

Warmers: 9100A, 9100A-1  
Ranges: 9110A, 9110A-C, 9110A-1, 9111A-1

## Touch Series Drop-In Induction Warmers and Ranges



### INSTALLATION AND OPERATING INSTRUCTIONS

#### IMPORTANT INFORMATION READ BEFORE USE

It is recommended that maintenance and repairs be conducted by authorized service agents using genuine Nemco replacement parts. Nemco is not responsible for the damages caused by unauthorized service agents or parts. The information contained in this manual is subject to updates and/or change at the discretion of Nemco Food Equipment without notice. Please read the Installation and Operating Instructions in its entirety before attempting to install or operate this unit.

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# Important Safety Instructions

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

Warning – To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive electromagnetic energy:

- 1) Read all instructions before using the appliance.
- 2) Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE ELECTRIC SHOCK”.
- 3) This appliance must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS”.
- 4) Use this appliance only on the specified electrical circuit.
- 5) Install or locate this appliance only in accordance with the provided installation instructions.
- 6) Do not heat any sealed cans on the induction range. A Sealed can may explode.
- 7) Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors on this appliance.
- 8) As with any appliance, close supervision is necessary when used by or around children.
- 9) Do not operate this appliance if it has a damaged cord or plug, broken or cracked glass surface, if it is not working properly, or if it has been damaged or dropped.

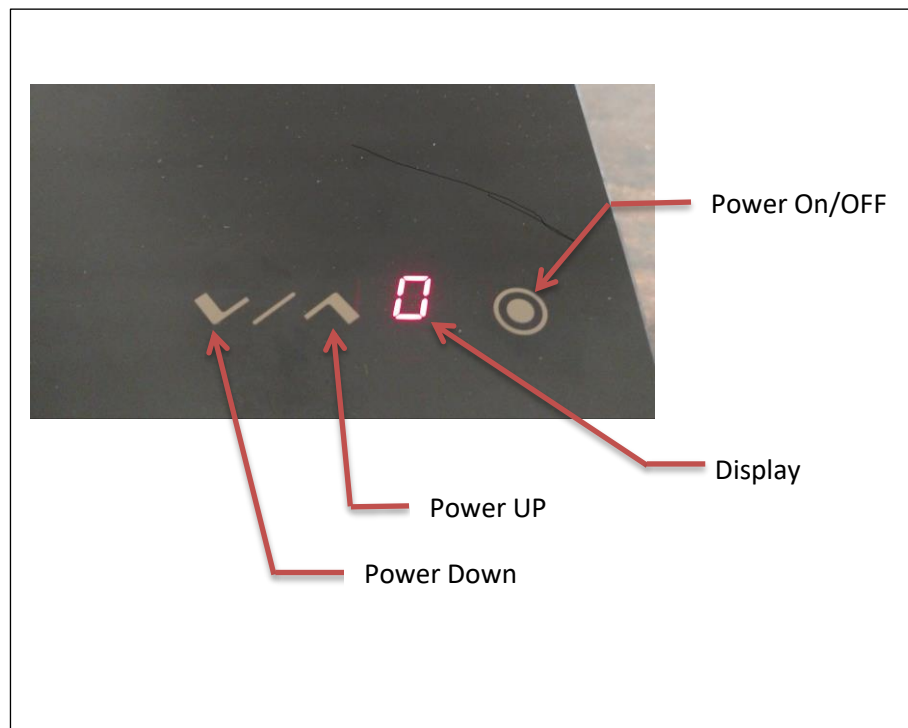
10) This appliance should be serviced only by qualified service personnel. Contact Nemco for the authorized service facility for examination, repair or adjustment.

- 11) Do not cover or block any openings on the appliance. Allow 4” clearance from all vent openings.
- 12) Do not place the range in, on or near open flames, electric burners, ovens or other high temperature surroundings.
- 13) Do not move the range while cooking or while hot.
- 14) Do not store this appliance outdoors. Do not use this product near water – for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- 15) Do not immerse cord or plug in water.
- 16) Keep cord away from heated surfaces.
- 17) Do not let cord hang over edge of table or counter.
- 18) When cleaning, use only mild, nonabrasive soaps or detergents applied with a sponge of soft cloth.
- 19) Do not clean with metal scouring pads. These will scratch and damage the glass and control surfaces.
- 20) Do not touch the hot surface of the glass cooktop.
- 21) Do not heat empty pots/pans. Using an empty pan can result in extremely high temperatures that may damage the pan and the range.
- 22) Keep pacemakers at least 2 feet from the cooktop.

## SAVE THESE INSTRUCTIONS

# Control Features

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- The range will not operate without an appropriate pan or vessel in place on the cooktop. After a few seconds, the display will flash 'U' indicating that no pan is present. If the pan is removed during cooking, the unit will turn off after about 40 seconds and the display will show '0'. Resume cooking by placing the pan on the cooktop and pressing the 'Λ' (power up) button.
- If the temperature of the cooktop reaches 260° C or 500° F, the unit turns off automatically and displays an error code. This can happen if a pan is empty or is allowed to boil dry. Allow the unit to cool off. Restart by pressing power on/off button.
- If the voltage or current in the device is abnormal it will shut itself off and display an error code.
- Small objects such as a knife or spoon will not be 'seen' as a valid pan by the range and it will not operate, however, do not place items other than induction cookware on the range surface.

# Operating Instructions

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1. Plug the unit in to the appropriate power outlet. The display will show a single red dot when voltage is present.
2. Press the round power on/off button. The display will show '0' and the unit is now in the ready state.
3. Place an appropriate pan on the glass cooktop, centering it on the target.
4. Press the Power Up 'λ' button. The display will show '5', and the fan will start. The range is now warming or cooking at power level 5.
5. Press the Power UP 'λ' button to increase the power setting.
6. Press the Power Down button 'v' to decrease the power level.
7. Warming Units:  
(9100A, 9100A-1): The power will adjust from 1 to 7. See chart for approximate holding temperatures.  
Cooking units:  
9110A, the power will adjust from 1 to 9.  
9110A-1, the power will adjust from 1 to 8.  
9111A-1, the power will adjust from 1 to 9.
8. While cooking or warming, press the Power On/Off button to stop the cooking cycle, or remove the pan.  
If the pan is removed and replaced within approximately 40 seconds while the 'U' symbol is flashing on the display, the system will automatically resume heating at the previous setting. After 40 seconds with no pan, the display will show '0'. Pressing the Power Up key once will resume operation at the previous setting if the pan is present.
9. The power level can be adjusted 'on the fly' at any time while the unit is heating.
10. When the unit is turned off using the Power On/Off button, the cooling fan may continue to operate for a short period of time.
11. Do not unplug unit until the fan has stopped running.

# Power Settings/Cooking Guide

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The 'Best' Power Settings will vary depending on the range model number, the type and shape of the pan being used, as well as the type and quantity of food being cooked or held. Until you get a 'feel' for the unit, you should start at medium settings of 5 or 6 and adjust up or down from there to get the performance you want.

For cooking units (9110A, 9110A-1, 9111A-1) you can use the following as a starting guide:

1. Stir Fry: Quickly stir fry on high heat settings of 8 or 9.
2. Boil Water: Boil water on high heat settings of 8 or 9, then reduce to level 5 or 6 to maintain a hard boil. Reduce to 3 or 4 for a slow boil.
3. Pan Fry: Pan fry on medium to high heat settings of 5 to 9.
4. Sauté/Simmer: Use medium to low settings 3 to 5.
5. Warming: Hold food at serving temperatures using setting 2. Results will vary depending on the volume of food being held.
6. Chocolate Melting: Use setting 1.

For Warming units (BKTW11-A, BKW-A), the following chart shows an approximate temperature guide. Results will vary depending on the type of pan, and the type and volume of food being held.

Warmer Setting	1	2	3	4	5	6	7
Temp °F	95	105	122	140	160	180	195

# Cleaning the Induction Range

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After the induction range has cooled down, clean as follows:

Glass Cooktop: Wipe with a damp cloth or use a mild, non-abrasive cleaning solution.

DO NOT USE SHARP OBJECTS OR ABRASIVES ON THE GLASS COOKTOP. SCRATCHES IN THE GLASS CAN WEAKEN IT AND LEAD TO BREAKAGE!

## Cookware Requirements

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Cooking with any induction range requires the use of induction compatible pots/pans. In general this means that the vessel must be magnetic. If a magnet sticks to it, it will probably be a good Induction pan. Other things to consider are the size and shape of the pan. Pans should have a minimum bottom diameter of 4.75 inches, and the bottom of the pan should be flat within about 1/8 of an inch. For best results, the maximum bottom diameter of the pan should not exceed 10.25 inches.

Materials that will NOT work with induction ranges include glass, ceramics, earthenware, bronze, copper, aluminum or 300 series stainless steel.

To test a pan to see if it is compatible, put it on the range, press the Start button and increase the power level. If the display flashes 'U' the pan is not compatible with induction cooking.

## Product Specifications

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Model	Frequency	Voltage	Amps	Power	Weight	Dimensions
9100A	50/60Hz	120	2.2	270 W	14 lbs.	L 14 9/16" W 11 5/8" D 3 1/8"
9100A-1		208 or 240	2	400 W		
9110A, 9110A-C		120	15	1800 W		
9110A-1		208 or 240	8.6	1800 W		
9111A-1		208 or 240	12.5	2600 W		

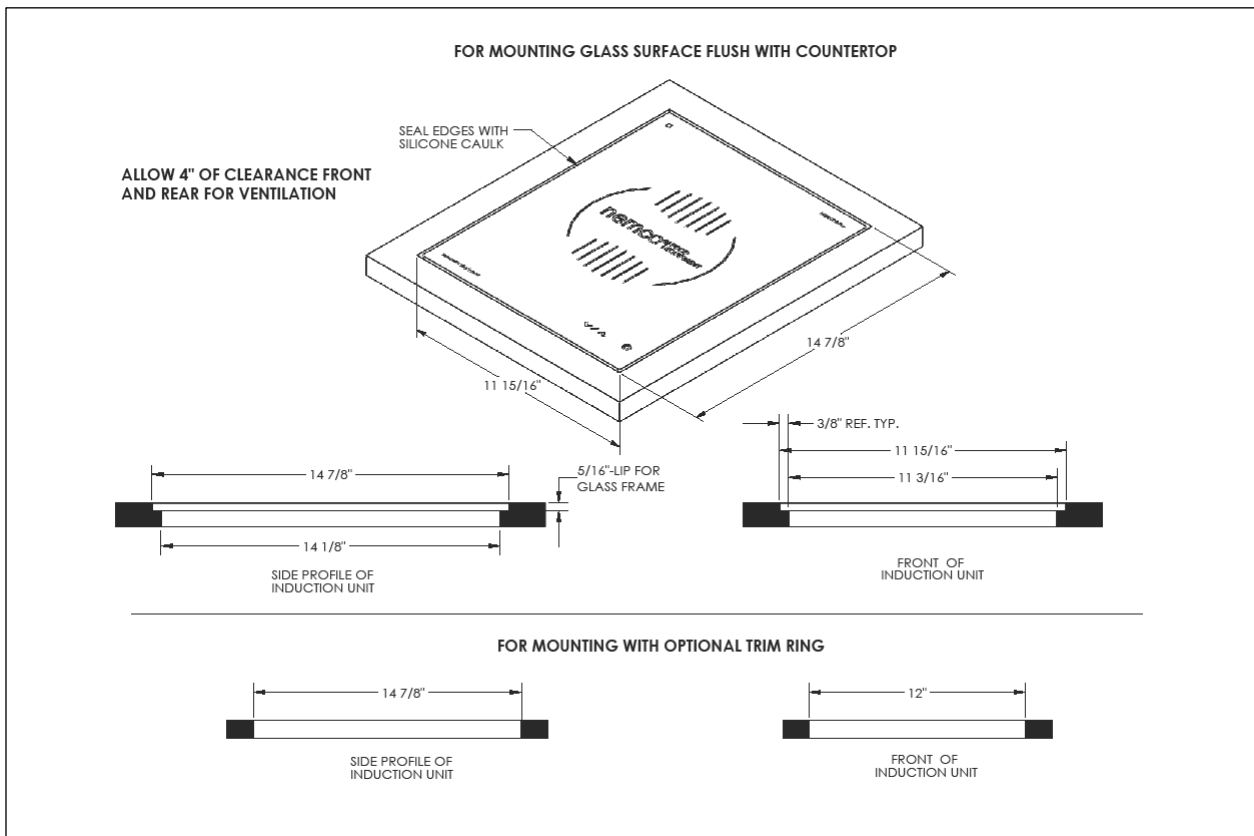
# Installation Guide

Always ensure that the glass surface of the range is mounted FLUSH with the counter top. The exposed edge of the glass is fragile and can be easily chipped or broken by side impact.

If flush mounting is not feasible, you can purchase the optional Stainless Steel Trim Ring this allows you make a simple cut-out in the counter top, and the Trim Ring supports the unit and protects the glass edge from damage.

With either mounting method, seal around the unit (and Trim Ring) with silicone caulking to keep liquids from penetrating and getting below the surface.

If the units are mounted in a closed cabinet, you must ensure that there is adequate air flow for the units. Each unit draws in cooling air from the back, and exhausts warm air from the front. In a closed cabinet you must provide adequate openings for both the intake and the exhaust air.



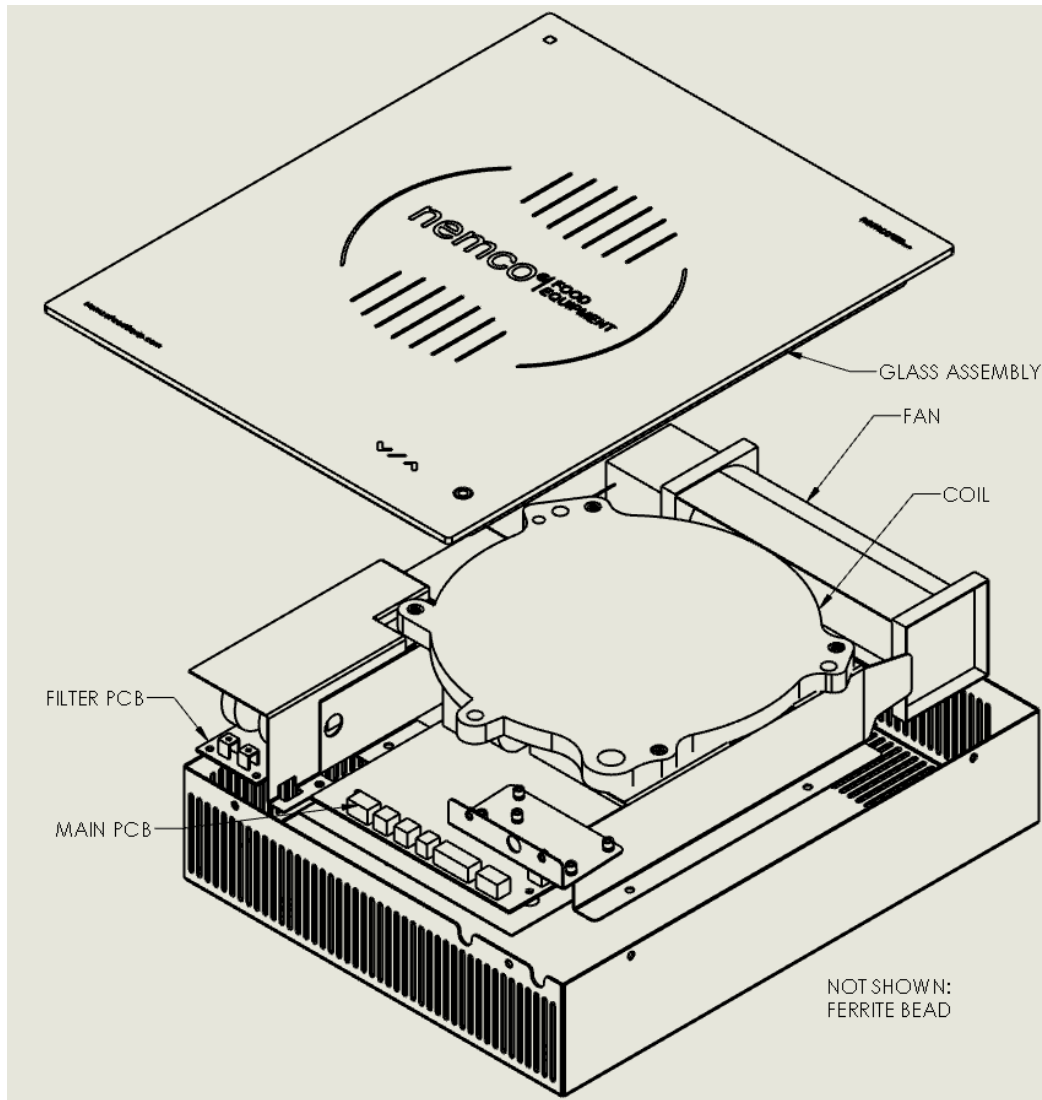


# Troubleshooting/Error Codes

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Flashing Display Indication	Cause	Solution
<u>U</u>	No pan or non- induction pan	Place an appropriate pan on the cooktop target
1	Over current	Check for abnormal conditions like water, moisture or broken parts or cord. Unplug the unit. Plug it back in. If the error continues, contact customer service.
2	Over Voltage	Check to verify that the outlet voltage is correct and within limits. Unplug the unit. Plug it back in. If the error continues, contact customer service.
3	Under Voltage	Check to verify that the outlet voltage is correct and within limits. Unplug the unit. Plug it back in. If the error continues, contact customer service.
4	Main Heat Sink Over Temp	Check to verify that the fans are working. Check to make sure the air flow is unrestricted.
5	External Temp. Probe problem	Temp mode not available on BKT series.
6	Pan is Overheated	Make sure the pan is not empty. Allow the unit to cool down.
7	Power Frequency is Unstable	Check the incoming power for frequency stability. Unplug the unit. Plug it back in. If the error continues, contact customer service.
8	OP Amp Offset Error	Unplug the unit. Plug it back in. If the error continues, contact customer service.
9	Main Coil Overcurrent	Unplug the unit. Plug it back in. If the error continues, contact customer service.

# Exploded Parts Diagram and Parts List



Model	Main PCB	Coil	Control Board	Filter PCB	Fan	Ferrite Bead	Glass
9100A	48856A	48864	48868A	48893	48878	48881	69507
9100A-1	48857A	48865	48868A	48894	48879	48881	69507
9110A	48856A	48864	48870A	48889	48878	48881	69507
9110A-C	48856A	48864	48870A	48889	48878	48881	69507
9110A-1	48857A	48865	48873A	48894	48879	48881	69507
9111A-1	48857A	48865	48870A	48894	48879	48881	69507

# Warranty

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Except as otherwise provided below, Nemco Food Equipment, Ltd. (“Nemco”) warrants, to the original user, this product (other than blades, light bulbs, and ceramic glass cooktop breakage) to be free of electrical and mechanical defects in material and workmanship under “normal use” (defined below) for the shorter of the following periods: (a) one (1) year from the date placed in service by the original user, or (b) 18 months from the date of shipment from its factory. In addition, Nemco warrants its non-electrical food preparation products (other than blades) to be free of mechanical defects in material and workmanship under normal use for two (2) years from the date placed in service by the original user. The warranty provided for herein shall be limited to parts and labor. Any determination that a product is defective or covered by this warranty, shall be made by Nemco, in its sole discretion. The determination of whether to repair or replace a defective, covered product, or to refund the purchase price for the product, will be at Nemco’s sole discretion. This warranty does not cover products used outside the United States, or damages caused by accident, misuse, negligence of any person other than Nemco, current or voltage other than stated on the appliance, fire, flood or other casualty. Any alteration to the product or unauthorized repair voids this warranty. For purposes of this warranty, the phrase, “normal use” shall mean the use of the product in connection with food in accordance with the product manual accompanying the product.

Nemco shall be responsible only for repairs or replacements of defective parts performed by Nemco’s authorized service personnel. Authorized service agencies are located in principal cities throughout the continental United States, Alaska and Hawaii.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED. NEMCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY THAT ANY OF ITS PRODUCTS IS MERCHANTABILITY, FIT FOR A PARTICULAR PURPOSE, OR DOES NOT INFRINGE ON THE RIGHTS OF ANY THIRD PARTY. THE FOREGOING WARRANTY SHALL BE NEMCO’S SOLE AND EXCLUSIVE OBLIGATION. ANY PERSON’S (BUYER, USER OR OTHERWISE) EXCLUSIVE REMEDY AGAINST NEMCO, AND NEMCO’S SOLE OBLIGATION, FOR ANY AND ALL CLAIMS, WHETHER FOR BREACH OF CONTRACT, WARRANTY, TORT (INCLUDING WITHOUT LIMITATION NEGLIGENCE), OR OTHERWISE, SHALL BE LIMITED TO NEMCO REPAIRING OR REPLACING THE PRODUCT, OR, AT NEMCO’S OPTION, REFUNDING THE PURCHASE PRICE THEREFOR. IN NO EVENT SHALL NEMCO HAVE ANY LIABILITY FOR DAMAGES IN AN AMOUNT EXCEEDING THE PURCHASE PRICE OF THE PRODUCT, NOR SHALL NEMCO HAVE ANY LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES. Any person desiring to make any claim against Nemco must do so within six (6) months after expiration of the applicable warranty period, or such claim be forever barred.

Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Installation Date: \_\_\_\_\_



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