E.G.O. Product Compendium
for E.G.O. Induction Units ATICS, Quad+ and MOD1

Instructions for Use/Handling

1. Name of Company

a. Manufacturer/Supplier

E.G.O. Group

b. Street/PO Box

Blanc-und-Fischer-Platz 1-3

c. Zip code/Town or City

75038 Oberderdingen
Germany

d. Contact

Mr. Hans-Juergen Grutzeck
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2. Product Name and Properties

a. Product description

ATICS:	78.99110.XXX (Vario) 78.99210.XXX (Snap-In) 78.99260.XXX (Intro) 78.90XXX.XXX (customer specific)
Quad+:	78.99120.XXX – 78.99140.XXX (Vario) 78.99220.XXX – 78.99240.XXX (Snap-In) 78.99270.XXX – 78.99290.XXX (Intro) 78.90XXX.XXX (customer specific)
MOD1:	78.99110.XXX (Vario)

b. Use/application

Without prior consultation with E.G.O., EGO commercial induction units may be used only for their designated purpose (commercial cooking appliances). Non-intended uses of EGO commercial induction units may lead to hazards that are not described in this document. The usage in deep fryers or similar applications is explicitly prohibited.

E.G.O. induction units are intended for supervised operation only [according to EN 60335-1].

c. Product structure

ATICS

- Generator (Single cooking zone)
- Inductor
- Control unit
- Coil carrier
- LIN cable
- Mains cable (has to be supplied by the customer)

Quad+

- Generator (Multiple cooking zones)
- Inductors
- Control unit
- Coil carrier
- LIN cables
- Mains cable (has to be supplied by the customer)

MOD1

- Generator (Multiple cooking zones)
- Inductors
- Control unit
- Coil carrier
- Coil Module
- LIN cables
- CAN cables
- Mains cable (has to be supplied by the customer)

d. Product features

Voltage range/frequencies

Rated voltage	1 phase 208 V, 230 V and 240 V (each +6 % / -10 %) (ATICS) 3 phases 200 V, 208 V, 230 V and 240 V (each +6 % / -10 %) (ATICS and Quad+) 3 phases 400 V, 440 V (each +6 % / -10 %) (ATICS, Quad+ and MOD1)
Rated frequency	50/60 Hz
Rated current	16 A per phase (ATICS) 32 A per phase (Quad+) 8 A per phase (MOD1)

Undervoltage protection

Undervoltage detection	U_{under} < 180 V (1 phase) U_{under} < 360 V (3 phase)

Overvoltage protection

Response threshold	typically > 255 V (1 phase) typically > 460 V (3 phases)
Maximum connection voltage	240 V (1 phase) 440 V (3 phases)

Standby consumption

No Requirements regarding commercial induction systems.

Output power

Rated power P_n	3,500 W (1 phase) ATICS 5,000 W (3 phase 200-240 V) ATICS 5,000 W (3 phase 400-440 V) MOD1 8,000 W (3 phase 400-440 V) ATICS 10,000 W (3 phase 200-240 V) Quad+ 20,000 W (3 phase 400-440 V) Quad+

3. Potential Hazards

a. General

E.G.O. commercial induction units (ATICS, Quad+ and MOD1) are no dangerous substances in the sense of the EC Dangerous Preparations Directive (1272/2008/EC) or German Hazardous Substances Ordinance (GefStoffV) and thus are not subject to labeling requirements.

Without the written consent of E.G.O., EGO commercial induction units may be used only in the context described here. Non-intended uses of EGO commercial induction units may lead to hazards that are not described in this fact sheet. Additional specifications can be found on the respective type drawing.

b. Storage

Before the system is commissioned, it is important to ensure that no condensation has developed on the electronics. A check of the relative humidity of the induction system is to be carried out at max. 40 °C.

c. Fitting/handling

The components and systems supplied must be installed by qualified electricians only [according to DIN VDE 0105].
The Installation has to be done in a professional manner that the E.G.O. electrical components are always protected from the penetration of moisture. If this is not ensured, high risk of losing functionality and electrical and functional safety exists.
A suitable cable must be used to connect the E.G.O. induction unit [DIN EN 60335-1 internal + external wires].
A fuse must be used [DIN EN 60335-1 mains connection cord].
Typical values for ATICS:

P	U	I_{max}	MCB
3.5 kW	**1 AC 230 V**	15.8 A	1 x 16 A, Type B or C
5.0 kW	**3 AC 400 V**	7.5 A	3 x 10 A, Type B or C
8.0 kW	**3 AC 400 V**	12 A	3 x 13 A, Type B or C

Typical values for Quad+

P	U	I_{max}	MCB
2 x 5 kW	**3 AC 400 V**	15.3 A	3 x 16 A, Type B or C
4 x 5 kW	**3 AC 400 V**	30.7 A	3 x 32 A, Type B or C

Typical values for MOD1

P	U	I_{max}	MCB
1 x 5 kW	**3 AC 400 V**	7.5 A	3 x 10 A, Type B or C

d. Use/operation

E.G.O. induction units have been tested according to EN 60335-2-36.

e. Environment/ecology

No negative effects on the environment are anticipated if the product is used as intended and disposed of properly.

4. Information on Use

a. General

EGO commercial induction units may be used in commercial cooking appliances only (intended use).
Without prior consultation with E.G.O., the products may be used only for their designated purpose. Non-intended use of the product may lead to hazards that are not described in this document.
E.G.O. inductions are intended for supervised operation only.

b. Servicing

EGO induction units are maintenance-free and therefore do not require servicing at specified intervals.

c. ESD requirements

Requirements under IEC 61340-5-1:2007 Electrostatics are to be observed.

d. Working/transport temperature and air humidity

- Transport (short-term)
  -20 °C to 70 °C
  → important: no condensation
- Operating temperature
  0 °C to 40 °C, max. 90 % rel. humidity (T < 40 °C)
  → important: no condensation

e. Restrictions

E.G.O. commercial induction units are intended exclusively for commercial use.

f. Assembly and installation instructions

Family	Technology	Item no	PLM	Sheet
Installation and Commissioning Instructions				
Vario	Atics	78.81200.004	90.51110.000	059
	Atics ASIA	78.81200.028	90.51110.000	102
	Quad+	78.81200.013	90.51110.000	078
	MOD1	78.99110.200	90.60090.083	001
Intro	Atics	78.81200.008	90.51110.000	055
	Quad+	78.81200.015	90.51110.000	086
Snap-In	Atics	78.81200.014	90.51110.000	085
	Atics Touch	78.81200.024	90.51110.000	092
	Quad+	78.81200.016	90.51110.000	087

g. Information on glass

For EGO commercial induction units it is only allowed to use glass ceramic with a thickness of 6 mm. The serigraphy of the glass has to ensure that a pot definitely covers the temperature sensor while cooking. The temperature sensor is in the middle of the coil and is ideally covered with the middle of the pot. If other glass thicknesses are used or if the temperature sensor is not covered while cooking it can lead to risks or unwanted properties.

h. Storage temperature

-20 °C – 70 °C → important: no condensation

5. Information on Disposal

Metal parts and packaging are to be recycled or reused in accordance with the applicable regional/national provisions [under 2002/96/EC Waste Electrical and Electronic Equipment].

6. Relevant Regulations

a. Standards/norms

Environmental regulations

All components used by E.G.O. have been released by our suppliers in accordance with the REACH Regulation (EC) 1907/2006/EC, RoHS Directive 2011/65/EC and Directive on Waste Electrical and Electronic Equipment (WEEE) 2002/96/EC.

Safety regulations

EN 60335-1:2012 + AC:2014	Household and similar electrical appliances – Safety –. General requirements
EN 60335-2-36:2002 + A1:2004 + A2:2008 + AC:2007 + A11:2012	Household and similar electrical appliances – Safety – Part 2-36: Particular requirements commercial electric cooking ranges, ovens, hobs and hob elements

EMC standard

EN 55014-1:2006 + A1:2009 + A2:2011	Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus Part 1: Emission
EN 55014-2:2015	Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus - Part 2: Immunity - Product family standard
EN 62233:2008	Electromagnetic fields

b. Transport regulations

IEC 68-2-31	Transport test for unpackaged components
IEC 68-2-32	Transport test for packaged components
IEC 68-2-6	Vibration test for unpackaged components

→No hazardous materials

c. Product approvals

E.G.O. induction units are VDE certified

7. Other Information

a. General

Attention is drawn expressly to the fact that EGO commercial induction units may be used only for the use designated in this product compendium.

More information about application and use can be found in the respective information documents and type drawings.

All information is based on the current state of technology. It includes the necessary safety measures and does not constitute a warranty of specific features.

b. Changes from previous version

2017-06-30:

- Standards adapted to current versions
- Phrasing re-worked

2018-09-24:

- Induction platform MOD1 added

2019-06-28:

- Contact person and company address updated
- Note for usage in deep fryers added (chapter 2.b)