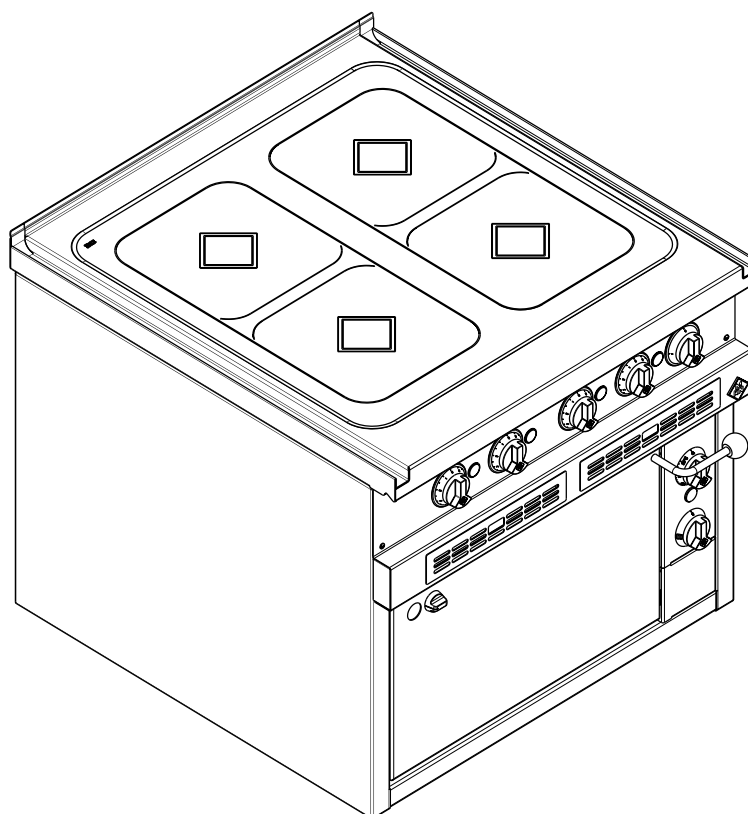




Read the operating instructions prior to commissioning

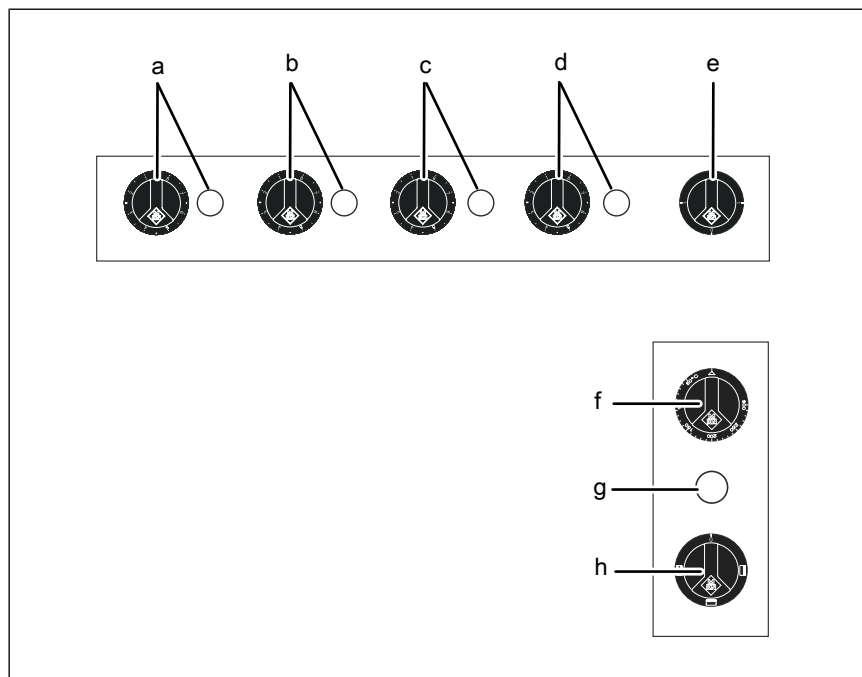
Operating instructions

Range with baking oven



Unit	Type of energy	Unit type	Model
Range with induction cooktop and baking oven	Electric	Floor-standing unit	OPEHEI4EB 07EHEI4EB
Range with full-surface induction cooktop and baking oven	Electric	Floor-standing unit	OPEHEIFL4x5EB OPEHEIFL4x7EB 07EHEIFL2x10QEB

Operating and display elements



Induction cooktop

Output control knob with indicator light

- a Rear left
- b From left
- c Rear right
- d Front right

- e On Off control knob

Baking oven

- f *Temperature* control knob
- g *Heating* indicator light

- h *Heating mode* control knob

Manufacturer

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1 Introduction

1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions to any subsequent operator of the unit.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs



DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.



CAUTION
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.



Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

1.2 Intended use

This unit may only be used with suitable accessories and for the cooking of food.

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

It is forbidden to use the unit for purposes, which include the following:

- Heating acids, alkaline solutions or other chemicals
- Heating flammable liquids
- Heating preserved food
- Heating of food in aluminium foil or aluminium dishes on the induction cooktop
- Heating of warming plates and GN containers on the Induction cooktop
- As set-down area or working surface

The use of the unit is prohibited in the following countries:

- USA
- Canada

1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,
- Improper use,
- Incorrect startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

2 Safety information

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

Operation During operation, the following group of individuals must be supervised by an individual who is responsible for safety:

- Individuals with physical, sensory, or mental handicaps, or who lack the knowledge and experience to operate the unit properly.

The supervising individual must be familiar with the unit and the risks associated with it.

Hot surfaces Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.
- Open the cooking zone door only by means of the door handle.
- Do not place any pot lids or utensils on the cooking surface.
- Remove containers and baking sheets only with suitable protective gloves or potholders.

Hot liquids Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.
- Allow the cooking so to clean to a temperature below 60 °C and then clean.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Open the extractor hood carefully.
- Do not look into the extractor hood.
- Do not hold hands in front of the extractor hood.
- First open the cooking zone door slightly and allow the steam to escape. Then open the cooking zone door completely.

Defective unit Risk of injury from a defective unit

- Disconnect a defective unit from the electric mains.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

Fire prevention Risk of fire from dirt and grease deposits

- Clean the unit when finished using it.

Risk of fire from overheating

- Observe the unit during operation.
- Do not store any combustible objects or plastic containers in the cooking zone.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO₂ fire extinguishers or extinguishing media suitable for the fire class confronted.

Unit on casters Risk of injury from a unit on casters

- Attach units with a wall side narrower than 600 mm to the wall at the installation site.
- Move the unit only for cleaning or maintenance.
- Lock casters during operation.

Risk of a line breaking if subjected to high tensile load

- Secure the unit with a chain as a strain relief for the power connection at the installation site so that no tensile load is applied to the power connection if the unit is moved.

Damaged cooking surface Risk of injury from damaged cooking surface

- Switch off a damaged unit and disconnect it from the electrical supply mains.
- Do not operate a unit with a damaged cooking surface.
- Allow only an authorized technician to repair the cooking surface.

Magnetic field Health hazard from magnetic field

- Pregnant women are prohibited from being in the vicinity of the cooking surface.
- Individuals with pacemakers or defibrillators should clarify whether they can be in the area of the cooking surface.

Risk of property damage from magnetic field

- Do not place any objects sensitive to magnetic fields on the cooking surface, for example credit cards or mobile phones.

Hot cookware Risk of property damage from hot cookware

- Do not place hot cookware on the bonded joint in the cooking surface; silicone seals will be destroyed.
- Cookware must not be allowed to overhang the edge of the cooking surface.

Improper cleaning Risk of property damage from a dirty air filter

- Change a dirty air filter after every 200 operating hours.

Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

Risk of falling on smooth floors

- Keep the floor in front of the unit clean and dry.

Risk of injury from improper cleaning

- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.
- Use a glass ceramic scraper to clean the cooking surface.
- Use a glass ceramic cleaner.
- Do not use any bleaching or chlorine-containing cleaners or disinfectants.

Hygiene Health risk from insufficient hygiene

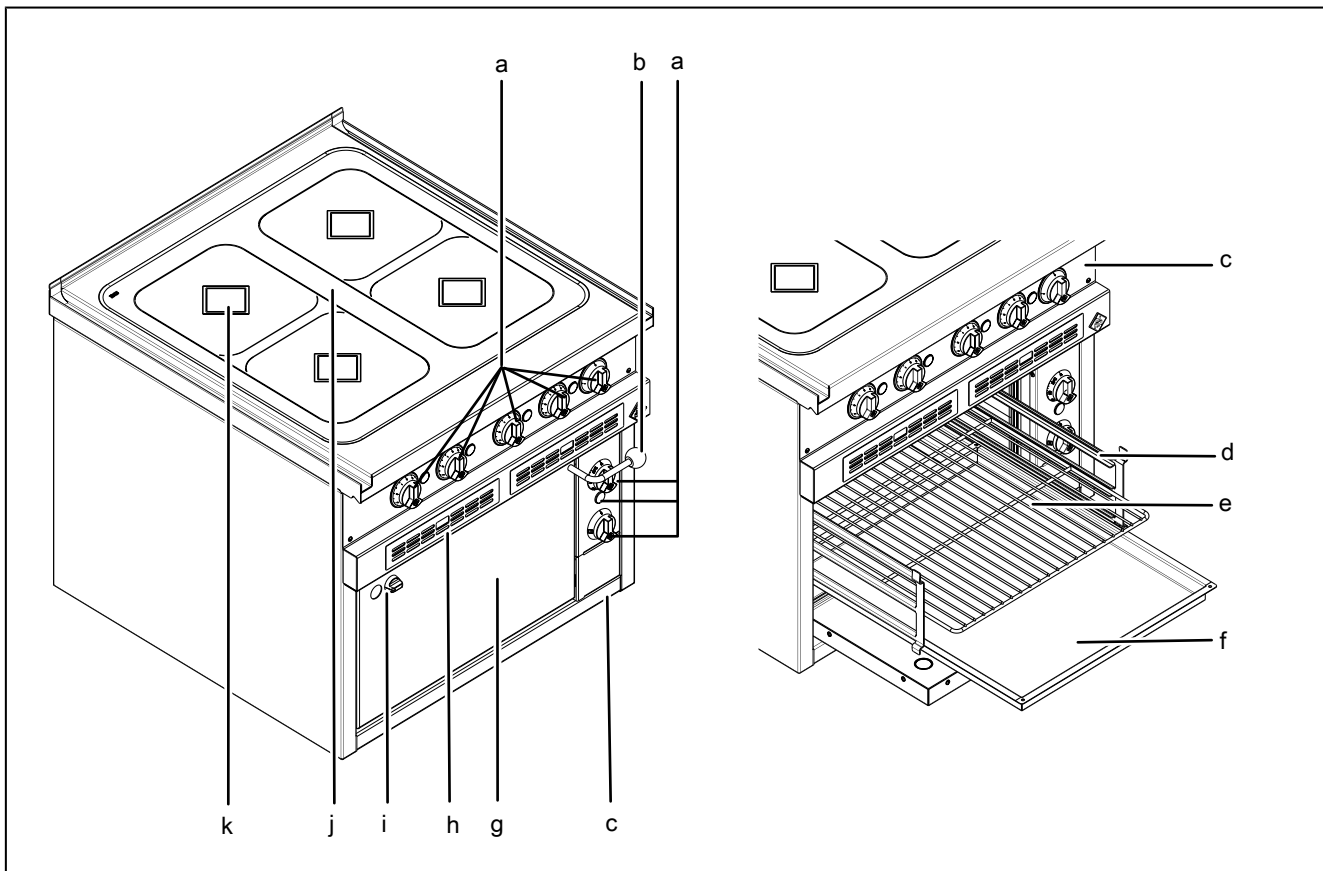
- Observe applicable regional hygiene regulations.
- Follow the cleaning instructions.

Improper use Risk of physical damage from improper use

- Do not operate the unit outdoors.
- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Observe the unit during operation.
- Do not place any plastic or aluminium objects on the cooking surface.
- Use only cookware that is dry outside.
- Use only appropriate and undamaged cookware.
- Remove spices, overcooked food or the like immediately.
- Do not use cookware with a rough bottom.
- Do not operate the unit without an air filter insert.
- Do not cover air inlet and outlet openings.
- Do not place any hot liquids or foods beneath the air filter.
- Do not fry directly on the bottom of the cooking zone.
- Turn the *Power* operating knob back early enough to prevent overheating.
- Do not place hot cookware from a gas range onto the induction range immediately.

3 Description of the unit

3.1 Overview of the unit



- | | | | |
|---|--------------------|---|-------------------------------------|
| a | Operating elements | g | Cooking zone door |
| b | Door handle | h | Air filter compartment |
| c | Nameplate | i | Extractor hood with operating lever |
| d | Guide rails | j | Induction cooktop |
| e | Grate | k | Cooking zone marking |
| f | Baking sheet | | |

3.2 Features

- Features**
- Chrome nickel steel housing
 - Induction cooktop
 - Air filter
 - Induction generator for pot detection

- Accessories**
- Chrome nickel steel grate
 - Enamelled baking sheet

3.3 Operating, control and display element functions

3.3.1 Induction cooktop

Operating elements	Function
<i>On Off</i> control knob	Switching on and off
<i>Output</i> control knob	Adjusting the output (1 = 5% to 8 = 100%)

Indicator light display	Meaning
Illuminates briefly every 4 seconds	Pot detection is active
	Induction function is in standby mode
Continuous illumination	Normal operation
	Induction function active
	Cookware is being heated
Continuous illumination that is interrupted briefly every 4 seconds	Induction function operating at reduced output to prevent overheating of the electronics
Flashing	Fault detected (see "Troubleshooting", page 24)

3.3.2 Baking oven

Operating and display elements	Symbol	Function
<i>Heating mode</i> control knob	0	Switches off baking oven
		Selects heating from above
		Selects heating from below
		Selects heating from above and below
Temperature control knob		Switches off heating
	50° C ... 300° C	Sets the temperature
Heating indicator light		Illuminates when heating is active

3.4 Special aspects of induction cooking

- Normal operating noises** • On induction cooktops, the technology used can cause pots placed on the cooktop to vibrate. Occasionally, this is manifested as whistling, crackling, clicking or low humming. These noises are normal aspects of the technology underlying induction cooking, but do not affect operation of the unit and do not indicate a defect in the unit. Usually, these effects can be prevented by using brand-name cookware in good condition.
- Electrostatic effects** • Electrostatic discharge ('arcing') may occur between pots that are in contact with each other, but are being used on different cooking zones. This phenomenon is harmless and can be prevented by leaving a space between the pots.
 - As a result of such electrostatic discharge, very sensitive individuals may experience unpleasant sensations when touching pots. The contact voltages and contact currents are far below the permissible limits, so that such contact poses no danger whatsoever.
- Empty cookware prevents prompt safety shutdown** • An empty item of cookware on an induction cooktop heats so rapidly that the safety shutdown may not be activated sufficiently promptly. This can cause the bottom of the cookware to melt and damage the glass ceramic of the cooktop.

4 Operating the induction cooktop

4.1 Tips for use

Use of suitable cookware prevents heat loss.

- Suitable cookware is for example made of steel, cast iron, enamelled iron or stainless steel with an even base and a magnetic layer on the underside.
- Unsuitable cookware is for example made of aluminium, copper, glass, ceramics or plastic.
- The bottom diameter of the cookware must be at least 12 cm for use on the induction cooktop.

Place a lid on the pot during cooking.

Switch off unused cooking zones.

Avoid overcooking.

4.2 Testing the pot quality

Requirement The unit is on

Clock with stopwatch function available

Measuring tape available

1. Measure the diameter of the pot.
 2. Fill with the amount of tap water indicated in the table.
 3. Place pot without lid at the centre of the cooking zone.
 4. Turn the *Output* control knob for the cooking zone to the highest output level.
 5. Start measuring the time.
 - ↳ The water starts to heat.
 - ↳ The water is at a full boil.
 6. Stop measuring the time and note the result.
 7. Compare the measured time with the table values.
 - ↳ The time to boil agrees with the data in the table.
- ↳ If the time to boil lies within the indicated range, it can be assumed that the pot material is appropriate.

Bottom diameter of pot	Water quantity (20 °C)	Generator type				
		3.5 kW Ø 200 mm	5.0 kW Ø 270 mm	5.0 kW 280 x 290 mm	7.0 kW 280 x 290 mm	10.0 kW 325 x 325 mm
140 mm	0.5 ltr.	01:30 min	01:30 min	02:30 min	02:00 min	02:00 min
180 mm	1.0 ltr.	02:30 min	01:30 min	03:00 min	02:30 min	02:30 min
200 mm	1.0 ltr.	02:30 min	01:30 min	02:30 min	02:00 min	02:00 min
240 mm	2.0 ltr.	04:30 min	03:00 min	03:30 min	03:00 min	03:00 min

4.3 Basic functions

4.3.1 Switching on the unit

- Turn the *On Off* control knob to "1".
- ↳ The unit is now on.

4.3.2 Switching off the unit

- Turn the *On Off* control knob to "0".
- ↳ The unit is now off.

4.3.3 Adjusting the output

No cookware on the cooking zone

Requirement The unit is on

- Turn the *Output* control knob to the desired output level.
 - ↳ The indicator light illuminates briefly every 4 seconds.
 - ↳ Induction function is in standby mode.
 - ↳ Pot detection is active.

Cookware on the cooking zone

Requirement The unit is on

- Turn the *Output* control knob to the desired output level.
 - ↳ The indicator light is illuminated without interruption.
 - ↳ Induction function active.
 - ↳ The cookware is being heated.

4.4 Starting and continuing to cook

ATTENTION

Risk of physical damage from dry cookware

Do not use empty cookware.

An dry item of cookware on an induction cooktop heats so rapidly that the safety shutdown may not be activated sufficiently promptly. This can cause the bottom of the cookware to melt and damage the glass ceramic of the cooktop.



When cooking with small cookware, having a bottom diameter of 120 mm, place the cookware only at the centre of the cooking zone.

4.4.1 Induction cooktop with single-point temperature monitoring

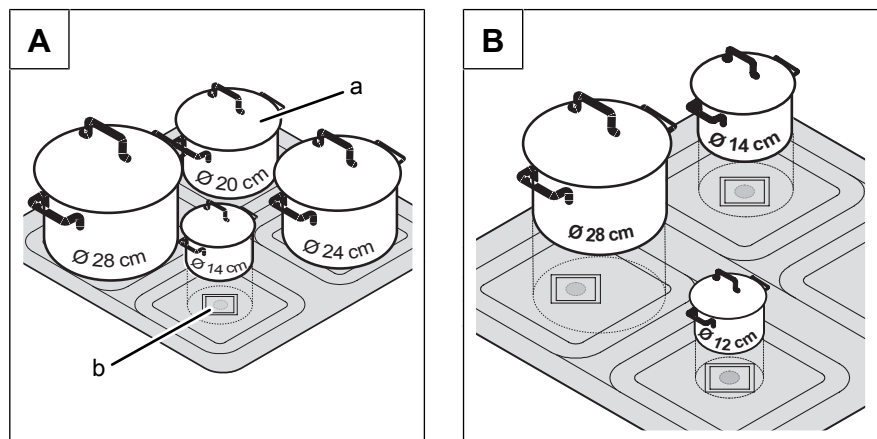


Image: **A:** Single-point temperature monitoring; **B:** Place cookware properly

a Cookware

b Temperature monitor (not shown)

Requirements The unit is on

Desired output level selected

1. Place cookware at the centre of the cooking zone marking.
 - ↳ Single-point temperature monitoring is activated.
 - ↳ Induction function is active.
2. The indicator light is illuminated continuously.
3. The cooking utensil is heated.

4.4.2 Full-surface induction cooktop with two-point temperature monitoring

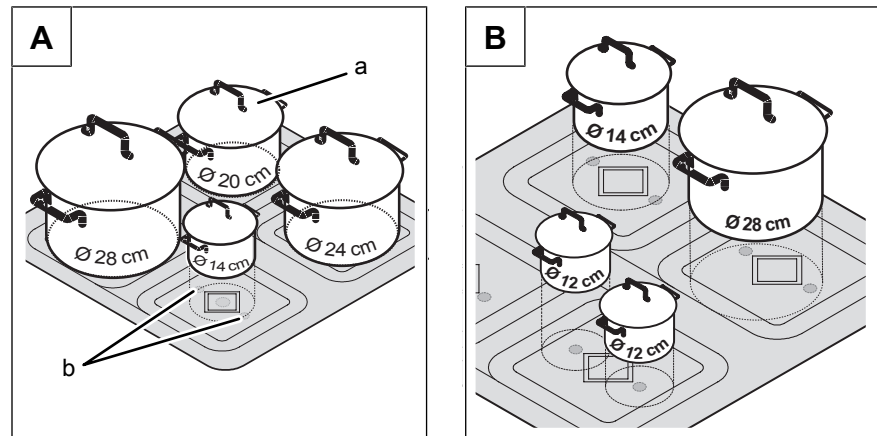


Image: **A:** Two-point temperature monitoring; **B:** Place cookware properly

a Cookware

b Temperature monitor (not shown)

Requirements The unit is on
Desired output level selected

1. Place cookware within the cooking zone marking.
 - ↳ Two-point temperature monitoring is activated.
 - ↳ Induction function is active.
2. The indicator light is illuminated continuously.
3. The cooking utensil is heated.

4.5 Pausing and finishing use

Switch off the unit during pauses and at end of use.

4.5.1 Brief pauses

Requirement The unit is on

1. Remove all cookware from the cooking zone.
 - ↳ All indicator lights illuminate briefly every 4 seconds.
 - ↳ Induction function is in standby mode.
2. Place cookware on the cooking zone again.
 - ↳ The induction function switches on again.
 - ↳ The indicator light is illuminated without interruption.
 - ↳ Cooking continues.

4.5.2 Longer pauses and finishing use

Requirement The unit is on.

1. Turn all *Output* control knobs to "0".
2. Turn the *On Off* control knob to "0".
 - ↳ The unit is now off.

5 Operating the baking oven

5.1 Basic functions

5.1.1 Switching on the unit

1. Turn the *Heating mode* control knob to the desired heating mode.
↳ The oven is now on.

5.1.2 Switching off the unit

1. Turned the *Heating mode* control knob to "0".
↳ The oven is now off.

5.1.3 Setting the heating mode and temperature

Requirement The unit is on

1. Turn the *Heating mode* control knob to the desired heating mode.
2. Set the *Temperature* control knob to the desired temperature.

5.2 Baking and roasting



CAUTION

Risk of scalding from steam

Hot steam poses a risk of scalding when opening the cooking zone door or extractor hood.

- Protect arms and hands by wearing suitable protective gloves.
- First open the cooking zone door slightly and allow the steam to escape. Then open the cooking zone door completely.
- Open the extractor hood carefully.
- Do not look into the extractor hood.
- Do not hold hands in front of the extractor hood.

Requirement The unit is on

1. Turn the *Heating mode* control knob to heating from above and below.
2. Turn the *Temperature* control knob to the desired temperature.
↳ The *Heating* indicator light illuminates.
↳ The baking oven is heating up.
↳ The Heating indicator light goes out.
↳ The cooking zone is heated to the desired temperature.
3. Turn the *Heating mode* control knob to the desired heating mode.
4. Open the cooking zone door by means of the door handle.
5. Using the guide rails, push the baking sheet or grate with the food to be cooked into the cooking zone.
6. Close the cooking zone door by means of the door handle.



Leave the cooking zone door closed during baking.

If the temperature in the cooking zone drops below the selected temperature, the oven heats up again automatically

Steam is generated when the food to be cooked contains a large amount of water. It can be removed from the cooking zone by opening the extractor hood.

If the food being cooked requires a moist climate, e.g. bread, place a heat-resistant dish with water in the cooking zone.

7. Once the cooking time has elapsed, open the cooking zone door slightly by means of the door handle and carefully allow the steam to escape.
8. Then open the cooking zone door completely by means of the door handle.
9. Remove the baking sheet or grate with the cooked food.
10. Close the cooking zone door by means of the door handle.

5.3 Pausing and finishing use

Switch off the unit during pauses and at end of use.

Requirement The unit is on.

1. Turned the *Temperature* control knob to "0".
2. Turned the *Heating mode* control knob to "0".
↳ The oven is now off.

6 Cleaning and caring for the unit

6.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits from the surfaces of the unit.
- Remove salt accumulations.
- Only expose parts made from non-rusting steel to brief contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, such as for example steel spatulas or steel wire brushes.
- Avoid contact with iron and steel, such as for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean the contact surfaces with water.

6.2 Remove rust spots

- Remove fresh rust spots with a mild abrasive or fine sandpaper.
- Always remove rust spots completely.
- Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

6.3 Cleaning the housing

Requirement Unit switched off and cooled down

→ Clean the housing with warm water and commercially available washing-up liquid.

6.4 Cleaning the induction cooktop

ATTENTION

Risk of physical damage from extremely abrupt cooling

- Do not cool shock the unit by cooling it abruptly.
-

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.
-

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
 - Do not clean the housing with highly abrasive sponges.
-



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-

Requirement Unit switched off
Cooktop cooled

- Wipe off minor soiling with a damp cloth.
- Remove severe soiling with a commercially available glass ceramic cleaner and then remove the cleaner from the cooktop completely.
- Remove encrusted material with a glass scraper.

6.5 Replacing the air filter

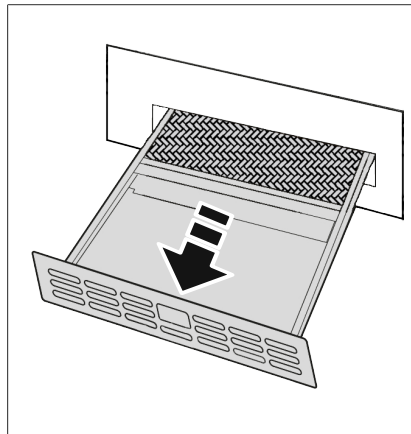


Check the air filters regularly for contamination.

Replace the air filters as necessary.



Do not operate the unit without air filters.



Requirement Unit switched off

1. Pull out the air filter drawer.
2. Remove the old filter pad.
3. Insert the new filter pad.



Only use genuine filter pads (order no. 216110) or a cut section to G4 filter class.

4. Push the filter drawer in completely.
- ↳ The air filter has been replaced.

6.6 Cleaning the baking oven



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.

Requirement Unit switched off
Baking oven cooled

1. Open the cooking zone door by means of the door handle.

2. Remove grates and baking sheets.
3. Remove the guide rails by lifting them out of the support eyes.



CAUTION**Risk of chemical burns from cleaning agent**

- Follow the instructions of the cleaning agent manufacturer.
 - Take appropriate protective measures when handling aggressive cleaning agents.
-



CAUTION**Risk of injury from improper cleaning**

- Clean the cooking zone carefully, since the temperature sensor protrudes into the cooking zone.
-

ATTENTION**Risk of physical damage from improper cleaning**

- Be sure not to damage the temperature sensor during cleaning.
-

4. Clean the cooking zone, guide rails, grates and baking sheets with warm water and dishwashing detergent.

The bottom of the cooking zone can turn a dark blue during operation. Do not remove this oxide layer. It provides additional corrosion protection.

ATTENTION**Risk of physical damage from improper cleaning**

Animal fats in combination with high temperatures can damage the door seal very quickly if it is not maintained properly.

- Clean the door seal regularly.
 - Do not use aggressive cleaners.
-

5. Remove grease from the door seal with a mild soap solution after finishing use.
 6. Rinse with clear water.
 7. Wipe dry with a lint-free cloth.
 8. Close the cooking zone door by means of the door handle.
- ↳ The baking oven is now clean.

7 Troubleshooting

7.1 Causes of errors and remedies

7.1.1 Induction cooktop

The indicator light shows the operating state of the unit. Faults during operation are indicated by a periodically repeating signal.



To see the operating and display elements, fold out the page.

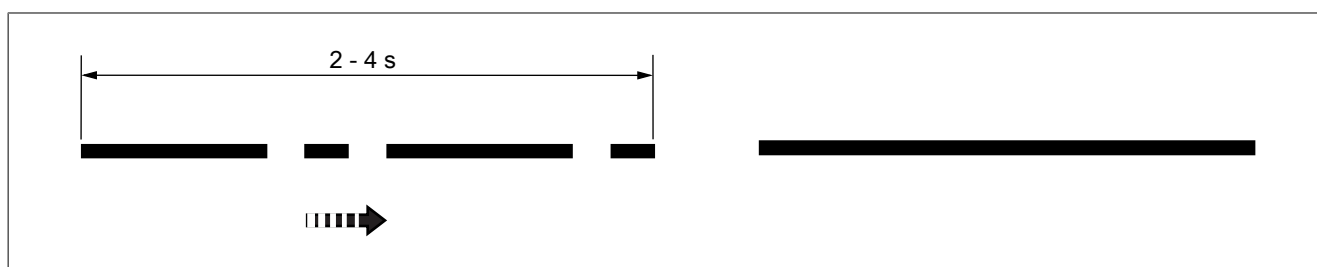


Image: Visual signals

Operating state	Visual signal	Error	Possible causes	Remedy
The unit is on. The <i>Output</i> control knob is in any position. Cooking zone with or without cookware.		Heating was switched off during use.	Cookware overheated Empty cookware was heated	- Remove cookware from cooktop. - Turn the <i>Output</i> control knob to the "0" position. (<i>On Off</i> control knob remains in the <i>On</i> position so that the fan continues to run.) - Allow the unit to cool. (A pot with cold water on the cooking zone aids this process.) - After allowing the unit to cool to acknowledge the fault, turn the <i>Output</i> control knob briefly past the "0" position and then back. - Turn the <i>Output</i> control knob to "1-8" and using a piece of cookware check whether the cooking zone heats.

Troubleshooting

Operating state	Visual signal	Error	Possible causes	Remedy
The unit is on. The Output control knob is in any position. Cooking zone with or without cookware.		Heating was switched off during use (the heating output was reduced beforehand by the protection function)	Air flow obstructed	• Clear air inlet and outlet openings
			Air filter mat dirty	• Replace air filter mat
				• Remove cookware from cooktop. • Turn the <i>Output</i> control knob to the "0" position. (<i>On Off</i> control knob remains in the <i>On</i> position so that the fan continues to run.) • Allow the unit to cool. (A pot with cold water on the cooking zone aids this process.) • After allowing the unit to cool to acknowledge the fault, turn the <i>Output</i> control knob briefly past the "0" position and then back • Turn the <i>Output</i> control knob to "1-8" and using a piece of cookware check whether the cooking zone heats.
			Ambient temperature too high (it must be below 30°C)	• Reduce the ambient temperature
The unit is on The <i>Output</i> control knob is in any position Cooking zone with or without cookware		No heating or the heating switches on and off irregularly	Poor quality of the mains voltage or power level fault	If all cooking zones are affected: • Check electricity supply • Check fuses If only one cooking zone is affected: • Turn the <i>Output</i> control knob to the "0" position • Contact customer service
		No heating	Mains voltage is too low for longer than 2 seconds	
			Mains voltage is too high for longer than 2 seconds	

Operating state	Visual signal	Error	Possible causes	Remedy
The unit is on The Output control knob is in any position Cooking zone with or without cookware		No heating	Output control knob has an open circuit	- Turn the <i>Output</i> control knob to the "0" position - Turn the <i>Output</i> control knob back to the desired output. - If this fault occurs frequently, contact customer service.
			Short-circuit in power level temperature sensor	- Turn the <i>Output</i> control knob to the "0" position - Contact customer service
			Open circuit in power level temperature sensor	
			Short-circuit in inductor temperature sensor	
			Open circuit in inductor temperature sensor	
The unit is switched on	The indicator light does not illuminate when the unit is switched on.	No heating	Power supply interrupted	- Check the electric mains - Check fuses - Check the fault current circuit breaker
			- On Off control knob defective - Contact defective	- Contact customer service - Do not use the cooking zone
			Induction generator defective	
The unit is switched on	The indicator light does not illuminate when the unit is switched on.	The indicator light does not work although the induction function is operating	- Indicator light defective - Power line to indicator light interrupted	Contact customer service
The unit is on The <i>Output</i> control knob is in any position	 The indicator light is illuminated continuously even if no cookware is on the cooking zone.		Pot detection or indicator light fault	Contact customer service

Troubleshooting

Operating state	Visual signal	Error	Possible causes	Remedy
The unit is on The <i>Output</i> control knob is in position "1-8" Cookware is on the cooking zone	 Indicator light flashes briefly every 4 seconds.	Cookware is not heated	Cookware is inappropriate, since made of glass or ceramic, for instance, or is too small	Use appropriate cookware. (see "Testing the pot quality", page 15)
			Cookware not placed correctly	Please cookware at the centre of the operating cooking zone
			Induction generator defective	- Turn the <i>Output</i> control knob to the "0" position - Contact customer service
The unit is on The <i>Output</i> control knob is in position "1-8" Cookware is on the cooking zone	 Indicator light flashes 4 times per second	Cookware is not heated	Cookware not appropriate, since made from copper or aluminium, for instance	Use appropriate cookware
	 Indicator light illuminated continuously	Insufficient heating	Poor cookware quality	Use appropriate cookware
	 Indicator light illuminates and goes out briefly every 4 seconds	Heating reduced by activated protection function	Air flow obstructed	Clear air inlet and outlet openings
			Air filter mat dirty	Replace air filter mat
			Ambient temperature too high (it must be below 30°C)	Reduce the ambient temperature

7.1.2 Baking oven

Failure	Possible causes	Remedy
The unit does not react	Operating element defective	• Disconnect the unit from the electric mains. • Contact Customer service.
The unit does not heat up	The unit is switched off	• Switch on the unit.
	<i>Temperature</i> control knob on the "△" setting	• Set the temperature.
	Power supply interrupted	• Contact the authorized technical personnel.
	The <i>Temperature</i> control knob or heating element is defective	• Disconnect the unit from the electric mains. • Notify Customer service.
Insufficient heat output	The <i>Temperature</i> control knob or heating element is defective	• Disconnect the unit from the electric mains. • Notify Customer service.
	Mains phase missing	• Contact Technical personnel.
The <i>Heating</i> indicator light does not illuminate	The <i>Heating</i> indicator light is defective	• Disconnect the unit from the electric mains. • Contact the authorized technical personnel.
	Safety temperature limiter has tripped or is defective	• Disconnect the unit from the electric mains. • Contact the authorized technical personnel.
The steam does not escape	Extractor hood closed	• Open the extractor hood.
	The <i>Extractor hood</i> control knob is jammed	• Contact Customer service.

7.2 Nameplate

When contacting Customer service, please always provide the following data from the nameplate:

Serial number (SN)	
Type number (TYP)	

8 Dispose of unit in an environmentally responsible manner

8.1 Disposal

Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

Unit In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

Air filter Do not dispose of the air filter with non-recyclable waste. These materials are harmful to health and the environment when disposed of together with normal trash or treated improperly. Dispose of the air filter in accordance with local regulations. If you have questions, please contact the responsible agencies (for instance, waste disposal).

9 Manufacturer's declaration



EC Declaration of Conformity



Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit					
Unit for cooking food in commercial applications					
Unit type					
Electric induction cooker with electric baking oven					
Unit number					
2023114	2023118	2023119	10013250	10013251	

complies with the relevant provisions of the following directives, but does not contain any assurance of properties:

- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- Directive 2014/35/EU dated 26 February 2014 on electrical equipment used within certain voltage limits

Adduced basis for verification	
EN ISO 12100:2010	
DIN EN 55014-1:2012-05	
EN 60335-1:2012	
EN 55014-2:2015	
EN 60335-2-36:2002/A11:2012	

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

Translation from the original document • 2023114--0KODE-B

Wolfenbüttel, 18/05/2016

Person authorised to compile the technical documents:

ppa. Peter Helm

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)

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