have been appropriately installed to meet these requirements.

INSTALLATION

The **Induction Warmer** needs to be connected to a grounded outlet of proper voltage of 120V, single-phase, 50/60Hz. DO NOT place the unit in a damp area or near steam sources, or where heat from other equipment may affect the unit, by raising its internal temperature. When positioning the appliance, make sure that the bottom ventilation holes are not blocked. **Maintain 2” clearance around the appliance. Maintain a minimum of 8” from the edge of the Induction Warmer to the edge of the countertop structure (plus any edge front or molding).** Since the induction warmer may be installed in a counter, please make sure there is adequate ventilation within the cabinet. Do not place the Induciton Warmer near a mechanical joint in the cabinet base.

La cuisson par induction doit être connecté à une prise de terre de tension correcte de 208/240V, monophasé, 50/60 Hz. NE placez PAS l'appareil dans un endroit humide ou à proximité de vapeur sources, ou où la chaleur provenant d'autres appareils peut avoir une incidence sur l'unité, en augmentant sa température interne. Lors du positionnement de l'appareil, assurez-vous que le bas orifices de ventilation ne sont pas obstrués. Maintenir 2" de dégagement de chaque côté, à l'arrière et le dessus de l'appareil.

The unit is designed to be bonded to the underside of $\frac{3}{4}$ " thick granite or man-made stone countertop with NSF grade sealant. It should never be mounted to a steel table. The orientation of the base unit when installed should be such that the filter is accessible to be removed for cleaning (generally, removed side-to-side). The mounting screws that secure the induction warmer body to the frame should be positioned front to back when installed so as to be accessible. It is essential that the induction ready pan be placed directly over the induction coil. To this end, a marking should be made on the countertop so the user will know where to place the pan. The granite can be lightly scored with a "+" in the exact center of the coil, or with whatever marking the user prefers so the dimension and positioning of the coil under the countertop is known. In this regard, the installation site should be marked so that the center of the coil and the surface marking are positioned correctly during the attachment process.

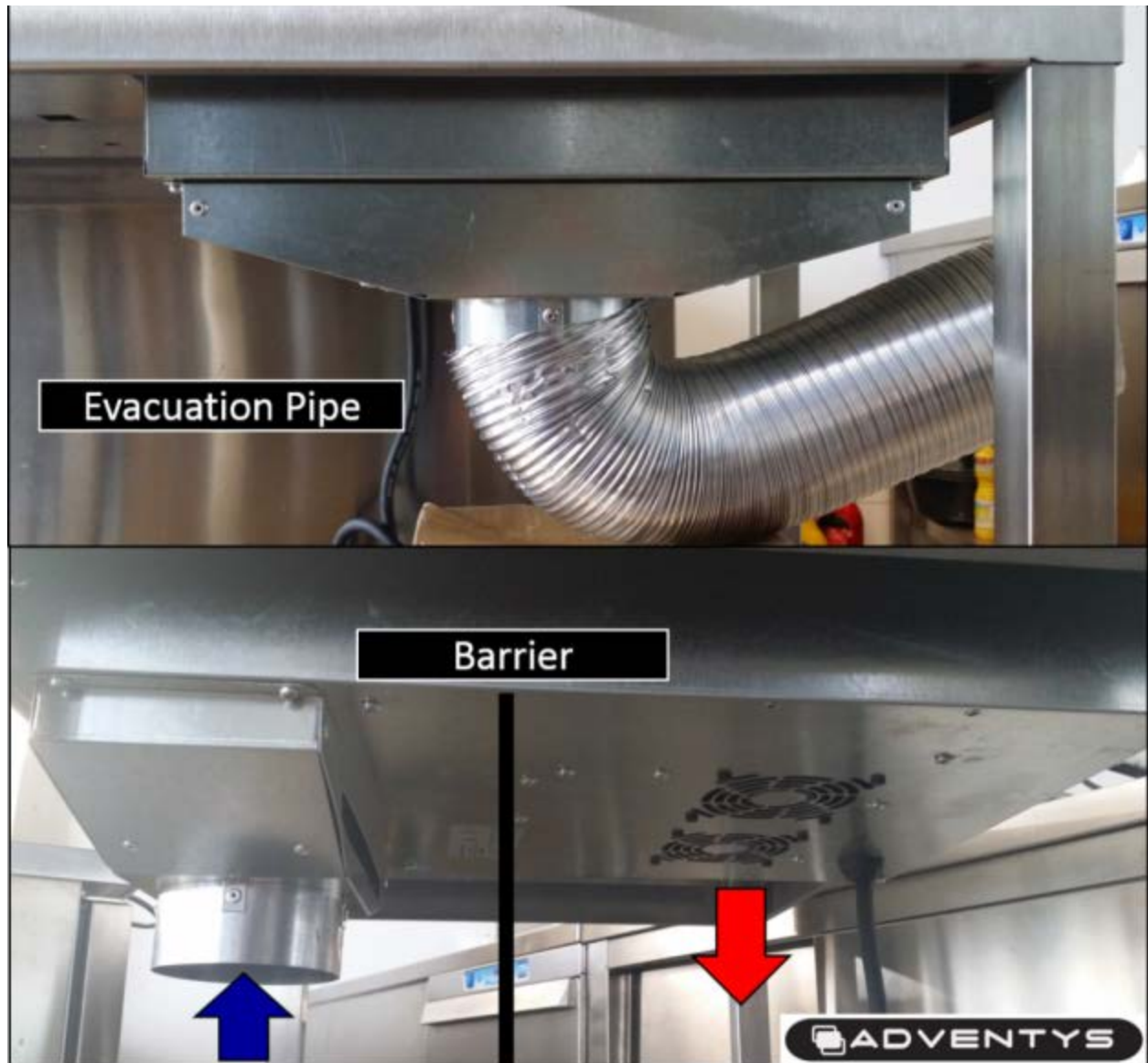
The mounting frame should be removed from the unit by removing the three screws each, on the two opposite sides of the frame. The dimension of the mounting frame is 13-3/8" by 13-3/8". Once the frame has been detached, the NSF sealant can be applied to the frame, and the frame mounted to the underside of the granite by pressing firmly and holding in place until set in accordance with the manufacturer's instructions.

Once the sealant has completely dried and bonded the frame to the counter, the base unit can be reattached to the frame by installing the three screws on each side, the unit plugged in, and the fresh air line (if desired) can be attached.

The separate control panel will need to be mounted. The panel can be mounted horizontally in the countertop, or vertically in the face of the counter in the apron if the countertop supports this method.

The cutout dimension for the separate control panel is 6-3/8" x 1-7/8". Maximum distance from the base unit is determined by the length of the included ribbon cable. Carefully place the unit into the opening to check fit. If any adjustments to the opening size are necessary, make them before proceeding to the next step. Apply a bead of NSF approved sealant around the underside edge of the remote panel, pass the ribbon cable through the opening and then press the remote panel firmly into position. Finally, connect the ribbon cable to the base unit.

Step 5: Ventilation



Typical Detail

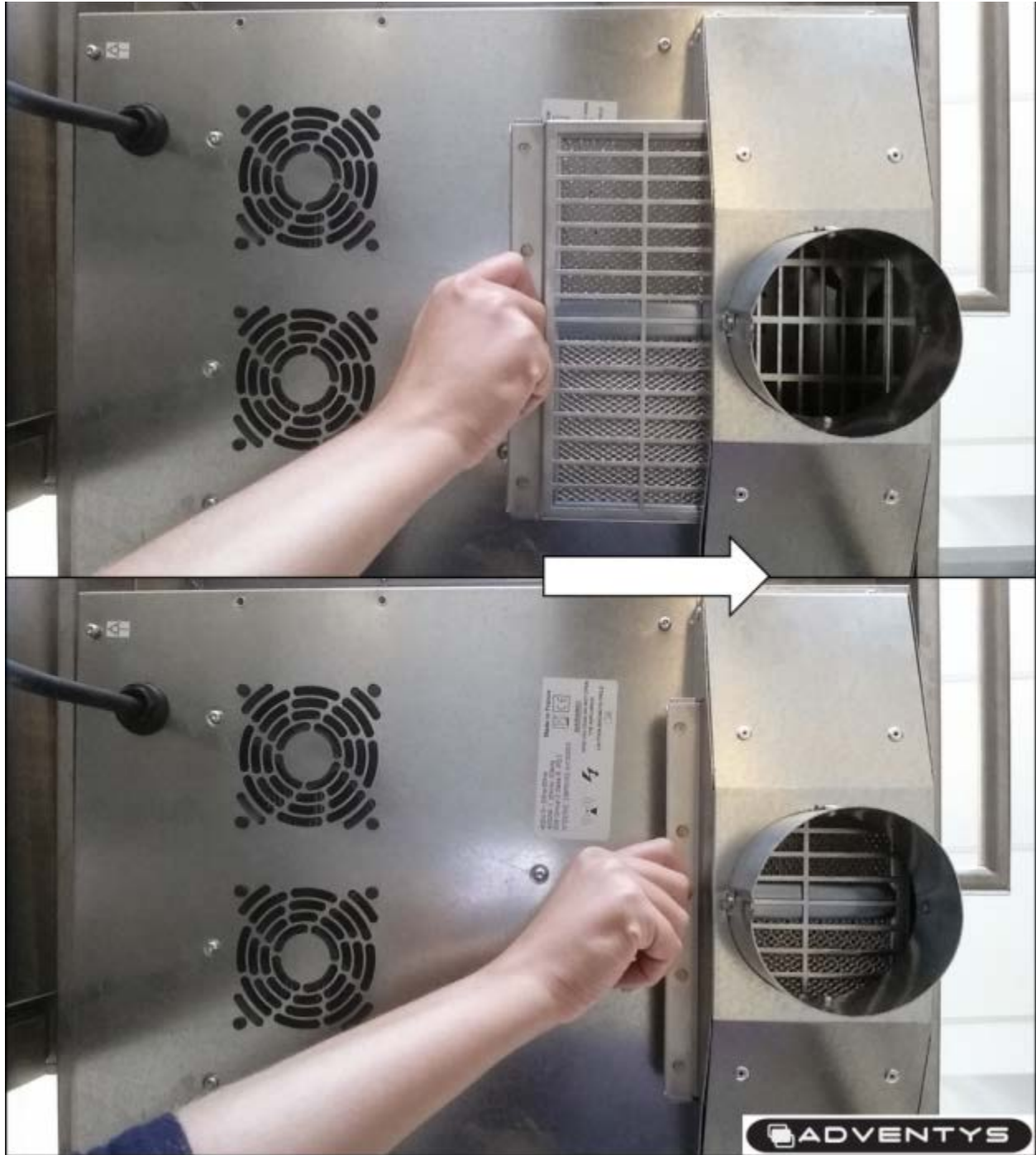
To insure proper ventilation, make sure there is 8" between the bottom of the unit and the surface below.

If necessary, a vent pipe can be added to the unit to bring cooler air directly to the air intake of the induction cooker.

The units should not be installed in a completely enclosed environment. The internal temperature of the cabinet and room temperature should be similar.

If desired, a barrier can be constructed between the cool air entry and the hot air exhaust to prevent cool & hot air mixing together.

Step 6: Filtration



Typical Detail

Insert the filter.

Remove and clean at least once a month: **DO NOT USE THE PRODUCT WITHOUT FILTER.**

ASSEMBLY

The Induction Warmer comes from the factory completely assembled. It may be shipped with plastic exterior protective film, all of which must be removed before operation. DO NOT operate the appliance prior to removing the protective film completely.

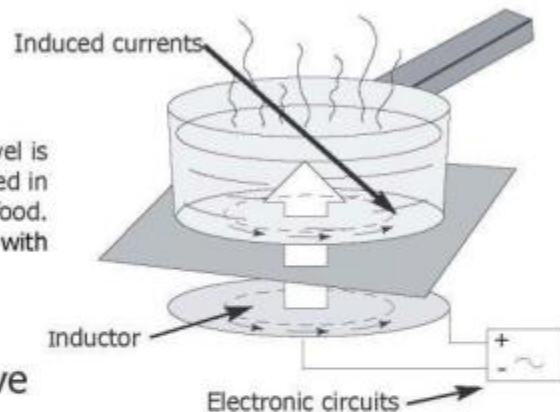
NE PAS faire fonctionner l'appareil avant de retirer le film de protection complètement

OPERATION

Using your appliance safely

The Induction Principle

When switching on the appliance, and when a heat level is selected, the electronic circuits produce currents induced in the bottom of the cookware which instantly heat the food. The food is cooked with a very high energy output with **virtually no energy loss.**



For the attention of people with active implants and pacemakers.

The functioning of the appliance complies with the electromagnetic interference standards. . It is designed so as not to interfere with other electrical equipment to the extent that it complies with the same regulations.

Your induction cooking appliance generates magnetic fields in its very close environment. So as to have no interference between your cooking appliance and a pacemaker, the latter must be designed in accordance with the regulations concerned. In this respect, we can only guarantee the conformity of our own product. Please check with the manufacturer or with your doctor concerning the pacemaker's compliance or any potential incompatibilities.

Touch the On/Off button, marked with the familiar vertical line within a circle symbol, to turn the unit on. The unit will perform a power on self-test, and then the display will read 0. The appliance will not heat a pan at this stage. Press and hold the + button until desired temperature or power level is reached. Alternately, the setting can be adjusted with single taps of the '+' or '-' buttons, for slower increase/decrease.

The display can be set to represent temperature in Fahrenheit or Celsius or a numerical value from 1 to 9 (Specify when ordering). To change between Fahrenheit and Celsius, hold the '+' and '-' buttons simultaneously for several seconds, until the display switches over.

Once a number appears in the display, the unit will begin to heat if a pan is in place, or will flash slowly if no pan is in place. The induction coil is not operating if the display is flashing. If the display flashes with a pan on the cook top, it is either not an induction ready pan or it is smaller than about 4 $\frac{3}{4}$ " (120mm), and cannot be detected.

Touch the power button again to turn the unit off. The fan will continue to run for a short time to cool the unit, and then will shut off.

The GL650UC is designed to keep already heated food warm. Food product must be at proper temperature in the pan prior to being placed on the induction warmer. Food must be maintained at proper temperature using proper procedures in accordance with applicable health department codes and standards. A cover on the induction pan or suitable heat lamps above the pan is generally necessary.

If you elect to use the temperature settings on the induction warmer, these settings are an approximation only. The temperature of the food itself must be taken to make sure food is being held at its proper temperature. Any adjustment on the control panel should be made accordingly.

INDUC'MATE SPACER FEATURE

Your undercounter warmer is furnished with the unique **Induc'mate** countertop spacer. The spacer keeps the countertop much cooler than placing the cookware directly on the countertop, thereby protecting the counter from random imperfection issues that can develop from exposure to heat. The **Induc'mate** spacer is mandatory to use to keep hot food at the proper temperature. Simply place the **Induc'mate** spacer in the location above where the undercounter warmer is installed. The cookware is still the sole means for heating the food, and the cookware will sense the induction waves, not the **Induc'mate** spacer. Size: 8-1/2" x 8-1/2" x 3/8"



COOKWARE

Your induction cooker operates using induction ready cookware. There are two methods to test if your cookware is induction ready. First, if a magnet sticks to the bottom, it is induction ready. Second, set the unit to a power level/temperature setting, place the pan on the surface, and the display remains on steadily without blinking, your cookware is induction ready. Cookware with a thick flat base is more desirable, as it will heat better. There is a wide variety of induction ready cookware available. Different quality cookware will have different cooking profiles at the same setting. A poor quality pot set on full power will take much longer to boil water than a high quality pot, even if set at a lower temperature. Remember, the unit does not heat up; the induction coil causes an excitation in the molecules of the cookware itself, achieving much faster heating, and allowing much quicker changes. Recommended cookware should generally be 3, 5 or 7 ply throughout the bottom and body of the pan. Pans must be ferromagnetic. Cast iron cookware is generally suitable for induction cooking. Some single ply steel wok pans are suitable for induction wok cookers.

Care and maintenance

- Avoid knocks and impacts against glass remote top. The glass is very strong, but it is not unbreakable.
- Avoid friction of cookware on the cook top, which could scratch glass and wear of screen printing on the surface.
- Do not use cookware with rough or uneven bases, which may scratch the vitroc ceramic glass.
- Place your cookware in the center of the coil for proper operation.
- Do not leave empty cookware on the cooking zone with the unit in operation, as this could cause the cookware to overheat and warp.
- Do not heat an unopened can of food as it may burst.
- If using very little liquid in cookware with a non-stick coating, such as Teflon, do not preheat on very high power.
- Metal objects, such as cutlery, cooking utensils or even jewelry should not be placed on the appliance as they can get very hot, very quickly.
- Physical damage, misuse or abuse to the appliance are not covered under the warranty.

WARNING: Disconnect (unplug) electrical power cord before cleaning

Cleaning is very important in maintaining a safe and well working machine. The metal filter, located under you appliance, protects your appliance from dust and grease, and should be cleaned at least once a week. It can be cleaned in a sink using soap and water, or put into the dishwasher. Use a cloth or sponge dampened slightly with a soap and water mixture to clean all exterior stainless steel surfaces and glass. Use a clean lint-free cloth to remove the excess water. Make sure no water enters the unit through ventilation holes. Glass cook top cleaner is also widely available, and can be used on the glass only to aid in cleaning.

DO NOT use an abrasive sponge

DO NOT wash the induction machine under running water

DO NOT spray the exterior housing with any liquid

DO NOT allow water to drip into the housing or onto electrical components

You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by the manufacturer prior to returning the unit to operation. If you need any further assistance, please consult our website at <http://www.equipex.com/>, or call us at 1-800-649-7885 and ask for customer service.

Entretien et maintenance

- Éviter les chocs et impacts contre verre cook top. Le verre est très fort, mais il n'est pas incassable.
- Éviter le frottement de vaisselle sur la cuisinière, qui risqueraient de rayer en verre et de l'usure des impressions d'écran sur la surface.
- N'utilisez pas d'ustensiles ou inégales, bases qui peuvent rayer le verre vitrocéramique.
- Placez votre vaisselle dans le centre de la plaque chauffante pour un fonctionnement correct.
- Do not leave empty cookware on the cooking zone with the unit in operation, as this could cause the cookware to overheat and warp.
- Ne pas chauffer un non ouverts peuvent de la nourriture comme il peut éclater.
- Si vous utilisez très peu de liquide vaisselle avec un revêtement antiadhésif, tels que le Téflon, ne pas préchauffer sur puissance très élevée.
- Le niveau de puissance maximum doit être utilisé uniquement pour l'ébullition.
- Objets métalliques, tels que des couverts, des ustensiles de cuisine ou même bijoux ne doit être placé sur l'appareil, car ils peuvent être très chauds, très rapidement.
- Les dommages matériels, mauvaise utilisation ou une utilisation abusive de l'appareil sont pas couverts par la garantie.

AVERTISSEMENT : Déconnecter (débranchez) cordon d'alimentation électrique avant de le nettoyer

Le nettoyage est très important de maintenir la sécurité et le bien de la machine. Le filtre en métal, situé sous votre appareil, protège votre appareil de la poussière et de la graisse, et doit être nettoyé au moins une fois par semaine. Il peut être nettoyé dans un évier en utilisant du savon et de l'eau, ou de le mettre dans le lave-vaisselle. Utilisez un chiffon ou une éponge légèrement humidifié avec de l'eau et au savon mélange pour nettoyer l'extérieur en acier inoxydable et du verre. Utiliser un chiffon propre et non pelucheux pour enlever l'excédent d'eau. Assurez-vous que l'eau ne pénètre dans l'unité par les orifices de ventilation. Un verre racloir peut être utilisé sur la surface de cuisson pour les taches tenaces. Verre cook top cleaner est également largement disponible, et peut être utilisé sur le verre uniquement pour faciliter le nettoyage.

NE PAS utiliser une éponge abrasive

NE PAS laver la machine à induction sous l'eau courante

Ne vaporisez pas le boîtier extérieur avec tout liquid

Ne laissez pas l'eau de s'écouler dans le carter ou sur les composants électriques

Vous devez inspecter toutes les pièces sur une base régulière afin de s'assurer que tout est en ordre de fonctionnement. Si une pièce est endommagée, faire réparer l'appareil par un service agréé agence avant de renvoyer l'unité à l'opération. Si vous n'arrivez pas à trouver un organisme de service dans votre région, veuillez consulter notre site web à <http://www.equipex.com/>, ou appelez-nous au 1-800-649-7885 et de demander au service à la clientèle.

Troubleshooting

| PROBLEM | POSSIBLE CAUSES | ACTION |
|---|--|---|
| A light blinks when switching on | Normal operation | Nothing |
| No power when turning unit on | No power at outlet or outlet wiring bad | Correct problem and test again |
| Fan runs for a few minutes after the appliance is switched off | The unit is cooling down; normal operation | Nothing |
| The unit is not working. The lights on the control panel are off | There is not power to the appliance, no power to outlet or blown internal fuse | Restore power to outlet or return unit for service |
| "F" then "-" appears on the control panel | A control panel button is stuck on | Clean front panel or return for service |
| "F" then "7" appears on the control panel | The circuit board is overheating | Make sure fan is operating and unit is properly ventilated |
| The appliance is not functioning, another code is displayed | Problem with circuit board | Call service center |
| After turning unit on the set cook level indicator keeps blinking | Cookware not induction ready or too small | See cookware section |
| The cookware is making noise during cooking | This is a vibration generated by the induction of the cookware | This is normal with some types of cookware and will not damage the unit |
| There is a slight odor during first operation | This is normal with any new appliance | After using for about 30 minutes the odor will go away |

If the glass cracks discontinue use, unplug the unit immediately and contact the manufacturer.



LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of two years from the date of shipment by Equipex. All non-mechanical products such as pans are warranted for defects for a period of 90 days from shipment by Equipex.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by the manufacturer. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the manufacturer of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the manufacturer.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item that has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

In many cases, the unit or parts requiring service may be replaced with a new or rebuilt unit/part at the discretion of Equipex. Equipex will pay for the freight both ways on the unit/part requiring service and the replacement unit/part. Customer is responsible for packing the unit/part being returned in the packaging sent by Equipex, affixing shipping labels and noting appropriate RMA designation on the exterior of the box. A standby credit card authorization may be required to assure the return of the original unit. Please coordinate the details with the Equipex customer service department.

Any material, labor and related costs associated with removal of the product for repair or replacement, including electrical, sealing, cabinetry, sheet metal, fuse replacement, breaker resetting and/or any other expenses, are not covered by this warranty.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions. Broken vitroceramic tops are considered abuse and are not covered under warranty.
2. Labor to replace inoperative parts such as fuses, bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Materials and labor to remove and/or re-install induction cooker(s) from the areas in which it(they) is(are) installed, including work related to, but not limited to sneeze guards, electrical services, countertops of any style, size or nature, caulking, cutting, patching, finish work, etc.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT. THE REPAIR OR REPLACEMENT OF THE EQUIPMENT IS THE SOLE REMEDY FOR ANY BREACH OF WARRANTY. IN NO WAY SHALL EQUIPEX BE RESPONSIBLE FOR ANY ADDITIONAL DAMAGES, CONSEQUENTIAL DAMAGES OR DAMAGES OF ANY KIND OR NATURE, WHETHER DIRECT OR INDIRECT.

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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