



VITAL

USAGE AND MAINTENANCE MANUAL INDUCTION COOKING RANGES



IKO7010



IKO7020



IKO7030



IKO9010



IKO9020



IKO9030

PRESENTATION

DEAR CUSTOMERS,

- To get the best yield of our products that are in compliance with the International Standards, we highly recommend you to read the user's manual and have it read to your users for long and continuous usages.
- This manual contains important informations about the secure installation, usage and maintenance of the product and necessary remarks to make the most efficient usage of your device.
- Keep this manual in an easily accessible and safe place to use when necessary.
- Our product is designed for heating and cooking food commodities. Any chemical or liquid substances or similar that can be in contact with the foodstuff, cannot be used for any heat treating that can cause damages for the health.
- The manufacturer cannot be held responsible for any damages from incorrect usage of the device, to people, the environment, or other materials resulting from translation or printing of this booklet.

SYMBOLS AND THEIR MEANINGS



READ THE USER MANUEL

Before using the device, read the usage and maintenance manual carefully and keep it in an accessible place at all times.



NOTE

Information and tips to consider are indicated.



WARNING

Emphasizes the dangers that can cause injuries. Please follow carefully the instructions and pay attention to such situations.



ELECTRICAL DANGER

This icon draws attention to possible electrical dangers. Failure to follow the safety instructions may result in injury or death.



GROUNDING

Indicates that grounding is necessary.

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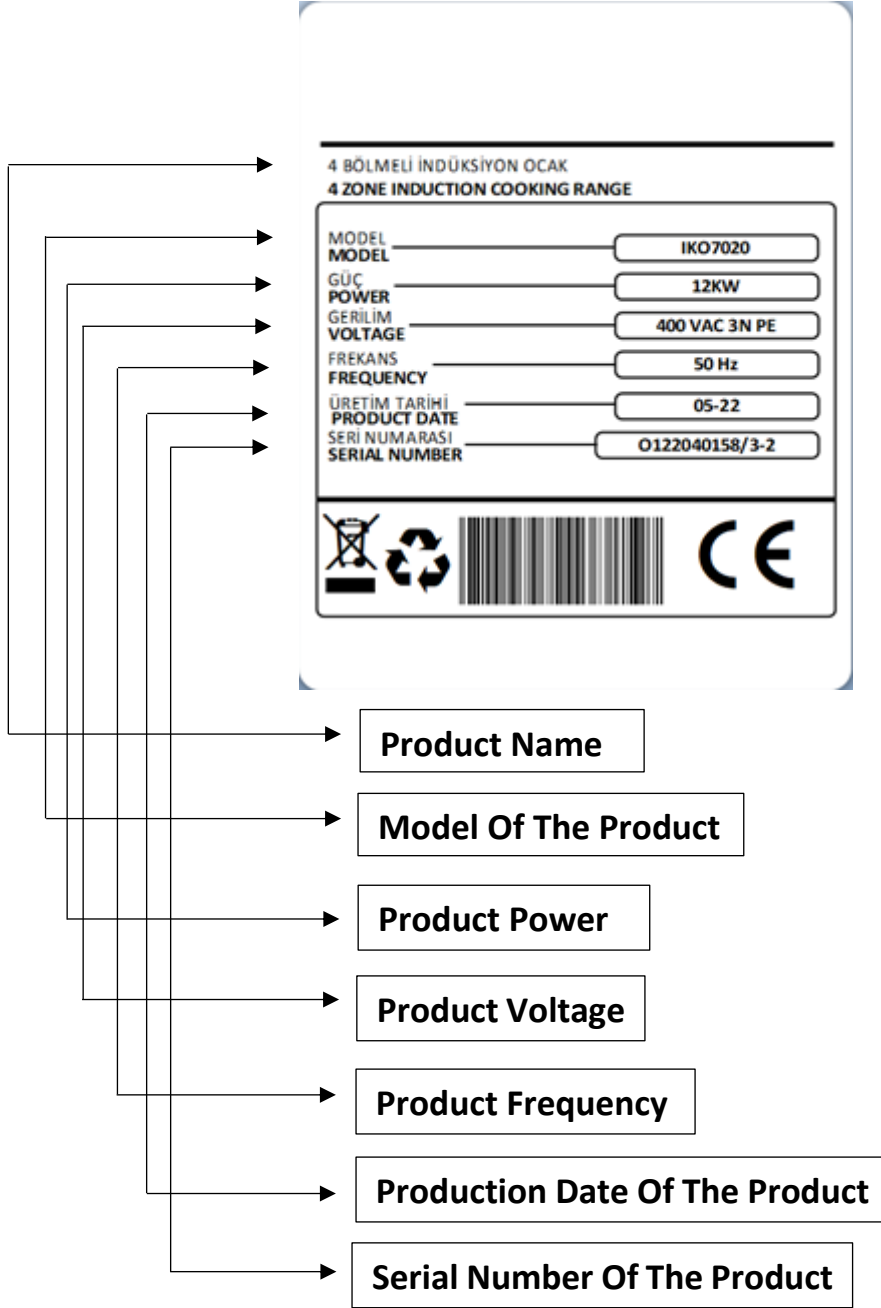
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SAFETY DETAILS

- Do not expose the device to direct sunlight.
- Any kind of flammable or ignitable solid or liquid such as alcohol and derivatives, petro-chemical products, wood-plastic materials, curtains, clothes, etc. Should not be kept in the area of the device.
- This device must be installed in accordance with the current regulations and should only be used in a well-ventilated area.
- The instructions should be analysed before the installation and the usage of the device.
- The device is designed for professional usage and should only be used by trained personnel.
- It should not be interfered without the presence of the manufacturer or the authorized service.
- The device or its components cannot be used for any other purpose.
- Apart from the heating and the cooking of the food, it cannot be used as a heater for any purpose.
- The device cannot be left uncontrolled as long as it is on.
- Food compatible gloves must be used to protect hands from the overheating.
- In case of fire or flame in the area where the device is, switch off the safety net which is located in the main circuit connection and then use the fire extinguisher. Water should absolutely not be used, otherwise the flame will sprawl faster.
- Before the installation of the device, make sure that the connection rates (frequency, voltage, breaker) of the information tag of the device are corresponding with your electrical data.
- Never open the case of the device. The transmission of the electrical connection or the possible contact with the mechanical parts can be dangerous to you and may cause device malfunctions.
- The installation and the maintenance should be carried out by the qualified staff authorized by the manufacturer. Serious danger for the user can be arise due to incorrect installations, maintenances or repairs, and the manufacturer cannot be held responsible.
- Do not wash the device with pressurized water.

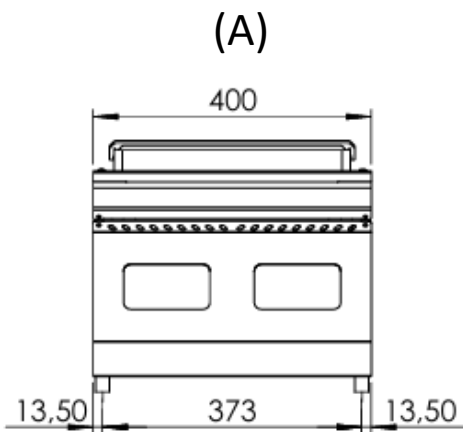


LABEL DETAILS

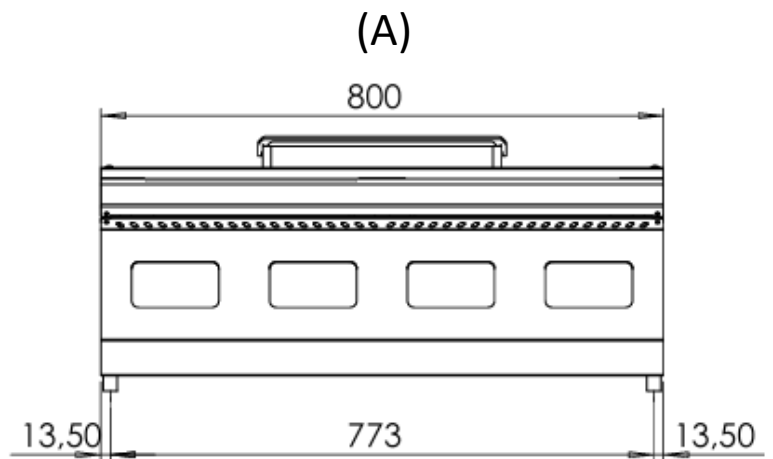


TECHNICAL SPECIFICATIONS

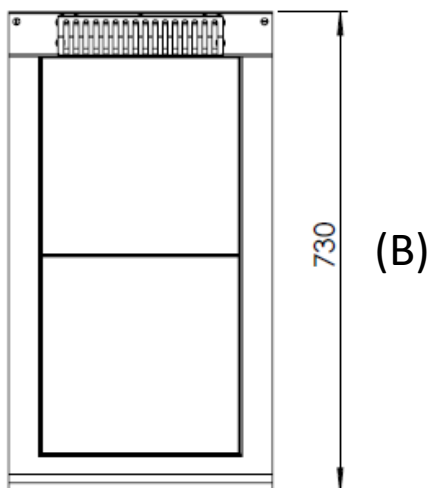
PRODUCT CODE			IKO7010	IKO7020	IKO7030	IKO9010	IKO9020	IKO9030
DIMENSIONS (Mm)	A	WIDTH	400	800	1200	400	800	1200
	B	DEPTH	730	730	730	900	900	900
	C	HEIGHT	280	280	280	280	280	280
ELECTRIC POWER			6 kW	12 kW	18 kW	6 kW	12 kW	18 kW
ELECTRIC INLET			380-400 VAC 3N PE 50 HZ					
CABLE CROSS SECTION			5*2,5 mm ²	5*4 mm ²	5*4 mm ²	5*2,5 mm ²	5*4 mm ²	5*4 mm ²
WEIGHT			21 Kg	38 Kg	61 Kg	24 Kg	50 Kg	78 Kg



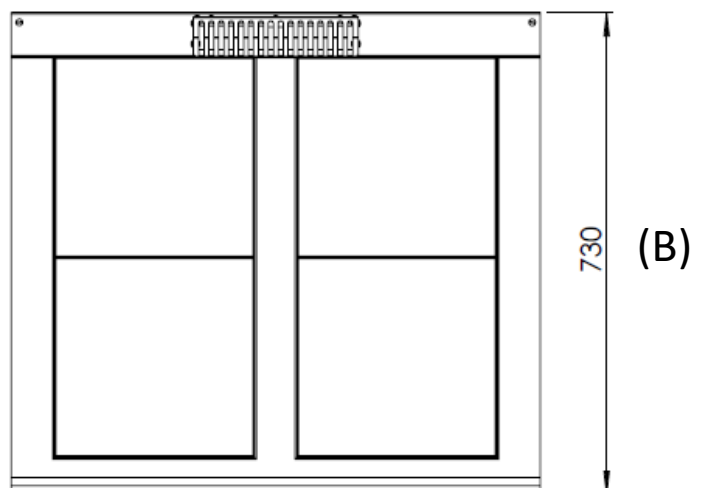
IKO7010



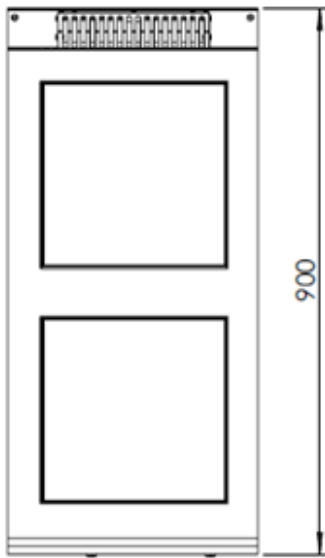
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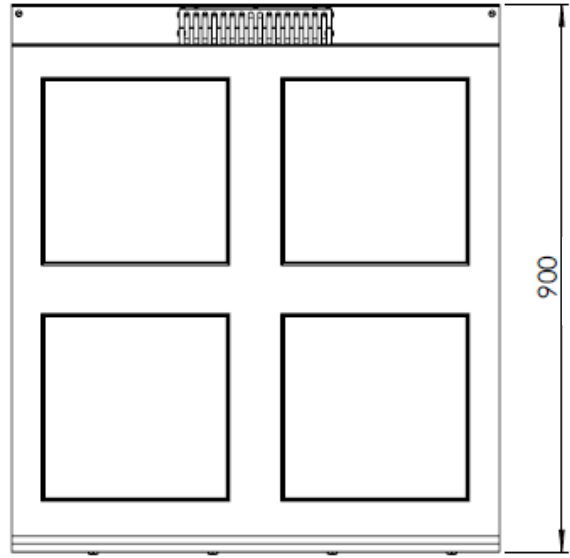


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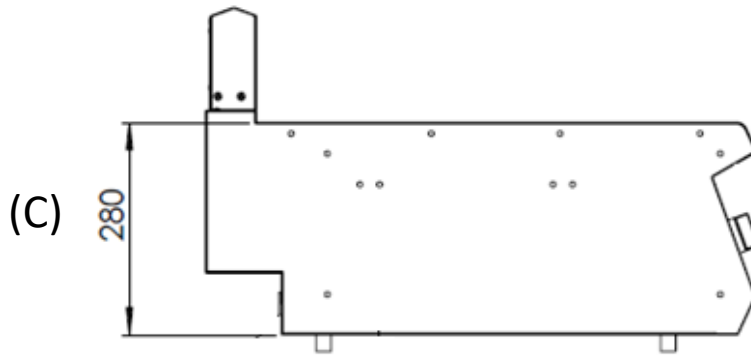
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IKO9010

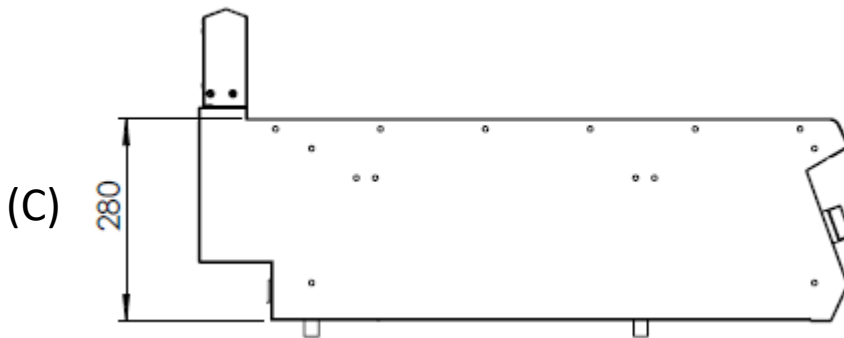


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IKO9020

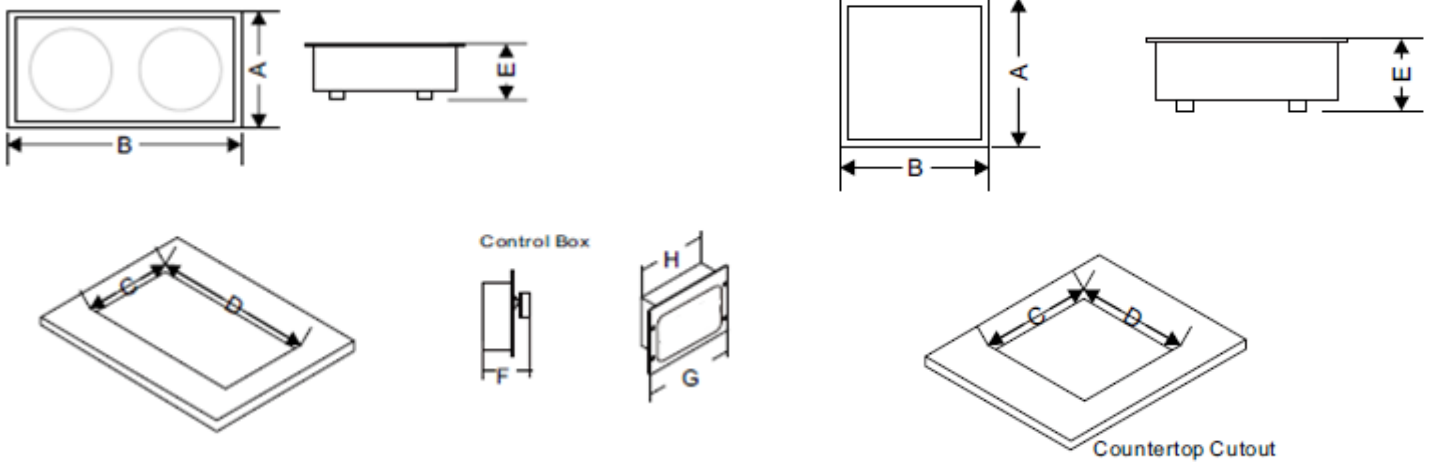


IKO7010, IKO7020



IKO9010, IKO9020

MODEL NO	MK.01	MK.02	MK.03T
Voltage	220- 240V / 50-60Hz		
Ceramic Plate	300x300mm	550x300mm	326x430mm
Power Consumption	1400- 3000 watt	1400- 3000 watt X 2	1400- 3500 watt
Safety Device	Overheat protection. Automatic hazard detection. Circuit protection sensor. High voltage. Thermostat. Small object heat prevention. Pan detection		
Dimensions	300x300x100mm	550x300x80mm	326x430x115mm
Net weight	4.50KG	8.15KG	6.70KG



MK.01, MK.02

MK.03T

MK.01		
	Inches	mm
A	11.81	300
B	11.81	300
C	11.14	283
D	11.14	283
E	3.94	100
F	2.68	68
G	6.57	167
H	5.12	130

MK.02		
	Inches	mm
A	11.81	300
B	21.65	550
C	11.26	286
D	21.10	536
E	3.94	100
F	2.68	68
G	6.57	167
H	5.12	130

MK.03T		
	Inches	mm
A	16.93	430
B	12.83	326
C	16.30	414
D	12.20	310
E	4.53	115

TRANSPORTATION, PLACEMENT AND READY TO INSTALL

- Do not tilt the device during the transportation, carry it upright.
- Use a suitable vehicle to avoid any kind of damages.
- Do not push or drag the device to bear.
- When transporting by pallet jack or forklift, make sure to not damage the device.
- Carry the device with its packaging until the installation area.
- It should be placed under a ventilation system to avoid any kind of bad smell that may occur during cooking process.
- It is recommended to place a suitable sized hood for the ventilation over the device without blocking the outlet of the chimney.
- In case the device is installed next to a wall, a partition, a kitchen furniture etc., make sure they are made by non flammable material or with a suitable thermal insulation coating with a margin of 10 cm, otherwise with a margin of 30 cm.
- Never place a combustible material on top of the device.
- Make a general cleaning before the first usage. You may use soapy water.
- The operating environment and the ventilation system of the device must be between 10°C to 40°C and have a maximum humidity level of %80.
- The device must be installed in accordance within the instructions.
- The protective film on the surface of the device must be stripped off carefully.



When you want to throw away the packaging, take into account the regulations in your country. Recycle usable packaging.



The device installed by the authorized service cannot be moved, connection hoses cannot be extended or changed except by the authorized service.

PERSONEL PROTECTIVE EQUIPMENT

Below are the personal protective equipment (PPE) for the operations during the machine's lifespan and the processes in which they will be used.

During normal daily use, the user must wear heat-resistant gloves to protect his hands. Life-threatening may occur if the equipment is not used in accordance with the procedures specified by the users.


	PROTECTIVE CLOTHING	PROTECTIVE SHOES	PROTECTIVE GLOVES	PROTECTIVE GLASSES	PROTECTIVE EARPHONES	PROTECTIVE MASK	PROTECTIVE HARD HAT
TRANSPORT		X	O				O
CARRYING		X	O				
UNPUCKING		X	O				
INSTALLATION		X	O				
DAILY USE	X	X	X				
PLACEMENT	O	X					
ROUTINE CLEANING	O	X	X	X			
SPECIAL CLEANING	O	X	X	X			
MAINTENANCE	O	X					
DISASSEMBLY	O	X					

O= IT SHOULD BE USED WHEN NECESSARY.
X=MUST BE USED PRECISELY.

ELECTRICAL CONNECTION

- Technical specification section should be analysed for the appropriate cable to be used for the electrical connection of the device.
- The electrical supply circuit must be done by the authorized staff. Before installation, make sure that your fitment meets the requirements. The device should absolutely not be used without grounding.
- The electrical voltage must be stable for the proper fonction of the device. If the malfunction is caused by the voltage, the replacement of these parts are considered “out of warranty”. Fault detection is based on the service declaration.
- To prevent the device from any short circuit and overcurrent, the device must be supplied with the appropriate fuse control.



1 - 
2 - N
3 - L1
4 - L2
5 - L3



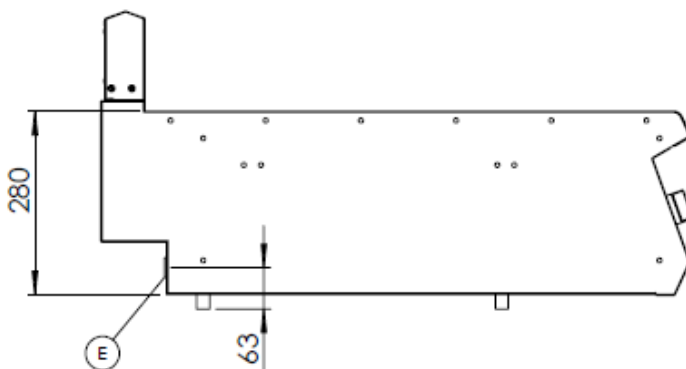
GROUNDING

Grounding is required.



ELECTRICAL DANGER

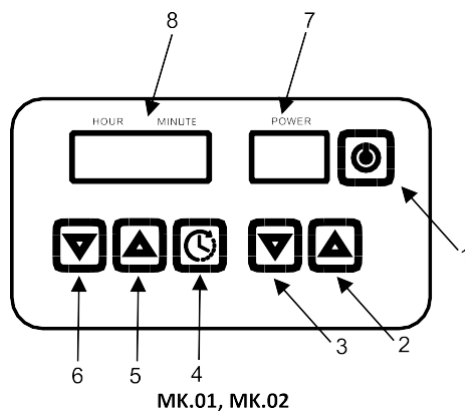
There is an electrical hazard. If necessary precautions are not taken, injury and death may occur.



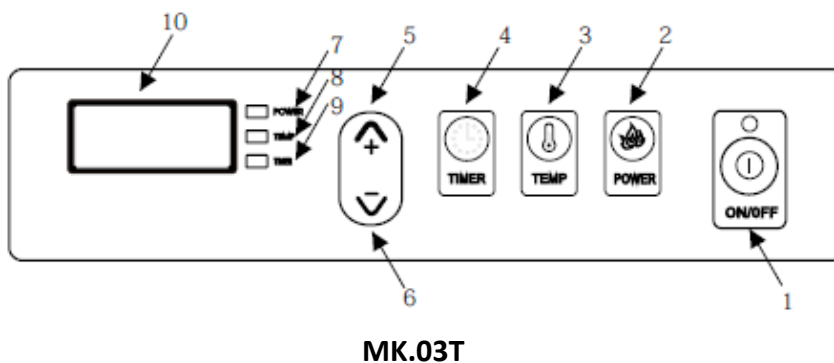
E= ELECTRIC INLET

USAGE

- The device is designed for professional usage and should only be used by trained personnel.
- Do not put paper or cloth between the hob and the pot to prevent overheating.
- Be careful not to leave empty pans on the stove for a long time.



1	On Off Button
2	Increase Button (+)
3	Decrease Button (-)
4	Timer Function
5	Increase Button (+)
6	Decrease Button (-)
7	Power LED Display
8	Time LED Display



1	Power on-off
2	Power function
3	Temperature function
4	Timer function.
5	'+' increase.
6	'-' decrease.
7	Power indicator light
8	Temperature indicator light
9	Timer indicator light
10	LED display screen.

Unsuitable cookware

- Cookware with ceramic, glass, copper, bronze, aluminum base or less than 12 cm in diameter
- Copper, bronze, glass and aluminum cookware
- Ceramic pots (without special coating)

1-) Switching On

For MK.01 and MK.02 Models

- Turn on the main circuit connection to give electricity to the device
- Make your power adjustments by pressing the '+' and '-' buttons.
- Put the cookware on the hob.
- Press the time setting button.
- Press "+" or "-" buttons to set in 1-minute increments (0-00:59 min), long-press "+" or "-" buttons to set in 5-minute increments. When the minute is displayed, the two digits flash at '00:00'.
- Press Timer button again and use "+" or "-" button to adjust in 1-hour increments (0-23:59 hrs). When the hour is displayed, the two digits flash at '00:00'.

For MK.03 Model

Cooking in temperature mode

- Turn the cooktop 'ON' by depress 'ON/OFF' button.
- Place cookware containing ingredients on the cooktop.
- Depress the Temperature Mode button.
- Depress the "+" or "-" buttons and set until the desired cooking temperature appears on the LED display. The temperature displayed will change from the set temperature to the measured temperature. LED will show (1-10): 60°C, 80°C, 100°C, (initial value), 120°C, 140°C, 160°C, 180°C, 200°C, 220°C, 240°C

Cooking in timer mode

- - Press the 'ON/OFF' button.
- Depress the Timer Mode button. (0~23:59 hrs)
- Press "+" or "-" buttons to set in 1-minute increments (0-00:59 min), long-press "+" or "-" buttons to set in 5-minute increments. When the minute is displayed, the two digits flash at '00:00'.
- Press Timer button again and use "+" or "-" button to adjust in 1-hour increments (0-23:59 hrs). When the hour is displayed, the two digits flash at '00:00'.

2-) Switching Off

For MK.01 and MK.02 Models

- Press the 'ON/OFF' button and remove the plug from all electrical outlets.
- When you are finished with the device, cut off the power of the device for your safety.

For MK.03 Model

- To turn the cooktop off, turn the control knob to 'OFF' and depress the 'ON/OFF' button, and remove the plug from any power outlets.

CLEANING

- Make sure to disconnect the device from the electricity before starting the cleaning.
- Take care that water does not enter the electrical parts of the device while cleaning.
- Clean the device with a damp cloth.
- Do not use abrasive detergents or wire brushes while cleaning the device surface.
- Use glass hob cleaning cream or non-abrasive detergent to clean the glass surface.



Read the instructions before turning the device on and off.

MAINTENANCE AND MALFUNCTION

- All connections and repairs must be carried out by the authorized service centers, otherwise, your device will be out of warranty.

Problems and Solutions

The device does not heat up.	<ol style="list-style-type: none"> 1. Check the position of the fuse to which the device is supplied with electricity. 2. Be sure to turn the Power regulator rotary knob clockwise and select power in the range (1-10). 3. Check that the cookware suitable for the appliance is on the cooking surface. 4. If the device does not perform the heating operation after fulfilling the above conditions, please contact the AUTHORIZED SERVICE.
The device continues to heat non-stop.	Turn the device off and contact your AUTHORIZED SERVICE.
The device does not turn off.	Make sure that the Power regulator rotary knob is in position "0". If it is, please contact the AUTHORIZED SERVICE.

Error	Error Code	Description
Main board can not connect with control panel	EC/E16	Check the wire connection between the main PCB board and display control board.
Circuit failure	E0	Check the coil is it open circuit.
Empty Pan Protection	E1	Is the pan be placed on the induction cooker? Or is it an induction compatible pan?
Low Voltage Protection	E2	Check if the voltage is low
High Voltage Protection	E3	Check if the voltage is high.
Temperature sensor open circuit	E4	Check if the Temperature sensor on heating sink was open circuit, broken or unplug.
Temperature sensor short circuit	E4	Check if the Temperature sensor on heating sink, is the insulated leather was broken or metal wire is exposed? Check if the outlet was broken.
IGBT sensor open circuit	E7	Check if the IGBT sensor on heating sink was open circuit, broken or unplug.
IGBT sensor short circuit	E7	Check if the IGBT sensor on heating sink, is the insulated leather was broken or metal wire is exposed? Check if the outlet was broken.
Temperature sensor overheat	E8	Check if the oil container had not any liquid, or the exhausted fans under the coil was broken, or poor heat dissipation.
IGBT sensor over heat	E9	Check if the fans in main board was broken or air inlet was blocked, result in poor heat dissipation.



NOTE

Please contact the authorized service in case of malfunction.

PERMANENT RISKS

The machine has certain risks that cannot be eliminated by design or by the installation of adequate protection devices. Permanent risks are listed below for full customer information. It is therefore strictly forbidden to do it within these risks.

PERMANENT RISKS	EXPLANATION
Slip and Fall	The technician may slip and fall due to dirt and water on the floor.
Burns	It occurs when the technician consciously or unconsciously touches the area with a hot surface warning and works without gloves.
Electric shock	It occurs due to maintenance without cutting off the electricity and placing the product on a wet floor.

THINGS TO BE DONE FOR DAILY, MONTHLY AND ANNUAL MAINTENANCE OF THE MACHINE

<p>DAILY</p> <p>1) General cleaning of the machine and the surrounding area is required.</p> <p>MONTHLY</p> <p>1) Parts of the devices should be checked, loosened and deformed ones should be tightened or replaced.</p> <p>YEARLY</p> <p>1) Mechanical parts should be checked for breakage and deformation.</p> <p>2) The legibility of labels and symbols should be checked.</p> <p>3) Connection cable and plug are damaged, rotten, broken, etc. Things should be checked for.</p>

WARRANTY CONDITIONS

- According to the consumer rights law and commercial law of the Ministry of Industry, except in a special case of agreement, sold industrial products by our company has one (1) year of warranty and that period starts from the delivery date of the product.
- The warranty includes all the components of the device against fabrication or faulty workmanship, eliminations of the problems or malfunctions of the device caused by the workmanship and installation errors, replacement of non-repairable parts or the mending of repaired parts that can be reused. It also includes repairings or changes of the components by the authorized personnel, or the labor fee due to the problem under the warranty.
- In order for the warranty conditions to be valid, the maintenance of the components fixed to the device, the maintenance of the product, as indicated in the user's manual, should be done yearly and montly and the information form must be held after the maintenance to be presented when required.
- The document of the replacement of the component has to be presented for warranty claim parts.
- In order to continue the warranty period, the paid periodic maintenance has to be done by the authorized service and the information form must be held to be presented when required.
- In case of any malfunctions under the warranty period, the time spent in the repairment of the device is added to the warranty period. The repair can be maximum 30 (thirty) days. This period starts when the device is on the service station. In case of the absence of this station, the period will start when the manufacturer or the importer is notified by the product seller.
- In accordance with the regulations of the warranty document implementation fundamentals published by the Ministry of Industry, the warranty deed of the industrial products are the purchase invoices.
- If there is any kind of malfunctions due to both the materail and the workmanship, or assembly faults under the warranty period, the necessary replacement and repairing will be done by our authorized personnel without any charge.

OUT OF WARRANTY CASES

- If the product is used above its intended purpose, standards or capacity specified by the manufacturer,
- In case of the bad locationing of the product, continuous usage and unhealthy environment (ex: required ventilation), not suitable floor or flat platform, lack of convenient gas pressure,
- If the product hasn't been used as explained in the instruction manual,
- If the fault is caused by inconvenient, wrong or careless usage,
- If the malfunction is caused by fluctuations in the mains power, a stroke or a meteor lightning, a fire, a flood, an earthquake or similar cases,
- If the special tools and equipments installed or the maintenance and repair are made by any other person than the authorized person,
- When requesting a service, if the installation-start documents or purchase invoices of the product are not presented,
- If the informations on the documents of the installation, start or maintenance has been destroyed or changed,
- If the paid annual or the contractual periodic maintenance of the product has not been done on time by the authorized personnel,
- If unoriginal spare parts have been used,
- Notifications to our authorized services under the warranty period about the malfunctions that could not have been repaired, will make the time-out of the warranty stop only for that specific malfunction. In this case, the authorized service will inform about the compensation or the non-troubleshooting and the expanded warranty period will end in 3 months in any cases,
- Damages caused by the unnecessary loss of time, the maleficence, the revenue loss, or the conduction of the product from the defective location to another,
- Malfunctions of the product due to squalidity are not covered by the warranty,
- The methods to be followed about the fault detection and elimination are determined completely by MUTAŞ's technical service management and the service matter is taken as basis for the determination of the malfunction.

AUTHORIZED SERVICE START-UP PAGE

Start Up Page

- The model and serial number of your device are shown on the “Technical Data” label affixed to the device.
- Select the technical data according to the device model on the nameplate.

MUST BE FILLED BY AUTHORIZED SERVICE!

COMPANY INFORMATIONS	:
PRODUCT	:
MODEL	:
SERIAL NUMBER	:
PRODUCTION DATE	:
SERVICE STAMP AND SIGNATURE	:
PERSONNEL OF THE SERVICE	:
CONTACT	
PHONE	: 0312 837 76 72
FAX	: 0312 837 73 38
E-MAIL	: teknikservis@vitalmutfak.com

CONTACT

MUTAŞ ENDÜSTRİYEL MUTFAK SANAYİ TİCARET ANONİM ŞİRKETİ
HEADQUARTER

ADRESS: Plevne Cad. No:40 Gülveren / ANKARA

PHONE: (0312) 363 99 33 FAX: (0312) 363 94 92

Web: www.vitalmutfak.com E-Mail: info@vitalmutfak.com

MUTAŞ ENDÜSTRİYEL MUTFAK SANAYİ TİCARET ANONİM ŞİRKETİ
FACTORY

ADRESS: Taşpınar Mahallesi Küme Evleri No:154/A 06760
Çubuk / ANKARA-TURKEY

PHONE: (0312) 837 76 72 FAX: (0312) 837 73 38

Web: www.vitalmutfak.com
E-Mail: info@vitalmutfak.com

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contact the numbers above.**

info@vitalmutfak.com

