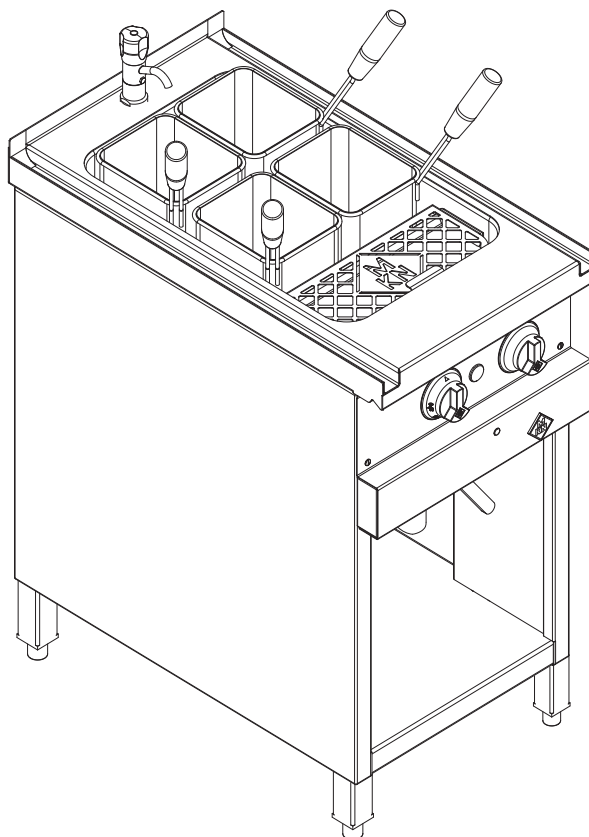




Read the operating instructions prior to commissioning

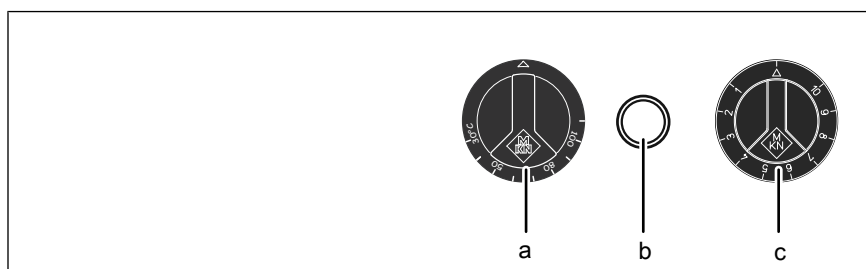
Operating instructions

Pasta cooker



Unit	Energy type	Design	Model
Pasta cooker	Electric	Floor-standing unit	OPENUK O7ENUK HLENUK
		Suspended unit	OIENUK
		Countertop unit	SLENUK
		Built-in unit	EBENUK

Operating and display elements



- a *Temperature* control knob
- b *Heating* indicator light

- c *Output* 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 Guarantee, warranty and liability

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.

1.3 Intended use

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

This unit may only be used with suitable accessories for cooking food and keeping it warm.

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

- Drying cloths, paper or dishes
- Deep-frying
- Heating acids, alkaline solutions or other chemicals
- Heating preserved food
- Heating flammable liquids
- Heating rooms
- As set-down area or working surface
- Storing supplies
- Thawing of frozen food
- Defrosting food or heating it up
- Melting of fats and salts

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

- USA
- Canada

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.

Hot liquids Risk of burns from hot liquids

- Observe the maximum filling quantity.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.

Risk of burns from steam

- Open the drain valve carefully and empty the unit.

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.

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.
- Only move an empty unit.

Risk of a line breaking if subjected to high tensile load

- Secure the unit to the building with a chain for strain relief on the connection lines, so that there is no stress on the connection lines, if the unit moves. The strain relief must be designed for a tensile load of at least 0.6 kN.

Improper cleaning 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 or slippery floor

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

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.
- Do not use any bleaching or chlorine-containing cleaners or disinfectants.
- Do not immerse the housing in water.
- Keep the unit free of calcium deposits.

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 operate the unit without cooking water.

3 Description of the unit

The unit is intended for universal use in commercial kitchens for cooking food. The unit may only be used for cooking food with suitable liquids.

3.1 Overview of the unit

3.1.1 Floor-standing unit

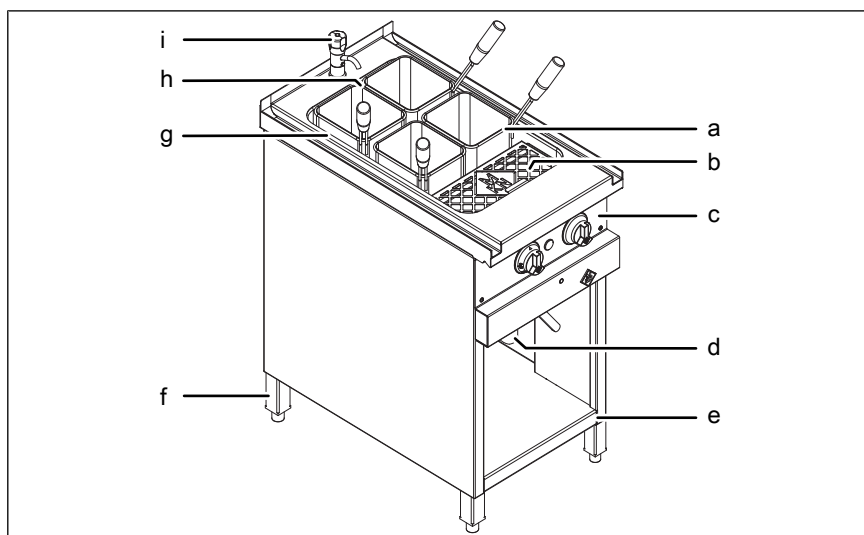


Image: Pasta cooker

- | | | | |
|---|--|---|-----------------------------------|
| a | Cooking insert | f | Equipment leg (optional) |
| b | Foam overflow trough with insert plate | g | Basin |
| c | Control panel | h | Marking <i>Maximum fill level</i> |
| d | Drain | i | Water inlet tap |
| e | Nameplate | | |

3.1.2 Suspended unit

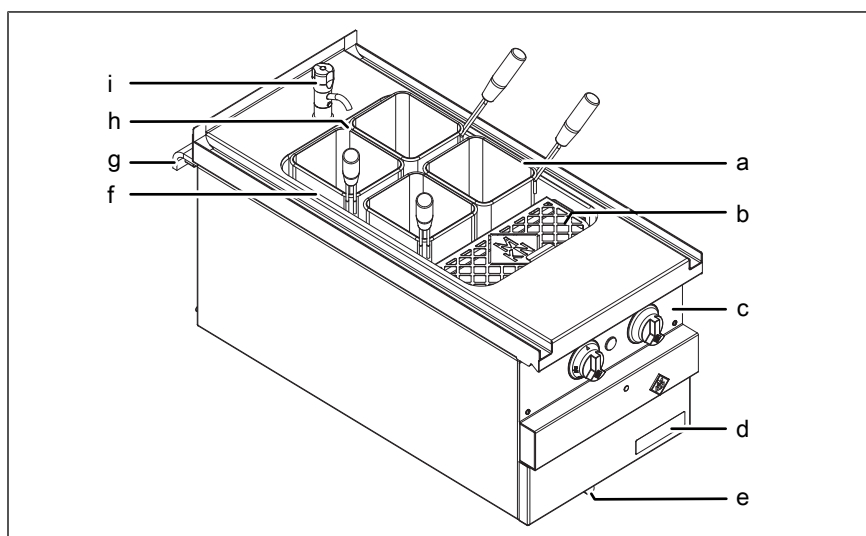


Image: Pasta cooker

- | | |
|--|-------------------------------------|
| a Cooking insert | f Basin |
| b Foam overflow trough with insert plate | g Suspension hook |
| c Control panel | h Marking <i>Maximum fill level</i> |
| d Nameplate | i Water inlet tap |
| e Drain | |

3.1.3 Countertop unit

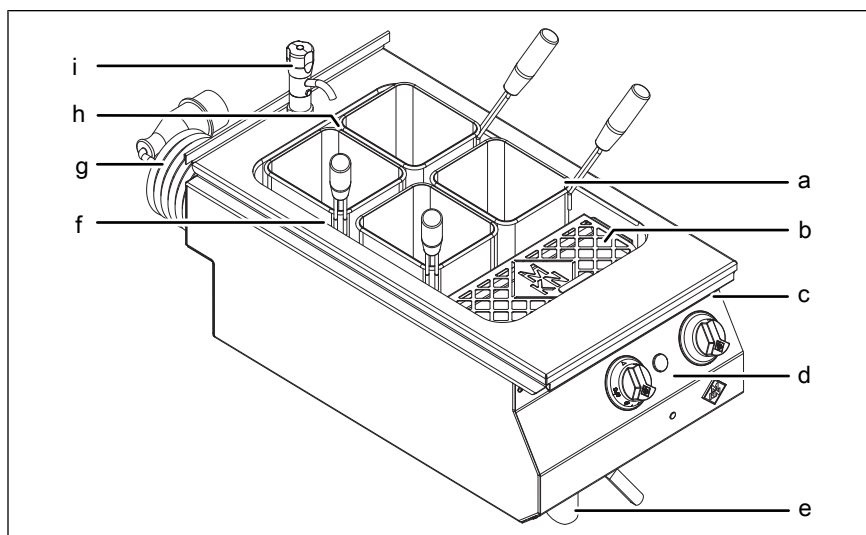


Image: Pasta cooker

- | | |
|--|-------------------------------------|
| a Cooking insert | f Basin |
| b Foam overflow trough with insert plate | g Supply line |
| c Nameplate | h Marking <i>Maximum fill level</i> |
| d Control panel | i Water inlet tap |
| e Drain | |

3.1.4 Built-in unit

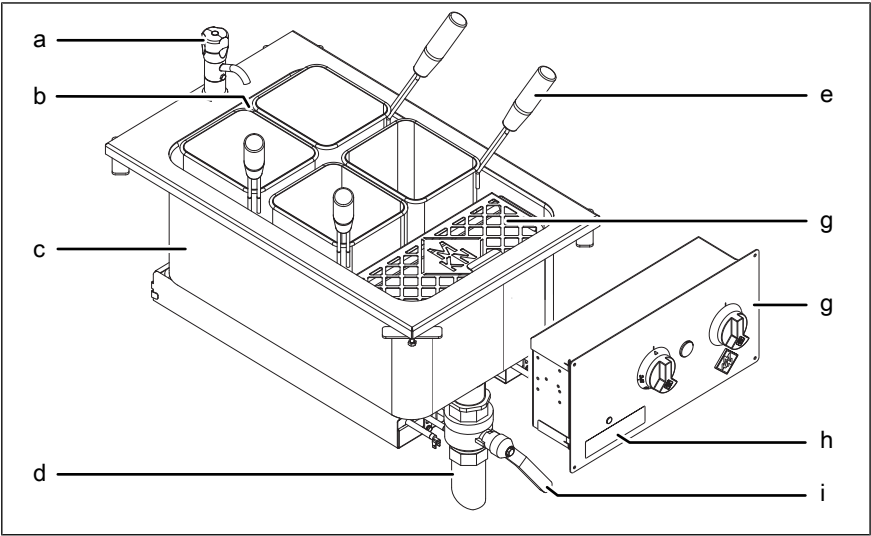


Image: Pasta cooker

- | | | | |
|---|-----------------------------------|---|--------------------------------------|
| a | Water inlet tap | f | Foam overflow trough and cover plate |
| b | Marking <i>Maximum fill level</i> | g | Control panel |
| c | Basin | h | Nameplate |
| d | Drain | i | Shut-off valve |
| e | Cooking insert | | |

3.2 Function of the operating and display elements

Symbol	Operating/display element	Function
	Output control knob	• Switch off the unit.
1 — 10		• Set the output.
	Temperature control knob	• Switch off the heating.
30 °C — 110 °C		• Set the temperature.
	Heating indicator light	• Illuminates when heating is active.

4 Operating the unit

4.1 Tips for use

- Use suitable cooking utensils.
 - Suitable cooking utensils are those made of perforated stainless steel with a flat bottom.
- Avoid overcooking.
- Use residual heat by switching off early.

4.2 Basic functions

4.2.1 Preparing the unit

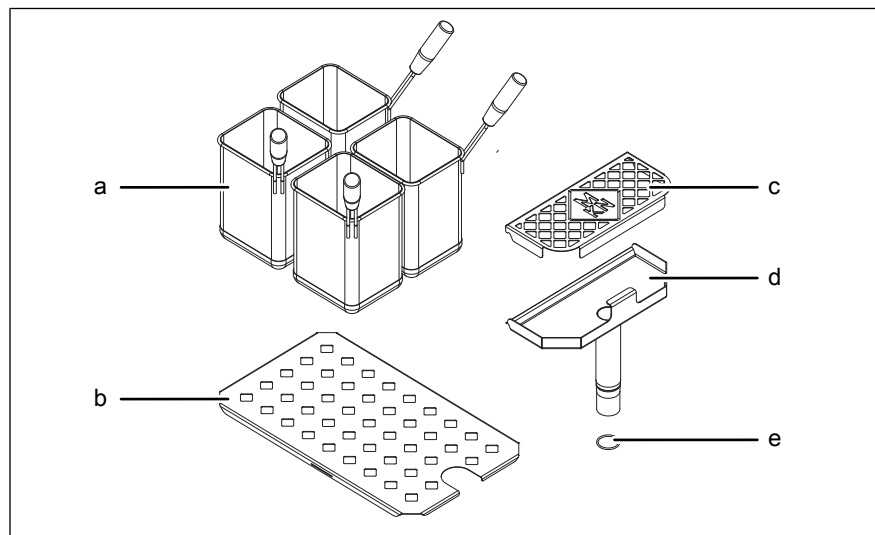


Image: Equipment

a	Cooking insert	d	Foam overflow trough
b	Base shelf	e	Seal
c	Insert plate		

Requirements Unit cleaned

1. Insert the base shelf into the basin.
 2. Attach the seal to the foam overflow trough.
 3. Put the foam overflow trough onto the drain.
 4. Place the insert plate into the foam overflow trough.
 5. Close the drain.
 6. Place the collection container under the drain.
- ↳ The unit is now prepared.

4.2.2 Extending to 6 cooking inserts

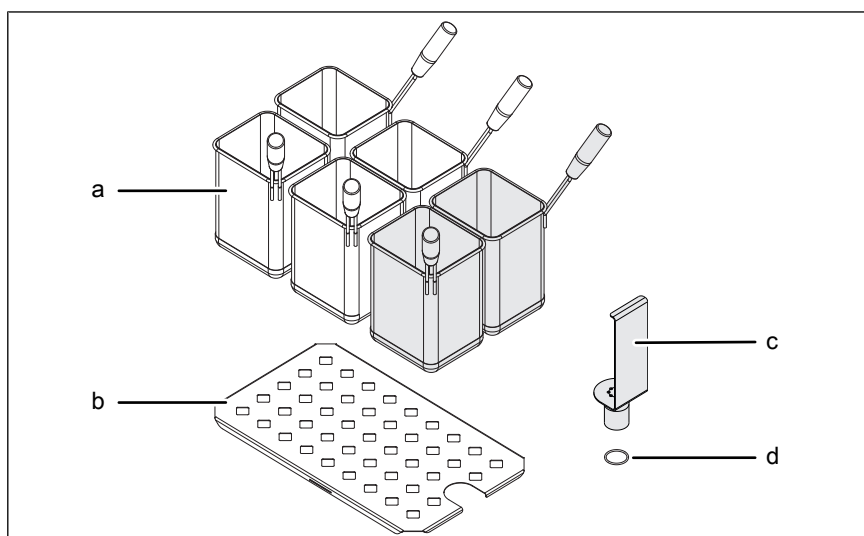


Image: Extending to 6 cooking inserts

- | | | | |
|---|----------------|---|---------------|
| a | Cooking insert | c | Outlet filter |
| b | Base shelf | d | Seal |

Requirements Unit cleaned

1. Insert the base shelf into the basin.
 2. Attach the seal to the outlet filter.
 3. Put the outlet filter onto the drain.
 4. Close the drain.
 5. Place the collection container under the drain.
- ↳ The unit is now prepared.

4.2.3 Setting the temperature

- Set the *temperature* control knob to the desired temperature.
- ↳ The *heating* indicator light illuminates.
- ↳ The *heating* indicator light goes out when the set temperature is reached.

4.2.4 Adjusting the output

Requirement The unit is on

- Turn the *Output* control knob to the desired output level.

4.3 Switching the unit on and off

4.3.1 Switching on

Requirement Unit ready for use

- Turn the *Output* control knob to the maximum output level.
- ↳ The unit is on.

4.3.2 Switching off

1. Turn the *Output* control knob to the "△" setting.
- ↳ The unit is off.

4.4 Loading in the water



Be aware of the change in the fill level when the cooking insert is loaded.



Do not salt water until it reaches boiling temperature.

As a result, the salt dissolves immediately and is not deposited at the bottom first.

Salt on the floor can lead to corrosion.

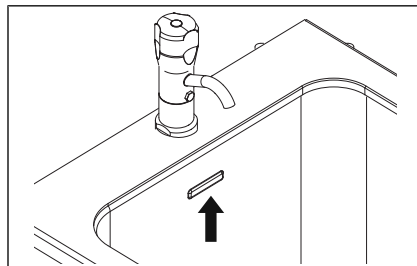


Image: *Maximum fill level mark*

Requirements Drain closed
Unit prepared

1. Open the water inlet tap.
2. Load with water to just below the *maximum fill level mark*.
3. Close the water inlet tap.

4.5 Cooking



CAUTION

Risk of scalding from food that is cooking

Do not exceed the *maximum fill level mark*



CAUTION

Risk of scalding from hot liquids

- Allow the collection container to cool down before emptying it.
- Protect arms and hands by wearing suitable protective gloves.



Adding cold liquid or water during cooking increases the cooking time.



Check the collection container regularly during operation and empty it if necessary.

Requirements

Unit ready for use

Suitable collection container placed underneath

Water is loaded

Drain closed

1. Switch on the unit (see "Switching the unit on and off").
2. Set the temperature.
 - ↳ The unit heats up.
 - ↳ *Heating indicator* light illuminates.
 - ↳ Set temperature is reached.
 - ↳ *Heating indicator* light goes out.
3. Load the food to be cooked into the cooking insert.
4. Carefully insert the cooking insert.
 - ↳ Observe the *maximum fill level mark*.
 - ↳ If exceeded, empty the surplus amount at the drain.
5. Cook the food as desired.
 - ↳ Bring the food quickly at full load to its cooking point.
 - ↳ Bring delicate food slowly and gently at partial load to its cooking point.
6. In the case of a unit with 6 cooking inserts, skim off the foam with a suitable spoon.
7. In the case of a unit with an overflow trough, carefully open the drain and then open the water inlet tap.
 - ↳ Foam flows into the collection container via the foam overflow trough and drain.
8. Close the water inlet tap.
9. Close the drain.
10. Remove the cooking insert after cooking.
11. Switch off the unit.
12. Empty the unit (see "Emptying the unit").
13. Clean the unit (see "Cleaning and caring for the unit").

Tip

Liquids and protein- or starch-containing food being cooked create heavy foam formation.

4.6 Emptying the unit



CAUTION

Risk of scalding from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Use heat-resistant containers with handles and lockable lids for transportation.

4.6.1 Emptying the unit from the bottom

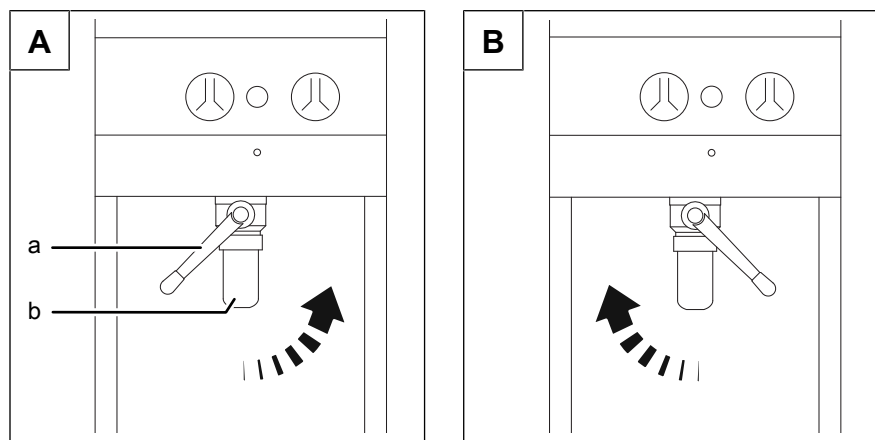


Image: Opening drain (A), closing drain (B)

a Shut-off valve

b Drain

Requirement Unit switched off
Unit has cooled down
Drain closed

1. Place a suitable container underneath.
2. Remove the foam overflow trough with insert plate.
3. Turn the shut-off valve slowly clockwise.
 - ↳ The drain opens.
 - ↳ The basin is emptied.
4. Turn the shut-off valve anticlockwise.
 - ↳ The drain closes.
5. Carefully remove and empty the container.

4.6.2 Emptying the unit from the front

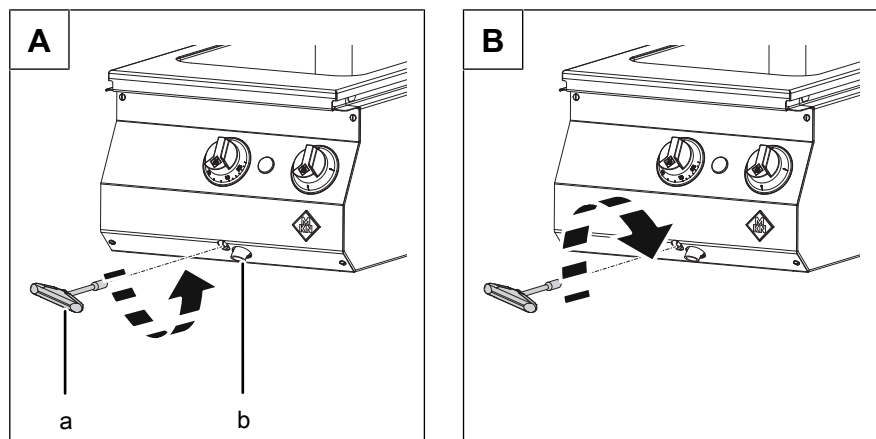


Image: A Opening drain; B Closing drain

a Key

b Drain

Requirement Unit switched off
Unit has cooled down
Drain closed

1. Provide a suitable container.
2. Insert the key on the valve.
3. Turn the key anticlockwise.
 - ↳ The drain opens.
 - ↳ The basin is emptied.
 - ↳ Use a suitable line for emptying.
4. Turn the key clockwise.
 - ↳ The drain closes.
5. Empty the container.

4.7 Pausing and end of use

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

1. Turn the *Output* control knob to the " $\triangle$ " setting.
2. Turn the *Temperature* control knob to the " $\triangle$ " setting.
 - ↳ Unit cools down.
3. Empty the basin (see "Emptying the water").
4. Clean the unit (see "Cleaning and caring for the unit").

4.7.1 Perform a hygiene flush after an extended period of idleness

For reasons of hygiene, flush the water lines in the unit and on-site water lines before using the unit.

5 Cleaning and caring for the unit



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.
-

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.
-

5.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits.
- 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, for example steel spatulas or steel wire brushes.
- Prevent contact with iron and steel, for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean contact surfaces with water.

5.2 Removing rust spots

- Remove fresh rust spots immediately 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.

5.3 Cleaning the housing

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.

Requirement Unit switched off and cooled down

1. Clean the housing with warm water and commercially available cleaning agents.
2. Rinse thoroughly with clear water to neutralise cleaners.
3. Wipe dry with a lint-free cloth.

5.4 Cleaning the basin

Requirement Unit switched off and cooled down
Water drained

1. Clean the basin with clear water.
 - ↳ Use a mild cleaning agent if required.
 - ↳ Rinse thoroughly with clear water.
2. Wipe dry with a lint-free cloth.
3. Empty the water.
4. Close the drain.
 - ↳ Ensure that no water remains in the drain.
5. Dry the basin by heating it briefly.

5.5 Cleaning cooking insert

ATTENTION

Risk of corrosion from improper cleaning

- Remove saltwater residue from cooking insert.
- Do not place cooking insert in saltwater residue.
- Dry the cooking insert after cleaning.

Requirements Unit switched off and cooled down
Water drained
Basin cleaned and dried

1. Remove the cooking insert.
2. Clean the cooking insert with clear water.
 - ↳ Use a mild cleaning agent if required.
 - ↳ Rinse thoroughly with clear water.
3. Wipe dry with a lint-free cloth.
4. Insert the cooking insert.

5.6 Cleaning the drain

Requirement Unit switched off and cooled down
Basin emptied

1. Open the drain.
2. Clean the drain thoroughly with a bottle brush.
3. Clean the drain with clear water.
 - ↳ Use a mild cleaning agent if required.
 - ↳ Rinse thoroughly with clear water.
4. Wipe dry with a lint-free cloth.
5. Close the drain.
 - ↳ Ensure that no water remains in the drain.

5.7 Decalcifying the unit



If it is operated with hard water, decalcify the basin regularly to prevent damage to the unit.

Use a commercially available decalcifying agent to decalcify the basin.

Requirement Unit switched off and cooled down
Basin emptied and cleaned
Drain closed

1. Use the decalcifying agent in accordance with the manufacturer's instructions for use.
2. Empty the water and decalcifying agent (see "Operating the unit").
3. Rinse thoroughly with clear water.
4. Inspect the basin for calcium residue.
↳ Repeat the decalcifying process if necessary.
5. Empty the water.
6. Wipe dry with a lint-free cloth.
7. Close the drain.
↳ Ensure that no water remains in the drain.
8. Dry the basin by heating it briefly.

5.8 Inspecting the unit

5.8.1 Performing a visual inspection

ATTENTION

Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
- Has inspection performed by a proficient operator.
- In the event of damage or signs of wear, contact Customer service immediately and do not operate the unit any longer.

Requirement Unit switched off and cooled down
Basin emptied and cleaned
Drain closed

- Inspect the housing, basin and drain regularly for deformation and damage.
↳ Visual inspection has been performed.

6 Troubleshooting

6.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
The unit does not heat up	Unit defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	<i>Output</i> control knob on "△" setting	• Switch on the unit.
	<i>Temperature</i> control knob on "△" setting	• Set the temperature.
	Power supply interrupted	• Connect the unit to the electric mains.
	Heating temperature control knob is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
Insufficient heat output	Heating temperature control knob is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	Mains phase missing	• Disconnect the unit from the electric mains. • Contact Customer service.
The <i>Heating</i> indicator light does not illuminate	<i>Heating</i> indicator light is defective	• Disconnect the unit from the electric mains. • Contact Customer service.

6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

7 Carrying out maintenance

The unit is maintenance-free, there are no maintenance requirements.

8 Dispose of unit in an environmentally responsible manner

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.

Cleaning agents Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

We are a registered manufacturer at the **elektro-altgeräte** register foundation, and we are listed in the **ear** directory. If required, please contact one of the foundation's disposal agents. (WEEE-Reg.-Nr.DE 19459438)

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 pasta cooker							
Type number							
0720402	0720403B	10012164	10013983	1220402	1320402	1420402	1420403B
1520402	1520403	2020402	2020403	2120402	2220403	3020402	

complies with all relevant provisions of the following Directives and Regulations. Furthermore, this declaration does not contain any assurance of characteristics or properties.

- Directive 2011/65/EU (RoHS) dated 08 June 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
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Adduced basis for verification
DIN EN 55014-1:2012-05
EN 55014-2:2015
EN 60335-1:2012
EN 60335-2-47:2003/A11:2012
EN ISO 12100:2010

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 • 10000007216KONDEC

Wolfenbüttel, 06/09/2022

Person authorised to compile the technical documents:

ppa. Peter Helm

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

1 / 1

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2020402-20ABBE-E





Declaration of Conformity



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Person authorised to compile the technical documents:

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

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Declaration of Conformity



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We hereby declare, that the following product:

Description of the unit							
Unit for cooking food in commercial applications							
Unit type							
Electric pasta cooker							
Type number							
0720402	0720403B	10012164	10013983	1220402	1320402	1420402	1420403B
1520402	1520403	2020402	2020403	2120402	2220403	3020402	

complies with all relevant provisions of the following Directives and Regulations. Furthermore, this declaration does not contain any assurance of characteristics or properties.

- Directive 2011/65/EU (RoHS) dated 08 June 2011
- Electromagnetic Compatibility Regulations 2016
- Electrical Equipment (Safety) Regulations 2016
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Adduced basis for verification
DIN EN 55014-1:2012-05
EN 55014-2:2015
EN 60335-1:2012
EN 60335-2-47:2003/A11:2012
EN ISO 12100:2010

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.

Wolfenbüttel, 06/09/2022

Person authorised to compile the technical documents:

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

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