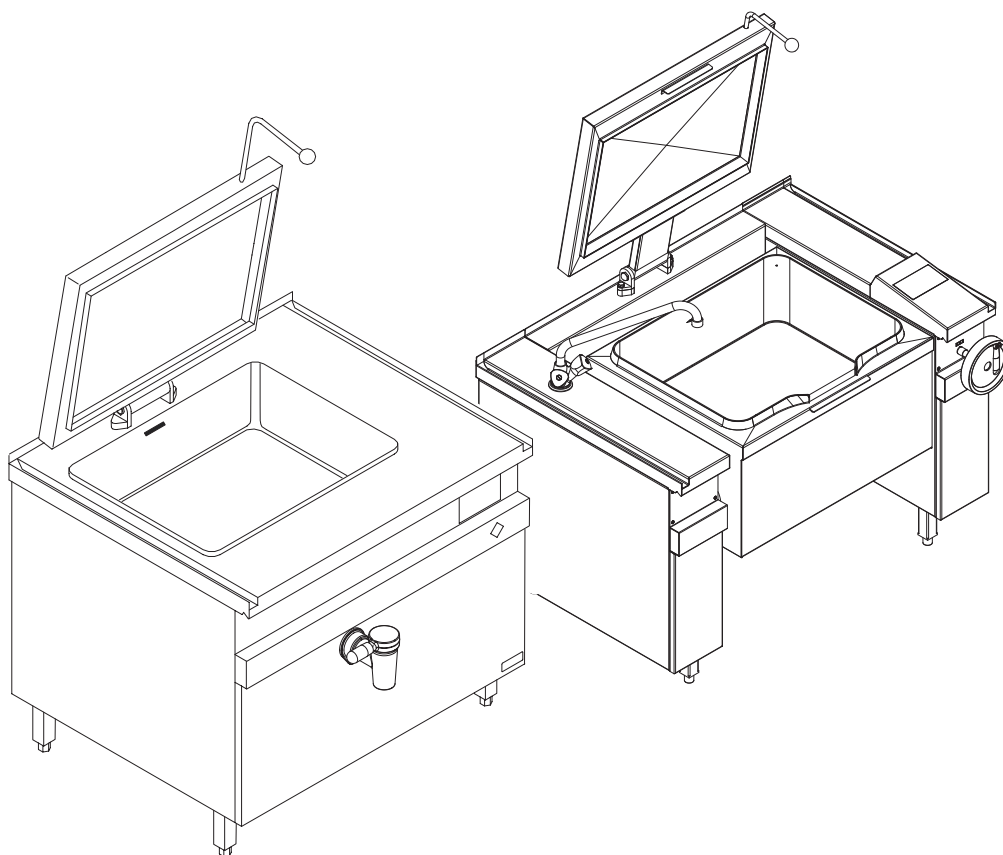




Read the operating instructions prior to commissioning

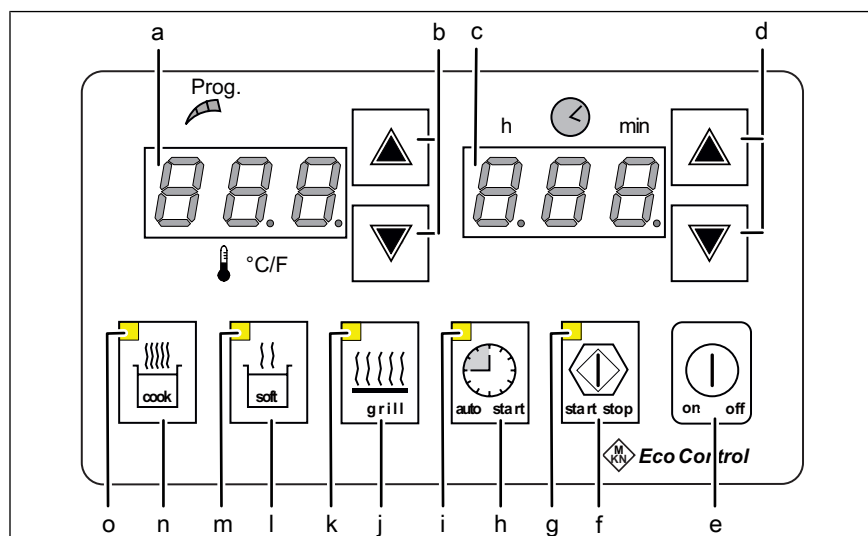
Operating instructions

Bratt pan



Unit	Type of energy	Version	Model
Magnum fryer	Electric	Without tilting, EcoControl	OPEMPF... O7EMPF... OIEMPF...
		Side arm, manual tilting, EcoControl	OPEKBP... OIEKBP...
		Side arm, motorised tilting, EcoControl	OPEKBP... OIEKBP...

Operating and display elements



- | | |
|---------------------------------------|--------------------------------|
| a "Cooking temperature/level" display | i "Auto start" indicator light |
| b "Cooking temperature/level" button | j "grill" button |
| c "Cooking time" display | k "grill" indicator light |
| d "Cooking time" button | l "Soft" button |
| e "On Off" button | m "Soft" indicator light |
| f "Start Stop" button | n "Cook" button |
| g "Start Stop" indicator light | o "Cook" indicator light |
| h "Auto start" button | |

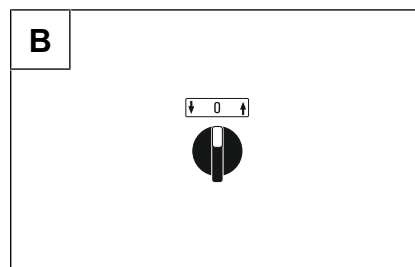
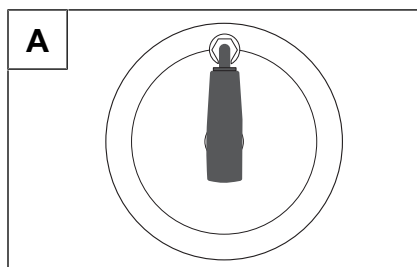


Image: A: Manual tilting handwheel; B: Motorised tilting control knob

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

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

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

- As set-down area or working surface
- Storing supplies
- Drying cloths, paper or dishes
- As a basin for keeping things warm
- Heating rooms
- For heating cooking utensils on the frying surface
- Heating preserved food
- Heating acids, alkaline solutions or other chemicals
- For smoking fish or meat
- Heating of warmer plates and GN containers
- Heating flammable liquids
- Deep-frying

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 lid carefully.
- Remove containers only with suitable protective gloves or potholders.

Hot liquids Risk of burns from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- 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

- Protect arms and hands by wearing protective gloves.
- First open the lid slightly and allow the steam to escape. Then open the lid completely.
- 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.
- Do not use the unit as a deep fat fryer.

Risk of fire from overheating

- Observe the unit during operation.
- Observe the maximum filling quantity.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Close the lid to smother a fire.
- 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

- 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 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.

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 floors

- 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.
- Use only a stainless steel scraper or stainless steel spatula for cleaning.
- Do not use any bleaching or chlorine-containing cleaners or disinfectants.
- Remove rust spots with an abrasive.
- Keep the unit free of calcium deposits.

Hygiene Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.
- Follow the cleaning instructions.
- Observe food processing regulations when keeping food warm.

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 use the frying surface as a heating surface for pots.
- Do not use or cook any aggressive or caustic substances.
- Operate the unit only by hand.

3 Description of the unit

3.1 Overview of the unit

The unit is intended for universal use in commercial kitchens for cooking food in a pan. Possible uses are cooking, stewing, frying, braising and boiling.

The pan with drain valve is permanently built-in. The pan with motorised or manual tilting can be turned in the left and right side arms, and the bearing of the pivoting point is located right at the front for optimum pouring.

3.1.1 Floor-standing unit

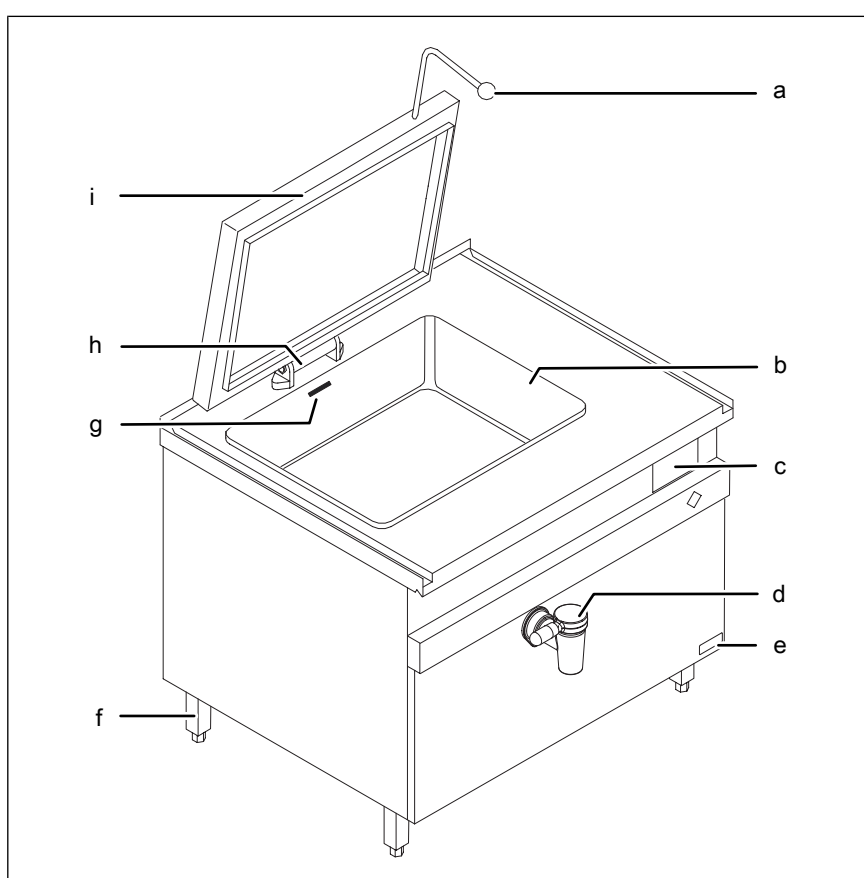


Image: Bratt pan with EcoControl

- | | |
|---------------------|----------------------------------|
| a Lid handle | f Equipment leg |
| b Pan | g <i>Maximum fill level</i> mark |
| c Operating element | h Lid hinge |
| d Drain valve | i Lid |
| e Nameplate | |

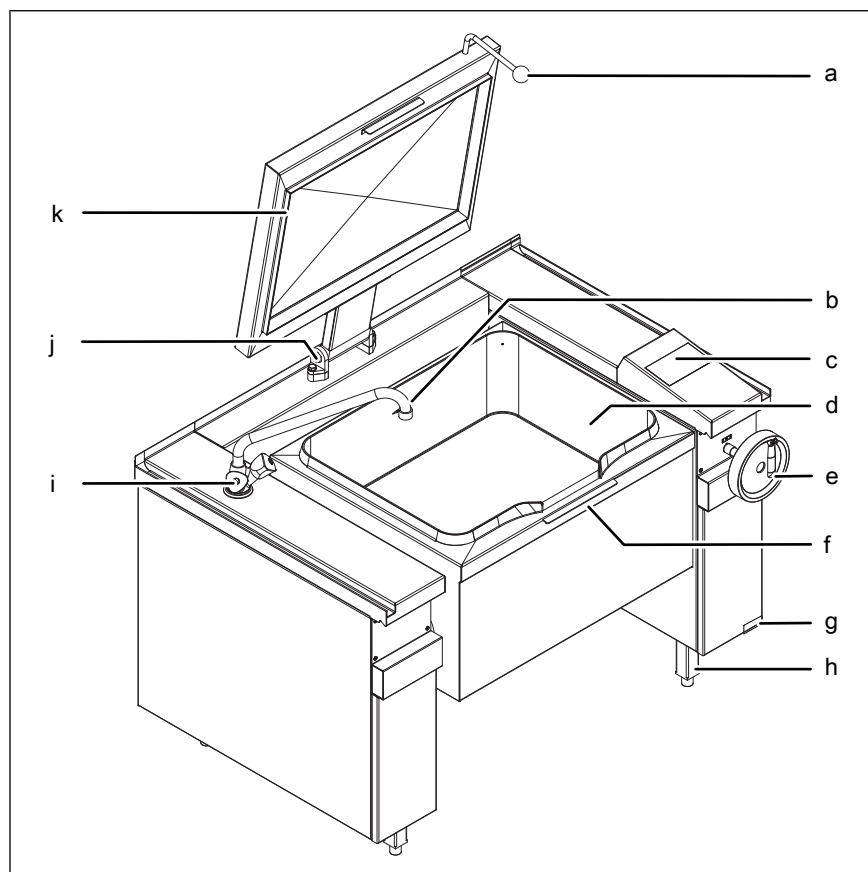


Image: Bratt pan with EcoControl, manual tilting and mixer tap

- | | |
|--|------------------------|
| a Lid handle | g Nameplate |
| b <i>Maximum fill level</i> mark | h Equipment leg |
| c Operating element | i Mixer tap (optional) |
| d Pan | j Lid hinge |
| e Operating element for <i>tilting</i> | k Lid |
| f Spout | |

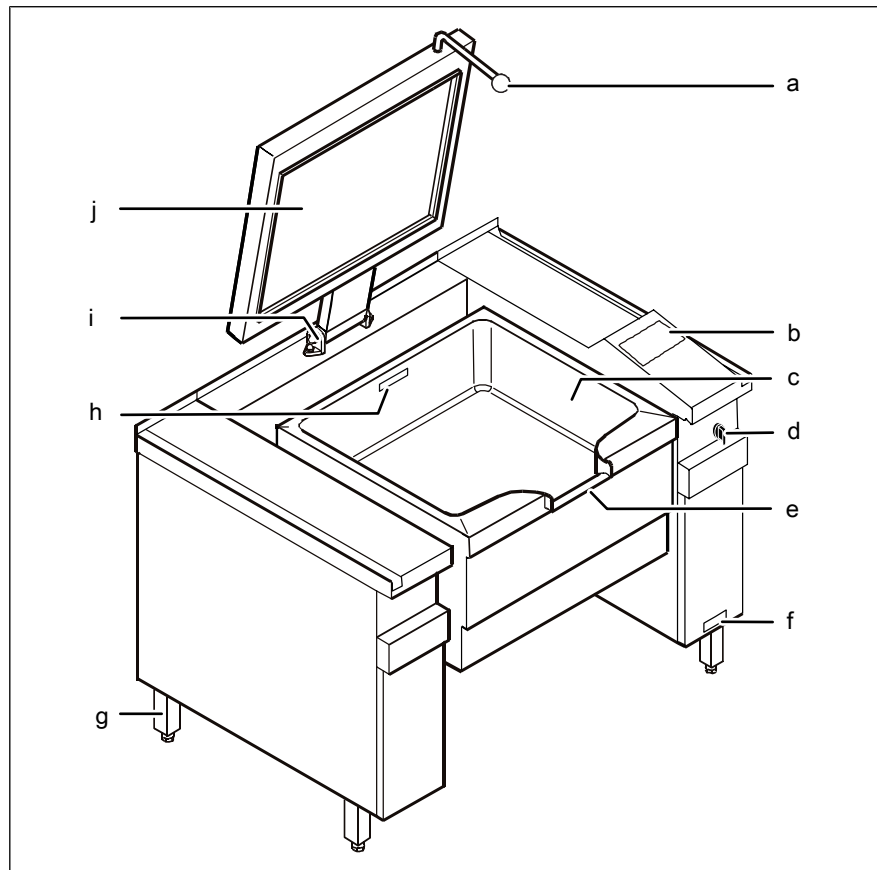


Image: Bratt pan with EcoControl and motorised tilting

- | | |
|--|----------------------------------|
| a Lid handle | f Nameplate |
| b Operating element | g Equipment leg |
| c Pan | h <i>Maximum fill level mark</i> |
| d Operating element for <i>tilting</i> | i Lid hinge |
| e Spout | j Lid |



- | | | | |
|---|--------------------------------------|---|---------------------|
| a | Lid handle | f | Nameplate |
| b | <i>Maximum fill level</i> mark | g | Spout |
| c | Operating element | h | Suspension mounting |
| d | Pan | i | Lid hinge |
| e | Operating element for <i>tilting</i> | j | Lid |

3.2 Function of the operating and display elements

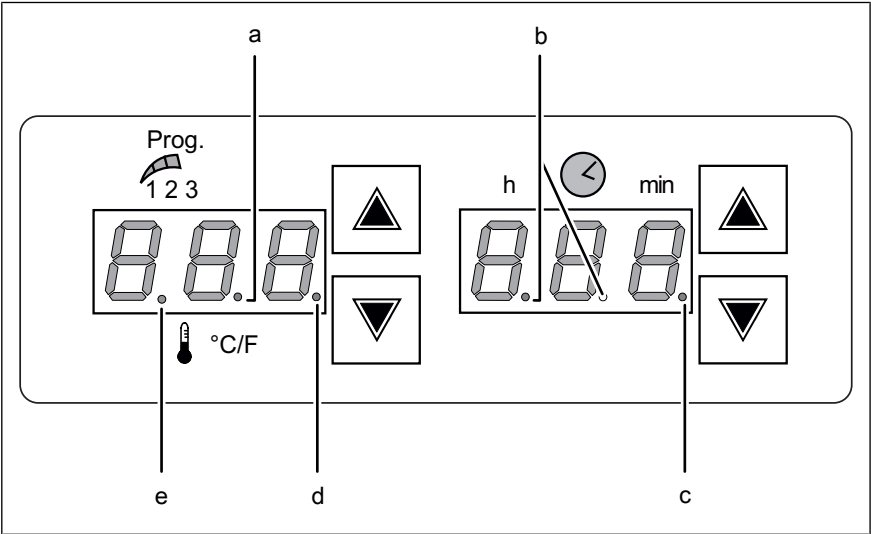
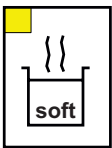
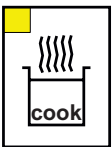
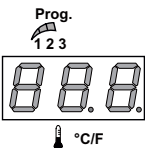
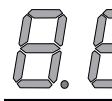
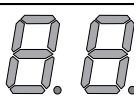
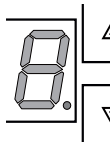
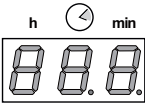


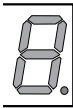
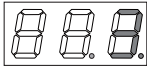
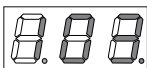
Image: Display field

- a Decimal point for "Cooking temperature/level"
- b Decimal point for "Cooking time"
- c Time display indicator light
- d Indicator light for *heating status display*
- e Status display indicator light

Symbol	Operating/display element	Function
	"On Off" button	- Switch on the unit. - Switch off the unit.
	"Start Stop" indicator light	Illuminates when the cooking process is active.
	"Start Stop" button	- Start the cooking mode. - End the cooking mode.
	"Auto start" indicator light	- Flashes when the start time is being set. - Illuminates when the start-time preselection is active.
	"Auto start" button	Set the start-time preselection.
	"grill" indicator light	- Flashes when the temperature for "Frying" cooking mode is being set. - Illuminates when the "Frying" cooking mode is selected.
	"grill" button	Select the settings for the "Frying" cooking mode.

Description of the unit

Symbol	Operating/display element	Function
	"Soft" indicator light	- Flashes when the temperature for the "Soft cooking" mode is being set. - Illuminates when the "Soft cooking" mode is selected.
	"Soft" button	Select the settings for the "Soft cooking" mode.
	"Cook" indicator light	- Flashes when the temperature or level for "Cook" mode is being set. - Illuminates when the "Cook" mode is selected.
	"Cook" button	Select the settings for the "Cook" mode.
	"Cooking temperature/level" display	- Shows the selected level when setting a cooking program. - Shows the selected cooking temperature for all cooking modes.
	Decimal point for "Cooking temperature/level"	No further function
	<i>Status display</i> indicator light	- Illuminates during the heating phase when the unit is started. - Goes out when the unit has reached the desired continuous cooking level.
	Indicator light for <i>heating status display</i>	- Illuminates when heating is active. - Goes out when the heating is inactive, for example if the set temperature has been reached. - Flashes if activation of the unit is interrupted, for example in the case of a tilted pan (unit with tilting), activated power optimisation system (unit with power optimisation system) or pressure build-up (pressurised unit).
	"Cooking temperature/level" button	- Save the cooking program or select the saved cooking program. - Increase the temperature. - Reduce the temperature.
	"Cooking time" display	Shows the selected preselection time or cooking time as the remaining time for the cooking mode in hours and minutes.

Symbol	Operating/display element	Function
min 	Time display indicator light	- Flashes while the preselection time or cooking time elapses. - Goes out when the desired time has elapsed.
	The "Cooking time" decimal point jumps between two positions and displays either the waiting time (decimal point on the right) or the cooking time (decimal point on the left).	- Shows the waiting time before the start of a cooking program in 10-minute increments. (Example: 30 minutes)
		- Shows the cooking time for a running cooking program in 1-minute increments. (Example: 1 hour and 3 minutes)
 	"Cooking time" button	- Increase the cooking time. - Reduce the cooking time.

3.3 Operating temperature

Cooking mode	Temperature
Low-temperature cooking ("Slow")	50 – 100 °C
Soft cooking ("Soft")	
Cooking ("Cook")	100 °C
Frying ("Grill")	50 – 300 °C

3.4 Fill quantity



The fill quantity depends on the model and pan size.

Model	Pan size	Quantity (l)*
Without tilting	2/1 GN	77
	2/1 GN – 300	96
	3/1 GN	113
	3/1 GN – 300	143
With tilting	2/1 GN	65
	2/1 GN – 300	96
	3/1 GN	94
	3/1 GN – 300	143

Description of the unit

Model	Pan size	Quantity (l)*
* Maximum fill quantity in accordance with DIN 18857		

4 Operating the unit



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.

4.1 Initial commissioning

The following work must be carried out before the initial commissioning:

1. Perform the basic settings (see "Performing basic control settings").
2. Unit with steel frying surface: Burn-in the frying surface (see "Burning-in a steel frying surface").

4.2 Switching the unit on and off

4.2.1 Switching on

- Press the "On Off" button.
 - ↳ Unit is ready for use.
 - ↳ Heating is off.
 - ↳ "Cooking temperature/level" display briefly shows "200 °C".
 - ↳ The "grill" indicator light flashes.
 - ↳ After several seconds the "Cooking temperature/level" display shows the actual temperature.
 - ↳ "Cooking time" display shows "– –. –."
 - ↳ The "grill" indicator light illuminates.
- ↳ The unit is on.

4.2.2 Switching off

The unit is on

Desired cooking mode or cooking program has ended

1. Press the "Start Stop" button.
 - ↳ "Start Stop" indicator light goes out.
 - ↳ "Cooking time" display shows "– –. –."
 - ↳ Unit switches to operating readiness.
 - ↳ "Cooking temperature/level" display shows the actual temperature.

2. Press the "On Off" button.
 - ↳ Heating switches off.
 - ↳ The "Heating" indicator light goes out.
 - ↳ Unit cools down.
 - ↳ The unit is off.

4.3 Performing basic control setting

The control can be set only on models with EcoControl.



Changing parameters that are not indicated can lead to the warranty possibly becoming void.

MKN does not assume any responsibility or liability for damage, which is caused by unauthorized changing of parameters. Claims against MKN that are due to this can not be upheld, not even within the scope of the guarantee or warranty.

The basic setting for the unit is preset at the time of delivery. The values can be changed. For an overview of the settings, see the following list.

EcoControl basic control setting - Level 1: Bratt pan

Setting	Parameters	Standard value	Range of adjustment	Explanation
Program number	Id	001	1—255	Without function
Automatic process start	APS	1	0	Deactivated, signal sounds
			1	Activated, no signal at process start
Without function	dt_	---	---	Without function
Without function	tc_	---	---	Without function
Altitude	H__	0	0—30	Altitude in 100 m increments
Set the temperature unit	F__	0	0	Degrees Celsius (°C)
			1	Degrees Fahrenheit (°F)
Process start at overtemperature	PSO	0	0	Process start only if set temperature reached
			1	Process start even if temperature is above set value

EcoControl basic control setting - Level 2: Bratt pan

Setting	Parameters	Standard value	Range of adjustment	Explanation
Process start signal tone	53	10	000	Deactivated
			001 — 099	Duration in seconds (s)
			100	Continuous sound
Process end signal tone	54	10	000	Deactivated
			001 — 099	Duration in seconds (s)
			100	Continuous sound
Kitchen management system interface	59	01	01 — 63	Unit address for interface

EcoControl basic control setting - Level 3: Bratt pan

Setting	Parameters	Standard value	Range of adjustment	Explanation
Temperature for "Grill" cooking mode	80	200	0 — 300	Temperature in the particular cooking mode
Temperature for "Cook" mode, Level 1	82	50	50 — 100	Temperature in the particular cooking mode
Temperature for "Cook" mode, Level 2	83	70	50 — 100	Temperature in the particular cooking mode
Temperature for "Cook" mode, Level 3	84	90	50 — 100	Temperature in the particular cooking mode
Temperature for "Soft" cooking mode	85	95	50 — 100	Temperature in the particular cooking mode

4.3.1 Changing the EcoControl basic control setting - Level 1



Only change the indicated parameters.



If no button is pressed within 5 seconds, the Setting menu closes automatically without saving.

Requirement The unit is on

1. Press and hold the "Cook" button.
2. Also press the "grill" button.
3. Release the "Cook" button.
4. Release the "grill" button.
 - ↳ "Cooking temperature/level" display shows the parameters.
 - ↳ "Cooking time" display shows the set value.
5. Select the parameters using the "Cooking temperature/level" button in the "Cooking temperature/level" display.
6. Set the desired value using the "Cooking time" button in the "Cooking time" display.
7. To save the settings, press and hold the "Cook" button.

8. Also press the "grill" button.
9. Release the "Cook" button.
10. Release the "grill" button.

Setting the temperature display

Requirement The unit is on

Level 1 is activated

1. Select the "F__" parameter using the "Cooking temperature/level" button in the "Cooking temperature/level" display.
2. Using the "Cooking time" button in the "Cooking time" display, set "0" or "1" to display the temperature.
3. Set "0" for °C.
4. Set "1" for °F.

Setting the process start

Requirement The unit is on

Level 1 is activated

1. Select the "APS" parameter using the "Cooking temperature/level" button in the "Cooking temperature/level" display.
2. Using the "Cooking time" button in the "Cooking time" display, set "0" or "1" for "manual/automatic" process start.
3. Set "0" for manual start with signal.
 - ↳ When the set temperature is reached, a signal sounds.
 - ↳ The remaining time does not start.
4. Set "1" for automatic start without signal.
 - ↳ The remaining time starts, as soon as the set temperature is reached.

Setting the process start at overtemperature

Requirement The unit is on

1. Select the "PSO" parameter using the "Cooking temperature/level" button in the "Cooking temperature/level" display.
2. Using the "Cooking time" button in the "Cooking time" display, set "0" or "1" for process start at overtemperature.
3. Set "0" for "No".
4. Set "1" for "Yes".

4.3.2 Changing the EcoControl basic control setting - Level 2



Only change the indicated parameters.

Requirement The unit is on

1. Press the "grill" button, "Auto start" button, "Soft" button and "Cook" button in succession.
 - ↳ "Cooking temperature/level" display shows the parameters.
 - ↳ "Cooking time" display shows the set value.
2. Select the parameters using the "Cooking temperature/level" button in the "Cooking temperature/level" display.
3. Set the desired value using the "Cooking time" button in the "Cooking time" display.
4. To save the settings, press the "Start Stop" button.
5. Press the "On Off" button to leave the Setting menu.

4.3.3 Changing the EcoControl basic control setting - Level 3



Only change the indicated parameters.

Requirement The unit is on
Level 2 is activated

1. Select the "64" parameter using the "Cooking temperature/level" button in the "Cooking temperature/level" display.
 - ↳ "Cooking temperature/level" display shows "64.-".
 - ↳ "Cooking time" display shows "- - -".
2. Press the "Start Stop" button.
 - ↳ "Cooking temperature/level" display shows "64.1".
 - ↳ "Cooking time" display shows "000".
3. Using the "Cooking time" button, change the value of parameter "64" to "1.234".
 - ↳ "Cooking temperature/level" display shows "64.1".
 - ↳ "Cooking time" display shows "234".
4. Press the "Start Stop" button.
 - ↳ Display jumps to parameter "0" of Level "3".
 - ↳ "Cooking temperature/level" display shows "00.0".
 - ↳ "Cooking time" display shows the unit number.
5. Perform the changes in accordance with the table (see "Performing basic control settings").
6. To save the settings, press the "Start Stop" button.
7. Press the "On Off" button to leave the Setting menu.

4.4 Basic functions

4.4.1 Setting the temperature



The adjustable temperature range depends on the cooking mode selected.

The temperature is adjusted in 1-degree increments.

Requirement The unit is on

1. Select the desired cooking mode.
2. Press the "Cooking temperature/level" button.
 - ↳ The indicator light for the selected cooking mode flashes.
 - ↳ "Cooking temperature/level" display shows the preset cooking temperature.
3. Set the desired temperature with the "Cooking temperature/level" buttons, while the indicator light for the selected cooking mode is flashing.
 - ↳ The indicator light for the selected cooking mode illuminates.
 - ↳ The temperature for the selected cooking mode is set.

4.4.2 Setting the temperature for low-temperature cooking

Requirement The unit is on

"Cook" mode is set

The "Cook" indicator light illuminates.

"Cooking temperature/level" display shows the continuous cooking level

1. Press the "Cooking temperature/level" button.
 - ↳ "Cooking temperature/level" display shows the level.
2. Select the desired level with the "Cook" button.
3. Press both "Cooking temperature/level" buttons at the same time.
 - ↳ The "Cook" indicator light flashes.
 - ↳ "Cooking temperature/level" display shows the preset temperature.
4. Set the desired temperature with the "Cooking temperature/level" buttons, while the indicator light for the selected level is flashing.
 - ↳ "Cooking temperature/level" display shows the set temperature.
 - ↳ After a few seconds the "Cooking temperature/level" display shows the actual temperature of the food being cooked.
 - ↳ The "grill" indicator light illuminates.
 - ↳ The temperature for *Low temperature cooking* is set.

4.4.3 Setting start-time preselection



CAUTION

Health risk from harmful microorganisms due to insufficient temperatures

When using start-time preselection, temperatures that promote the growth of harmful microorganisms on the food being cooked can occur in the cooking zone.

- Observe food processing regulations when keeping food warm.
- Check whether start-time preselection is suitable for the particular food being cooked.



Cooking processes can be individually adapted by means of start-time preselection.

Start-time preselection can be used to set the waiting period until the program starts.

The maximum time, which can be set with start-time preselection, is 0 - 12 hours. Start-time preselection can be adjusted in 10-minute increments.

The unit can be prepared and filled with food to be cooked before the program is started, or you can select a cooking program to be performed.

Requirement The unit is on

1. Set or select the desired cooking program but do not start it.
2. Press the "Auto start" button.
 - ↳ The "Auto start" indicator light flashes.
 - ↳ "Cooking time" display shows "0.0".
3. Press the "Cooking time" buttons and set the waiting time.
4. Press the "Start Stop" button to begin start-time preselection.
 - ↳ The "Start Stop" indicator light illuminates.
 - ↳ The "Auto start" indicator light illuminates.
 - ↳ The "Cooking time" display flashes. The "Cooking time" display shows the remaining time until the start. After the waiting time has elapsed, the set cooking program starts automatically.
- ↳ Start-time preselection is set
5. If the "Start Stop" button is pressed before start-time preselection has elapsed, start-time preselection is cancelled.
 - ↳ "Start Stop" indicator light goes out.
 - ↳ "Auto start" indicator light goes out.
 - ↳ "Cooking time" display shows "-.-.-".
- ↳ Start-time preselection is not set

Tip

Start-time preselection allows bottlenecks in the preparation and cooking of food to be avoided.

4.4.4 Setting the cooking time



Cooking processes can be individually adapted by means of the "Cooking time" function.



The cooking time can be adapted at any time, even while a cooking process is running.

The cooking time can be set with the "Cooking time" buttons. The maximum time that can be set is 9:59 hours. The cooking time can be adjusted in 1-minute increments.

Requirement The unit is on

1. Set or select the desired cooking program and level but do not start them.
 - ↳ The cooking time for each level can be individually set and saved for the cooking modes.
 - ↳ Cooking time preselection is even possible if there is no cooking program saved.
 2. Press the "Cooking time" button.
 - ↳ The indicator light for the selected cooking mode illuminates.
 - ↳ "Cooking time" display shows "-.- -".
 3. Press both "Cooking time" buttons at the same time.
 - ↳ The "Cooking time" display shows the last set cooking time.
 4. Short pressing of the "Cooking time" button.
 - ↳ The set time is adjusted in 1-minute increments.
 5. Long pressing (several seconds) of the "Cooking time" button.
 - ↳ The time display changes more quickly.
- ↳ Cooking time set

4.4.5 Starting the cooking mode



The "Status display" indicator light illuminates while the unit is heating up.

The "Status display" indicator light goes out, as soon as the set temperature is reached. If the temperature falls below the set level, the unit automatically heats up again.



The "Status display" indicator light flashes, when the power optimisation system is active.

Requirement The unit is on

- Press the "Start Stop" button.
 - ↳ "Cooking temperature/level" display shows the actual temperature or the selected level.
 - ↳ The "Start Stop" indicator light illuminates.
 - ↳ The indicator light for *Heating status display* goes out, as soon as the set temperature is reached.
 - ↳ If a waiting time is set, the cooking process starts after the set waiting time has elapsed.
 - ↳ The "Cooking time" display shows the remaining time.
 - ↳ An audible signal sounds, after the cooking time has elapsed.
 - ↳ Unit switches to operating readiness.
 - ↳ Heating is off.

4.4.6 Ending the cooking mode



The audible signal at the end of the set cooking time lasts 5 seconds.

Requirement The unit is on

- The "Start Stop" indicator light illuminates
- The "Heating" indicator light illuminates
- Press the "Start Stop" button.
 - ↳ "Start Stop" indicator light goes out.
 - ↳ "Cooking time" display shows "-- --"
 - ↳ Unit switches to operating readiness.
 - ↳ "Cooking temperature/level" display shows the actual temperature.
 - ↳ Heating switches off.
 - ↳ The "Heating" indicator light goes out.
 - ↳ Unit cools down.

4.4.7 Selecting cooking mode

The unit has several possible methods of starting a cooking process. "Cooking", "Soft cooking" and "Frying" are selected directly via the corresponding buttons in the operating field.



"Low-temperature cooking" is selected via the "Frying" button.

"Keeping food warm" is selected via the "Cook" button.

The unit is intended for the following cooking modes:

1. Cooking ("Cook")
2. Low-temperature cooking ("Slow")
3. Keeping food warm ("Hold")
4. Soft cooking ("Soft")
5. Frying ("Grill")

Requirement The unit is on

1. Press the button for the selected cooking mode.
 - ↳ The indicator light for the desired cooking mode flashes.
2. Perform the desired settings for the selected cooking mode.
 - ↳ The indicator light for the desired cooking mode illuminates, when all the settings have been performed.

4.4.8 Setting the level



Cooking processes can be started with several settings.

The basic setting for the unit is preset at the time of delivery.
The temperature for continuous cooking output is freely adjustable.

Level	Definition
"Cook" 1	Cooking process, which at the start first heats the food to be cooked to 100 °C, and then automatically continues to heat it with continuous cooking output of 30 %. If "Cook" 1 level is preselected, the changeover to the corresponding continuous cooking output can be made immediately by pressing both "Cooking temperature/level" buttons. The preset temperature is 50 °C.
"Cook" 2	Cooking process, which at the start first heats the food to be cooked to 100 °C, and then automatically continues to heat it with continuous cooking output of 70 %. If "Cook" 2 level is preselected, the changeover to the corresponding continuous cooking output can be made immediately by pressing both "Cooking temperature/level" buttons. The preset temperature is 70 °C.
"Cook" 3	Cooking process, which at the start first heats the food to be cooked to 100 °C, and then automatically continues to heat it with continuous cooking output of 90 %. If "Cook" 3 level is preselected, the changeover to the corresponding continuous cooking output can be made immediately by pressing both "Cooking temperature/level" buttons. The preset temperature is 90 °C.

Requirement Unit ready for use

1. Switch on the unit.
 - ↳ The "Hold" indicator light flashes.
 2. Press the "Cook" button to select a level.
 - ↳ The "Cook" indicator light flashes.
 - ↳ "Cooking temperature/level" display shows the preset level.
 3. Set the desired level with the "Cooking temperature/level" buttons, while the "Cook" indicator light is flashing.
 - ↳ The "Cook" indicator light illuminates after a few seconds, if input is completed and no more changes are made.
 - ↳ "Cooking temperature/level" display shows the level.
- ↳ The level is set.

4.4.9 Setting the continuous cooking temperature

Requirement The unit is on

1. Press the "Cook" button to select a level and with it the continuous cooking temperature.
 - ↳ The "Cook" indicator light flashes.
 - ↳ "Cooking temperature/level" display shows the level.
 2. Press both "Cooking temperature/level" buttons at the same time in order to set the continuous cooking temperature directly.
 - ↳ "Cooking temperature/level" display shows the stored temperature for the continuous cooking level selected.
 3. Set the desired temperature with the "Cooking temperature/level" buttons, while the "Cook" indicator light is flashing.
 - ↳ The "Cook" indicator light illuminates after a few seconds, if input is completed and no more changes are made.
- ↳ The desired continuous cooking temperature is set.

4.4.10 Tilting the pan



CAUTION

Risk of crushing from the pan moving

When tilting or tilting back, ensure that persons and obstacles are removed from the tilting area behind the pan.

Take care when tilting or tilting back.



CAUTION

Risk of crushing from the pan tilting

When tilting or tilting back, keep hands and other body parts away from the area of the pan's suspension mounting.

Tilting or tilting back the pan with manual tilting

Requirement Lid opened

1. Fold out the handwheel handle.
2. Turn the handwheel clockwise.
 - ↳ The pan is tilted.
 - ↳ Pan in unloading position.
3. Turn the handwheel anticlockwise.
 - ↳ The pan is tilted back.
 - ↳ Pan in the operating position.
4. Fold in the handwheel handle.

Tilting or tilting back the pan with motorised tilting



If the *Motorised tilting* control knob is no longer activated, the tilting movement of the pan stops.

Requirements Cooking ended
Unit switched off

1. Open the lid approx. 5 cm (gap).
↳ The steam escapes.
2. Place a suitable container underneath.
3. Turn the *Motorised tilting* control knob to the *Tilt* setting and hold it.
↳ The pan is tilted.
↳ Pan in unloading position.
4. Load the food being cooked into the container.
5. Turn the *Motorised tilting* control knob to the *Tilt back* setting and hold it.
↳ The pan is tilted back.
↳ Pan in the operating position.

4.5 Cooking

The unit has several possible methods of starting cooking processes:

1. Cooking ("Cook") with 3 levels (1, 2, 3)
2. "Slow" low-temperature cooking with 3 levels (1, 2, 3)
3. Soft cooking ("Soft")
4. Keeping food warm ("Hold")

Cooking ("Cook") enables the food being cooked to be cooked particularly efficiently.



The food to be cooked is first heated up to boiling temperature at full output. The food being cooked then continues to cook at reduced output.

There are 3 levels available.

Level	Description
1	Light boiling
2	Medium boiling
3	Heavy boiling

The temperatures for the levels are preset. The temperatures are freely adjustable.



CAUTION**Risk of scalding from food that is cooking**

Do not exceed the *maximum fill level* mark



CAUTION**Risk of scalding from hot steam**

Scalding from hot escaping steam can occur, when cooking utensils are being opened.

- Open the lid of the unit carefully.
-



Keep the lid closed during operation in order to save energy and improve the climate in the room.

Requirement The unit is on

1. Open the lid.
2. In the case of units without tilting, close the drain valve and put the drain screen into the drain.
3. Load in the food to be cooked.
4. Add liquid.
 - ↳ Observe the *Maximum load level* mark.
5. Close the lid.
6. Select the cooking mode (see "Operating the unit").
7. Select the level (see "Operating the unit").
8. Set the cooking temperature (see "Operating the unit").
9. Set the cooking time (see "Operating the unit").
10. Start cooking (see "Operating the unit").
11. Stir occasionally during cooking.
 - ↳ The heat is distributed more evenly.
 - ↳ The food being cooked does not burn.
12. End cooking (see "Operating the unit").
 - ↳ An audible signal sounds, after the cooking time has elapsed.
13. Open the lid approx. 5 cm (gap).
 - ↳ The steam escapes.
14. Open the lid completely.
15. Remove the food being cooked (see "Emptying the unit").
16. Switch off the unit (see "Operating the unit").
 - ↳ Unit cools down.
17. Empty the unit (see "Emptying the unit").
18. Clean the unit (see "Cleaning and caring for the unit").

4.5.1 Cooking with the cooking insert

Requirement The unit is on
Lid opened

1. Insert the base shelf.
2. Insert the cooking insert with the food to be cooked.
3. Add liquid.
↳ Observe the *Maximum load level* mark.
4. Close the lid.
5. Select the cooking mode (see "Operating the unit").
6. Select the level (see "Operating the unit").
7. Set the cooking temperature (see "Operating the unit").
8. Set the cooking time (see "Operating the unit").
9. Start cooking (see "Operating the unit").
10. End cooking (see "Operating the unit").
↳ An audible signal sounds, after the cooking time has elapsed.
11. Open the lid approx. 5 cm (gap).
↳ The steam escapes.
12. Open the lid completely.
13. Remove the cooking insert with the extraction handle.
14. Remove the base shelf with the extraction handle.
15. Allow the water to drain from the cooking insert.
16. Switch off the unit.
↳ Unit cools down.
17. Clean the unit (see "Cleaning and caring for the unit").

4.6 Steaming

In the case of steaming, the food to be cooked is cooked particularly gently in a perforated cooking insert (screen) over the water.



The water is heated up to boiling temperature at full output, so that there is hot steam at approx. 100 °C. The food to be cooked is cooked in the steam.



The heat is distributed more evenly.



Delicate food being cooked is not burnt.



CAUTION
Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.



CAUTION

Risk of scalding from hot steam

Scalding from hot escaping steam can occur, when cooking utensils are being opened.

- Open the lid of the unit carefully.



Keep the lid closed during operation in order to save energy and improve the climate in the room.

Requirement The unit is on

1. Open the lid.
2. In the case of units without tilting, close the drain valve and put the drain screen into the drain.
3. Load in approx. 3 cm of water.
 - ↳ When doing this, ensure that the cooking insert is not in direct contact with the water.
4. Insert the base shelf (see "Cooking with base shelf").
5. Load the cooking insert with the food to be cooked and then insert it.
6. Close the lid.
7. Select the "Cook" cooking mode (see "Operating the unit").
8. Select the level (see "Operating the unit").
9. Set the cooking temperature (see "Operating the unit").
10. Set the cooking time (see "Operating the unit").
11. Start cooking (see "Operating the unit").
12. End cooking (see "Operating the unit").
 - ↳ An audible signal sounds, after the cooking time has elapsed.
13. Open the lid approx. 5 cm (gap).
 - ↳ The steam escapes.
14. Open the lid completely.
15. Remove the food being cooked (see "Emptying the unit").
16. Switch off the unit (see "Operating the unit").
 - ↳ Unit cools down.
17. Empty the unit (see "Operating the unit").
18. Clean the unit (see "Cleaning and caring for the unit").

Tip

In the case of longer cooking times or larger quantities of food to be cooked, it may be necessary to top up the water for steaming.

Every time the unit is opened, the cooking process is slowed down and the cooking time extended.

4.7 Soft cooking

Soft cooking ("Soft") enables the food being cooked to be cooked slowly.



The food to be cooked is heated up at full output to a temperature, which is 25 °C below the set temperature. The food being cooked is heated up at intervals, until the set temperature is reached.



Delicate food being cooked is not burnt.



CAUTION

Risk of scalding from food that is cooking

Do not exceed the *maximum fill level* mark



CAUTION

Risk of scalding from hot steam

Scalding from hot escaping steam can occur, when cooking utensils are being opened.

- Open the lid of the unit carefully.

Requirement The unit is on

1. Open the lid.
2. In the case of units without tilting, close the drain valve and put the drain screen into the drain.
3. Load in the food to be cooked.
4. Add liquid.
 - ↳ Observe the *Maximum load level* mark.
5. Close the lid.
6. Select the cooking mode (see "Operating the unit").
7. Select the level (see "Operating the unit").
8. Set the cooking temperature (see "Operating the unit").
9. Set the cooking time (see "Operating the unit").
10. Start cooking (see "Operating the unit").
11. Stir occasionally during cooking.
 - ↳ The heat is distributed more evenly.
 - ↳ The food being cooked does not burn.
12. End cooking (see "Operating the unit").
 - ↳ An audible signal sounds, after the cooking time has elapsed.
13. Open the lid approx. 5 cm (gap).
 - ↳ The steam escapes.
14. Open the lid completely.
15. Remove the food being cooked (see "Emptying the unit").

16. Switch off the unit (see "Operating the unit").
↳ Unit cools down.
17. Empty the unit (see "Emptying the unit").
18. Clean the unit (see "Cleaning and caring for the unit").

4.8 Low-temperature cooking



CAUTION

Risk of scalding from food that is cooking

Do not exceed the *maximum fill level* mark



CAUTION

Risk of scalding from hot steam

Scalding from hot escaping steam can occur, when cooking utensils are being opened.

- Open the lid of the unit carefully.

Low-temperature cooking ("Slow") produces particularly gentle cooking.



The food to be cooked is heated up from the beginning of the cooking process with a reduced continuous cooking output.



Delicate food being cooked is not burnt.

The temperatures for the levels are preset. The temperatures are freely adjustable.

There are 3 levels available.

Level	Temperature
1	50 °C
2	70 °C
3	90 °C

Requirement The unit is on

1. Open the lid.
2. In the case of units without tilting, close the drain valve and put the drain screen into the drain.
3. Load in the food to be cooked.
4. Add liquid.
↳ Observe the *Maximum load level* mark.
5. Close the lid.
6. Select the cooking mode (see "Operating the unit").
7. Select the level (see "Operating the unit").
8. Set the cooking temperature (see "Operating the unit").

9. Set the cooking time (see "Operating the unit").
10. Start cooking (see "Operating the unit").
11. Stir occasionally during cooking.
 - ↳ The heat is distributed more evenly.
 - ↳ The food being cooked does not burn.
12. End cooking (see "Operating the unit").
 - ↳ An audible signal sounds, after the cooking time has elapsed.
13. Open the lid approx. 5 cm (gap).
 - ↳ The steam escapes.
14. Open the lid completely.
15. Remove the food being cooked (see "Emptying the unit").
16. Switch off the unit (see "Operating the unit").
 - ↳ Unit cools down.
17. Empty the unit (see "Emptying the unit").
18. Clean the unit (see "Cleaning and caring for the unit").

4.9 Keeping food warm



CAUTION

Risk of scalding from food that is cooking

Do not exceed the *maximum fill level* mark



CAUTION

Risk of scalding from hot steam

Scalding from hot escaping steam can occur, when cooking utensils are being opened.

- Open the lid of the unit carefully.



CAUTION

Health risk from harmful microorganisms due to food that is not sufficiently heated through

When warming up food being cooked, temperatures that promote the growth of harmful microorganisms on the food being cooked can occur in the cooking zone.

- The food being cooked must be heated through completely, so that a core temperature of $> 72^{\circ}$ is achieved.
- The core temperature must be maintained for at least 2 minutes to ensure that harmful microorganisms are killed.
- After the food has been completely warmed to 72°C , the maximum permitted duration for keeping food warm is 3 hours at 65°C .

The extended function of keeping food warm ("Hold") enables delicate food being cooked to be "warmed up" gently and "kept warm".



The food being cooked is warmed up at maximum heat output to the desired temperature (30 — 110 °C).



Temperature range of 50 °C to 300 °C.



Delicate food being cooked is not burnt.

There are 3 levels available.

Level	Heat output
1	Warming up the food being cooked with 15 % of the maximum output.
2	Warming up the food being cooked with 50 % of the maximum output.
3	Warming up the food being cooked with the maximum output.

Requirement The unit is on

1. Open the lid.
2. In the case of units without tilting, close the drain valve and put the drain screen into the drain.
3. Load in the food to be cooked.
4. Add liquid.
 - ↳ Observe the *Maximum load level* mark.
5. Close the lid.
6. Select the "Cook" cooking mode (see "Operating the unit").
7. Select the level (see "Operating the unit").
8. Set the temperature for keeping food warm (see "Operating the unit").
9. Set the cooking time (see "Operating the unit").
10. Start cooking (see "Operating the unit").
11. Stir occasionally during cooking.
 - ↳ The heat is distributed more evenly.
 - ↳ The food being cooked does not burn.
12. End cooking (see "Operating the unit").
 - ↳ An audible signal sounds, after the cooking time has elapsed.
13. Open the lid approx. 5 cm (gap).
 - ↳ The steam escapes.
14. Open the lid completely.
15. Remove the food being cooked (see "Emptying the unit").
16. Switch off the unit (see "Operating the unit").
 - ↳ Unit cools down.
17. Empty the unit (see "Emptying the unit").
18. Clean the unit (see "Cleaning and caring for the unit").

4.10 Burning-in a frying surface made of steel



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.



If a pan has a frying surface made of steel, the frying surface must be burnt-in before being used for the first time.

If a pan has a frying surface made of stainless steel, it is not necessary to burn-in the frying surface.



Use commercially available frying fat or oil. Margarine and butter are not suitable for burning-in a frying surface.

Requirement Unit empty and cleaned

The unit is on

1. Set the cooking temperature to 250 °C.
2. Set the cooking time to 5 minutes.
 - ↳ "Cooking time" display shows "0.05".
3. Press the "Start Stop" button.
 - ↳ The "Start Stop" indicator light illuminates.
 - ↳ The "Heating" indicator light illuminates.
 - ↳ The frying surface heats up.
4. After the set temperature has been reached, brush the frying surface thinly with commercially available frying fat or oil.
5. Burn-in the frying surface with the frying fat or oil, until the surface is lightly browned.
6. Press the "Start Stop" button.
 - ↳ "Start Stop" indicator light goes out.
 - ↳ "Cooking time" display shows "– . –."
 - ↳ Unit switches to operating readiness.
 - ↳ "Cooking temperature/level" display shows the actual temperature.
7. Repeat the procedure several times.
8. Press the "On Off" button to switch off the unit.
 - ↳ The "Heating" indicator light goes out.
 - ↳ Heating switches off.
 - ↳ The frying surface cools down.
 - ↳ The unit is off.
9. After it has cooled down, clean the frying surface with a stainless steel wire brush, stainless steel spatula and kitchen paper.
 - ↳ The frying surface is burnt-in.

4.11 Frying

Frying ("grill") enables the food being cooked to be dry cooked.



The food being cooked is fried and cooked at very high temperature without the addition of liquid.

The temperatures are freely adjustable.



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.

ATTENTION

Risk of physical damage from extremely abrupt cooling

Extremely abrupt cooling deforms the frying surface

- Do not place any frozen food to be cooked on the hot frying surface.



If there is heavy contamination, clean the frying surface between the frying procedures with a stainless steel wire brush, stainless steel spatula and kitchen paper.

Requirement Unit ready for use

1. Open the lid.
2. In the case of units without tilting, close the drain valve and put the drain screen into the drain.
3. Switch on the unit.
 - ↳ Unit is ready for use.
4. Press the "grill" button.
 - ↳ The "grill" indicator light flashes.
5. Set the temperature (see "Basic functions").
6. Set the temperature (see "Basic functions"), while the "grill" indicator light is flashing.
 - ↳ The "grill" indicator light illuminates.
 - ↳ "Cooking temperature/level" display shows the actual temperature.

7. Press the "Start Stop" button.
 - ↳ The "Start Stop" indicator light illuminates.
 - ↳ The "Start Stop" indicator light goes out, as soon as the set temperature is reached
 - ↳ The "Cooking time" display shows the remaining time.
 - ↳ The "Heating" indicator light illuminates.
 - ↳ The frying surface heats up.
 - ↳ Once the set temperature is reached, heating switches off.
 - ↳ The "Heating" indicator light goes out.
 - ↳ If the temperature falls below the set level, the heating switches on.
8. Brush the frying surface thinly with commercially available frying fat or oil.
9. Fry the food to be cooked.
 - ↳ Turn the food being cooked with a suitable utensil during frying, so that the pores of the food being cooked are closed on all sides.
10. If required, set the cooking time (see "Operating the unit").
 - ↳ The "Cooking time" display shows the remaining time.
 - ↳ An audible signal sounds, after the cooking time has elapsed.
 - ↳ "Cooking time" display shows "-.- -."
 - ↳ Unit switches to operating readiness.
 - ↳ Heating is off.
 - ↳ "Cooking temperature/level" display shows the actual temperature.
 - ↳ The frying surface cools down.
11. Press the "Start Stop" button to end the frying procedure without a cooking time being set.
 - ↳ "Start Stop" indicator light goes out.
 - ↳ "Cooking time" display shows "-.- -."
 - ↳ Unit switches to operating readiness.
 - ↳ "Cooking temperature/level" display shows the actual temperature.
 - ↳ The frying surface cools down.
12. Remove the food being cooked.
13. Press the "On Off" button to switch off the unit.
 - ↳ Heating switches off.
 - ↳ The "Heating" indicator light goes out.
 - ↳ The "grill" indicator light goes out.
 - ↳ "Cooking temperature/level" display goes out.
 - ↳ "Cooking time" display goes out.
 - ↳ Unit cools down.
14. Empty the unit (see "Emptying the unit").

15. Clean the unit (see "Cleaning and caring for the unit").

↳ The unit is off.

4.12 Braising

Braising is a variation on the "Frying" cooking mode and is performed by setting the "Frying/grill" cooking mode.



The food being cooked is first fried at very high temperature, and then it is cooked at reduced temperature with the addition of liquid.

The temperatures are freely adjustable.



CAUTION

Risk of scalding from food that is cooking

Do not exceed the *maximum fill level* mark



CAUTION

Risk of scalding from hot steam

Scalding from hot escaping steam can occur, when cooking utensils are being opened.

- Open the lid of the unit carefully.

Requirements

Unit ready for use

Lid opened

Frying surface cleaned

Drain screen and drain plug inserted into the drain

1. In the case of units without tilting, close the drain valve and put the drain screen into the drain.
2. Switch on the unit.
 - ↳ Unit is ready for use.
3. Press the "grill" button.
 - ↳ The "grill" indicator light flashes.
4. Set the temperature (see "Basic functions"), while the "grill" indicator light is flashing.
 - ↳ The "grill" indicator light illuminates.
 - ↳ "Cooking temperature/level" display shows the actual temperature.

5. Press the "start stop" button.
 - ↳ The "start stop" indicator light illuminates.
 - ↳ The "Start Stop" indicator light goes out, as soon as the set temperature is reached
 - ↳ The "Cooking time" display shows the remaining time.
 - ↳ The "Heating" indicator light illuminates.
 - ↳ The frying surface heats up.
 - ↳ Once the set temperature is reached, the heating switches off.
 - ↳ The "Heating" indicator light goes out.
6. Brush the frying surface thinly with commercially available frying fat or oil.
7. Fry the food to be cooked.
 - ↳ Turn the food being cooked with a suitable utensil during frying, so that the pores of the food being cooked are closed on all sides.
8. Load in the liquid.
9. Close the lid.
10. Set the cooking time (see "Operating the unit").
 - ↳ The "Cooking time" display shows the remaining time.
 - ↳ An audible signal sounds, after the cooking time has elapsed.
 - ↳ Unit switches to operating readiness.
 - ↳ Heating is off.
 - ↳ The unit cools down.
11. Stir occasionally during cooking.
 - ↳ The heat is distributed more evenly.
 - ↳ The food being cooked does not burn.
12. End cooking (see "Operating the unit").
 - ↳ An audible signal sounds, after the cooking time has elapsed.
13. Open the lid approx. 5 cm (gap).
 - ↳ The steam escapes.
14. Open the lid completely.
15. Remove the food being cooked (see "Emptying the unit").
16. Press the "Start Stop" button to end the cooking time before the set cooking time has elapsed.
 - ↳ "Start Stop" indicator light goes out.
 - ↳ The frying surface cools down.
 - ↳ The unit cools down.
17. Empty the unit (see "Emptying the unit").
18. Clean the unit (see "Cleaning and caring for the unit").

4.13 Emptying the unit



CAUTION

Risk of scalding from hot steam

Scalding from hot escaping steam can occur, when cooking utensils are being opened.

- Open the lid of the unit carefully.



CAUTION

Risk of physical damage and personal injury from containers that are not heat-resistant

Use heat-resistant containers with handles and locking lids to transport food being cooked.



Use a heat-resistant container with handles and lockable lid for transportation.



Observe the maximum fill quantity.

4.13.1 Emptying a unit with drain valve

Requirement Unit switched off

1. Open the lid approx. 5 cm (gap).
↳ The steam escapes.
2. Open the lid completely.
3. Place a suitable container under the drain valve.
4. If necessary, remove the drain plug and drain screen from the drain with the lifting hook.
5. Slowly open the drain valve and carefully fill the container with the food being cooked.
6. Close the drain valve.

Tip

Liquid food being cooked, such as soup, sauce or stock can be conveniently dosed and removed.

Solid constituent parts should be smaller than 1 cm, so that blocking of the drain valve is prevented.

4.13.2 Emptying with a ladle

Requirement Unit switched off

1. Open the lid approx. 5 cm (gap).
↳ The steam escapes.
2. Open the lid completely.
3. Make a suitable container ready.
4. Load the food being cooked into the container with the ladle.

4.13.3 Emptying with manual tilting

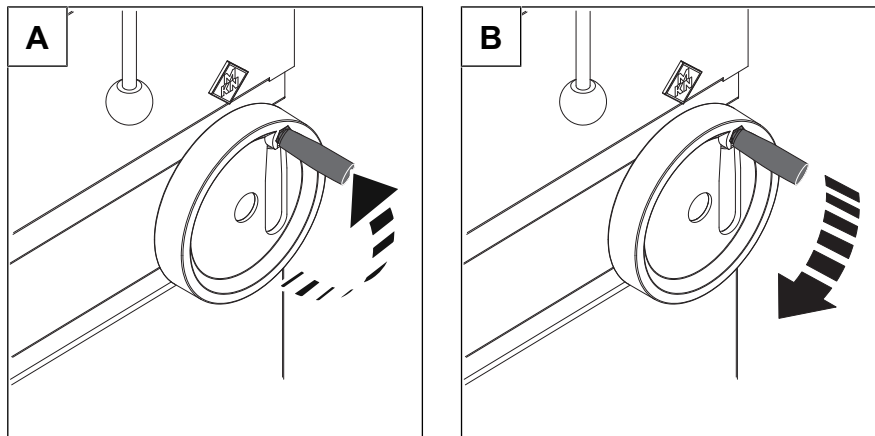


Image: Fold out the handwheel handle (A), turn the handwheel (B)

Requirement Cooking ended
Unit switched off

1. Open the lid approx. 5 cm (gap).
↳ The steam escapes.
2. Fold out the handwheel handle.
3. Turn the handwheel clockwise.
↳ The pan is tilted.
↳ Pan in unloading position.
4. Place a suitable container underneath.
5. Load the food being cooked into the container.
6. Turn the handwheel anticlockwise.
↳ The pan is tilted back.
↳ Pan in the operating position.
7. Fold in the handwheel handle.

4.13.4 Emptying with motorised tilting



If the *Motorised tilting* control knob is no longer activated, the tilting movement of the pan stops.

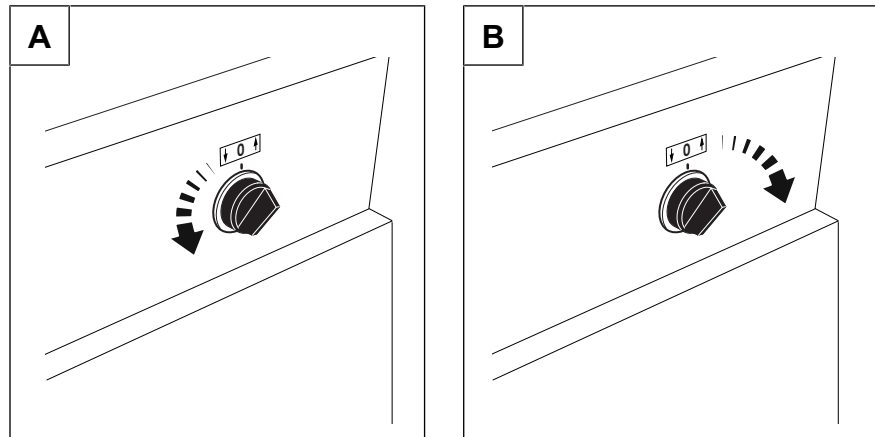


Image: Tilting the pan (A), Tilting back the pan (B)

Requirement Cooking ended
Lid opened

1. Make a suitable container ready.
2. Turn the *Motorised tilting* control knob to the right and hold it.
↳ The pan is tilted.
↳ Pan in unloading position.
3. Load the food being cooked into the container.
4. Turn the *Motorised tilting* control knob to the left and hold it.
↳ The pan is tilted back.
↳ Pan in the operating position.

4.14 Pausing and end of use

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

4.14.1 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.

5.1.1 Protecting a frying surface made of steel

A frying surface made of steel will corrode, if the burnt-in surface is damaged. This is not a deficiency in the unit but rather a characteristic of a frying surface made of steel.

- Ensure that the burnt-in surface is not damaged by cleaning or use.
- Do not use any scraping objects for cleaning.
- After intensive cleaning has been completed, repeat the burning-in process.

5.2 Removing 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.

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

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

5.4 Cleaning the frying surface between cooking processes



CAUTION

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
-

The frying surface must be cleaned of frying residue between the frying processes.

5.5 Cleaning the pan

5.5.1 Cleaning a non-tiltable pan

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

Pan emptied

Lid opened

Drain valve opened

Drain plug removed from the pan

Cooking insert and base shelf removed from the pan

1. Remove the drain screen from the drain of the pan.
2. Thoroughly clean the drain screen, drain plug, base shelf and cooking insert with warm water.
 - ↳ Use a mild cleaning agent if required.
3. Remove the drain valve and clean it.
 - ↳ The drain valve must be disassembled in order to clean it thoroughly (see "Cleaning the drain valve").
 - ↳ Use a mild cleaning agent if required.
4. Clean the pan thoroughly with warm water.
 - ↳ Remove coarse contamination with a spatula or sponge.
 - ↳ Use a mild cleaning agent if required.
 - ↳ Cook stubborn food residue away at low temperature.
5. Rinse out the pan thoroughly with water.
6. Polish the pan dry.
7. Brush the frying surface thinly with commercially available frying fat or oil.
8. Insert the drain screen and drain plug into the drain.
9. Insert the base shelf and cooking insert into the pan.
10. Attach the drain valve.
11. Close the lid.

5.5.2 Cleaning a tiltable pan

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

Pan emptied

Lid opened

1. Tilt the pan.
2. Clean the pan thoroughly with warm water.
 - ↳ Remove coarse contamination with a spatula or sponge.
 - ↳ Use a mild cleaning agent if required.
 - ↳ Cook stubborn food residue away at low temperature.
3. Rinse out the pan thoroughly with water.
4. Polish the pan dry.
5. Brush the frying surface thinly with commercially available frying fat or oil.
6. Tilt back the pan.
7. Dry the pan by heating it briefly.
8. Close the lid.

5.6 Cleaning the drain valve

5.6.1 Removing and attaching the drain valve

Removing the drain valve

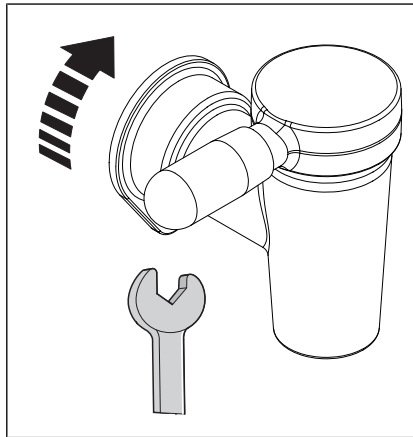


Image: Removing the drain valve

Requirement Unit switched off
Boiling kettle emptied

1. Undo the screw on the drain valve.
2. Turn the drain valve about 30° clockwise and remove it.

Attaching the drain valve

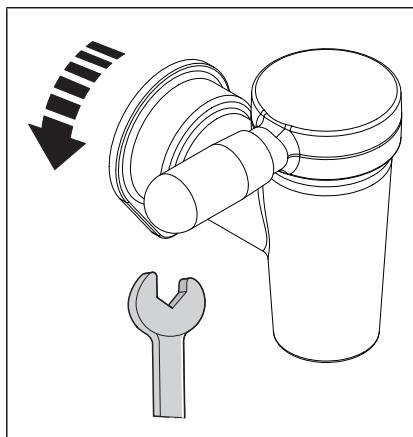


Image: Attaching the drain valve

Requirement Unit switched off
Boiling kettle emptied
Drain valve cleaned
Drain valve assembled

1. Turn the position of the drain valve about 30° clockwise and place it on the spigot.

2. Push the drain valve onto the connection.
3. Turn the drain valve about 30° anticlockwise.
4. Align the drain valve vertically.
5. Screw the screw into the drain valve.

5.6.2 Disassembling and assembling the drain valve

ATTENTION

Risk of physical damage from improper cleaning

Aggressive cleaners can damage seals and plastic parts.

- Do not clean the components of the drain valve in the dishwasher.
- Do not use aggressive cleaners.

ATTENTION

Risk of property damage from improper cleaning

Incorrect grease or too little grease can damage seals and plastic parts.

- Use food-grade silicone grease, e.g. MKN no. 10017954.
- Apply adequate grease.



The seals must not be damaged.

The drain valve must be disassembled for cleaning.

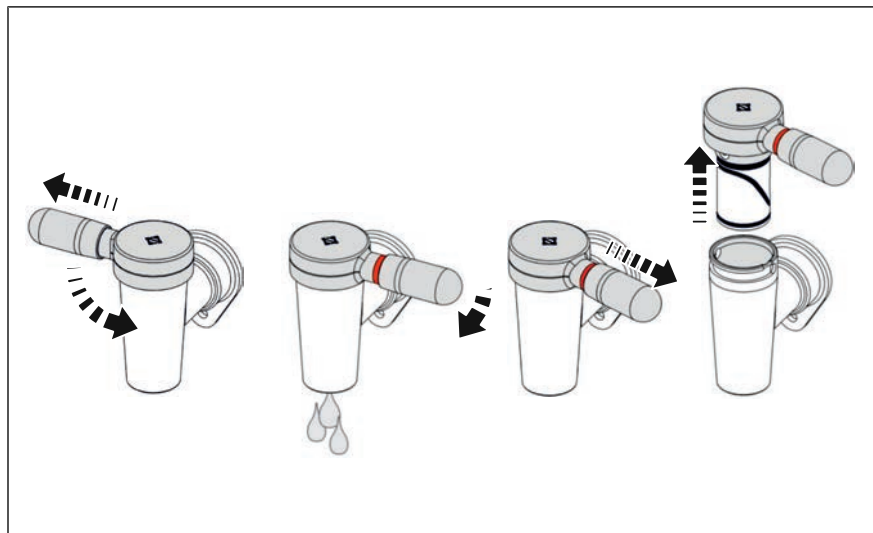


Image: Drain valve

Disassembling the drain valve

Requirement Unit switched off and cooled down
Unit emptied

1. Pull the release handle backwards and completely open the drain valve clockwise as far as possible.

2. Turn the drain valve through 15 ° anticlockwise.
3. Pull the release handle backwards and carefully pull out the piston upwards.
4. Thoroughly clean the drain valve with a bottle brush.
5. Thoroughly clean the sealing surfaces, pilot pin and guide groove of the piston.
6. Rinse thoroughly with clear water.
↳ Use a mild cleaning agent if required.
7. Carefully dry all components.
8. Grease all components with valve grease suitable for food use.

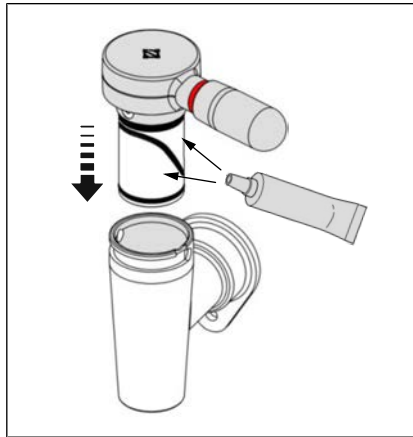


Image: Grease the drain valve

Assembling the drain valve

Requirement Seals checked for integrity and correct seating
Sealing surfaces, pilot pin and guide groove of the piston thoroughly greased

1. Insert the piston carefully into the housing from above and lock it.
2. Turn the drain valve through 15 ° anticlockwise to close it.
3. Attach the drain valve (see "Removing and attaching the drain valve").

Tip If carefully cared for, the drain valve will retain its ease of movement.

5.6.3 Changing the seals

ATTENTION

Risk of property damage from improper cleaning

Incorrect grease or too little grease can damage seals and plastic parts.

- Use food-grade silicone grease, e.g. MKN no. 10017954.
- Apply adequate grease.



If individual seals are worn, always change all of them together. When changing them, ensure that the guide grooves are not damaged.



In order to prevent leaks through twisting, first hook the diagonal seal onto the top of the piston, do not push it on from below.

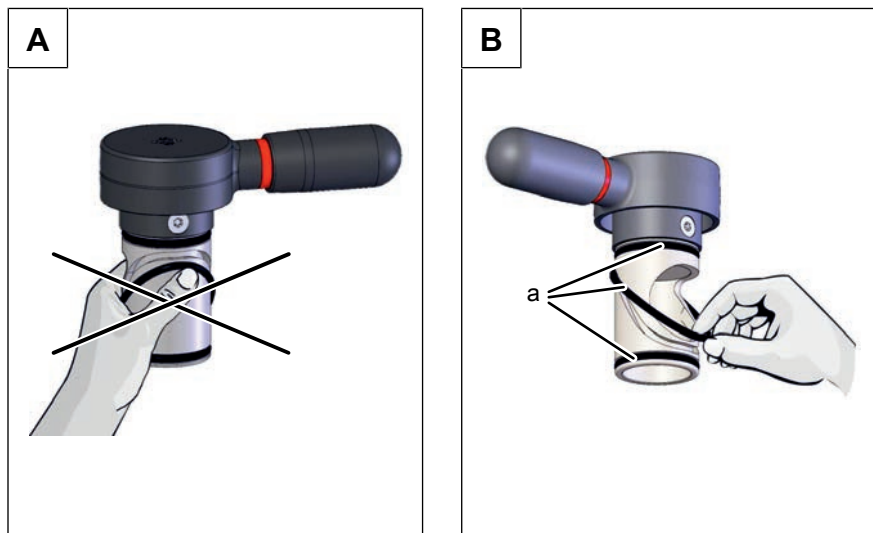


Image: Changing the seals of the drain valve

a Seal

Requirement Drain valve clean and undamaged
New seals are intact and undamaged

1. Remove damaged or worn seals with a pointed knife.
2. Insert the new seals.

5.7 Inspecting the unit

5.7.1 Performing a visual inspection

ATTENTION

Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
 - Have inspections performed by a capable user.
 - In the event of damage or signs of wear, contact customer service immediately and stop using the unit.
-

Requirement Unit has cooled down
 Pan empty and cleaned
 Lid completely opened

- Inspect the housing, pan and lid for deformation and damage.
- In the case of units with a tiltable pan, inspect the pan suspension mounting for deformation and damage.

6 Troubleshooting

6.1 Cause of failure and the remedy

Failure	Possible causes	Remedy
The control does not react	The control is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	An internal fuse has tripped	• Contact Customer service.
The "Start Stop" indicator light flashes twice when the "Start Stop" button is pressed An audible signal sounds over 3 seconds	The safety temperature limiter has tripped	• Disconnect the unit from the electric mains. • Contact Customer service.
The unit does not heat up	Unit switched off	• Switch on the unit.
	Temperature display on "0"	• Set the temperature.
	Pan not in the operating position	• Tilt the pan to the operating position.
	Power supply interrupted	• Contact the authorized technical personnel.
	Unit is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
Insufficient heat output	Unit is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
	Mains phase missing	• Contact the authorized technical personnel.
<i>Heating</i> indicator light does not illuminate An audible signal sounds over 3 seconds	Pan tilted (unit with tilting)	• Tilt back the pan (operating position)
	Unit is defective	• Disconnect the unit from the electric mains. • Contact Customer service.
<i>Heating</i> indicator light flashes	Interruption of the power optimisation system	• 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 manufacturer recommends maintenance of the unit at intervals of 3 months.

7.1 Carrying out recommended maintenance

7.1.1 Lubricating the lid hinge



Use food-grade silicone grease (e.g. MKN no. 10017954).

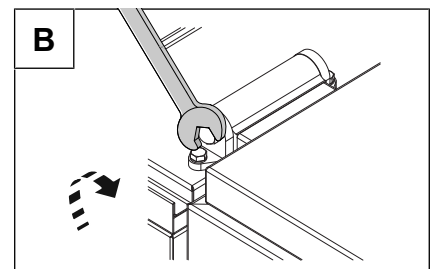
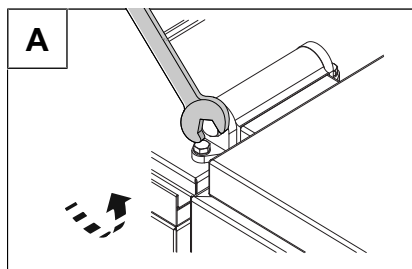


Image: A: Releasing nut, B: Tightening nut

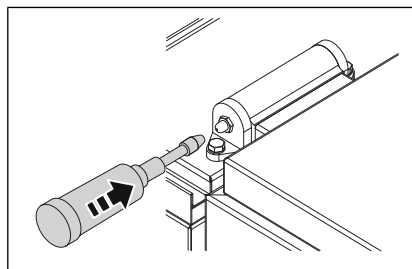


Image: Lubricating the lid hinge

Requirements Unit switched off

Unit emptied

Lid closed

1. Release the nut and remove it.
2. Press the silicone grease with a grease gun into the lubricating nipple.
3. Place the nut on and tighten it.
4. Open and close the lid several times.
↳ The silicone grease is distributed in the lid hinge.
5. Remove any excess silicone grease.

7.1.2 Filling out the maintenance certificate

The maintenance was performed by:			
Maintenance task	Company, installer	City, date	Signature

Carrying out maintenance

The maintenance was performed by:			
Maintenance task	Company, installer	City, date	Signature

The maintenance was performed by:			
Maintenance task	Company, installer	City, date	Signature

The maintenance was performed by:			
Maintenance task	Company, installer	City, date	Signature

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Maintenance task	Company, installer	City, date	Signature

The maintenance was performed by:			
Maintenance task	Company, installer	City, date	Signature

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Maintenance task	Company, installer	City, date	Signature

The maintenance was performed by:			
Maintenance task	Company, installer	City, date	Signature

The maintenance was performed by:			
Maintenance task	Company, installer	City, date	Signature

The maintenance was performed by:			
Maintenance task	Company, installer	City, date	Signature

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).

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)

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

Oil and fat Residue that contains oil and fat must be collected in suitable containers and disposed of in accordance with the local disposal regulations.

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.

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 tilting frying pan with electronic control (side arm)

Type number							
10019139	10019143	10019146	10019148	10019155	10019159	10019162	10019164
2021441C	2021449C						

complies with the relevant provisions of the following directives and regulations, but does not contain any assurance of 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
EN ISO 12100:2010
DIN EN 55014-1:2012-05
EN 60335-1:2012
EN 55014-2:2015
EN 60335-2-39:2003/AC:2007

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 • 2021441--0KODE-D

Wolfenbüttel, 07/09/2022

Person authorised to compile the technical documents:

ppa. Peter Helm

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

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2021441--0KODE-D

en-GB

2021441-20ABBE-D





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 tilting frying pan with electronic control and motorised tilting (side arm)							
Type number							
10019141	10019145	10019147	10019149	10019157	10019161	10019163	10019165
2021451C							

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

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2011/65/EU (RoHS) dated 08 June 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
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Adduced basis for verification
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Declaration of Conformity



Manufacturer

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

We hereby declare, that the following product:

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Unit for cooking food in commercial applications							
Unit type							
Electric tilting frying pan with electronic control (side arm)							
Type number							
10019139	10019143	10019146	10019148	10019155	10019159	10019162	10019164
2021441C	2021449C						

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

Added basis for verification
EN ISO 12100:2010
DIN EN 55014-1:2012-05
EN 60335-1:2012
EN 55014-2:2015
EN 60335-2-39:2003/AC:2007

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Wolfenbüttel, 07/09/2022

Person authorised to compile the technical documents:

ppa. Peter Helm

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

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Declaration of Conformity



Manufacturer

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

We hereby declare, that the following product:

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Unit for cooking food in commercial applications							
Unit type							
Electric tilting frying pan with electronic control and motorised tilting (side arm)							
Type number							
10019141	10019145	10019147	10019149	10019157	10019161	10019163	10019165
2021451C							

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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 tilting frying pan with electronic control (side arm)

Type number							
10019139	10019143	10019146	10019148	10019155	10019159	10019162	10019164
2021441C	2021449C						

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Wolfenbüttel, 07/09/2022

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We hereby declare, that the following product:

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Unit type							
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Type number							
10019141	10019145	10019147	10019149	10019157	10019161	10019163	10019165
2021451C							

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Adduced basis for verification
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DIN EN 55014-1:2012-05
EN 55014-2:2015
EN ISO 12100:2010
EN 60335-2-39:2003/AC:2007

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Wolfenbüttel, 07/09/2022

Person authorised to compile the technical documents:

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

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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
Magnum electric casserole

Type number							
0722702	0722704	0722706	0722708	10019170	10019171	10019172	10019173
10019174	10019175	10019176	10019177	10019178	10019179	1422703	1422704
1422706	1422708	2022701	2122701				

complies with the relevant provisions of the following directives and regulations, but does not contain any assurance of 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 60335-2-39:2003/AC:2007
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 • 2022701--0KODE-D

Wolfenbüttel, 24/01/2019

Person authorised to compile the technical documents:

ppa. Peter Helm

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

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en-GB





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							
Magnum electric casserole							
Type number							
0722702	0722704	0722706	0722708	10019170	10019171	10019172	10019173
10019174	10019175	10019176	10019177	10019178	10019179	1422703	1422704
1422706	1422708	2022701	2122701				

complies with the relevant provisions of the following directives and regulations, but does not contain any assurance of 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

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Wolfenbüttel, 04/01/2023

Person authorised to compile the technical documents:

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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
Magnum electric casserole

Type number							
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10019174	10019175	10019176	10019177	10019178	10019179	1422703	1422704
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Wolfenbüttel, 04/01/2023

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